

SOP Planning Tool - Production Area Details

Premise Sub-ID	-1
Type of Production	Turkeys
Barn Type	Aviary
Maximum capacity (# birds)	
Populated (1=yes,0=no)	✓
Dimensions (units)	feet
Length	
Width	
Ceiling Height	
Floor Material	
Studs exposed	
Floor joists exposed	
Rafters exposed	

Please list all of the following that are present in or immediately adjacent to the production area.
 For each, indicate what will be done: ✓ = clean/disinfect (1)
 (double-click cells or enter numbers) ✗ = dispose (2)

Feed & Water Systems

Feed augers	
Feed belts	
Feeders	
Drinkers	
Other (please specify)	
Notes on feed systems	
Notes on water systems	

Ventilation

Exhaust fans	
Louvres	
Air inlets	
Curtains	
Other openings to exterior (<i>specify</i>)	
Notes on ventilation	

Heating & Lighting

Heaters	
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Fluorescent lights	
Incandescent lights	
LED lights	
CFL lights	
Other heating/lighting (<i>specify</i>)	
Notes on heating & lighting	

Floor

Cracks in Floor	
Cages & Penning	
Slatted Floor	
Shallow Pit	
Other flooring details (<i>specify</i>)	
Notes on floor	

Machinery

Motorized equipment (<i>specify</i>)	
Non-motorized equipment (<i>specify</i>)	
Notes on machinery	

Other / Miscellaneous

Cardboard boxes & trays	
Rolls of paper	
Rolls of plastic & plastic bags	
Stored bedding materials	
Building materials	
Rope pulls	
Other materials	

Notes on other materials	

Products to be Used

Detergent	
DIN	
Rate	
Rate units	
Dilution	
Contact time	
Disinfectant	
DIN	
Rate	
Rate units	
Dilution	
Contact time	
Water Disinfectant	
DIN	
Rate	
Rate units	
Dilution	
Contact time	

Contractors for this Area

Section 3.1: Initial Disinfection of Barn	
Section 3.2: Dry Clean	
Section 3.3: Wet Clean	
Section 4.3: Disinfection	

End of Input Area

Cleaner solution estimate (L)

Disinfectant solution estimate (L)