



ARKANSAS LIVESTOCK AND POULTRY COMMISSION

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Bruce Holland, Executive Director

Minimum Biosecurity Standards for Visitors/Contractors/Service Techs

All poultry farms are biosecure areas and all traffic must be kept to a minimum. If any business can be conducted over the phone, please do so. If a visit **MUST** be made to a farm, coordinate it with the grower and/or the appropriate poultry company contact listed and follow the steps below at all times.

1. Contractors should maintain regular communication with Complex Live Production Managers regarding current disease issues/risks specific for the complex and region.
2. All equipment, tools, etc., must be cleaned and disinfected prior to use in the poultry house.
3. All vehicles must thoroughly clean and disinfect their tires, wheel wells, and floor mats before entering and leaving a poultry farm. Remember, surfaces must be adequately cleaned in order for disinfectants to work. Vehicles should be parked away from fans.
4. Personnel driving or riding in a vehicle that goes on the farm must have protective boots or boot covers. Either rubber or plastic boots must be put on before getting out of the vehicle. Footpans must be used prior to entering each poultry house. Bootcovers must be worn the entire time on the farm, and be discarded or cleaned onsite before re-entering your vehicle.
5. Vehicle windows should be rolled up at all times while on the poultry farm in order to prevent flies from getting into the vehicle.
6. Entry into the poultry houses is strictly forbidden unless pre-authorized by the grower or the poultry company.
7. Authorized personnel entering poultry houses must wear clean coveralls, hair nets, and protective boots or boot covers and use the disinfect stations (footpans and hand sanitizer) provided at the door.
8. When exiting the farm, disposable boots and coveralls should be put in a receptacle provided at the farm. Then spray shoes with disinfectant before entering your vehicle. Hands, rubber boots, and any tools used on the farm must be cleaned and disinfected.
9. Unusual circumstances or observations (excessive mortality, clinical signs, wild birds, etc.) should be reported to the Complex Live Production Manager.
10. Service Techs and Contractors should maintain a log of premises visited including premises name, address, time and date of visit.
11. Vendor vehicles must be kept clean at all times.

These standards are a baseline of biosecurity that should be in place on all poultry farms in Arkansas. Please refer to company and/or premises biosecurity plans for additional biosecurity requirements specific for the farm.

COMMISSION MEMBERS

Monty Henderson, Fayetteville; Mack Hayden, Russellville; Rick Benson, Imboden;
Scott Sullivan, DeQueen; Ed Mabry, Batesville; James Smith, Fayetteville; Greg Hale, Little Rock
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