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## Vesicular Stomatitis ALERT

by Dr. Peter Mundschenk, State Vet's Office

Vesicular Stomatitis has been diagnosed in Colorado, New Mexico and Texas with a combined 366 affected premises identified. One premise had affected cattle in Colorado with the rest being equine facilities. With this outbreak, there are new restrictions by many states and other countries for the movement of animals. If you plan on traveling to or from one of these states for an event, recreation or moving animals please check with your veterinarian. Currently Vesicular Stomatitis is not in Arizona, yet we need to be watching animals for signs of disease and reporting these to your veterinarian or even the State Veterinarian.

Periodically we receive calls from veterinarians or owners regarding sores or ulcers on the lips, tongue, gums and hard palate of livestock species (cattle, sheep/goats, horses, swine, and llamas/alpacas). When we get these reports a disease investigation is often initiated due to concern for Vesicular Stomatitis Virus (VSV) and to proactively rule out other more economically harmful vesicular diseases such as Foot and Mouth Disease.

The clinical signs of Vesicular Stomatitis are excessive salivation and drooling. This is due to fluid filled blisters on the lips, tongue and the roof of the mouth. There can also be blisters in the nasal passages, around the feet, udder/teats and the prepuce which rupture and

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From left: Assoc. Director Chris McCormack, Sharma Torrens, Jacquelyn Hughes, Dr. Peter Mundschenk, Director Mark Killian, Cpt. Richard Shore, Ofc. Stephanie Teskey, Ofc. Garrett Lacey, Connor Courtney, Wendy Hurst, Katelin Williams, Dr. Cody Egnor, Sara Burris

## AZDA and Arizona Cattle Growers' Association Convention

by Captain Richard Shore, Livestock Inspection Program Manager

Members of the Arizona Department of Agriculture (AZDA) along with Associate Director Chris McCormack and Director Mark Killian attended and worked a booth at the 115th annual Arizona Cattle Growers' Association (ACGA) convention. Our appearance at the booth was to assist ranchers with any of the processes we do at AZDA. This included registering for a brand, self-inspection, and general information and questions. Not only did some of our staff work the booth, they also attended the breakout sessions as members of ACGA.

As members of county and state cattle growers, we have a better relationship with ranchers. Numerous members of our Department are not only inspectors and officers, but they are family to the ranching community. They are second, third, and even fourth generation ranch families. Knowledge of ranching helps make them a better employee for our Department.

I would like to thank the Arizona Cattle Growers' Association for allowing us to participate and become partners for our industry. Not only did we learn but we made many contacts and were able to think outside the box to assist with different ranchers in their different areas. The friendships and partnerships developed in those few days will make leaps and bounds of improvements to our industry. I would also like to thank our staff for going above and beyond to make this a success.

## Custom Exempt Reviews

**NOT FOR SALE**

by Rick Mann, MPI Manager

The AZDA Meat and Poultry (MPI) Inspectors perform on-site inspections at official meat processing and slaughter facilities everyday they operate. What you may not know is that inspectors also perform reviews of the 46 state custom exempt facilities. A custom exempt facility differs from official state inspected facilities in that the products they slaughter or process cannot be sold. These facilities slaughter or process animals that individuals raise or purchase to be processed for the sole consumption of their families. These establishments differ from official establishments not only in that the product may not be sold but they also do not receive a daily inspection from our inspectors. These facilities are reviewed at a minimum of once per year or more depending on the score they receive during their reviews. They are reviewed for sanitation and facility construction, pest control, labeling, all carcasses and finished product must be clearly marked "NOT FOR SALE", inedible controls, humane handling requirements, record keeping, raw pork control, and water potability and sewer approval. Besides the slaughter and processing of domestic livestock many of these facilities also process wild game for successful hunters around the state. These facilities are located across the entire state of Arizona which requires many miles of travel to complete the reviews at each establishment as required.



## Poached Eggs with Cream Sauce and Spinach

As featured by the [American Egg Board](#) | Yields 4 servings

### Ingredients

- 2 russet potatoes
- 1 stick + 1 tbsp. butter
- Salt and pepper to taste
- 3 cups heavy cream (divided into 1 & 2 cups)
- 1 cup white wine
- 1 tbsp. minced shallots
- 1 tsp. whole grain mustard
- ½ tsp. fresh dill
- Salt to taste
- 1 cup white vinegar
- 2 quarts water
- 8 oz. spinach
- ¼ tsp. lemon juice

### Directions

1. Peel and quarter potatoes; boil until fork tender and drain.
2. Add to bowl with stick of butter, salt and 1 cup heavy cream, whisk until smooth and lump free and set aside (keep warm).
3. In a medium saucepot, add minced shallots, white wine and cook till reduced by half.
4. Then add remaining 2 cups heavy cream and reduce by half again.
5. Add mustard, dill and salt & pepper to taste and set aside.
6. Bring water and vinegar to simmer and gently poach eggs. Remove eggs when cooked.
7. Using poaching liquid, quickly cook spinach, drain and season with lemon juice, salt & pepper and 1 tbsp. butter.
8. To assemble, divide potatoes among four plates, spoon poached eggs into center of each mound. Add cooked spinach around the potatoes and eggs and spoon sauce over eggs.

## Egg Facts as featured by [Incredible Egg](#)

**PROTEIN** If you start your week-day with cereal or toast instead of eggs, here's a wake-up call: Did you know eggs have 6 grams of high-quality protein? And did you know a protein-packed breakfast helps sustain mental and physical energy throughout the day? That's good news, especially if you're a body-building chess champion.

**GOT CHOLINE?** Eggs are rich in choline, which is a weird word but it's a "good weird" because choline promotes normal cell activity, liver function and the transportation of nutrients throughout the body. Think of it as a commuter train for vitamins and minerals.

**ZERO CARBS NO SUGAR** Eggs contain zero carbs and no sugar. That means you can eat a well-rounded breakfast during the week without feeling round yourself.

**AMINO ACIDS** Eggs have all 9 essential amino acids. Seems like a lot but remember – they ARE essential.

**MORE FOOD FOR THOUGHT** Unlike most cereals and yogurt, eggs don't come with a complicated, jam-packed ingredient list because they only contain one ingredient. It's called "eggs." And at 17¢ a serving, eggs are the least expensive source of high-quality protein. That's right, 17¢.

**NO GLUTEN? NO PROBLEM** Let's not forget that eggs are naturally gluten-free. Always have been, always will be. And that's awesome because there isn't exactly a glut of gluten-free breakfast options.

**INCREDIBLE, ISN'T IT?** Most cere-

als and yogurts can't say all this, mainly because they don't have mouths, but also because they don't have the nutrient content eggs do. So next time someone asks how you like your eggs, say you like 'em a whole heck of a lot. Wake Up To Eggs!

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## Help is on the way for the dairy program.

by Roland Mader, Dairy & Egg Manager



All dairy production and processing are overseen by the Department and with the expanding dairy processing industry in Arizona, our three inspectors were no longer able to keep up with the workload. But help is on the way since the legislator approved additional funding to hire a fourth inspector for the state in support for the dairy industry.

The new inspector will go through training that is quite extensive and time-consuming. It includes critical elements that directly impact the safety of our food supply where no mistakes can be made. Some of the most critical duties of a dairy inspector are to check pasteurizers' food safety controls for proper function.

## Vesicular Stomatitis ALERT *continued from page 1*

leaving painful ulcers. These ulcers often make the animals reluctant to eat and drink or cause lameness and pain when walking. Generally animals will recover after 2-3 weeks. Since the clinical signs of VSV are indistinguishable from Foot and Mouth Disease, investigation is always warranted.

VSV is caused by a group of viruses in the genus Vesiculovirus and primarily affects horses, cattle and swine, however, sheep/goats can occasionally become symptomatic as well. Biting insects (sandflies, blackflies, midges/gnats) are thought to be the primary source of disease introduction into populations of domestic livestock, so fly control through cleanliness and manure management, limiting turnout of animals when fly activity is greatest, and application of insecticides to facilities and fly repellents to animals may all be useful strategies for decreasing fly-livestock contact. VSV is a highly infectious disease so once an animal becomes infected with VSV, transmission is no longer dependent on biting flies but can occur through direct contact with nasal secretions and saliva/vesicular fluid either from animal to animal or via contamination of fomites such as common feeders, water buckets, balling guns, tack, halters, bridles, and bits. It can also be carried by humans to other horses if working with an infected horse first.

Limited cases of human disease have been reported but occasionally VSV will cause an illness resembling influenza and

characterized by fever, muscle aches, headache, malaise, enlarged lymph nodes, and conjunctivitis.

Due to the potential spread to humans and how quickly the disease can be transmitted from animal to animal through use of common equipment and owners hands, it is highly recommended to practice good biosecurity measures on your horse facility.

Biosecurity measures should include the following when handling sick animals:

- Frequently observe animals for signs of disease.
- Promptly separate potentially unhealthy animals.
- Duration of isolation will depend on the disease, the facility and the animals at risk.
- Treatment areas for sick animals should not be used for healthy animals.
- Treat, feed, or handle the most susceptible animals first and sick animals last.
- When disease diagnosis is uncertain or a disease of severe consequence is suspected, have a veterinarian examine affected animals, collect and submit proper diagnostic samples, and perform necropsies.
- Wash hands between horses.
- Be careful not to transmit disease accidentally on hands or clothing.
- Monitor movement of animals on and off premise and isolate new arrivals.
- Keep dogs and other pets away from sick animals so they do not inadvertently spread disease.

In summary, Vesicular Stomatitis is a highly contagious

and important reportable disease that can infect several different livestock species. As veterinarians and animal owners, being keen to notice any excess salivation or animals being off feed or showing lameness will lead to early identification of suspected cases allowing limited spread of this important disease.

If you have any questions or concerns about an animal exhibiting signs of Vesicular Stomatitis please contact the State Veterinarian's Office at (602) 542-4293.

### Contact Us

**Dairy:**  
**(602) 542-4189**

**Dispatch:**  
**(623) 445-0281**

**Egg:**  
**(602) 542-0884**

**Licensing:**  
**(602) 542-3578**

**Meat & Poultry:**  
**(602) 542-6398**

**Poultry Disease  
Hotline:**  
**1-888-742-5334**

**Self-Inspection:**  
**(602) 542-6407**

**State Vet's Office:**  
**(602) 542-4293**

