



F1 | BARN CLEANING AND DISINFECTION

WHY IS THIS IMPORTANT?

- Cleaning and disinfecting help to minimize the accumulation and transmission of micro-organisms in the herd that can contaminate pork products.
- Good sanitation practices help to reduce disease and the need for antibiotics.

CLEANING

- Clean air inlets and fans.
- Remove cobwebs and clean places by hand that cannot be pressure washed
- Scrape and sweep floors and slats within stalls, crates and pens, and clean feed areas and equipment to remove organic matter and manure. It is important to remove all loose organic matter prior to using a detergent.



WASHING

- Soak surfaces and equipment with water to soften dry and hardened manure.
- Use a degreaser/detergent. Follow the concentration and contact (exposure) times recommended on the label.



Use alkaline detergents often.

Use acidic detergents a few times per year.

- Rinse off the detergent using a hot-water pressure washer. Start from the highest point in the room, progressing down to the slats.
- Inspect the room and clean any areas that were missed. (Ask someone to help; a second set of eyes can help you identify areas that need further cleaning.)
- Drain any water that has pooled, and let surfaces dry completely before disinfecting, if possible.



Detergent helps to remove any biofilm or organic matter that is sticking to pen floors, partitions, feed equipment and walls, which can create a barrier that prevents surfaces from being disinfected and bacteria and viruses from being killed.

DISINFECTING

- Completely coat the room (walls, floor, ceiling) and equipment with disinfectant.
- Use a foaming nozzle to ensure full coverage.

Very Important!

Consult with your veterinarian or a biosecurity professional about the best disinfectant products for your herd. Follow the concentration level and exposure time specified on the label or recommended by a professional.

DRYING

- Whenever possible, let the area dry completely. This is especially important for nursery pens.

Keep cleaning products (and all chemical products) away from feeding and feed-storage areas and any other locations that pigs have access to. If ingested by pigs, these products can leave a residue in the meat.

DON'T FORGET THESE AREAS!

- Top surfaces of feed lines
- Air inlets
- Feeding hoppers (front and back)
- Underside of penning panels and equipment
- Carts and other mobile equipment
- Pay particular attention to cracked surfaces.

