

Control of the absence of organic matter after cleaning (visual & microbiological)



Figure 1. Certi'ferme.Pro - Production management tool: development of a solution by Adventiel at the request of Groupe Michel, enabling farmers and technicians to improve the efficiency of poultry production monitoring and better track compliance with quality standards.

BroilerNet Challenge: Improving gut health

Thorough removal of organic matter after cleaning is critical to lowering microbial pressure between broiler batches and promoting gut health from the start. This good practice relies on a dual approach: visual inspection and microbiological testing to confirm surface cleanliness before chick placement. Visual inspections are conducted during the sanitary break using the Certi'ferme Pro digital checklist, covering internal elements (such as manure removal, disinfection of the base and sanitary airlock) and external areas (silos, rendering tank, larvicide application, etc.). In the event of minor salmonella contamination, two additional visual check are conducted in order to ensure compliance with hygiene standards: an 11-point cleanliness rating to check for dust or residues, and a paper towel test for cleanliness applied to 24 control points in the barn, scored from 1 to 4. Areas with poor results are re-cleaned before the batch arrives. To complement this, a microbiological assessment is performed once a year using contact plates on ten sampling points (walls, feeders, drinkers, foundations, and sanitary locks). The level of contamination is evaluated based on CFU counts, and salmonella testing using swabs is carried out before slaughter as part of regulatory requirements. This verification steps are essential to assess the effectiveness of cleaning and disinfection. It helps prevent early-life microbial challenges, supports the development of a healthy microbiota, improves feed conversion, and enhances overall batch performance.

