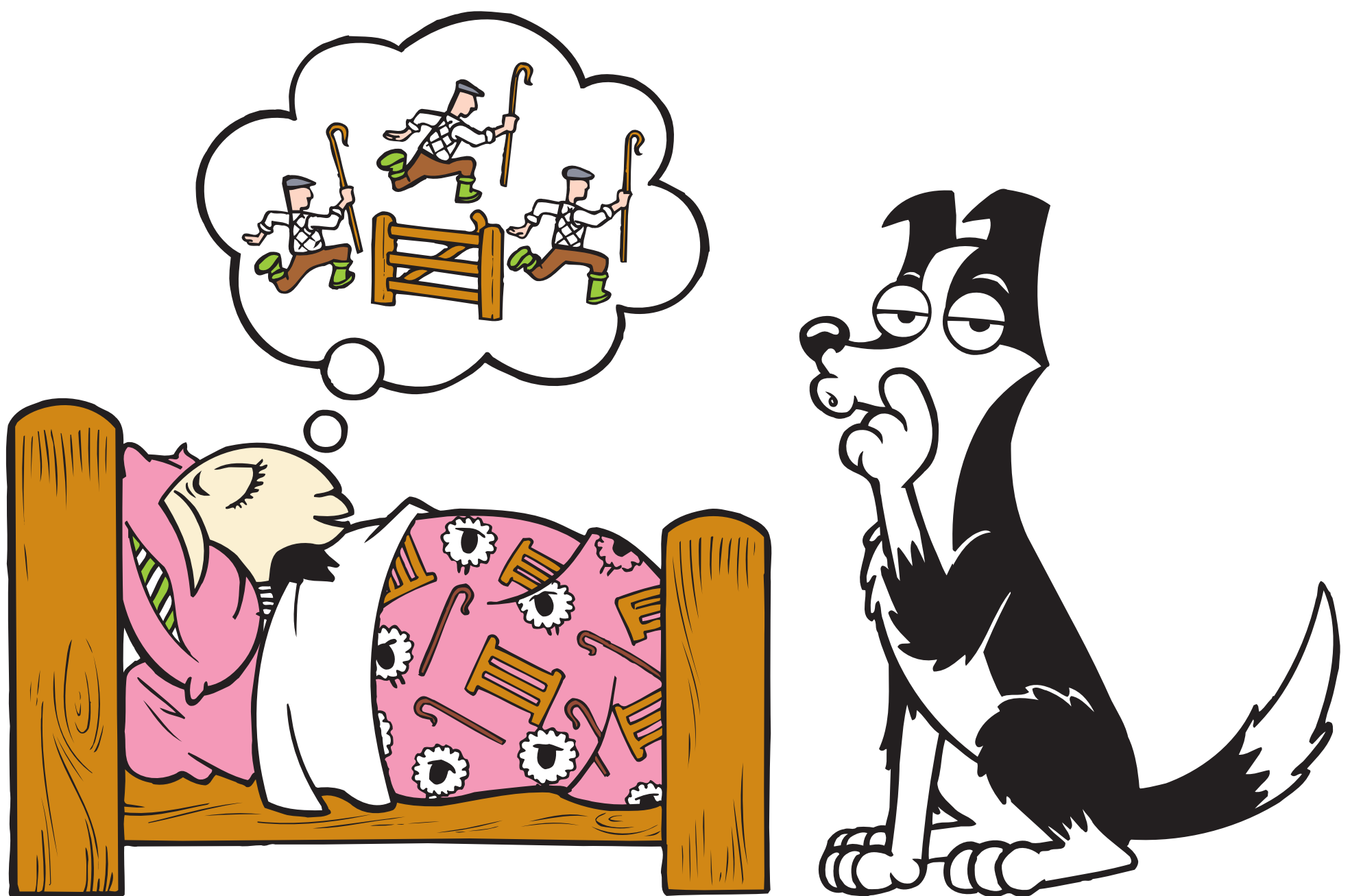


# Harmful bacteria can spread in dirty bedding



Keep sheep clean – check the bedding on the farm, at market, during transport and in lairage



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# Wet fleeces can increase the spread of bacteria



Keep sheep clean (and dry) – where possible for at least 24 hours prior to slaughter



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# Harmful bacteria can spread between pens



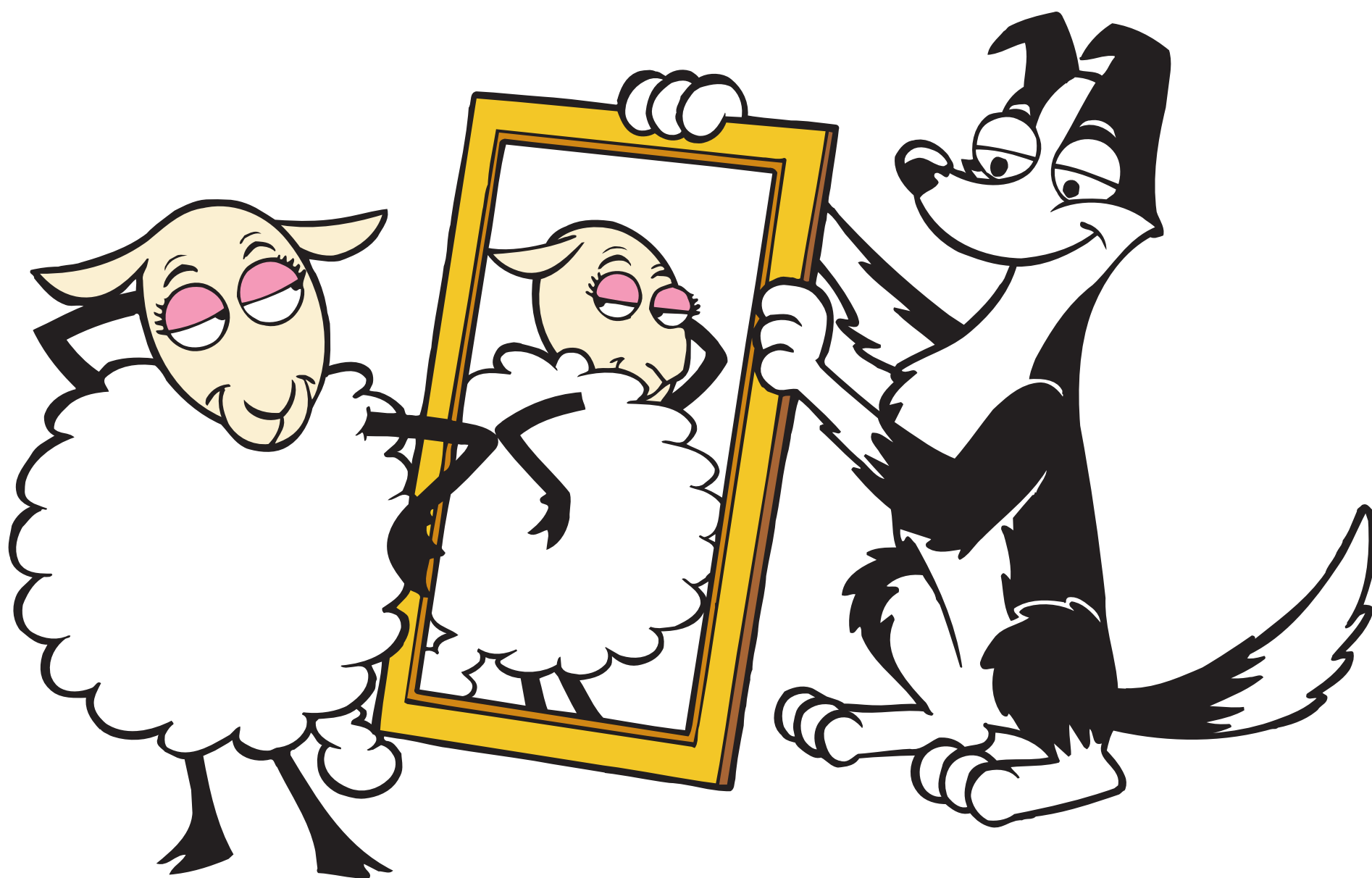
Keep sheep clean – where possible use solid partitions between groups of finishing sheep



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# Bacteria on the fleece can transfer to the carcass



Keep sheep clean – make sure sheep are presented clean for slaughter



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Harmful bacteria in food and water  
will be shed in the faeces



Keep sheep clean – rest pasture, keep water clean  
and avoid transport straight from pasture



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# Harmful bacteria can spread in a dirty environment



Keep sheep clean – keep floors, surfaces and clippers on the farm, at market during transport and in lairage clean and disinfected.



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