



Sunfish Fish Farms LLC
4210 N 2300 E, Beaver, UT 84713

Biosecurity Protocol for Sunfish Fish Farms, LLC.

1. Employees of SFF should make every effort to use designated nets intended for the harvest of fish from each grouping to ensure that no cross-contamination will occur. Nets are to be dip treated and dried after usage.
2. Employees of SFF should make every effort to use the well water source supplied by the closed well from the SFF facility in the transport truck.
3. Employees of SFF will use only the well water source on the SFF facility supplied by the closed well to transport aquaculture products to customers' facilities.
4. Employees of SFF will follow the set procedures once products are placed in holding tanks before delivery. These set procedures will consist of flow-through salt treatment in holding tanks at 3.5 – 6.0 ppm salinity and will be repeated as needed.
5. All holding tanks will be power washed regularly with all water to be pumped onto the ground away from the controlled holding lake water source.
6. Transport trucks will have their tanks power washed regularly using a 5% Clorox and 95% water solution and air-dried to ensure against cross-contamination.
7. Daily logs of weather conditions, feed rates, stocking rates, water temps, treatment schedules, and general farm conditions will be done by the farm manager.

Bioassay; Transportation, Holding, and Delivery of Products from Sunfish Fish Farms, LLC.

1. Employees of SFF will follow all the above-mentioned biosecurity procedures in addition to the below.
2. Bioassay products will be placed on a closed well water system after three days of salt treatment is made.
3. Products are to be handled by nets and buckets that are marked for specific use only in the controlled holding tanks of the SFF facility.

4. Above mentioned nets and buckets are to be dip treated and dried before using in the controlled holding tanks.
5. All tanks will be cleaned of waste while fish are being held before shipping. Additional cleaning of the controlled tanks will be done as each population of fish is sold.
6. Brook Knotts, Owner of SFF is in total control of the bioassay operation leaving little if any chance of issues. Complete instructions are left to other permanent staff if Mr. Knotts is out of the office. At no time while Mr. Knotts is not available are fish brought into or shipped from the bioassay operations of SFF.

*Training of New Staff.

1. Any new staff to be employed by SFF will be trained on the importance of the farm's biosecurity operations before being hired.
2. Due to SFF being a tightly held farm operation there has been little to no turnover of staff in the last several years.