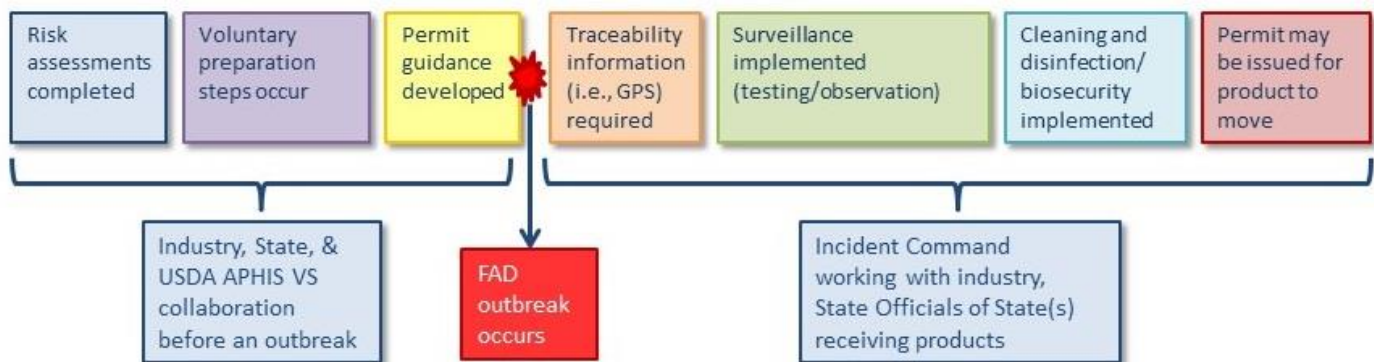


This document provides a brief overview of continuity of business (COB) and the Secure Food Supply (SFS) Plans. It is intended to be an easy-to-use reference for responders at all levels. For more information, please see [www.aphis.usda.gov/fadprep](http://www.aphis.usda.gov/fadprep).

## Continuity of Business

COB is the management of non-infected premises and non-contaminated animal products in the event of an FAD outbreak. COB provides science- and risk-based approaches and systems as a critical activity in any FAD response. This helps agriculture and food industries maintain or return to business during a disease response, while the risk of disease spread is effectively managed. COB plans were effectively implemented and used in the 2014–2015 and 2016 highly pathogenic avian influenza (HPAI) outbreak in the United States.

### How Continuity of Business Works



### Preparedness and Response Goals for COB

- ◆ Provide science- and risk-based systems for COB involving non-infected animals and non-contaminated animal products.
- ◆ Establish a transparent and effective system for risk assessments, surveillance requirements, and biosecurity procedures.
- ◆ Implement permit processes to promote stakeholder acceptance of regulatory intervention by Federal, State, and Tribal authorities.
- ◆ Work with industry to prioritize animal or commodity movements potentially affected by disease and disease response.
- ◆ Perform proactive risk analysis or risk assessments for movements of animals and commodities disrupted by disease response.
- ◆ Establish capabilities to prove disease-freedom and flock or herd health production parameters for interstate trade.
- ◆ Implement appropriate COB plan(s) for industries or industry segments that are affected by an outbreak.
- ◆ Track and enter permits and movements in EMRS2 in as close to real-time as possible.

### Key Elements of COB for Managed Movement

These are adapted to the unique disease agent, industry, and/or commodity:

- ◆ *Risk assessments*: for determining the FAD transmission risk of specific product movements.
- ◆ *Surveillance requirements*: how frequently samples will be collected, from what populations, and for how long.
- ◆ *Biosecurity guidance*: appropriate precautions, steps, and personal protective equipment for personnel, fomites, and equipment used before, during, and after movement of animals or commodities.
- ◆ *Cleaning and disinfection (C&D) procedures*: requirements for fomites and equipment, including appropriate disinfectants.
- ◆ *Epidemiological and premises information*: routine and non-routine movements to and from premises, along with information on the number of animals, species, and age.
- ◆ *Permitting guidance*: transparent, explicit guidance for Incident Command regarding movement requirements for various commodities.
- ◆ *Information management*: effective, scalable, and flexible systems that facilitate situation awareness and data sharing among partners in a COB plan.

### Goals of the Secure Food Supply Projects

- ◆ Avoid interruptions in animal and animal product movement from premises with no evidence of FAD infection.
- ◆ Provide a continuous supply of wholesome food to consumers.
- ◆ Maintain business continuity for producers, transporters, and food processors through response planning.



## Collaboration and Developing the Secure Food Supply Plans

The SFS Plans are a collaborative effort between public, private, and academic partners:

- ◆ USDA Animal and Plant Health Inspection Service (APHIS), Veterinary Services (VS);
- ◆ the Center for Food Security and Public Health (CFSPH) at Iowa State University;
- ◆ the Center for Animal Health and Food Safety (CAHFS) at the University of Minnesota;
- ◆ the University of California at Davis;
- ◆ the Texas A&M University Veterinary Emergency Team; and
- ◆ sector veterinarians, industry partners, and other Federal and State government personnel.



Prior to an outbreak, these groups work together to develop the processes needed for COB. Collaboratively, proactive risk assessments are used to develop the requirements for movement of commodities out of a regulatory Control Area. Working groups specifically discuss and formulate the common elements for each of the SFS Plans. Once the proactive risk assessments and other key components are drafted, all partners discuss these elements regularly, adding their unique input and further tailoring the plans to best suit the needs of all partners involved. Ongoing work between APHIS, industry, and academia is focused on reviewing and unifying recommendations for all SFS Plans focused on poultry.

## Secure Poultry Supply Plan

The Secure Poultry Supply Plan encompasses the *Secure Egg*, *Secure Broiler*, and *Secure Turkey Supply Plans*. These plans are based on current research and practice in fields including virology, flock husbandry, epidemiology, and risk-assessment; they use science- and risk-based preparedness and response components to provide guidance on permitting the movement of poultry industry products from a Control Area during an HPAI outbreak. Simultaneously, these recommendations effectively manage the risk of HPAI transmission to naïve premises. These plans provide a high degree of confidence that poultry products moved into market channels do not contain live HPAI virus.



The *Secure Egg Supply Plan* was the first plan funded through USDA APHIS VS, beginning in 2007. This plan employs comprehensive risk assessments to provide permitting guidance for multiple types of eggs and egg products and was used successfully in the 2014–2015 and 2016 HPAI outbreaks.



The *Secure Broiler Supply Plan* provides guidance for moving hatching eggs and broiler industry products within, out of, and into an HPAI Control Area. Product-specific guidance is provided for hatching eggs, day-old chicks, broilers to market, and other broiler industry products.



The *Secure Turkey Supply Plan* is under development to minimize the exposure and transmission of HPAI during an outbreak, and give consumers a high degree of confidence that turkeys available for consumption are free of HPAI virus. A final draft plan is available with input from stakeholders, Federal and State authorities, and academic partners.

Current focus is on simplifying existing guidance and creating a unified Secure Poultry Supply Plan with harmonized recommendations across the different industries.

Visit [www.securepoultrysupply.com](http://www.securepoultrysupply.com) for more information and to view each of the component plans.

## Secure Pork Supply Plan

The *Secure Pork Supply Plan* is developing procedures that producers, processors, and government agencies agree are feasible to allow for the safe movement of pigs from farms in an FAD Control Area, as long as they have no evidence of disease. Seven working groups made up of industry, State, Federal, and academic partners are addressing biosecurity, surveillance, data management, compartmentalization, tomorrow's FAD response, risk assessments, and communication for foot-and-mouth disease (FMD), classical swine fever, African swine fever, and swine vesicular disease.



Visit [www.securepork.org](http://www.securepork.org) for more information.



Secure Milk Supply Plan

The Secure Milk Supply Plan is working on COB in the dairy industry to develop processes and procedures for getting raw milk to market from farms within an FMD Control Area during a potential FMD outbreak.



Plan Components and Progress

- ◆ Biosecurity—performance standards for dairy premises, milk haulers, processing plants, and live animal movement.
◆ C&D—considering Environmental Protection Agency approved disinfectants that would suit the unique needs of the dairy industry and drafting procedures for C&D requirements.
◆ Movement Plans—drafting recommendations for planning and coordination prior to an outbreak that would support rapid permitting during an outbreak.
◆ Risk Assessment—summary results from a baseline risk assessment of raw milk movement are available (September 2012).

State/Regional Secure Milk Supply Projects

Several States and regions are working on plans of their own. Regional planning is important because the United States is not homogeneous; each region has its own challenges, processes, and authorities that must be considered if COB is going to be successful. The following are engaged in their own planning: CA, CO, Mid-Atlantic States (DE, MD, NC, NJ, NY, PA, SC, TN, VA, WV), New England (CT, MA, ME, NH, RI, VT), and WI.

Visit www.securemilksupply.org for more information.

Secure Beef Supply Plan

The Secure Beef Supply Plan was also recently initiated. Its purpose is to prepare government and beef industry stakeholders for an FMD outbreak and plan for COB and minimal interruptions to the consumer beef supply. The first step in Secure Beef Supply planning will focus on beef feedlot and processing industries, particularly regarding the movement of cattle to processing. Engagement and agreement from beef producers, processors, transporters, Federal and State agencies, and other segments of the animal industry are essential to the development of the plan. As such, the Secure Beef Supply steering committee includes representatives from beef producers, the animal health community, feed associations, renderers, packers and processors, transport providers, State and Federal government agencies, and academia.



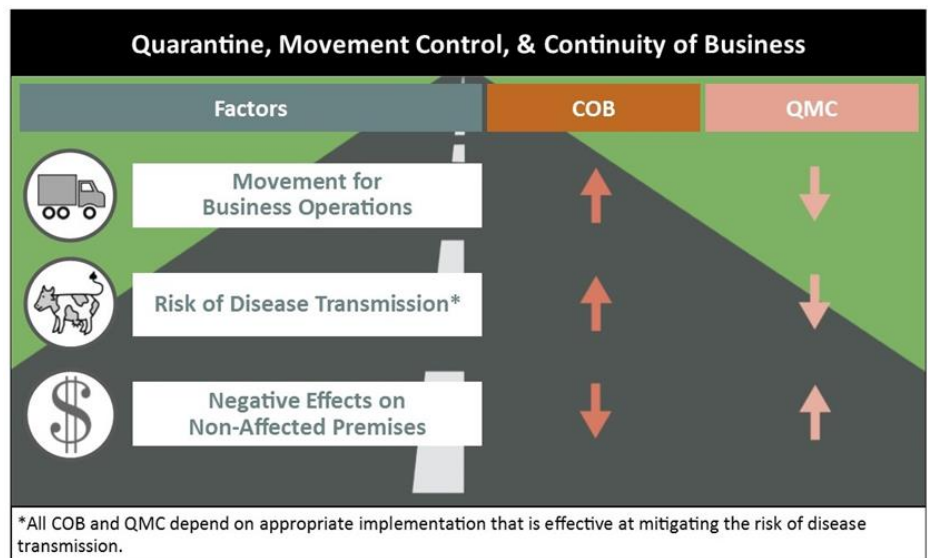
Six working groups are in place for the Secure Beef Supply to address COB for beef in an FMD outbreak. These working groups are: Biosecurity, Surveillance, Communications, Data Management, Managed Movement, and COB for Infected Feedlots.

Visit www.securebeef.org for more information.

How does Continuity of Business work with Quarantine and Movement Control?

COB and quarantine and movement control (QMC) ultimately have the same goal: to prevent the transmission of FADs to non-infected premises, particularly to those outside the Control Area. While QMC restrictions limit the spread of disease, they also impede business operations—this is where COB plans enter into a response to effectively manage movement.

- ◆ Quarantines and movement controls are applied to Infected Premises, Suspect Premises, and Contact Premises in a regulatory Control Area to ensure infected animals and contaminated fomites and products do not leave.
◆ COB manages movement for non-infected premises, or At-Risk Premises and Monitored Premises.



\*All COB and QMC depend on appropriate implementation that is effective at mitigating the risk of disease transmission.