

REDUCING EXPOSURE TO PATHOGENS

An On-Farm Checklist

Has your farm recently evaluated measures to reduce pathogen exposure? Use this checklist to be certain you have not overlooked an area that could be improved.

1. Selecting measures for newborn calves

- Collecting and feeding clean colostrum
- Dipping navels
- Keeping calves away from adult cow manure
- Keeping calves away from airborne pathogens especially from cows
- Goal: During the first day of life, minimize exposure to parasite oocysts, viruses and bacteria; especially exposure to fecal coliform bacteria. Fecal:oral exposure is the most dangerous.

2. Selecting measures for preweaned calves

- Feeding clean milk replacer or milk
- Keeping adult cow manure away from calves including:
 - *Calfcare personnel
 - *Other farm employees
 - *Veterinarians
 - *Consultants
 - *Suppliers
 - *Equipment such as skidsteer loaders, tractors, manure spreaders
- Keeping calves away from calf manure including:
 - *Clean pens or hutches
 - *Clean bedding

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For Calves with Sam blog go to dairyalfcare.blogspot.com

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- *Calfcare personnel
 - *Other farm employees
 - *Equipment such as skidsteer loaders, tractors, manure spreaders
 - *Avoid standing water
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- Keeping sick calves away from healthy ones – avoid carrying pathogens from calf-to-calf on caregiver’s hands and boots.
 - Keeping calves from breathing contaminated air
 - Goal: During the preweaned period, minimize pathogen exposure. Especially dangerous are low-level pathogen sources that continually drain protein and energy resources away from growth (for example, contaminated milk or milk replacer)

3. Selecting biosecurity measures for calfcare personnel (zoonotic disease prevention)

- Cryptosporidia
- Salmonella
- Ringworm

(For an expanded outline of methods, go to www.atticacows.com click on Resources, then on “Calf Facts Resources Library” click on “Calfhood Diseases: Managing using HACCP method.”