



In This Issue

A Processing Inspector's Day..... 1

New Employee..... 2

NCIMS..... 3

Egg Program is Going Paperless..... 3

Virulent Newcastle Disease..... 3

Egg Recipe..... 3

A Processing Inspector's Day

by Rick Mann, MPI Manager

Cleanliness. Wholesomeness. Safety. These are the standards of quality found in State of Arizona inspected meat plants and products.

The State of Arizona meat inspection program and meat establishments ensure that meat products produced in the state and sold to consumers comply with required standards for safety, purity, and wholesomeness set by the state and federal governments. In fact, all products produced in a state-inspected plant must meet or exceed standards set by the U.S. Department of Agriculture.

AZDA Meat and Poultry Inspection inspectors perform inspections at slaughter and processing facilities everyday they operate. Processing inspectors make an unannounced visit each day at establishments that produce official inspected products to verify compliance with all applicable rules and regulations. At processing facilities these include, but are not limited to the following.



continued on page 2



A Processing Inspector's Day *continued from page 1*

Sanitary operation of facilities –

The Department regularly inspects meat establishments to make sure the premises are clean and meet state and federal standards for sanitation. Foodborne illness is less likely to occur when the meat plant is clean and has an approved sanitation plan in place.



Structure of the facility - All plants must meet construction standards. Plant owners must maintain their buildings to provide for the production of safe and wholesome food. A properly constructed plant facilitates good sanitation, reduces cross contamination, and helps ensure a safe food supply.



Food labeling - The Department audits meat labels to make sure they contain appropriate information and comply with labeling laws. Meat and poultry products must meet government standards of identity. Review of product formulas and methods assure that all ingredients are wholesome and used in acceptable proportions, and that

the production process is safe. Where applicable, product net weights are also verified to ensure you are getting what you pay for.

HACCP - All official meat plants are required to operate in a Hazard Analysis and Critical Control Points (HACCP) environment. HACCP is a system of food safety procedures designed in the mid-70's to produce safe food for NASA. In HACCP, the production of the meat product from start to finish is analyzed. Points in the process that are considered critical to food safety are identified and monitored to ensure potential problems are prevented.



Sampling program - The extensive sampling program routinely tests meat and meat products for the presence of the pathogenic bacteria, Salmonella, Listeria, E. coli, and other pathogens. Department inspectors also check fat and moisture levels, shelf stability in some ready-to-eat products, and for the presence of drug residues, if needed. ■



New Employee: Conner Courtney

The Department of Agriculture would like to introduce you to our newest Livestock Inspector. Conner started his employment with the Department of Agriculture on January 29, 2019. He will be responsible for inspections in the Metro Phoenix East Valley area.

Conner comes to us from the State of Oregon where he grew up. He attended college at the University of Wyoming where he was on the rodeo team. Conner worked as a ranch hand on numerous ranches in Oregon, Wyoming, and South Dakota before, during, and after college. Conner met his wife Jessie while attending college and married in 2018. Jessie is a veterinarian student in Arizona, which is what brought Conner to the State of Arizona.

Welcome Conner!



NCIMS

by Roland Mader,
Dairy/Egg Manager

Please mark your calendar and make plans to attend the 37th National Conference on Interstate Milk Shipments (NCIMS) scheduled for April 26 – May 1, 2019 at the Hyatt Regency St. Louis at the Arch, St. Louis, Missouri. We are looking forward to a conference agenda that will provide opportunities to deliberate many important issues facing the Grade “A” Milk Program. Information about the conference can be found by following this link. <http://ncims.org/>

Assuring the safest possible milk supply for all the people, the conference is a non-profit organization made up of persons involved in the dairy industry. All parts of the industry are represented from the dairy farmer to processing plant personnel, those involved in inspecting the establishments and farms, law makers and enforcers, academic researchers, advisors, and consumers of the dairy products.

The egg program is going paperless.

by Roland Mader,
Dairy/Egg Manager

It took a lot of time and effort and on March 1st the egg program will be going

paperless. This includes egg producer, dealer, and retail inspections.

The inspection results are directly entered in a tablet computer that also helps the grader during the egg candling process to establish or verify a grade. This will provide more flexibility and instant access to your grading certificate after the inspection. We are still able to leave a printed copy of the certificate on site if requested.

Virulent Newcastle Disease

by State Vet's Office

The Arizona State Veterinarian would like to remind bird owners about the need for increased biosecurity after the widespread outbreak of Virulent Newcastle disease in backyard chicken flocks in Southern California. In addition to the identification of three additional positive cases in commercial flocks in San Bernardino County. The Arizona State Veterinarian's Office was notified that a backyard flock was also diagnosed with Virulent Newcastle Disease in Utah County, Utah. It appears the chickens were moved from California to Utah.

Virulent Newcastle disease is a contagious and fatal viral disease affecting the respiratory, nervous and

continued on page 4



Eggs in Purgatory

This month's egg recipe featured by the American Egg Board is certified by the American Heart Association. [Click here to see tips & nutritional information](#)

Total Time: 40m | Prep Time: 10m
Cook Time: 30m | Yields: 6 Servings

Ingredients

- 2 Tbsp olive oil
- 1 tsp harissa sauce
- 1 Tbsp tomato paste
- 2 Large red bell peppers, diced
- 1/2 Cup onion, chopped
- 2 tsp fresh garlic, chopped
- 1 tsp ground cumin
- 1/4 tsp salt
- 1 Can (28 ounces) crushed or diced tomatoes, undrained
- 6 Large EGGS
- 1/2 Cup plain greek yogurt, nonfat
- 1/4 Cup freshly shredded Parmesan cheese

Directions

1. COMBINE olive oil, tomato paste, harissa, red peppers, onion, garlic, cumin and salt in a large skillet. COOK, covered, on medium heat 10 minutes or until peppers and onion are soft, stirring occasionally.

2. STIR in canned tomatoes. HEAT to simmering. COOK, uncovered, 10 minutes or until sauce has thickened slightly.

3. MAKE 6 indentations in the sauce. Gently BREAK 1 egg into each.

4. SIMMER, uncovered, about 10 minutes or until the whites are set and the yolks are still slightly soft.

5. SERVE the eggs in the sauce with the yogurt and cheese on the side.





Virulent Newcastle Disease

continued from page 3

digestive systems of birds and poultry. The disease is so contagious that many birds and poultry die without showing any clinical signs. A death rate of almost 100 percent can occur in unvaccinated poultry flocks. Virulent Newcastle disease can infect and cause death even in vaccinated poultry.

Clinical signs of virulent Newcastle disease include: sudden death and increased death loss in the flock; sneezing; gasping for air; nasal discharge; coughing; greenish, watery diarrhea; decreased activity; tremors; drooping wings; twisting of the head and neck; circling; complete stiffness; and swelling around the eyes and neck. This may be preceded by a drop in appetite and decrease in egg production.

No human cases of Newcastle



disease have ever occurred from eating poultry products. As always, properly cooked poultry products are safe to eat. In very rare instances people working directly with sick birds can become infected. Symptoms are usually very mild and limited to conjunctivitis. Infection is easily prevented by using standard personal protective equipment.



Anyone who owns, shows, or works with birds or poultry to increase their biosecurity practices immediately. Biosecurity includes simple steps like washing hands and scrubbing boots before and after entering an area with birds; cleaning and disinfecting tires and equipment before moving them off the property; and isolating any birds returning from shows for 30 days before placing them with the rest of the flock. Bird owners should also limit visitor contact with their birds, and not let anyone else who owns birds come in contact with their flock to avoid potentially sharing/spreading germs between flocks.

When you purchase birds, make sure they are from a

National Poultry Improvement Plan (NPIP) participant. Also remember that new additions should be quarantined from the flock for at least 2 weeks to make sure they are not bringing disease onto your property.

In addition to practicing good biosecurity, all bird owners should report sick birds or unusual bird deaths to the State Veterinarian's Office immediately either by email at DiseaseReporting@azda.gov or call 1-888-742-5334 and leave a message.

We want everyone to enjoy and have happy healthy flocks.

Contact Us

Dairy:
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Dispatch:
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Egg:
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Licensing:
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