

# Tilapia Recirculating System Biosecurity Standards Checklist

| Standard                | Requirement                                          | Compliant (Yes/No) | Notes |
|-------------------------|------------------------------------------------------|--------------------|-------|
| Facility Entry          | Access control for authorized personnel only         |                    |       |
| Disinfection Procedures | Footbaths or handwashing at all entry points         |                    |       |
| Protective Clothing     | Provision and use of facility-specific clothing      |                    |       |
| Stock Management        | No introduction of wild or untested stock            |                    |       |
| Quarantine              | New stock quarantined as per protocol                |                    |       |
| Feed Management         | Safe sourcing and proper storage of feed             |                    |       |
| Water Source            | Treated and monitored water source                   |                    |       |
| Equipment Sanitation    | Regular cleaning and disinfection of all equipment   |                    |       |
| Health Monitoring       | Routine health checks and record keeping             |                    |       |
| Visitor Policy          | Visitor log and compliance with biosecurity measures |                    |       |
| Waste Management        | Safe disposal of mortalities and organic waste       |                    |       |

Date:

Checked by:

Additional Comments: