

Facility Level Development of Biosecurity Best Practices

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at

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**FISHERIES AND ILLINOIS
AQUACULTURE CENTER**



APHIS



Animal and
Plant Health
Inspection
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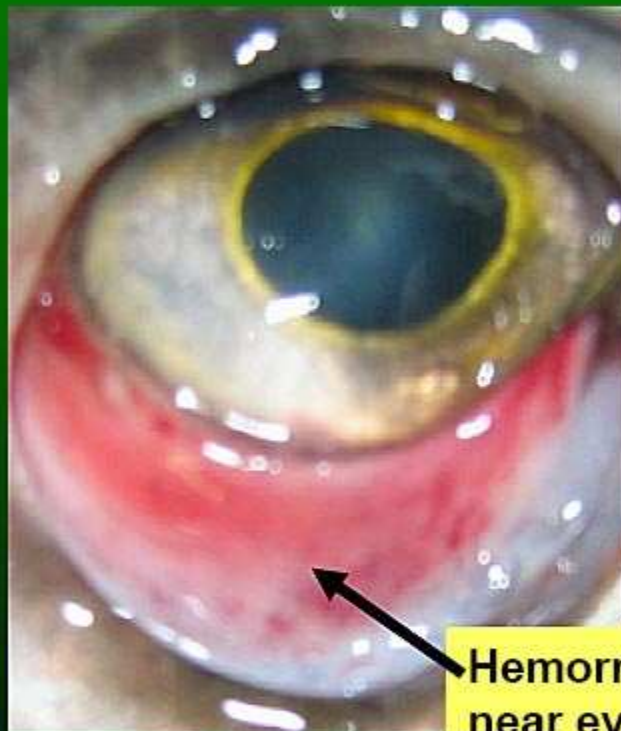


VHS Clinical Signs

Photos from Dr. Mohamed Faisal, MSU



**Hemorrhagic areas
on skin – Gizzard
Shad, Lake St Clair**



**Hemorrhagic areas
near eye – Yellow
perch, Lake St.
Clair**

It's The Right Thing To Do: Code of Conduct

Companies and individuals engaged in aquaculture shall take all reasonable steps to:

- Avoid disease outbreak among culture species, between local farm sites, and across geographic areas.
- Ascertain that permissible introductions of exotic species are done in a responsible and acceptable manner and in accordance with appropriate regulations

World Health Organization OIE

- Comprised of 174 Member Countries and Territories
- Maintains permanent relations with 36 other international and regional organizations
- Regulate through Aquatic Animal Health Code
 - Assure the sanitary safety of the international trade of aquatic animals
 - Competent Authorities determine health measures

Federal Regulations

- Federal: USDA-APHIS, USFWS, USEPA, FDA
 - USDA-APHIS; Issue Federal Orders
 - USFWS; Lacey Act
 - USEPA; Clean Water Act
 - FDA; Food, Drug and Cosmetic Act

State Laws and Codes

- Fish and Aquatic Life Code
- Exotic Weed Act
- Injurious Species
- Sport Fishing Regulation
- Culture, Transport, Stocking, Import & Possession of Aquatic Life
- Viral Hemorrhagic Septicemia
- Chemical Fish Removal

Biosecurity

- Practices, procedures and policies to prevent introduction and spread
 - Infectious diseases
 - Microorganisms
 - Bacteria, viruses, fungi
 - Parasites
 - Aquatic invasive species
 - Zebra mussels, rusty crayfish



Benefits of Biosecurity

- Reduce risk of disease introduction
- Minimize spread on-farm or to new areas
- Promote fish health
- Protect economic investment
 - Reputation
- Protect against new diseases
 - Viral hemorrhagic septicemia
- Protect human health
 - Zoonoses, Food safety

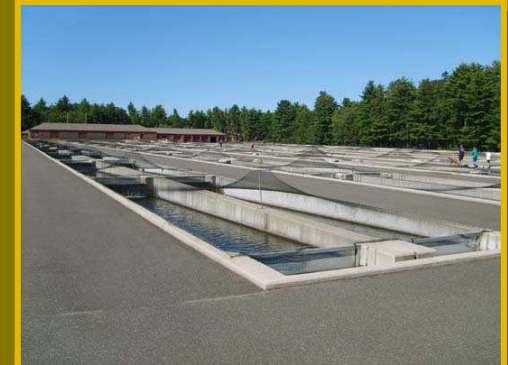


***Mycobacterium marinum* lesion**

This disease may be an occupational hazard, particularly in the pet shop and aquarium business.

Biosecurity Plans

- No “one-size-fits-all” solution
 - Varies with type of operation, species, life stage reared
- Range
 - Simple and quickly implemented
 - Foot dips; disinfection; signs
 - Significant financial investment or effort
 - Dedicated quarantine equipment or facilities
- Cost-Benefit Optimization

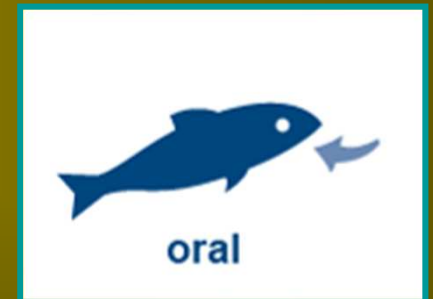


Biosecurity Principles

- Identify Hazards
 - Understand disease transmission
 - What are the risk factors for your farm
- Assess Risks
 - Impacts to your farm
- Determine biosecurity measures needed
 - Prioritize – benefit, cost, practicality

Disease Transmission in Fish

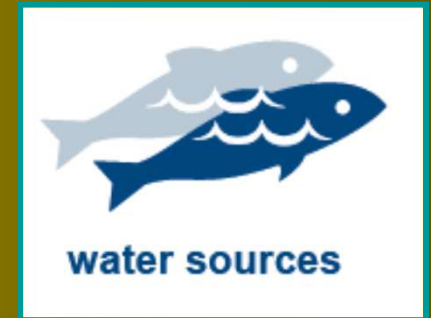
- Direct contact between fish
 - Vertical or horizontal
 - Entry through skin, open wounds, gills
- Ingestion (oral)
 - Infected live or frozen fish
 - Cannibalism of dead or dying fish
 - Contaminated feed



Disease Transmission in Fish

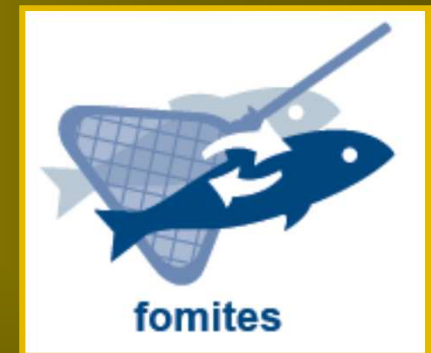
➤ Water Sources

- Inputs, transfer
- Including aerosols
 - Spray or splashes between tanks



➤ Fomites: Inanimate objects

- Equipment: Nets, buckets, siphon hoses
- Footwear, clothing, vehicles



Disease Transmission in Fish

➤ Vectors: Living creatures

- Predatory birds, wildlife
- Pets
- People



➤ Zoonotic: affects people

- Bacterial agents
 - *Mycobacterium*
 - *Edwardsiella*
 - *Erysipelothrix*
 - *Klebsiella*



Prevention: Fish Movement

➤ Purchase Healthy Fish

- Known or trusted suppliers
- Inspected, health certification, tested free of important diseases
- Specific pathogen free (SPF) broodstock
- Limit number of sources
- Limit frequency of purchases
- Vaccinate newly acquired fish

Prevention: Incoming Fish

- Quarantine new or returning fish
 - Time varies - 4-6 weeks
 - Maintain quarantine area separate from rest of farm, including
 - Water sources or flow circuits
 - Equipment
 - Effluents
 - Care for quarantined fish *LAST* or by a designated employee

Risk Factor: Fish Health

➤ Disease

- Direct loss: deaths, illness
- Indirect loss: decreased production
 - Reduced growth rates
 - Reduced feed conversion efficiency
 - Reduced product quality



➤ Optimum health of fish

- Improves ability to fight off infection

Prevention: Fish Health

➤ Minimize stress

- Acceptable stocking densities
- Minimize frequent transfers between units or farms
- Use gentle fish handling methods



Prevention: Fish Health

➤ Maintain optimum water quality

- Avoid fluctuation
- Can predispose or compound disease

➤ Monitor temperature

- Avoid fluctuations
- Lower temps affect fish immune systems
- Some pathogens have optimum temperature range



Prevention: Fish Health

➤ Provide proper nutrition

- Avoid nutrient deterioration
 - Store feed in cool, dry place
 - Use within 3-6 months
- Keep vectors out of feed
 - Store in secured area
 - Clean up spilled feed
- Obtain live feed from reliable sources

Prevention: Fish Health

- Monitor fish frequently
- Remove dead or dying fish
 - Humanely euthanize
 - Dispose
 - Prevent predator access
- Remove & isolate sick fish
 - Separate isolation facilities
 - Handle after resident fish or assign employee
- Diagnostic testing
 - Contact your veterinarian or fish health specialist



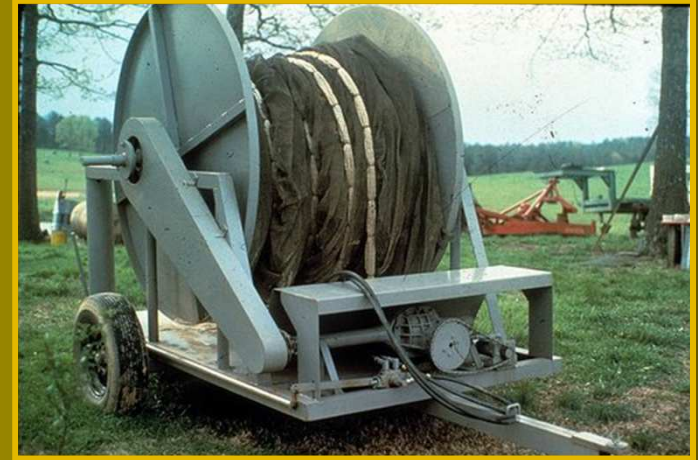
Prevention: Fish Health

- Keep accurate records
 - Fish illness, death
 - Growth
 - Feed conversion ratios
 - Helps detect subtle or sudden changes
 - All introductions, fish sources, fish movements on or off farm
 - Identify potential disease entry points
 - Treatments or vaccinations
 - Prior disease situations



Fomites: Equipment

- Pathogens can survive in the environment
 - Variable time
- Movement of contaminated equipment
 - Nets, buckets, hoses
 - Boots, waders
 - Tanks, raceways
 - Vehicles



Prevention: Fomites

- Cleaning & Disinfection
 - Allow necessary contact time
- Foot dips
 - Change solution daily or when visibly soiled
- Boots/waders
 - Submerge and clean
 - Allow necessary contact time



Risk Factor: Vectors

- Wild fish
- Predators
 - Birds and wildlife
- Rodents
- Domestic animals
 - Dogs and cats traveling between farms
- People
 - Employees and Visitors



Prevention: Vectors (Animals)

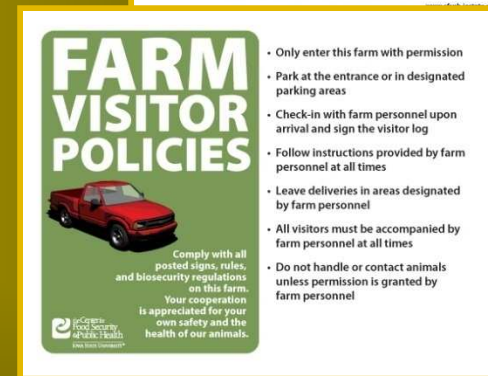
- Limit contact
- Minimize bird nesting sites
- Implement predator and rodent management programs



Prevention: Vectors (People)

Farm Visitors

- Post signs
- Maintain a visitor log
- Use foot dips/baths for shoes
- Accompanied by farm personnel
- Avoid animal areas



FARM VISITOR POLICIES

- Only enter this farm with permission
- Park at the entrance or in designated parking areas
- Check-in with farm personnel upon arrival and sign the visitor log
- Follow instructions provided by farm personnel at all times
- Leave deliveries in areas designated by farm personnel
- All visitors must be accompanied by farm personnel at all times
- Do not handle or contact animals unless permission is granted by farm personnel

Comply with all posted signs, rules, and biosecurity regulations on this farm. Your cooperation is appreciated for your own safety and the health of our animals.

Center for Food Security and Public Health
Iowa State University



Prevention: Vectors (People)

➤ Employees

- Wear clean clothing or coveralls
- Use foot dips
- Wash or sanitize hands before and after contact with fish
- Work from areas of lowest risk to highest risk
- Limit access to egg or fry facilities

Implementation

➤ Communication

- Discuss plan with employees and visitors to the farm

➤ Written plan

- Becoming more common requirement
- Ensures all have access to procedures

➤ Reassessment

- What is working, what is not

Additional Resources

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- Malison JA, Hartleb CF. 2005. Best management practices for aquaculture in Wisconsin and the Great Lakes Region.
<http://aqua.wisc.edu/publications/ProductDetails.aspx?productID=485>

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