

Biosecurity (Salmonella Enteritidis) Control Order 2024

under the

Biosecurity Act 2015

I, JOANNE COOMBE, Chief Veterinary Officer, Director Animal Biosecurity with the authorisation of the Minister administering the *Biosecurity Act 2015* and under section 62 of that Act make the following control order.

Dated 26 June 2024



JOANNE COOMBE

Chief Veterinary Officer and Director Animal Biosecurity
Department of Primary Industries
Department of Regional NSW

Part 1 Preliminary

1 Name of Control Order

This control order is the *Biosecurity (Salmonella Enteritidis) Control Order 2024*.

2 Commencement and duration [s 63(e) and s 66(1)]

(1) This control order commences on 1 July 2024.

(2) This control order has effect until 30 June 2025.

Note. Notice of this control order will be given by publishing it in the Gazette.

3 Biosecurity matter and biosecurity risk [s 63(a)]

(1) The biosecurity matter which is the subject of this control order is the disease agent *Salmonella* Enteritidis.

- (2) The biosecurity risk to which this control order relates is the risk posed or likely to be posed by the spread of *Salmonella* Enteritidis.

4 Control zone [s 63(b) and s 67]

The control measures in Part 2 apply to the control zone that is called the *Salmonella Enteritidis Control Zone* which is the whole of the State.

5 Grounds for order [s 62(2)]

The basis for believing that this control order is necessary to prevent, minimise or manage the biosecurity risk arising from *Salmonella* Enteritidis is:

- (a) *Salmonella* Enteritidis is a listed notifiable disease under Schedule 1 of the Biosecurity Regulation 2017.
- (b) Since January 2020, there have been 86 cases of locally acquired human *Salmonella* Enteritidis illness. Eggs are the most likely source of these illnesses.
- (c) In June 2023, a large commercial egg producer was confirmed with *Salmonella* Enteritidis that required management under Biosecurity legislation.
- (d) The basis for being satisfied that the biosecurity risk arising from the presence of *Salmonella* Enteritidis in the State may have significant biosecurity impact is that *Salmonella* Enteritidis can cause significant human illness in consumers. In addition, uncontrolled *Salmonella* Enteritidis impacts on the poultry industry through eroded market access and lack of consumer trust.

6 Revocation of Biosecurity (Salmonella Enteritidis) Control Order 2020

The Biosecurity (Salmonella Enteritidis) Control Order 2020 as amended 23 June 2022 and published on the Department's website at https://www.dpi.nsw.gov.au/_data/assets/pdf_file/0003/1410618/Biosecurity-Salmonella-Enteritidis-Control-Order-2020-as-amended.pdf is revoked as is any control order revived as a result of this revocation.

7 Definitions

In this control order:

egg packing facility means a facility where eggs are placed into packaging.

grading facility means facilities that undertake grading and crack detection of eggs.

network of premises means—

- (a) 2 or more premises owned or managed by the same person or
- (b) 2 or more premises operated as part of a single business operation, or
- (c) a group of premises consisting of—
 - (i) 1 or more premises that have in place an agreement to exclusively supply the same, single premises with eggs, and
 - (ii) the premises to which the eggs are exclusively supplied.

person in charge means the owner, operator or other person with control over the management of a premises at the relevant time.

poultry means chickens, spent hens, fertilised eggs, ducks, geese, turkey, quail, guinea fowl, or any other domestic fowl.

production area means any of the following—

- (a) an area where eggs are produced on premises required to be licensed under the *Food Act 2003* and the Food Regulation 2015,
- (b) an area where poultry are bred, raised or kept for egg production on premises required to be licensed under the *Food Act 2003* and the Food Regulation 2015,
- (c) a grading facility on premises required to be licensed under the *Food Act 2003* and the Food Regulation 2015,
- (d) an egg packing facility on premises required to be licensed under the *Food Act 2003* and the Food Regulation 2015.

property identification code has the same meaning as in the Biosecurity (National Livestock Identification System) Regulation 2017, clause 3.

the Act means the *Biosecurity Act 2015*.

Part 2 Control measures

8 Control measures – persons in charge [s 62(1), s 63(d) and s 68]

- (1) These control measures apply to all persons in charge of a premises within the Salmonella Enteritidis Control Zone where there is a production area at the premises.
- (2) The production area is to be clearly demarcated from the remainder of the premises or properties on which the production area is situated, so that it is clear whether a person or thing is within or outside the production area.
- (3) All entrances to the production area that are available for use as an entrance must have a clearly visible sign which states:
 - (a) words to the effect of “A control order made under the *Biosecurity Act 2015* applies to anyone who enters this area. Unauthorised entry may be an offence. Contact the person in charge before entry to find out how the control order applies to you”, and
 - (b) how persons entering the area are to contact the person in charge.
- (4) A copy of this control order, or information about where to view the control order, is to be provided to all persons entering the production area, prior to entry. Information about the measures in place on the premises and production area to implement this control order and how to follow those measures is also to be made available to all persons entering the production area, prior to entry. When a person seeks permission to enter the production area, the person in charge is only to grant permission if the person agrees to comply with any measures put in place on the premises and production area to implement this control order.
- (5) At all entrances to the production area that are available for use as an entrance, there is to be provided:

- (a) a device to enable the scraping of soles of the boots to remove organic matter of all people entering the area, and footbaths containing a suitable amount of disinfectant to enable effective disinfection of all boots that has been prepared and is used in accordance with the manufacturer's instructions. Footbaths are to be inspected daily and maintained to ensure their effectiveness for disinfection. Maintenance may include removing gross material, topping up the disinfectant or replacing disinfectant before it can deteriorate, or
 - (b) a sufficient number of shed boots maintained in a clean condition to be worn by all persons entering the production area and only within the production area, or
 - (c) a sufficient number of single use boot covers, to be worn by all people entering the production area and only within the production area.
- (6) At all entrances to the production area that are available for use as an entrance, soap and water or hand sanitiser for handwashing or sanitation of the hands are to be provided.
 - (7) Parking that is separate from, and external to, the production area must be provided for vehicles entering the premises but not entering the production area.
 - (8) Equipment and materials, including soap or detergent, for the washing of the wheels, footsteps and wheel arches of vehicles must be provided and maintained at a location on the premises for use by vehicles before and after accessing the production area.
 - (9) Any dead birds on the premises must be stored and disposed of in a manner that prevents vermin and other animals accessing the dead birds.
 - (10) All poultry housing, egg packaging facilities and grading facility buildings in the production area must be constructed and maintained to prevent the entry of wild birds and limit the access of vermin, as far as practicable.
 - (11) A vermin control strategy, designed to control all vermin on the premises, must be documented, developed and implemented on the premises. The vermin control strategy is to require:
 - (a) rodent bait stations must be placed at regular intervals around the production area based on a rodent risk assessment, and not in locations potentially accessible by the chickens. The number of bait stations should be increased in areas where there are signs of increased rodent activity,
 - (b) bait stations must be numbered, and a map kept of their location,
 - (c) bait stations must be checked frequently using a risk-based approach and fresh baits laid as required. A record should be kept of each inspection and activity noted,
 - (d) removal of vermin habitat such as overgrown grass, dense vegetation and debris within the production area and from a buffer zone around the production area of at least 3 meters, as far as practicable, and
 - (e) records of all actions taken in pursuance of the vermin control strategy, and the actions those steps were taken, is to be maintained.

- (12) A written record of the name of all persons entering the production area and the date of entry is to be made and kept for 12 months.
- (13) A written record of the following in relation to the purchase of poultry that enter a production area is to be kept for 12 months:
 - (a) the names and addresses of the persons or businesses from whom the poultry are purchased,
 - (b) the dates on which the poultry are purchased,
 - (c) the quantity of poultry purchased,
 - (d) if there is a property identification code for the premises from which the poultry were supplied – the code.
- (14) A written record of the following in relation to the sale or destocking of poultry from a production area is to be kept for 12 months:
 - (a) the names and addresses of the persons or businesses to whom the poultry are sold or supplied,
 - (b) the dates on which the poultry are sold or supplied,
 - (c) the quantity of poultry sold or supplied,
 - (d) if there is a property identification code for the property receiving the poultry – the code.
- (15) A written record of the date of all deliveries received into the production area, and of all vehicles that remove anything from the production area, the nature and contents of the delivery or thing being removed and either the number plate and the name of the company or person responsible for the delivery or removal is to be made or obtained within 1 month of the date of the delivery, and kept for 12 months.
- (16) A written record of the numbers and dates of all poultry mortalities that occur within the production area is to be made and kept for 12 months.
- (17) Cardboard egg flats and cartons are to be heat sanitised before use for transporting or storing eggs unless:
 - (a) they are being used on the same premises or within the same network of premises as they were being used on, on their previous use, or
 - (b) they are being used for the first time, taken direct from the packaging.
- (18) Plastic eggs flats and fillers are to be disinfected before use for transporting or storing eggs unless:
 - (a) they are being used on the same premises or within the same network of premises as they were being used on, on their previous use, or
 - (b) they are being used for the first time, taken direct from the packaging.
- (19) Pallets used for storing or transporting eggs on a premises are to be cleaned to remove, as far as practicable, all visible organic matter after each use for transporting or storing eggs, unless:
 - (a) they were being used on the same premises or within the same network of premises as they were being used on, on their previous use, or

- (b) they are being used for the first time, taken direct from the packaging.
- (20) Pallets used for storing or transporting eggs on the premises are to be stored in a clean area, that is not rodent habitat or potential rodent habitat.

9 Control measures – persons entering a production area [s 62(1)(b), s 63(d) and s 68]

- (1) These control measures apply to persons entering a production area within the Salmonella Enteritidis Control Zone.
- (2) Prior to entry into a production area, all persons other than the person in charge, must first:
 - (a) obtain permission from the person in charge to enter the production area. Permission may be provided on an ongoing or once-off basis, and
 - (b) familiarise themselves with the measures in place on the premises and production area to implement this control order, made available to all persons entering the production area, prior to entry by the person in charge.
- (3) Entry into any production area must be via an entry marked as the entrance to the production area.
- (4) Upon entering and exiting the production area, person must either:
 - (a) scrape their boots to remove all visible organic matter using the scraping device provided and then disinfect their boots using the footbaths provided, or
 - (b) upon entry, remove footwear and place the shed boots provided at the entry on their feet and upon exit, remove the shed boots and leave them at the entrance to the production area. Shed boots are to be worn the whole time the person is in the production area, or
 - (c) upon entry, place the provided single use boot covers over the person's boots and upon exit, remove the boot covers and dispose of the covers in a bin provided for the disposal.
- (5) If a person is entering the production area in a vehicle, the person must wash the wheels, footsteps and wheel arches of that vehicle using the soap or detergent and facilities provided on the premises, to remove all visible organic matter:
 - (a) before entering the production area, and
 - (b) after exiting the production area, before exiting the premises.

10 Control measures – mandatory salmonella testing [s 62(1)(b), 63(d) and s 68]

- (1) This control measure applies to a person in charge of a licenced egg business that is primary food production under the *Food Act 2003*.
- (2) The person in charge of a licensed egg business that is primary food production must:
 - (a) participate in the National Salmonella Enteritidis Monitoring Accreditation Program (NSEMAP), or

- (b) sample every individual shed or poultry housing area at the premises at which that business is conducted for *Salmonella* Enteritidis every 12-15 weeks in accordance with the document named *How to comply with the Biosecurity (Salmonella Enteritidis) Control Order 2024*, published by the Department of Regional NSW in June 2024 and available at https://www.dpi.nsw.gov.au/_data/assets/pdf_file/0011/1565381/SE-Control-Order-Guide-2024.pdf and send the samples to a NSW NSEMAP accredited laboratory for testing, or
 - (c) conduct an equivalent testing program to paragraph (a) or (b).
- (3) Test results must be kept for auditing purposes for 24 months.
 - (4) If requested, test results must be disclosed to any business or person that interacts with the licenced egg business that is primary food production.