



Livestock Seizures by Captain Richard Shore, Livestock Services Manager

The Arizona Department of Agriculture is not only responsible for inspections of livestock movement. We are also responsible for livestock emergencies and welfare. My staff responds to vehicle accidents involving livestock, strays, and welfare calls. There has been a rise in these types of calls. Between

September and October alone we have seized 40 horses, 10 cows, 2 pigs, and 17 goats. These animals were seized for various reasons to include strays and animal welfare calls.

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Some of these calls take an exorbitant amount of time and man power. On some of the calls, the livestock have to be held for over 20 days. My staff has to assist in feeding and caring for them since the state has no other means to care for them. We take pride in what we do for our industry and the livestock we tend to. We can sometimes use W-9 vendors to help with normal feed and care. On one incident, we had to bottle feed 16 newborn baby goats for 14 days until the courts awarded them to the Department.

It is the kindness and compassion of my staff that makes them go the extra mile in these cases. If you have contact with the inspectors and officers of the Department of Agriculture please thank them for what they do.

I would like to thank them for all the hard work they have done over the past two months.

Thank you,
Captain Richard Shore
Chief Livestock Officer



Egg Safety and the Backyard Flock

by Roland Mader, Egg/Dairy Manager

Eggs are among the most nutritious foods on earth and can be part of a healthy diet. However, they are perishable just like raw meat, poultry, and fish. Poultry may carry bacteria such as *Campylobacter* and *Salmonella* that can cause illness to you and your family. Infected birds may not appear sick and even unbroken, clean, fresh shell eggs may contain harmful bacteria.

Salmonella and other pathogens can be introduced to shell eggs not only through the laying process, but also via contaminated poultry feed or bedding and from baby chicks (pullets) that may have become contaminated in a hatchery. None of these routes of contamination are unique to large animal husbandry operations and are common on small backyards as well.

A major concern are eggs that are not laid in the nest boxes, those eggs are called mislaid eggs or more common floor eggs. Floor eggs have

a higher likelihood of being dirty with a greater possibility of contamination on the shell surface. They additional risk, cost and work for the producer.

Here are a few tips to prevent floor eggs.

Don't use too much litter. Ideally, about 1" will be adequate (in layer operations anyway). It lets hens scratch and dust bathe, but it's not deep enough to be scratched into a nest.

Give hens ample time to get accustomed to nest boxes before the onset of lay. Birds naturally want to lay eggs where they feel secure. Giving them a few weeks to learn their surroundings and where nest boxes are located will encourage them to go to the nest to lay.

Train your flock. Walking the hen house two to three times a day for the first two weeks of lay and move any birds that are brooding or nesting anywhere except in the nest boxes.

Collect floor eggs frequently. They're going to happen. But birds will lay where other birds have laid, so collecting the eggs from the floor and placing them in the nest box will encourage other hens to lay in the box, rather than on the floor.

Provide adequate lighting. Hens like to lay in dark places, so providing adequate lighting in the scratch areas will reduce shadows, and floor laying.

Have enough next boxes. Hens don't want to fight for space, so if they can't find room in the box, they'll find room on the floor.



Daredevil's Impossible Cake

As featured by the American Egg Board

Yield: 10 Servings | Total Time: 75m

Ingredients

- 7 large EGGS, divided
- 1/2 cup cajeta (Mexican caramel sauce)
- 1 box chocolate fudge cake mix (15.25 oz)
- 1 1/2 Tbsp. ground cinnamon
- 1 1/4 cups water
- 1/2 cup vegetable oil
- 1 cup low fat milk
- 1 14 oz can sweetened condensed milk

Directions

1. PREHEAT oven to 350° F. SPRAY a 12 cup Bundt pan with nonstick cooking spray.
2. SPREAD 1/2 cup of cajeta in bottom of pan. In a mixing bowl, ADD cake mix, cinnamon, water, oil and 3 eggs. MIX until all ingredients are well combined. POUR mixture into prepared Bundt pan.
3. PLACE remaining eggs, milk and condensed milk in a blender container. BLEND for 10 seconds or until all ingredients are mixed completely. POUR mixture over batter.
4. COVER bundt cake pan loosely with aluminum foil and place in a roasting dish. PLACE in center oven rack and FILL roasting dish with 1-inch of boiling water. BAKE for 48-50 minutes or when tested with a knife, it comes out clean.
5. REMOVE from oven and water bath. UNCOVER and let cool for at least 2 hours.
6. PLACE a large cake plate over bundt pan. Invert QUICKLY and REMOVE pan. TOP with more cajeta sauce. SLICE and serve.

Swine Influenza Virus

by Dr. Cody Egnor, State Vet's Office

Of the many types of respiratory diseases that affect pigs, one of the main concerns in the swine industry is Swine Influenza Virus or Swine Flu (SIV/IAV).

Unfortunately, SIV in some cases can infect humans. As we all

know in the cooler part of winter in Arizona the "Flu" in humans can be quite severe. This is also the case in pigs, warm days and cool nights set up the perfect environment for SIV.

Currently, there

are three main virus types of Influenza Viruses that can infect pigs; H1N1, H1N2, and H3N2. Typically these viruses do not infect humans as they prefer domestic pigs, but sometimes a Flu virus variant arises and can jump from people to pigs and from pigs to people. In addition birds, especially domestic poultry can infect pigs with flu virus.

Signs of SIV in pigs are very similar to humans and include: cough, sneezing, very high fevers, breathing difficulty, lethargy, and nasal discharge. In some cases SIV can result in the sudden death of the pig, especially if there are secondary infections

with diseases like porcine reproductive and respiratory syndrome (PRRS) or Mycoplasma.

Similar to humans, there is a vaccine for pigs for prevention of SIV however



as with all vaccinations in all species, no vaccine is 100% effective and may not fully protect against variant viruses especially

those transmitted from humans or birds to pigs. However, in many cases the vaccine is protective against the common H1N1 flu virus. By working with your veterinarian you can easily add this to your vaccine regimen especially for show season this time of year.

While at the show and during the show season, biosecurity is of utmost importance. Common biosecurity practices have been shown to be beneficial to help protect show pigs against SIV. These include vaccination of all pigs prior to entry into the show, never sharing tools or gear

between pigs, strict no visitor and no touching policy, washing hands entering and exiting pens, and changing clothes from external areas into the pens. Also if you do have any sick pigs at home, it is best to stay at home even with healthy looking pigs as diseases like SIV could easily be transmitted and these pigs might become sick at the show exposing many other pigs at the show.

In addition, caretakers should also take biosecurity precautions including: flu vaccination for themselves as recommended by their physician, washing hands every time they come in contact with pigs or pig areas, avoiding contact with ill pigs as well as avoiding contact with pigs if the caretaker is ill. CDC recommends if the caretaker is sick to avoid contact with pigs for 7 days from the start of signs or 24 hours of being free from fever.

Hope everyone has a prosperous and safe show season.

NASMFID 2019 Annual Meeting

by Rick Mann, Meat & Poultry Manager

State meat inspection programs are permitted through a cooperative agreement with the United States Department of Agriculture (USDA). 27 states have chosen to have their own Meat and Poultry Inspection Program for their state. October 28th and 29th I attended the annual meeting of the National Association of State Meat Food Inspection Directors (NASMFID) in Providence, RI representing the Arizona Department of Agriculture.

The National Association of State Meat and Food Inspection Directors (NASMFID) is an organization of directors, assistant directors, and professional employees of state meat and poultry inspection programs. The organization currently has members representing 28 states. The objectives of the Association are to Advance the science and art of meat and food inspection. Foster and effect good communications among the states with respect to meat and food inspection activities. Provide a voice and united front in determining policies which effect State meat and food inspection programs.

During the meeting several Food Safety Inspection Service (FSIS) personnel spoke to the group. New Federal State Audit Branch Chief, Dr. Keith Gilmore was introduced to the group as the replacement for Mr. Ron Eckel who retired in June after more than 35 years with the agency.

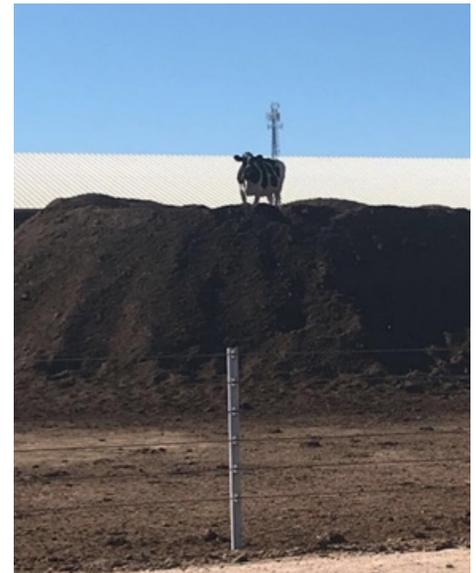
Dr. Jeanetta Tankson, Microbiology Staff Officer, USDA, FSIS, OPHS, Laboratory QA/QC Staff spoke of changes to sampling protocols for state laboratories.

Ms. Kathryn LaBrunda from the Federal State Audit Branch (FSAB) presented numerous updates for self-assessment and onsite audits from FSIS for the coming year.

Dr. Kerri Gehring spoke to us concerning the issues establishment have meeting the regulatory requirements for raw non intact HACCP plans. She provided very useful information and guidance when developing these plans that was well received by the group.

The last portion of the meeting was the NASMFID business meeting. Issues members wanted to bring to the table concerning their states were discussed with everyone providing input and guidance on how to best deal with the issue or concern. NASMFID president Dr. James Dillon from Texas then brought the meeting to close for another year.

It was a very beneficial and educational meeting with lots of new ideals and information brought to the table and shared by all attendees.



Raw Milk in Arizona

by Roland Mader, Dairy/Egg Manager

There is a lot of confusion about raw milk sold for consumption and many are under the impression that raw milk is not available or illegal to be sold. Title 3 Chapter 4 § 3-606 of the Arizona Statutes allows the sale of raw milk and certain raw milk products to be sold to the public. As long as the milk is produced under sanitary conditions and the farm is licensed to do so by the Department.

- Raw milk has to meet similar standards and requirements as pasteurized milk and milk products.
- Raw Milk and Milk Products are sampled monthly and tested by the State Agricultural Lab for compliance with Grade "A" standards. (Bacteria, Antibiotics, Somatic Cell Count) there is no routine testing for pathogens in raw milk products.
- Grade "A" Raw Milk must be bottled on the farm where

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it is produced. It must be bottled on approved, mechanical fillers and may not be hand capped.

- Raw Milk and Milk Products may be sold at retail outlets (Grocery stores, farmers markets) it may not be placed next to pasteurized products when sold at retail.
- Raw milk may not be sold or used by restaurants and eating/drinking establishments.
- Milk Products that can be made with Raw Milk include Cream, Cottage Cheese, Buttermilk, Butter, Kefir and certain aged cheeses.

All containers with raw milk are required to be labeled with the following statement.

"Raw milk: not pasteurized and may contain organisms injurious to your health."

For a list of raw for consumption dairy farms that are licensed with the Arizona Department of Agriculture please [click here](#).

Raw milk may also be sold as animal feed. The producer must be licensed by the Department; the milk must be colored (officially de-characterized) and labeled Not for Human Consumption.

Do you think you might be sick from drinking raw milk or eating products made from raw milk?

Symptoms of some of the diseases you can get from eating

or drinking raw milk include:

Fever

- Headache or Confusion
- Muscle or joint aches
- Diarrhea or vomiting
- Abdominal cramps

Newborns may have

- Fever
- Poor feeding
- Lack of energy
- Irritability
- Seizures

If you or someone you know is experiencing these symptoms, see your doctor right away, and discuss your possible exposure to raw milk products.

THE TRUTH ABOUT PASTEURIZED MILK

Pasteurization DOES NOT reduce milk's nutritional value

Pasteurizing milk DOES NOT cause lactose intolerance or allergic reactions

Pasteurization DOES NOT mean that it is safe to leave milk out of the refrigerator for a long time

Pasteurization DOES kill harmful bacteria

Pasteurization DOES save lives



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**Poultry Disease
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