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ASF Response Plan

Procedures for a Contact Meat Harvest Facility (Contact Premises) in a Free Area

May 15, 2023

Note: This ASF Response Plan is for a Meat Harvest Facility in the Free Area with a Contact Premises status and is intended to serve as a guide. This template is not for an Infected Premises (see *ASF Response Plan: Infected/Positive Meat Harvest Facility*). This template is specific to swine facility types that do not raise swine onsite and disposition of swine is for slaughter and processing. It can be amended as necessary to be specific to the single meat harvest facility identified below. Attach any supplemental materials necessary and reference in each section as applicable.

Date: _____

Meat Harvest Facility Information Needed	
Facility Type	<input type="checkbox"/> Federally Inspected <input type="checkbox"/> State Inspected <input type="checkbox"/> Custom Exempt
Network System	<input type="checkbox"/> Integrated <input type="checkbox"/> Independent
Animal types slaughtered (<i>check all that apply</i>)	<input type="checkbox"/> Market hogs <input type="checkbox"/> Cull hogs <input type="checkbox"/> Sows <input type="checkbox"/> Other swine type <input type="checkbox"/> Other species (specify):
Premises ID # (not FSIS Establishment #)	
Special ID (<i>assigned by the Incident Management Team</i>) <input type="checkbox"/> check if not applicable	ID # Date of last Infected Premises status, if applicable: <input type="checkbox"/> check if not applicable
State abbreviation, county, and site #	
Harvest facility owner/manager	
Name of facility	
Address and contact information	
Corporate Office information (if applicable)	
Name	
Address and contact information	
USDA FSIS Supervisory Public Health Veterinarian: name, address, contact information	
USDA FSIS Front Line Supervisor: name, address, contact information	

This document is a written agreement developed between USDA APHIS Veterinary Services (VS) and _____ (*Insert State initials*) (hereafter, “the State” or “State”) with input from _____ (*Insert harvest facility/company owner*). The meat harvest facility will be handled in accordance with the Initial State Response and Containment Plan (ISRCP), the [USDA APHIS African Swine Fever Response Plan: The Red Book](#), and the Code of Federal Regulations (CFR).

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ASF EMERGENCY RESPONSE DESIGNATIONS FOR MEAT HARVEST FACILITIES

Premises Status	Definition	Area or Zone
Free Premises (FP) <i>Meat Harvest Facility in the Free Area</i>	Meat Harvest Facility outside of a Control Area and not a Contact Premises (CP) or Suspect Premises (SP).	Free Area
Contact Premises (CP) <i>Meat Harvest Facility that Received Pigs from an Infected Premises</i>	Meat Harvest Facility that received swine epidemiologically traced from an Infected Premises (IP) within the established contact trace period. Traced pigs may not be available for testing; if available, traced pigs tested negative for ASFv.	Free Area
Non-Infected Premises in a Control Area (PCA) <i>Meat Harvest Facility Approved to Receive Swine from Inside/Outside Control Area</i>	Meat Harvest Facility objectively demonstrates that it is not an IP or SP. Facility meets a set of defined biosecurity criteria to receive susceptible animals or products from inside or outside of the Control Area. PCAs are quarantined until the Control Area is released.	Control Area
Suspect Premises (SP) <i>Meat Harvest Facility with Active ASF Investigation</i>	Meat Harvest Facility under investigation due to the presence of swine at the facility reported to have clinical signs compatible with ASF. This is intended to be a short-term premises designation; after diagnostic testing, a SP will become either an IP (ASF detected), a FP (ASF not detected, facility not a CP or PCA), a CP (ASF not detected but swine were received from an IP), or a PCA (ASF not detected, facility is in a Control Area).	Control Area Free Area
Infected Premises (IP) <i>Positive Meat Harvest Facility</i>	Meat Harvest Facility where a presumptive positive case or confirmed positive case exists based on laboratory results, compatible clinical signs, ASF case definition, and international standards.	Infected Zone/ Control Area

ASF ZONE AND AREA DESIGNATIONS

Zone/Area	Definition
Infected Zone	Zone that immediately surrounds an Infected Premises.
Buffer Zone	Zone that immediately surrounds an Infected Zone or a Contact Premises.
Control Area	Consists of an Infected Zone and a Buffer Zone. For an infected meat harvest facility, the Control Area may be the perimeter of the facility. Swine premises in a Control Area are under quarantine.
Surveillance Zone	Zone outside and along the border of a Control Area. The Surveillance Zone is part of the Free Area.
Free Area	Area not included in any Control Area. Includes the Surveillance Zone.

QUARANTINES AND MANAGED MOVEMENTS IN AN ASF OUTBREAK

Quarantines are emergency regulatory interventions to manage swine movements. The following authority applies:

- State Authority and/or
- USDA Authority: existing USDA authorities or USDA Extraordinary Declaration.

Quarantines have specific managed movement requirements (biosecurity, traceability and surveillance) depending upon the Premises Status.

- A Meat Harvest Facility that is a Contact Premises in the Free Area will continue to process swine if biosecurity, traceability, and surveillance requirements are in place.

Procedures for a Contact Meat Harvest Facility (Contact Premises) in a Free Area

- A Meat Harvest Facility that is a Contact Premises in the Free Area will be issued a quarantine **if** the minimum biosecurity criteria are **not** implemented as specified below. Once implemented, the quarantine will be released.

THE MAIN TENETS OF THIS PLAN INCLUDE:

- ◆ Surveillance, as needed,
- ◆ Epidemiological investigation and traceability,
- ◆ Movement restrictions and enhancing biosecurity, and
- ◆ Regaining Free Premises status.

SURVEILLANCE

- A. **If the swine received by the Meat Harvest Facility that were traced from an Infected Premises are still at the facility and available for ASF diagnostic testing (live swine),** then testing will be conducted.
- If ASFv is detected, then the facility will follow requirements in the *ASF Response Plan: Infected/Positive Meat Harvest Facility*.
 - If ASFv is not detected, then the traced swine should be processed if they pass FSIS inspection, and the facility will follow the remaining requirements of this plan.
- B. **If the swine received by the Meat Harvest Facility that were traced from an Infected Premises are not available for ASF diagnostic testing (e.g., swine already processed),** then the facility will follow the remaining requirements of this plan.

As part of increased passive surveillance, the Meat Harvest Facility should immediately notify regulatory State or VS personnel of all abnormal mortalities or any suspicion of ASF.

EPIDEMIOLOGICAL INVESTIGATION AND TRACEABILITY

The Meat Harvest Facility may be requested to share its activity log within an established contact trace period that includes records of animal and product movements on and off the facility as part of an Epidemiological Investigation conducted by regulatory State and VS personnel to trace vehicles/trailers that are no longer at the meat harvest facility and require cleaning and disinfection (virus elimination). The contact trace period is the time between when the traced pigs arrived at the Meat Harvest Facility to notification of the facility being a Contact Premises, up to a maximum of 30 days (two ASF incubation period).

MOVEMENT RESTRICTIONS AND ENHANCED BIOSECURITY

Check box if a quarantine was **not issued** due to the Meat Harvest Facility being a Contact Premises in the Free Area and has the Minimum Biosecurity Criteria implemented (see below).

A quarantine will be issued for Contact Premises in the Free Area that does not have the minimum biosecurity criteria implemented.

The verbal quarantine was issued by _____ (*insert name of animal health official*) on _____ (*insert date*). The written quarantine document was issued on _____ (*insert date*) and receipt was acknowledged by signature of _____ (*insert harvest facility owner, or representative*).

MOVEMENT RESTRICTIONS

- A. **If the minimum biosecurity criteria (see next section) are not implemented or cannot be implemented by date: _____ time: _____ AM/PM (specify the date and time) that is within 24 hours OR by close of business the following day¹ after the Meat Harvest Facility confirms (verbally or in writing) receiving notification of its Premises Status to regulatory State or VS personnel**, the facility will be quarantined and should slaughter and process remaining swine onsite that pass FSIS inspection. Any animals in transit to the meat harvest facility when the facility is notified of its Premises Status may continue to the meat harvest facility and allowed to be processed if swine are healthy and pass FSIS inspection. No additional scheduling of movements of swine to the facility should be allowed until the minimum biosecurity criteria are implemented and the quarantine is released, unless allowed by the SAHO.
- B. **If the minimum biosecurity criteria (see next section) are implemented or can be implemented by date: _____ time: _____ AM/PM (specify the date and time) that is within 24 hours OR by close of business the following day¹ after the Meat Harvest Facility confirms (verbally or in writing) receiving notification of its Premises Status to regulatory State or VS personnel**, then the biosecurity criteria will be verified by regulatory State or VS personnel and the facility will be allowed to continue receiving swine for slaughter and processing. A quarantine will not be issued.

REDUCING THE RISK OF INFECTION

A site-specific biosecurity protocol to be implemented as a condition of processing swine will be developed, if needed, and approved by regulatory State and USDA personnel. The following **minimum biosecurity criteria** that should be implemented include the following:

1. If applicable, the facility will adhere to the quarantine standards as issued.
2. Employees must continue to follow the facility's biosecurity protocols.
3. Vehicle/trailer drivers and passengers should follow the facility's biosecurity protocols.
4. Once delivered to the facility, swine must be killed and processed before leaving the facility, unless otherwise provided for in the biosecurity protocol or state permit.
5. All swine should be slaughtered within 24 hours of entering the harvest facility. The facility should work with the SAHO in the event of unexpected circumstances that prevent this from occurring.
6. Wastewater as part of cleaning and disinfection must be contained in a manner approved by a regulatory animal health official while it is awaiting disposal by a method acceptable to the jurisdiction where the facility is located.
7. Perform virus elimination and sanitation requirements as follows:

¹ The Meat Harvest Facility and regulatory State or VS personnel will determine the exact day/time requirement for implementing the minimum biosecurity criteria for the facility. The day/time requirement should be as close to within 24 hours after the facility confirms receiving notification of its Contact Premises status as is possible.

Meat Harvest Establishment – Virus Elimination & Sanitation Requirements by Facility Area

Area of Establishment	Requirements	Primary Responsibilities <i>**Check responsible parties</i>	Frequency	Sanitation/Virus Isolation Method
Live Swine Unloading Area, Lairage Area, and Related Areas	<ul style="list-style-type: none"> • Virus elimination of structures and equipment that may be potentially contaminated from receiving ASF infected, undetected swine. • Cleaning must remove gross contamination, organic material, debris, and substances before a disinfection step is started (see FADPreP SOP: 15. Cleaning and Disinfection [2018] and FAD PreP/NAHEMS Guidelines: Cleaning and Disinfection [2014]). 	<p><u>Cleaning</u></p> <p><input type="checkbox"/> harvest facility owner/company <input type="checkbox"/> State and/or <input type="checkbox"/> Federal agency (specify: _____)</p> <p><u>Disinfection</u></p> <p><input type="checkbox"/> harvest facility owner/company <input type="checkbox"/> State and/or <input type="checkbox"/> Federal agency (specify: _____)</p> <p><u>Verifying Completion of Cleaning and Disinfection (C&D)</u></p> <p><input type="checkbox"/> State <input type="checkbox"/> VS or Incident Management Team <input type="checkbox"/> Other Federal agency (specify: _____)</p> <p><u>C&D Verified and documented by VS and the State by</u></p> <p><input type="checkbox"/> onsite observation/inspection <input type="checkbox"/> remote or virtual observation/inspection <input type="checkbox"/> review of documentation/records <input type="checkbox"/> other (specify: _____) (check method(s) for verification)</p>	<p>Cleaning and disinfection will be <u>started after the facility is notified of its Premises Status</u> and conducted at the following frequency:</p> <p><input type="checkbox"/> once <input type="checkbox"/> other: _____</p> <p>Cleaning and disinfection requirements will <u>end after the facility's Premises Status changes to a Free Premises.</u></p>	<p>Disinfection of structures and equipment will be conducted by:</p> <p><input type="checkbox"/> Wet disinfection with an EPA-registered product labeled for use against ASFV or other approved method. <input type="checkbox"/> Specify product² or method used: _____</p>

² Examples of approved products include but are not limited to: sodium dichloro-s-triazinetrione (Clearon Bleach Tablets, Klorsept, Klorkleen, or Klorkleen 2), sodium chloride/potassium peroxymonosulfate (Virkon S), sodium hypochlorite, citric acid, Virocid, Accel.

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Area of Establishment	Requirements	Primary Responsibilities <i>**Check responsible parties</i>	Frequency	Sanitation/Virus Isolation Method
Food Processing Area ³	<ul style="list-style-type: none"> Immediately after processing of swine, sanitation of food processing areas that have been in contact with potentially infected, undetected swine or contaminated materials. 	<p>Sanitation will be conducted in accordance with the harvest facility's existing FSIS or State protocols and defined under the facility's compliance with 9 CFR Part 416.</p> <p><u>Verifying Completion of Sanitation</u></p> <p><input type="checkbox"/> harvest facility owner/company <input type="checkbox"/> State</p> <p><input type="checkbox"/> Federal agency (specify: _____) (<i>check party performing the verification</i>)</p> <p><u>Sanitation</u> completed, verified, and documented by VS and the State by</p> <p><input type="checkbox"/> onsite observation/inspection <input type="checkbox"/> remote or virtual observation/inspection <input type="checkbox"/> review of documentation/records</p> <p><input type="checkbox"/> Other (specify: _____) (<i>check method(s) for verification</i>)</p>	<p>Conducted at a frequency as specified by existing Federal or State protocols and defined under the facility's compliance with 9 CFR Part 416.</p>	<p>Sanitation will use EPA-registered products labeled for safe food contact defined under the facility's compliance with 9 CFR Part 416.</p>
Onsite Rendering Area ⁴	<ul style="list-style-type: none"> Immediately after rendering of swine, sanitation of all equipment and supplies used for rendering. 	<p><input type="checkbox"/> check if not applicable</p> <p>Sanitation will be conducted in accordance with the harvest facility's existing FSIS or State protocols and defined under the facility's compliance with 21 CFR 507 FSMA.</p> <p><u>Verifying Completion of Sanitation</u></p> <p><input type="checkbox"/> harvest facility owner/company <input type="checkbox"/> State <input type="checkbox"/> Federal agency (specify: _____) (<i>check party performing the verification</i>)</p> <p><u>Sanitation</u> completed, verified, and documented by VS and the State by:</p> <p><input type="checkbox"/> onsite observation/inspection <input type="checkbox"/> remote or virtual observation/inspection <input type="checkbox"/> review of documentation/records</p> <p><input type="checkbox"/> other (specify: _____) (<i>check method(s) for verification</i>)</p>	<p>Conducted at a frequency as specified by existing Federal or State protocols and defined under the facility's compliance with 21 CFR 507 FSMA.</p>	<p>Sanitation will use EPA-registered products defined under the facility's compliance with 21 CFR 507 FSMA.</p>

³ Excludes product that has passed FSIS inspection.

⁴ Rendered and blood products going into animal feed will be reviewed and cleared by FDA to enter commerce.

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Area of Establishment	Requirements	Primary Responsibilities <i>**Check responsible parties</i>	Frequency	Sanitation/Virus Isolation Method
Onsite Blood/Plasma Collection Areas ³	<ul style="list-style-type: none"> • Immediately after whole blood collection, sanitation of all equipment and surfaces that blood has come into contact with, including storage silos after they are emptied of blood/plasma. 	<p><input type="checkbox"/> check if not applicable</p> <p>Sanitation will be conducted in accordance with the harvest facility's existing FSIS or State protocols and defined under the facility's compliance with 21 CFR 507 FSMA.</p> <p><u>Verifying Completion of Sanitation</u></p> <p><input type="checkbox"/> harvest facility owner/company <input type="checkbox"/> State</p> <p><input type="checkbox"/> Federal agency (specify: _____) (<i>check party performing the verification</i>)</p> <p><u>Sanitation</u> completed, verified, and documented by VS and the State by</p> <p><input type="checkbox"/> onsite observation/inspection <input type="checkbox"/> remote or virtual observation/inspection <input type="checkbox"/> review of documentation/records</p> <p><input type="checkbox"/> other (specify: _____) (<i>check method(s) for verification</i>)</p>	Conducted at a frequency as specified by existing Federal or State protocols and defined under the facility's compliance with 21 CFR 507 FSMA.	<ul style="list-style-type: none"> • Sanitation will use EPA-registered products defined under the facility's compliance with 21 CFR 507 FSMA.

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Area of Establishment	Requirements	Primary Responsibilities <i>**Check responsible parties</i>	Frequency	Sanitation/Virus Isolation Method
<p>Vehicles and Trailers in ASF Risk Areas⁵</p> <p><input type="checkbox"/> check if not required</p>	<ul style="list-style-type: none"> • Vehicles/trailers currently located at the meat harvest facility after the facility is notified of its Premises Status AND are located in ASF Risk Areas, OR vehicles/trailers that arrive at the facility after it is notified of its Premises Status AND enter ASF Risk Areas, will require virus elimination BEFORE visiting another swine premises. • For the above specified vehicles/trailers, virus elimination of their internal and/or external components that may have been exposed to infected, undetected swine or contaminated materials/areas of the facility (e.g., wheels, wheel wells, tires, undercarriage, ramp, etc.). Internal vehicle/trailer components include equipment/tools used in holding, handling, or transporting swine if they were also potentially exposed to infected, undetected swine or contaminated materials/areas of the facility. • Virus elimination of internal and/or external components of the specified vehicles/trailers will be required until the facility's Premises Status changes to a Free Premises. • Cleaning must remove gross contamination, organic material, debris, and substances before a disinfection step is started (see FADPreP SOP: 15. Cleaning and Disinfection [2018] and FAD PreP/NAHEMS Guidelines: Cleaning and Disinfection [2014]). 	<p><u>Cleaning</u></p> <p><input type="checkbox"/> truck/trailer owner <input type="checkbox"/> harvest facility owner/company <input type="checkbox"/> 3rd party contractor <input type="checkbox"/> State and/or <input type="checkbox"/> Federal agency (specify: _____) (check responsible party), <u>Carried out by</u> <input type="checkbox"/> truck/trailer owner <input type="checkbox"/> harvest facility owner/company <input type="checkbox"/> 3rd party contractor <input type="checkbox"/> State and/or <input type="checkbox"/> Federal agency (specify: _____) (check party performing cleaning), with oversight by VS and the State, <u>Performed</u> <input type="checkbox"/> onsite <input type="checkbox"/> offsite (specify location: _____).</p> <p><u>Disinfection</u></p> <p><input type="checkbox"/> truck/trailer owner <input type="checkbox"/> harvest facility owner/company <input type="checkbox"/> 3rd party contractor <input type="checkbox"/> State and/or <input type="checkbox"/> Federal agency (specify: _____) (check responsible party), <u>Carried out by</u> <input type="checkbox"/> truck/trailer owner <input type="checkbox"/> harvest facility owner/company <input type="checkbox"/> 3rd party contractor <input type="checkbox"/> State and/or <input type="checkbox"/> Federal agency (specify: _____) (check party performing disinfection), with oversight by VS and the State, and performed <input type="checkbox"/> onsite <input type="checkbox"/> offsite (specify location: _____).</p> <p><u>Verifying Completion of Cleaning and Disinfection (C&D)</u></p> <p><input type="checkbox"/> State <input type="checkbox"/> VS or Incident Management Team <input type="checkbox"/> Other Federal agency (specify: _____)</p> <p><u>C&D Verified and documented by VS and the State by</u> <input type="checkbox"/> onsite observation/inspection <input type="checkbox"/> remote or virtual observation/inspection <input type="checkbox"/> review of documentation/records <input type="checkbox"/> other (specify: _____) (check method(s) for verification)</p>	<p>Cleaning and disinfection will be <u>started after the facility is notified of its Premises Status</u> and conducted at the following frequency:</p> <p><input type="checkbox"/> not required <input type="checkbox"/> once <input type="checkbox"/> other: _____</p> <p>Cleaning and disinfection requirements will <u>end after the facility's Premises Status changes to a Free Premises.</u></p>	<p>Disinfection of structures and equipment will be conducted by:</p> <p><input type="checkbox"/> Wet disinfection with an EPA-registered product labeled for use against ASFV or other approved method. <input type="checkbox"/> Specify product⁶ or method used: _____</p> <p><input type="checkbox"/> Other APHIS approved disinfection method (e.g., heat disinfection/baking) <input type="checkbox"/> Specify method used: _____</p>

⁵ ASF Risk Areas are meat harvest facility areas that may have been exposed to ASF infected swine or contaminated materials.

⁶ Examples of approved products include but are not limited to: sodium dichloro-s-triazinetrione (Clearon Bleach Tablets, Klorsept, Klorkleen, or Klorkleen 2), sodium chloride/potassium peroxymonosulfate (Virkon S), sodium hypochlorite, citric acid, Viroid, Accel.

REGAINING FREE PREMISES STATUS

1. Contact Premises in the Free Area

- a. If the Meat Harvest Facility is a Contact Premises in the Free Area and received a quarantine due to the minimum biosecurity criteria not implemented, then the quarantine will be lifted after the criteria are implemented and the facility will regain a Free Premises status.
- b. If the Meat Harvest Facility has the minimum biosecurity criteria implement upon becoming a Contact Premises in the Free Area, then the facility will regain a Free Premises status after the biosecurity criteria are checked by regulatory State or VS personnel.

2. Free Premises Monitoring

All abnormal mortality or any suspicion of ASF should warrant an immediate notification to the State Animal Health Official or Area Veterinarian In-Charge.

OWNER/FACILITY MANAGEMENT:

Signature: _____ *Date:* _____

VS INCIDENT COMMANDER OR **VS DISTRICT DIRECTOR/AREA VETERINARIAN IN CHARGE:**

Signature: _____ *Date:* _____

STATE INCIDENT COMMANDER OR **STATE VETERINARIAN:**

Signature: _____ *Date:* _____