UDC: 631.1.017.3:599.731.1

THE IMPLEMENTATION OF A BIOSECURITY PLAN ON PIG FARMS BASED ON RISK ANALYSIS AND CONTROL OF CRITICAL POINTS (HACCP)*

GORDANA UŠĆEBRKA, DRAGAN ŽIKIĆ, ZDENKO KANAČKI, SLOBODAN STOJANOVIĆ¹

SUMMARY: Biosafety is a process on farm which aims to prevent the occurrence and spread of the disease on the farm. An effective biosecurity program consists of several elements and the need to make the whole program to ensure safety of products on the farm. This paper presents a model for the establishment of biosafety programs through the implementation of a system for ensuring product hazard analysis and critical control point (HACCP) at a pig farm. This work should be the basis for the implementation of the biosecurity program on farms, in order to develop its own program according to the situation on the farm.

Key words: biosecurity, pig farm, HACCP.

INTRODUCTION

The basic principle in the definition of "Biosafety" is the desire to prevent the onset of disease (Dargatz et al., 2002). Biosecurity on pig farm represents all the measures taken with the aim of preventing the entry of infectious agents in the farm and control the spread of infection within the farm. The aim of biosafety program is to prevent exposure to animal pathogens that are not on the farm, and to minimize the impact of endemic pathogens. Biosecurity pig farm can be defined as the planning and implementation of programs in order to minimize the different types of risks that have a detrimental effect on the farm and the animals on it. Procedures within the biosecurity are related to improving the health and productivity of pigs. Biosecurity programs can be viewed from multiple viewpoints. Frequently, biosafety is referred to as the obligation that the state implements

Review paper / Pregledni rad

¹Gordana Ušćebrka, PhD, full professor, Dragan Žikić, PhD, Associated Professor, Zdenko Kanački, PhD, Assistant Professor, Slobodan Stojanović, PhD, Assistant Professor, University of Novi Sad, Faculty of Agriculture, Trg D. Obradovića 8, 21000 Novi Sad, Serbia. Corresponding author: Dragan Žikić, dragan.zikic@stocarstvo.edu.rs, phone: + 381 21 485 3485

^{*} The study was supported by the Ministry of Education, Science and Technological Development of Serbia (Project TR 31034).

its policies in order to protect their resources and protect the health of consumers (Hueston and Taylor, 2002, Ušćebrka et al, 2006). General framework that is used to protect the health of consumers is adherence to the principles adopted by the Codex Alimentarius Commission (CAC, 2002). These principles are defined in Good hygienic practices in meat production (CAC, 2005). This document is required to manage these risks before slaughter and during the slaughter process, with the application of the HACCP system (CAC, 2003).

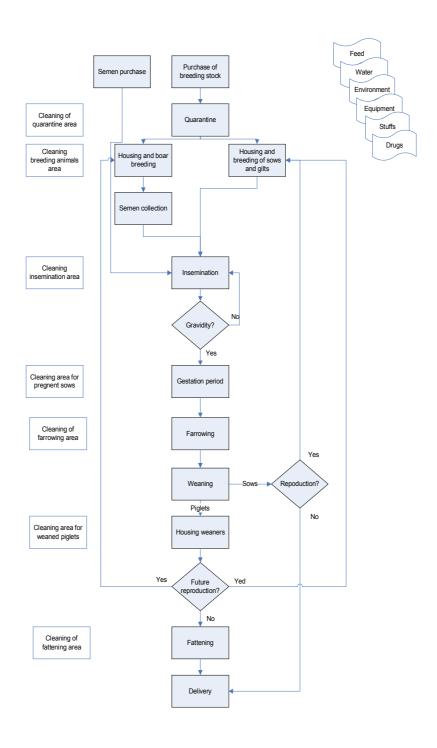
The HACCP system is based on hazard analysis and critical control point. Hazards can be divided into physical, chemical and biological. Unlike chemical hazards, which usually represent the residue in meat substances that are harmful to human health, which are clearly defined by certain rules, biological hazards, which is mainly the pathogenic microorganisms, are not clearly identified in the appropriate regulations. Therefore, not clear or control these hazards by independent auditors (Horcher and Pointon, 2011). A number of factors are involved in the development and maintenance of an effective program for ensuring food safety on the farm (Ušćebrka et al, 2012a) and biosecurity program (Ušćebrka et al, 2012b). All factors can be seen as a link in the joint chain, a biosafety program is only as strong as its weakest link (Levis and Becker, 2011; Ušćebrka et al, 2012c; Žikić et al, 2012). Application of the Hazard Analysis and Critical Control Points (HACCP) and sanitation protocols are important measures in controlling the entry and spread of infectious in herds agents (Stanković et al, 2008; Ušćebrka et al, 2009; Bojkoviski et al, 2011).

It is now known that the biosecurity, good manufacturing practices and HACCP are very important elements in intensive pig production, where a large number of animals kept at a relatively small area (Bojkovski et al, 2010a; Bojkovski et al, 2010b). However, for a well-developed HACCP model, it is necessary to establish and maintain prerequisite programs, such as good manufacturing practices, good hygienic practices, good laboratory practice (Kanački et al, 2008; Ušćebrka et al, 2008; Ušćebrka et al, 2011, Kanački et al, 2013). In addition to HACCP models, as well as methods at the farm level may indicate the necessary elements of biosafety program, and other models can be successfully applied in the assessment of biological risks (Ušćebrka et al, 2012d).

The aim of this paper is to present the biosecurity plan on the pig farm that was made based on the analysis Risk and Critical Control Points (HACCP).

STEPS IN THE IMPLEMENTATION OF BIO-SAFETY PLAN BASED ON HACCP

Step 1: Establish of the HACCP team. In order to develop a HACCP plan, it is necessary to appoint a HACCP team which should find people who have adequate knowledge of HACCP, veterinary medicine, microbiology, epidemiology of food borne diseases, pig production. Team members should be selected based on their experience in the development of HACCP systems, implementation of preventive procedures, participation in risk assessment, access to research in the field of food safety training in HACCP systems, as well as knowledge of pig production.



Scheme 2 Example flowchart commercial pig farms.

Step 2 and 3 Establishment of scale, product descriptions and intended use. The scope of the HACCP study should be based on the existing production process, and if the farm has a closed production cycle or participate in certain parts of the production process (breeding, production of breeding material, production of pigs, ...). The largest number of commercial farms in Serbia have the entire production chain and the end product is fattened that comes slaughterhouse and is intended for consumption by consumers

Step 4 and 5 Defining flowchart and its verification. In accordance with the manufacturing processes in the pig farms flowcharts are formed. The flowchart containing all the processes and all inputs and outputs from these processes. Example of flowchart is shown in Scheme 2 and it is desirable to create a table with the given process and all activities related to these processes. After creating the flowchart, it is necessary on the farm to do its verification.

Step 6 Identification of risk—principle 1. Principle 1 includes identification of potential hazards in swine production and will be the basis for determining the critical control points (CCP). Identification of potential microbiological hazards is the most important part of HACCP study. Thus, for each farm must be made to identify potential microbial hazards on the basis of the epizootic status of the farm, the occurrence frequency of certain pathogens and other relevant information. Based on the identified microbiological hazards are evaluated risks to animal health and consumer. In assessing the risk taken, the probability of occurrence and severity of the health of the people / animals when danger appears. Risk assessment is used to Table 1, the values are calculated according to the formula Risk = OxS, where O - the probability of occurrence and S - seriousness.

Values for probability of occurrence are:

1 practically impossible

2 low probability

3 can be complex but not so far happened

4 happened on our farm economic loss can lead

5 commonplace

Values for seriousness are:

1 not important

2 can disrupt the delivery of products

3 can lead to economic loss

4 can lead to disease or significant

5 closure of production

Table 1. Significance of risk on the base of probability of occurrence and seriousness

		Seriousness (S)				
		1	2	3	4	5
Probability of	1	1	2	3	4	5
occurrence	2	2	4	6	8	10
	3	3	6	9	12	15
	4	4	8	12	16	20
	5	5	10	15	20	25

All values of 8 to 25 are significant risks and must be taken into account when establishing CCPs. CCP is determined through a decision tree. HACCP team should assess and establish appropriate control measures in order for the hazards which are significant further reduce risks. Potential hazards and diseases in swine production, mode of spread and control measures used in the prevention of these diseases are given in Table 2.

Table 2. Potential diseases on the pig farm, means of spread and control measures (modification of Horcher and Pointon, 2011)

Disease	Means of spread	Control measures
Aujeszky's disease (AD)	Direct contact, semen, aerosol, contaminated food dead rats, mice and cats.	Control the movement of pigs and semen. Filters in places where grain food enters the silo.
Vesicular stomatitis (VS)	Insect bites, infected objects and equipment (catheters, needles, clothing, boots,).	Control the movement of pigs and semen.
Swine vesicular disease (SVD)	Direct contact between pigs, semen, meat products, food swill, infected objects.	Control movement of pigs, semen, people and objects from different farms and different animals. Ban on use of swill.
Foot-and-mouth disease (FMD)	Direct contact between pigs, semen, meat products, food, swill, through people or heavily contaminated water.	Control of animal movements, semen, people and objects from other farms and within farms. Ban on use of swill. Chlorination of water or the prevention of direct access to animal source of drinking water.
African swine fever (ASF)	Direct contact between pigs, semen, meat products, swill feeding, infected items and equipment.	control movement of animals, semen people and objects from other farms and within farms. Prohibition of use of swill feeding.
Classical swine fever (CSF)	Direct contact between pigs, semen, meat products, feeding swill through infected objects and equipment (catheters, needles, clothing, boots,)	Control the movement of pigs, semen and people. Ban on feeding of swill.
Rabies (B)	Dog or bat bites.	Enclosure in order to prevent the arrival of dogs.
Trichinosis (T)	Contact with infected rats or swill.	controls the movement of pigs and meat products.
Swine flu (SI)	Direct contact between pigs. The theoretical danger that people can transmit.	Control the movement of pigs. Disease control policy employed on the farms.
Porcine respiratory coronavirus (PRCV)	Direct contact between pigs.	Control the movement of pigs.
Pigs reproductive and respiratory syndrome (PRRS)	Direct contact between pigs, semen, aerosol.	Control the movement of pigs and semen.
Transmissible gastroenteritis (TGE)	Direct contact between pigs.	Control the movement of pigs.

Results of significance assessment of risk in accordance with Table 1 are shown in Table 3, these are only approximate values, responsible person, based on their experience and the situation on the farm to determine the probability of occurrence and severity.

Table 3. Potential diseases, probability of occurrence (O), seriousness (S) and risk.

Disease	Probability of occurrence	Seriousness	Risk(OxS)
Aujeszky's disease (AD)	3	5	15
Vesicular stomatitis (VS)	1	5	5
Swine vesicular disease (SVD)	3	5	15
Foot-and-mouth disease (FMD)	3	5	15
African swine fever (ASF)	3	4	12
Classical swine fever (CSF)	3	4	12
Rabies (B)	2	4	8
Trichinosis (T)	2	4	8
Swine flu (SI)	4	3	12
Pig respiratory coronavirus (PRCV)	3	3	9
Pigs reproductive and respiratory syndrome (PRRS)	3	4	12
Transmissible gastroenteritis (TGE)	3	4	12

In accordance with the results shown in Table 3 only vesicular stomatitis not to be taken in a further analysis of the threat and determining the CCP. But for all the potential hazards in accordance with the flow chart, it should make a table of hazard analysis, for all inputs in the individual processes (Table 4).

Table 4. Hazards, mode of entry in the heard and control measures (modification of Horcher and Pointon, 2011)

Entry	Hazards	Control measures	
Animals supplying	AD, VS, SVD, FMD, ASF, CSF, B, T, SI, PRCV, PRRS, TGE	Animals supplying from proven sources. Quarantine and validated by trained personnel.	
Sperm	AD, VS, SVD, FMD, ASF, CSF, PRRS	Getting semen from proven suppliers	
Food	AD	Grilles to prevent contamination of food with dead animals (rats,)	
Water	SVD, FMD, ASF, CSF	Preventing contact of wild or domestic animals with a source of water to be used by the animals on the farm, chlorination.	
Staff and visitors	AD, VS, SVD, FMD, ASF, CSF, B, SI, PRCV, PRRS, TGE	Privacy visits, entry control, the use of boots and protective clothing equipment.	
Equipment	SVD, FMD, ASF, CSF	Only approved and / or disinfected equipment can be used.	
Litter	FMD, SVD	Litter procured from farms where there is no doubt that animals infected with contagious diseases.	
Vehicles	FMD, SVD, VS, AD, ASF, CSF, B, SI, PRCV, PRRS, TGE	Disinfection of vehicles. Drivers do not leave the vehicle or use special footwear and clothing.	
Pests and other animals	AD, VS, SVD, FMD, ASF, CSF, B, T, SI, PRCV, PRRS, TGE	Disinfection of vehicles. Drivers do not leave the vehicle or use special footwear and clothing.	
Aerosol	AD, SVD, FMD, SI, PRRS	Farm is geographically isolated.	

Step 7 Determination of critical control points (CCP) - principle 2. A critical control point is a stage process in which the application of control measures necessary to prevent, eliminate or reduce risk to an acceptable level of risk. CCP is the place where control measures must be applied. Based on Table 4, which show the hazards of depending on the input in the process, forming a list of processes in which there is hazards exist, control points that are controlled in these processes and critical limits (Table 5).

Tabe 5. Processes, hazards, crtical control poins (CCP) and critical limits (modification of Horcher and Pointon, 2011)

	r <u>´</u>	Γ	Γ
Process	Hazards	ССР	Critical limits
The introduction of pigs to the farm	AD, VS, SVD, FMD, AKS, CSF, SI, PRCV, TGE, PRRS	Pigs order. Check on arrival by trained personnel.	Purchase only from trusted suppliers. Only qualified personnel may decide to enter the pigs on the farm Only healthy animals without signs of the disease may enter the pig farm. Inputs to the farm with the prior use of quarantine.
Semen supplying	AD, VS, SVD, FMD, AKS, CSF, SI, PRCV, PRRS	Semen ordering	Ordering semen only from farms that are available on the above mentioned diseases and have developed system of biosafety.
Entering of equipment on farm	AD, VS, SVD, FMD, AKS, CSF, SI, PRCV, TGE, PRRS	When entering	Equipment visual clean and disinfected appropriately.
Entry of employees and visitors	AD, VS, SVD, FMD, AKS, CSF, SI, PRCV, TGE, PRRS	When entering	When entering only healthy employees and visitors were allowed to enter. They must be provided with a clean farm boots and clothes to be washed and sanitized hands on the entry
Transport of pigs	AD, VS, SVD, FMD, AKS, CSF, SI, PRCV, TGE, PRRS	Order of means of transport and arrival at the place of loading.	Only selected carriers can sort shipping. Transport means visually clean and with a certificate of disinfection.
Litter entrance	FMD	Litter order	Only selected vendors, visual inspection of litter.

Step 8 Establish critical limits - principle 3. Critical limits are established for each control measure and represent the limits that are acceptable for the control measure (Table 5 and Table 6).

Table 6. HACCP Plan (modification of Horcher and Pointon (2011))

	(ma Pointon (2011))		
Hazards	Control measure	Critical limits	Monitoring	Correc- tive ac- tions	Records
AD, VS, SVD, FMD, ASF, CSF, SI, PRCV, PRRS, TGE	Supply of pigs tested settings from herds with known health status	The supplier shall make available to the veterinarian for consultation	What: pigs Where: at the herd How: questionnaire When: when ordering Who: trained staff	Refusal of orders.	A list of selected suppliers.
AD, VS, SVD, FMD, ASF, CSF, SI, PRCV, PRRS, TGE	Checking pigs by trained staff	Pigs must be healthy	What: pigs Where: at the entrance How to: check and questionnaire When: at arrival Who: trained staff	Refusal of pigs.	Date of checks, copies of documents and a copy of the action taken
AD, VS, SVD, FMD, ASF, CSF, SI, PRCV, PRRS, TGE	Getting sperm from selected suppliers	Supplier of sperm works in accordance with high standards of biosecurity	What: supplier of sperm Where: at the entrance How: questionnaire When: when ordering Who: trained staff	Refusal of semen.	Date of checks, copies of relevant documents, the action taken
AD, VS, SVD, FMD, ASF, CSF, SI, PRCV, PRRS, TGE	Only previously announced Visitors necessary for the operation of the farm can enter the farm	For previously announced visitors provided clean boots and clothing. Visitors to wash their hands before entering	What: visitors Where: at the entrance How: by filling records When: on arrival Who: trained staff	No entry	Diary of visits; activities undertaken
AD, VS, SVD, FMD, ASF, CSF, SI, PRCV, PRRS, TGE	Means of transport must be clean and disinfected	The selected carrier that operates in accordance with good practice Vehicles must be visually pure certificate of cleaning and disinfection	What: vehicle Where: at the entrance How to: Verify a certificate, a questionnaire and a list of approved carriers When: on arrival Who: trained staff	No entry	A list of approved carriers, date checks, certificates of disinfection and activities undertaken
•••	•••		•••		

Step 9 Establish a monitoring system - principle 4. Observation or monitoring of critical limits is a check that the threat under control at this stage of the process. For each critical point, it is necessary to answer the five questions and the what, how, where, when and by whom. These questions and answers are entered in the HACCP plan, which is shown in Table 6.

Step 10: Defining corrective action - principle 5. Corrective measures represent actions to be taken when it is determined that the critical limits are not respected, and that the hazards is not under control. The goal is to apply corrective measures correcting a mistake at this stage and tried to prevent in the future. Corrective measures are entered in the table HACCP plan (Table 6). The table entries are HACCP plan and records should document the fulfillment of requirements in terms of achieving and maintaining critical limits.

In this way the HACCP plan is also unique biosafety document. Applying all entries HACCP plan establishes an efficient and effective biosecurity plan.

Step 11: Establish verification procedures - principle 6. HACCP plan that contains all the elements of biosecurity should be verified and the verification can be done in one of these ways:

- independent verification of control measures by the management of the farm or independent vocational entities;
- independent review of critical limits for all CCPs by management or independent professional person;
- checking by a third party that will require a detailed review of the documentation on the functioning of the various elements of the HACCP plan.

Step 12 Establish a system of documentation and record keeping - Principle 7. For the successful functioning HACCP system is one of the most important activities is the proper documentation. Accordingly, it is necessary to develop procedures for maintaining documents and records.

INSTEAD OF A CONCLUSION

From the above it can be concluded that biosecurity is one of the most important activities on the farm. Biosafety is impossible to separate from the integrated system for ensuring food safety and is an important part of his. Since the program biosecurity prevent, eliminate or reduce to an acceptable level only biological hazard and to those that cause animal diseases and / or consumers, food safety assurance system at the farm is a broad term. However, for an efficient and effective biosecurity plan is necessary to do all the steps necessary to establish a system for ensuring food safety.

REFERENCES

BOJKOVSKI, J., PETRUJKIĆ, T., STANKOVIĆ, B., ĐOKOVIĆ, M., VALČIĆ, M., PAVLOVIĆ, I., SAVIĆ, B.: Contribution to knowledge of health, reproduction, biosecurity, and ecological problems in intensive cattle and pig production, Proceedings of Research paper, 16(3-4)105-113, 2010

BOJKOVSKI, J., SAVIĆ, B., PAVLOVIĆ, I., PETRUJKIĆ, T., RELIĆ, R., ROGOŽARSKI,

- D.: The most common pathogenic causes disease in dairy breed cattle and pigs in farm Lucrări stiinlifice medicină veterinară, 44(1)149-156, 2011.
- BOJKOVSKI, J., STANKOVIĆ, B., MIRILOVIĆ, M., PETRUJKIĆ, T., PETRUJKIĆ, B., SAVIĆ, B.: Can cytogenetic methods can be used as a part of bioscecurity and selection plans on pig farm. Proceedings of VIII Symposium Health protection, selection, and swine reproduction, Srebrno Jezero, 3-5 jun. 23-27, 2010.
- CODEX ALIMENTARIUS COMMISSION: Code of hygienic practice for meat. CAC/RCP 58e2005. Codex Alimentarius Commission, 2005.
- CODEX ALIMENTARIUS COMMISSION: Proposed draft principles and guidelines for the conduct of microbiological riskmanagement. CX/FH 03/7. Joint FAO/WHO Food Standards Programme. Orlando, Florida: Codex Committee on Food Hygiene CX/FH 03/7, 2002.
- CODEX ALIMENTARIUS COMMISSION: Recommended international code of practice general principles of food hygiene (CAC/RCP 1e1969, Rev. 4-2003). Codex Alimentarius Commission, 2003.
- DARGATZ, D.A., GARRY, F.B., TRAUB-DARGATZ, J.L.: An introduction to biosecurity of cattle operations. Vet. Clin. Food Anim, 18:1-5, 2002.
- HORCHER, M.P., POINTON, M.A.: HACCP-based program for on-farm food safety for pig production in Australia. Food Control, 22:1674-1688, 2011.
- HUESTON, W.D., TAYLOR, J.D.: Protecting US cattle: the role of national biosecurity programs. Vet. Clin. Food Anim., 18:177-196, 2002.
- KANAČKI, L., KANAČKI, Z., STOJANOVIĆ, S., UŠĆEBRKA, G., ŽIKIĆ, D. The need and choice of consultants in the implementation of accreditation for testing laboratories. European quality week 2013 in Serbia, 19th-21st November, Novi Sad, Serbia. International proceedings, 1-5 2013
- KANAČKI, Z., UŠĆEBRKA, G., ŽIKIĆ, D., STOJANOVIĆ, S., LJUBOJEVIĆ, D.: GMP and Safety in Poultry Production. Simpozijum sa međunarodnim učešćem "Stočarstvo, veterinarska medicina, i ekonomika u proizvodnji zdravstveno bezbedne hrane", Herceg Novi, Zbornik kratkih sažetaka, 105, 2008.
- LEVIS, G.D, BACKER B.R.: Biosecurity of pigs and farm security. University of Nebraska, Lincoln Extension. 2011.
- STANKOVIĆ B., HRISTOV S., PETRUJKIĆ T., TODOROVIĆ-JOKSIMOVIĆ M., DAVIDOVIĆ V., BOJKOVSKI J. Biosigurnost na farmama svinja u svakodnevnoj praksi, Biotehnology in animal husbandry, 24:601-608, 2008.
- UŠĆEBRKA, G., STOJANOVIĆ, S., ŽIKIĆ, D., KANAČKI, Z. Implementation of good agricultural practice in broiler production. Contemporary Agriculture, 57(3-4)181-186, 2008.
- UŠĆEBRKA, G., STOJANOVIĆ, S., ŽIKIĆ, D., KANAČKI, Z., ŠEVIĆ, D.: Preduslovni programi kao deo integrisanog sistema kvaliteta u cilju obezbeđenja zdravstveno bezbednog proizvoda. "European Quality Week 2011 in Serbia", 9th 11th, November 2011, Novi Sad, Radovi i prezentacije, 46, 2011.
- UŠĆEBRKA, G., STOJANOVIĆ, S., ŽIKIĆ, D.: Biosecurity at the farm level as a condition for safe food production. 47th Croatian & 7th International Symposium on Agriculture, February 13-17, 2012, Opatija, Croatia. Book of Abstracts, 215-216, 2012b.
- UŠĆEBRKA, G., ŽIKIĆ, D., STOJANOVIĆ, S., KANAČKI, Z.: Systems and Quality Standards in the Poultry Production with the Aim of Obtaining a Healthy Product. 9th International Symposium-Modern Trends In Livestock Production, Belgrade, Biotechnology in Animal Husbandry, 25(5-6)1017-1022, 2009.
- UŠĆEBRKA, G., ŽIKIĆ, D., STOJANOVIĆ, S., KANAČKI, Z.: Traceability in the food chain and standards. International Convention on Quality 2012, Belgrade, Serbia, 05-07 June 2012. International Proceedings, 133-137, 2012c.
- UŠĆEBRKA, G., ŽIKIĆ, D., STOJANOVIĆ, S., LALOŠEVIĆ, V.: The current state and the possibility of implementing safety systems and standards in pig farms in South Backa district.

International conference "Biological Food Safety and Quality", Belgrade, Serbia, 4-5 October 2012. Proceedings of the International Conference, 162-164, 2012a.

UŠĆEBRKA, G., ZIKIĆ, D., STOJANOVIĆ, S., ŠEVIĆ, D. An example of model of estimating the level of biological risk on farms based on the GAP requirements. International Scientific-and-Practical Conference "Transmissible diseases of animals: actual aspects of biosafety and control", Kharkiv, Ukraine, 21-25 May 2012. Inter-departmental subject scientific collection "Veterinary medicine", 96:71-74, 2012d.

UŠĆEBRKA, G., ŽIKIĆ, D., STOJANOVIĆ, S., ŽIKIĆ, T.: Importance of the Quality Assurance and Food Safety. European Quality Week 2006, Novi Sad, Total Quality Management & Excellence, 34(3 – 4)61-64, 2006.

ŽIKIĆ, D., UŠĆEBRKA, G., STOJANOVIĆ, S., KANAČKI, Z.) GMP + FSA scheme as part of the integrated system for providing biosecurity in animal production. International Scientific-and-Practical Conference "Transmissible diseases of animals: actual aspects of biosafety and control", Kharkiv, Ukraine, 21-25 May 2012. Inter-departmental subject scientific collection "Veterinary medicine", 96:184-186, 2012.

IMPLEMENTACIJA PLANA BIOSIGURNOSTI NA OSNOVU ANALIZE RIZIKA I KONTOLE KRITIČNIH TAČAKA (HACCP) NA FARMI SVINJA

GORDANA UŠĆEBRKA, DRAGAN ŽIKIĆ, ZDENKO KANAČKI, SLOBODAN STOJANOVIĆ

Izvod

Biosigurnost je proces na farmi koji ima za cilj da spreči pojavu i širenje bolesti na farmi. Efikasan program biosigurnosti sastoji se iz više elemenata i treba da čini celinu sa programima za obezbeđenje bezbednosti proizvoda na farmi. U ovom radu biće prikazan model uspostavljanja programa biosigurnosti kroz primenu sistema za obezbeđenje proizvoda analizom opasnosti i kontrolom kritičnih tačaka (HACCP) na farmi svinja. Ovaj rad treba da bude osnova za implementaciju programa biosigurnosti na farmama, sa ciljem razvoja sopstvenog programa u skladu sa situacijom na samoj farmi.

Ključne reči: biosigurnost, farma svinja, HACCP.