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Animal Services Division's Newest Livestock Officer

by Chris McCormack, Associate Director

Charles (Chip) Hornburg has been an exceptional livestock inspector in the Wilcox area for several years. However, from July through November, Chip's job duties changed as he attended the Southeast Arizona Law Enforcement Training Academy. Because he lived so far from the campus, he was required by the academy to live on campus four days per week. Living away from home four days per week for 17 weeks may not sound that bad, but when you consider that Chip has a wife and kids at home, it makes for a very long 17 weeks, not only for Chip, but his family as well.

In addition to the mental struggle of being away from family for a long period of time, the Academy is incredibly challenging both mentally and physically. As a recruit, you are constantly tested to ensure that you are physically capable of fulfilling your duties as a law enforcement officer and that you understand the laws and procedures that you are required to abide by and enforce.

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Seasonal Pass Check List

Show and fair season is in full swing and we would like to remind you of seasonal pass application requirements. If you plan on submitting your application in-person at our Phoenix office, our hours are 8:00 am — 4:30 pm for walk-ins. Anything accepted after 4:30 pm will be processed the next business day.

- completed application (one application per exhibitor)
- fees paid in exact change, check, or money order *
- premise I.D. / AZ Flock I.D.
- official ID for sheep/goat/swine
- photocopies of Health Certificate, Inspection Certificate, and Bill of Sale
- signature/s

**The fee for a seasonal pass is \$5.00 for the first 10 animals, add 50¢ for each additional animal per exhibitor.*

If you have any questions, please contact our office at (602) 542-6407. [Seasonal pass applications can be found on our website.](#)



From left: Richard Shore, Darrel Hale, Chip Hornburg, Randy Porter, Jake Woehlecke, Ron Hirsch, Garrett Lacey, Chris McCormack

Animal Services Division's Newest Livestock Officer *continued from page 1*

On November 21, 2019, all of Chip's hard work paid off as he graduated from the Academy and went from being a Livestock Inspector to being the Arizona Department of Agriculture's newest Livestock Officer. I am very proud of Chip for this accomplishment and am looking forward to watching Chip grow as a Livestock Officer.

I would also like to thank Randy Porter, Jake Woehlecke, Ron Hirsch, and Rudy Cubillas, who worked extra hard to make sure that no inspections were missed while Chip was in the Academy. Given the large area that each of them cover, it is extra challenging to cover an area for someone when they are away. While it was not easy, Randy and his Southern area team went above and beyond to make sure that all of our livestock producers needs were met while Chip was away.

Remembering our Fallen Officer

by Captain Richard Shore, Livestock Services Manager

On December 7, 2019, our newest Officer to the Arizona Department of Agriculture, Charles Hornburg celebrated the remembrance of our fallen officer Joseph Calvin Dillman.

Officer Dillman was shot and killed in the line of

duty on May 14, 1932 while in the area of Safford, Arizona. Dillman worked for the Arizona Livestock Sanitary Board now known as the Arizona Department of Agriculture. He worked for our Department for two years and had previously served with the United States Border Patrol. He left behind his wife and three children.



As a new graduating officer, Charles was asked to pay tribute to his fallen brother on December 7th. This was done with the support of the Fallen Heroes Wreath Program of Arizona.



We would like to take this time to let the family know that Officer Dillman was not forgotten and will forever be in our hearts. May your family be comforted on this day of remembrance.

Thank you for your service,

Richard Shore, Chief Livestock Officer, Arizona Department of Agriculture.

Leptospirosis in Livestock

by Dr. Cody Egnor, State Vet's Office

Leptospirosis is a bacterial disease caused by the *Leptospira* bacteria. Unfortunately, Leptospirosis is a zoonotic disease meaning it can infect multiple species including humans. There are many species or serovars of Leptospirosis and many of those serovars can infect multiple species and show different clinical signs. Two main serovars of Leptospirosis include Hardjo bovis and Pomona. These serovars often present in a wide range of wildlife populations, including rats and mice. Leptospirosis can survive in surface water, stagnant ponds, streams, or moist soil for long periods. Once it infects the host it will survive indefinitely inside the kidneys. While there, *Leptospira* will be shed in the urine and infect other animals.

Signs of Leptospirosis in livestock generally include; high fever, abortions (fetal loss), weak offspring, and retained placenta. Its primary effects devastate the liver and kidneys. Unfortunately, the two serovars may infect a susceptible animal at the same time and present with different concurrent clinical signs. Abortion with the hardjo bovis serovar usually occurs within 2-3 months after infection while infections with the Pomona serovar usually occurs within 6 weeks. In cases where cows aren't getting pregnant and bull issues are ruled out then Leptospirosis should be considered in addition to other diseases like *Trichostrongylus axei*.

In the last 10 years there have been great advances in vaccine production technology specifically for Leptospirosis. These newer

vaccines have expanded the range of serovars the vaccines cover as well as help prevent the colonization of *Leptospira* into the kidneys. This greatly reduces *Leptospira* shedding as well as helps prevent fetal loss and increases survival of livestock.

The prevalence of Leptospirosis in Arizona is lower than the levels of other places in the country that have a more favorable environment. However, Leptospirosis is still present in Arizona in livestock and wildlife, and a vaccination regimen should be discussed with your Veterinarian and added to a yearly herd vaccination plan.

A Closer Look Inside Dairy's Health Benefits

Dietary Guidelines for Americans recommend three servings of low-fat or fat-free milk or milk products every day. What do milk's nutrients do to keep your body healthy? Read on to find out!

Calcium

Calcium helps build and maintain strong bones and teeth. It also plays an important role in nerve function, muscle contraction and blood clotting.

Potassium

Potassium regulates the body's fluid balance, helps maintain normal blood pressure and is needed for muscle activity and contraction.

Vitamin A

Vitamin A helps maintain normal vision and skin, helps regulate cell growth and maintains the integrity of the immune system.

Vitamin B12

Vitamin B12 helps build red blood cells that carry oxygen from the lungs to working muscles.

Vitamin D

Vitamin D helps promote the absorption of calcium and enhances bone mineralization.

Protein

Protein builds and repairs muscle tissue and serves as a source of energy during high-powered endurance exercise.

Phosphorus

Phosphorus helps strengthen bones and generates energy in the body's cells.

Niacin

Niacin (or niacin equivalent) is important for the normal function of many enzymes in the body and is involved in the metabolism of sugars and fatty acids.

Riboflavin

Riboflavin, also known as vitamin B2, helps convert food into energy – a process crucial for exercising muscles.

Egg Licensing Changes

by Roland Mader, Dairy/Egg Program Manager

In the past our licensing department was in charge of issuing licenses and collecting inspection fees for the egg program. To make it easier for our customers we are changing this and the egg program will be handling the licenses and inspection fees for the program.

With this we will be able to respond quicker and provide better service, the Egg Program is able to answer detailed questions about anything egg related including licensing requirements. You might see some changes in the forms that we'll be sending out to you.



Scrambled Egg & Stir-Fried Veggie Lettuce Cups

Featured by [American Egg Board](#)

Yield: 4 Servings Directions

Ingredients

- 6 large EGGS
- 2 Tbsp. extra virgin olive oil, divided
- 1 medium bell pepper, trimmed and diced into 1/2-inch pieces
- 2 cups pre-cut matchstick carrots
- 1 Tbsp. less-sodium teriyaki sauce, plus more for drizzling
- 2 Tbsp. water
- kosher salt and black pepper
- 2 green onions, trimmed and cut into thin rounds, divided
- 1 large head Boston Bibb lettuce, leaves removed, washed, and dried (12 leaves)
- cilantro leaves, optional

1. HEAT 1 tablespoon of the oil in a large nonstick skillet over medium-high heat. ADD the bell pepper and COOK, about 5 minutes. STIR in the carrots and continue to COOK until tender, 2 more minutes.
2. TRANSFER the vegetables to a bowl and STIR in the teriyaki sauce until well combined.
3. BREAK the eggs into a large bowl. ADD the water and half the green onions and WHISK until well combined. SEASON with black pepper and kosher salt.
4. ADD the remaining 1 tablespoon of oil to the skillet over medium heat. POUR the egg mixture into the skillet and SET for about 1 minute. SCRAMBLE the egg, and COOK through, about 1 more minute.
5. ARRANGE the lettuce leaves on a platter and TOP with scrambled eggs and veggies. GARNISH with the remaining green onion and the cilantro, as desired.

Food Safety

A little late for the holidays but still applies to all of your family gatherings no matter when they may occur. Here are some tips to keep your family and friends safe during your upcoming events.

Tip 1: Wash your hands

The first step to safe food preparation is always handwashing. Handwashing reduces the risk of foodborne illness and is especially important after handling raw meat, poultry, seafood and egg products. In a recent USDA study, participants shockingly failed to wash their hands sufficiently nearly 100 percent of the time. Make sure to lather both sides of your hands and between the fingers, and scrub for at least 20 seconds, rinse well and towel dry.

Tip 2: Prevent cross-contamination

Poultry may contain Salmonella and Campylobacter, common pathogens that can cause foodborne illness. Our recent study found that 60% of sinks were contaminated after handling raw poultry in the sink, so if you handle poultry in the sink, be sure to fully clean and sanitize your sink and other surfaces after handling raw poultry before prepping sides and dishes. To clean surfaces, wash them with soap and warm water to remove dirt and debris. Then use a solution of chlorine bleach or an alcohol-based solution to sanitize. Sanitizing will reduce the number of bacteria present on a surface and ultimately leave your sinks, counters, and other surfaces safe from harmful bacteria.

Tip 3: Cook raw meat, poultry, and egg products to 165°F

They must be cooked to a safe internal temperature as measured by a food thermometer to kill bacteria.

Tip 4: Follow the two-hour rule

It's tempting to go back for seconds (or even thirds), but perishable foods are only safe out on the table or buffet for two hours. After two hours, food will be in the Danger Zone, temperatures between 40-140°F, where bacteria can rapidly multiply and cause the food to become unsafe. Make sure all leftovers are placed in the refrigerator within hours to safely enjoy them later. Put them in small, shallow containers. If foods have been left out for more than two hours, they should be discarded.

Tip 5: Visit [foodsafety.gov](#)

for more food safety tips for all of your events and holidays throughout the seasons.

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

