Introduction

The term “Best Management Practices” (BMP) refers to using the most current and practical production procedures to efficiently produce turkeys. The turkey must meet food safety and wholesomeness standards as established by turkey producers, the consumer and the government. Turkey BMP have been developed with consideration to all points where control can be established to enhance the quality and safety of the turkey prior to entering the slaughter facility.

The implementation and adherence to BMP is essential for today’s turkey producer. The turkey industry has a history of excellent control and prevention that assists in providing a safe and wholesome product to the consumer. In addition to adhering to these guidelines, turkey producers and processors are also subject to:

Title 9 of the Code of Federal Regulations, Chapter III, Parts 381, 416, 417 and 424.


Title 21 of the Code of Federal Regulations, Chapter 1, part 110, Sections 110.3-110 (21 CFT110).
I. PRODUCTION

Every grower should have a manual for BMP that is customized for the individual farm, or be regularly audited by personnel responsible for company BMP as applied to that individual farm. The grower should be familiar with management practices and production technologies at the on-farm level:

**Maintenance of Proper Facilities Standards**
Each company should establish minimum standards for location and maintenance of roads and external grounds, construction and size of buildings, drainage, ventilation, water supply, equipment construction and maintenance and physical pest control measures.

**Bio-security**
Bio-security must be a priority to control infectious disease and minimize introduction of pathogens into flocks. Bio-security includes managing people, equipment, pests and their potential for carrying diseases into a flock. This includes proper employee and visitor hygiene such as appropriate footwear, clothing and sanitation stations. Growers should have knowledge of all vehicles that enter the premise and should take appropriate actions as needed to minimize cross contamination.

Mortality disposal should be part of the bio-security protocol.

**Pesticide use**
Growers should comply with the Federal Insecticide, Fungicide, and Rodenticide Act, along with other state and federal government regulations. Control must be demonstrated on the correct use and application of pesticides.

**Animal Health Care**
Pharmaceutical use in turkey production should be considered a tool to be used in conjunction with BMP for controlling diseases. Grower programs should demonstrate the appropriate route of administration, selection, withdrawal (if required) and proper techniques for the pharmaceutical used. Pharmaceutical use must conform to FDA regulations.

**Foundation and Multiplier Breeding**
Programs should be in place for an individual farm or company to demonstrate that a poultry health plan with appropriate vaccinations should exist for the facility. Flock programs should consider flock observation, serological testing, and health records.

Monitoring programs should include testing for control of poultry pathogens, i.e. Salmonella pullorum, Salmonella gallinarum, Mycoplasma gallisepticum, Mycoplasma synoviae, and other pathogens of concern.
Programs must also demonstrate procedures are in place to minimize egg-borne poultry disease transmission. Egg cleanliness can be ensured through a program of visual inspection during collection and through effective sanitation programs.

Observation of breeder flocks is important and should result in the removal of unfit birds.

**Hatcheries**
Each company should follow sanitation programs, which include proper sanitation of the hatchery, egg-pickup vehicles, and poultry delivery vehicles. Upon arriving at the hatchery, eggs should be inspected and monitored for cleanliness and condition.

Microbiological testing should be used to monitor the effectiveness of control programs, and should include samples of surfaces and equipment, as well as air-quality.

Each company should also have a program in place to properly handle and dispose of eggs and poults that are not selected for turkey production that is in accordance with all applicable regulations.

**Feed**
Each company should have specifications for quality control of turkey feed, particularly aflatoxins in grain and pathogens in finished feed. Sampling and monitoring should ensure company specifications are met.

Each company should have specifications for pesticide and chemical residues in feed ingredients, and suppliers should be informed of company specifications. Sampling and monitoring should ensure company specifications are met.

Records of feed manufacture and distribution including ingredient inventories, ingredient use, date and flock destination should exist.

Daily monitoring should ensure compliance with FDA regulations. Proper usage of medicated premixes should be ensured by comparing daily physical inventories to medicated feeds manufactured. Only those pharmaceuticals approved by FDA for use in the feed shall be used, and only in an approved manner. Finished feeds should also be tested for pharmaceutical and chemical residue to ensure company specifications and FDA regulations are followed.

Feed manufacturing facilities and equipment should be maintained in a sanitary condition and in good working order. Feed mill equipment should be properly cleaned. Tanks, bins, and equipment should be cleaned as needed.

Appropriate pelleting or conditioning of turkey feed is recommended, as it improves handling and feeding, increases growth rates, decreases ingredient separation, and reduces microbial levels.
Environmental Conditions
Each company should maintain proper water quality, and should have a control program to ensure an appropriate supply of fresh, clean water.

Each company should allow proper separation between poultry houses in order to ensure flock separation and adequate air quality.

Grow-Out
Pests should be controlled. Turkey houses should be properly screened to eliminate wild birds. Rodents can be controlled by appropriate use of baits. Only approved pesticides are to be used.

Each company should maintain a litter management program to provide a healthy growing environment. Litter sources should be monitored to ensure problems from chemical residues and molds in litter do not occur.

Litter should be disposed of in accordance with state and local regulations.

Continuous on-farm inspections should be utilized to ensure bird health and BMP compliance.

Pre-slaughter chemical residue control is recommended. Each company should have a control program in place for compliance with FDA-USDA-EPA standards.

On-farm procedures and feed delivery schedules must ensure that FDA drug-withdrawal regulations are followed prior to slaughter. Each company should have a program to ensure adequate feed and water withdrawal prior to slaughter to minimize ingesta contamination during processing.

Transport for Slaughter
Sanitization of cages, coops, and trucks is recommended to reduce cross-contamination between flocks and minimize fecal contamination brought into the processing plant.