

## Swine Health Producer Guide



# Swine Health Recommendations: Biosecurity for Organizers of Weigh-in or Tagging Events

Animals that are commingled at an exhibition, sale or another event pose a risk for spreading disease. Organizers and advisors scheduling commingled pig events should assess each situation and the associated risks to pig health. The recommendations listed may be applied to all swine commingling events at centralized locations and to other pigs that are physically on the premises. Before your event, have a plan in place to manage pigs from many different locations and to handle sick pigs properly. This planning will help reduce the chance of disease spread.

### Basic Biosecurity: At the weigh-in

1. Owners should be the only persons going into a trailer to sort or restrain pigs.
  2. At the time of the weigh-in, owners and advisors should wear clean clothes and footwear which can be cleaned (or disposable coveralls over clothing and plastic boots over one's shoes).
  3. Have a garbage bag for disposing used plastic boots. Carry another for clothes that may be dirty. Dispose of disposable coverings before leaving weigh-in site.
  4. Keep the health papers in a zip-lock bag (just in case you drop them on the ground).
  5. Limit the exposure of your pigs to the facility and equipment as much as possible.
  6. If an animal is suspect to be ill at the time of handling, manage that animal last.
- Thoroughly wash and disinfect the scale and area around it at the end of weigh-in. Allow to dry before re-use.
2. When using mobile scale (a scale that goes to more than one location):
    - Prior to use, make sure that the scale is fully clean and free of dirt/manure. Disinfect and allow to dry.
    - Have owners move pig to the scale but they should not enter the scale.
    - Sweep the scale free of manure and shavings between pigs and when finished. Remove manure from scale area.
    - Thoroughly wash and disinfect the scale and area around it at the end of weigh-in. Allow to dry before sending to another location.
    - The vehicle that moves the scale should also be cleaned and dried before going to another location. The interior of the vehicle should be free of any dirt and debris.
    - Contain any garbage that may accumulate at one site and dispose of before going to another location.

### Basic Biosecurity: At the weigh scale

1. When using a stationary scale (one that does not move from site to site):
  - Have owners move pig to the scale but they should not enter the scale.
  - Sweep the scale free of manure and shavings between pigs and when finished. Remove manure from scale area.

**Clean and dry equipment  
will help to reduce the spread  
of pathogens.**

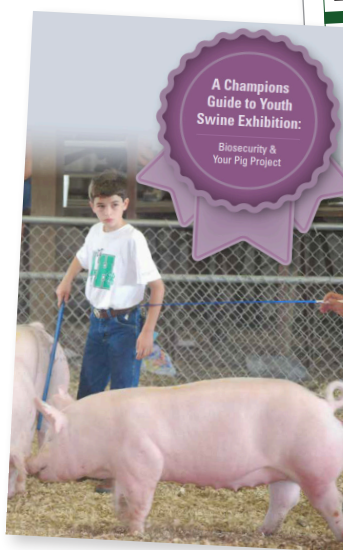
## Basic Biosecurity: Tagging animals

1. Owners should be the only persons to enter a trailer and restrain the pig(s).
2. If tagging can be done at the back of the trailer:
  - Owners should sort pigs to the back gate and restrain the pigs.
  - Staff assisting in ear tagging should not enter the trailer.
3. Start with clean and disinfected taggers and have multiple taggers available that are clean and ready to use.
4. Disinfect/wipe down taggers between each pig (Examples: utilize bleach wipes or have pre-mixed disinfectant available for use).



## Basic Biosecurity: Vaccinating pigs

1. Owners should be the only persons to enter a trailer and restrain the pig(s).
2. If vaccination can be done at the back of the trailer:
  - Owners should sort pigs to the back gate and restrain the pigs.
  - Staff assisting in vaccination should not enter the trailer.
3. Start with clean and disinfected syringes and needles. Have additional equipment available for use that are clean and ready to use.
4. Wipe down the exterior of the syringe in between each pig (Examples: utilize bleach wipes)
5. Use a new needle for each pig.
6. If using a multi-dose syringe:
  - Use a new needle each time a new dose or amount of vaccine is taken from the bottle
  - Use a new needle per pig
7. Keep proper records for each pig of vaccine given including the date, dose, product name, vaccine serial number and withdrawal time



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### Swine Health Guide

## Swine Health Recommendations: Exhibitors of All Pigs Going to Exhibits or Sales

Animals being commingled at an exhibition, show or sale, spreading disease is a risk. The recommendations listed herein at an exhibit or sale that are physically on the premises. Having a plan in place to identify and handle sick pigs will help reduce the chance of disease spread.

**Preparation for the exhibit or sale:**

1. Veterinarian to understand and implement biosecurity and swine health practices, keep the vet's phone number in your barn with your pig's permit identification number for your farm (the pig(s) are housed (required for PQA Plus sites or state equivalents))
2. Veterinarian to understand and implement biosecurity and swine health practices, keep the vet's phone number in your barn with your pig's permit identification number for your farm (the pig(s) are housed (required for PQA Plus sites or state equivalents))

**Individual, readable identification method for each pig:**

Individual identification helps accurately and quickly identify a pig in the event of a health issue, validation of ownership or for other exhibit needs. Papers can get lost or misplaced, but individual identification will remain with the pig.

Refer to the exhibit organizers and the State Veterinarian for specific requirements for individual animal identification.

**Some familiar with the clinical signs of a sick pig (such as off feed, lethargy, nasal discharge, cough, "dumpling" or time breathing, and diarrhea).**

Normal rectal temperature of a pig = 101.5° - 102.5° F

Pigs can't sweat, they need help staying cool on hot days.

- During hot weather a pig's temperature may be elevated.
- If its temperature is raised, allow the pig to cool off and re-take the temperature in 15 minutes.
- Work with your veterinarian if your pig becomes sick.

### How do I take my pig's temperature?

1. Restrain your pig to avoid injury to you or the pig.
2. Use a thermometer to measure temperature.
3. Digital - Insert into the rectum, push the button and wait for the beep, read temperature.
4. Mercury - Shake down the thermometer so the red line is not showing, insert into the rectum at the pig and wait 30 seconds before reading the temperature.
5. Laser - Point the laser at the space on the skin behind the ear and read temperature.

NOTE: Laser thermometer may not be as accurate as rectal thermometer.

**Digital Thermometer**

**Some diseases can transmit from humans to pigs and from pigs to humans, so it is important to not go to the exhibition or show if you or your pig is sick.**

**Make sure that you have all of your equipment, including your show box and its contents, clean, disinfected and ready to go prior to the exhibition. Do not share any equipment with other exhibitors once at the exhibit.**

**Fill out the appropriate paperwork for the exhibition including health certificates.**

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Biosecurity recommendations for exhibitors are available at [pork.org](http://pork.org)