



Secure Beef Supply

Biosecurity Principles Audit Form



National Premises Identification Number (Prem ID or PIN): _____ Date: _____

Premise name: _____

Premise county: _____

Premise address: _____

Premises GPS coordinates* Latitude: _____ Longitude: _____

*GPS coordinates for public and rangeland should coincide with the entrance to where animals are loaded/unloaded.

Name of person filling out this questionnaire: _____

Contact phone: _____

Can this phone receive text messages? (Yes) (No) (Unsure)

Contact email: _____

Owner name (if different than above): _____

Owner contact phone: _____

Can this phone receive text messages? (Yes) (No) (Unsure)

Owner contact email: _____

Beef Animal Operation (Circle/Mark All that Apply)

Cow Calf	Young Stock Feeder	Veal Feeder	Heifer Raiser
Heavy Cow Feeder	Feedlot	Livestock Market	Harvest Facility

Dairy Animal Operation (Circle/Mark All that Apply)

Dairy Milking	Dairy Dry Cow	Dairy Closeup	Dairy Heifer Raiser
Dairy Bulls	Dairy calves/heifers	Dairy Calf Raiser	Dairy (Other)

Other Species on the Premise (Circle/Mark All that Apply)

Equine (horses)	Swine (pigs)	Sheep	Goats	Camelids
Cervids	Dogs	Cats	Poultry	Other:



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1. *Biosecurity Manager and Written Plan

	Y or N	COMMENTS
Is there a Biosecurity Coordinator? If so, please provide their name.		
Is there a site-specific biosecurity plan? (Title and submit copy for review)		
Is the Biosecurity Coordinator knowledgeable in the principles of biosecurity?		
Does the Biosecurity Coordinator review the biosecurity program at least once during each calendar year and make revisions as necessary?		
Does the biosecurity plan indicate that there will be a review by the Biosecurity Coordinator in periods of heightened risk of disease transmission?		

2. Training

	Y or N	COMMENTS
Does the biosecurity program include training materials that cover both farm specific procedures as well as any company and/or complex-wide procedures as applicable?		
Do all animal owners and caretakers that regularly enter the perimeter buffer area (PBA) complete this training?		
Has the training been completed at least once per calendar year and documented?		
Are new animal caretakers trained at hire?		
Are training records retained?		

3. Protecting the Operation Line of Separation (LOS)

	Y or N	COMMENTS
Does the site-specific biosecurity plan describe or illustrate the boundaries of the LOS? If not, please explain.		
Does the site-specific biosecurity plan clearly outline procedures to be followed when caretakers, visitors, or suppliers cross the LOS?		



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4. Equipment and Vehicles

	Y or N	COMMENTS
Does the biosecurity plan include procedures for cleaning, disinfection, or restricting the sharing of equipment where applicable?		
Are vehicle access and traffic patterns defined?		
Does the plan have provisions and procedures for the cleaning and disinfection of vehicles and/or equipment of service personnel coming on and off the premises? [Veterinarians, milk haulers, AI technicians, feed suppliers, renderers, livestock haulers, service technicians etc]		

5. Personnel

	Y or N	COMMENTS
Does the biosecurity plan include procedures and use of personal protective equipment (PPE) for site dedicated personnel?		
Does the biosecurity plan address the biosecurity procedures and use of PPE for non-farm personnel?		
Does the biosecurity plan specify procedures which all personnel having had recent contact with other animals should follow before re-entering the premise?		

6. Animal Movement

	Y or N	COMMENTS
Are animals moved onto the premise sourced from herds that are in compliance with SBS provisions and program standards?		
Are animals transported onto or off of the premise moved in equipment and vehicles that are regularly cleaned, disinfected, and inspected?		
Are biosecurity protocols in place for equipment and personnel involved in the transport of replacement animals?		



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7. Animal Products (Gametes)

	Y or N	COMMENTS
Do semen/embryos coming onto the premise originate from sources that are in compliance with SBS provisions and program standards?		
Are semen/embryos transported onto or off the premise moved in equipment and vehicles that are regularly cleaned, disinfected and inspected?		
Are biosecurity protocols in place for equipment and personnel involved in the use of semen/embryos?		

8. Carcass Disposal

	Y or N	COMMENTS
Is there a mortality disposal plan?		
Does the mortality disposal plan reference the removal and/or storage of mortalities, including pest control around mortality storage and disposal areas?		
Does the mortality disposal plan address procedures for handling mortality disposal in a way that minimizes the potential for cross-contamination from other facilities, or among premises?		

9. Manure and Bedding Management

	Y or N	COMMENTS
Is the manure and spent bedding handled in a manner that limits the spread of infectious disease?		

10. Rodent, Wildlife and Other Animal Control

	Y or N	COMMENTS
Are there control measures in the biosecurity plan to prevent contact with, and protect animals from native wildlife and their feces?		
Does the biosecurity plan contain control programs for rodents, insects, and other animals?		
Are these programs documented?		



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11. Feed and Replacement Bedding

	Y or N	COMMENTS
Are feed, feed ingredients and bedding stored and maintained in a manner that limits exposure to and contamination by wild birds, rodents, insects, and other animals?		
Does the biosecurity plan address feed spills within and outside of the LOS?		
Are sources of feed and bedding known and can they be considered low risk and safe from exposure to sources of contamination from other animals?		

12. Water Supply

	Y or N	COMMENTS
Is drinking water or water used for evaporative cooling sourced from a contained supply such as a well or municipal system?		
If water comes from a surface water source, is water treatment used to reduce the level of disease agents?		
If surfaces have been cleaned or flushed with surface water, is subsequent disinfection employed to prevent disease transmission?		
If water treatment is not possible, is a risk analysis performed to determine actions needed to mitigate risks?		

13. Reporting of Elevated Morbidity and Mortality

	Y or N	COMMENTS
Does the biosecurity program include procedures for addressing elevated morbidity and/or mortality above expected levels?		
Is there a plan to report and take appropriate action should you suspect and need to rule out reportable disease agents?		



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Please list plans, maps, documents, forms, associated with the Secure Beef Supply Planning:

Please list any premises including Farms, Feed Suppliers, Bedding Suppliers, Transport Companies, Other, that have routine contact with this premise:



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National Premises Identification Number (Prem ID or PIN): _____ Date: _____

Owner or Biosecurity Agent (please specify) _____

Regulatory Animal Health Official or Agent (Please specify Affiliation) _____

Satisfactory Unsatisfactory Opportunity for Improvement N/A

Comments:

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Owner/Agent _____ Date _____

Animal Health Official _____ Date _____

This audit is approved for a period of: _____ Exp Date _____

NYSDAM/USDA Approver

Name/Title		
Signature		
Date		