

This document provides a brief overview of 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 the websites and documents for each SFS Plan.

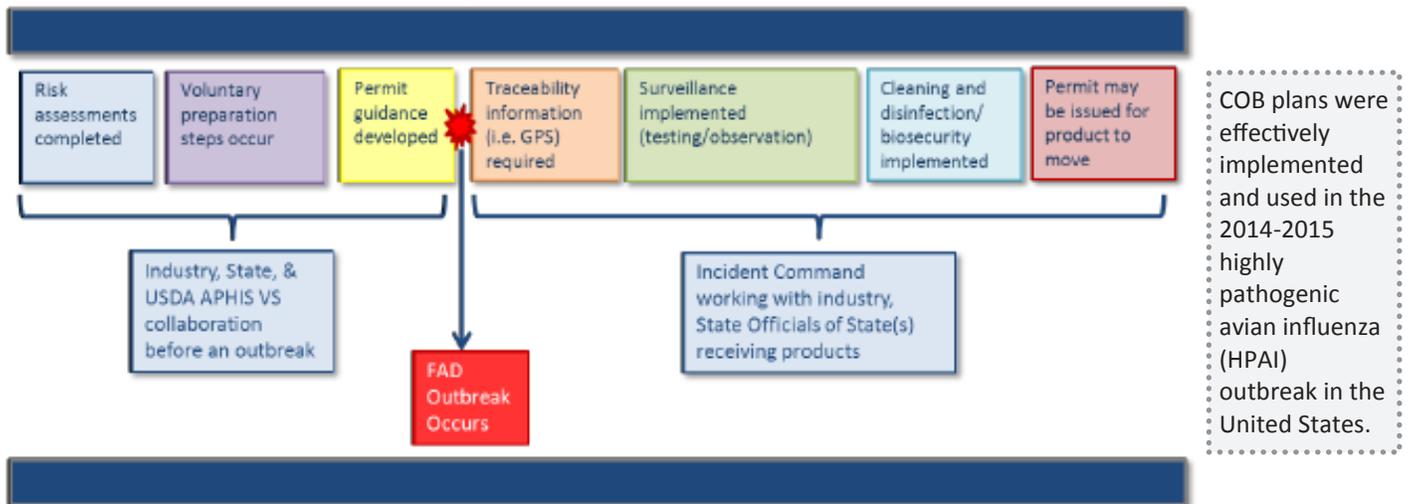
Goals of an FAD Response

There are three goals of a foreign animal disease (FAD) response: (1) detect, control, and contain the FAD as quickly as possible; (2) eradicate the FAD using strategies that seek to stabilize animal agriculture, the food supply, and the economy and that protect public health and the environment; and (3) provide science- and risk-based approaches and systems to facilitate continuity of business for non-infected animals and non-contaminated animal products.

Continuity of Business

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 typical business or return to business during a disease response, while the risk of disease spread is effectively managed.

How Continuity of Business Works



Goals of the Secure Food Supply Projects

- ◆ Avoid interruptions in animal and animal product movement to commercial processing 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.

Developing the Plans

There are several common elements important to a COB plan or procedures that are adapted to the unique disease agent, industry, and/or commodity in question:

- ◆ *Risk assessments*: for determining the FAD transmission risk of product movement.
- ◆ *Surveillance requirements*: such as sampling frequency, population sampled, and duration of sampling.
- ◆ *Biosecurity guidance*: appropriate precautions, personal protective equipment, and steps for fomites and equipment used before, during, and after movement of animals or commodities.
- ◆ *Cleaning and disinfection procedures*: requirements for fomites and equipment, including information on appropriate disinfectants.
- ◆ *Epidemiological and premises information*: movement to and from premises, number of animals, species, age, and geographic location on premises.
- ◆ *Permitting guidance*: movement requirements for commodities, including options if applicable.
- ◆ *Information management*: effective, scalable, and flexible information systems that facilitate situation awareness and data sharing among all partners in a COB plan.

Collaboration and Partners

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 Institute for Infectious Animal Diseases (IIAD) at Texas A&M University;
- ◆ sector veterinarians;
- ◆ industry partners; and
- ◆ other federal and State government personnel.



Prior to an outbreak, these groups work together to develop the processes by which non-infected premises can move non-infected animal products. Collaboratively, proactive risk assessments will be used to develop the requirements for movement of commodities out of a regulatory Control Area. These requirements can include biosecurity measures, cleaning and disinfection procedures, and surveillance sampling prior to movement.

Development Process and Progress

Often the first step in plan development is the formation of working groups that specifically discuss and formulate the common elements previously noted for each of the SFS Plans. Once the proactive risk assessments and other key components are drafted, all partners discuss these elements through regularly scheduled conference calls, 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 Egg Supply Plan

The *Secure Egg Supply (SES) Plan* was the first plan funded through USDA APHIS VS, beginning in 2007. This public-private-academic partnership has resulted in a draft plan that employs comprehensive risk assessments to provide permitting guidance for multiple types of eggs and egg products.



How the SES Plan Works

The *SES Plan* is based on current research and practice in fields including virology, flock husbandry, epidemiology, and risk-assessment. The *SES Plan* uses science- and risk-based preparedness and response components to provide guidance on permitting the movement of egg industry products from a Control Area during an HPAI outbreak. Simultaneously, these recommendations effectively manage the risk of HPAI transmission to naïve premises. This plan provides a high degree of confidence that egg industry products moved into market channels do not contain live HPAI virus.

Plan Components and Progress

Besides the risk assessments and permitting guidance there are other components of the plan: surveillance guidelines, cleaning and disinfection guidelines, an epidemiological questionnaire, biosecurity measures, and voluntary pre-outbreak measures that would expedite COB in the event of an HPAI outbreak.

Visit www.secureeggssupply.com for more information.

Secure Broiler Supply Plan

The *Secure Broiler Supply Plan* provides guidance for moving hatching eggs and broiler industry products within, out of, and into an HPAI Control Area. Like the other SFS Plans, the *Secure Broiler Supply Plan* includes surveillance guidelines (including diagnostics, mortality production parameters, and sampling), risk assessments, biosecurity measures, and permit guidance. Product-specific guidance is provided for hatching eggs, day-old chicks, broilers to market, and other broiler industry products.



Visit www.securebroilersupply.com for more information.

Secure Turkey Supply Plan

The *Secure Turkey Supply (STS) 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.



Thus far, a committee of industry experts and other stakeholders has created a biosecurity checklist based on industry plans, permit examples, and epidemiological questionnaires. A final draft plan is available with input from stakeholders, Federal and State authorities, and academic partners.

Visit www.secureturkeysupply.com for more information.

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.



Maintaining business continuity is critical for food security and animal health/welfare to provide a safe supply of pork for consumers. 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 FMD, classical swine fever, African swine fever, and swine vesicular disease.

Visit <http://www.securepork.org/> for more information.

Secure Milk Supply Plan

The *Secure Milk Supply (SMS) Plan* is working on COB in the dairy industry during a potential foot-and-mouth disease (FMD) outbreak, developing processes and procedures for getting raw milk to market from farms within an FMD Control Area.



Plan Components and Progress

- ◆ *Biosecurity*—performance standards for dairy premises, milk haulers, processing plants, and live animal movement.
- ◆ *Cleaning and Disinfection (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 SMS 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 is 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.