



Controlled Environment (CE) Biosecurity Self-Certification

Hudson Insurance Company
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Insured's Name	Agency and Agent Name	Crop Year
		Policy Number

Biosecurity steps	Definitions	Questions	Yes / No
Potential Hazards and Risk	A hazard is an identified area or process that could potentially introduce a pest or pathogen.	Have hazards been identified?	<input type="checkbox"/> Yes <input type="checkbox"/> No
Identified Risks	Use risk rating to determine your resource needs. When rating risk, consider occurrence (how likely will it happen), regulation (for the potential pest introduction) and severity (what are the consequences if pest is introduced).	Have risks been identified?	<input type="checkbox"/> Yes <input type="checkbox"/> No
Identified Critical Control Point	Determine Critical Control Points. Where do risks and hazards exist in the production timeline? Where and/or when is it appropriate to apply the good production practices to mitigate risks?	Has operation identified Critical Control Points?	<input type="checkbox"/> Yes <input type="checkbox"/> No
Good Production Practices	Determining the steps you are going to take to address and/or mitigate the hazard/risk at the critical control point. These are good production practices consistent with requirements for insurability.	Has operation identified the good production practices to take that mitigate the identified risks?	<input type="checkbox"/> Yes <input type="checkbox"/> No
Internal Procedures and Protocols	List or describe any internal procedures your operation may use or need for good production practices (e.g., sanitation, mitigation and scouting procedures).	Has operation identified internal procedures for good production practices?	<input type="checkbox"/> Yes <input type="checkbox"/> No
External Protocols and Documents	List any other procedures or documents that you may have used to determine the good production practices. (Regulatory requirements, compliance agreements, internal quality management procedures, extension information are examples.)	Has operation identified external documents and steps for good production practices?	<input type="checkbox"/> Yes <input type="checkbox"/> No
Responsibilities	List employees in charge of good production practices steps and employees in control of each step.	Has operation identified the employees who are required to implement and monitor good production practices?	<input type="checkbox"/> Yes <input type="checkbox"/> No
Training Requirements	Define the training requirements for employees that implement good production practices.	Has operation identified training for good production practices and employees' roles in it?	<input type="checkbox"/> Yes <input type="checkbox"/> No
Record Requirements	List the records your CE operation may use to document the good production practices that were completed (e.g., activity logs, training date records, copies of training materials and/or guides).	Are records available that support their good production practices plan?	<input type="checkbox"/> Yes <input type="checkbox"/> No