

Twenty steps towards fish farm biosecurity

1. Stock only with certified, disease-free fish from a reputable supplier



7. Morts and moribund fish should be removed daily and disposed of in accordance with EU legislation



2. Where possible use a pathogen free water supply (e.g. spring, borehole) or uv/ozone treated water



8. All water, blood, packaging and organic waste origination at slaughter or processing sites should be contained and not allowed re-entry to production areas



3. Each fish holding facility should have an independent water supply i.e. flow through from one tank or pond to another should be avoided

4. Staff should be trained in hygienic fish handling and fish disease prevention methods



9. Transfer of fish between farms should be done with caution (re stocking with eggs or fingerlings etc)

5. Production, processing and recreational (e.g. angling ponds) areas should be totally independent and separate from each other

10. Fish should not be subjected to undue stress arising from excessive stocking densities, poor water quality or poor husbandry

11. Regular veterinary checks should be undertaken and fish vaccination programmes and disease treatments introduced where appropriate

6. Health and treatment records must be kept and be readily available to customers

12. Pest management control must be applied to prevent disease spread by vermin or predators

13. Each unit on a farm should be isolated and have its own supply of equipment e.g. nets, buckets etc.



14. If a farm consists of two or more distinct production areas (e.g. hatchery and on-growing facilities), each area should have its own specific gear and disinfection facilities sited between the areas



15. Site specific protective clothing should be provided for visitors



16. To prevent the spread of disease within a farm hands, boots and equipment should be disinfected before moving between any fish holding facility on a farm (includes hand washes between tanks)



Site entry plus vehicle bath

17. Access to production areas should be limited e.g. locate car parking at a distance from a production area; members of the public should not be allowed entry to production area



18. Disinfection facilities (e.g. sprays, footbaths) and clear notices requiring all visitors to disinfect boots and vehicles (wheels, wheel arches and under surfaces etc) before entering and again on leaving a farm should be sited at the car park.

19. Lorries and tanks used to transport fish should be cleaned by power-hose, rinsed and disinfected before loading and again after each delivery of fish to a farm



20. Bus stop deliveries of fish by lorry should be avoided i.e. single site delivery is recommended