

Provide
State logo
here

ASF Response Plan

Infected/Positive Meat Harvest Facility

Euthanasia/Depopulation, Disposal, & Decontamination Procedures

May 15, 2023

Note: This ASF Response Plan: Infected/Positive Meat Harvest Facility template is intended to serve as a guide and be used when ASF presumptive or confirmed positive swine have been detected at the facility. This template is specific to harvest facilities that slaughter and further process swine. It must be amended as necessary to be specific to the single 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>)	
State abbreviation, county, and site #	
<i>Harvest Facility owner/manager</i>	
<input type="checkbox"/> Check if primary point of contact	
Name of facility	
Address and contact information of facility	
<i>Corporate Office Information (if applicable)</i>	
Name	
Address and contact information	
USDA FSIS Supervisory Public Health Veterinarian: name, address, contact information	
USDA FSIS Front Line Supervisor: name, address, contact information	
Live swine present on date of appraisal	
Swine type (market, sows, cull, etc.)	
Census	
Weight	
Age	

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).

BRIEF HISTORY

Information Needed	
Clinical signs (<i>brief description</i>)	
Date clinical signs were noted	
Date samples were collected	
Date presumptive positive test results were reported	
Date confirmatory positive test results were reported	
Date written harvest facility quarantine was issued	

THE MAIN TENETS OF THIS PLAN INCLUDE:

- ◆ Restricting movement,
- ◆ Investigating sources of infection,
- ◆ Euthanasia/depopulation of swine at the harvest facility,
- ◆ Disposal of carcasses and any other contaminated materials,
- ◆ Virus Elimination and Sanitation of the harvest facility, and
- ◆ Ensuring the harvest facility is decontaminated and reopening.

REQUESTS FOR INDEMNITY/COMPENSATION FOR DISPOSAL AND VIRUS ELIMINATION ACTIVITIES

In order for USDA APHIS to indemnify swine owner(s) impacted with ASF, USDA APHIS must approve any depopulation or destruction activities *before* euthanasia/depopulation or destruction of animals or materials occurs; the *Appraisal and Indemnity Request Form (ASF Appendices A1 and/or A2)* must be completed and signed. The value of the swine will be obtained from (a) a VS-prepared calculator based on the fair market value of the swine, and/or (b) receipts. If the harvest facility has not retained ownership of the animals, coordination of this effort will need to be done with the producer(s) that owns the impacted animals.

Before cleaning and disinfection of areas outside of what is normally 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 or 21 CFR 507 FSMA, the harvest facility will be inspected by the facility owner(s) and VS or State personnel to determine whether there are contaminated items for which the cost of cleaning and disinfection would exceed the value of the materials, or for which cleaning and disinfection would be impractical for another reason. The fair market value (used price) of these items will be determined by a State or VS appraiser with input from the facility. Prior written VS approval is required for destruction of items for which reimbursement will be claimed.

Any disposal of swine and cleaning and disinfection of the harvest facility, conveyances, and materials for which reimbursement is requested must be performed under a separate agreement between the claimant and VS. The agreement, consisting of a detailed financial plan must be signed by all parties for any decontamination and disposal activities for which reimbursement is claimed.

ASF EMERGENCY RESPONSE DESIGNATIONS FOR MEAT HARVEST FACILITIES

Premises Status	Definition	Area or Zone
Free Premises (FP) <i>Meat Harvest Facility in 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 the 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.	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 on premises 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.

MOVEMENT RESTRICTIONS

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*).

THE QUARANTINE WILL NOT BE RELEASED BEFORE:

- ◆ completion of an epidemiologic investigation or it has reached an advanced enough stage of the investigation where approval can be granted before the investigation is officially complete,
- ◆ contaminated materials are decontaminated or removed in accordance with local and/or State regulations,
- ◆ the facility is cleaned and disinfected according to the measures outlined in the Virus Elimination and Sanitation section below, and
- ◆ the requirements for a Control Area release have been met.

EPIDEMIOLOGIC INVESTIGATION

A State or Federal veterinarian will conduct an investigation to identify potential pathways for ASF virus (ASFV) to enter or leave the harvest facility. An investigation should be initiated as soon as possible following the detection of ASF on this facility.

An [ASF Epidemiologic Questionnaire](#) will be provided and serves as a guide for identifying potential pathways of ASFV introduction onto the harvest facility and potential movement of ASFV off the facility. All sections of the form should be completed through direct conversation with the individual(s) most familiar with the management of the harvest facility. In addition to interviewing the harvest facility management, the veterinarian conducting the investigation may directly observe biosecurity and/or management practices.

Copies of completed investigations will be provided to the signatories of this plan. A meat harvest facility will receive approval to reopen before the epidemiological investigation is complete provided it meets the euthanasia/depopulation and cleaning and disinfection requirements.

EUTHANASIA/DEPOPULATION

_____ (*Insert all or specify which subset of*) domesticated swine at the harvest facility will be euthanized/depopulated as quickly and humanely as possible. Until euthanasia/depopulation procedures are initiated, the responsible party will ensure that swine are treated humanely in accordance with 9 CFR 313, e.g., are provided with food, water, and appropriate environmental conditions. To minimize potential disease spread risks, facilities should slaughter remaining swine onsite (that pass FSIS ante-mortem inspection) within 3 days. This 3-day timeframe begins when the facility is notified of a non-negative ASF test result. The facility should work with the state animal health official (SAHO) if unforeseen circumstances prevent the ability to slaughter animals in this timeframe. No additional swine should be allowed to enter the harvest facility after notification of a non-negative ASF status while awaiting confirmation, or throughout slaughtering remaining swine onsite after confirmation, unless allowed by the SAHO. Any animals in transit to the meat harvest facility when the facility is notified of a non-negative ASF test may continue to the meat harvest facility and allowed to be processed if swine are healthy and pass FSIS inspection.

Workers don personal protective equipment (PPE). Before euthanasia/depopulation or disposal activities begin, the responsible party will designate a clean area and a dirty area and maintain biosecurity measures in these areas, with oversight by State or VS personnel.

PRIMARY RESPONSIBILITIES FOR LIVE SWINE TO BE EUTHANIZED/DEPOPULATED AND DISPOSED

- ◆ *Euthanasia/depopulation* will be,
 - the responsibility of harvest facility owner/company State and/or Federal agency (*check responsible party*), and
 - carried out by harvest facility owner/company 3rd party contractor State and/or Federal agency (*check party performing euthanasia/depopulation*), with oversight by VS and the State.
- ◆ *Disposal* will be,
 - the responsibility of harvest facility owner/company State and/or Federal agency (*check responsible party*), and
 - carried out by harvest facility owner/company 3rd party contractor State and/or Federal agency (*check party performing disposal*), with oversight by VS and the State.

ASF Response Plan
Plan for an Infected Meat Harvest Facility

Swine _____ (*insert will be/were*) euthanized/depopulated using:

Euthanasia Method <i>(select all that apply)</i>	Euthanasia Start Date	Euthanasia Completion Date	State/VS Oversight
<input type="checkbox"/> Carbon dioxide (CO ₂) <input type="checkbox"/> Penetrating captive bolt <input type="checkbox"/> Veterinarian-administered anesthetic overdose ¹ <input type="checkbox"/> Electrocution, head-to-heart <input type="checkbox"/> Gunshot <input type="checkbox"/> Other: ¹ Regulations should be followed for management of chemical residues for rendered animals or any animal scavenging concerns associated with disposal.			<input type="checkbox"/> Yes <input type="checkbox"/> No

DISPOSAL

Wastes requiring disposal, including carcasses and associated materials that cannot be cleaned and disinfected, must be disposed of in accordance with local, State, and Federal regulations. Options for disposal may be limited; APHIS, State personnel, and subject matter experts will collaborate to determine best approaches that meet regulatory requirements. Amend the text below as necessary for this harvest facility to clearly describe the disposal methods and procedures used.

◆ **Disposal of all dead swine.**

With supervision by State and/or VS personnel, carcasses will be disposed of by (*choose all that apply*):

- | | |
|--|--|
| <input type="checkbox"/> Composting on-site ^{a,b} | <input type="checkbox"/> Rendering ^c |
| <input type="checkbox"/> Composting off-site ^{a,b,c} | <input type="checkbox"/> Incineration ^c |
| <input type="checkbox"/> Burial ^c | <input type="checkbox"/> Incineration (energy from waste) ^c |
| <input type="checkbox"/> Shallow burial with carbon ^c | <input type="checkbox"/> Burning (open/air curtain) ^c |
| <input type="checkbox"/> Landfill ^c | <input type="checkbox"/> Burning (mobile gasifier or similar) ^c |

^a If composting is chosen as method of disposal, composted materials will be monitored by State and/or VS personnel to ensure virus destruction and to identify when material can be turned or removed from the facility.

^b All composted material must remain at the harvest facility until considered safe to move by State and/or VS personnel. State and/or VS personnel will oversee, monitor, and document this process. Approved composted material may be (*insert disposal method*):

- Spread on field
- Stored
- Other: _____
- N/A

^c If moving materials off-site, list location here _____

◆ **Manure, feed, bedding, and other organic debris onsite that require disposal and destruction and disposal of contaminated materials that can't be cleaned and disinfected.**

These items will be disposed of by (*choose all that apply*):

- | | |
|--|---|
| <input type="checkbox"/> Composting on-site ^{a,b} | <input type="checkbox"/> Rendering ^c |
|--|---|

ASF Response Plan
Plan for an Infected Meat Harvest Facility

- | | |
|--|--|
| <input type="checkbox"/> Composting off-site ^{a,b,c} | <input type="checkbox"/> Incineration ^c |
| <input type="checkbox"/> Burial ^c | <input type="checkbox"/> Incineration (energy from waste) ^c |
| <input type="checkbox"/> Shallow burial with carbon ^c | <input type="checkbox"/> Burning (open/air curtain) ^c |
| <input type="checkbox"/> Landfill ^c | <input type="checkbox"/> Burning (mobile gasifier or similar) ^c |

^a If composting is chosen as method of disposal, composted materials will be monitored by State and/or VS personnel to ensure virus destruction and to identify when material can be turned or removed from the facility.

^b All composted material must remain at the harvest facility until considered safe to move by State and/or VS personnel. State and/or VS personnel will oversee, monitor, and document this process. Approved composted material may be (*insert disposal method*):

- Spread on field
- Stored
- Other: _____
- N/A

^c If moving materials off-site, list location here _____

List additional details regarding disposal activities as needed here:

REDUCING THE RISK OF REINFECTION

Any significant risk factors for the reintroduction of ASF must be addressed *prior to* the meat harvest facility reopening and receiving swine at the facility.

A site-specific harvest facility biosecurity protocol to be implemented as a condition of reopening will be developed and approved by regulatory State and VS personnel.

{Case managers/site managers should list significant risk factors here. Those would include significant biosecurity lapses including cross traffic between live operations and finished processing areas; cross traffic between live operations and employees}.

VIRUS ELIMINATION AND SANITATION OF THE MEAT HARVEST FACILITY

All contaminated structures, equipment, vehicles, and surfaces that have been in physical contact with affected swine or contaminated materials will be cleaned and disinfected following the depopulation/euthanasia or processing of remaining swine at the harvest facility. The responsible party listed below, in consultation with State or VS personnel, will prepare a site-specific cleaning and disinfection plan. State or VS personnel must approve the plan before implementation.

The elements of the site-specific cleaning and disinfection plan include the following; disinfection procedures will be overseen and documented by regulatory State and/or VS personnel:

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

Area of Establishment	Requirements	Primary Responsibilities <i>**Check responsible parties</i>	Sanitation/Virus Isolation Method
Live Swine Unloading Area, Lairage Area, and Related Areas	<ul style="list-style-type: none"> • Virus elimination of contaminated structures and equipment. • Cleaning must remove gross contamination, organic material, debris, and substances before a disinfection step is started (see FAD PreP 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>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.</p> <p><input type="checkbox"/> Specify product¹ or method used:</p> <p>_____</p>
Food Processing Area ²	<ul style="list-style-type: none"> • Immediately after processing of swine, sanitation of food processing areas that have been in contact with affected 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 <input type="checkbox"/> Federal agency (specify: _____) (check party performing the verification)</p> <p><u>Sanitation completed, 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>Sanitation will use EPA-registered products labeled for safe food contact defined under the facility's compliance with 9 CFR Part 416.</p>

¹ 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 peroxydisulfate (Virkon S), sodium hypochlorite, citric acid, Viroid, Accel.

² Excludes product that has passed FSIS inspection.

ASF Response Plan
Plan for an Infected Meat Harvest Facility

Area of Establishment	Requirements	Primary Responsibilities <i>**Check responsible parties</i>	Sanitation/Virus Isolation Method
Onsite Rendering Area ³	<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>	Sanitation will use EPA-registered products defined under the facility's compliance with 21 CFR 507 FSMA.
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 <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>	<ul style="list-style-type: none"> Sanitation will use EPA-registered products defined under the facility's compliance with 21 CFR 507 FSMA.

³ Rendered and blood products going into animal feed will be reviewed and cleared by FDA to enter commerce.

ASF Response Plan
Plan for an Infected Meat Harvest Facility

Area of Establishment	Requirements	Primary Responsibilities <i>**Check responsible parties</i>	Sanitation/Virus Isolation Method
Vehicles and Trailers in ASF Risk Areas ⁴	<ul style="list-style-type: none"> • Vehicles/trailers currently located at the meat harvest facility after the facility is notified of its Infected Premises status AND are located in ASF Risk Areas, OR vehicles/trailers that arrive at the facility after it is notified of its Infected 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 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 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 meat harvest facility's Infected Premises status is released by regulatory State and VS personnel. • 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></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 party performing cleaning), with oversight by VS and the State, and performed <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),</p> <p><u>Carried out by</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 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>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 product⁵ 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>

⁴ ASF Risk Areas are meat harvest facility areas that may have been exposed to ASF infected swine or contaminated materials.

⁵ 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 peroxydisulfate (Virkon S), sodium hypochlorite, citric acid, Viroid, Accel.

ENSURING THE MEAT HARVEST FACILITY IS DECONTAMINATED AND REOPENING

1. Verifying completion of virus elimination and sanitation

- a. Following harvest and depopulation, the harvest facility will remain free of swine until the virus elimination and sanitation requirements are verified by the responsible parties identified above and approved by regulatory State or VS personnel.
- b. After approval, the harvest facility will be considered decontaminated.

2. Reopening

- a. The meat harvest facility may request permission to reopen after completing decontamination, implementing the site-specific biosecurity protocol, and receiving approval from the regulatory State and VS personnel. (States may have additional requirements added here, based on their ISRCP.)
- b. Regulatory State and VS personnel must concur in writing prior to reopening. If reopening occurs without prior written approval of State and VS officials, then the harvest facility will be in violation of the quarantine and subject to penalties.

3. Control Area Release

- a. If the meat harvest facility is the only Infected Premises within a 5 km area, or not within another Control Area, then the Control Area will be the perimeter of the meat harvest facility and the Control Area will be released after completion of virus elimination and sanitation of the facility. Once the Control Area is released, the meat harvest facility's premises status will change from Infected Premises to a Free Premises and the quarantine will be lifted.
- b. If the meat harvest facility is in a Control Area with other Infected Premises, then the Control Area Release will be based on requirements for all Infected Premises. For infected swine production sites, the minimum time a Control Area is released is two incubation periods (30 days) after disposal and virus elimination requirements are completed on the last Infected Premises. After completion of virus elimination and sanitation of the facility, the meat harvest facility's premises status will change from Infected Premises to Non-Infected Meat Harvest Facility in a Control Area. The meat harvest facility will follow requirements in the *ASF Response Plan: Procedures for Non-Infected Meat Harvest Facility in a Control Area*. Once the Control Area is released, the meat harvest facility's premises status will change to a Free Premises and the quarantine will be lifted.

4. Post-Quarantine Monitoring after Release of the Control Area

All post-quarantine 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:** _____