



Poultry Retailer Pre-Operational & Routine Inspection Check List

How to Prepare for Your Inspection

A poultry retail business is any that sells or offers to sell, adopt, or trade live poultry.

It does not include any business or place that holds live poultry for less than 24 hours before the animals are sold, auctioned, adopted, traded, or donated, and removed from the premises.

Poultry refers to all domesticated fowl, such as chickens, ducks, geese and turkeys, and all game birds (e.g. pheasants, quail, guinea fowl) which are held in captivity. This includes baby poultry.

Poultry retail businesses receive a pre-operational inspection and one annual inspection. The King County code that regulates poultry retailers is [Chapter 8.03: Pet Business Regulations](#).

This checklist is intended to help owners/operators of a poultry retailer business in King County prepare for annual permit inspections.

Facility and Equipment

- Maintain building in good repair - no rodent or predator access to birds, routine building maintenance
- Ensure floors and walls are water resistant and easily cleanable
- Have hot and cold running water available
- Have toilet and handwashing facilities on-site and available to staff for handwashing
- Provide readily accessible public handwashing facilities with hot and cold running water or disinfectant hand wipes or hand sanitizers
- Ensure proper garbage disposal, with approved disposal methods for bird waste and bedding

Poultry Health, Care, and Housing (including brooder boxes, cages, coops, and runs)

Designate a person in charge (PIC) who is responsible for animal care to oversee the following:

- Food and water are provided
- Enclosures are sufficient size and in good condition - no rat burrows, protection from predators, no overcrowding
- Poultry housing is easily cleanable and can be disinfected**
 - Galvanized steel, metal, or plastic are easily cleanable surfaces that can be disinfected
 - If wood is used, it must be sealed or painted so that it is water resistant; wood surfaces are harder to clean and can harbor germs
- Designated isolation area and procedures for immediate isolation of sick birds, and ensure that sick birds are separated

Infection control

Effective cleaning and disinfection help prevent the spread of diseases. If you need advice on cleaning and disinfection, Public Health can provide resources on procedures, how to read labels on disinfectants, choosing an effective disinfectant, and dilutions.



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- Have an [Infection control plan](#) available on site, and followed by all staff, that includes:
 - the schedule for cleaning and disinfection of cages, surfaces, equipment, and food and water containers
 - proper methods for handling and disposal of soiled animal bedding, litter and wastes
 - disinfectants to be used
 - personal protective equipment (PPE) and measures, including gloves, protective clothing, masks, and handwashing to be used by employees
- Routinely disinfect food and water containers, poultry housing, and flooring in accordance with the infection control plan
- Routinely disinfect poultry housing between batches of chicks or other young poultry
- Do not use vacuums to remove bedding and debris from bird enclosures

Safe Handling and Hygiene Signage

- Provide a flyer about *Salmonella* prevention with the sale of any poultry
- Visibly post *Salmonella* prevention poster(s) by all poultry enclosures accessible to the public
- Visibly post hand washing and/or hand sanitizer signs near all poultry displays accessible to the public

Permits and Recordkeeping

- Display your current Public Health permit
- Keep records of all poultry acquisitions (i.e. source and arrival dates of your birds)

Resources

The following resources are available for download at <http://www.kingcounty.gov/petbusiness>

- [Salmonella poster – post near all poultry enclosures](#)
- [Salmonella flyer](#) - provide to customers with the sale of poultry and have available to the public
- [Infection control plan template for poultry retailers](#)
- [Factsheet on disinfectants](#)
- [Factsheet on dilutions](#)
- [Permit application](#)

King County Board of Health Code Title 8: <https://kingcounty.gov/depts/health/communicable-diseases/zoonotic/~media/depts/health/board-of-health/documents/code/BOH-Code-Title-8.ashx>