

Notification for Processors

As soon as possible – at the first signs of an outbreak of Foot-and-Mouth Disease in the U.S. – State Veterinarians or Commissioners of Agriculture, in cooperation with their Joint Information Center (JIC), should issue notifications like the following to milk handlers and processors in New England. Insofar as possible, phone contacts should be documented and followed up with notifications by email, fax, or post.

This call is being made to alert you about an animal disease emergency in the United States. An animal with symptoms resembling Foot-and-Mouth Disease (FMD) has been identified in _____ . Officials have classified the symptoms as “highly suspicious.” They have collected samples which are in the process of being analyzed. Preparations for emergency response are urgently required. In particular, we need your cooperation to reduce the risk of spreading an extremely contagious disease and damage to dairy operations.

The State Veterinarians and Commissioners of Agriculture in New England have exercised their statutory responsibility and authority to protect livestock by ordering a stop to movement of all animals that are susceptible to FMD. Shipment of cloven-hoofed animals (e.g., cattle, hogs, sheep, and goats) is forbidden within, to, or from the six states, at least until the extent of infection is determined. Exceptions will only be granted under extraordinary circumstances and for shipment to terminal sites. Producers and haulers are required to comply immediately with these controls on animal movement.

Furthermore, if links to FMD are found in New England itself, authorities will establish a Control Area in which movement of all products of susceptible animals – including raw milk – will also be subject to emergency controls. Shipments of unpasteurized milk within the Control Area will be forbidden unless high biosecurity standards are met and a Permit is issued by Incident Command.

These controls will remain in place until state and federal officials determine that the movement of susceptible animals or their products is safe. We will notify you officially when these controls are changed or revoked.

In the meantime, you are advised to prepare to meet the biosecurity standards that will be required if FMD threatens our region. In fact, to prevent the spread of disease, these standards are strongly recommended now, precisely to prevent infection and the need for yet more stringent controls.

If, despite precautions, FMD breaks in New England, a Permit to ship raw milk within, to or from a Control Area may be required and granted only if haulers meet the following requirements:

- Immediately establish a security gate to control traffic entering and leaving your facility.
 - Stop all nonessential traffic (e.g., vendor sales and visitors).
 - Prevent contact between personal vehicle traffic and essential truck traffic (milk haulers, etc.).
 - Do not allow dairy producers to bring samples to the plant. Field personnel must follow plant procedures when delivering samples.
 - Identify employees who own or handle FMD-susceptible animals (cloven-hoofed), and require those employees to shower when entering the plant in addition to

changing clothes and footwear. They must not have contact with raw milk or trucks because these are potential sources of contamination.

- Make sure employees change clothes as they enter and exit the plant at a location designated by plant management.
- Establish a vehicle wash station to wash those vehicles that must enter or leave the plant premises.
- Prevent exposure to raw milk in areas where pasteurized milk is processed or handled.
 - Bar traffic between raw milk receiving areas and the rest of the plant. Allow exceptions only with full showers, a change of clothing, and footwear decontamination.
 - Tanker drivers are only allowed in the raw milk receiving area. They must be barred from other plant areas.
 - The raw milk receiving area must be foamed with approved sanitizer at the end of each receiving period.
 - Any processing area exposed to less than pasteurized milk must be regularly sanitized with an approved sanitizer.
- Processors must use processing procedures that have been approved to assure that FMDV that may have reached the plant (most likely via raw milk) will no longer be active in their products. (See Dairy Processing Standards below.)
- Within 24 hours following notification of a breach in biosecurity, any milk processing plant that has received FMD-infected milk must initiate a “clean-in-place” (CIP) procedure and initiate an approved “clean out of place” (COP) protocol for the physical plant and the employees.

For further information you may call _____ or visit the website at _____.

Dairy Processing Standards to Deactivate FMDV (OIE)¹

Procedures for the inactivation of the FMD virus in milk and cream for human consumption

For the inactivation of viruses present in milk and cream for human consumption, one of the following procedures should be used:

1. A sterilisation process applying a minimum temperature of 132°C [270°F] for at least one second (ultra-high temperature [UHT]), or
2. If the milk has a pH less than 7.0, a sterilisation process applying a minimum temperature of 72°C [162°F] for at least 15 seconds (high temperature – short time pasteurisation [HTST]), or
3. If the milk has a pH of 7.0 or over, the HTST process applied twice.

Procedures for the inactivation of the FMD virus in milk for animal consumption

For the inactivation of viruses present in milk for animal consumption, one of the following procedures should be used:

1. The HTST process applied twice;
2. HTST combined with another physical treatment, e.g. maintaining a pH 6 for at least one hour or additional heating to at least 72°C [162°F] combined with dessication;
3. UHT combined with another physical treatment referred to in point 2 above.

¹ World Organisation for Animal Health (OIE), [Foot and Mouth Disease](#), *Terrestrial Animal Health Code*, Volume II, Chapter 8.5, Articles 8.5.38-8.5.39 (2011). See also articles 8.5.26-28 for OIE standards on importation of dairy products from countries with FMD control measures.

If neighbors or the media ask what is going on, you are welcome to remind them that Foot-and-Mouth Disease is a health concern only for certain kinds of livestock – not for people. In particular:

- Consumers can continue to drink milk.
FMD does not significantly affect human health or food safety. It cannot be spread **to** humans, but it can be spread **by** humans.
Note: FMD is not related to “Hand, Foot and Mouth Disease” (HFMD) or “Mad Cow” Disease (BSE).
- Pasteurization of dairy products effectively eliminates Foot-and-Mouth Disease Virus; so foods made with pasteurized milk or cheese remain safe.
Note: Consumers want more than assertions of safety. Knowledge that pasteurization effectively eliminates the FMD virus helps convince them that milk is safe to drink.
- Foot-and-Mouth Disease has never been transmitted from pasteurized dairy products to humans.
There is not a single case on record.
- Foot-and-Mouth Disease has been reported to affect human health only in very few, rare cases.
Human health effects are so rare that no major scientific or public health organization considers it a significant risk. Even in those very rare cases, the person who was supposedly affected had worked closely with FMD-infected livestock and recovered quickly.