Poultry | CHECKLIST

Campylobacter Control Checklist

A Campylobacter control checklist for poultry for reviewing steps to lower contamination on farms and in processing. Producers use it to organize practices. Reuse it whenever the task comes up again.

Farm / unit: _____ Date: _____ By: _____

ITEM	OK	FIX	N/A
Biosecurity in place	☐	☐	☐
Clean water source	☐	☐	☐
Rodent and pest control	☐	☐	☐
Clean boots and tools	☐	☐	☐
Litter and house hygiene	☐	☐	☐
Gentle handling to limit stress	☐	☐	☐
Sanitation in processing	☐	☐	☐
Cooling and cold chain	☐	☐	☐
Records and testing plan	☐	☐	☐

NOTES / REPAIRS NEEDED

TIP Work with your veterinarian and follow FSIS and FDA food safety guidance.