



National Milk Producers Federation

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“Connecting Cows, Cooperatives, Capitol Hill, and Consumers”

On-Farm Best Security Practices (BSPs) for Dairy Farms

Food has historically not been considered a focus for terrorism, but with recent events around the world, increased efforts to protect the safety of our food supply are prudent. High level government intelligence and industry leaders have indicated the need to evaluate and adapt countermeasures to eliminate the exposure of our food supply to acts of terrorism or lone-wolf vandalism.

Threats to dairy farm security are varied and numerous. The prevention of intentional or unintentional injury to crops or livestock is of primary concern in pre-harvest agricultural production. Risk assessments have great utility in the realm of prevention in that they help to identify hazards that need to be addressed and rank their importance. Information obtained from a facility-specific risk assessment can be a powerful tool. In addition to prevention, early identification to minimize damage should an event occur is also very important.¹

Initial steps to block potential avenues of product contamination have focused a great deal on security at and within farms and processing plants as well as sealing bulk milk tankers. With that accomplished, focus on other vulnerabilities is necessary; specifically, the raw milk supply on the farm prior to pickup needs to be examined. In particular, areas where raw milk is stored on the farm should be secure when the dairyman or their employees are not present in the facility.

These **Best Security Practices** are a series of procedures designed to reduce the risk of deliberate contamination of raw milk during the various steps employed in the collection and storage of raw milk at the farm. The ultimate goal is to have the milk secure at all times, either by having individuals present, or by preventing access to milk storage areas.

Security Plan

- Develop or update a security plan and share it with employees, family, and local law enforcement.
- Identify areas or activities where threats might occur and increase security in those areas.

¹ Adapted from *Pre-Harvest Security Guidelines and Checklist 2006* (USDA, March 2006).

- Consult with experts when you are developing your plan. Include your veterinarian, crop consultant, Extension agent, university scientist, and State department of agriculture experts.
- Plan how to respond to threats or tampering with your animals, crops, equipment, chemicals, supplies, and energy and water sources.
- Update your plan regularly. Make sure you have contact names and telephone numbers. Include in your plan how you will notify appropriate local law enforcement officials, as well as Federal and State agriculture officials.
- Develop a biosecurity plan that includes requirements for quarantining new stock, cleaning and disinfection procedures, and disposal of fallen stock.

Secure Milk House and Milk Storage Facility

- Secure entry to milk house. Consider locks or other appropriate devices to limit access.
- Access to milking or milk storage areas should be limited to only essential personnel.
- Visual inspection of bulk tank and milk line prior to each milking.
- Sanitize milk lines and tanks immediately prior to milking.
- Sanitize bulk tank immediately before first milk is pumped into bulk tank.
- Prohibit non-authorized personnel from being present during milking.
- Schedule and have farm personnel present to receive deliveries.
- Keys to locked areas should only be provided to known individuals who need access to the milking and milk storage areas.
- If at any time a previously locked area is found to be unlocked or evidence of break-in is found, the cooperative or plant should be contacted immediately. In addition, the milk should be held until an investigation determines that no tampering has occurred.

Secure Chemical and Pharmaceutical Storages

- All hazardous materials and potential adulterants should be kept under lock. This includes chemicals used for cleaning and sanitizing as well as drugs used to treat animals.

Security Signage

- Post “No Trespassing” signs along the perimeter of the property and “Do Not Enter” signs outside of all buildings.
- Post signs that direct visitors to a central sign-in area, away from fields, animal pens, and other restricted areas.
- Post emergency contact list.
- Post alarm monitoring service signs in highly visible locations.
- Periodically check the signs, and replace or repair them, as necessary.

Security Lighting

- Make sure that the areas surrounding and within farm buildings are well lit.
- Install back-up lighting for emergencies.
- Install alarms, motion detection lights, cameras, and/or other appropriate security equipment as needed. Use electronic sensors around sensitive areas during times when no one should be working at these sites.

Employee Security and Training

- Encourage employees to report any suspicious activity or any unauthorized personnel on or near the facility.
- Educate employees to be alert for signs of possible tampering with crops, livestock, supplies, equipment, and facilities.
- Alert all employees to watch for sick animals, including wildlife, especially birds, or unusual changes in the appearance of crops.
- Make sure employees know how and where to report concerns or suspicious activities.
- Hold safety and security meetings with all employees who work on the farm/ranch.
- Screen prospective employees, check with references, and consider regular background checks on all employees.
- During normal operations, employees need to be aware of the working environment. Employees should be adequately trained to watch out for inappropriate individuals or actions on the farm, and, in particular around the milking and milk storage areas.

Visitor Security

- Schedule and have farm personnel present to receive deliveries.
- Have only one (clearly marked) entry way for visitor use.
- Require all visitors to check in with a designated farm representative.
- Designate a specific area for visitor parking.
- Maintain a record of visitor names/companies, arrival/departure times, and purposes of the visit.
- Use visitor badges or identification cards if needed and explain disease prevention to visitors.
- Do not allow visitors, including delivery personnel, contract providers, and service support, to have unlimited access to the premises.
- Restrict visitor access to key areas.
- Require proof of identity for non-service visitors.
- Develop a system to identify employees and visitors.