

# Biosecurity Checklist

## Processor Biosecurity Checklist

This document was adapted from the Canadian Food Inspection Agency's  
*"Assess the Risks on Your Farm – Biosecurity Checklist"* – 2013-03-10

**NOTE:** This assessment is to help guide the applicant in determining their priorities for biosecurity funding. The applicant will not be penalized for answering "No" to any of the checklist items.

### 1. Access Management

#### 1.1 Designate distinct zones

Is the premises surrounded by a fence?	Yes	No
Is there a laneway or access gate that can be securely closed and locked?	Yes	No
Do the premises have a single entrance?	Yes	No
Is the entrance identified with signage?	Yes	No
Are there designated zones with different levels of biosecurity identified on the premises (e.g. lairage/unloading, kill floor, further processing)	Yes	No
Are these biosecurity boundaries clearly identified?	N/A	Yes
Are "Restricted Access" areas labelled with signage?	N/A	Yes

#### 1.2 Control movements into and between designated zones

Are there separate zones for animal unloading/lairage and employee/retail?	Yes	No
Do you have the capability to clean and/or disinfect vehicles on site?	Yes	No
Does each abattoir entrance have a transition or an ante-room area (area to remove outdoor footwear and or clothing)?	Yes	No
Is there a designated location for vehicles to be cleaned and/or disinfected separate from the animal housing facilities?	N/A	Yes
If you have more than one holding pen/barn, are employees required to wear designated clothing that is dedicated to each?	N/A	Yes
If you have more than one holding pen/barn are employees required to wear designated footwear and/or foot coverings for each animal holding unit/barn?	N/A	Yes

Are employees required to wash their hands when entering each barn or animal holding facility?	Yes	No
Is visitor access to your animal holding facilities controlled?	Yes	No
Is a visitor log maintained?	Yes	No
Are visitors required to wear designated clothing?	Yes	No
Are visitors required to wear designated footwear or foot coverings?	Yes	No
Are visitors required to wash their hands when entering each barn or animal holding facility?	Yes	No
Are visitors required to wash their hands when exiting each barn or animal holding facility?	Yes	No

## 2. Animal Health Management

### 2.1 Manage animal movements

Are animal introductions into your site(s) recorded?	Yes	No
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### 2.2 Monitor animals for signs of disease

Are investigations such as veterinary testing into animal deaths not related to slaughter or euthanasia (i.e. found deads) routinely performed?	Yes	No	
Do you involve a veterinarian in investigating animal deaths not related to slaughter or euthanasia (i.e. found deads) on your premises?	Yes	No	
Does your farm or facility have an emergency response plan?	Yes	No	
Do you have contact information for your CFIA district veterinarian displayed in a place where all employees can locate it?	Yes	No	
Are your employees/help (if applicable) familiar with your emergency response plan procedures?	N/A	Yes	No
Do you have contact information for your veterinarian, including an OMAFRA veterinarian if applicable displayed in a place where all employees can locate it?	N/A	Yes	No
Do you have contact information for OMAFRA displayed in a place where all employees can locate it?	N/A	Yes	No

Does your emergency response plan address plans for limiting the movement of animals or animal by-products?	Yes	No
Does your emergency response plan address plans for limiting the movement of vehicles, equipment and materials?	Yes	No
Does your emergency response plan address plans for limiting the movement of people?	Yes	No

### 3. Operational Management

#### 3.1 Properly dispose of deadstock

Do you have a written plan for disposing of deadstock?	Yes	No	
Are deadstock records kept?	Yes	No	
Are provincial, municipal and environmental guidelines followed for deadstock disposal?	Yes	No	
Are temporary deadstock storage areas and deadstock disposal areas managed to prevent scavengers and insects from accessing the carcasses?	Yes	No	
Do deadstock records include diagnostic tests performed and test results (if applicable)?	N/A	Yes	No

#### 3.2 Safely manage manure

Do you have a written manure management plan?	Yes	No
Is manure regularly removed from the animal housing facilities?	Yes	No
Is manure storage contained by a barrier or a bunker?	Yes	No
Is there sufficient distance between your on-site facilities and the manure storage site?	Yes	No
Is there sufficient distance between the manure storage site and the perimeter of your property lines?	Yes	No
Are storage sites equipped to contain run-off from open lots?	Yes	No
Are records kept on manure movements?	Yes	No

### 3.3 Keep premises, buildings, equipment and vehicles clean

Is there a designated cleaning area for equipment and vehicles?		Yes	No
Is there a standard operating procedure (SOP) for cleaning procedures and mixing disinfectants?		Yes	No
Are barns and other buildings cleaned according to a fixed schedule?		Yes	No
Are animal holding areas and equipment cleaned regularly?		Yes	No
Is equipment shared with or borrowed from another site?		Yes	No
Are all cleaning and disinfecting equipment and products properly maintained?		Yes	No
Are feeding and watering equipment disinfected regularly or as used?		Yes	No
Are all equipment and vehicles exiting the premises cleaned and disinfected?		Yes	No
Is there a designated cleaning area for equipment and vehicles exiting the premises?		Yes	No
If equipment is shared or borrowed is it cleaned and disinfected prior to use?	N/A	Yes	No
If equipment is shared or borrowed is it cleaned and disinfected after use?	N/A	Yes	No
Are all areas on your premises equipped with cleaning and disinfecting equipment?	N/A	Yes	No

### 3.4 Maintain the facilities in a state of good repair

Do you have a facility maintenance program?		Yes	No
Do you have a schedule that includes regular maintenance of buildings and mechanical equipment?		Yes	No
Are visual inspections routinely performed to identify damage?		Yes	No
Are driveways and roadways in good condition?		Yes	No
Are the fences surrounding the premises in need of repair?	N/A	Yes	No
Are the premises free of standing bodies of water (puddles, ponds)?		Yes	No
Are all waterlines into the production area checked and maintained regularly?		Yes	No
Are all buildings in good repair?		Yes	No

### 3.5 Obtain production inputs from a reliable source

Is water sourced from a municipal supply?		Yes	No
If water is derived from another source, is it treated?	N/A	Yes	No
Is feed purchased from a commercial supplier?		Yes	No
Is bedding purchased from a reputable supplier?	N/A	Yes	No
Is feed stored in a designated area away from wildlife and pests?		Yes	No
Is bedding stored in a designated area to prevent contamination?	N/A	Yes	No
Is bedding material replaced after animals are moved?	N/A	Yes	No

### 3.6 Control pests

Is overgrown vegetation cut/controlled near animal holding areas to discourage pests and wildlife?		Yes	No
Do entry points to animal housing areas, pens and barns close securely – e.g. latch or lock?		Yes	No
Are there measures in place to prevent birds from nesting in animal holding area?		Yes	No
Are insect control measures in place?		Yes	No
Are rodent control measures in place?		Yes	No

### 3.7 Plan and train

Is there a written biosecurity plan in place on the premises?		Yes	No
Are training sessions held regularly with staff members to review biosecurity protocols?		Yes	No
Have you developed your biosecurity plan in consultation with a veterinarian or an animal health expert?	N/A	Yes	No
Have you developed your biosecurity plan in consultation with your employees?	N/A	Yes	No
Have staff been trained on how to implement your biosecurity plan?	N/A	Yes	No