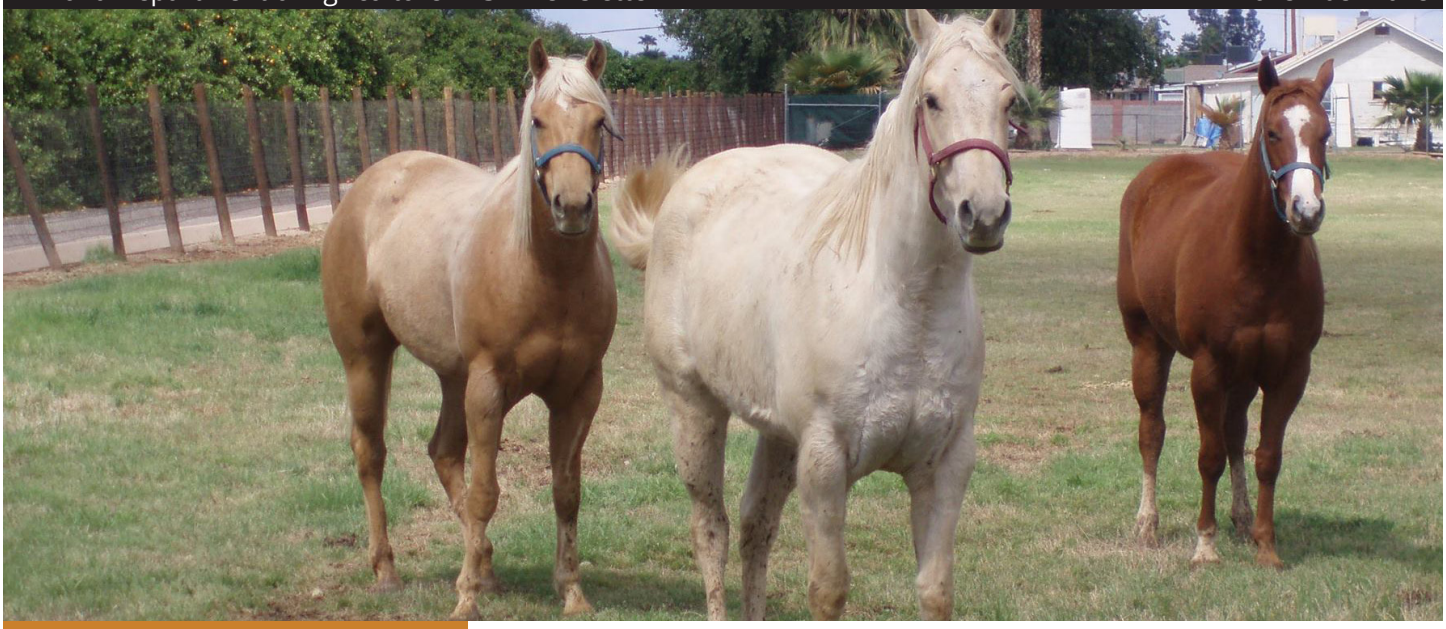
ANIMAL SERVICES NEWS

Arizona Department of Agriculture - ASD Newsletter November 2018



In This Issue

Arizona Animal and Livestock Entry Requirements

The Arizona Department of Agriculture is currently working on numerous incidents of animal import violations. When bringing animals and livestock into Arizona from another state, the owner or agent for these animals or livestock are required to meet Arizona entry requirements. Depending on the type of animal or livestock, testing for diseases prior to entering Arizona may be required.

If you are unsure of the requirements, you can find them on our website by clicking this link https://agriculture.az.gov/animals/state-veterinarians-office/animal-importation-requirements. Click "Learn More" below the picture of the type of animal that you are importing into Arizona. This will give you the information needed to legally enter into Arizona with your animal or livestock.

If you have any other questions or need the information on our website clarified, you can call the State Vet's Office at (602) 542-4293 or by email at cvi@azda.gov.

Please help keep Arizona free and clear of animal diseases. Have your animals tested and get the required Certificate of Veterinarian Inspection and entry permit number prior to entering Arizona.

Trichomonas "The Silent Rustler"

by Dr. Cody Egnor,
Asst. State Veterinarian

As I drove down the long dusty dirt road to a cattle ranch headquarters in Northern Arizona; I mentally reviewed the procedure for collecting Trichomonas samples. In addition, I was also performing breeding soundness exams on this year's crop of yearling bulls. So, as I unloaded my truck it became quickly apparent that I did indeed have enough instruments, gear, supplies, Coca-Cola, and beef jerky to stay a year or two at ranch headquarters. This and many ranches in the region are actively engaged in fighting a silent war against Trichomonas. These producers know that if they let their guard down just once it could affect their cattle herd for generations.

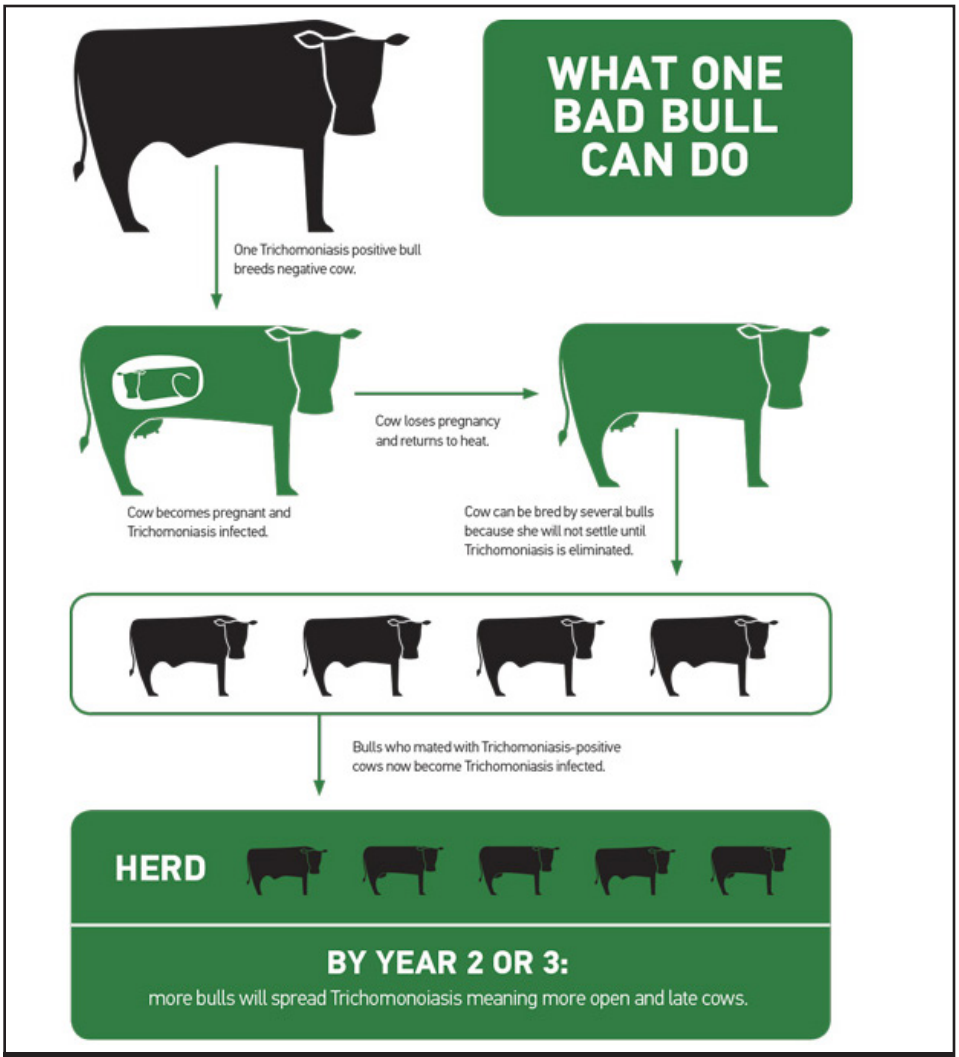


Image by: https://www.bi-vetmedica.com/species/cattle/products/TrichGuard.html

A study from the University of Wyoming published in 2013 reported that "T. foetus (Trichomonas) is sexually transmitted among cattle from bulls to females and vice versa at coitus. A single mating service with an infected bull resulted in 95% infections among susceptible nulliparous cows" (Yao)
In another recent study it states "Most fetal loss occurs within the first 5 months of gestation followed by a 2- to 6- month period of infertility as the immune system clears the parasite (Trich) from the reproductive tract. Complete clearance of T. foetus from the female reproductive tract is expected in 5 to 20 weeks after infection..." (Ondrak) The concern for many producers in Arizona remain that if a Trichomonas infected bull jumps a fence, that bull may introduce Trich into the herd with just one mating with a single female, regardless if she is pregnant at the time or not. The repercussions results in fetal loss for that gestation, and infertility for one maybe two breeding seasons thereafter. All the while the producer is left feeding that cow for years without any income from that cow. Thus Trichomonas is known as "The Silent Rustler".

Another alarming point in current research strengthened the correlation with the number of infected bulls and the age of the bull. "In a survey of a large cow-calf operation ...the odds of bulls 5 years or older being infected were nine times those of younger bulls" "...data from both experimental and natural infections all indicate that young bulls of 3 years old or younger are less susceptible and have a much lower infection rate than bulls older

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Trichomonas "The Silent Rustler"

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than 3 years" (Yao) Bulls then become a lifelong carrier of Trichomonas.

In both studies the authors lined out key management strategies that help reduce the risk of introduction of Trichomonas into a herd. These strategies include: maintaining a closed herd, maintaining good fencing, use young (<3 years old) bulls, cull open cows/heifers, adopting Statewide Trichomonas rules/ regulations. There are many ranches that may not be able to implement all of the listed strategies above. The authors in both articles suggest the two most important management control practices include keeping a closed herd without introduction of open cows, and good fencing. These two key strategies will be the most significant aspect of Trichomonas control in Arizona for years and generations of cattle to come.

References:

Ondrak, Jeff. "Tritrichomonas Foetus Prevention and Control in Cattle." Veterinary Clinics Food Animal, 2016, dx.doi.org/10.1016/j.cvfa.2016.01.010.

Yao, Chaoqun. "Diagnosis of Tritrichomonas Foetus -Infected Bulls an Ultimate Approach to Eradicate Bovine Trichomoniasis in US Cattle?" 2013, jmm.sgmjournals.org

NASMFID Annual Meeting

by Rick Mann, Program 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 22nd and 23rd I attended the annual meeting of the National Association of State Meat and Food Inspection Directors (NASMFID) in Kansas City, MO representing the Arizona Department of Agriculture.

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, and 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. Paul Kiecker, FSIS Acting Administrator spoke of upcoming changes to inspection including the adding of testing for non 0157 STEC's in addition to e-coli 0157:H7 for all ground beef samples and making poultry testing results available to the public.

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

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

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. Nicole Neeser from Minnesota also turned her gavel over to newly elected NASMFID president Dr. James Dillon from Texas.

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

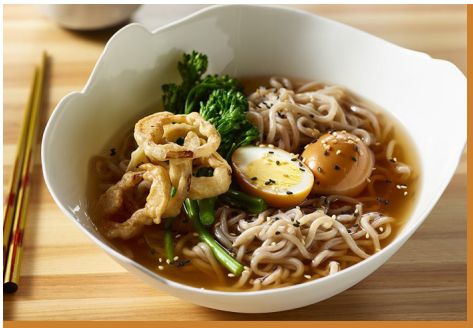
EGGNOG SEASON IS HERE

by Roland Mader, Dairy/Egg Manager

Finally egg nog is back in stores and it is more popular than ever! During the fall season store sales slowly, but steadily increase until they reach a peak during Thanksgiving week. After Thanksgiving, demand dips slightly, but quickly picks up again, cresting at the end of December.

It is popular during the holiday season, but why don't dairies make eggnog all year long? The answer is simple, it just doesn't sell. I tend to agree, when I see eggnog in the store at the end of October, it becomes my favorite dairy product for a couple of weeks. But I never crave it after Christmas, when yogurt takes its rightful place as my dairy product of choice again.

The standard for eggnog is established in CFR 131.170 and requires a butterfat content of no less than 6%, this makes it incredibly rich and flavorful. There are many flavor varieties available that range from plain to pumpkin spice and peppermint. There are also low fat options available, if you prefer. Eggnog is delicious and can be enjoyed cold or hot. Many of our local milk plants make eggnog during the season. This includes Shamrock, Kroger, Safeway, Sarah Farms, Danzeisen, just to name a few.



Bowls are trending – after successfully testing it, we would like to share this recipe from the American Egg Board with you.

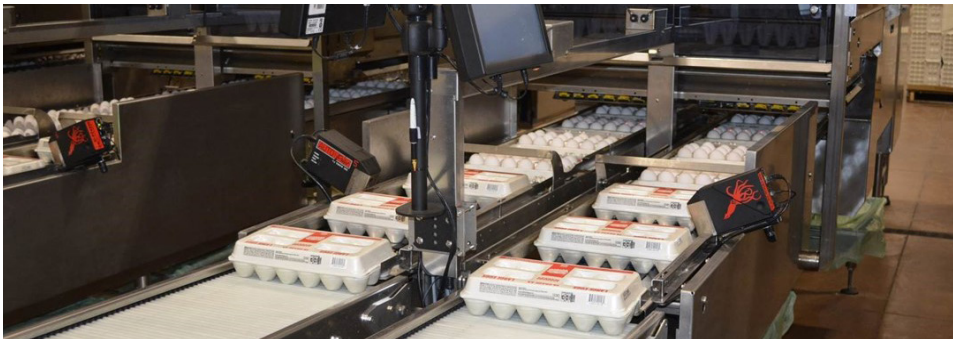
Broccolini Ramen Egg Bowl
Recipe: Chef Paul Sletten | Abreo | Rockford, IL
Yield: 6 servings

Ingredients
- 1 quart grapeseed oil, for frying
- 2 shallots, thinly sliced
- Tempura batter, as needed
- 1 lb. soba noodles
- 6 eggs
- 2 tbsp. mirin
- 2 tbsp. soy sauce + extra for garnish
- 8 oz. broccolini, trimmed, blanched
- 3 quarts ramen broth (recipe follows)
- 1 tbsp. black sesame seeds, toasted
- 1 tbsp. white sesame seeds, toasted
- Salt, to taste

Directions
1. Heat oil to 350° F, toss shallots in tempura batter and fry until crispy, season with salt.
2. Cook and drain soba noodles. Keep warm.
3. Boil eggs for 7 minutes, remove from water and peel.
4. Mix mirin and soy in a bowl. Place peeled eggs in mixture to marinate.
5. Place broccolini under broiler until hot, season with touch of soy sauce.
6. Heat ramen broth and divide into six bowls. Add a touch of soy sauce and noodles to each. Add stalk of broccolini on top to the side of the bowl.
7. In each bowl, slice egg in half and rest on top of noodles, add fried shallots, sprinkle with sesame seeds.

Ramen Broth
- 5 lb. pork trotters or bones
- 4 lb. chicken backs or wings
- 1 lb. bacon
- 2 cups dried mushrooms
- 1 bunch scallions
- 1 onion
- 2 carrots
- Soy sauce to taste

Directions
1. Roast pork trotters and chicken backs at 350° F until lightly browned, add to stock pot.
2. Roughly chop remainder of ingredients, add to stockpot and cover with water.
3. Simmer for 12 hours, strain and reserve.



Employee's Insight: USDA Resident Grader

Hello all, my name is Jose Lobatos and I have been with the Department of Agriculture for nearly six years. I would like to share some insight into my job as a USDA resident and relief grader.

I started my career as a USDA resident grader at one of the Hickman's facilities in Arlington, AZ. At the time, this facility was the biggest in size and was the largest volume shell eggplant in the state. Nearly 2 million eggs were processed a day from this facility alone.

Day one as a resident grader without an experienced grader to assist me was eventful. However, looking back on that day, it really puts things into perspective and I realize that it made me the inspector I am today.

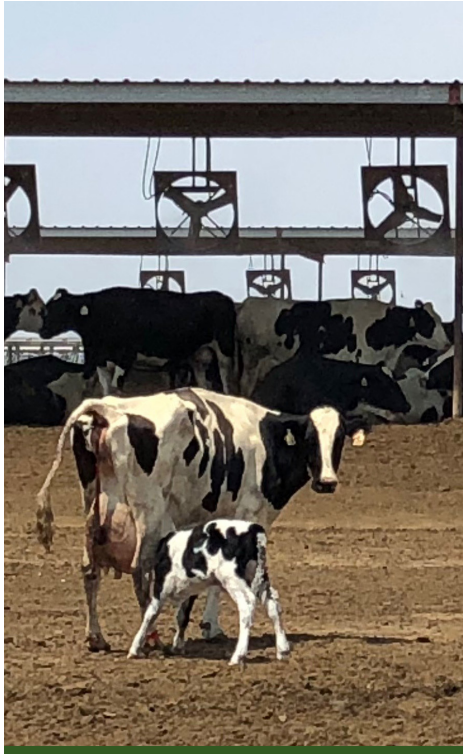
In a typical day, there are many tasks that need to be done in addition to candling eggs for all quality factors and staying within USDA percentage. There are certificates that are needed and additional visual inspections of trailers, pallets, and unloading/loading of export product.

I soon began to wonder, "Can I really do this?" It had been a pleasure to work with other graders, but now I have to make decisions according to the USDA manual on my own. Even after I read the answer to a particular question a couple of times to make sure what I had read was correct, I still would question myself.

As time would go on, I felt comfortable in my position. With experience I felt at ease and more efficient in my overall work.

In all folks, if you're persistent and are willing to learn, you can adapt and be not only be a proficient worker, but also a worker that helps our industry thrive now and for future years to come.

Respectfully,
Jose Lobatos



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