

Truck Wash or Wash Bay Required Information for the GF2 Biosecurity Producer program:

1. Map showing traffic flow into and out of the truck wash/bay.
2. How you plan to manage the debris from the truck/trailer(s) so it doesn't pose a biosecurity risk (can include the information on the map).
3. Washing capability including the cleaning of the truck wash itself. Will the size of the facility and design meet your needs?
4. Can you clean the truck wash itself properly? Including walls, ceilings and floors. If the truck wash is attached to another building, how do you plan to deal with this challenge?
5. Lighting in the truck wash/bay. Can you and other farm staff see well enough to clean and disinfect equipment properly?
6. Can you disinfect equipment after cleaning?
7. How will waste water be handled? How will you ensure the water is not reused for washing and is not a biosecurity risk?
8. Steam management. Is the building heated to reduce steam build up and allow people to see what they are doing?
9. Drying of equipment. Air drying may work depending on how frequently the equipment is used. How do you plan to deal with this issue?
10. What are the biosecurity protocols and traffic control measures for truck drivers and wash bay staff so they don't walk from contaminated zones to clean zones?