HPAI Outbreak - Minnesota Restocking Criteria for a Commercial Premises

Date: ______________

Business/Owner/Farm: ___________________________ Contact: ___________________________

Premises County/number: ___________________________ Phone: ___________________________

Premises Address: ___________________________ Premises ID: ___________________________

Criteria (all must be met):
1. The owner and/or grower has met the requirements of the State Quarantine Notice or Hold Order.
   Yes ______ No ______
2. The owner and/or grower has met the requirements of the USDA Flock Plan and has completed all required mitigation
   strategies to prevent future introductions.
   Yes ______ No ______
3. The owner and/or grower has met the requirements of the USDA Cooperative Compliance Agreement.
   Yes ______ No ______
4. The premises has met the minimum conditions in the *Timeline to Restocking and Environmental Sampling Procedures*
   (version 10, May 22, 2015) for both:
   a. time period and method of disposal chosen;  Yes ______ No ______
   b. environmental sampling with no evidence of viable HPAI virus  Yes ______ No ______
5. The owner/employees will implement the following critical level biosecurity practices subject to audit by the Board:
   Yes ______ No ______
   a) Barn structure will be maintained and managed to exclude wild birds, rodents, etc.
   b) Feed spills are cleaned up immediately to avoid attracting wild birds.
   c) Where present, standing water on the premises has been mitigated to prevent wild waterfowl from gathering.
   d) There is a written protocol for the critical movement and placement of vehicles, trucks, trailers and other equipment
      onto the premises.
   e) Only essential traffic (people) required for flock management will be allowed onto premises during the growing
      cycle, no unnecessary visitors. Routine maintenance should be done between flocks to minimize traffic.
   f) There is a written protocol for cleaning and disinfecting any equipment that enters the barn.
   g) Personnel-specific biosecurity measures, including barn specific boots will be used by employees, will be kept in
      the barn’s entryway, changed prior to entering the flock, removed and left in the entry, not to be worn outside.
6. In consultation with the Board, the owner will evaluate risk factors at the start of the 21 day fallow period which begins
   upon completion of the final cleaning and disinfection.
   Yes ______ No ______
7. The premises will complete any additional surveillance, biosecurity procedures and test requirements for movement of
   poultry onto the premises as required by the Board or APHIS upon and following restocking.

Owner/Grower ___________________________ Date ______________

State Premises Representative (BAH) ___________________________ Date ______________

State and APHIS officials agree in writing that the premises can be restocked from flocks that test negative for AI.
Source flocks for restocked poultry must test negative by PCR as determined by the Incident Commander.
Secure Poultry (turkey, broiler, egg) Supply Plans will be used as guidelines.
A previously infected premises meeting all the criteria requirements outlined above will be eligible for
full indemnification as APHIS funds are available should subsequent infection occur.

APHIS Representative ___________________________ Date ______________

State Representative ___________________________ Date ______________