

Containment and Disposal Work Sheet

Completed by: *Sally Stokes*

Date: *5/20/09*

Response questions	Procedures to be used	Location	Date completed/ initials
<p>1. Do you have a location to contain contaminated livestock or food products?</p> <p>Containment may include: quarantine of livestock, feeding and watering quarantined livestock, and storage of food products (meat, dry and wet ingredients, and product that requires refrigeration)</p>	<p><i>We will rent a refrigerated trailer to hold any contaminated meat products away from our processing area and away from noncontaminated product.</i></p>	<p><i>We will locate the trailer in our parking lot behind the facility and it will be locked.</i></p>	<p><i>7/1/09 BB</i></p>
<p>2. Do you have a plan to (a) notify the appropriate regulatory agency and (b) recall contaminated food products?</p> <p>Notification will include: Who the employee will notify and who will notify the agency. Recall may include: notification of customers and media communications.</p>	<p><i>We will contact our contract customers to retrieve any contaminated product and will use newspaper, radio and TV spots to contact our retail customers.</i></p>	<p><i>Regional TV station, local radio and local newspaper</i></p>	<p><i>6/2/09 BB TTT</i></p>
<p>3. Do you have a plan to dispose of contaminated livestock or food products?*</p> <p>Disposal may include: Euthanasia, disposal of euthanized animals and disposal of food products</p> <p>* Specific disposal will be approved and witnessed by regulatory authorities.</p>	<p><i>General disposal of meat includes visibly marking the product so that it appears inedible. General disposal of contaminated livestock includes euthanasia. Disposal is accomplished by rendering, incinerating or landfilling.</i></p>	<p><i>Marking of meat products will occur in the trailer in the parking lot. Euthanasia of livestock will occur in holding pens to prevent contamination of facility. Contaminated meat/livestock will be removed by commercial rendering company or by Flat Iron Municipal Waste Department.</i></p>	<p><i>6/15/09 BB</i></p>
<p>4. Do you have a plan for decontamination of your operation?*</p> <p>Areas requiring decontamination may include: Equipment, vehicles, facilities, personnel and grounds.</p> <p>* Decontamination procedures beyond general procedures will be directed by emergency responders.</p>	<p><i>General decontamination: Skin - wash with soap and water and dry with clean towel or air dry. Clothing - wash with soap and water and allow to air dry. Surface/Tools/ Equipment - mix 1 ½ cups of bleach/gallon of water, allow to sit on surface for 3 min., wipe with paper towel, wash with soap and water. Gloves and eye protection will be used, prepare fresh bleach solution and allow to stand for 30 min.</i></p>	<p><i>Decontamination will occur in the room or area that is contaminated. A temporary area for privacy of contaminated personnel will be set up in the room where contamination occurred.</i></p>	<p><i>8/2/09 SS</i></p>