# Milk Hauler: Secure Milk Supply (SMS) Plan Permitting Guidance for Managed Movement of Raw Milk

Target Audience: Milk Hauler

## Background:

Controlling movements is critical to prevent the spread of Foot and Mouth Disease (FMD) from infected premises to non-infected premises. Movement control is accomplished through a permitting process, which allows products to move without creating an unacceptable risk of disease spread. For dairy premises located within the Control Area during an FMD outbreak, permits may be required to move raw milk from operations meeting the monitored premises criteria to processing plants.

Milk haulers play a critical role in preventing and controlling the spread of diseases such as FMD. The milk haulers' regular farm visits and cross traffic at processing plants means that milk haulers will need to take special precautions during an FMD outbreak to minimize the risk of spreading disease. This document provides guidance on biosecurity details, procedures and equipment that may be required during an outbreak.

**Objective:** This guidance document is intended to help milk haulers prepare for requirements the responsible regulatory officials may implement within an FMD Control Area to allow permitted movement of raw milk from monitored premises.

### Abbreviations:

- LOS = Line of Separation
- PPE = Personal Protective Equipment (disposable or disinfectable boots and gloves and full protective outerwear such as Tyvek suit)
- SOP= Standard Operating Procedure

#### Milk Hauler Components:

- Hauler able to provide contact information, including personal & company information, and document tanker ID and route details (direct, commingled; premises included)
- Hauler follows premises procedures and biosecurity processes related to milk loading as well as related general farm biosecurity including:
  - Site specific LOS
  - PPE requirements if leaving the truck
  - Site specific milk loading procedures
  - Avoiding contact with farm personnel, animals or milk products
  - Minimize raw milk spillage/leakage
- Hauler route complies with responsible regulatory official approved traffic routes, if in place
- Hauler communicates with dairy premises, processing plant and responsible regulatory officials to ensure all procedures and biosecurity processes in place are followed

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### Hauler or Hauling Company to Create:

- Mechanism for training on Biosecurity for Drivers
- Mechanism for working with dairy premises to utilize site specific LOS and milk loading SOPs
- Mechanism for working with processors to utilize milk unloading SOPs
- Plan to access necessary supplies
- Communication plan with dairy premises, processing plant and responsible regulatory officials

The milk hauler or hauling company should also consider how to monitor that procedures are correctly followed.

This document is 1 of 4 guidance documents developed for managed milk movement. The other three include: Regulatory Permit Guidance, Dairy Producer Guidance, and Milk Processor Guidance. These guidance documents are meant to be utilized together allowing for response planning, education and outreach and to provide stakeholders clear direction on steps to allow permitting under the national SMS plan.

For more detailed information on Risk Assessments and Biosecurity Performance Standards users of this permitting guidance should refer to the SMS website at <u>www.securemilksupply.org</u>

#### Acknowledgements

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Please send comments or suggested edits for improvement to: umnsecurefood@umn.edu