

Project Summary

Developer: Stephen Rix

Company: Triple R Farm

Contact Details: 6572107/ srix007@gmail.com

Date Prepared: March 17, 2023.

The site in which the facility is operated is located at Tract 'HL, being a portion of State land situated on the West Side of the Soesdyke Linden Highway, South of the Kairuni Creek at Kairuni on approximately 10 acres of land. The operation is using approximately 1 acre of the land at its current size.

On site there are two pens of the dimensions 100ft x 22ft and a 150ft x 22ft, which are in a North-South orientation and living quarters. To the North, East and West there are vacant agricultural lands and to the south there are residents located more than 500 metres away. The creek is located 600 metres away to the east of the pens.

Construction Phase

There is no construction to be conducted on site at this current time

Operation Phase:

Rearing

For this stage, a total of 6000 birds will be reared in the two pens on site. To facilitate this, there would be two permanent employees.

1. Hatchlings will be sourced from various hatcheries and transported to the site.
2. These birds will be reared for approximately 6 to 8 weeks in an all-in-all out system. During rearing the birds are fed and given water daily. Birds are also reared in three-week intervals to ensure regular availability of chicken.
3. After the period of rearing has elapsed, the birds are processed on site.

Processing

There is a designated area for processing on site, which is approximately 20 ft x 60 ft. External employees are sourced for this stage of the operation (approximately 5). Approximately 500 birds are slaughtered per day during this stage. The process is as follows:

1. Birds are brought out of the pens in batches of about 50 at a time.

2. Slaughter - The carotid artery/jugular is slit and the birds are placed downwards in kill cones to drain the blood. The birds are left in the kill cones for about 5- 6 minutes before being transported to the hot water station.
3. Scalding – After bleeding, the birds are scalded in the hot water baths to soften the skin so that the feathers are released.
4. De-feathering: A plucking machine is used to remove the feathers from the skin of the birds.
5. After plucking, the birds are scalded before being de-gutted. The eviscerates are stored in containers until disposal. The head and legs of the birds are also removed during this stage. This process is done on a sterilized table to prevent cross-contamination.
6. Once the degutting is completed, the bird washed thoroughly to remove any contaminants and then stored on ice.
7. The carcasses are then bagged and transported to town to be sold.
8. Cleaning and sanitation of the processing area will be done before and after production, daily.

Per month, approximately 16000 lbs of chicken would be produced.

Utilities

For this operation, water is sourced from a nearby creek and electricity is provided by a generator on site. Water is also stored on site in black water tanks.

Potential effects on the Environment

Odour: To mitigate odour, the litter in the pens are topped up regularly to reduce odour emissions. The pens are also pressure washed and disinfected after each cycle.

Waste Management: Proper waste management practices will be conducted on site to minimize effects on the environment. These practices include:

- After each rearing cycle, the litter is cleared out from the pens and collected in bags and stored in a holding area. The litter is used as fertilizer on site and also distributed to cash crop farmers.
- Feed bags are reused to collect wood shavings to be used as litter.
- Any garbage collected on site is disposed of in a waste pit on site.
- Blood from operation is directed via a drainage pipe into a hole.
- Eviscerates and heads of chicken are collected in containers and given to pig farmers for use as food. These wastes are distributed after each processing day.

- Dead birds would also be given to pig farmers for use as food. It is expected that these birds will be removed from site at the end of the business day.