Sudan University of Science and Technology College of Graduate Studies

Application of HACCP in Biosecurity of poultry Farm in Khartoum State

تطبيق نظام الهسب في نظام الامن الحيوي لمزارع الدواجن ولاية الخرطوم

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DEDICATION

I dedicate this thesis to my father soul and mother, for always putting my well-being first.

My brother,

My sisters,

My husband

And my friends

With love and respect... Widad

..

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First and foremost, praise is to Allah the Almighty who give me the health, strength and patience to complete this work.

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ABSTRACT

The study was conducted to evaluate the situation of poultry farms in Khartoum state and how far we are to apply biosecurity of poultry farm, to know the possibility to apply HACCP system in biosecurity of poultry farm. The data was collected by using a questionnaire, to get information about the biosecurity system on poultry farm and to assess the situation and how far we are to apply HACCPs in biosecurity The survey covered 19 poultry farm semi(close and open system) in period of 4 months from February to June 2015 The samples were examined for isolation of bacteria E coli, Salmonella and staphylococcus to determine contamination level among the points for begin, mid and end of Poultry farm production period sampling was done according to systemic random methods, samples was collected from 5 farms the swabs were taken from seven sites workers, feeders, wall, water, drinkers, floor, and feed, and duplicated. .The results by sampling showed that the infection by Salmonella, E coli and Staphylococcus introduced in to poultry farm from many different sources such as workers, feeders, walls, water, drinkers, floor and feed. Questionnaire showed that 90% of the Openand semi close farms were fenced of all direction.5km distance of nearest farm found in 6.7% in semi close and open system10%.less of2km distance of nearest farm was 36.7% in the tow system. The distance 200m between different ages 200% was 13.3% in semi close and 6.7% in open system and 80% in this case distance less than 20m.72.4% of farms controlled movement of equipment and tools in the tow system. The ways to prevent entry of small animals found in 40% in semi close system and 16.7% in open system the same result in methods to prevent entry of wild birds. No disinfectant sprayer in entrance of open system and 13.3% in semi close system. 50% of farms in tow

system have bathing in the entrance. 23.3% of farms in semi close system have rules to enter visitors, 10% of open farms have this rules. After cleaning and disinfecting farms samples are taken to measure the effectiveness of the process in 6.7% in semi close, 3.3% in open system. The disposal of dead birds in 40% of open farms burning in hole and 10% of this system disposal dead birds out door. Worker check health done in 10% of open and semi close system. No mixing between workers 36.7% in open farms 16.6% semi close system rid of dead birds the biosecurity measures level among poultry farms in Khartoum state could be classified into low in the both open and semi close system. Government policy needs to facilitate the improvement of biosecurity adoption among poultry farmers. Routing visiting from veterinary authorities, and applied the law that every farm must have veterinary supervision

ملخص البحث

أجريتهذهالدر اسةلتقييمالوضعفيمز ار عللدو اجنفيو لايةالخرطومو إلىأيمدىنحنلتطبيقإجر اءاتالأمنالحيويلمز ار عالد واجن، لمعرفة إمكانية تطبيقنظام تحليلالمخاطر فيمجالا لأمنالحيويمنمز رعة الدواجن.

وقدتمجمعالبياناتباستخدامالاستبيان، للحصولعلىمعلوماتحولنظامالأمنالحيويفيمز ار عالدواجنولتقييمالوضعومدى فيالأمنالحيويوشملالمسح 19 الدواجنشبهمزرعة (نظامالوثيقوالمفتوح) في لمدةمن 4 HACCPs ردناتطبيق فيالأمنالحيويوشملالمسح 20 الدواجنشبهمزرعة (نظامالوثيقوالمفتوح) في الفترةمنفبراير إلىيونيو 2015 والعيناتالتيتمفحصهالعز لالقولونية بكتيريا

والسالمونيلاو المكور اتالعنقودية لتحديد مستو بالتلوثبينا لنقاطلتبدأ ، منتصفونها ية الدوا جنأ خذالعينا تفترة الإنتاجالزرا عيتمو فقاللأ ساليبعشو ائية النظامية ، وكانتالعينا تتمجمعها من 5

مزار عوتمأخذمسحاتمنسبعةمواقعالعمال،مغذيات،والجدار والمياهويشربون،والكلمة،والأعلاف،وتكرار. ٤و أظهر تالنتائج. وقبلأخذالعيناتأنالعدو بعنطريقالسالمونيلا،

القولونية والعنقودية قدمفيلمزر عة دواجنمنعدة مصادر مختلفة مثلالعمال، مغذيات، والجدران، والمياه، ويشربون، والمعلمة والقولونية والمعتقودية قدمفيلمزر عقومسيجة منكلالمسافة منافرارع 0 وشبهو ثيقة ومسيجة منكلالمسافة منافر بمزر عقوج دتفي 6.7٪ فيشبهو ثيقة ومفتوحة مسافة أقر بمزر عة وحدتفي 6.7٪ فيشبهو ثيقة ومفتوحة بينمختلفا لأعمار 200٪ 13.3٪ فيشبهقريبو 6.7٪ فينظاممفتوحو 36.7٪ فينظامالسحب. كانمسافة 200٪ منالمزار عالتيتسيطر عليها حركة المعداتو الأدواتفينظامالسحب. 80m.72.4٪ فيهذه المسافة حالة أقلمن 20 طرقلم نعدخو لالحيوانا تالصغيرة الموجودة في 40٪ فينظام شبهو ثيقو 16.7٪

فينظاممفتو حعلىنفسالنتيجةفيطر قلمنعدخو الالطيور البرية. البخاخمطهر فيمدخلنظاممفتوحو 13.3 المنظامشبهو ثيق. 50 المنامز الرعفينظامسحبلها الاستحمامفيالمدخل. 23.3 المنامذ المنامذ

منالمز ار عفينظامشبهو ثيقاديهاقو اعدادخو لالزائرين، و 10٪ منالمز ار عالمفتوحة الديهاهذهالقو اعد. بعدتنظيفو تطهير المز ار عو أخذ عيناتلقيا سفعالية عملية في 6.7٪ فيشبهقريب، 3.3٪ فينظاممفتوح. التخلصمنالطيور النافقة في 40٪ منالمز ار عالمفتوحة حرقفيحفرة و 10٪

منهذاالتخلصمننظامميتالطيورخارجالباب. الفحصالطبيالعاملعملهفي 10٪ مننظامقريبالمفتوحةوشبه.

يمكنتصنيفأيخلطبينالعمال 36.7٪ فيالمزار عالمفتوحة 16.6٪

نظامو ثيقشبهالتخلصمنالطيور النافقةمستو بإجراءاتالأمنالحيو يبينمزار عالدواجنفيو لايةالخرطومإلىأدنيمستو بفيالنا

ظاممنفتحوشبهو ثيق. تحتاجالسياسة الحكومية لتسهيلو تحسينا لتبنيا لأمنالبيو لوجيبينا صحابمز ارعالدو اجن. توجيها لزائرينمنا لسلطات البيطرية، وتطبيقا لقانونا لذييجبأنيكونكلمز رعة إشرافبيطري

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