

8722 S. Harrison St. Sandy, UT 84070 P.O. Box 4439 Sandy, UT 84091 877-678-7342 • Fax 800-478-9880

POULTRY MORTALITY APPLICATION

If additional space is needed for any of the below questions please attach and submit with application additional sheets of paper.

_	neral Information			Propose	a Filective	e Date:			
	Applicant's Name:								
2.	Applicant's Mailing Address	3:							
	City:		_ State: _		Zip:	<u> </u>			
	E-Mail: Business Telephone Numb			County:					
	Business Telephone Numb	er: ()			Fax	:: ()			
3.		nt): `				` ,			
4.		,							
5.									
-									
	Physical Address:		State:		Zip:				
	Physical Address:		_		p				
	Physical Address: City: Contact Person:		State:		Zip:				
6	Contact Person:		_ 0.0.0		<u>p</u>				
	Applicant is: o Individual								
8.	If not sole owner, list others additional sheets if necession	s, percentage of	ownership, ar		eir part is to				
						%	o Yes o No		
						%	o Yes o No		
9.	Producer No.:		Produce	r's Name:					
	Producer's E-mail:		_						
Wh	surance History ho is your current insurance carrier (or your last if no current provider)?								
Pro	ovide name(s) for all insuran								
		Coverage:		Coverage:		Coverage			
C	Company Name								
E	xpiration Date								
Α	nnual Premium	\$		\$		\$			
Ha	s the Applicant or any prede	cessor or related	person or er	ntity ever had	a claim?		o Yes o No		
	ach a five year loss/claims h		•	•					
Ha this	ve you had any incident, eves Policy, prior to the inception es, please explain:	ent, occurrence, In of this Policy?	oss, or Wron	gful Act which			aim covered by O Yes O No		
y	· · · · · · · · · · · · · · · · · · ·								
<i>y</i>									
	s the Applicant, or anyone o	n the Applicant's	behalf, attern	npted to place	this risk in	standard ma	arkets?		
Ha	s the Applicant, or anyone one standard markets are dec						o Yes o No		

	BR	EED:					
		☐ Broilers ☐ Lay		reeder Replacemen	ts		
	b.	Production Type:	☐ Caged ☐ E	Barn ☐ Free Range	e 🗌 Organic		
	c.	Mortgagee/loss paye	ee:				
		Mailing address:					
		City	State	· Zin:	E-Mail:		
		Business Number:	Otate.	zір Fa			
	d.	Are there any leases If yes, provide detail	s or mortgages on a s.	any of the animals?		☐ Yes ☐ I	Vo
	e.	Are animal(s) health Give full information	y? regarding defects o		r disease, during the	☐ Yes ☐ ſ	
	f.	Has there ever been	or in there gurrently	v a contagious or inf	ectious disease on th	o promisoo?	
	1.			, ,		· □ Yes □ 1	
	g.	Has there ever beer	e details: or is there currentl	y, to your knowledge	e, an infectious diseas	se in the neighborhoo	nd?
		If yes, please explain	n:				NO
	h.	How long have the a	nimale boon in you	r nossession or care			
	i.	Have any of the anir	mals recently (withir	the last 6 months)	been imported into the	∑ Yes	No
		ii yes, when and iroi	n where.				
	j.	How many animals obreed:			last two years, irresp	ective of class, type	or
	k.				al sheet(s) if necessa	ury):	
	I.	Are there any other likely to affect the pr If yes, please explain	oposed insurance?	•	r opinion not already (
Ple	ase Are	NG INFORMATION complete the question the buildings specific o, explain:	nnaire leaving blan			☐ Yes ☐ N	10
AB B& FIN N – TKI	Type: AB – Automated Breeder/Layer B-Broiler B-Equipment Shed F – Farrowing FIN – Finishing L – Litter Barn N – Nursery P – Pullet House TKGO – Turkey Grow Out O – Other (Describe): BC – Broiler With Cool Cells F – Farrowing MB – Manual Breeder/ Layer S – Stack House C – Compost						
D.	ono	erty Description:	Bldg 1	Bldg 2	Blda 3	Bldg 4	1
		ng Type	Diug i	Blug Z	Bldg 3	Diuy 4	
		russ Type					1
	ear E	, , , , , , , , , , , , , , , , , , ,					1
			L	i	· C	I	

BI	dg. Length & Width				
	dg. Condition				
	of ft. between trusses				
	istance Between Bldg.'s				
	alue per bldg.:				
	earest hydrant(distance)				
	te for Truss Type use: F =	Frame: M = Met	al		
2.	Is the poultry site and build If no, please explain:				☐ Yes ☐ No
3.	Neighborhood description a. Type: Residential b. Status: Improving c. Protection Class:	☐ Commercial [☐ Stable	_		
4.	Building improvements? a. Wiring? • Yes • No b. Plumbing? • Yes • c. Roofing? • Yes • Yes	o Year: No Year: No Year:			
	d. Heating? o Yes o No.	No Year:			
5	e. Other: O Yes O No Are final exit doors fitted w	า ear: /ith minimum stan	dard dead lock or mi	 nimum standard of 3 l	ever mortise?
٥.	Are illiar exit doors litted w	illi illillillilli stari	dard dead lock of fill	Tillindin Standard of 5 i	• Yes • No
	Explain:				
6.	Are all houses plated with	floor space, drink	er, feeder, feed bin c	apacity and nest box	information?
	Explain:				o Yes o No
7.	Do all buildings provide a Explain:				o Yes o No
8.	Are all floors made of conceptain:				o Yes o No
0	Are all surfaces within the	house in good so	ndition waterproof	draught proof vormin	proof and cloanable?
Э.	Are all surfaces within the	nouse in good co	mullion, waterproof, t	araugni-proof, verillir-	O Yes O No
	Explain:				0 100 0 110
10.	Are all houses insulated? Explain:				o Yes o No
11	Are all houses constructed	d and maintainad	to provent one likely	course of injury or dist	roce to hirde?
11.	Are all nouses constructed	and maintained	to prevent any likely	cause of injury of disti	• Yes • No
	Explain:				O Tes O No
CO 1.	MPOSITE PANELS Where composite panels a capping? Explain:	·		_	osed off with steel O Yes O No
2. 3.	Please indicate core type Where composite panels a of panel? Explain:	are used, are any	electrical devices mo	ounted in such a way a	as to penetrate the skin •• Yes •• No

	if yes, are services protected (e.g. in fire resistant conduit) to prevent neat build-up in the pan				No
	Explain:	_	163		110
4.	Are annual thermal imaging audits completed to detect potential hot spots and immediate rentaken? Explain:				n No
5.	Are all electrical panels, switchboards and gas fired or electrically operated heaters positione	<u>d a</u>	· loor	+ 1	00
J.	mm from composite panels to maintain an air gap, OR positioned with a sheet of fire resistant between the equipment and the wall? Explain:	t ma	ateria	al	No
6.	Is all Hot Work (e.g. any work with oxy acetylene cutters, butane torches, thermal lance or an	ale	arin	der	s or
0.	any other heat/spark producing equipment) completed away from all poultry sheds/buildings a formal Hot Work permit system? Explain:	an r	noni	tore	
7	Does the Hot work permit system include a follow up check within 60 minutes of Hot Work co	mn	otion	. to	
1.	check for latent heat buildup which could affect the panel core? Explain:				No
FΜ	ERGENCY EQUIPMENT				
	nergency Equipment (Include type, make and age of system and sum insured:				
1.	Are all automatic environment control systems monitored by an audible / visual alarm coverin (all phases)? Explain:				lure No
FIR 2.	RE PROTECTION Have all houses firefighting equipment fitted? Explain:	0	Yes	0	No
3.	Are fire extinguishers permanently mounted at least every 75 feet in each building? Explain:	0	Yes	0	No
4.	Are fire extinguishers mounted by all electrical panels, near feed mixing rooms, and close to esparates one area of the building from another? Explain:				which No
5.	Are service areas entirely lined with non-combustible materials? Explain:	0	Yes	0	No
c	Is any other fire fighting or fire suppression equipment (other than fire outing yielders) available		o ita		
6.	Is any other fire-fighting or fire suppression equipment (other than fire extinguishers) available Explain:				No
7.	Explain:				No
8.	Please indicate the type of water supply available for firefighting and indicate the number of go Well O Dugout/Lake/River O Hydrant Tank: Explain:	allo	ns a	vai	lable?
9.	Are heaters suspended on metal safety chain? Explain:	0	Yes	0	No
	Are fail safe devices fitted to each heater?	_	Voc	_	No
10.	Are fire walls in place in all building? Explain:				No

	Are fire stops in the attic in all buildings?	0	Yes	0	No
12	Explain: Are areas around buildings kept clear of non - essential equipment?	_	Yes	_	Nο
13.	Are fuel storage tanks banded?		Yes		
		Ŭ	. 00	Ŭ	
	Explain: are fuel storage tanks more than 25ft from the houses?	0	Yes	0	Nο
	explain:		. 00	Ŭ	
14	explain: Please indicate the distance from the nearest fire station and the expected response time:				
• • •	Miles: Minutes:				
15	Miles: Minutes: Is the incinerator area more than 75 feet from the poultry houses?	0	Yes	O	Nο
	Are smoking controls in place on site?		Yes		
10.	Explain:		165	O	INU
	ARM SYSTEM				
1.	Alarm System (Include type, make and age of system/ equipment and what the alarm covers	s and	a sun	n	
	insured):				
2.	Are all fire extinguishers, alarm systems, and other automated / mechanical equipment insta		-		
	persons?	0	Yes	0	No
	Explain:				
3.	Can the audible / visual alarm be heard / seen outside the building?	0	Yes	0	No
	Explain:				
4.	Has it a secondary form of communication directly to a stockperson via pager / telephone?	0	Yes	0	No
	Explain:				
5	Is there a service contract on the alarm system?	0	Yes	0	Nο
Ο.		J	100	J	110
	Explain:				
6	Are all fire extinguishers, alarm systems, and other automated / mechanical equipment main	tain	ed by	,	
Ο.	competent persons?		Yes		Nο
	Explain:	O	100	J	140
	Explain.				
7	Is all automatic equipment inspected daily and defects rectified immediately?	_	Yes	_	No
٠.		U	163	U	INO
	Explain:				
8.	Is there a stand-by generator on site?	_	Yes	0	Nο
0.	Explain:	J	103	J	140
	Explain.				
	Is it 'automatic' cut-in and cut-out?	_	Yes	_	No
	Explain:	U	163	U	INO
	LXPIAIII				
	Is it tested weekly under full load and records kept		Voc	_	No
		O	165	O	INO
	Explain:				
^	And the pleating absolved by a gradified algorithm at least gradient.		V	_	NIa
9.	Are the electrics checked by a qualified electrician, at least quarterly?	0	Yes	0	INO
	Explain:				
	Are electrical switchgear/controls housed in a service area?		\/		NI.
		0	Yes	0	NO
	Explain:				
Б.			1 1141		
	ase list any Emergency procedures and water sources available for firefighting if different or in		ditior	n to	any
ot t	he above: Explain:				

LIGHTING / TEMPERATURE, VENTILATION AND AIR QUIALITY 1. Are lighting levels sufficient at all times during the lighting period to allow birds to see feed and water, to see each other, and to be able to show normal behavior? o Yes o No Explain: 2. Is there a lighting program that is suitable for the poultry type kept, produced and implemented? o Yes o No Explain: 3. Are all lighting patterns recorded? o Yes o No Explain: Heating System (Include type, make and age of system and sum insured: 4. Do all houses have a controlled environment? o Yes o No Explain: 5. Does the ventilation system retain air quality to state and federal regulations? o Yes o No 6. Is a documented ventilation plan covering air quality, flow speed and temperature implemented? o Yes o No 7. Are ventilation rates variable to allow for environmental changes? o Yes o No Explain: 8. Are heaters and additional circulation fans available in times of low or high temperatures to ensure that ventilation is not compromised? o Yes o No Explain: 9. Is equipment available to measure air quality (e.g.- ammonia / carbon dioxide) o Yes o No Explain: 10. Are the maximum and minimum temperatures of each house measured and recorded daily? • Yes • No Explain: 11. Is the heating system capable of producing heat sufficient to stop chicks huddling? o Yes o No 12. Is there procedures in place that will keep bird environmental temperatures constant as possible? o Yes o No 13. Explain:____ STOCKING/STOCKING DENSITY& LITTER/FLOOR QUALITY 1. Do all birds, on arrival, get placed into a pre-heated house and their behavior monitored? o Yes o No Explain: 2. Do all birds have sufficient space to walk, turn, sit, preen, flap wings and practice normal behavior? o Yes o No 3. BROILERS: Do stocking densities ever exceed 84lbs (Int. Broiler Growers) of available floor space? o Yes o No Explain:

⊣.	DIVOILLING. What is the maximum stocking density over the last 3 crops ibs or available hoor				No
	Explain:	—	163		INO
5.	LAYERS: What is the maximum stocking density over the last 3 cycles in birds/square feet space? Explain:				e floor No
Litt	er/Floor Quality				
6.	Are all flocks provided with clean, fresh litter in excess of 3/4 in? (caged birds N/A) Explain:	0	Yes	C	No No
7.	Is litter managed and recorded and action taken if it becomes capped? Explain:	0	Yes	C	No
8.	Is litter storage dry, vermin-proof and hygienic? Explain:	0	Yes	C	No No
9.	Is old litter removed from site promptly after depopulation, transported and disposed of prope Explain:			6 C	No No
10.	Are records kept of litter quality and disposal? Explain:	0	Yes	C	No No
	ED and WATER eding System: Please provide number of feeding systems: For each feeder provide - (type, make and age of system/equipment and number of feeders/s				No d):
Dri	nking System: Please provide number of drinking systems: For each drinking system provide- (type, make and age of system/equipment and number of insured):				No m
1.	Do all birds have access to adequate feed and water up to 1 hr prior to depopulation? Explain:	0	Yes	C	No No
	Is there sufficient storage of water to supply birds for at least 12-24 hours in an emergency? Explain:	0	Yes	6 C	No
3. 4.	Can all birds reach water without travelling more than 10 feet and feed within 12 feet? Explain:	0	Yes	. C	No No
5. 6.	How often are drinker and feeder heights checked?	0	Yes	C	No No
7.	Are all header tanks covered and hygienically managed? Explain:	0	Yes	S C	No No
8.	Is borehole water tested for TVC and coliforms every 6 months and recorded? Explain:	0	Yes	C	No

9.	Is there an even distribution of drinkers and feeders, free from contamination within each hou		Yes	_	No
	Explain:	-	168		INU
10.	Are feed delivery systems checked daily for areas capable of injuring birds and performance? Explain:	, 0	Yes	0	No
11.	Are all feed bins numbered and identifiable? Explain:	0	Yes	0	No
12.	Is all feed transported and stored to prevent access by rodents and wild birds and to avoid cospoilage? Explain:		mina Yes		
13.	Is all feed which is medicated or has a withdrawal period stored separately and identifiable? Explain:	0	Yes	0	No
14.	Are feed spills cleaned up without delay to prevent the congregation of wild birds? Explain:		Yes	0	No
15.	Are records kept to cover type, levels and withdrawal dates of medicated feeds or coccidiosta Explain:		Yes	0	No
16.	Are Compound feeds sourced from a FeedSafe accredited compliant mill? Explain:	0	Yes	0	No
17.	Are samples of feed kept for 3 months and delivery tickets kept for a year? Explain:	0	Yes	0	No
HE 1.	ALTH and HYGIENE Has the site the services of a poultry specific veterinary? If yes, Veterinary Care Name of your veterinary surgeon:	0	Yes	0	No
	Address:				
	Telephone: ()				
2.	How many miles away is she/he: miles Does the site have a written veterinary health plan tailored to the needs of the unit? Explain:	0	Yes	0	No
3.	Are sick, injured or dead birds removed daily and if required humanely destroyed? Explain:	0	Yes	0	No
4.	Are birds culled by a trained stockperson by neck dislocation? Explain:	0	Yes	0	No
5.	Are mortality and culls recorded on a daily basis? Explain:	0	Yes	0	No
6.	Are dead birds stored in sealed, vermin-proof containers? Explain:		Yes	0	No
7.	Are the use of medicines (prophylactic, therapeutic, in-feed, in-water)and vaccines recorded? Explain:		Yes	0	No

0.	recommendations on the label? Explain:	o Y	es_	0	No
9.	Please list (name and title) of all individuals who have access to medicinal products?				
10.	Are vaccination programs tailored to the needs of the farm and developed in consultation wit responsible veterinary? • Yes • No Explain:				
11.	Are medicines and vaccines used in strict accordance with written instruction that must be presponsible veterinary? • Yes • No Explain:				е
CI I	EANING				
_	Is there an implemented detailed written program for the cleaning and disinfecting of building specific to the site in operation? • Yes • No Explain:	s and	l equ	uipr	nen
13.	Is there an implemented detailed written program for the cleaning and disinfecting of building specific to the site in operation? • Yes • No Explain:				
14.	FREE RANGE PRODUCTION: are ramps to the outside area and the area around the hatch cleaned after each batch? Explain:	open o Y	_		No
15.	Are all buildings and equipment thoroughly cleaned and disinfected (and fumigated if necess e.g. between flocks? Explain:	ary) a			
16.	Are cleaning procedures recorded and dated and a copy kept on site? Explain:	0 Y	′es	0	No
17.	Is potable quality water used for all wet cleaning procedures and pressure washers used to cleanings and equipment? Explain:	elean :			
18.	Are storage tanks and drinker lines physically cleaned and sanitized with food grade sanitize for consumption by animals or man? Explain:	r whe			
CH 1.	EMICALS/SALMONELLA TESTING Are all cleaning chemicals and sanitizers licensed and approved for the intended use by the or federal regulatory body? O Yes O No Explain:			te s	state
2.	Are all chemicals used on sites clearly labeled and stored in a lockable building with data she			0	No
	Explain:				
3.	Is a record kept of all chemicals stored and/or used on site? Explain:	o Y	⁄es	0	No
4.	Are state and federal regulations followed? O No Explain:			0	Yes
Sal	monella Testing				

5.	Please list your policy and procedures for sampling, testing, and monitoring for Salmonella ir and the feed at the mill:) bot	h the	e flo	ocks
6.	Are records kept of the salmonella/pathogen test? Explain:	0	Yes	0	No
7.	Are tests carried out in a Government-authorized accredited laboratory? Explain:	0	Yes	0	No
8.	Is there written procedures for cleaning and disinfecting to eliminate a pathogen implemente	d:			
	POPULATION/ WASTE/DISPOSAL Are vehicles and crates cleaned and disinfected and in good condition prior to bird transport Explain:	? o	Yes	0	No
2.	Is there a level, well drained loading area for the loading / unloading of birds? Explain:	0	Yes	0	No
3. 4.	, , , , , , , , , , , , , , , , , , , ,	0	Yes	0	No
5.	After depopulation is each house thoroughly cleaned and disinfected before another flock is Explain:			0	No
6.	Is feed supplied up to 12 hours prior to depopulation? Explain:	0	Yes	0	No
7.	Is all packaging and waste stored in sealed containers and removed from the site regularly? Explain:	0	Yes	0	No
8.	Are carcasses disposed of by incineration? Explain:	0	Yes	0	No
9.	Do carcasses, not disposed of on site, get stored sealed, vermin-proof containers and remove winter, twice weekly in summer unless frozen? Explain:		week Yes		
10.	If frozen, does the freezer have sufficient capacity to adequately handle carcasses between must be cleaned and sanitized between batches? Explain:		ectior Yes		
11.	Is the dead bird collection area as far as practical away from the poultry sheds so that the codoes not enter the site? Explain:		ion v Yes		
12.	Are all containers used for collecting dead birds washed and disinfected before returning the production area? Explain:		the Yes	0	No
13.	Where composting is used are composting areas away from sheds and boundary fences? Explain:	0	Yes	0	No
14.	Are rodents, cats, dogs, feral animals, scavenging birds and flies kept away from composting	-			? No

	Explain:				
15.	Is cleaning and disinfection of collection equipment for composting such as bins, buckets and done before returning them to the production areas and when moving between sheds? Explain:				
16.	Are adequate instructions/ guidelines for safe composting available to all staff carrying out co			ıg d	luties
	Explain:			<u> </u>	
Are	NAGERS and STOCKMEN managers and stockmen competent / trained in the following before being given responsibilities?:	y fo	r the	ca	re of
1.	Emergency procedures and water sources available for firefighting? Explain:	0	Yes		No No
2.	Normal and abnormal behavior of birds, and fear reactions? Explain:	0	Yes	0	No
3.	Signs of good health and signs of poor health and disease? Explain:	0	Yes	0	No
4.	Correct handling of birds in a positive and compassionate manner? Explain:	0	Yes	0	No No
5.	Humane slaughter methods? Explain:	0	Yes	0	No No
6.	Litter management, signs of poor litter and remedial action? Explain:	0	Yes	0	No
7.		-		. 0	No
	Explain:				
8.	Bristol Gait Scoring? Explain:	0	Yes	; O	No
9.	General hygiene, basic Health and Safety requirements including? • Yes Explain:	0	No		
10.	Recognition of the signs of thermal stress in birds and the procedures to be followed if a prob				
	Explain:	о —	Yes	; o 	No
11.	Where necessary, is training provided in the administration of medicinal products? Explain:	0	Yes	0	No
12.	A working knowledge of the production manual procedures relating to their area? Explain:	0	Yes	0	No
13.	Are untrained staff used without the direct supervision of trained personnel? Explain:	0	Yes	, o	No

MANGERS RESPONSIBILITIES

1. Is there a maximum number of birds per trained stockmen within the following criteria? :

	a. A maximum 100,000 commercial growers per trained stockman (where fully automated	•
	use and there is full back up if problems occur).	o Yes o No
	b. A maximum 40,000 breeder rearers per trained stockman.	o Yes o No
	c. A maximum 30,000 breeder layers per trained stockman.	o Yes o No
_	d. Other:	
2.	Do managers / starr nave access to rules and regulations or operating procedure manual re	evant to the
	production and their area of work?	o Yes o No
	Explain:	
	a. USDA Model Code of Practice for the Welfare of Animals - Domestic Poultry.	
	Explain:	
	Explain.	
	b. USDA Model Code of Practice for the Welfare of Animals - Land transport.	
	Explain:	
	c. USDA National Farm Biosecurity Manual (Poultry Production).	
	Explain:	
	d. USDA National Water Biosecurity Manual (Poultry Production).	
	Explain:	
	(5000 0 1 (D	_
	f. EGGS: Code of Practice Biosecurity in the Egg Industry.	
	Explain:	
	g. EGGS: Code of Practice for the Manufacture of Egg Products. Explain:	
	g. EGGS. Code of Practice for the Manufacture of Egg Products. Explain.	
	-	
	h. EGGS: Code of Practice for Shell egg production, grading, packing and distribution. Ex	volain:
	The EGGG. Gode of Fractice for offenegg production, grading, packing and distribution.	.piaiii.
3.	Do managers ensure staff responsible for birds have adequate training in specific areas of	duty?
		o Yes o No
	Explain:	
4.	Are managers aware of USDA and have commitment to the utilization of these principles w	
	procedural protocols?	o Yes o No
	Explain:	
	DD HANDI INO AND INODECTION & TRAINING	
	RD HANDLING AND INSPECTION & TRAINING	o Voc o No
١.	Are all birds checked at least twice / day and three times / day in periods under stress?	
	Explain:	
2	Are records of inspection kept, retained and inclusive of observations?	o Yes o No
۷.	Explain:	O 165 O 110
	Explain.	
3	Do stockmen walk within 10ft of each bird and encourage them to move?	o Yes o No
٥.	Explain:	
4.	Where problems are identified, are they rectified, recorded with remedial action detailed?	o Yes o No
	Explain:	
	'	
Tra	ai <mark>ning</mark>	
5.	Is training given by a recognized trainer to National competency levels or formal in-house p	rogram?
	Explain:	
6.	What type of training is provided for staff who will be working with the birds in any capacity'	? Please give
	details: (i.e. description of training, length)	

		olain:
7.		record of training for all staff, detailing courses attended and training received retained? • Yes • No blain:
8.		Ill training regularly reviewed and updated? O Yes O No plain:
PL .		AND SAFETY PROCEDURES the following plans and policies available and implemented on site:
		A current Quality / Production Manual, specific to the business and containing all the procedures carried out within the business. O Yes O No Explain:
	b.	A Veterinary flock health plan updated annually and agreed with by the attending veterinary surgeon. • Yes • No Explain:
	C.	A Farm Waste Management plan, updated annually based on parameters stated in the EPA for Air, Soil and Water. • Yes • No Explain:
	d.	A EPA policy, updated annually and including all relevant chemical data sheets o Yes o No Explain:
	e.	A Chemical Spillage Plan based on parameters stated in the EPA for Air, Soil and Water including all relevant chemical data sheets. • Yes • No Explain:
	e.	A Pest Control Plan with evidence to show its effect. o Yes o No Explain:
	f.	An Occupational Health and Safety at Work policy, updated annually and drawn up in conjunction with the OSHA. • Yes • No Explain:
	g.	A Unit Site plan detailing house size, access points, location of fire extinguishers and first aid kits, water sources (firefighting) and pest control bait points. • Yes • No Explain:
	h.	An emergency action plan, sited in a prominent position near a telephone point, covering procedures to be followed in the case of emergencies such as fire, flood, power failure, equipment failure or the interruption of supplies. • Yes • No Explain:
	i.	A heat / cold stress policy with a ventilation plan. • Yes • No Explain:
10.		managers aware of OSHA and have commitment to the utilization of these principles within future cedural protocols? • Yes • No Explain:
11.		procedures for dealing with contingencies plans known by staff and relevant telephone numbers played at a suitable point. O Yes O No Explain:
12.		all sites have telephone access and are all staff aware of the locations? • Yes • No plain:
13.		all staff aware of the water sources available for the purposes of firefighting? • Yes • No plain:
14.		n emergency water supply capable of providing water for 24 hours at full demand available? • Yes • No
	Exp	olain:
15.	Do	es the nearest fire department have knowledge of location and access information for the unit? • Yes • No
	Exp	olain:

Ne	GG HANDLING est Boxes/Egg Collection (Include type, make and age of system/ equipment and stocking der sured):	nsities and sum								
1.	Are all setting eggs clean and free from cracks and damage? • Yes • No Explai	n:								
2.	Are hatching eggs sanitized, not washed? o Yes o No Explain:									
3.	Are all eggs marked with a black mark and labeled so that the site and age of flock can be verified? • Yes • No Explain:									
4.	Are floor eggs to be set clearly identified, placed at the bottom of the trolley or on a separate trolley? • Yes • No Explain:									
5.	Is the temperature (and humidity) of the egg store recorded with a max/min thermometer or twice daily with a standard thermometer? • O Yes O No Explain:									
6.	Is the storage room temperature always below 64°F? • Yes • No Explain:									
7.	Are eggs collected at the following minimum frequencies?									
	a. Rollaway systems - once per day	o Yes o No								
	Explain:	o Yes o No								
	Explain: c. Floor eggs - 3 times day	o Yes o No								
	Explain:									
8.	Do the egg collection records include the following details? d. Quantities recovered	o Yes o No								
	Explain:	O 100 O 110								
	e. Quantity of floor eggs Explain:	o Yes o No								
	f. Reject egg count Explain:	o Yes o No								
GE	ENERAL									
	Is the farm manned 24 hours daily? • Yes • No Explain:									
2.	Has this farm been in operation for more than 12 months under the current management? Explain:	o Yes o No								
3.	Has this farm been free from vandalism? o Yes o No Explain:									
4.	Has the farm been free from defects, ailments, injuries or diseases over the past 3 years? Explain:									
5.	BROILERS: Has the average mortality rate over the past 3 years been below 5% for each of Yes o No Explain:									
6.	LAYERS: Has the average mortality rate over the past 3 years been below 8% for each cro Explain:	•								
7.	Explain:Product Buyer (Name of Company you supply):									
	zards Noted:									
	g. Open foundation:	o Yes o No								
	If yes, explain:	o Yes o No								

	If yes, explain:	
	i. o Isolated o Hidden	
	j. o Combustible brush o Debris	
	k. What type of drainage?	
.	OOF OUDITY	
	OSECURITY	
	ease provide explanations for all the below questions. Do only essential visitors have access to the site? • Yes • No: Explain:	
١.	Do only essential visitors have access to the site: O Tes O No. Explain.	
2.	Are all visitors monitored from points of arrival to departure with full records of the visit kept? • Yes	o No
	Explain:	
3.	Does management refuse visitor entry if the health and welfare of the birds would be affected? • Yes • No Explain:	
4.	Is the poultry site fully enclosed and surrounded by a fence? o Yes o No Explain:	
5.	Are all individual buildings locked when there are no personnel on site? • Yes • No: Explain:	
٥.	Are all individual buildings locked when there are no personner on site? O res O No. Explain.	
6.	Are footbaths / barrier systems provided at the entrance to all buildings and the use of applied? • Yes • No Explain:	
7	Are footbaths/ barrier systems inspected daily and replenished as required? • Yes	o No:
٠.	Explain:	O 110.
8.	Are all disinfectants EPA approved, used to the correct dilutions, replaced and recorded? • Yes	O No:
	Explain:	
9.	Is a separate pair of boots available and used for each poultry enclosure? • Yes	o No
	Explain:	
10.	. Are hand washing and toilet facilities available on site? O Yes O No:	
11	. Is hand washing enforced by management at entry / exit to poultry and after bird handling? • O Yes	o No
11.	Explain:	O NO
	Explain.	
12.	. Is site dedicated clothing supplied for all personnel and washed / discarded between flocks? • Yes	o No
	Explain:	
13.	. Are other livestock excluded from the poultry houses or service buildings or effectively restricted so the	at their
	feces cannot come in contact with poultry either directly or indirectly, e.g. water draining into poultry	
	areas/sheds. o Yes o No Explain:	
	Assistant and a bind assist of the National State of the Company	
14.	. Are the sheds bird proof? • Yes • No Explain:	
15	. Are any other pets, aviary birds or pigs held on the property? • Yes • No Explain:	
13.	. Are any other pets, aviary birds or pigs held on the property:	
16.	Please indicate the source of water used on farm: o Mains or town water o Surface water (dam	or
	reservoir) O Bore water (underground water) O Other:	
17.	. Where supply is not mains water, is water sanitized effectively as per the guidelines stated in DAFF's	Nationa
	Water Biosecurity Manual (Poultry Production).	
18.	. If the effectiveness of the sanitizing confirming by independent microbiological testing on an annual b	asis if
	required? o Yes o No Explain:	

19. Is pest control carried out by a licensed contractor / properly trained staff? • Yes • No: Explain											
20. Is	20. Is pest control planned, documented and recorded? • Yes • No: Explain										
21. ls	smoking restrict	ed to des	ignate	ed areas	, away	from birds, a	ınd	enforced?	o Yes o I	No Explain:	
	nany house do y										
Schedule of Poultry Houses #1											
Hse#	Farm Name &		Bird Type		Structure of Building		Composite Panel Type		Age of Building	Floor Area	Max #of Birds
	Address				Bullu	ing	Г	апег гуре	Бинину	(Hse 656 ft ²)	Placed
	lule of Poultry Ho					0	_	0	T Nicosak and ad	I Daise and	0,,,,,
Hse #	Max Value per head		Avrg. Value #of Egg per head per head crope p year		n/ of Flock		е	General Age Range	Number of Cycles/ Crops per year	Price per dozen eggs/ broiler	Gross Profit

1												
			DECL	ARATION OF	HEALTH							
			DLOL	/ ((/ () () () () () () () () (<u> </u>						
I here	by declare that a	II birds which h	ave been kept	at the locations	proposed to	<u>r insurance ove</u>	r the last 12					
	s were in sound	<u>health and hav</u>	e not suffered	from any accide	nt, sickness	or disease unle	ess otherwise					
stated	<u>.</u>											
	v, please provid		the location(s	s) to be insured	d. (Please n	ote other struc	ctures and					
distar	nces between st	ructures.)										

REPRESENTATIONS AND WARRANTIES

The "Applicant" is the party to be named as the "Insured" in any insuring contract if issued. By signing this Application, the Applicant for insurance hereby represents and warrants that the information provided in the Application, together with all supplemental information and documents provided in conjunction with the Application, is true, correct, inclusive of all relevant

and material information necessary for the Insurer to accurately and completely assess the Application, and is not misleading in any way. The Applicant further represents that the Applicant understands and agrees as follows: (i) the Insurer can and will rely upon the Application and supplemental information provided by the Applicant, and any other relevant information, to assess the Applicant's request for insurance coverage and to quote and potentially bind, price, and provide coverage; (ii) the Application and all supplemental information and documents provided in conjunction with the Application are warranties that will become a part of any coverage contract that may be issued; (iii) the submission of an Application or the payment of any premium does not obligate the Insurer to quote, bind, or provide insurance coverage; and (iv) in the event the Applicant has or does provide any false, misleading, or incomplete information in conjunction with the Application, any coverage provided will be deemed void from initial issuance.

The Applicant hereby authorizes the Insurer and its agents to gather any additional information the Insurer deems necessary to process the Application for quoting, binding, pricing, and providing insurance coverage including, but not limited to, gathering information from federal, state, and industry regulatory authorities, insurers, creditors, customers, financial institutions, and credit rating agencies. The Insurer has no obligation to gather any information nor verify any information received from the Applicant or any other person or entity. The Applicant expressly authorizes the release of information regarding the Applicant's losses, financial information, or any regulatory compliance issues to this Insurer in conjunction with consideration of the Application.

The Applicant further represents that the Applicant understands and agrees the Insurer may: (i) present a quote with a Sublimit of liability for certain exposures, (ii) quote certain coverages with certain activities, events, services, or waivers excluded from the quote, and (iii) offer several optional quotes for consideration by the Applicant for insurance coverage. In the event coverage is offered, such coverage will not become effective until the Insurer's accounting office receives the required premium payment.

The Applicant agrees that the Insurer and any party from whom the Insurer may request information in conjunction with the Application may treat the Applicant's facsimile signature on the Application as an original signature for all purposes. The Applicant acknowledges that under any insuring contract issued, the following provisions will apply:

- 1. A single Accident, or the accumulation of more than one Accident during the Policy Period, may cause the per Accident Limit and/or the annual aggregate maximum Limit of Liability to be exhausted, at which time the Insured will have no further benefits under the Policy.
- 2. The Insured may request the Insurer to reinstate the original Limit of Liability for the remainder of the Policy period for an additional coverage charge, as may be calculated and offered by the Insurer. The Insurer is under no obligation to accept the Insured's request.
- 3. The Applicant understands and agrees that the Insurer has no obligation to notify the Insured of the possibility that the maximum Limit of Liability may be exhausted by any Accident or combination of Accidents that may occur during the Policy Period. The Insured must determine if additional coverage should be purchased. The Insurer is expressly not obligated to make a determination about additional coverage, nor advise the Insured concerning additional coverage.
- 4. The Insurer is herein released and relieved from any and all responsibility to notify the Insured of the possible reduction in any applicable Limit of Liability. The Insured herein assumes the sole and individual responsibility to evaluate, consider, and initiate a request for additional coverage or reinstatement of the annual aggregate Limit of Liability which may be exhausted by any single Accident or combination of Accidents during the Policy Period.

Dated:	Dated:	
Applicant:	Agent/Broker:	
Signature	Signature	
Print Name	Print Name	