



*American Feed Industry Association*

*Guide to Biosecurity Awareness*

# Topics to be Discussed

- Introduction
- Threats to Biosecurity
- Facility Security
- Visitor Security
- Ingredient Security
- Product Security
- Distribution
- Product Recall
- Housekeeping
- Employee Selection and Training
- Emergency Response



# Introduction

*The time is right for  
promoting biosecurity  
for the feed industry.*



# Threats to Biosecurity

- Secure and account for ammonium nitrate, urea fertilizer, concentrated pesticides and animal drugs
- Biological agents
- Chemical agents
- Radiological agents
- Physical agents





# Facility Security

- Consider security lighting, perimeter fencing, controlled gate access, off-hours security guard
- Use motion detectors, door alarms, video cameras, off-site security monitoring
- Use door hardware of industrial design
- Install guards on exterior ladders, bin discharge gates secured
- Secure above and below ground liquid tanks
- Secure covers over receiving pits
- Lock all vehicles



# Facility Security (continued)

- Secure or park containers inside
- Request law enforcement to patrol
- Encourage employees to report suspicious behavior
- Protect computer process control and data systems, secure on-line communications, utilize virus protection, store back-ups off-site
- Design security into new construction



# Visitor Policy

- Post signs - where to report
- Designate visitor parking area
- Maintain a visitor log
- Use badges or identification cards
- Escort all non-employees
- Restrict access to key manufacturing areas



# Ingredient Integrity

- Use approved-list of suppliers
- Visit new suppliers
- Use and properly label only approved ingredients
- Require certification that container is clean
- Secure truck trailers – bag, bulk, soft-top
- Secure rail cars – record seal numbers
- Inspect packaged products for seal tampering



# Product Integrity

- Sample and inspect for known characteristics
- Generate records sufficient for traceability



# Distribution

- Inspect bulk containers prior to loading and confirm what was previously hauled
- Verify driver credentials
- Take, inspect and retain samples
- Secure all container access and discharge points, including soft-top trailers
- Identify contents on shipping papers
- Maintain shipping log
- Implement a farm-to-farm bio-sanitation program if required



# Product Recall

- Identify hazards and potential risks
- Notify all shipping locations
- Return product as necessary
- Ascertain if returned product can be remanufactured or must be discarded
- Notify appropriate government officials
- Assemble a record
- Respond appropriately to public concerns



# Housekeeping

- Develop and implement a written housekeeping program for all areas of the facility, including grounds
- Perform routine self-inspections and a written report to document performance
- Develop and implement a written pesticide and rodenticide program, covering individuals responsibilities and actions



# Employee Selection and Training

- Applicants to submit resume and complete job application
- Conduct background checks
- Consider conducting drug and alcohol testing
- Institute a probationary period for evaluation
- Train to recognize and report suspicious behavior
- Set a zero tolerance policy for workplace violence
- Police appropriate use of personal protective equipment



# Emergency Response

- Inventory all hazardous and flammable products
- Post a list of all emergency contacts
- Develop action plan for discovery of highly suspicious substances or devices
- Develop an emergency evacuation plan
- Maintain up-to-date employee roster and visitor log for a thorough head count
- Conduct drills
- Post a site plan depicting escape routes, rendezvous areas, etc.



**Thank You!**



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