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Garbage Feeding Swine

by Dr. Cody Egnor, Assistant State Veterinarian

Garbage feeding has held a long tradition of using the voracious feeding habits of pigs and combining that with recycling the abundant food waste of humans. This feeding process has been standard practice for centuries in numerous places around the world but especially in Eastern Asia. Garbage feeding is the custom of taking food waste (table scraps) and feeding it to pigs. Domestic and feral pigs are adapted to be able to process this type of food presentation easily.

According to the United States Department of Agriculture (USDA) there are 1,072 licensed garbage feeding facilities in 20 states. In the United States, the practice of garbage feeding is highly regulated and it is difficult to maintain a current garbage feeding license, but why? Why would the government prohibit such a traditional and efficient practice? The answer is simple and absolutely devastating; the spreading of a devastating disease like African Swine Fever (ASF). African Swine Fever is a viral disease of pigs that causes severe gastrointestinal signs along with an extremely high fever. In most cases it is 100% fatal.

China, in response to the rapid and widespread outbreak of ASF, eventually banned the practice of garbage feeding. Contaminated pork products from pigs with ASF has the ability to last for months, and a product like a cured ham can carry the virus for at least half a year. Problematically, the virus is also able to survive in pork that is undercooked for years.

The major concern that both the pork industry and USDA share is that a person may obtain contaminated meat from pork processed with ASF, and smuggle it into the country in luggage. The pork is consumed and

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New Full-time Inspector: Rudy Cubillas

The Arizona Department of Agriculture (AZDA) would like to introduce you to our newest full-time livestock inspector. Rudy started his employment with the Department on December 17, 2007 and he is assigned to the southern Arizona area. He worked for the Department for 11 years as a part-time deputy inspector. Rudy has done an amazing job filling in when needed. He has been moved to full-time and will be working both the Marana and Willcox Auctions. On the days Rudy is not at the auction, our field staff will assist him in covering the auctions. Charles Hornburg will be assisting in the Willcox Auction and Jake Woehlecke will be assisting at the Marana Auction. If you see Rudy please congratulate him on becoming a full-time member of our team.

Garbage Feeding Swine

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the leftovers or scraps could then be fed to a nearby pig population or feral hogs. Once introduced into a pig population, ASF would rapidly spread similar to what it has done in China leaving the US swine production and export industry catastrophically damaged and in turmoil.

Currently in the state of Arizona, garbage feeding is legal under licensing guidelines in accordance to state and federal law, however, as of this writing we do not have any licensed garbage feeding facilities. By regulating the feeding of leftover food scraps and garbage to swine, we are helping protect the swine industry in the state. The Arizona Department of Agriculture fully opposes bringing any pork products into the country that have not been approved and inspected by the USDA.

Standards for Milk Testing

by Dairy Program Staff

The Arizona Department of Agriculture (AZDA) uses the PMO (Pasteurized Milk Ordinance) for standards of milk testing compliance at milk processing facilities and dairy farms. Raw milk for pasteurization from a dairy farm is collected 4 out of 6 months by a state inspector.

It must test below the established standards for Standard Plate Count (SPC) and Somatic Cell Count (SCC). Pasteurized milk available at the grocery store has to test below the standard for SPC but not SCC, Coliform, and Phosphatase. In addition, all processing plants are required to test all milk received for antibiotics before it is unloaded at their certified laboratory.

During a sampling visit, an AZDA inspector checks the compliance of milk and milk products' storage temperature requirements. The AZDA samples collected each month from all the licensed facilities and farms in the state, are tested at the State Agricultural Lab located in Chandler. If the sample tests high on any of the testing criteria, then it is considered violative. The facility or farm receives a warning to investigate and make corrections. If further samples collected continue to be violative, then the Department will take action against the license or permit to operate.



David Mills, State Ag Lab Manager-Biology

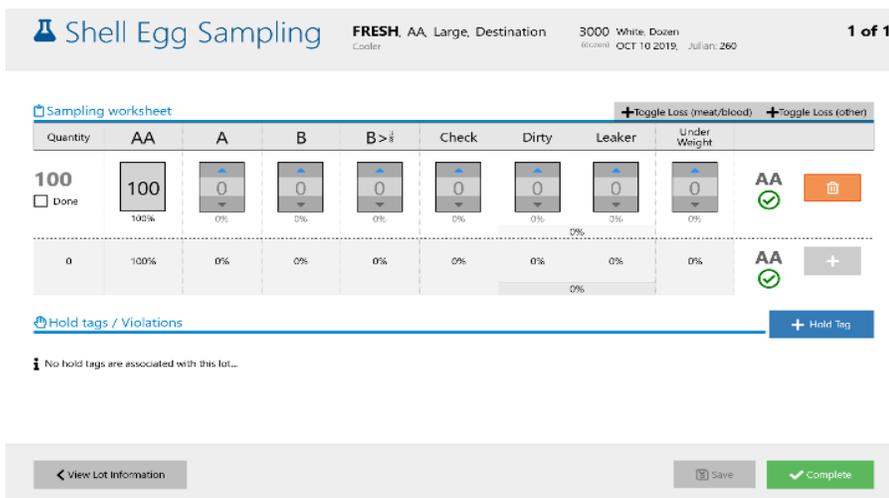
Egg Inspection Program

by Roland Mader, Dairy/Egg Programs Manager



After many months of preparation, the new egg inspection application is live. This means egg inspections are now completely paperless.

The application has many advantages and all inspections are scheduled through an administrative portal and are mostly automated. Each inspector is assigned to a list of wholesalers and warehouses. A key feature of the application is that retailers are assigned with location based software that is linked to the inspection database. The retail database also has the ability to access the Department's licensing system and it can recognize retailers that have distribution centers in Arizona and that are also inspected by the Department. This maximizes the efficiency for our inspectors to ensure consistent coverage at retail locations throughout the state.



Another great feature is that the inspection certificates are automatically emailed to the inspected facility upon the completion of the inspection and are available for review at the Department instantly.



Loaded Potato Scotch Egg

Featured by the [Incredible Egg](#)

Yield: 6 servings

Ingredients

- 9 large hard-boiled EGGS
- 4 cups mashed potatoes
- 10 slices bacon, cooked crispy and chopped
- 1 1/2 cups shredded cheddar cheese
- 1/4 cup chopped green onion
- salt and pepper (to taste)
- 1 cup flour
- 2 cups panko bread crumbs
- 1/2 cup whole grain mustard
- 2 Tbsp. creme fraiche
- 1 tsp. apple cider vinegar
- salt and pepper (to taste)

Directions

1. HEAT fryer to 350° F. MIX together mashed potato, bacon, cheese, onions, salt and pepper until combined.
2. SCOOP potato mixture into the palm of your hand, cupping to create a bowl shape. PLACE a hard-boiled egg in the center and gently WRAP and seal tightly. Set aside to chill.
3. Put flour, whisked eggs and panko in three SEPARATE containers. TOSS each coated egg in flour, then egg wash, then bread crumbs.
4. FRY eggs, two at a time until golden, approximately 2 minutes each.
5. In a small bowl, WHISK together mustard, creme fraiche and vinegar and season with salt and pepper. DOLLOP onto a plate and place fried eggs on top.



USDA Modernizes Swine Slaughter Inspection

from USDA.gov,
Press Releases

The U.S. Department of Agriculture (USDA) announced a final rule to

modernize swine slaughter inspection and bring it into the 21st century. For the first time in more than five decades, the USDA's Food Safety and Inspection Service (FSIS) is modernizing inspection at market hog slaughter establishments with a goal of protecting public health while allowing for food safety innovations.

"This regulatory change allows us to ensure food safety while eliminating outdated rules and allowing for companies to innovate," Secretary Sonny Perdue said. "The final rule is the culmination of a science-based and data-driven rule making process which builds on the food safety improvements made in 1997, when USDA introduced a system of preventive controls for industry. With this rule, FSIS will finally begin full implementation of that program in swine establishments."

Background:

The final rule has new requirements for microbial testing that apply to all swine slaughterhouses to demonstrate that they are controlling for pathogens throughout the slaughter system. Additionally, FSIS is amending its meat inspection regulations to establish a new inspection system for market hog establishments called the New Swine Slaughter Inspection System (NSIS).

In the final rule, FSIS amends the regulations to require all swine slaughter establishments to develop written sanitary dressing plans and implement microbial sampling to monitor process control for enteric pathogens that can cause foodborne illness. The final rule also allows market hog establishments to choose if they will operate under NSIS or continue to operate under traditional inspection.

FSIS and AZDA will continue to conduct 100% inspection of animals before slaughter and 100% carcass-by-carcass inspection, as mandated by Congress. FSIS and AZDA inspectors will also retain the authority to stop or slow the line as necessary to ensure that food safety and inspection are achieved. Under the NSIS, FSIS and AZDA inspectors will conduct more food safety and humane handling verification tasks to protect the food supply and animal welfare.

To read the full press release and rule, [click here](#).



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

