Australian Pork Industry Biosecurity Code

Piggery Audit Checklist

Audit date:	Audit done by:	Property name/PIC number:

1.0	DOCUMENTATION and TRAINING	PARAGRAPH REF.	YES	NO	N/A	CORRECTIVE ACTION
1.2	Have staff been given instruction in the relevant parts of the Code?	1.2				
1.3	Is a record kept of all relevant training received by employees?	1.2				
1.4	Is a pig mortality register being maintained?	4.4.1				
1.5	Is an appropriate pig movement register being maintained?	4.4.2				
Notes						

2.0	FACILITY STANDARDS	PARAGRAPH REF.	YES	NO	N/A	CORRECTIVE ACTION
2.1	Does the production area have a perimeter fence and can access routes be closed off to prevent vehicle entry?	2.1 2.5				
2.2	Is there a sketch, map or photo	2.4				

	clearly defining the production area and the property, including all access roads and gates?					
2.3	Is there adequate signage to inform visitors of the Biosecure Area and what action they should take?	2.5				
2.4	Is there an off-site parking area for visitors?	2.6				
2.6	Is a separate pair of boots available and used for each pig shed enclosure?	2.7				
2.8	Is the area around the sheds neat and tidy, e.g. mown grass?	2.10				
2.9	Are hand sanitisers or washing facilities available and used at all entrances which allow personnel access to sheds?	3.6.2				
2.10	Are other livestock excluded from the production area or effectively restricted to areas so that their faeces cannot come in contact with pigs either directly or indirectly, e.g. water draining into pig areas/sheds?	2.2 2.15				
2.11	Are the sheds bird proof as far as practical?	2.9				
2.12		2.15				
2.13	Are feed and bedding stores as bird and vermin proof as	2.17 2.18				

	practically possible?					
2.14	Is the pig effluent disposed of according to recommended protocols?	2.19				
Notes						

3.0	PERSONNEL STANDARDS	PARAGRAPH REF.	YES	NO	N/A	CORRECTIVE ACTION
3.1	Is there a signed Personnel Biosecurity Declaration for each employee?	3.1.1				
3.2	Is there a Visitors' Log and are all production area visitors required to enter their details in the Log?	3.4.2				
3.3	Are the conditions of entry to the production area prominently displayed near the Visitors' Log?	3.4.1				
Notes						

4.0	WATER QUALITY, FEED & BEDDING	PARAGRAPH REF.	YES	NO	N/A	CORRECTIVE ACTION
4.1	Does the pig drinking water meet recommended livestock water quality standards?	2.1.14 4.1.1				
4.2	If water treatment is used, is the treatment method effectively monitored?	4.1 4.1.2, 4.1.3				

4.3	Does all the feed and bedding provided for pigs come with vendor declarations of its suitability for purpose and freedom from contaminants?	4.1.7				
4.4	Does the feed provided comply with swill feeding regulations?	4.1.8				
Notes						

5.0	**VERMIN CONTROL PROGRAM AND RODENT BAITING PROGRAM**	**PARAGRAPH REF.**	**YES**	**NO**	**N/A**	**CORRECTIVE ACTION**
5.1	Is there an appropriate pest and vermin control plan documented?	2.12				
5.2	Is there a rodent baiting program in place in the production area?	2.13				
5.3	Is there a plan showing the location of bait stations?	2.13.1				
5.4	Are the baits regularly checked for activity and replaced; and is there a record of this process?	2.13 4.2				
Notes						

6.0	**CLEANING AND GROUND MAINTENANCE**	**PARAGRAPH REF.**	**YES**	**NO**	**N/A**	**CORRECTIVE ACTION**
6.1	Has spilt feed been cleaned up around silos?	2.18 4.3				
6.2	Is the feed system closed to	2.18				

			YES	NO	N/A	
	prevent contamination of feed by rodents and birds?					
6.3	Is there adequate drainage of the production area and in particular the area around the sheds?	2.11 4.3.4				
Notes						

7.0	DEAD PIG DISPOSAL	PARAGRAPH REF.	YES	NO	N/A	CORRECTIVE ACTION
7.1	Is there an appropriate procedure in place for the disposal of dead pigs?	2.8				
7.2	Is the procedure both environmentally sound and biosecure?	2.8				
Notes						