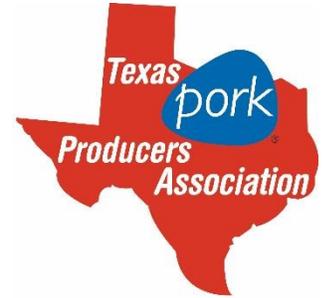


"Serving Texas Animal Agriculture Since 1893"



Texas Animal Health Commission (TAHC)

Texas Pork Producers Association (TPPA)



Biosecurity Measures for Swine Validation

What you should know

Anytime there is congregation of swine, especially swine originating from different premises, there is an increased risk for the spread of diseases such as Porcine Epidemic Diarrhea (PEDv), Porcine Reproductive and Respiratory Syndrome (PRRS), and influenza. Establishing and following sound biosecurity practices is the cornerstone for reducing the risk of spreading these diseases. With fall validation events rapidly approaching, the following are some considerations for swine owners and validation event organizers to consider that will help minimize disease exposure.

Prior to the validation event, it is recommended that owners:

- Clean and disinfect trailer(s) thoroughly prior to hauling swine
- Only haul swine from the same premises
- If swine from different premises must be hauled together, maintain solid separation between the pigs from different premises and minimize fecal contamination
- Monitor the health of swine - if any pig is sick or has diarrhea, contact validation event organizers so that appropriate alternative plans, such as a different tagging date or location, may be made

Prior to and during the validation event, event organizers should consider the following:

- Encourage exhibitors to report sick pigs and have an alternate plan for validating those animals, such as an alternate date or location
- Traffic flow – utilize a single direction traffic flow by designating a single entrance and exit point
- Vehicle separation – maintain appropriate space between trucks and trailers to reduce the opportunity for incidental contact between swine
- Designate a separate line for any swine that appear to be unhealthy at time of arrival; these pigs should be processed at a different location or after all healthy swine have been processed
- Limit foot traffic – encourage owners to stay with their truck or trailer and limit foot traffic of all individuals that are not essential validation personnel

- Only have owners enter trailers; have owners move pigs to the back of the trailer or gate for validation personnel to apply tag or allow owners to apply tags under direct supervision of validation personnel
- Provide and encourage the use of boot bath stations by all participants
- Equipment disinfection –
 - Taggers and pliers should be disinfected between each use
 - Have multiple taggers and pliers available to allow time for cleaning and disinfection
 - Effective sanitizing solutions include Synergize™, Tek-Trol®, Virkon® S, and bleach solutions mixed and used according to label direction



Validation personnel should:

- Wear rubber boots or other footwear that can be cleaned and disinfected or disposable boot covers that are changed between groups of pigs from different premises
- Clean and disinfect hands or wear disposable gloves that are changed between groups of pigs from different premises
- Maintain vigilance of biosecurity – if validation personnel observe sick swine, take extra precautions to clean and disinfect personnel and equipment prior to processing the next pig
- Establish a designated area away from all swine for disposable items, such as boot covers and gloves, to be collected for removal

After the validation event, it is recommended that owners:

- Isolate validated pigs from other swine for at least 21 days, care for validated pigs last
- Monitor swine daily for signs of sickness; if symptoms appear owners should consult their private veterinary practitioner
- Clean and disinfect equipment, clothing, shoes and trailers



Why is this important? Protect our local pork producers and pork industry to the best of our ability. Be aware of the factors and create a plan. This cannot eliminate the risk, but reduces the risk.

For additional information visit the National Pork Board website at www.pork.org

This information was provided to you courtesy of the Texas Animal Health Commission (TAHC) and the Texas Pork Producers Association (TPPA).

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