Bee Biosecurity Self-Evaluation Checklist

Note: The list does not contain all of the points you should consider in developing a biosecurity plan for your beekeeping operation. Refer to your National Bee Farm-Level Biosecurity Standard and relevant Planning Guide for additional aspects to review.

Biosecurity practices	Self	-evaluatior	Checklis		
	Always/ frequently	Some- times	Never	N/A	Notes
Bees are purchased/introduced from local, certified, and recognized suppliers.					
Introductions are inspected and assessed for the presence of pests – appropriate actions are taken					
Introductions are placed in new or disinfected hives, and handled with clean and disinfected equipment.					
Records of bee and equipment movement are maintained.					
Clean water, sugar, pollen substitute, and treatments are provided to the bees as required.					
Measures are taken to avoid disturbances when bees are handled, transported, placed, and stored.					
Direct and indirect exposure to pesticides is minimized through situational awareness and by monitoring bee health.					
Hive equipment is designed, used, and maintained to reduce exposure to pests.					
Apiaries are placed and monitored to reduce exposure to wildlife and pests.					
Management techniques are used to prevent robbing, drifting, and swarming.					
Used equipment is purchased from local, trusted, and inspected suppliers who have biosecurity protocols; unfamiliar suppliers are investigated before buying used equipment.					
If swarms are captured, they are isolated and monitored for one year.					
Feeders and containers are new or disinfected.					

Biosecurity practices	Self	-evaluatio	n Checklis		
biosecurity practices	Always/	ys/ Some-	Never	N/A	Notes
	frequently	times	Nevel	17.5	
Dead bees are removed from feeders.					
Equipment, structures and hives are routinely inspected for the presence of pests and observations documented.					
Honey spills are cleaned up as soon as possible if applicable.					
Dead or contaminated bees, bee products, and contaminated equipment are properly disposed of by burning.					
Hands are routinely washed and thoroughly dried when working with bees and bee equipment.					
Tools are cleaned and disinfected when moving between apiaries.					
Segregated storage areas are provided for: receiving bees; contaminated or suspect hives; hives from different apiaries (wintering facilities); or hives destined for pollinating crops in pest-free areas.					
Transportation and operational equipment and surfaces are clean of debris and honey spills.					
Employees are aware of and educated about your biosecurity protocols.					
You try to stay aware of new emerging diseases and good production practices by reading reputable industry material and participating in any available training and continuing education opportunities.					
You know who to contact if you see any symptoms of pests or diseases in your hives and would be diligent about doing so.					

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