



# Unley Kindergarten Policies and Procedures

## Chicken Rearing Safety Requirements and Guidelines

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When rearing and handling chickens it is important to have a very strong focus on health and hygiene. This is because micro-organisms (germs) can be spread between chickens and people causing gastrointestinal illness. The main micro-organisms of concern with chickens and eggs are *Salmonella* and *Campylobacter*. It is important to know that chickens can carry these germs and still appear to be healthy; therefore, it is essential that everyone handling chickens and eggs follow appropriate hygiene practices.

### Hygiene practices

- Wash hands with soap and running water after touching the birds, their food or food containers, their waste, anything in and around the area where they live and roam, and after collecting eggs.
- Don't eat or drink around the chickens or in areas where they live and roam.
- Keep the chickens away from areas where food and drink are prepared, served, or stored (for example kitchens or outdoor patios).
- Do not keep or store chicken food or storage containers in or near kitchens.
- Use disposable gloves when cleaning the coop and its contents and dispose of waste in the large Organics bin.
- Do not wash the chickens' food and water bowls in sinks used for food preparation, washing kitchen utensils or for obtaining drinking water.

### Caring for the chickens

- Feed chickens with good quality feed or fresh food scraps.
- Water must be clean, fresh and easily accessible for the chickens.
- Litter and nesting box material must be clean and replaced every fortnight.
- Waste can include cracked and dirty eggs, chicken manure, old litter or old nesting material. Strict hygiene practices must be followed after handling and disposal of waste.
- Bird health should be monitored regularly with sick or dead birds removed immediately. Ensure appropriate veterinary care is obtained when required.
- Chickens should not be allowed to roam outside of their yard, as they could contaminate communal areas, such as sandpits, pot plants or vegetable gardens.
- In an emergency (e.g. fire), after attending to children and staff, place chickens in a crate to relocate them to safety if necessary.

### Collecting the eggs

- Collect the eggs daily, especially in warmer weather.
- Cracked eggs and excessively dirty eggs must be disposed of.
- Do not wash the eggs using water as it can cause further contamination.
- Slightly dirty, un-cracked eggs can be cleaned with a dry single use cloth.
- Transfer the eggs from the collection container to a clean container before taking them to the food preparation area.
- Wash your hands thoroughly with soap and water immediately after collecting eggs.

### Handling the eggs as food

- Store the eggs in a clean container in the fridge.
- Label them with the collection date and use these eggs as quickly as possible.
- Keep collected eggs away from ready to eat foods and separate to other eggs.
- Only use these eggs in fully cooked foods e.g. hard-boiled eggs, cakes.
- Ensure cross contamination is minimised when using eggs for example, sanitise benches and equipment, discard eggshells immediately.