



TEXAS SECURE FOOD SUPPLY PROGRAM

In the event of a foreign animal disease (FAD) outbreak involving highly contagious viruses, state and federal officials will immediately limit livestock movement to control disease spread. Producers with a Secure Food Supply Plan will be better positioned to move animals under a movement permit and maintain business continuity within their industries because of enhanced biosecurity practices.

OVERVIEW

In 2007, the Secure Food Supply (SFS) program began as a national collaboration between industry, state governments, the United States Department of Agriculture (USDA), and academia.

This voluntary program was designed for small and large operations alike to promote continuity of business in a foreign animal disease (FAD) outbreak through the implementation of enhanced biosecurity plans.

The effects of an outbreak on the Texas economy could be detrimental. SFS plans can aid in preventing a disease from entering enrolled herds or flocks and provide eligibility for receiving a permit for moving animals and animal related products upon approval from the Texas Animal Health Commission (TAHC).

PROGRAM GOALS

BEFORE A DISEASE OUTBREAK

- Establish sound biosecurity practices to mitigate the risk of disease spread and introduction

DURING A DISEASE OUTBREAK

- Avoid interruptions in animal or product movement to commercial processing from farms with no evidence of infection during a FAD outbreak.
- Provide a continuous supply of safe and wholesome food to customers.
- Maintain business continuity for producers, transporters, and food processors through response planning.

OPERATION SPECIFIC PLANS

The SFS Program is comprised of animal or product specific plans. Below please find the plans encouraged for Texas producers.



SECURE BEEF SUPPLY PLAN

The Secure Beef Supply Plan provides opportunities to voluntarily prepare before an outbreak to better position beef premises in preventing the exposure of their animals to biosecurity risks. Learn more [here](#).



SECURE MILK SUPPLY PLAN

The Secure Milk Supply Plan provides opportunities to voluntarily prepare before an outbreak to better position dairy premises in preventing the exposure of their animals to biosecurity risks. Learn more [here](#).



SECURE PORK SUPPLY PLAN

The Secure Pork Supply Plan provides opportunities to voluntarily prepare before an outbreak to better position pork premises in preventing exposure of their animals to biosecurity risks. Learn more [here](#).

GETTING STARTED

Secure Food Supply Plans do not have to be complex to be effective. A plan should address all the ways disease could enter or spread on your operation and describes actions to prevent it. Use the following steps to get started.

Step 1: Contact the TAHC Secure Food Supply Plan Coordinator, emcoord@tahc.texas.gov or 512.719.0785, for questions or to enroll in the program.

Step 2: Apply for Premises Identification Number (PIN) and [register your premises](#).

Step 3: Complete the Movement Risks and Biosecurity document, www.tahc.texas.gov/animal_health/cattle/pdf/TAHCBrochure_SFS-Step1-MovementRisks.pdf.

Step 4: Complete the Livestock Biosecurity Self-Assessment, www.tahc.texas.gov/animal_health/cattle/pdf/TAHCBrochure_SFS-Step2-GeneralBiosecurity.pdf.

Step 5: Use the appropriate biosecurity template to write a biosecurity plan for your operation.

- <https://securebeef.org/beef-producers/biosecurity/>
- <https://securemilksupply.org/milk-producers/biosecurity/>
- <https://www.securepork.org/pork-producers/biosecurity/>

Step 6: Keep records of animals, people, equipment, and other items on and off your operation.

Step 7: Keep your movement risk document, biosecurity self-assessment, plan and records on file and up-to-date. Review these documents annually.

