

SCHEDULE 2

ADDITIONAL CONDITIONS THAT APPLY TO THE KEEPING OF CONVENTIONALLY REARED MEAT CHICKENS

PART 2

General additional conditions

Training

2.—(1) A keeper must hold—

- (a) a certificate recognised by the Scottish Ministers for the purposes of Article 4(3) or (4) of Council Directive [2007/43/EC](#)(1) laying down minimum rules for the protection of chickens kept for meat production (certificates of completion of training courses); or
- (b) written confirmation from the Scottish Ministers that the keeper's experience is deemed to be equivalent to the certificate described in sub-paragraph (1)(a).

(2) The Scottish Ministers must publish from time to time, in such a way as they consider appropriate, a list of certificates recognised by them for the purposes of sub-paragraph (1).

Notification of stocking density

3.—(1) A keeper must ensure that the Scottish Ministers are notified of the intended stocking density of each house where it is intended to keep chickens at a density of greater than 33 kilograms per m² of usable area, and of any subsequent change to that notified density.

(2) Notification must be made in such manner and form as the Scottish Ministers may require.

(3) Notification (including notification of any change) must be given at least 15 working days before stocking at that density or changed density takes place.

Stocking density limits

4.—(1) Unless sub-paragraph (2) applies, the stocking density must not exceed 33 kilograms per m² of usable area.

(2) A stocking density in excess of 33 kilograms and up to 39 kilograms per m² of usable area may be used if the requirements of paragraph 5 are complied with.

Requirements for higher stocking densities

5. The requirements of this paragraph are that the keeper must—

- (a) maintain and, on request, make available documentation in the house giving a detailed description of the production systems, including information on technical details of the house and its equipment, including—
 - (i) a plan of the house including the dimensions of the surfaces occupied by the chickens;
 - (ii) ventilation and any relevant cooling and heating system (including their location), and a ventilation plan, detailing target air quality parameters (such as airflow, air speed and temperature);

(1) O.J. No. L 182, 12.7.2007, p.19.

- (iii) feeding and watering systems (and their location);
- (iv) alarm and backup systems in the event of a failure of any equipment essential for the health and well-being of the chickens;
- (v) floor type and type of litter normally used; and
- (vi) records of technical inspections of the ventilation and alarm systems;
- (b) keep the documentation referred to in sub-paragraph (a) updated;
- (c) ensure that each house of a holding is equipped with ventilation and, if necessary, heating and cooling systems designed, constructed and operated in such a way that—
 - (i) the concentration of ammonia does not exceed 20 parts per million and the concentration of carbon dioxide does not exceed 3000 parts per million, when measured at the level of the chickens' heads;
 - (ii) when the outside temperature measured in the shade exceeds 30°C, the inside temperature does not exceed the outside temperature by more than 3°C; and
 - (iii) when the outside temperature is below 10°C, the average relative humidity measured inside the house during a continuous period of 48 hours does not exceed 70%.

Feed and water

- 6.—(1) Drinkers must be positioned and maintained in such a way that spillage is minimised.
- (2) Feed must be either continuously available or meal fed.
- (3) Feed must not be withdrawn from the chickens more than 12 hours before the expected slaughter time.

Litter

- 7. All chickens must have permanent access to litter.

Ventilation and heating

- 8. Ventilation must be sufficient to avoid overheating and, in combination with heating systems, must be sufficient to remove excessive moisture.

Noise

- 9. In all houses—
 - (a) the sound level must be minimised; and
 - (b) ventilation fans, feeding machinery or other equipment must be constructed, placed, operated and maintained in such a way that they cause the least possible amount of noise.

Light

- 10.—(1) All houses must have lighting with an intensity of at least 20 lux during the lighting periods, measured at bird eye level and illuminating at least 80% of the usable area.
- (2) A temporary reduction from that lighting level is permitted where necessary following veterinary advice.
- (3) Within 7 days from the time when the chickens are placed in the house and until 3 days before the expected time of slaughter, the lighting must follow a 24-hour rhythm and include periods of darkness lasting at least 6 hours in total, with at least one uninterrupted period of darkness of at least 4 hours, excluding dimming periods.

Inspection

11.—(1) A keeper must ensure that all chickens kept on the holding are inspected at least twice a day.

(2) Special attention must be paid to signs indicating a reduced level of animal health or welfare.

(3) Chickens that are seriously injured or show evident signs of health disorder (including those having difficulties in walking, severe ascites or severe malformations), and are likely to suffer, must receive appropriate treatment or be culled immediately.

Cleaning and disinfection

12. After the final depopulation of a house and before a new flock is introduced—

(a) any part of a house, and any equipment or utensil, which has been in contact with chickens must be thoroughly cleaned and disinfected; and

(b) all litter must be removed and clean litter provided.

Record keeping

13.—(1) The keeper must maintain, for each house in which chickens are kept, a record of—

(a) the number of chickens introduced;

(b) the usable area;

(c) the hybrid or breed of the chickens (if known);

(d) the number of chickens found dead, with an indication of the causes (if known), as well as the number of chickens culled with cause, on each inspection; and

(e) the number of chickens remaining in the flock following the removal of chickens for sale or slaughter.

(2) The record must be retained for at least 3 years.