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PRODUCTION PRACTICES TO REDUCE SALMONELLA ENTERITIDIS

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Salmonella enteritidis (Se) is a food safety issue. Today's consumer is very much concerned about the quality and safety of food. Farmers also are very concerned about producing food that will not make people sick. The recent outbreaks of food poisoning has caused the egg

industry to re-examine its production practices to reduce bacterial contamination in its products. This, coupled with increased food handling educational programs, should reduce the number of food poisoning cases in the United States associated with eggs.

To reduce the level of Se in the egg industry, farmers need to adopt the following best management practices:

1. Test the poultry house environment for Se.
2. Buy pullets negative for Se.
3. Keep egg collection equipment clean.
4. Control rodents and insects.
5. Clean up broken eggs daily.
6. Remove dead birds daily.

7. Gather eggs frequently — at least twice each day.
 8. Refrigerate eggs immediately after collection.
 9. Reduce bird stresses.
 10. Practice cleanliness.
 11. Clean, wash, and disinfect between every flock.
- Cleaning, washing, and disinfecting between every flock is very important. The following steps must be taken to insure your house is properly cleaned:

1. Remove all animals — chickens, cats, dogs, and rodents.
2. Dry clean thoroughly to reduce amount of water needed in wash-down phase.
3. Wash down with clean, hot water.
4. Spray and fog disinfectants.
5. Evaluate the effectiveness through testing.

Proper dry cleaning involves removing all feed and debris, blowing down dust and debris to the pit, scraping the dropping boards, and removing the manure from the pit.

When washing down the house, make sure you wash everything. Dirt protects bacteria such as Se from disinfectants.

Do not cut corners to save a pen-

ny. One cut corner will make everything else you have done a waste of time.

Finally, have one person in charge of supervising the cleaning, disinfecting, and testing program.

By starting with a clean environment, buying clean pullets, controlling all rodents, keeping egg

collection equipment clean, gathering eggs frequently, and immediately refrigerating eggs and practicing cleanliness, you are doing your part of reducing Se in the food chain. By working together, we will continue to provide today's consumer with the safest, best, and most economical food — the egg.

Day On Farm Promotes Agriculture

SOMERSET CO. — The 8th annual "Day On The Farm," sponsored by the Somerset County Farmers Association, will be held on Sunday, June 23, from 1-4 p.m. at the Walker Grove Farm, three miles north of Somerset on Route 601.

Owned by father and son partners, Ray M. and Kurt Walker, the 500-acre farm can also be reached by taking the Route 601 Exit off Route 219. Walker Grove land flanks the exit ramp.

Day On The Farm is an event intended to promote agricultural

education of the general public in the fun and friendly atmosphere of the family farm. Visitors during the afternoon usually exceed a 1,000, but all of them receive foods representative of all agriculture at no charge. The sponsors indicate the event will showcase the benefits of real agricultural products and that information will be passed along to others.

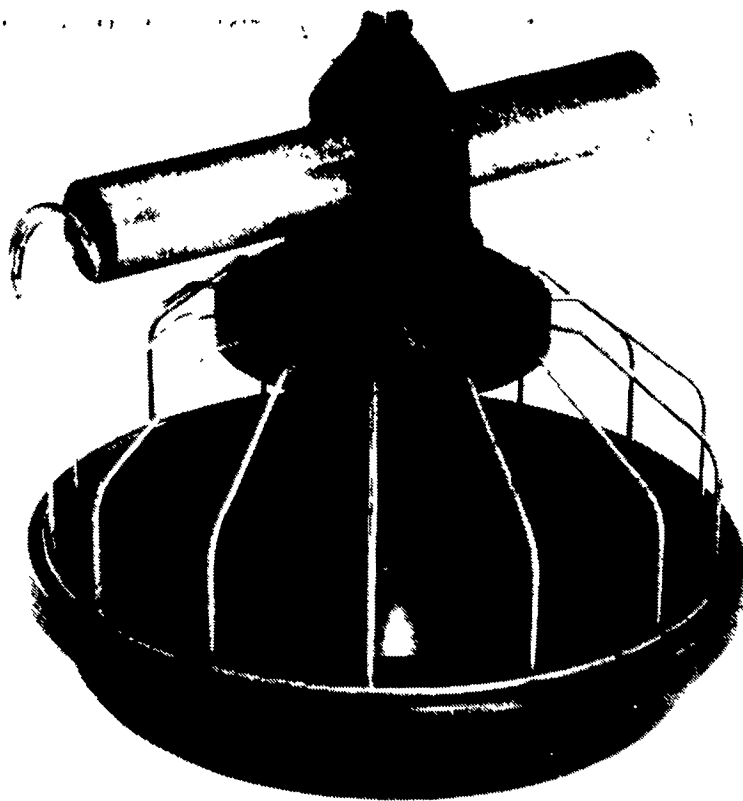
Continuous afternoon activities include hayrides, guided barn tours, a petting zoo, veterinarian on hand, giving of gift certificates from area grocers, and expert sheep shearing by Karl Kaufman, Bedford County.

Specialized food samples to be given are cheese, lamb, milk and milk drinks, and bags of crunchy potato chips.

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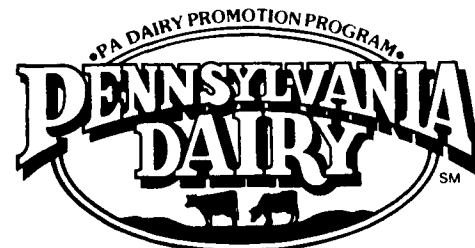


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