



## **KEO FISH FARMS' BIOSECURITY PROTOCOL UPDATED THE FIRST DAY OF EVERY YEAR AND SIGNED BY ALL EMPLOYEES**

THE FOLLOWING CULTURAL PRACTICES AND BUSINESS PROCEDURES WILL BE STRICTLY ADHERED TO:

- ONLY THOSE SPECIES LISTED ON THE ARKANSAS GAME AND FISH COMMISSION'S APPROVED AQUACULTURE SPECIES LIST OR AUTHORIZED BY THE AGFC WILL BE CULTURED.
- SEMI-ANNUAL DISEASE INSPECTIONS FOR ALL OIE REPORTABLE DISEASES WILL BE CONDUCTED EACH SPRING AND FALL ON APPROXIMATELY 25% OF EXISTING PONDS. UNUSUALLY HIGH MORTALITY RATES NOT EXPLAINED BY ENVIRONMENTAL, HUMAN OR EQUIPMENT MALFUNCTION WILL BE RECORDED.
- ONLY WATER FROM WELLS OR RECYCLED WATER FROM WITHIN THE FARM PROPER WITHOUT MIXTURE WITH OUTSIDE WATERS OR CONTACT WITH NON-CERTIFIED FISH WILL BE USED TO CULTURE OR SHIP FISH IN. USE OF SURFACE WATER IS STRICTLY FORBIDDEN.
- FISH FROM OUTSIDE SOURCES WILL BE QUARANTINED UNLESS THEIR HEALTH STATUS IS EQUAL TO THAT OF KEO FISH FARMS, INC.
- EQUIPMENT (SEINES, NETS, BUCKETS, ETC.) WILL BE DISINFECTED BY FORMALIN IMMERSION AND/OR DESICCATION BETWEEN USE ON DIFFERENT FARMS.
- FISH HOLDING TANKS ARE STERILIZED BETWEEN GROUPS OF FISH.
- HAULING TANKS ARE PRESSURE WASHED WEEKLY TO MAINTAIN CLEANLINESS.
- WATER QUALITY PARAMETERS WILL BE ROUTINELY MONITORED.
- COMMERCIAL PELLETIZED FISH FOOD WILL BE STORED IN STANDARD COMMERCIAL FEED BINS.
- STAFF WILL WEAR PROVIDED PERSONAL PROTECTIVE GEAR AS REQUIRED (BOOTS, WADERS, AND GLOVES).
- STAFF SHALL BE KNOWLEDGEABLE ABOUT BIOSECURITY PROTOCOL