



Teamwork by Cpt. Richard Shore

Teamwork is a common word for the people in the cattle industry. If it is rounding up cattle, branding, fixing fences or just helping neighbors. I believe this is a common trait and more people should have this trait.

On 08/21/18 at 1:20 pm, the Arizona Department of Agriculture received a call about three loose bulls on or near Highway 85 west of Buckeye. The normal response from emergency staff was expected. The Maricopa County Sheriff's Office had a deputy respond and the Arizona Department of Agriculture responded with three members from the central area. Lt. Darrel Hale and Officer Garrett Lacey responded and made contact with some local cowboys and dairymen. Within no time, there were at least 10 people there to ensure the safety of drivers on Highway 85 and the safety of the livestock in the fields.



The fields were being plowed at the time and we could not drive out onto the fields because the vehicles would get stuck. At first a local cowboy tried to herd the cattle towards a dirt road to move the cattle to a dairy down the road. One of the bulls did not want to cooperate and would not move with the other bull and cow. Another volunteer assisted with his quad, but one of the bulls decided he wanted to fight with the quad. The driver was thrown off the quad, but not hurt. After hours of teamwork, the livestock were put into trailers and transported to their holding pens. This is another example of the Arizona Department of Agriculture working with their partners in the community to secure the safety of livestock and the community members throughout Arizona.

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Office of Special Investigations Update

The Office of Special Investigations has conducted several investigations over the last 30 days. One investigation was resolved by issuing criminal citations to two individuals involved in importing cattle without the proper paperwork. The investigation revealed inconsistencies in the ownership documents that resulted in the cattle being seized under question of ownership. Finally, one was with a federal agency which was to assist them with an ongoing investigation.



Consumer Grades of Eggs

You may have noticed every consumer carton of eggs at the grocery store has a grade statement on the label. Do you know what the grade means and does it make a difference?

There are three consumer grades for eggs:

- Grade AA – The freshest and highest quality eggs will receive a Grade AA.
- Grade A – Very high quality eggs will receive a Grade A.
- Grade B – Grade B eggs are usually used for breaking stock (liquid eggs) and baking, depending on the number of defects.

The Department regularly visits grocery stores and distribution centers to check eggs for proper labeling and quality. During the visit our inspectors check the size and candle the eggs to verify the quality. Egg quality deteriorates with time. For this reason, the expiration date for Grade AA labeled eggs may only be up to 24 days versus Grade A eggs that may have an expiration date of up to 45 days. This ensures that the customer is actually getting what the label says.

Bacon Truffle Deviled Eggs



by Chef Paul Sletten of
Abreo, Rockford, IL

Shared by
[The American Egg Board](#)

Yield: 12 servings

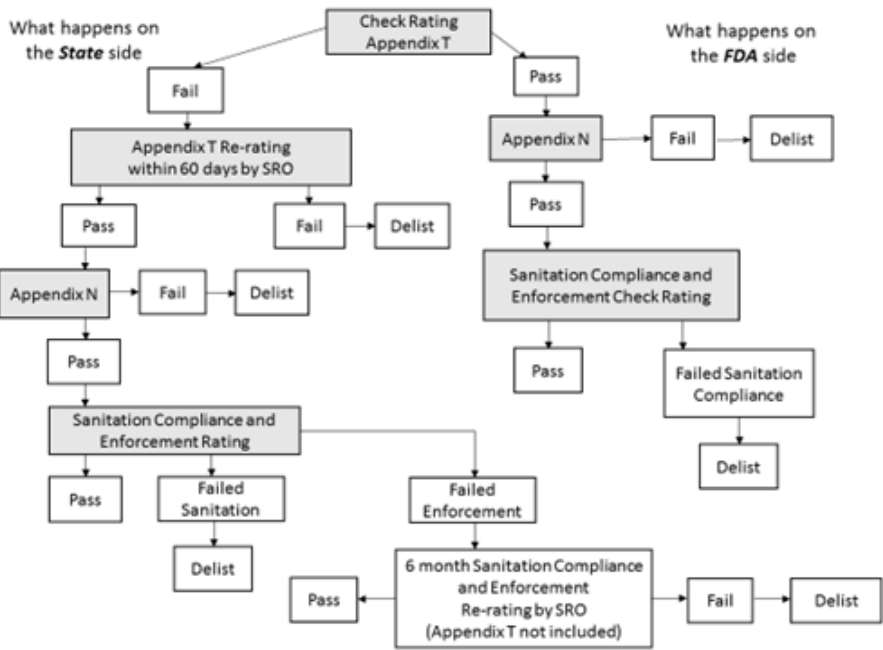
Ingredients

- 6 large eggs, hard boiled, peeled
- 2 tbsp. mayonnaise
- 1/2 tsp. truffle oil
- Salt and white pepper, to taste
- 3 strips Applewood smoked bacon, cooked crisp and chopped
- 1 tbsp. chopped chives

Directions

1. Cut peeled eggs lengthwise, scoop yolks into bowl.
2. Add mayonnaise, truffle oil, salt and pepper to yolks, mix until smooth.
3. To assemble: pipe egg yolk mixture into whites. Garnish with bacon pieces and chives.





University of Arizona Diagnostic Lab Testing

In Arizona the University of Arizona Veterinary Diagnostic lab plays an integrate roll in early detection of disease. Samples collected for disease surveillence are often sent to the diagnostic lab. When one of these samples is considered a suspect, then it is forwarded on to the National Veterinary Services Laboratory for confirmation.

The following article is about a case with a detected to Avian Paramyxovirus of which virulent Newcastle disease in chickens. Fortunately, the diagnosis was a nonvirulent form of Newcastle disease.

The State Veterinarian's Office does enhance surveillence on sick domestic birds. Sick bird issues can be reported on the phone at 888-742-5334.

<https://uanews.arizona.edu/story/keeping-arizona-s-animal-agriculture-industry-safe>

FSMA Inspections at Dairy Plants

Food manufactures and non-grade A dairy plants are required to be registered with the Food and Drug Administration (FDA) and get a FSMA inspection conducted by their Consumer Safety Officer during their scheduled FDA visit. However, interstate commerce of Grade A dairy products is regulated by state programs and are handled slightly different.

With Appendix T of the PMO in effect, the FDA milk specialist will conduct a review of the plants food safety plan before the beginning of a check rating. This review is being done every 3 years. If the plant does not meet the requirements of Appendix T, the milk specialist does not continue with the check rating and the plant will have 60 days to address the

findings. After that period, a State Rating Officer (SRO) will follow up by reviewing the plants food safety plan and if it is determined to be in compliance, the SRO will continue and complete a rating of the plant.

In an effort to align the PMO with FSMA, there are additional changes that are implemented and are checked during a regular, quarterly inspection. Those items include PMO Section 7. Items 4p, 12p, 15p, 16p, and 20p.

An online version of the 2017 PMO was published and can be found at this link. <https://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/Milk/ucm2007966.htm>





Compliance Office David Pineada presenting for the Department of Environmental Health Services

Cooperation with Our Partners

Part of being a regulatory agency involves working with other local, state or federal agencies. The rules and regulations required by these different agencies can sometimes get lost in what each agency enforces or what the other requires. As such, AZDA Meat and Poultry Inspection Compliance Officer (CO) David Pineda was recently asked to put on a presentation for the Arizona County Directors of Environmental Health Services. CO Pineda was informed that the audience would be statewide. Over the years David has always had a great relationship with the Health inspection staff. David has assisted and conducted numerous joint inspections with many of the Environmental Health (formerly known as the Health Department) inspectors statewide.

David was asked to give a basic overview of the AZDA Meat and Poultry Inspection Program, the Agricultural Exempt Statutes (Arizona Revised Statutes 3-561, 562 and 563), Poultry Exemption requirements and other exemptions that are allowed by Arizona and USDA. David informed the audience that Arizona is one of 27 states that has their own state meat inspection program. To be able to conduct its own meat inspection program it is necessary for our program to be "Equal to" the USDA program. David explained that USDA conducts a comprehensive audit every 3 years to ensure that our program is "equal to" USDA standards. Included in this topic were the statutes that give AZDA MPI authority to conduct inspections including the authority provided by Title 9 of the Code of Federal Regulations. David spoke about livestock slaughter procedures which included Ante Mortem Inspection, Humane Handling, Post Mortem inspection and Zero Tolerance for adulterants and direct contamination. David informed the audience that our inspectors are thoroughly trained to ensure that these inspection procedures are conducted to ensure that all livestock slaughtered are safe and wholesome for human food consumption.

The audience was informed that there are 25 Arizona inspected processing facilities statewide. These facilities process various meat and poultry products such as raw meat cuts, sausages, breaded product, beef jerky, hors d' oeuvres and burritos. David explained that there are many inspection procedures involved with the inspection of these processing plants.

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David spoke about some of the inspection procedures involved on a daily basis at each processing facility. The information included the monitoring of HACCP procedures for each facility, pre operational and operational sanitation, product formulation and labeling information. Information of product sampling for E Coli 0157:H7, Listeria Monocytogenes and Salmonella was also explained.

David was asked to explain AZDA's policy regarding Agriculture Exemption Statutes (ARS 3-561 to 563). Some of County Managers are having inquiries regarding the processing and sale of meat and dairy products under ARS 3-561 to 563. David stated that based on AZDA Substantive Policy 13-01 our Agency does not exempt Dairy and Meat products from fees, licenses, taxes and penalties imposed under state law.

Another area of concern for this group of officials was the popularity of Poultry Exempt operators. It was explained to them that this is an exemption allowed by USDA and AZDA. They were informed that there are several poultry exemptions, but the most common is the 20,000 bird exemption. This allows up to 20,000 birds per year to be raised and processed on the owner's property without the benefit of Federal or State inspection. There are requirements for poultry exempt operators, they include sanitation, facilities, equipment, water potability and labeling. CO Pineda is responsible for ensuring that the poultry exempt operators are in compliance.



Contact Us

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- **Licensing: (602) 542-3578**
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- **Self-Inspection: (602) 542-6407**
- **State Vet's Office:
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