ANIMAL SERVICES NEWS

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Selling eggs from your backyard chickens?

by Roland Mader, Dairy/Egg Manager

One of the most frequently asked questions we receive is: Can I sell the eggs from my chickens and what do I need? The answer is yes, the eggs from your backyard production can be sold. All it takes is a simple registration as a Nest Run Producer with AZDA.

Registration is free and the eggs may be sold directly to consumers at farmer's markets or retail stores. The registration process is easy and an application can be submitted on the Department's website https://applications.azda.gov/. The permit is limited to the sale of 750 dozen eggs annually and certain requirements apply. The eggs have to be unwashed, ungraded, and may not be sorted in any way. They should be packaged just the way they come from the nest, hence the name Nest Run Eggs. There are no active inspections associated with this permit, but an inspector might visit you at the farmer's market or roadside stand. The eggs may not be advertised as fresh or local. All eggs offered for sale have to be refrigerated at 45° F or below. Egg cartons can be reused, but all previous information including artwork and references to grade or expiration date have to be obliterated.

Milk Transporting

by Dairy Program Staff

Dairy farms in Arizona have produced and transported over 3 billion pounds of milk last year! With new super tankers in use that transport up to 75,000 pounds of milk, transportation is more efficient and milk ultimately more fresh. The milk transport trucks are well insulated to withstand the high Arizona temperatures and can continuously load and deliver for 24 hours. These transportation trucks (commonly known as milk tankers) must then undergo a thorough wash and sanitize after the 24 hour max usage is up. The tankers are also inspected every two years by AZDA inspectors and must be permitted by the Department to ensure they are suitable for transporting milk.

Equine Vaccinations

by State Vet's Office Staff

While it is important to practice good biosecurity habits when you are at shows or events or even just on recreational trail rides, it is equally important to ensure your horse is up-to-date on their vaccinations. When your horse comingles with other horses of unknown health status and unknown exposure history, vaccination is a key tool in the horse owner's toolbox to maximize disease resistance by promoting a robust immune response.

There are several common diseases that can be vaccinated against that will help protect your horse from getting that disease entirely or at least lessen the severity of the disease because their immune system has already been primed to produce antibodies. Respiratory diseases that can be vaccinated against include Equine Influenza (EIV), Equine Herpes / Rhinopneumonitis (EHV-4/1), Equine Rhinitis A&B and Equine Strangles. Of these 4 respiratory diseases, the two most important ones to vaccinate against by far are Equine Influenza and Equine Herpes Viruses (EHV-4/1) which together have resulted in the greatest number of quarantines, large detrimental economic impacts from the interruption of racing or competitive equine events and deaths from severe pneumonia or neurologic dysfunction. Horses should be boosted for these diseases at least yearly and ideally every 4-6 months.

Most horse owners are also familiar with vaccinating their horses against Eastern Equine Encephalomyelitis (EEE), Western Equine Encephalomyelitis (WEE) and West Nile Virus (WNV) which are all mosquito spread diseases. Eastern Equine Encephalomyelitis is highly and rapidly fatal and in 2019 there were many cases in the eastern US that resulted in horses dying. Typically yearly vaccination is adequate, however, in areas of high disease prevalence, vaccination every 6 months may be recommended. Considering horses have the unique talent of finding the one exposed nail in a fence board in the 40 acre field, all horses should be routinely vaccinated for tetanus, making deaths due to this disease a rarity in the 21st century.

Finally, from both an animal and human health risk perspective, your horse(s) should also be vaccinated yearly for Rabies. Rabies is an invariably fatal disease that has a very effective vaccination that protects animals virtually 100% of the time if vaccination schedules are followed and the vaccine is handled and administered properly. Furthermore, if you are unlucky enough to have your horse exposed to a rabid animal and it does have an adequate and documented (by a veterinarian) vaccination history for Rabies,

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Livestock Inspections

by Captain Richard Shore, Livestock Services Manager

Livestock are defined as five species: Equine, Sheep, Goats, Cattle and Swine except feral pigs.

Equine are exempt from inspections. The Department will do inspections related to equine when it involves a welfare case or a court order. People are reminded that they can get a hauling card from the Department of Agriculture's Licensing Department.

Sheep are inspected by the Department. There is a 5 cent charge for each sheep inspected along with a 10 dollar service charge. Sheep need to be inspected prior to any sale, movement or custom slaughter. There is a self-inspection program for sheep and they can be inspected if the owner has self-inspection.

Goats are inspected by the Department. There are no fees associated to goats. They must be inspected prior to sale, movement or custom slaughter. There is a self-inspection program for goats and they can be inspected if the owner has self-inspection.

Swine are inspected by the Department. There is also a self-inspection program for swine. There are no fees associated with swine. Swine must be inspected prior to sale or transportation. Swine may go to custom slaughter without inspection as long as the slaughter facility has them fill out the Meat & Poultry Inspection form at the facility. Swine can also go to custom slaughter on self-inspection.

Cattle is broken down into groups. There is Range Cattle, Non-Range, Dairy and Feedlot Cattle. All cattle need to have some type of inspection. All cattle going to custom slaughter must be inspected by a livestock inspector/officer. Change of ownership and out of state movement for Range Cattle must be inspected by an inspector/officer. Non-Range Cattle movement can be done on self-inspection except for custom slaughter. Dairies and feedlots can move on self-inspection but need an inspection for custom slaughter.

There are a fees associated with cattle. There is a 25 cent charge for each bovine inspected along with a 10 dollar service charge. If the inspection involves a change in ownership, there is a 1 dollar charge collected for Beef Council for each bovine inspected.

These inspections are not proof of ownership and are for transportation requirements. The owner of livestock are required to give the new owner a bill of sale. The bill of sale is required to be witnessed by a third party or notary.

Equine Vaccinations

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you may be able to avoid lengthy quarantine periods or lawfully required euthanasia of the animal because of that excellent vaccination history.

In summary, there are many diseases out there that have very good vaccine options that are quite safe. There is no scientific or evidence-based reason not to have your equine athlete or companion well vaccinated. In the uncommon instance where a horse may develop some muscle swelling or soreness from the vaccines, splitting up the vaccines over time, utilizing monovalent (one type) or divalent (two types) vaccines instead of multivalent vaccines (multiple diseases included in the vaccine) or switching to a comparable vaccine from a different manufacturer that uses a different adjuvant (ingredient that activates and potentiates the immune response to the vaccine) are all options you should discuss with your primary care veterinarian.

Cooking Meat? Recommended Temperatures

In 2017 USDA made some important changes in their recommended cooking temperatures for meats. Here's what you need to know:

- Cooking Whole Cuts of Pork: USDA has lowered the recommended safe cooking temperature for whole cuts of pork from 160 ºF to 145 ºF with the addition of a three-minute rest time. Cook pork, roasts, and chops to 145 ºF as measured with a food thermometer before removing meat from the heat source, with a three-minute rest time before carving or consuming. This will result in a product that is both safe and at its best quality—juicy and tender.

- Cooking Whole Cuts of Other Meats: For beef, veal, and lamb cuts, the safe temperature remains unchanged at 145 ºF, but the department has added a three-minute rest time as part of its cooking recommendations.

What Cooking Temperatures Didn't Change?

- Ground Meats: This change does not apply to ground meats, including beef, veal, lamb, and pork, which should be cooked to 160 ºF and do not require a rest time.

- Poultry: The safe cooking temperature for all poultry products, including ground chicken and turkey, stays the same at 165 ºF.

What Is Rest Time?

"Rest time" is the amount of time the product remains at the final temperature, after it has been removed from a grill, oven or other heat source. During the three minutes after meat is removed the heat source, its temperature remains constant or continues to rise, which destroys harmful bacteria.

Why Did the Recommendations Change?

- It's just as safe to cook cuts of pork to 145 º F with a three-minute rest time as it is to cook them to 160 ºF, the previously recommended temperature, with no rest time. The new cooking recommendations reflect the same standards that the agency uses for meat products produced in federally inspected meat establishments, which rely on the rest time of three minutes to achieve a safe product.

- Having a single time and temperature combination for all meat will help consumers remember the temperature at which they can be sure the meat is safe to eat.

How Do You Use a Food Thermometer?

Place the food thermometer in the thickest part of the food. It should not touch bone, fat, or gristle. Start checking the temperature toward the end of cooking, but before you expect it to be done. Be sure to clean your food thermometer with hot soapy water before and after each use.

Contact Us

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