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EAST AFRICAN STANDARD

Transport of poultry — Code of practice

EAST AFRICAN COMMUNITY

Draft for comments only — Not to be cited as East African Standard

Foreword

Development of the East African Standards has been necessitated by the need for harmonizing requirements governing quality of products and services in East Africa. It is envisaged that through harmonized standardization, trade barriers which are encountered when goods and services are exchanged within the Community will be removed.

In order to meet the above objectives, the EAC Partner States have enacted an East African Standardization, Quality Assurance, Metrology and Test Act, 2006 (EAC SQMT Act, 2006) to make provisions for ensuring standardization, quality assurance, metrology and testing of products produced or originating in a third country and traded in the Community in order to facilitate industrial development and trade as well as helping to protect the health and safety of society and the environment in the Community.

East African Standards are formulated in accordance with the procedures established by the East African Standards Committee. The East African Standards Committee is established under the provisions of Article 4 of the EAC SQMT Act, 2006. The Committee is composed of representatives of the National Standards Bodies in Partner States, together with the representatives from the private sectors and consumer organizations. Draft East African Standards are circulated to stakeholders through the National Standards Bodies in the Partner States. The comments received are discussed and incorporated before finalization of standards, in accordance with the procedures of the Community.

Article 15(1) of the EAC SQMT Act, 2006 provides that "Within six months of the declaration of an East African Standard, the Partner States shall adopt, without deviation from the approved text of the standard, the East African Standard as a national standard and withdraw any existing national standard with similar scope and purpose".

East African Standards are subject to review, to keep pace with technological advances. Users of the East African Standards are therefore expected to ensure that they always have the latest versions of the standards they are implementing.

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East African Community

P O Box 1096

Arusha

Tanzania

Tel: 255 27 2504253/8

Fax: 255-27-2504481/2504255

E-Mail: eac@eachq.org

Web: www.each.int

Introduction

The demand for poultry has steadily boosted up because of rapid industrialization, urbanization and increase in population. This has necessitated the movement of poultry from rural areas of production to the points of consumption in cities and townships. There is, therefore, a need to prevent mortality due to poor transport conditions of the live health of poultry during transit. This standard has been prepared to meet this need.

In the preparation of this East African Standard, the following sources were consulted extensively:

IS 5238:2001(R2008), *Transport of Poultry — Code of Practice*

Codex Alimentarius website: http://www.codexalimentarius.net/mrls/vetdrugs/jsp/vetd_q-e.jsp

USDA Foreign Agricultural Service website: <http://www.mrlatabase.com>

USDA Agricultural Marketing Service website: <http://www.ams.usda.gov/AMSv1.0/Standards>

European Union: http://ec.europa.eu/enterprise/sectors/pharmaceuticals/veterinary-use/maximum-residue-limits/index_en.htm

Assistance derived from these sources is hereby acknowledged.

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1 Scope

This East African Standard covers the minimum requisites for the transport of poultry by rail, road and air.

2 Normative references

The following referenced documents are indispensable for the application of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

EAS 12, *Drinking (potable water) — Specification*

EAS 11, *Galvanized plain and corrugated iron sheets — Specification*

EAS 218:2001, *Farm implements — Method of sampling*

ISO 6361-1, *Wrought aluminium and aluminium alloy sheets, strips and plates — Part 1: Technical conditions for inspection and delivery*

ISO 6361-2, *Wrought aluminium and aluminium alloy sheets, strips and plates — Part 2: Mechanical properties*

ISO 6361-3, *Wrought aluminium and aluminium alloy sheets, strips and plates — Part 3: Strips — Tolerances on shape and dimensions*

ISO 6361-4, *Wrought aluminium and aluminium alloy sheets, strips and plates — Part 4: Sheets and plates — Tolerances on form and dimensions*

ISO 6362-1, *Wrought aluminium and aluminium alloy extruded rods/bars, tubes and profiles — Part 1: Technical conditions for inspection and delivery*

ISO 6362-2, *Wrought aluminium and aluminium alloy extruded rods/bars, tubes and profiles — Part 2: Mechanical properties*

ISO 6362-3, *Wrought aluminium and aluminium alloy extruded rods/bars, tubes and profiles — Part 3: Extruded rectangular bars — Tolerances on shape and dimensions*

ISO 6362-4, *Wrought aluminium and aluminium alloy extruded rods/bars, tubes and profiles — Part 4: Extruded profiles — Tolerances on shape and dimensions*

ISO 6362-5, *Wrought aluminium and aluminium alloy extruded rods/bars, tubes and profiles — Part 5: Extruded round, square and hexagonal bars — Tolerances on shape and dimensions*

ISO 6362-6, *Wrought aluminium and aluminium alloys — Extruded rods/bars, tubes and profiles — Part 6: Round, square, rectangular and hexagonal tubes — Tolerances on shape and dimensions*

ISO 16143-1, *Stainless steels for general purposes — Part 1: Flat products*

ISO 16143-2, *Stainless steels for general purposes — Part 2: Semi-finished products, bars, rods and sections*

ISO 16143-3, *Stainless steels for general purposes — Part 3: Wire*

ISO 657, *Hot-rolled steel sections*

ISO 15630-2, *Steel for the reinforcement and prestressing of concrete — Test methods — Part 2: Welded fabric*

3 Definitions

For the purpose of this standard the following definitions shall apply:

3.1

poultry

include day-old chicks and turkey poults, chickens, quails, guinea fowls, ducks, geese and turkeys

3.2

chicks

day-old chicks only

3.3

poults

day-old turkeys only

4 General requirements

4.1 The containers shall be properly cleaned and sterilized before the poultry is placed in them.

4.2 Poultry shall not be exposed to the sunlight, rain, direct blast of air and extreme temperatures during transport.

4.3 Day-old chicks and turkey poults

4.3.1 Chicks and poults shall be packed and dispatched immediately after hatching and not stored in boxes for any length of time before dispatch.

NOTE The aim shall be for consignments to arrive at destination within the shortest possible time of being taken out of the incubator; 72 h shall normally be regarded as the maximum period from incubator to brooder in winter and 48 h in summer.

4.3.2 Every effort shall be made to ensure that chicks and poults arrive as quickly as possible at the despatching site.

4.3.3 Personal attention shall be given by the consignor or the forwarding agent to ensure that all consignments are kept out of direct sunlight, rain and drought.

4.3.4 Great care shall be taken to carry the boxes in a level position so that chicks are not in danger of falling over on to their backs. Piling up of other merchandise over and around chick boxes shall be avoided.

4.4 Poultry other than day-old chicks and turkey poults

4.4.1 The poultry to be transported shall be healthy and in good condition. Poultry shall be examined and certified by a qualified veterinarian for freedom from infectious diseases and fitness to undertake the journey.

4.4.1.1 Poultry transported in the same container shall be of the same species and of the same age group.

4.4.2 Poultry shall be properly fed and watered before it is placed in containers for transportation. Extra feed and water shall be provided in suitable troughs fixed in the containers.

4.4.2.1 Arrangements shall be made for watering and feeding during transportation. During hot weather, watering should be ensured every 6 h.

4.4.3 The chick boxes shall not be kept in air-tight container vehicle and also proper ventilation shall be maintained during transportation.

4.4.4 Male stock shall not be transported with female stock in the same container.

4.4.5 Over-crowding shall be avoided.

5 Road travel

5.1 In road journey the poultry shall be placed in a proper container. The container shall not be put on the roof of the vehicle but shall be put inside the vehicle, easily approachable for inspection during transit.

5.2 An attendant shall be present at all times and shall ensure that proper transit conditions are observed.

6 Rail travel

6.1 In case the journey is for more than 12 h, an attendant shall accompany the consignment.

6.2 As far as possible poultry shall be transported in wagons having adequate facilities for ventilation and no other merchandise which may result in mortality of birds shall be loaded in the same wagon.

7 Air travel

For international transport the containers carrying poultry shall be kept in pressurized compartments with regulated temperature. The containers shall preferably be kept near the door and shall be unloaded immediately on arrival.

8 Containers for transportation

8.1 Containers used to transport poultry shall be of such material which will not collapse or crumble. They shall be well ventilated and designed to protect the health of poultry by giving it adequate space and safety. The containers shall be designed as: (a) to render it impossible for birds to crowd into the corners during transportation, and (b) to avoid the danger of boxes being stocked to close together as to interfere with ventilation.

8.2 The minimum floor space per bird in the containers for transporting poultry shall be as given in Table 1. The recommended cage is shown in Figure 1. Its dimensions shall be as given in Table 1.

8.3 All containers shall be clearly labelled showing the name, address and telephone number of the consignor and the consignee.

8.4 Special requirement for chicks and poults

8.4.1 The containers for transporting chicks and poults shall be either of types shown in Figure 2. Its size shall be as given in Table 1. When there is a significant change in the number of birds to be transported, the size of container shall be reduced or increased correspondingly.

8.4.2 The chick boxes shall be made of double corrugated paper measuring 2.00 mm thickness in the partition and cover rest 3.00 mm thickness on the floor of chick boxes for preventing collapse. The bottom of the container on which chicks are to be placed shall have corrugated surface besides the requirements given in 7.4.1. Wall of the chick boxes on the side comers shall be provided with the semi-circular extra side wall to prevent piling in comers.

8.4.3 A layer of suitable cushioning and absorbent material such as wood, wool paper cuttings and chopped straw shall be provided at bottom of the container.

8.4.4 The container shall be properly sealed to avoid pilferage.

8.4.5 The following instructions shall be printed on a label and fixed to the lid or printed directly on the sides:

CAUTION Day-old chicks and poults handle with care, protect from heat, cold and direct blast of air.

9 Care in transit

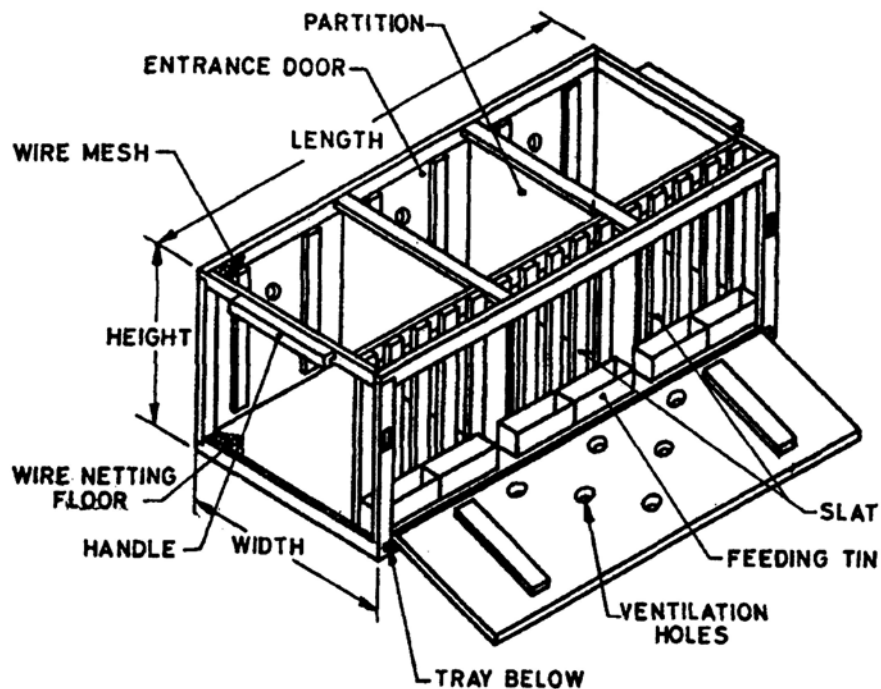
9.1 The consignee shall be informed about the train, transport or flight number and its time of arrival well in advance.

9.2 Poultry shall not be transported continuously for more than 6 h. Whole batch shall be inspected at every 6 h interval.

9.3 The transportation shall not remain stationary for more than 30 min. During this period, it should be parked in shade and arrangements should be made for feeding and watering.

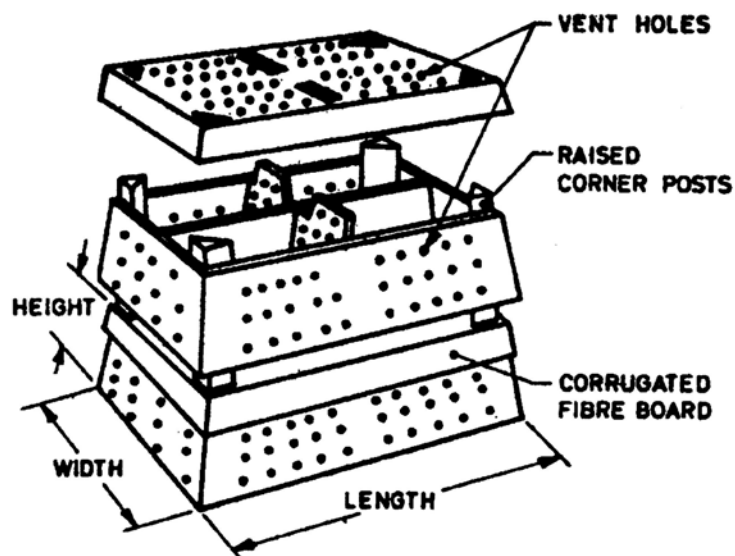
9.4 All precautions against fire shall be taken.

Provision of fire extinguishers in transporters shall be provided.

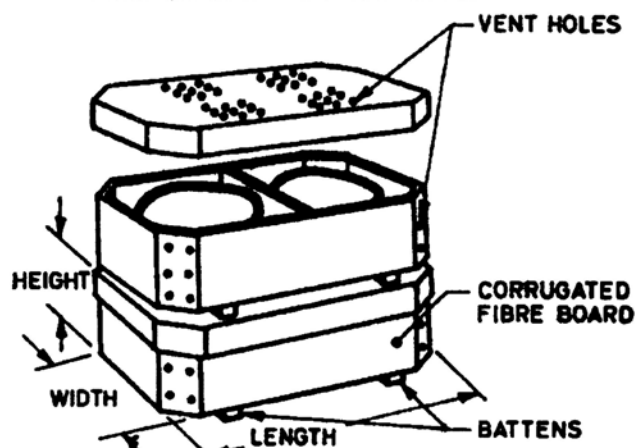


NOTE Wire mesh shall be provided on the top, bottom and the sides of the cage.

Figure 1 — Recommended cage



FOUR-COMPARTMENT CONTAINER



TWO-COMPARTMENT CONTAINER

Figure 2 — Recommended types of containers

Table 1 — Containers for transportation of poultry

S/No.	Kind of poultry	Minimum space floor cm ²	Dimension, cm			Maximum number in a container
			Length	width	height	
(1)	(2)	(3)	(4)	(5)	(6)	(7)
i)	Month-old chickens	75	60	30	18	24
ii)	Three month-old chickens	230	55	50	35	12
iii)	Adult stock (excluding geese and turkeys)	480	115	50	45	12
iv)	Geese and turkeys	900	120	75	75	10 (young)
		1300	75	35	75	2 (growing)
		1900	55	35	75	1 (grown up)
v)	Chicks	—	60	45	12	80
vi)	Poult	—	60	45	12	60

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