RISK ASSESSMENT FOR MOVEMENT: Completed; USDA reviewed March 2013

Inedible egg product (INEP) (dried, frozen, or liquid egg product that is unfit for human consumption) originating from a premises with poultry in an HPAI Control Area moving to a pasteurization facility represents a low risk, provided that the permit guidance below has been met. INEP moving from premises with poultry to pasteurization may move within or out of the Control Area by permit.

PERMIT GUIDANCE:

1. Inedible egg product is moving from a premises that meets the criteria for a Monitored Premises designation and has a national premises identification number.
2. Truck & driver biosecurity is implemented.
3. Product-specific biosecurity is implemented.
4. For egg breaking premises with poultry onsite: Two negative RRT-PCR tests are required before the first movement of INEP to pasteurizing at an inline facility.

1. Inedible egg product is moving from a premises that meets the criteria for a Monitored Premises designation and has a national premises identification number.
   • A Monitored Premises (MP) objectively demonstrates that it is not an Infected Premises, Contact Premises, or Suspect Premises. Only At-Risk Premises are eligible to become Monitored Premises. Monitored Premises meet a set of defined criteria in seeking to move susceptible animals or products out of the Control Area by permit. For the Secure Poultry Supply Plans, the following criteria must be met:
     o Pre-movement RRT-PCR testing is negative,
     o Epidemiological questionnaire is completed,
     o No unexplained mortality, no unexplained clinical signs, and no unexplained changes in production parameters, and
     o Biosecurity measures are acceptable to state and federal authorities.
   • For permitted movement through EMRS, an accurate national premises identification number (i.e., 7 character alphanumeric code as described in 9 CFR § 71.1, not the state ID) or other acceptable ID system for movement is required.

2. Truck & driver biosecurity is implemented.
   • The risks of spreading virus to and from the premises associated with the truck (including possible transportation of insects) must be managed in accordance with specific industry and commodity recommendations.
     o The tires and wheel wells (of the truck hauling INEP) must be cleaned and disinfected before leaving the premises of origin within the Control Area.
     o The exterior of the vehicle moving INEP is cleaned and disinfected before entering the destination premises.
     o If the tanker is destined to a premises with poultry after delivering INEP, then the interior and exterior of the vehicle is cleaned and disinfected.
• The risks of spreading virus to and from the premises associated with the driver must be managed in accordance with specific industry and commodity recommendations.
  o The driver should remain inside the cab of the vehicle.
  o If the driver gets out of the vehicle, the cab interior must be cleaned and disinfected, and the driver must wear protective clothing, such as disposable boots and gloves, and remove them before getting back in the cab.

3. Product-specific biosecurity is implemented.

• INEP can only move to a plant where it is pasteurized according to the USDA Food Safety and Inspection Service standards for inactivating Salmonella in whole egg, or whole egg blends, depending on the percent of non-egg ingredients as described in 9 CFR 90.570.

• If carboys are used in the transport of INEP they must be:
  1) destroyed at the final destination, or
  2) cleaned and sanitized (following accepted procedures) and returned to the premises of origin without contacting materials going to other premises.

4. For egg breaking premises with poultry onsite: Two negative RRT-PCR tests are required before the first movement of INEP to pasteurizing at an inline facility.

• One negative RRT-PCR for HPAI within 24 hours prior to movement on subsequent days.