



Tracking Livestock Movement Due to Wolves

In order to track livestock movement related to wolf activity, we have added new options to our Form I and Self-Inspection certificates. This will allow us to track how many times a year livestock are moved due to Mexican gray wolves. For example, we know ranchers in the White Mountains have transported their cattle down to Maricopa County to graze because wolves were preying on their herds. If you would like to call to schedule an inspection in order to transport your livestock because of the Mexican gray wolves, please let the inspector know that so they can document it on the Form I. If you would like to use one of your Self-Inspection certificates to move your livestock due to the wolves, please choose the "Wolf Relocation" option in the "Destination or Buyer" drop-down menu under the "Physical Destination" area.

Seasonal Passes

The start of the fair and show season is just around the corner. Please keep in mind that we will not allow the issuance of new seasonal passes until your expired pass has been returned to our office pursuant to R3-2-703. If you have lost them, please contact our office at selfinspection@azda.gov or call 602-542-6407 and we will email a copy to you! You are able to return expired seasonal passes via postal mail, email or fax to 602-542-4290.

Selling eggs from your backyard chickens?

by Roland Mader, Dairy/Egg Administrator

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 require-
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ments 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.

Office of Special Investigations Update

The Office of Special investigations (OSI) assisted a Federal agency with their investigation, and also assisted Phoenix Police with a possible abuse and hoarding case. OSI is also currently working with Wyoming and Texas state livestock officers with ongoing investigations.

Spillman Training

by Captain Richard Shore

The Arizona Department of Agriculture is currently training all of their livestock inspectors and officers on the new Spillman system. This system will help the Department keep digital records of calls for service and digitize the report writing system. We currently have a hand-written system where it can be somewhat hard to find reports. The new system will have database searching capabilities with numerous fields to identify a particular report that may need to be found. The system will also have access to most of our current forms so our staff does not have to hand-write the forms. These forms will be fillable and easier for our staff to use.

The Department is hopeful that the Spillman system, as well as the partnership we have built with the Arizona Department of Transportation Enforcement Compliance Division, will allow many of our daily processes to be LEAN'ed, which will make the job easier for our staff.

Food Safety Modernization Act and Dairy Products

by Roland Mader, Dairy/Egg Administrator

The Food Safety Modernization Act (FSMA) has slowly been phased in and another deadline is fast approaching.



On September 17, 2018 Grade A milk plants are required to meet the requirements of FSMA. The additional time for Grade A products was needed to align the Pasteurized Milk Ordinance (PMO) with FSMA. This was achieved by adding Appendix T to the 2017 PMO. The new appendix requires a dairy processor to have a food safety plan that among other requirements shall include:

1. The written Recall Plan;
2. The written Hazard Analysis;
3. The written Preventive Controls, as appropriate, for hazards that are not addressed by the PMO;
4. The written Supply-Chain Program, as appropriate, for hazards not addressed by the PMO;
5. The written Procedures for Monitoring the Implementation of the Preventive Controls, as appropriate, for hazards not addressed by the PMO;
6. The written Corrective Action Procedures, as appropriate, for hazards not addressed

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by the PMO; and

7. The written Verification Procedures, as appropriate, for hazards not addressed by the PMO.

A very small business (business, including any subsidiaries and affiliates, averaging less than \$1,000,000, adjusted for inflation, per year), is exempt from the FSMA.

The enforcement of the newly established requirements will be a collaboration between the Food & Drug Administration (FDA) and the Arizona Department of Agriculture's Dairy Program.

Meat & Poultry Inspection Training Opportunity

by Rick Mann, MPI Manager

The Meat & Poultry Inspection (MPI) program has been very fortunate over the years to maintain a staff of tenured inspectors who are extremely well trained in their job duties with many years of hands-on experience and training. About 80% of our inspectors retired or left our employment over the last 12 months. Replacing these individuals and getting the new inspection staff trained is a challenge to say the least. The week of June 18th the last of our new team members, Adriana Marquez,

David Gaitan and Rudy Mejia, traveled to Dallas, Texas to attend the Food Safety Inspection Service (FSIS) livestock slaughter training course. This week-long course provides instruction in antemortem and postmortem inspection of livestock being slaughtered for human food. Antemortem inspection involves observing live animals in the pens prior to slaughter to determine if they have any obvious symptoms that would exclude them from being slaughtered, such as non-ambulatory, high temperature, or other issues that would require a closer look upon being slaughtered to verify animal health. Post mortem inspection involves the incising of numerous lymph nodes in the head, lungs, liver and thoracic cavity. Also required is palpating of the tongue, orbital socket, lungs, liver and other viscera to ensure the animal is safe to consume or it must be removed from the food chain. Humane handling of the animal is also strictly enforced.

All of this training is generated in a week-long course to help provide the inspector with the tools and knowledge they will need to perform their job duties and keep the people of Arizona safe from food borne illness in their meat.

Vesicular Stomatitis

by AZDA State Veterinarian's Office

Periodically we receive calls from veterinarians or owners regarding sores or ulcers on the lips, tongue, gums and

hard palate of livestock species (cattle, sheep/goats, horses, swine, and llamas/alpacas). When we get these reports, a disease investigation is often initiated due to concern for Vesicular Stomatitis Virus (VSV) and to proactively rule out other more economically harmful vesicular diseases such as Foot and Mouth Disease.

The clinical signs of Vesicular Stomatitis are excessive salivation and drooling. This is due to fluid filled blisters on the lips, tongue and the roof of the mouth. There can also be blisters in the nasal passages, around the feet, udder/teats and the prepuce which rupture and leaving painful ulcers. These ulcers often make the animals reluctant to eat and drink or cause lameness and pain when walking. Generally animals will recover after 2-3 weeks. Since the clinical signs of VSV are indistinguishable from Foot and Mouth Disease, investigation is always warranted.

VSV is caused by a group of viruses in the genus Vesiculovirus and primarily affects horses, cattle and swine, however, sheep and goats can occasionally become symptomatic as well. Biting insects (sandflies, blackflies, midges/gnats) are thought to be the primary source of disease introduction into populations of domestic livestock so fly control through cleanliness and manure management, limiting turnout of animals when fly activity is

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greatest, and application of insecticides to facilities and fly repellants to animals may be useful strategies for decreasing fly to livestock contact. VSV is a highly infectious disease so once an animal becomes infected, transmission is no longer dependent on biting flies, but can occur through direct contact with nasal secretions and saliva/vesicular fluid either from animal to animal or via contamination of fomites such as common feeders, water buckets, balling guns, tack, halters, bridles and bits. It can also be carried by humans to other horses if working with an infected horse first.

Limited cases of human disease have been reported but occasionally Vesicular Stomatitis Virus will cause an illness resembling influenza and characterized by fever, muscle aches, headache, malaise, enlarged lymph nodes and conjunctivitis.

Due to the potential spread to humans and how quickly the disease can be transmitted from animal to animal through use of common equipment and owners hands, it is highly recommended to practice good biosecurity measures on your horse facility.

Biosecurity measures should include the following when handling sick animals:

- Frequently observe animals

for signs of disease.

- Promptly separate potentially unhealthy animals.

- The duration of isolation will depend on the disease, the facility and the animals at risk.

- Treatment areas for sick animals should not be used for healthy animals.

- Treat, feed, or handle the most susceptible animals first and sick animals last.

- When disease diagnosis is uncertain or a disease of severe consequence is suspected, have a veterinarian examine affected animals, collect and submit proper diagnostic samples, and perform necropsies.

- Wash hands between horses.

- Be careful not to transmit disease accidentally on hands or clothing.

- Monitor the movement of animals on and off the premise and isolate new arrivals.

- Keep dogs and other pets away from sick animals so they do not inadvertently spread disease.

In summary, Vesicular Stomatitis is a highly contagious and an important reportable disease that can infect several different livestock species. As veterinarians and animal owners, being keen to notice any excess salivation or animals being off feed or show-

ing lameness will lead to early identification of suspected cases allowing limited spread of this important disease.



Contact Us

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