

Live Vaccination – Getting It Right

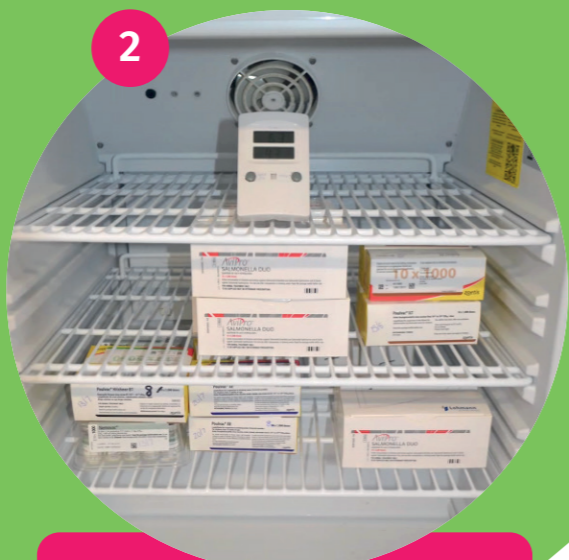


FOOD SAFETY PROGRAM

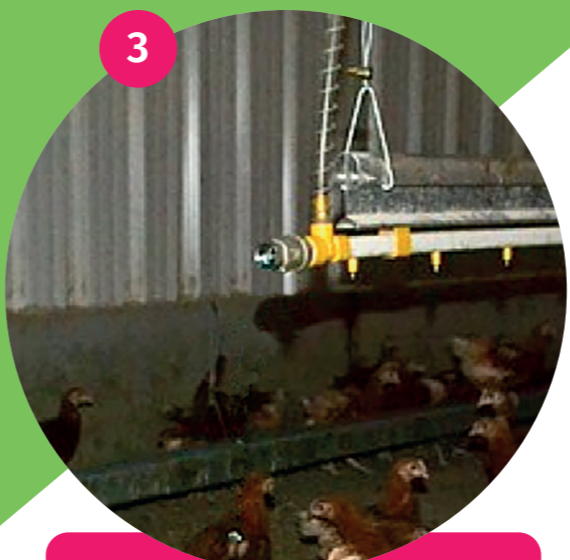
Salmonella protection from pullet to plate



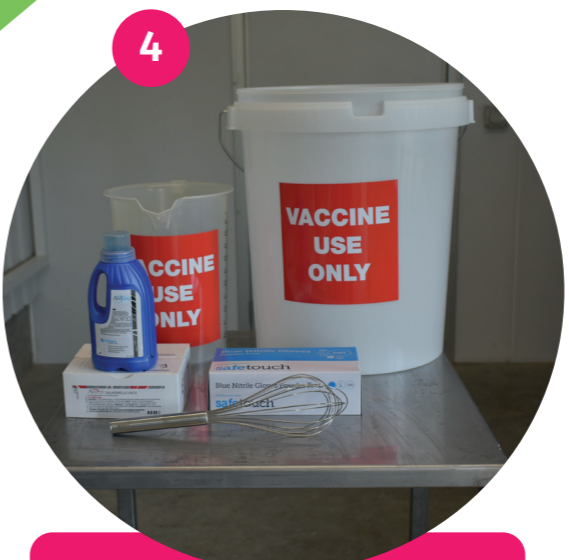
1 Withdraw any disinfection/chemical treatments at least 24 hours prior to vaccination



2 Vaccines to be stored between 2-8°C. Record min/max temperatures daily



3 Withdraw water 1 to 2 hours before vaccination



4 Vaccine preparation should take place on a clean work surface away from detergents and disinfectants



5 Wear appropriate protective clothing and disposable gloves



6 Add AviBlue at the recommended rate of 1 level capful per 200 litres of water to be consumed. Mix thoroughly



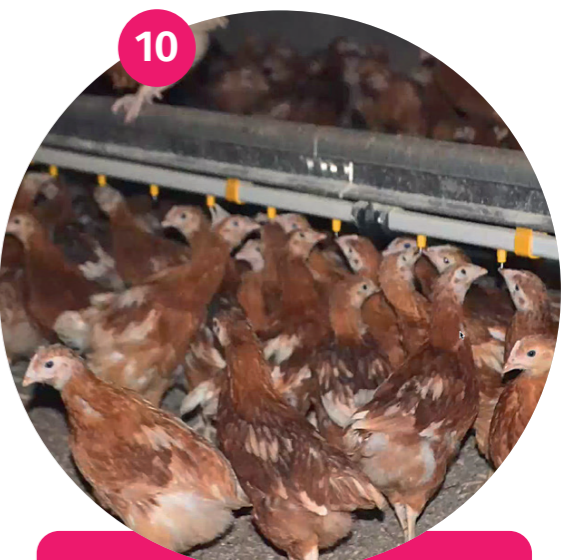
7 Open the vaccine vials under stabilised water and stir using a whisk



8 Adjust the dosing mechanism to the appropriate dose rate and switch on



9 Prime the nipple lines until the blue dye is present



10 Lower the nipple lines and allow vaccination to commence

