Biosecurity and security are part of an all-hazards approach to Aquaculture Safety

BE PREPARED

- Create a Biosecurity plan for your operations, to be incorporated into your Emergency Plan.
  - For additional information on biosecurity, review the Rutgers Cooperative Extension’s booklet *Recommended Management Practices for Aquatic Farms*.
  - Utilize the New Jersey Department of Health and Senior Services’ *Food and Drug Safety Program Self-Inspection Checklist*.
  - For assistance with these plans, contact the New Jersey Department of Agriculture – Division of Animal Health at 609-292-3965.

BE ALERT

- Talk with your county Emergency Management Coordinator. Let him/her know about your operation’s needs and concerns, in the event of a disaster or emergency. Learn about your county’s disaster and emergency evacuation procedures and incorporate the following into your plan:
  - Understand the hazards/risks associated with your area.
  - Develop plans on how to and where to evacuate your workers or how to provide care if relocation is not feasible.
  - Understand how you will be notified.
  - Develop procedures to implement if there is a breach in security concerning your operations.

- Develop a list of important phone numbers, with contact names, such as the following: (keep at an on-site and off-site location)
  - Police / Fire / EMS: 9-1-1
  - NJDEP Marine Water Enforcement (for those with open water leases)
  - County Emergency Management Coordinator
  - Local Health Dept.
  - NJ Dept. of Agriculture – Office of Aquaculture Coordination (609-984-2502)
  - NJ Dept. of Agriculture – Division of Animal Health, 24-hrs (609-292-3965)
  - NJ Dept. of Health and Senior Services
BE ALERT (continued)

- Local Rutgers Cooperative Research and Extension Agent
- Emergency Notification List/Phone Tree, including after hours numbers (e.g. owner, supervisors, workers, vendors, suppliers, etc.). Include a list of essential employees allowed access to the facility during emergencies.

- Maintain awareness of the location of every outside individual entering your property.
  - Post signs to inform them of rules to follow while on the premises.
  - Document all visits and accompany visitors at all times.
  - Restrict access to key operations and storage areas.

- Notify authorities of people taking unauthorized pictures or asking questions about operations, security, etc.

- Watch for and report signs of tampering with aquaculture stock, equipment, feed, water, buildings and utilities.
  - Have written procedures on steps to take if you suspect or find evidence of contamination or tampering.
  - Ensure your finished products are properly packaged and labeled for traceability.
  - Be vigilant when transporting aquaculture stock or product.
  - Have a recall plan with provisions for notification and recall of products that have been shipped or sold.

- Watch for unusual signs that may indicate possible bioterrorism.
  - Unusually high number of sick or dead aquaculture stock.
  - Abnormal or unusual signs not typically seen for a particular disease.
  - Disease occurrence outside of its normal expected season.
  - Illnesses/deaths occurring in a short timeframe.
  - Multiple species of aquaculture stock/animals are sick/dead, e.g. finfish, mollusks, crustaceans, plants, birds, rodents, etc.
  - Both people and aquaculture stock are ill.

- Talk with the NJDA Office of Aquaculture Coordination for information about aquatic health issues.
  - Immediately report unusual signs of disease or unexpected deaths among your aquaculture stock to the State Veterinarian.

- Maintain situational awareness of world events and on-going threats.

- Be aware of local or regional threats/disasters in your immediate watershed or estuary that may pose a threat to your aquaculture stock.

- Train employees to be alert, vigilant with their surroundings, and to notify you if they see suspicious activity.
Keep the Garden State Safe

BE SECURE

☐ Ensure the physical security of buildings and grounds, if applicable.
   ☐ Limit access to your operations and secure access points and sensitive areas.
      ☐ Consider utilizing electronic security devices and industrial-type door hardware.
      ☐ Keep storage areas, supply bins and refrigerator/freezer doors locked.
      ☐ Maintain adequate internal/external lighting.

☐ Limit access to the water/electrical supply, if applicable.
   ☐ If feasible, secure them to prevent tampering and conduct daily security checks.
   ☐ Test water source regularly.

☐ Plan alternate means for electrical power, if applicable.
   ☐ Assess the entire aquaculture operations for generator needs, including water systems and fuel.
      ☐ Inspect, calibrate, and test generators under load.

☐ Implement a security policy and security measures for deliveries.
   ☐ Purchase aquaculture stock, feed, and all other supplies from known, reputable firms/individuals.
      ☐ Inspect for disease, tampering, contamination, and spoilage.
      ☐ Do not accept damaged or questionable deliveries or items.
   ☐ Restrict deliveries to scheduled appointments.
   ☐ Maintain accurate records.

☐ Maintain accurate and up-to-date inventories, especially on hazardous and perishable materials. Investigate discrepancies immediately.
   ☐ Keep invoices on file.

☐ Conduct pre-employment screening for all prospective employees.

☐ Keep vehicles, boats, and equipment locked and keys secured, when not in use.

☐ Restrict access to computers and sensitive documents.
   ☐ Protect computer data with virus protection.

☐ Shred sensitive documents before discarding.

☐ Train employees in security procedures, notifying you if they detect a breach in security.

BE CLEAN

☐ Keep chemicals, medications, and hazardous materials separate from consumable products.

☐ Follow sanitary practices to eliminate contamination and the spread of disease.
Keep the Garden State Safe

BE CLEAN (continued)

- Implement written Sanitation Standard Operating Procedures (SSOP).
- Implement a written rodent/pest control program.

- Provide access to sanitation and hand-washing facilities.
  - Encourage hand washing with disinfectant soap, especially after using the restroom facilities, handling hazardous materials, etc.

- Prevent the spread of disease.
  - Observe all aquaculture stock at least once daily for signs of disease.
    - Isolate suspected stock.
    - Notify the New Jersey Department of Agriculture within 48 hours if a red or yellow light disease is suspected or detected.

- Train employees on common disease signs and patterns, so they will recognize unusual illness in aquaculture.

- Train employees to be clean and to notify you if they see discrepancies.

BE CURRENT

- Train employees on your biosecurity/emergency plans and their proper response.

- Review and update your biosecurity plan.
  - After each drill, if necessary.
  - Every year.

NOTIFY/CALL

- If suspicious activity is suspected call local law enforcement and 1-866-4-SAFE-NJ.

- If unusual signs of disease or deaths are observed in aquaculture at the farm/facility, notify the NJ Dept. of Agriculture’s Division of Animal Health (609-292-3965).

- Train employees to notify you if there are concerns/problems.
  - If tampering/contamination/illness are suspected, isolate the suspected aquaculture stock.
  - Monitor stock and facilities until authorities arrive.

- Train your employees to Be Alert, Be Secure, Be Clean and Notify/Call.