# PROGRAMMES IN POULTRY: PRACTICAL EXPERIENCES IN KENYA.

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# Introduction

•Salmonellosis is the most frequently reported food borne disease in the world and chicken products are considered to be one of the most important food vehicles.

•The burden of the disease and the cost of control measures are high while both the zoonotic nature and the potential to disrupt international trade is significant

# **Bird Population**

Kenya has a population of 32 million chicken (gallus gallus)

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Indigenous chicken (free range) - 79%
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• Commercial - 19%
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• This is against a human population of 38,610,097

# The Poultry production system

#### vary:

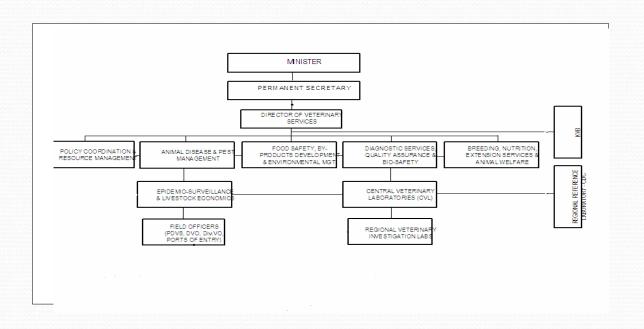
- Commercial Poultry broilers and layers.
   The commercial set up confines their birds.
- The indigenous birds are dual purpose for eggs and meat.

The birds are not confined and are only housed at night in close proximity to their owners.

# Disease control system

• The control, prevention and monitoring of Salmonella in Poultry is under the pervue of Department of Veterinary Services (DVS)- as the competent authority

#### Structure of The Department of Veterinary Services



### **Codes and Protocols**

- International Standards, Guidelines and Codes
- World Trade Organization Agreement on Sanitary and Phytosanitary Measures
- OIE Animal Health Code
  - :Chapter 6.4: Hygienic and Disease Security Procedures in Poultry Breeding Flocks and Hatcheries .
  - :Chapter 6.5: Prevention, Detection and Control of Salmonella in Poultry.
- Codex Alimentarious Commission
  - :CAC/RCP 15-1976 Code of Hygienic Practice for Eggs and Egg Products
  - :CAC /RCP 58-2005 Hygienic Practice for Meat
  - :Alinorn Rept 11/FH Proposed Draft Guidelines for the Control of Campylobacter and Salmonella in Chicken Meat

# The National Legislations and Regulations

The DVS Implements the following:

- Animal Diseases Act (CAP 364): generally for control of all animal diseases and animal inputs.
- Hatchery Rules: Legal Notice 47 of 1985.
- Meat Control Act (CAP 356) on Meat Hygiene hence food safety
  - Poultry Meat Regulations are made under the Act.
- Fertilizer and Animal Feedstuffs Act (CAP 345)

# The National Legislations and Regulations

The DVS Collaborates in implementation of the following

- Public Health Act (CAP 242)
- Food, Drugs And Chemical Substances Act (CAP 254)
- The Standards Act (CAP 496)

## **Private Sector**

The Commercial Poultry Industry
 Develop their individual internal control measures.

#### This includes

- All-in all out production
- Logistic slaughter planning.

#### The control measures are generally founded on:

- Good Hygiene Practices (GHP) that includes appropriate biosecurity and personnel hygiene.
- Hazard Control Measures
- Free range production

The control measures are near lacking in small scale and free range production

# **Existing Control Measures**

#### **Animal Feeds**

- Are regulated by Fertilizer and Animal Feedstuffs Act (CAP 345).
- The Director of Veterinary Services regulates
  - : Importation of animal feeds,
  - : Manufacture of animal feeds.
- The animal feeds mills are required to regularly sample and analyze feeds for Salmonella in meat, bone and blood meals.
- Any positive batch should be reprocessed.
- In 2010: 162 samples were analyzed in Kenya Meat Commission with nil confirmed case.
- It's noteworthy that feeds of animal origin are used for nonruminants only.
- DVS in collaboration with Kenya Bureau of Standards samples and analyze feed samples

# **Existing Control Measures**

#### Importation of Breeding Stock

- Importation authorized by the DVS after establishing that the stock will not likely introduce Salmonellosis.
- All the imported birds are inspected at the port of entry by Veterinary Officers
- Breeding Farm/Hatchery
- Breeding farms/hatchery are inspected and licensed by the DVS. The license is valid for a year.7 Hatcheries licensed.
- Inspection assures that the sitting, equipment, practices and operations are conducive to production of a healthy flock.
- The establishments use the Salmonella typhi vaccine due to cross-protection

# **Existing Control Measures**

#### The Hatchery Rules

- Prohibit selling, and/or breeding Day Old Chicks from parent stock that has not passed blood test for Pollurum Disease.
- Requires where practicable vaccination against notifiable diseases –Salmonellosis is.
- Breeding flock between 18 22 weeks to be screened for Pollurum disease.
- Any breeding/hatchery establishment suspected with notifiable disease must destroy the birds, clean, disinfect and fumigate the plant.
- The private players observe biosecurity measures and personnel hygiene

# **Existing Control Measures(cont)**

#### **Commercial Farms**

- Good Hygiene Practices
   Achieved by extension by Para-vets and processors workers
- The birds are confined.
- Farmers practice
- all-in all-out
- Biosecurity though not as strict as in breeding farms.
- Vaccination with fowl typhoid vaccine .
   -5,349,800 doses were used in 2010(Thika District uses 200,000 doses/month)
- Farmers enthusiastically report deaths to the area Veterinary Officers.

#### In free range:

- Vaccinations against New Castle disease assists in boosting immunity.
- Farmers keep few birds (≤ 20) hence risk of disease spread low compared to a commercial set up.

# Slaughterhouses

#### **Export Slaughterhouses**

- Sitting, operations and practices are regulated by the Meat Control Act (CAP 356).
- Ante-mortem (AM) inspection on arrival.
- Good hygienic practice.
- Hazard based control in one slaughterhouse.
- Post mortem (PM) inspection by DVS.
- Water immersion/chilling with chlorine as a decontaminant.
- Sampling for total plate count done in Export Slaughterhouses.

#### In local Slaughterhouses

- Workers are being trained on GHP
- A.M. and P.M.
- Washing of carcasses.

## Consumer Level

#### **Eating habits**

• The threat of HsN1 assisted in creating awareness in Poultry health in Kenya.

#### For Indigenous birds:

• The local consumers cook meat for more than 1 hour at about 70C. This lessens the risk of Salmonellosis.

#### For Commercial birds:

- proper cooking
- In-built mechanisms for disease prevention.
- However, International angle of the travel and trade in Poultry is a potential threat.

# Challenges

- Looping in 79% indigenous flock in formal control prevention and monitoring for Salmonella.
- Developing the Risk profile and the disease burden in order to influence policy changes-Underway now.
- Funding in Poultry health not commensurate with the risk of Zoonotic Salmonellosis.
- Capacity: Both human and infrastructures (Laboratories).
- Integrated farming system has not caught up.

