



# Investment Guide

## Meat Poultry Production

### Disclaimer

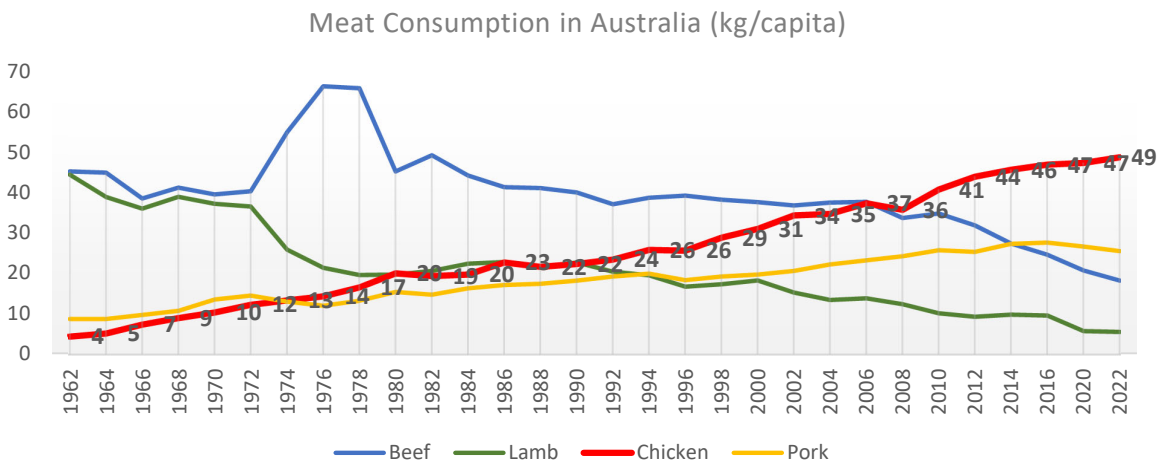
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### Overview of Meat Poultry Production

Chicken is Australia’s most consumed meat. Per capita consumption has grown to 49 kilograms per annum, up from only 4 kilograms per annum in the early 1960s when chicken meat trailed beef and veal, lamb/sheep meat, and pork consumption. This represents an average annual increase of 4% over 60 years.

*Demand for chicken meat has been supported by its cheaper price in comparison with other meats, made possible by dramatic improvements in production efficiencies (feed conversion, genetic improvement, and management technologies), as well as the perceived and promoted health benefits of lean white meat.*

Early development of commercial poultry meat production in Australia occurred at the metropolitan-rural fringes of capital cities, but urban development pressure, biosecurity concerns and the scale of modern commercial operations is restructuring the geographic distribution of the industry. Broadacre environments are now considered ideal in supporting this geographic refocus.

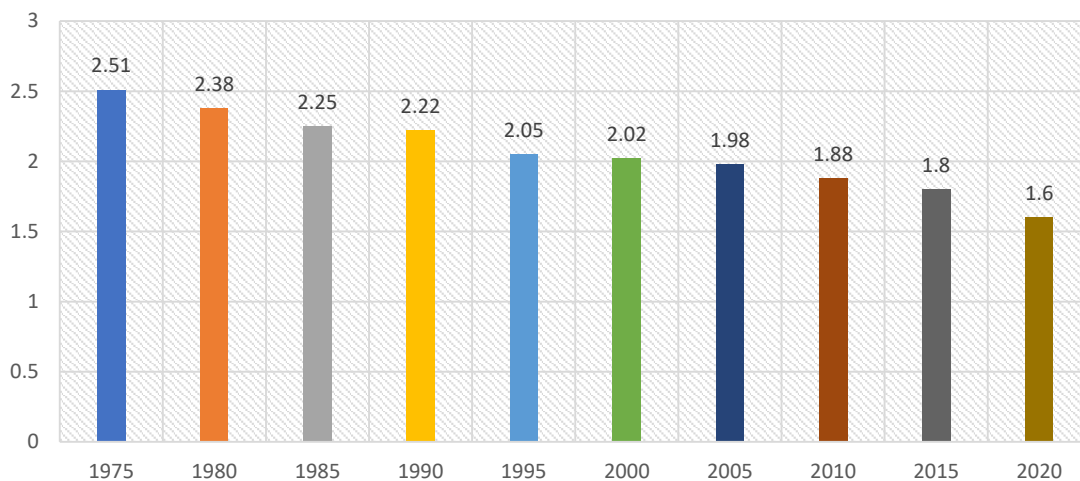




Chicken meat farming had estimated revenue in Australia of \$519 million in 2022 and other poultry meat farming in Australia had an estimated revenue of \$52 million; duck \$30.8 million, turkey \$12.6 million and other poultry (predominantly game birds) \$8.6 million. Poultry processing had revenue of \$8.3 billion in 2022 of which \$7.7 billion was from chicken meat processing and \$603 million was from other poultry meat processing<sup>1</sup>.

The popularity of 'all natural', free range and organic chicken products is unparalleled and, by 2022, just over 30% of all meat chickens (called 'broilers') in Australia were produced in free-range or organic systems. Adoption of free-range systems imposes new operational and environmental challenges for the industry in terms of biosecurity, production efficiencies, bird genetics (for free range performance) and nutrient management. Most Buloke meat chicken producers have free-range systems.

Meat chicken feed conversion ratio (kg feed/kg liveweight produced)



In 2022 there are an estimated 1,150 farm establishments, and 931 business enterprises, producing poultry meat (of which 29.5% are located in Victoria). Of the 931 enterprises, 16 are large businesses and 915 are small-to-medium operations (implying annual sales turnover of less than \$10 million).

Buloke is well placed to meet many of the needs of the poultry meat farming industry in the coming decades through a suite of competitive advantages including quality water supply (now very secure as part of the Wimmera Mallee pipeline system), affordable land, large wide-open spaces (8,000 square kilometres predominantly used for grain production) and a population (just over 6,000 residents) of less than one person per square kilometre. Buloke also has a temperate, dry climate, minimising risk of many diseases.

*Buloke's climate, broadacre farming environment, and the ability to provide adequate separation distances contribute to giving the Shire a strong bio-security profile.*

Buloke's communities are generally supportive of the poultry industry, understanding that it will help to drive the economy, add to local diversity, and provide new local jobs. In recent times, proactive real estate agents in Buloke have helped to secure land for outside investors planning to establish poultry businesses in the Shire. Land prices for poultry farming operations lots have been around \$20,000 to \$25,000 per hectare (or \$8,000 to \$10,000 per acre) with very few sales of properties less than 80 hectares (200 acres).

<sup>1</sup> IBISWorld Industry Reports: Poultry Meat Farming (2022) and Poultry Processing (2022)



Larger areas enable biosecurity and planning requirements to be easily met, and the planning application process easier to navigate. Land should be located near a local sealed road with three phase power and water access. A site where there are no residences within three kilometres of the poultry facilities can be both desirable, and possible in Buloke.

Current estimates for chicken meat poultry production in Buloke Shire<sup>2</sup> are:

- 8 farming enterprises
- 91,570 commercial meat birds (on farms at any point of time)
- 550,500 meat birds produced per annum.
- \$7.5 million per annum in gross farmgate value.

Buloke Shire produces 11% of Victoria's broilers and the Shire is at the centre of a region which produces a large proportion of Victoria's meat chicken birds. Buloke Shire and the adjoining Shires of Loddon, Campaspe, Gannawarra, Northern Grampians, and Yarriambiack produce 45% of Victoria's broilers<sup>3</sup>.

## Becoming a Poultry Meat Farmer

To become a contract poultry meat grower, a farmer needs, at least, one large shed and associated systems to house 40,000 birds, which is likely to cost a minimum of \$1,200,000 plus land. This would be expected to provide a net cash return of about \$150,000 per year and, depending on individual circumstances, this implies a payback period of around eight to ten years.

The majority of poultry meat farmers enter into contract arrangements with poultry processing companies. Usually these contracts include very good back-up support and training. Most contract systems involve the individual farmer supplying the infrastructure, the water, the power, gas or other energy (if required and/or if available) and labour. Processing companies supply chicks (including transport of batches to and from the property), feed, veterinary advice, clean litter, medications, and a management system for the birds. Farmers are responsible for cleaning and disinfecting the sheds between batches, and may need to arrange catching birds, depending on the contract.



A broiler farming business is a full-time commitment, and most contracts require that someone is present on site and contactable by mobile phone at all times. This is a large commitment and needs careful consideration. Significant automation of the operation of broiler sheds has substantially reduced the workload required to manage them. Evidence suggests that it is possible for one farm manager to control normal operations of 1-2 broiler sheds.

<sup>2</sup> 2021 ABS Agricultural Census and estimated production of 6 batches per annum by growers.

<sup>3</sup> 2021 ABS Agricultural Census



The two major types of farming system for chicken meat bird production are free-range<sup>4</sup> and shedded.

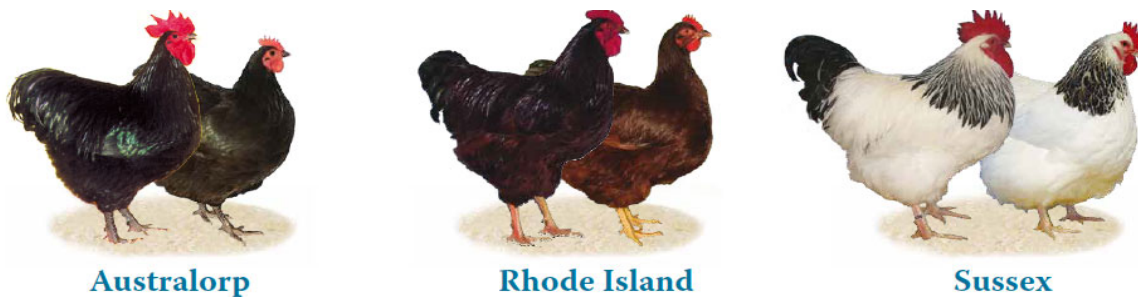
Free-range systems require that birds are given access to outdoor grazing and ranging environments during most daylight hours during the growout period. The birds return to the protection of sheds overnight. In shedded, or 'conventional production systems', birds are grown on litter (rice hulls, wood shavings) on the floor of sheds at stocking densities of no more than 20 birds per square metre.

There are three genetically elite meat poultry breeds which are produced around the world in commercial farming enterprises. These are the Ross, Cobb and Arbor Acres breeds, but only Ross and Cobb are currently available to Australian growers. The Ross and Cobb breeds are used in both shedded (conventional) and free-range production systems. These commercial breeds are hybrids that have been developed to optimise meat production. The genetic improvement process has been implemented over many generations resulting in chickens that look quite different as they have been bred for rapid growth rates, docility, superior feed conversion ratio, heavy muscling and carcass traits such as meat yield<sup>5</sup>.



Some, smaller independent growers, choose traditional poultry breeds for meat production to offer points of difference to the market, such as flesh colour, stronger flavour/taste and meat texture. Traditional breeds are classified as either 'softfeather' or 'hardfeather'. Softfeather birds have a layer of soft fluff between the body and the outer feathering. Feathers sit at an angle away from the body and are generally looser than in hardfeather breeds. Hardfeather, or game, varieties generally have tighter, closer fitting plumage which sits smoothly along the contours of the body. Originally, softfeather breeds were developed for either meat or egg production, whereas the hardfeather or "game" varieties were bred for fighting.

#### Sample Softfeather Traditional Breeds



<sup>4</sup> Organic production systems are usually a sub-set of free range systems (with stipulations on the use of organic inputs)

<sup>5</sup> Poultry Hub (formerly the Australian Poultry Cooperative Research Centre)



## Markets and Securing a Position in the Supply Chain

The largest businesses in the poultry meat industry are those with more than \$10 million in annual income. Unlike other intensive livestock sectors, these large producers do not account for the majority of sales. They account for 38.1% of industry revenue, and there are only 16 businesses in this category. However, the poultry processors effectively control the poultry meat supply chains, and the vast majority of small-to-medium growers are contractors to these large processing companies, which earn their prime revenue from sale of processed and value-added poultry meat. There are an increasing number of smaller on-farm processors and value-adders which largely sell to food service outlets.

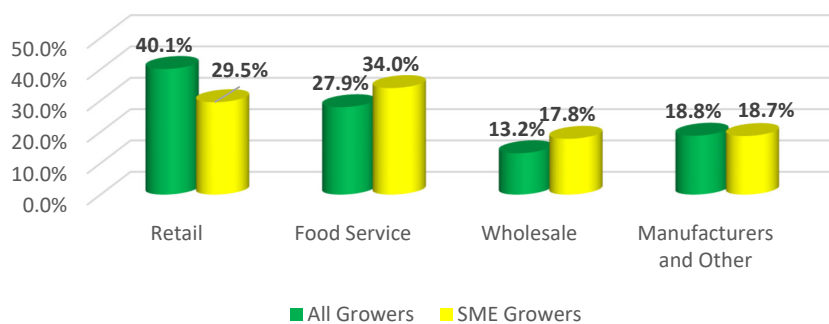
Current Markets for Australian poultry meat are:

- \$228.9 million in farmgate gross value (or 40.1%) is sold to retailers, predominantly full-service supermarkets.
- \$159.3 million in farmgate gross value (or 27.9%) to food service outlets (ie restaurants, cafés, caterers).
- \$107.3 million in farmgate gross value (or 18.8%) to food manufacturers and other customers.
- \$75.4 million in farmgate gross value (or 13.2%) is sold to wholesalers.

However, for the 61.9% of sales made by small-to-medium producers (ie those with less than \$10 million per year in annual sales) the distribution of sales is different with considerably more sales to food service outlets:

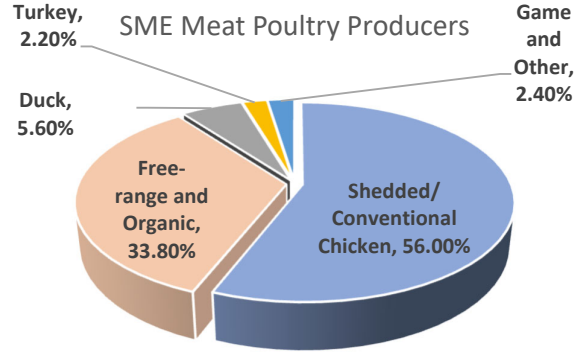
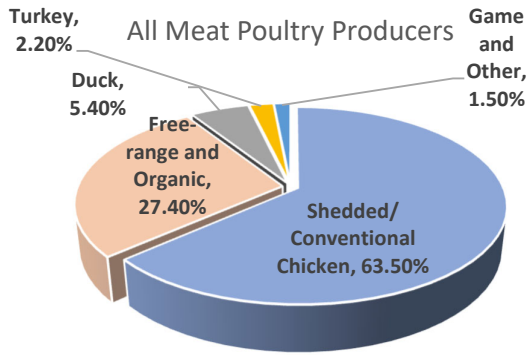
- \$120.2 million or 34.0% of sales made to food service outlets
- \$104.3 million or 29.5% of sales made to retailers
- \$66.1 million or 18.7% of sales to food manufacturers and other outlets.
- \$62.9 million or 17.8% of sales to wholesalers.

Meat Poultry Markets, 2022



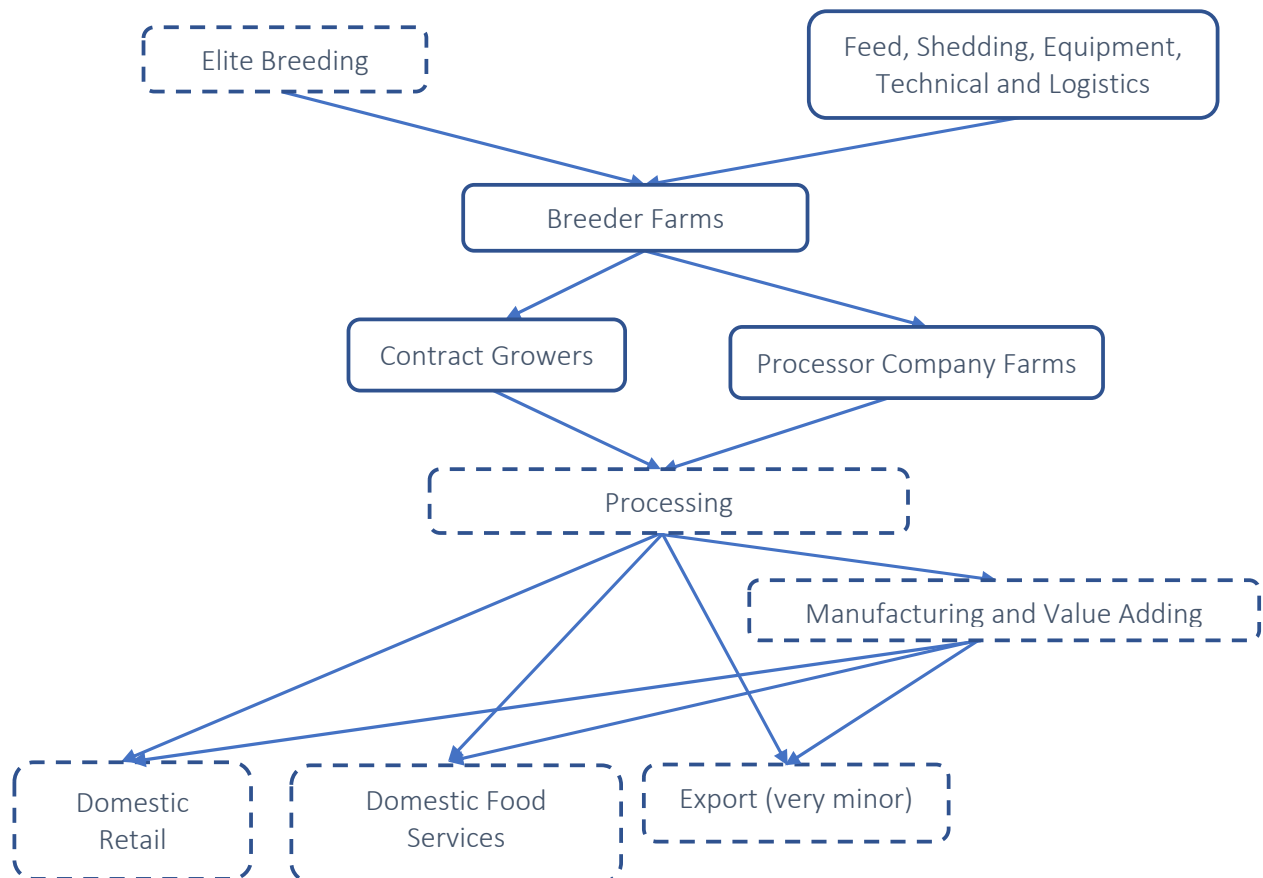
*The majority of meat chicken/broiler producers use shedded/conventional production systems (63.5% of all meat poultry producers and 69.9% of broiler producers). However, free-range and organic systems producing are increasing more rapidly and now make up 37.6% of small-to-medium broiler producers.*

‘Other’ meat poultry producers, which includes duck, turkey, geese and game bird growers comprise 9.1% of all meat poultry producers and 10.2% of small-to-medium growers. Duck production is the largest sub-sector of other poultry meat and there are two significant duck meat processors, Luv-a-Duck (located in Nhillo to the west of Buloke Shire) and Pepe’s north-west of Sydney. Luv-a-Duck has contracted growers who are located in Buloke Shire.



Before considering sites and requirements to become a grower, an interested investor must consider where they expect their business to be positioned in the broiler industry supply chain. The options in this industry sector are relatively limited: Contract grower or Grower/processor. Securing a contract or a market for product is a critical step in deciding to invest in broiler production.

### Meat Poultry Industry Supply Chains in Buloke





Broiler farming is usually conducted under contract growing arrangements where the processor contracts a particular farmer to grow a certain number of birds at a set price per bird. For Buloke, the main contract processor is Hazeldene's Chicken Farm, with a large and modern processing plant located at Lockwood on the outskirts of the City of Bendigo. There is one other major processing plant in Victoria owned and operated by Turosi Food Solutions Group, with a processing plant in Geelong.

Processors pay an agreed amount per bird to contracted growers.

## Site and Infrastructure Requirements

The following notes relate to suggested 'ideal' land and infrastructure for a meat poultry farming operation. Farmers and investors may be able to work around deficiencies in many of the preferred natural or installed assets, through design, innovation or making trade-offs.

It is best to avoid slopes to minimise earthwork requirements and to be located away from waterways, lakes and flood prone areas. Valleys and areas enclosed by thicker vegetation can be suitable, depending on the microclimate and odour dispersal characteristics. Free range sites need available grazing land to accommodate relatively low bird free-ranging densities (legally up to 10,000 birds per hectare but many growers opt for lower densities).

Sites, which are initially identified as suitable, may have planning restrictions due to zoning provisions or overlays (related to the environment or heritage). These provisions can be checked in advance with help from Council staff, or will be advised during the planning permit process. The poultry meat facilities must be at least one kilometre from other commercial avian bird species and some contract companies prefer a distance of five kilometres. It is unlikely that a permit would be issued if there were another poultry farm only one kilometre away. It is also unlikely that a contracting processor would support a grower to operate within close proximity to another grower (of either broilers or other types of poultry).

The Victorian broiler code also suggests a separation distance of no less than 250 metres (with a formula used to calculate distances for larger farms) from the nearest edge of a broiler shed to the nearest edge of a neighbouring 'sensitive' land use (usually a house).

Poultry sheds require someone on site at all times therefore farm housing for the property nearby may be useful and practical, particularly if the poultry is part of a family enterprise.

Sealed bitumen road access is preferred. If the nearest sealed road is not VicRoads controlled, the development costs for access to the site may be reduced. However, Council roads may also require some access expenditure from the farmer. Buloke roads have no restrictions on B-doubles.

Access to Wimmera Mallee pipeline water needs to be calculated at a rate of 3 to 5 megalitres per shed, per year depending on the circumstances (eg use of evaporative coolers and misters) and the size of shed. Many poultry meat developments look for a capability to expand operations up to 4 sheds. It is therefore wise to look for a site that can access around 20 megalitres of water. Supplier GWMWater needs to be consulted to confirm that it has the capacity to deliver this level of supply to each particular site.

Access to three phase power is ideal. Power availability must be checked with Powercor by the farmer to ensure there is sufficient capacity at each installation.



Most broiler processors notionally suggest their preferred travelling distance from farm to processing plant is within 150 kilometres. Recent trends and realities (of placing higher priority on secure farming operations and investments) have resulted in a wider catchment area being accepted by the processing companies. As a result, most districts within Buloke Shire are potentially suitable for poultry meat production.

Processors look for farmers with, or able to construct, a minimum of one shed of 168 metres by 17 metres (42,000 birds) before considering offering a contract. Unless in a remote, or difficult to service location, processors will often be prepared to contract farms with existing older sheds of about 100 metres by either 9 or 12 metres and holding between 13,000 and 18,000 birds each. It is generally expected that a contemporary farm operation will have, or will be developing towards, at least four sheds with 170,000 birds.

Chickens grow to processing size from 35 days old onwards (2.5 to 3.5 kilograms live weight) and are loaded on b-double trucks for transfer to the processing factory. B-Double trucks hold approximately six thousand birds when fully loaded therefore it takes seven loads to empty a typical shed. A full shed may not be emptied on the one day, however a 'farm' is planned to be emptied as quickly as possible, possibly over a week for individual sheds.

Emptying a farm of four sheds in a week would require four loads per day which would take a team of four catchers and a loader operator a minimum of three hours. This process is typically scheduled at night-time, when the birds are partially asleep, and are less stressed by the process. Teams of catchers are organised by the farm enterprise owner and an allowance is made in the contract with the processor to allow for payment of this team.

When sheds are empty they are cleaned and disinfected in preparation for the next batch to start. Each shed houses 5.5 to 6 batches per year. The cleaning process must follow the standards of cleanliness of sheds and prevention of cross-contamination as set down by the contracting processor. Processors plan for each farm to have a few days with no birds as a further bio-security measure, to allow proper cleaning and aeration to take place and thereby ensure no contamination is left in the shed to let diseases pass from the old batch to the next batch.

## Day to Day Management

Meat poultry farms start with day old chicks arriving at a clean disinfected shed which has fresh litter covering the floor, and where the temperature of the shed has been set to match the ideal required for day old chicks. They are delivered by road transport with trucks disinfected between farms.

The farmer (or farm manager) walks through the chickens at about 7.30am each morning to perform a series of regular tasks:

- Checking that all drinkers are working and supplied with water.
- Checking that all feeders are working and full.
- Checking the ventilation system.
- Removing any dead birds.
- Filling out the quality assurance (QA) sheets recording mortality, temperature, bird weights, feed consumption, water usage, etc (some of which are automatically recorded through the system).

The farmer may make another walk-through at around midday and will make a final walk-through late in the day. The farmer checks the monitoring equipment throughout the day.





In free range systems as the birds become fully feathered they are given access to ranging paddocks on a daily basis. Doors are set to open automatically in the morning. At dusk the farmer checks the birds and herds free ranging stragglers back into the sheds before closing the doors.

*Workload varies during the growing cycle (of around 8 weeks) with more attention being paid in the early stages, when small changes can cause big problems. For example a small temperature change can greatly affect growth rates and even cause deaths on a large scale.*

Modern sheds have many electronic monitors enabled to ensure that all equipment is working properly. If something goes wrong (such as the water supply is compromised, or the temperature control malfunctions) the monitor triggers an alarm usually by telephoning the farm manager and if he/she does not answer immediately it will set off an audible alarm at the shed.

On a hot day, there could be serious or total mortalities in a shed within a couple of hours if the circulation from shed stirring fans stop, if misters malfunction, or other air conditioning fails. Therefore it is imperative that someone is close by to monitor the shed at all times.

Other major jobs take place when the birds are leaving for processing. This involves the farmer arranging a catching team of four to six people to load the birds into cages and onto trucks for transport (loading 6,000 birds per truck). Sheds are not usually emptied one at a time but rather birds are selected from different sheds on the farm depending on size.

Once all the sheds are empty, the waste litter is removed by tractor and taken offsite for spreading on paddocks, composting, or further processing. The waste litter has a value and can be used by the farmer, sold to other farmers for spreading, or it can be further processed for use as fertiliser or renewable energy source. The industry is moving towards further processing as a preferred future strategy, adding value and improving biosecurity.

Following the waste litter removal, sheds are disinfected to remove pathogens and other diseases. Maintenance is carried out on all feeders and drinkers and the ventilation system to ensure they are ready for the next batch which will arrive in a week's time.

Waste litter from broiler sheds has a value and can be used by the farmer, sold to other farmers for spreading, or it can be further processed for use as fertiliser or potentially as a source of renewable energy.

## Finance

Larger farm allotments make it easier to obtain smooth permit approvals, through meeting the industry requirements and lessening any potential for objections. For example, if the separation distance for a shed encroaches on more than fifty percent of a neighbouring allotment then it is necessary to obtain a signed agreement from the owner of the neighbouring property before a permit could be issued.

Indicative land values in Buloke suggest that purchasing at least 80 hectares would cost \$20,000 to \$25,000 per hectare, or a total of \$1.6 to \$2 million. It is possible to buy smaller lots but these are difficult to find and can introduce separation distance issues. Smaller allotments may also have other structures, such as houses and sheds which add to the cost may not contribute to the poultry enterprise.



Sheds currently being constructed in Buloke are designed to house 42,000 (for free range birds) to 53,000 (for shedded birds). The price for these sheds varies between about \$1 million and \$1.5 million for the total build and systems cost. The variations relate to the source of materials, who is building it, and where they are being built.

A decision to enter the poultry industry will imply a minimum of one shed, and an investment of at least one million dollars (and this minimum would apply only if land is already owned). In practice an investment in two or more sheds will make the enterprise more attractive to a processor, if a contract is proposed. Some major banks and financial institutions are prepared to lend up to seventy percent on developed value of the property. So, if the expected final value of the property is, say \$5.5 million and there is no existing debt, there is a possibility a bank would lend enough to build two sheds without the need for personal cash input.

The average Australian meat poultry farming business (establishment) has an estimated income of \$495,000 in 2021-22. The average business expends an estimated:

- 46.2% of annual income on input purchases (feed, chicks, fresh litter, vaccinations, etc)
- 9.5% of annual income on wages
- 8.5% of annual income on utilities (power, water, and waste)
- 29.4% of annual income on all other costs (depreciation, insurance, repairs and maintenance, marketing expenses, levies, etc),

and achieves 4.1% an annual net profit (before tax)<sup>6</sup>.

The average small-to-medium meat poultry farming business (ie all those enterprises with sales less than \$10 million per annum), which constitute 86% of all growers (and 62% of industry revenue), has an estimated income of \$356,000 in 2021-22. The average small-to-medium business an estimated:

- 51.1% of annual costs on input purchases (feed, chicks/layers, vaccinations, etc)
- 8.9% of annual income on wages
- 6.9% of annual income on utilities (power, water, and waste)
- 26.8% of annual income on all other costs (depreciation, insurance, repairs and maintenance, marketing expenses, levies, etc),

and achieves 4.5% an annual net profit (before tax)<sup>7</sup>.

Other expenses include catchers however this is arranged within the contract with the processor and is enough to cover all catching costs. Similarly, the farmer is required to clean out and disinfect the sheds at the end of each cycle but the value of the manure cleaned out should cover this cost.

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<sup>6</sup> IBISWorld Meat Poultry Farming Industry Report 2022

<sup>7</sup> IBISWorld Small to Medium Enterprise Meat Poultry Farming Industry Report 2022



## Other Poultry Meat Birds

This section provides a very brief overview of duck, turkey and game bird production relevant to Buloke Shire. The growing and financial models are somewhat different to broilers/chickens for meat. Council believes there are opportunities in these sectors, and interested growers or investors should contact the Shire's Senior Economic Development Officer for more industry information and contacts.

Although the vast majority of poultry meat consumed in Australia comes from broilers, or chickens, the increasingly diverse multicultural community has stimulated growth in a range of other poultry meat species and the annual processed value from these 'other poultry' sectors is currently (2022) around \$605 million.

### Ducks

Australia's history as a producer of commercial duck is very recent, dating back less than 4 decades. It is only since the 1980s that the duck industry in Australia has really expanded, with two main companies of almost equal size dominating the industry, Luv-a-Duck which is located in Hindmarsh Shire and relatively close to Buloke Shire, and Pepe's Ducks (located in New South Wales, north-west of Sydney). Ducks are grown to a live weight of 2.85 kilograms over 6 weeks: Dressing out is about 65% in ducks, where it is 70-72% in broiler chickens. Luv-a-Duck's processing plant is located in Nhill and it has recently established a value-adding facility in Ballarat.

There are some contracted duck growers in Buloke Shire. There have been few planning issues associated with the recruitment of growers to date, and no instances of complaints regarding the separation distances from other poultry and piggery operations among the duck current grower network. Duck processors tend to prefer to contract broadacre growers who are looking to diversify.

Duck densities in meat bird sheds are a maximum of 7 birds per square metre, with a maximum of 42 days grow-out time. Growers with 1 to 3 sheds, each housing 12,000 to 15,000 birds are the norm.

### Turkeys

Like the duck industry, turkey production in Australia does not have a long history. It began as an off-shoot of the broiler meat industry, with turkey meat sales being very seasonal. However, over time the use of turkey meat has become more common year-round, especially in deli and pre-prepared meal applications.

Since 2013, turkey growing has ceased in Buloke Shire following the closure of a processing plant in nearby St Arnaud, due to the retirement of the owners. Turkey processing is now centred in New South Wales.

Greatest demand for whole turkeys is at Christmas and is usually for smaller birds (4.5 to 6.5 kilograms live weight). For large growers, this may be only 10% of production and is predominately hens. For the rest of the year, demand is for value added products, in the form of boned or semi-boned products such as cooked half breast, breast slicing roll, frozen breast roast, cooked buffet and thigh roast. Turkey meat, especially whole birds, is expensive in Australia compared to the United States of America where per capita consumption is very high and it competes favourably with broiler meat. In Australia, feed contributes over 60% to production costs, while the cost of raising poults is about 15%.



## Hen Meat

Hen meat is chicken meat from birds that have completed productive lives as either breeders or layers, and the meat is frequently used in commercial food products which are highly processed, such as soups, stocks, chicken loaf and other smallgoods. The main Victorian processor in this sub-sector is Pindarri Poultry, located in Geelong, and formerly with a value adding plant in Maryborough.

## Game Birds

Game birds have been grown in Buloke Shire from time to time including:

- Squab
- Quail
- Pheasant
- Guinea Fowl.

Small broiler/meat chicken products, known as poussin and spatchcock, as well as small breeds such as Silkies and bantam breeds are also often classified within the game bird sector, since they require processing lines for smaller birds. Geese could also be processed at a game bird plant. The growing arrangements, and economics for game birds varies considerably, and the main markets are food service outlets (especially fine dining and Asian themed restaurants).

Glenloth Game, was an award winning Buloke Shire based processor of game, ducks and free range chickens. Similar to the St Arnaud turkey processor, this business closed with the retirement of its owners in 2013, and the factory now operates exclusively as an emu processing works, Barramul Pty Ltd.

A new emu processing plant has established at Tragowel (near Kerang, north-east of Buloke Shire) in 2022 and this plant will provide processing, oil rendering and meat boning and packing for all independent emu farmers.

Another game bird processor in the region, Bendigo Gourmet Poultry and Game closed in 2012, leaving no current game bird processing options in western Victoria.



## Statutory Requirements

It makes good business sense to engage a specialist consultant to work through the process of planning and building for a commercial poultry enterprise as there are a myriad of rules and regulations that need to be followed.

A lay person can manage the process, however experience shows that it usually takes considerably longer and mistakes made during the process end up adding to the cost of the project compared to engaging a consultant in the first place.

Planning permits must be approved for any farm with more than 26 chickens in a farming zone.

The planning permit process takes about 3 months provided there are no objections to the proposal. The plan must be advertised publicly for 28 days in local papers to allow people to object to the proposal. If there are objections this can create large extensions to the timelines. If there are no objections and the plan meets all conditions required for this industry a permit will be issued once ratified by Council.

It may also be sensible to engage a specialist consultant to work through the building process for a commercial poultry enterprise as there are a myriad of rules and regulations that need to be followed.

Building permits cannot be issued for a poultry shed until a planning permit has been issued.

Building permits are less onerous than planning permits in that they do not have the capacity for public comment. Provided the building permit adheres to the regulations for buildings and meets all statutory requirements, a permit will automatically be granted.



## PLANNING CHECKLIST

1	Engage a consultant specialising in planning broiler developments to ensure everything on the checklist below is delivered on time and accurately – This should save time and money
2	Preliminary meeting with Council planning department
3	Sight analysis and design response to zones and overlays:
4	Report on Special Features - e.g. technology to reduce buffers or deviate from the code
5	Master Plan Describing stages and implementation timing
6	Locality Plan at a scale of at least 1:10,000 showing: sheds, houses, water, drainage, roads etc...
7	Locality plan to also include buffers, separation distances and biosecurity
8	Site plan at a scale of at least 1:100 showing: showing: sheds, houses, water, drainage, roads etc...
9	Development Plan Showing - elevation, excavation, power, water, sewerage, ventilation
10	Landscaping plan
11	Environmental Management Plan
12	Proposed Planning, Design and Construction Measures to meet design criteria (for example odour, dust and noise) and to minimise off-site environmental impacts for each risk event including:
13	Proposed Day-To-Day operational and Management Practices and contingency plans (including trigger points and target response times for critical incidents) from each risk event for:
14	Farm Waste (operating systems and practices for managing wastes) especially:
15	Report on comparison with Generic EMP
16	Environmental Risk Assessment (using the Broiler Code including modelling to demonstrate):
17	Environmental Auditing
18	Aerial Photograph
19	Other Information lodged with the application (for example, animal welfare report)

*Planning checklist provided by Northern Poultry Cluster*

## BUILDING CHECKLIST

1	Engage a consultant specialising in planning/building broiler developments to ensure everything on the checklist below is delivered on time and accurately – This is very likely to save time and money
2	Preliminary meeting with Building Inspector/ Surveyor
3	Earthworks inspection
4	Inspection prior to pouring concrete
5	Wall inspection
6	Inspection of all mirrors
7	Final Inspection to issue certificate of occupancy