



# TIPS FOR “ALL IN/ALL OUT” PRODUCTION

All in/all out production systems are systems in which animals move through the stages of production as a group. They are often all the same age, and new animals are not added to the group. This type of production system is commonly seen in poultry, both meat and egg, and in some hog production.

The purpose of an all in/all out approach is to prevent bringing disease into a flock or herd by bringing in new animals and to break potential disease cycles by allowing for a transition period between groups during which cleaning and disinfection can take place. This can be practiced not only in larger-scale commercial production but in smaller scale and free-range situations. If egg and broiler production is taking place within the same farm, for example, they should be kept separate to achieve an all in/all out situation when possible.

Review the following suggestions for an all in/all out production.

- **One type of poultry and one age group per flock**
- **Performance records should be kept for each individual group**
- **Animals housed from the same source**
  - » If barns cannot be housed together, barns kept isolated from one another
  - » Each separate barn would have its own transition area
  - » Different footwear and clothing between barns
- **Entire barn or room/pen housed at one time**
- **All animals in a flock/group shipped at one time**
  - » Entire barn/pen empty at once and can be cleaned and disinfected without risk of transferring contamination from flock to flock/group to group

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