

**Date of biosecurity check:** \_\_\_\_\_

| <b>RECOMMENDED PRACTICES</b>   | <b>YES</b> | <b>NO</b> | <b>COMMENTS</b> |
|--|------------|-----------|-----------------|
| <b>Pests</b>   |            |           |                 |
| Apiary staff know how and where to report pests  |            |           |                 |
| Pest surveillance is conducted regularly with activities and results recorded even when nothing is found   |            |           |                 |
| Apiary staff are familiar with common established pests and the high priority exotic pests of honey bees   |            |           |                 |
| Hives are regularly inspected for pests  |            |           |                 |
| A science and evidence based health program to monitor and manage pests is implemented   |            |           |                 |
| Sugar shaking and/or uncapping drone brood forms part of a routine health surveillance program to detect any potential exotic mites  |            |           |                 |
| Pest threat posters are displayed and updated  |            |           |                 |
| <b>Product management</b>  |            |           |                 |
| Queen bees and packaged bees are 'certified' or have a defined and documented health status  |            |           |                 |
| Queen bees, packaged bees and newly produced brood thoroughly checked within one month of arrival  |            |           |                 |
| Records of queen bees and packaged bees and their sources are maintained   |            |           |                 |
| Apiary staff are aware of symptoms of honey bee pests spread by queen bees and packaged bees   |            |           |                 |
| No exposed honey, wax and colony debris is left on vehicles and apiary equipment   |            |           |                 |
| Honey and other products are loaded and unloaded on a paved or sealed pad away from production areas   |            |           |                 |
| Waste material is disposed of away from production areas (preferably buried or burnt to keep it from foraging bees)  |            |           |                 |
| Biosecurity and Quality Assurance schemes such as B-Qual or a barrier system are adopted   |            |           |                 |
| Industry best management practices are adopted in the production of queen bees and packaged bees, honey and specialist products and in pollination services  |            |           |                 |
| <b>Equipment and vehicles</b>  |            |           |                 |
| Wash down facilities are provided to clean vehicle trays of honey, wax and associated colony debris, especially after visiting other apiaries  |            |           |                 |
| All tools and equipment, including hive tools, gloves, pallets, boxes and any other equipment used in the apiary are regularly cleaned and sterilised  |            |           |                 |
| Discussions are regularly held with landholders about where the beekeeper has travelled and the risk of spreading pests and/or disease onto their property or apiary that are significant for them or their industry                 |            |           |                 |
| Borrowed and second-hand machinery and equipment is cleaned and sterilised before use  |            |           |                 |
| Before the movement of hives and/or honey bee products and equipment interstate, the beekeeper always contact their local department of agriculture to ask about any specific health certification requirements that may be required |            |           |                 |