PROCESSOR / HANDLER READINESS FOR EMERGENCY MILK MOVEMENT

CONTACT INFORMATION

This information will help us to contact you and to coordinate essential services in an emergency.

Location
Business Name: Also doing business as (DBA):
Address (main facility that receives milk):
City or Town:
County:
State:
Zip Code:
GPS Coordinates (entrance for receiving milk, in degrees and decimal degrees) North: West:
Plant Type (check one, if applicable, per the Federal Milk Order): ☐ ED (Exempt Distributing Plant) ☐ NP (Non-Pool Manufacturing Plant) ☐ PD (Pool Distributing Plant) ☐ PH (Producer-Handler) ☐ PR (Partially Regulated Distributing Plant) ☐ PSS (Pool Supply System Plant) ☐ PU (Pool Unit Plant)
Primary Contact in an Emergency
Name:
Address:
City or Town:
State:
Zip Code:
Business phone number:
Cell phone number:
Fax number:
E-mail address:
Alternate Contact in an Emergency
Name:
Business phone number:
Cell phone number:

Fax number:
E-mail address:

OPERATIONS

This information will help us anticipate the kind and amount of support dairy operations may require in an emergency. Among the most important points of information are the amount of milk you can handle and process to standards that will be required during an FMD outbreak (details are appended).

Procurement
Do you process milk that is produced on-site (i.e., is the premises also a dairy farm)? ☐ Yes ☐ No
The milk that you process comes from which species of animal? (check all that apply) ☐ Cows ☐ Sheep ☐ Goats
Do you receive shipments of "raw" milk (unpasteurized liquid) or other unpasteurized dairy products from off-premises? ☐ Yes ☐ No **If the answer is No, please skip to the end, the signature page.**
What percent of your milk supply comes directly from a farm? What percent of that raw milk is processed on-site? What percent of that milk is sold to other customers still unprocessed (raw milk)?
Do you purchase raw milk from another handler or processing plant? ☐ Yes ☐ No
Do you have agreements to trade raw milk with other plants? ☐ Yes ☐ No
Do you purchase loads of raw milk on the spot market? ☐ Yes ☐ No
Capacity
How many days per week do you normally operate? How many hours per day?
What is your current daily total milk processing volume (cwt)? What is your maximum processing capacity (pounds per day)?
How many deliveries of raw milk do you currently receive per day (number of loads)? What is the maximum number that you could accept (loads per day)?
Processing
What heat treatment capabilities do you have? (check all that apply) ☐ Vat Pasteurization ☐ High Temperature Short Time (HTST) ☐ Higher-Heat Shorter Time (HHST) ☐ Ultra Pasteurization (UP) ☐ Ultra High Temperature (UHT)
Do you process whey? ☐ Yes ☐ No If yes,

Do you pasteurize whey prior to processing? ☐ Yes ☐ No Do you process whey entirely on-site? ☐ Yes ☐ No Do you partially process whey and move this intermediate product to another facility within your plant system? ☐ Yes ☐ No Do you partially process whey and sell this intermediate product to another facility for further processing? ☐ Yes ☐ No
Do you dispose of waste raw milk or whey through land application? ☐ Yes ☐ No
Hauling
Do you use ☐ Company haulers ☐ Contract haulers ☐ Both
How does your dispatcher communicate with drivers and producers regarding pick-ups and routing? (check all that apply) ☐ 2-way radios ☐ Cell phones ☐ E-mail ☐ On-board communications system ☐ Other. Please specify:
Is global positioning system (GPS) tracking data available from the haulers on their routes? ☐ Yes ☐ No

READINESS

With some diseases, especially FMD, infection can spread faster than clinical signs of disease. In an infected region, livestock may seem fine long after they have begun hosting and shedding virus. For safety's sake, then, in aiming to protect livestock and the dairy industry, at the beginning of an outbreak we plan to treat all dairy traffic in a disease control area as if it could be carrying infection. Precautions will be required.

The following questions are intended to anticipate how tough it would be for your operation to elevate its biosecurity appropriately, to reduce the risk of spreading infection through milk handling. Current state plans require that such precautions be in-place before commercial traffic will be permitted.

Given inevitable disruption to milk movement from farm to plan, and hence your ability to service your customers . . .

	Yes	No
Do you have a business continuity plan in place that will allow you to continue processing raw milk at your plant?		
Can you easily reroute haulers if milk routes are disrupted?		

If not, please explain why:		

Note: The rest of the questions about emergency biosecurity give you three possible answers:

- "**Yes**" means that the precaution is already in-place, ready-to-go.
- "**Not now, but possible**" means that, though the precaution isn't yet in-place, you could establish it with your own resources, within a day or two.
- "**No, impossible**" means that establishing the precaution would require more resources than you could muster on your own within a couple of days.

ENTRANCE

Insofar as possible, preference in permitting emergency milk movement will be granted to premises that are best designed to monitor and control traffic and to reduce the risk of picking up or shedding contaminants.

	Yes	Not now, but possible	No, impossible
Is there a single point of entry – a gate – that is clearly posted and visible from the public right-of-way?			
Signs identifying areas that are off off-limits (especially the milk processing section of the plant)?			
A designated parking area for visitors?			
A log of all shipments, visitors, and employees?			
On-site showers for personnel to use when changing from street clothes to plant uniforms/footwear?			
A functioning foot bath between the receiving room and the milk processing section of the plant, with product sufficient to deactivate FMD virus?			

DECONTAMINATION

Insofar as possible, preference in permitting emergency milk movement will be granted to premises that are best equipped to clean and disinfect (C&D) traffic as it enters and leaves the processing plant.

	Yes	Not now, but possible	No, impossible
Is there a functioning wash station – a facility to clean and disinfect the exterior of vehicles, especially the wheels and undercarriage of milk tankers – at the entrance?			
Even if there is no wash station, is there a place for one near the entrance that is:			
Large enough for washing vehicles (e.g., at least twice the length of the largest tanker expected)?			
Free of run off or other sources of re-			

contamination (e.g. from vehicles traveling in the opposite direction)?			
Capable of containing waste wash water?			
Pitched toward a containment area or a ditch that does NOT drain directly into a wetland or waterway?			
Pitched toward a sanitary sewer inlet or storm drain for which drainage of waste wash water discharge is permitted (e.g., by permit from local authorities)?			
Whether there is a wash station or not, are there appropriate supplies and equipment near the entrance:			
Water supply?			
Electrical power?			
A pressure washer?			
A steam/hot washer?			
Sanitizer (Sufficient inventory for at least 3 days of vehicle C&D?) Types on-hand: ☐ Acetic Acid (vinegar) ☐ Sodium hypochlorite (household bleach) ☐ Other EPA-approved disinfectant (e.g., Virkon-S)			
A supply of Personal Protective equipment (PPE) that is disposable or waterproof to withstand washing and disinfection while being worn. Types on-hand: ☐ Gloves ☐ Goggles ☐ Boots ☐ Coveralls (e.g., Tyvex)			

Roughly, the more “yes” answers that are documented in the “Readiness” section of this survey and then verified, the safer it would be for authorities to permit traffic to and from your facility in an emergency. Each “no” suggests an opportunity for improving biosecurity and sustainability of your operations.

But note, too: In assessing risks and issuing permits, regulators will consider a larger number of factors than this one survey. Some biosecurity measures are more effective than others (e.g., answers may be assigned weights). Given unique locations, management styles, capacities, and finances, each processor may also be unique in its ability to meet performance standards. In an actual emergency, information from surveys will be used in combination with other characteristics of the incident.

SIGNATURES

Representative of the dairy processor:

_____ (Signature)

Print name and position:
Date:

Representative of the State Department of Agriculture:

_____ (Signature)

Print name and position:
Date:

DAIRY PROCESSING STANDARDS TO DEACTIVATE FMDV[1]

Procedures for the inactivation of the FMD virus in milk and cream for human consumption (Article 8.5.38)

For the inactivation of viruses present in milk and cream for human consumption, one of the following procedures should be used:

1. A sterilisation process applying a minimum temperature of 132°C [270°F] for at least one second (ultra-high temperature [UHT]), or
2. If the milk has a pH less than 7.0, a sterilisation process applying a minimum temperature of 72°C [162°F] for at least 15 seconds (high temperature – short time pasteurisation [HTST]), or
3. If the milk has a pH of 7.0 or over, the HTST process applied twice.

Procedures for the inactivation of the FMD virus in milk for animal consumption (Article 8.5.39)

For the inactivation of viruses present in milk for animal consumption, one of the following procedures should be used:

1. The HTST process applied twice;
2. HTST combined with another physical treatment, e.g. maintaining a pH 6 for at least one hour or additional heating to at least 72°C [162°F] combined with dessication;
3. UHT combined with another physical treatment referred to in point 2 above.

[1] World Organisation for Animal Health (OIE), Foot and Mouth Disease, *Terrestrial Animal Health Code*, Volume II, Chapter 8.5, Articles 8.5.38-8.5.39 (2011). See also articles 8.5.26-28 for OIE standards on importation of dairy products from countries with FMD control measures. See also Anna Rovid Spicker and James A. Roth, Inactivation of Foot-and-Mouth Disease Virus in Milk Products, Produced by the Center for Food Security and Public Health at Iowa State University for the U.S. Dairy Export Council (May 14, 2012).