Welcome to
Florida Small Farms and Alternative Enterprises
CONFERENCE

Biosecurity:
To protect from a biological threat
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For more information on Small Farms, visit our website at: http://smallfarms.ifas.ufl.edu/ or contact your local County Extension Agent.

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Biosecurity

To protect from a biological threat

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Department of Animal Sciences

Majority of slides provided by- Anthony Pescatore- University of Kentucky
Biosecurity

The Benefits of Biosecurity

• Helps keep out diseases
• Reduces the risks
• Limits the spread of disease
• Improves overall health of the flock
• Reduces mortality losses
• Improves profitability
Biosecurity is not all about AI, there are many diseases that need to be prevented

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<thead>
<tr>
<th>Disease</th>
<th>Duration</th>
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<tbody>
<tr>
<td>Bursal Disease</td>
<td>Months</td>
<td>Coccidiosis</td>
<td>Months</td>
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<td>Fowl Cholera</td>
<td>Weeks</td>
<td>Fowl Coryza</td>
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<td>Influenza</td>
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<td>Marek’s Disease</td>
<td>Weeks</td>
<td>Newcastle</td>
<td>Weeks</td>
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<td>Mycoplasmosis</td>
<td>Days</td>
<td>Salmonellosis</td>
<td>Weeks</td>
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Porcine Epidemic Diarrhea Virus
Biosecurity

A Poultry Producer operates within a complex global food system

- Producers are important
- Producers are the first line of defense in our food security system
Biosecurity

How can producers function in this system?

• Control the things that you can control
• Identify the things outside your control
• Let others know about the things outside your control
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How Disease is Spread

• People
• Vehicles, equipment and other fomites
• Disease Animals
• Carrier Animals
• Fecal Material
• Body Discharges
• Contaminated Feed and Water
Biosecurity W’s

- Who is on your farm
- What is brought on to your farm
- When are they there
- Where have they been
- Why are they there
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Control the Facility
• Post warning signs
• Lock buildings (check on company access)
• Log book of visitors to the farm
• Do not be afraid to ask where they have been
• Take measures to prevent contamination (boots are the minimum)
• Family and friends are visitors
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Where have you been?
- You may be your own biggest risk
- Designated Clothes and boots for the poultry houses
- How clean are the floor boards of your truck?
- The corner store/restaurants/hardware store
- Have you been near birds (hunting, farm ponds, pet stores, zoos, parks)
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Birds of a Feather
• Waterfowl are a threat
• Wild birds need to be kept out of the Poultry houses
• Avoid other small flocks, shows, sales, flea market
• Clean up spilled grain and feed
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Rodents, Animals and Insects

• The only animal that needs to be in a chicken house is a chicken
• Active rodent control (bait stations and fresh bait)
• Clean up spilled grain and feed
• Mow around the houses and weed control
• Keep your dogs and cats out of the poultry houses
• Insects carry disease
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Mortality
• Be aware of changes in mortality patterns
• Observe the birds
• Collect dead birds frequently
• Dispose of them in a proper way
• A pile of rotting birds is not composting: make sure adequate temperature is reached
• Keep animals out of the composter
Biosecurity

Shared Equipment and Vehicles

• Clean and Disinfect shared equipment between farms
• Establish a wash area away from the poultry buildings
• Log the events
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“Doing the little things now may prevent the need to do major things later”
The Butcher Next Door

Why the rise of DIY urban animal slaughter is bad for people and animals.

By James E. McWilliams

When Armageddon strikes, it’s a safe bet that Herrick Kimball will be serving chicken.

Known as the Deliberate Agrarian, Kimball grew up “a transfixed suburban kid” but decided at the age of 41 to toughen up, drop out of the corporate food system, and seek rural self-sufficiency. Slaughtering and butchering chickens—a multitude of chickens—is central to Kimball’s evangelical quest to liberate himself from the corrupting influence of imported food. Culinary, he’s unplugged. Plugged in, however, is Kimball’s computer, the pulpit from which he bangs out the gospel of poultry. His tutorial on how to properly butcher a chicken has earned well over a million hits.

Many of those hits have come from hip urban dwellers intent on controlling the food they eat. Urban farming has been happening as long as there have been urban centers, but only recently has it started to reincorporate animals into city space (something Americans stopped doing in the late 18th century due to sanitation concerns). The process began with egg-laying hens, which are now legal for residents to keep in most major cities in the United States. Now, however, urban uber-locavores want to eat (and sell) not only eggs but also the chickens themselves, not to mention rabbits, ducks, goats, and even pigs. Municipal codes on keeping and slaughtering animals vary, but most of them are sufficiently vague for backyard butchers to quasi-legally hack the head off dinner within a few feet of the neighbors. A USDA survey

Stop kissing chicks; more Salmonella from backyard chicks

The U.S. Centers for Disease Control and Prevention reports that as of May 27, 2014, a total of 126 persons infected with the outbreak strains of Salmonella Infantis or Salmonella Newport have been identified in 26 states. Since the last update on May 8, 2014, a total of 66 new ill persons have been reported from 16 states: Alabama (4), Colorado (1), Georgia (5), Illinois (1), Indiana (1), Kentucky (2), Maine (4), Montana (1), New Hampshire (1), New Mexico (1), New York (6), North Carolina (11), Ohio (7), Pennsylvania (7), South Carolina (3), Tennessee (5), Virginia (5), and West Virginia (1).

Among the persons who reported the date they became ill, illnesses began between February 4, 2014 and May 15, 2014. Ill persons range in age from younger than one year to 85 years, and the median age is 28 years. Thirty-nine percent of ill persons are 10 years of age or younger. Fifty percent of ill persons are female. Among 81 ill persons with available information, 28 (35%) have been hospitalized. No deaths have been reported.

Epidemiologic, laboratory, and traceback investigations conducted by officials in local, state, and federal public health agencies indicate that contact with live poultry sourced from mill. Healthy Hatcheries in Ohio is the likely source of this outbreak of Salmonella infections.
Questions?