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Rabbit Hemorrhagic Disease (RHD) by Dr. Ryan Wolker, Assistant State Veterinarian

Rabbit hemorrhagic disease (RHD) is a highly fatal viral disease that can affect both domestic rabbits and wild rabbits. RHD is caused by a Calicivirus which is very contagious. The first report of this disease was in China in 1984 where approximately 14 million domesticated rabbits died. This outbreak was linked to Angora rabbits imported into China from Europe. Currently there are two main types of RHD and the type involved in the most current outbreak in the Southwest involving New Mexico and Arizona in 2020 has been identified as Rabbit hemorrhagic disease type 2 or RHDV2. RHD strictly affects rabbits and a few other species of rodents but does not affect humans, livestock or dogs or cats.

RHD is transmitted either by direct contact with live or dead animals and by contact with contaminated feed pans, water sources, hutches, feed or bedding acting as fomites. Once animals are infected the incubation period is anywhere from 1-9 days and typically most animals are going to be showing clinical signs by day 3-4 after exposure to the virus. Once infected, the virus is shed in virtually all secretions or excretions including saliva, mucus, urine and feces and the virus can remain viable on rabbit fur or in carcasses for quite some time. Animals which do survive can shed virus for at least a month which can contribute to the spread of the disease. Insects can also mechanically vector or transmit the disease amongst a rabbit population and flies have been shown to be excellent vectors. Likewise scavenging birds and mammals (crows and coyotes for example) can also move the virus around. Interestingly, with type 1 RHD, rabbits less than 4 weeks of age commonly have fevers with subclinical disease and tend to survive, however, rabbits older than 4 weeks of age have rapid onset of disease characterized by a fever and sudden death. If the rabbits are observed closely, one may appreciate dullness, loss of appetite, redness of the eyes and possible neurologic disease. Other signs that may be seen include difficulty breathing, blood stained nasal discharge, bleeding from the eyes and nose, tearing, jaundice, and diarrhea. In contrast to type 1 RHD, type 2 RHD affects both young and older rabbits the same.

The two most important means of controlling this disease in both our domestic and wild rabbit populations are prompt reporting of fatality events and biosecurity in domestic settings. The Arizona Department of Agriculture (AZDA) works very closely with our counterparts at the Arizona Game and Fish (AZGF) commission to conduct surveillance for this disease if we are notified about suspicious die-offs. For

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No Fence District

by Richard Shore, Livestock Services Manager



This article is to help clear up some issues about “No-Fence Districts”. Cattle belonging to a land lessee have a legal right to be on property by way of the lease from State Land, BLM or other, and are protected if they stray off that property. There are a few exceptions.

3-1421 Formation of no fence district. This is where a county protects the area of irrigated land when petitioned by the farmers. If a county puts land in a no fence district the land owner is not required to put up a fence, the rancher is required to not allow his cattle to roam free.

3-1426 describes the minimum requirements for a lawful fence. If a person has a fence, it is up to a court to determine if the fence meets these standards. The Arizona Department of Agriculture does not inspect fences to see if they meet this standard.

3-1427 states the property owner cannot recover any damages if the property owner does not have a lawful fence.

3-1428 describes how a property owner can recover damages when cattle cause damage and a lawful fence exists.

3-1429 is an exemption for an incorporated city or town. If a city or town has an ordinance it can be enforced and it over rides this law. A city or town may not enforce their ordinance for two years after the area has been annexed or incorporated.

These laws can be found in Arizona Revised Statute Title 3. This article is to provide guidance on where to look for the laws related to cattle and requirements relating to fencing. Most of the statutes you see here are a Civil Matter to be handled in a civil court. The exception is when the cattle are in a no fence district (3-1424). It is a crime to let cattle roam in these areas. If you need advice in these matters please seek legal advice from your attorney.



ASD Employee Spotlight

My name is **Katelin Williams** and I work in the State Vet's Office and the Self-Inspection Desk. I have been with the State for over 6 years and with AZDA for a little over 5 years.

My duties include issuing permit numbers for out of state livestock coming into Arizona as well as processing seasonal passes, self-inspection books, and certificates.

Outside of work I enjoy baking and cooking new things and trying out different recipes, and spending time with my family and going to hockey games.



Spike in Egg Demand

by Roland Mader, Dairy/Egg Administrator

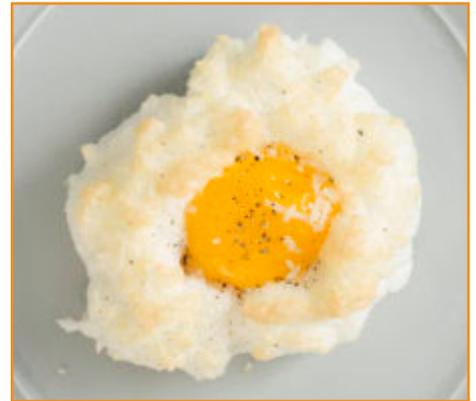
Why are eggs a staple of quarantine life? First things first, to get it out of the way: there is currently no egg shortage. But that doesn't mean that stores aren't sold out of eggs; the demand during COVID-19 for eggs has been sky-high, even if the supply has remained consistent. What's going on here?

With demand, the average wholesale price has spiked, too; on March 21st, they hit a high of \$3.09 per dozen. Often when prices spike like this, it's because supply is scarce. Not in this case; there are no shortages on the horizon. It's simply that people are buying more eggs.

There are several reasons for the spike in egg purchasing. For one thing, eggs are an affordable source of protein; and a great bang for your buck. Eggs are also wildly versatile while remaining easy to cook. It's not unlikely that the first thing you ever learned to cook was a scrambled egg. They're also a required ingredients for long, ambitious cooking and baking projects that Americans suddenly have the time and energy to undertake. Cakes, pies, pastas, and even some breads all need eggs, and with baking and elaborate cooking becoming a soothing, time-consuming pastime, eggs are essential.

Eggs are also a staple of preparedness shopping. The classic trio of items that usually sell out in grocery stores are eggs, milk, and bread. But eggs have an advantage over milk and bread—eggs can last for weeks in the refrigerator, providing an easy, quick, and perhaps most importantly, a wholesome-feeling meal.

In terms of the market, the USDA says that egg supplies are stable and egg producers aren't worried. To date, Arizona's egg producers are operating normally, and have not experienced any supply chain or delivery disruptions."



Cloud Eggs

as featured by
the [Incredible Egg](#)

Total Time: 20m
Prep Time: 10m
Cook Time: 10m
Yields: 2 Servings

What You Need

2 large eggs
1/4 tsp. salt
1/4 cup Gruyere cheese, grated

Directions

Preheat oven to 450°. Line large baking sheet with parchment paper.

Separate egg whites and yolks. Place egg whites in large bowl and yolks in small bowl.

Season egg whites with salt. Using electric mixer, Beat egg whites until stiff peaks form. Gently Fold in grated cheese.

Spoon egg whites into 2 mounds on prepared baking sheet. Add a small dent in center of mound with back of a spoon. Bake for about 3 minutes or slightly golden.

Place egg yolk gently in center of each egg white cloud. Season with salt. Bake for about 3 minutes or until yolks are just set.

MPI Program Audit FY20

by Rick Mann, MPI Manager

AZDA's Meat and Poultry Inspection Program (MPI) is permitted through a cooperative agreement with the USDA Food Safety Inspection Service (FSIS). 27 states have their own state meat inspection program through this cooperative agreement. In order for states to have a meat inspection program they must maintain their programs to be deemed "At Least Equal To" the federal system. This is done by submitting a self-assessment annually including all supporting documentation to FSIS covering all 9 components of the program which are, Statutory Authority, Inspection, Sampling Program, Staffing, Humane Handling, Compliance, Laboratory Methodology Quality Assurance Program, Civil Rights and Financial Accountability. Additionally every 3 years the Federal State Audit Branch (FSAB) from FSIS visits the states to perform an onsite audit of the state's program to verify firsthand things are being implemented as required by Notices, Directives and Regulations.

In January FSAB auditor Michelle Cox came to Arizona for two weeks to perform the audit of Components 1 through 6. 7 official state inspected facilities around the state were visited to verify inspectors' controls and knowledge of all regulatory requirements including sanitation (SSOP) and Hazard Analysis and Critical Control Points (HACCP), humane handling, net weights and labeling to name just a few. A day was also spent in the office going over Compliance to ensure we are performing oversight of in commerce products and complaints from consumers.

The rest of the day was spent reviewing our in house records for all regulatory requirements and administrative actions taken by the Department. We did have 3 findings that were noted by Ms. Cox and on April 15th after reviewing our corrective action plan for the findings we received notification from FSAB that we were deemed "At Least Equal To" the federal inspection system.

On April 21st, a telephonic audit was held for the Civil Rights (CR) portion due to the COVID-19 restrictions. A self-assessment with all supporting documentation had already been supplied to the CR's auditors prior to the call. At the conclusion of the audit we were verbally told that the AZDA MPI program would be deemed "At Least Equal To" due to having no findings. Mr. Terry Black performed the financial audit in January as well. After his weeklong stay at AZDA Mr. Black noted one finding that is currently being reviewed by FSIS. The State Lab portion has not been conducted to date and is currently delayed due to COVID-19 issues. All in all the program audit went very well and our inspection staff deserve a pat on the back for a job well done.

RHD *continued from page 1*

domestic pet or farmed rabbits, please call or email the AZDA as soon as an issue is identified on your premises. AZDA can be reached at 602-542-4293 or email diseasereporting@azda.gov If **wild rabbit** carcasses are found on your property, you should notify the AZGF authorities immediately (623-236-7201). If the carcasses are deemed testable, AZDA or AZGF will send someone to pick up the rabbit and conduct a disease

investigation. If too much time has elapsed or the carcasses are not in a testable condition, you will be advised to dispose of them immediately either by deep burial or incineration. You should be very careful not to wear any clothing or footwear that may have been in contact or near the wild dead rabbits anywhere near your domestic rabbits without prior laundering and disinfection of those articles of clothing or footwear. RHD virus can be effectively neutralized with a 10% household bleach solution. Any infected bedding material or hutches should also be removed or disinfected. If you are unfortunately subject to a RHD event in your domestic rabbits, it is advised that no restocking should occur for 90 days to provide an adequate fallow period to allow any residual virus left in the environment to become inactivated. Ideally your domestic rabbits should have no contact with wild rabbits and hutches or grazing areas should have solid fences that go down to or below ground level. In exceptional circumstances, vaccination may be made available however every state needs to navigate the import process of this unapproved vaccine and rabbit owners will be required to have their pet or breeding stock rabbits that are vaccinated officially identified with either a microchip, tattoo or both. Those individuals that are involved in showing rabbits, 4-H or breeding operations should exercise extreme caution with importing rabbits and follow appropriate quarantine procedures after returning from shows or introducing new stock. Once again, by keeping your eyes open and calling immediately with any suspicious deaths, you can help mitigate this disease incursion affecting our domestic and wild rabbit populations.

Manufacturing of Dairy Products

by Roland Mader, Dairy/Egg Administrator

Processing milk and making a variety of delicious dairy products provides a healthy variety in our daily diet. AZDA, by statute, regulates all dairy processing within the state. With a broad definition of milk processing and manufacturing, it can get quite difficult to understand jurisdiction, even for those who are interested in manufacturing milk products as well as inspectors from different jurisdictions.

The definitions from the Arizona Revised Statutes for dairy processing plants are, Milk distributing plants and Manufacturing milk plants. While Milk distributing deals mostly with liquid milk, yogurt and includes all Grade A dairy products. Manufacturing is mostly cheese and all other milk products that do not fall into the Grade A category. **"Milk distributing plant"** means a plant processing and distributing milk and milk products other than products made from manufacturing milk. **"Manufacturing milk processing plant"** means any place, premises or establishment where manufacturing milk or manufactured milk products, or any combination of them, are collected, handled, processed, manufactured, stored, pasteurized, aseptically processed, bottled, or prepared for distribution.

Depending on what milk product is being produced, a restaurant might fall into one or both definitions. A restaurant serving a glass of strawberry milk could be considered a milk distributing plant. This would not be in the best interest of the consumer and restaurant operators. In addition, with the amount of restaurants in the state, the Department would not be able to inspect all restaurants that serve dairy products.

Contact Us

Dairy: (602) 542-4189	Meat & Poultry: (602) 542-6398
Dispatch: (623) 445-0281	Avian Disease: 1-888-742-5334
Egg: (602) 542-0884	Self-Inspection: (602) 542-6407
Licensing: (602) 542-3578	State Vet's Office: (602) 542-4293



Restaurants are licensed and inspected within the jurisdiction of the Health Department, doubling on inspections does not make much sense. AZDA partners work closely together with the Health Department, and to build on this relationship AZDA is currently working on a policy for dairy products produced at restaurants. This policy will be following the example of frozen desserts. The policy will allow restaurants to serve dairy products from their own production on site, as long as the restaurant is properly licensed with the Health Department. This policy will simplify regulations by having oversight by one regulatory body, making it easier for everyone involved.

So we all can enjoy and celebrate National Dairy Month in June and don't forget National Ice Cream Month is just around the corner in July.