

ASF Response Plan

Off-Site Rendering Facility

July 17, 2023

Note: This ASF Response Plan is for an Off-Site Rendering Facility and is intended to serve as a guide. This template is specific to Off-Site Rendering Facilities that are dedicated to rendering porcine raw materials including, but not limited to offal and/or deadstock. It can be amended as necessary to be specific to the single Off-Site Rendering Facility identified below. These guidelines may also be used for rendering co-located with slaughter facilities where applicable. Attach any supplemental materials necessary and reference in each section as applicable.

Date: _____

| Off-site Rendering Facility Information Needed | |
|---|---|
| Facility Type | <input type="checkbox"/> Federally Inspected <input type="checkbox"/> State Inspected <input type="checkbox"/> Custom Exempt |
| Species of rendered product <input type="checkbox"/> Porcine <input type="checkbox"/> Bovine <input type="checkbox"/> Poultry <input type="checkbox"/> Fish <input type="checkbox"/> Other: _____ | Raw material types rendered: <input type="checkbox"/> Deadstock <input type="checkbox"/> Offal <input type="checkbox"/> Other: _____ |
| Premises ID # (not FSIS Establishment #) | |
| Special ID (<i>assigned by the Incident Management Team</i>) <input type="checkbox"/> check if not applicable | |
| State abbreviation, county, and site # | |
| Off-Site Rendering facility owner/manager | |
| Name of facility | |
| Address and contact information | |
| Corporate Office information (if applicable) | |
| Name | |
| Address and contact information | |

ASF EMERGENCY RESPONSE DESIGNATIONS FOR OFF-SITE RENDERING FACILITY

The status of the Off-Site Rendering Facility will be determined by its geographic location (e.g., located within a Control Area) **AND** the status of the associated Meat Harvest Facility or swine farm production facility that is the source of raw material, when the material is received within an established epidemiological trace period. An Off-Site Rendering Facility may receive raw material from more than one Meat Harvest Facility or swine farm that have different statuses; in such cases, the Off-Site Rendering Facility will have the most restrictive status of the associated Meat Harvest Facility/swine farm. For example, if the Off-Site Rendering Facility received raw materials from an Infected Meat Harvest Facility and a swine farm that is a Contact Premises, then the Off-Site Rendering Facility will take on the status of the Infected Meat Harvest Facility and implement the biosecurity requirements for that status classification.

| CLASSIFICATION OF Source of Raw Material: Part I | Definition | Facility Area or Zone |
|--|--|---------------------------------|
| Harvest Facility and Off-Site Rendering Facility in a Free Area Offal or blood product is harvested from animals passed antemortem inspection and found free of disease symptoms. Some deceased swine may be included in rendering trailer not having benefit of inspection. | Meat Harvest Facility and Off-Site Rendering Facility outside of a Control Area and not a Contact Premises (CP) or Suspect Premises (SP). The status of the Off-Site Rendering Facility is determined by geographical location and the status of the associated Meat Harvest Facility or swine farm production facility (infected premises, contact premises, control area premises). | Free Area |
| Harvest Facility and/or Off-Site Rendering Facility in a Control area Offal or blood product is harvested from animals passed antemortem inspection and found free of disease symptoms. Some deceased swine may be in rendering trailer not having benefit of inspection. | Meat Harvest Facility and/or Off-Site Rendering Facility objectively demonstrates that it is not an IP or Suspect Premises (SP). Facility meets a set of defined biosecurity criteria to receive susceptible animals or products from inside or outside of the Control Area. The status of the Off-Site Rendering Facility is determined by geographical location and the status of the associated Meat Harvest Facility or swine farm production facility (infected premises, contact premises, control area premises). | Control Area |
| Harvest Facility and/or Off-Site Rendering Facility identified as a Contact Premises Offal or blood product is harvested from animals passed antemortem inspection and found free of disease symptoms. Some deceased swine may be in rendering trailer not having benefit of inspection. | Meat Harvest Facility and/or Off-Site Rendering 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. The status of the Off-Site Rendering Facility is determined by geographical location and the status of the associated Meat Harvest Facility or swine farm production facility (infected premises, contact premises, control area premises). | Control Area / Free Area |

| | | |
|---|---|---|
| <p>Harvest Facility identified as a Suspect Premises (SP) Offal or blood product is harvested from animals passed antemortem inspection and found free of disease symptoms. Some deceased swine may be in rendering trailer not having benefit of inspection.</p> | <p>Slaughter establishment 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 a Control Area premises), a CP (ASF not detected but swine were received from an IP), or a Control Area premises (ASF not detected, facility is in a Control Area).</p> | <p>Control Area / Free Area</p> |
| <p>Harvest Facility and/or Off-Site Rendering Facility identified as an Infected Premises (IP) Offal or blood product is harvested from animals passed antemortem inspection and found free of disease symptoms. Some deceased swine may be in rendering trailer not having benefit of inspection.</p> | <p>Meat Harvest Facility and/or Off-Site Rendering Facility where a presumptive positive case or confirmed positive case exists based on laboratory results, compatible clinical signs, ASF case definition, and international standards.</p> <p>The status of the Off-Site Rendering Facility is determined by geographical location and the status of the associated Meat Harvest Facility or swine farm production facility (infected premises, contact premises, control area premises).</p> | <p>Infected Zone/ Control Area</p> |
| <p>Does the Off-Site Rendering Facility render swine farm deadstock?</p> | <p>If NO, skip Part II.</p> | |
| <p>CLASSIFICATION OF Source of Raw Material: Part II</p> | <p>Definition</p> | <p>Facility Area or Zone</p> |
| <p>Swine Farm with an Infected Status, Suspect Status, Contact Trace Premises Status, or Control Area Status Deceased swine that may not have benefit of ante-mortem inspection.</p> | <p>Swine farm production facility with a status of Infected Premises, Suspect Premises, Contact Premises, or Premises in a Control Area and is defined similarly to the Meat Harvest Facility statuses in Part I above.</p> <p>The status of the Off-Site Rendering Facility is determined by geographical location and the status of the associated Meat Harvest Facility or swine farm production facility (infected premises, contact premises, control area premises).</p> | <p>Control Area/ Free Area</p> |
| <p>Swine Farm in a Free Area Deceased swine that may not have benefit of ante-mortem inspection.</p> | <p>Swine Farm outside of a Control Area and not a Contact Premises (CP) or Suspect Premises (SP).</p> <p>Off-Site Rendering Facility is determined by geographical location and the status of the associated Meat Harvest Facility or swine farm production facility (infected premises, contact premises, control area premises).</p> | <p>Free Area</p> |

ASF ZONE AND AREA DESIGNATIONS

| Zone/Area | Definition |
|---------------------------------|---|
| <p>Infected Zone</p> | <p>Zone that immediately surrounds an Infected Premises.</p> |
| <p>Buffer Zone</p> | <p>Zone that immediately surrounds an Infected Zone or a Contact Premises.</p> |
| <p>Control Area</p> | <p>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.</p> |
| <p>Surveillance Zone</p> | <p>Zone outside and along the border of a Control Area. The Surveillance Zone is part of the Free Area.</p> |
| <p>Free Area</p> | <p>Area not included in any Control Area. Includes the Surveillance Zone.</p> |

MANAGED MOVEMENTS AND REQUIRED BIOSECURITY IN AN ASF OUTBREAK

Managed movements and required biosecurity 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.

An Off-Site Rendering Facility that is located within a Free Area or Control Area will continue to process swine deadstock if biosecurity and traceability requirements are in place.

THE MAIN TENETS OF THIS PLAN INCLUDE:

- ◆ Biosecurity,
- ◆ Epidemiological investigation and traceability,
- ◆ Managed movements, and
- ◆ Regaining Free Premises status.

BIOSECURITY

A site-specific biosecurity protocol to be implemented as a condition of processing porcine deadstock and offal will be developed, if needed, and approved by regulatory FDA, State and USDA personnel.

Minimum biosecurity criteria that should be implemented include the procedures listed on pages 6 through 8 and are based on the premises status of the Off-Site Rendering Facility as determined by the associated Meat Harvest Facility and/or swine farm.

If the Off-Site Rendering Facility is located within a Control Area, the facility may be subject to additional biosecurity protocols as specified for the Control Area and implemented by regulatory State or VS personnel.

EPIDEMIOLOGICAL INVESTIGATION AND TRACEABILITY

The Off-Site Rendering Facility may be requested to share its manufacturing records, receiving log and shipping log that includes records of deadstock and offal movements on and off the facility as part of an Epidemiological Investigation if the Off-Site Rendering Facility is associated with a Meat Harvest Facility or swine farm that has an Infected Premises and/or Contact Premises status.

MANAGED MOVEMENTS

- A. **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 day after the Off-Site Rendering 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 deadstock and offal for processing..**
- B. **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 day after the Off-Site Rendering Facility confirms (verbally or in writing) receiving notification of its Premises Status to regulatory State or VS personnel, the facility**

should process remaining deadstock and offal onsite. Any product in transit to the Off-Site Rendering Facility when the facility is notified of its Premises Status may continue to the Off-Site Rendering Facility and allowed to be processed. No additional scheduling of movements of deadstock and offal to the facility should be allowed until the minimum biosecurity criteria are implemented, unless allowed by the SAHO.

REGAINING FREE PREMISES STATUS

1. Off-Site Rendering in a Control Area

- a. The Control Area release will be based on requirements for all Infected Premises. For swine production sites, the minimum time a Control Area is released is two WOAHP incubation periods (30 days) after virus elimination is completed on the last Infected Premises.
- b. Once the Control Area is released, the Off-Site Rendering Facility will regain a Free Premises status.

2. Off-Site Rendering not in a Control Area

- a. An Off-Site Rendering Facility that is not located in a Control Area will regain a Free Premises status after the **minimum biosecurity criteria** listed on pages 6 through 8 are implemented and checked by regulatory State or VS personnel, based on the premises status of the Off-Site Rendering Facility as determined by the associated Meat Harvest Facility and/or swine farm.

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:* _____

Glossary of Terms

Agent-in-charge – most responsible facility employee.

Bio-secure area – area designated by facility determined to be under the authority of the biosecurity plan and may be referenced by secure fencing, facility walls, or by other defining means.

Employee – individual with a direct role or responsibility on the facility premises - designated or approved by the agent-in-charge.

Finished product area – processing areas wherein the product has undergone thermal treatment sufficient to inactivate ASFV.

Loading/unloading duties – any responsibilities taken by truck drivers, including, but not limited to, un-tarping/tarping, applying seals, handling paperwork, trailer sanitation, and other responsibilities carried out during otherwise normal operations and pertaining to finished product loading and raw material unloading.

PPE (Personal Protective Equipment) - booties, coveralls, gloves, and other equipment designed to prevent the spread of ASFV via contact with infected raw materials, incidental or otherwise, while performing duties in raw material areas, or other areas of high exposure risk to ASFV.

Product – rendered meat and bone meal, meat meal, fat and oils, and/or blood meal.

Raw material area – areas in the facility wherein offal, meat, bone, blood, and dead swine carcasses are processed before undergoing any thermal treatment sufficient to inactivate ASFV.

Service provider – Any worker contracted by the facility to perform a task not otherwise carried out by facility employees, such as pest control, uniform services, cleaning services, contract maintenance, or other duties designated by the agent-in-charge.

Visitor – any person/persons without a direct role or responsibility on the facility premises

Off-Site Rendering Facility Biosecurity Levels

The goal of enhanced biosecurity plan is to prevent lateral spread of ASFV, facilitate continuity of business.

Sanitation will be conducted in accordance with the off-site rendering facility's existing FDA or State protocols and defined under the facility's compliance with 21 CFR 507 FSMA.

ASFV Risk level for Off-Site Rendering Facilities

| | |
|----------------|---|
| Level 1 | ASFV not reported in the US, normal biosecurity practices. |
| Level 2 | ASFV reported in the US, Off-Site Rendering Facility is outside the Control Area and could also be a Contact Premises. |
| Level 3 | ASFV reported in the US, Off-Site Rendering Facility is inside the Control Area and could also be a Contact Premises. |
| Level 4 | During the 72 hr National Movement Standstill or if an Off-Site Rendering Facility is associated with an Infected Meat Harvest Facility/swine farm. |

Biosecurity Procedures at an Off-Site Rendering Facility

| People other than employees | Level 1 | Level 2 | Levels 3 & 4 |
|--|----------------|----------------|-------------------------|
| All visitors must report to the facility office upon arrival. | X | X | X |
| Visitors must sign into a Visitor Logbook. | X | X | X |
| Visitors must be accompanied by facility personnel at all times. | X | X | X |
| Unauthorized persons are not allowed on the facility's premises. | X | X | X |
| Service providers must be accompanied by facility personnel. | | | X |
| Finished product transport drivers will remain inside their truck cabs at all times. Loading/unloading duties will be performed by facility personnel. | | | X |
| Service providers will be trained and provided PPE while working in designated areas. | | | X |
| Only necessary facility employees are allowed in the office/processing area unless authorized by the agent-in-charge. | | | X |
| Personnel | Level 1 | Level 2 | Levels 3 & 4 |
| Employees will change into dedicated clothing/footwear before entering processing areas. | X | X | X |
| Employees will store personal clothing in designated storage bins or lockers. | X | X | X |
| Employees will wash hands thoroughly before entering processing areas. | X | X | X |
| Employees working in raw material areas will wash hands thoroughly before entering finished product areas. | X | X | X |
| Employees working in raw material areas will not enter finished product areas until clothing/boots changed or washed/sanitized. | | | X |
| Employees working in raw material areas will not enter finished product areas unless deemed necessary by agent-in-charge. | | X | X |
| Employees traveling to harvest facility or swine farm must not return to the plant until clothes/boots are changed or cleaned/disinfected. | | X | X |

| | | | |
|--|----------------|----------------|-------------------------|
| Designated employees will be trained regarding the proper use of additional PPE and procedures for processing affected raw materials before working in raw material areas. | | | X |
| Appropriate PPE will be donned prior to handling any affected raw materials. | | | X |
| Employees will properly dispose of PPE when leaving raw material areas. | | | X |
| Drivers of raw material trucks must stay inside the cab of their trucks and must not otherwise enter raw material areas. | | | X |
| Cleaning and Sanitation | Level 1 | Level 2 | Levels 3 & 4 |
| Employees will wash/dry clean processing areas as prescribed by Current Good Manufacturing Practices (CGMPs). | X | X | X |
| Raw material trailer interiors must be thoroughly washed before returning to harvest facility or swine farm. | X | X | X |
| QA samples or raw material will be treated to inactivate potential virus before disposal. | | X | X |
| Sanitary barriers (handwash and boot wash stations) shall be maintained insuring raw material/finished product areas separation. | | | X |
| The raw material receiving area (offal, bones, deadstock) is cleaned and disinfected between trailers. | | | X |
| Raw material truck/trailer wheels are washed/disinfected prior to leaving bio- secure area, but before scales. | | | X |
| Interior of raw material trailers must be cleaned and disinfected before returning to harvest facility or swine farm. | | | X |
| All truck/trailer wheels are washed and disinfected prior to entering bio-secure area, and prior to scales. | | | X |
| Clean and disinfect truck cabs at the end of each shift. | | | X |
| Office, breakrooms, locker rooms, rest rooms and walk zones are cleaned and disinfected daily. | | | X |
| Wash/disinfected raw material receiving and raw material processing areas. | | | X |
| Implement environmental monitoring program to verify sanitation effectiveness | | | X |

NOTE: Off-Site Rendering Facilities must design and implement SOPs to achieve the above outlined objectives for each biosecurity level for their respective facility.