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### **Educating the community on the requirements of team roping cattle 2019.**

The Arizona Department of Agriculture has had to respond to numerous incidents where roping cattle needed to be inspected to leave our State. While doing the inspections we found that these cattle entered our State without the required paperwork. This is a friendly reminder of the requirements to bring cattle into our State.

#### **Rule R3-2-606:**

Health Certificate requirement. This rule requires cattle to be inspected by a Veterinarian prior to entering the State of Arizona.

#### **Rule R3-2-607:**

This rule requires the health certificate to have an entry permit number issued by the Department of Agriculture.

If these rules are not followed the livestock may be quarantined per R3-2-605 causing the owner to have testing done to the livestock satisfying the requirements to enter the state. The livestock will not be able to be moved until all requirements are met.

These cattle also need to be inspected when they move from event to event or change ownership. If you lease cattle there also needs to be an inspection. These inspections can be done by a brand inspector or by self-inspection if the owner of the cattle has self-inspection. If you are leasing cattle and do not get an inspection from the owner or an inspector to transport the cattle you could be violating the law. A written bill of sale or lease agreement alone does not comply with the statutes. Inspectors going out after cattle have changed hands without inspection have to hold up the cattle until they can verify the

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# Educating the community on the requirements of team roping cattle 2019. *continued from page 1*

cattle are in possession of the rightful owner. Please remember any time cattle are moved they need to be inspected. The Department is available for calls regarding entry requirements or inspection at 602-542-4293.

September 2019



## Beef Cattle Entry Requirements

### All Beef Cattle Entering Arizona Need:

#### Entry Permit Number

- Issued by calling **602-542-4293**
- 8 a.m. to 5 p.m. Mon to Fri AZ Time
- Valid for 15 days
- Contains a "B" and includes month, year, and an assigned series of numbers

#### Certificate of Veterinary Inspection (CVI)

- Issued by an Accredited II Veterinarian
- Valid for 30 days
- Copies of CVI must have an original veterinarian signature
- All Official IDs must be listed on CVI or as an attachment

#### Official Identification

- **Dairy Breed Steers:** Federal Ear Tag at any age born after March 15, 2013
- **Cows/Heifers:** Orange Bangs Tag or Federal Ear Tag if older than 18 months
- **Bulls:** Federal Ear Tag if older than 18 months
- For Exhibition Cattle see Exhibition Entry Requirements



**Note:** Brand inspection requirements remain in effect.

### Specific Disease Testing Requirements

#### Tuberculosis:

- Tuberculosis testing is NOT required, unless the State of Origin has a Tuberculosis Quarantine in effect.
- Cattle 3 months of age and older must be tested for Tuberculosis from states that have a Bovine Tuberculosis Quarantine in effect. All cattle must test negative within **60** days prior to entry into Arizona.

#### Brucellosis

- Brucellosis testing is NOT required, except for animals from the Greater Yellowstone Designated Surveillance Area (D.S.A.) including parts of Idaho, Montana, and Wyoming.
- Cattle and Bison imported into Arizona from the D.S.A. must test negative including:
  - All Official Calhoun Vaccinate Cows/Heifers older than **18** months of age within **30** days prior to entry.
  - Non-vaccinated Cows/Heifers must test negative if older than **12** months of age that are not consigned to slaughter within **30** days prior to entry.

#### Trichomonas

- Sample collected by an Accredited Veterinarian and submitted to an approved lab: One negative P.C.R. test (or 3 negative cultures no less than 7 days apart) within **30** days prior to shipment. Bulls must have no breeding activity from test date until arrival.
- Required on all bulls older than 12 months of age.
- Exempt Bulls: Rodeo/Exhibition, consigned directly to slaughter, consigned to a licensed feedlot and castrated upon arrival, branded with an F for feeding and later direct to slaughter, or consigned to a directly to a dairy.

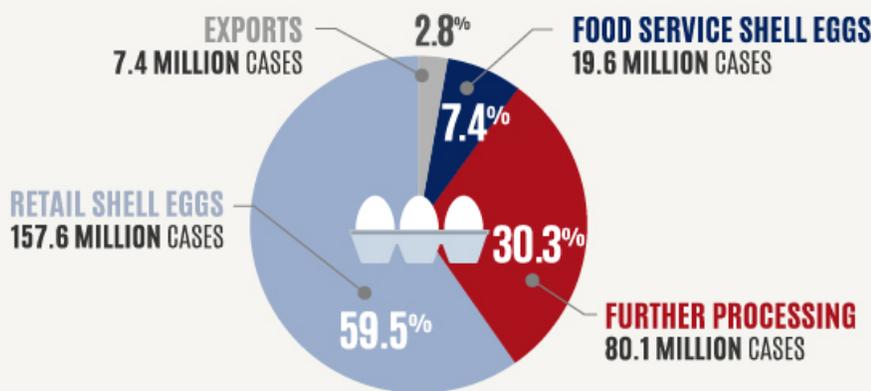
For more information call or email the State Veterinarian's Office : **602-542-4293** [cvi@azda.gov](mailto:cvi@azda.gov)

# Statistics About Eggs

## Utilization of U.S. Eggs

Of the 265 million cases of eggs produced in 2018, well over half were sold as shell eggs through retail outlets. Nearly one-third of eggs produced were further processed into products for foodservice, manufacturing, retail and export. The vast majority of U.S. egg production is consumed domestically, with only 7.4 million cases of shell eggs exported in 2018.

## Utilization of Eggs Produced in the U.S.



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\*Case = 30 dozen eggs

Source: 2018 USDA AMS

## U.S. Egg Production by State

Egg production is a significant contributor to the economy and employment in several states. The five largest shell egg-producing states are home to approximately 45 percent of all laying hens in the U.S., and the top 10 states comprise 64.8% of egg production. Click here for more on the local economic impact of eggs.



© United Egg Producers

Source: 2018 USDA NASS



## Baby's First Pancakes

By Kelly Jones, MS, RD, CSSD as featured by the egg nutrition center and the American Egg Board

Yield: 3 servings | Total time: 20 minutes

Is your little one self-feeding? Here's a balanced and nutrient dense staple to include in your infant and toddler's diet.

### Ingredients

- 1 large egg
- 1 medium ripe banana, mashed
- 3 tbsp. iron-fortified infant oat cereal
- 1/8 tsp ground cinnamon

### Directions

1. Separate the egg white and yolk into two small mixing bowls.
2. Mix the mashed banana, cereal and cinnamon with the egg yolk.
3. Whisk the egg white vigorously until it is foamy, before folding into the rest of the mixture.
4. Heat an eco-friendly non-stick pan over low-medium heat and lightly coat with preferred cooking oil, such as avocado oil.
5. Add 2 tbsp of batter at a time to the pan to form pancakes. Cover the pancakes and cook for 1-2 minutes. Once bubbles begin forming, flip the pancake. Reduce heat to low, cover and cook an additional 2 minutes.
6. Let cool before serving to your child, or before storing in the refrigerator up to 4 days or freezer up to 3 months.

# Meat & Poultry Inspection Program's New Employees



## Brianna Schwanenberger

Hi there, my name is Brianna Schwanenberger. I am a proud University of Arizona (Beardown!) graduate. Prior to joining the Department of Agriculture, I worked in a processing facility in the FSQA department. I am very excited to join the MPI team and am looking forward to new challenges and opportunities here! In my free time I enjoy riding, crafting, cooking, and anything involving animals.



## Evelyn Martinez

Hello everyone! My name is Evelyn Martinez and I am the new part-time Meat and Poultry Inspection Public Health Sanitarian for my hometown of Tucson, Arizona. I graduated from the University of Arizona in May 2018 with a Bachelor's Degree in Food Safety. I have 3 cats. My favorite movie is The Lion King. On the weekends my boyfriend and I like to spend time hanging out at car meets. I am so incredibly excited to be here and have enjoyed every second that I have currently worked with the Arizona Department of Agriculture.



## Reminder: Eggnog Season Is Here

by Roland Mader,  
Dairy/Egg Manager

Finally after almost a year eggnog is back in stores!

Stores have already started selling this delicious treat and sales slowly, but steadily increase until they reach a peak during Thanksgiving week. After Thanksgiving, demand dips slightly, but quickly picks up again, cresting at the end of December.

Eggnog is extremely popular during the holiday season, but why don't dairies make eggnog all year long? The answer is simple, it just doesn't sell. I tend to agree, when I see eggnog in the store at the end of October, it becomes my favorite dairy product for a couple of weeks. But I never crave it after Christmas, when yogurt takes its rightful place as my dairy product of choice again.

The standard for eggnog is established in CFR 131.170 and requires a butterfat content of no less than 6%, this makes it incredibly rich and flavorful.

There are many flavor varieties available that range from plain to pumpkin spice and peppermint. There are also low fat options available, if you prefer. Eggnog is delicious and can be enjoyed cold or hot.

Also, be sure to check out delicious eggnog inspired desserts like [Eggnog Cheesecake](#). Yumm!

Many of Arizona's local milk plants make eggnog during the season. This includes Shamrock, Kroger, Safeway, Sarah Farms, and Danzeisen, just to name a few.



## 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

