

# Animal Health and Welfare Program

## *Priorities and Oversight*

The first priority of the Animal Health and Welfare Program (AHWP) is the prevention of certain diseases of livestock, poultry, and commercial fish; and if established, their subsequent eradication. Relatedly, AHWP protects the public from diseases which are transmissible from livestock to people. Field staff in AHWP enforce all ownership and dominion laws as well as specific equine neglect and livestock cruelty statutes. Additionally, via the State Emergency Response and Recovery Plan (SERRP), AHWP is involved in a myriad of human and animal welfare contingencies. Lastly, the staff of the Meat and Poultry Inspection Program is responsible for the oversight of livestock and poultry slaughtering as well as processing.

## *Animal Health Programs*

There were a total of 53 Administrative Orders issued this fiscal year. The vast majority were involved with a scrapie disease trace that began in a goat in Mesa. Five other Administrative Orders were issued in conjunction with suspected Equine Infectious Anemia horses or Tuberculosis cows, all of which were defined as negative.

Ongoing state / federal / industry programs for the control and elimination of:

- Brucellosis
- Tuberculosis
- Pseudorabies
- Equine Infectious Anemia
- Scrapie

Ongoing state / federal / industry programs for the benefit of public health:

- Rabies control
- West Nile Virus and other equine encephalomyelitides (zoonoses)
- National Poultry Improvement Plan (control of multiple diseases)
- Animal Disease Traceability
- Multiple obligations under the Emergency Support Functions of SERRP

## USDA Cooperative Agreements

Traditionally various animal health surveillance programs have been funded via grants with the United States Department of Agriculture (USDA) / Animal and Plant Health Inspection Service (APHIS) / Veterinary Service (VS). These have primarily included avian health, cattle health, and zoonotic concerns.

April 1, 2014 began the new reporting year for USDA / APHIS / VS. Their agreements fall into one of two categories: Animal Disease Traceability (ADT) or Umbrella (general program disease surveillance).

## *Animal Disease Traceability System*

The ADT cooperative agreement will be in furtherance of goals that have been in place for several years – specifically that of improving trace back of animals after a given disease has been identified in livestock. The goal is to be able to trace back to origin any disease within 48 hours of its recognition. This is a

challenging goal that will not be met for several years. Testing of the system began in the last months of this fiscal year but has not been completed.

### *Umbrella Grant: Foreign Animal Disease (FAD) Surveillance Program*

Early recognition of an FAD is essential to reducing the impact of a devastating disease outbreak.

Arizona Livestock Incident Response Team (ALIRT) investigations involving livestock were conducted during this reporting period in conjunction with the Arizona Veterinary Diagnostic Laboratory (AZVDL). All were found to be indicative of plant toxicities or confirmed as such. No FADs were identified during the investigations.

Arizona's voluntary National Poultry Improvement Plan (NPIP) was recently established for hobbyist and exhibition poultry and game bird breeding flocks and products. The state already has an NPIP program for commercial producers. Even though the newly established NPIP program is voluntary, any person moving hatching eggs, chicks, or older birds across state lines may be required to become NPIP-certified in order to meet the other state's entry requirements and the new Federal Interstate Movement Law requirements.

A swine component was added to the grant beginning June 15, 2014. The main objectives of this component are to control the spread of and minimize the effects of swine enteric corona virus diseases.

## Annual Licenses

### *Aquaculture*

The Aquaculture Program regulates commercial operations that grow, transport, and process fish and shrimp. These are the numbers of issued licenses: 19 transporters, 7 processors of fish and shrimp for human consumption, 24 growing facilities, 6 research and educational facilities, and 4 operations that charge a fee for fishing.

### *Feedlots*

Twenty feedlot licenses were issued. This is only required for feedlots with 500 or more head of beef cattle.

## Inspection Data Tracking

During the majority of FY 2014, the Livestock Inspection Program tracked field activities through our internal software system. Beginning in April 2014, we started tracking our field activities through the State Forester's WildCAD dispatch system. Since 2002, a number of activities have been closely monitored and include such items as the number of inspections for health, the movement of range cattle, cattle for processing, the number of investigations for animal care issues, stray animals / animals-at-large, and livestock theft.

### *Surveillance Statistics*

Currently, over 4,100 producers are approved to use the Self-Inspection Program. Livestock owners understand the value of documenting animal movement and have accepted responsibility for intrastate documentation through Self-Inspection certificates. Livestock Officers, Inspectors, and Deputies document non-Self-Inspection activities such as the sale of range cattle and custom slaughter livestock.

Exhibitions, fairs, and shows have also been supportive of the “seasonal exhibition pass” implemented by rule. Livestock theft investigation and enforcement cases remain at a low level, and Arizona continues to maintain disease free status in all industry / state / federal cooperative disease control programs.

### *Arizona Livestock Incident Response Team Program*

The Arizona Livestock Incident Response Team (ALIRT) program was implemented through legislative authorization in FY 2005. Annual funding has been used to train and equip participating private veterinarians to conduct investigations of unusual livestock disease events and to conduct outreach and education to the livestock producers. Since its initiation, several investigations have been conducted and in every case, the response resulted in a preliminary diagnosis within 48 hours, with laboratory diagnosis confirmation soon after.

ALIRT is an emergency response program overseen by ADA and implemented through cooperation with the University of Arizona’s Department of Veterinary Science Veterinary Diagnostic Laboratory and Cooperative Extension. USDA Wildlife Service and Veterinary Service actively participate in a program designed to facilitate the potential diagnosis of unexplained livestock losses. Once a problem has been discovered, various levels of response may be initiated. It all starts with the producer, local veterinarian, and/or the local University of Arizona Cooperative Extension Office. If warranted, trained ALIRT private veterinarians will respond to the scene, start the investigation, and collect samples. This is followed by a conference call of the ALIRT steering committee that determines what, if any, additional actions are necessary.

The cost of case work-up is covered by ALIRT program funding and includes expenses for the ALIRT private veterinarian and other response personnel, as well as laboratory expenses related to the diagnosis. Once a diagnosis is made and/or a treatment program is implemented, the expense becomes the responsibility of the producer. The producer plays a key role in this process, starting with the reporting of a problem in his herd. The producer also is important in preparing a herd history and identifying any contributing factors that may assist in diagnosis. The ALIRT program only responds at the invitation of the owner or manager and is available to individual producers who have significant unexplained animal illnesses and/or death or if an area or region is having multiple suspicious livestock losses. The ALIRT program was designed for the producer and all information collected remains confidential. Emergencies are reported by calling the Arizona State Veterinarian at 602-542-4293 or the University of Arizona Veterinary Diagnostic Laboratory at 520-621-2356.

### *Meat and Poultry Inspection Program*

The Meat and Poultry Inspection (MPI) Program is a federal-state cooperative program, funded 50% from the state General Fund and 50% by USDA / Food Safety Inspection Service (FSIS). The program oversees slaughter and processing of amenable meat animals and poultry which are offered for official inspection prior to sale to the public. Operating to help ensure both food safety and truth in labeling to consumers, inspectors visit regulated facilities on a daily basis. The program authority is established by state statutes and rules, the federal Meat Inspection Act, and the federal Poultry Products Inspection Act.

State MPI personnel monitor general plant and equipment sanitation, processing sanitation, good manufacturing practices during production, ante mortem and post mortem inspection at slaughter, humane handling, Hazard Analysis Critical Control Point (HACCP) implementation, multi-ingredient formulation, the use of approved labeling, net weights, and perform laboratory sampling programs as requested. They also verify compliance with state and federal regulations prior to allowing the inspected and passed triangle shaped “mark of inspection” to be applied to applicable products.

ADA inspectors receive training including HACCP inspection procedures, Sanitation Standard Operating Procedures, and animal ante mortem and post mortem inspection procedures for disease.

Each day a plant operates, an MPI employee makes at least one unannounced visit to review production activity. If discrepancies are found, they are documented and then discussed with plant management to determine what corrective actions will be taken to ensure that no unwholesome or mislabeled product leaves the plant. In slaughter plants, an MPI Inspector observes each animal presented for slaughter both alive and at various stages during the carcass dressing procedure looking for any pathology that may be present.

Unfit and/or unwholesome carcasses and parts are removed from the human food chain and de-characterized for inedible purposes. Humane handling is strictly enforced to ensure no animal is mistreated or improperly stunned at slaughter.

Sanitation is observed and verified each day a plant operates by a pre-operational check of facility and all equipment prior to the start of operations and/or operational sanitation checks to verify sanitation is maintained during production.

HACCP verification is performed by reviewing the HACCP plan and all supporting documentation. Direct observation or review of records is performed at all Critical Control Points. Corrective actions are taken when a deviation occurs. Verification and reassessment is performed as required by regulation.

Labels are reviewed to show that they reflect the product is actually as the label states and that the label meets all labeling requirements per regulation, including approval and allergen declaration. Formulation is observed to verify the product is being made to meet product standards and is being made as approved. Net weights are verified on certified scales weighing random lots of finished product to ensure compliance.

Product samples are taken as requested by the Program Manager in selected establishments and delivered to the State Agricultural Laboratory to be analyzed for the pathogen of concern. In the event of non-compliance, establishments are notified by written non-compliance reports and regulatory control actions are taken as needed to insure affected product does not reach the consumer.

Inspectors also periodically visit other processors known as "custom exempt," which are firms that process meats, game, and poultry for the personal consumption of the owner. These types of processors may not sell meats to the general public without obtaining an official slaughter and processing license.

Over 650 food safety samples per year are submitted to the State Agricultural Laboratory to be analyzed for E-coli 0157:H7, non-0157 Shiga Toxin E-coli (STEC), Salmonella, Listeria Monocytogenes, or violative antibiotic residue. Additionally, antibiotic residue samples requested by USDA / FSIS and Tuberculosis samples from suspect animals at slaughter were also taken. All of this information is entered each day by the inspectors into a new computer database system mandated this year for state meat inspection programs by FSIS called the Public Health Information System (PHIS). This new system required hundreds of hours of training by the Program Manager and Supervisor to the inspection staff. This included the initial set up and loading of the database and training of all staff in the use of the new system.

Nearly 7,000 on-site food safety inspections were performed at official establishments and custom exempt facilities this past year. No food borne illnesses or food safety recalls were reported in Arizona official establishment this past year.

## *Meat and Poultry Compliance Program*

Compliance is an integral part of the MPI Program. Arizona Revised Statutes provide the authority and responsibility to protect consumers by assuring meat and poultry products are wholesome, not adulterated, and properly labeled. In-commerce surveillance and reviews are conducted at distribution centers, public warehouses, retail stores, restaurants, schools, prisons, and poultry exempt facilities. Surveillance reviews are conducted to ensure industry compliance and consumer safety. These surveillance reviews consist of product and facility assessments, food safety, sanitation, hazard control, and labeling assessments.

Compliance also investigates food safety, misbranding, and other violations of law to protect public health and to support criminal, civil, and administrative action. An investigation includes; planning, decision-making, evidence collection, identification, custody, interviews, photographic evidence, reports of investigation, and investigative liaison with attorneys. The program is authorized to identify, detain, and control adulterated, misbranded, illegally imported, and other illegal or unsafe meat and poultry products so they do not reach consumers.

If requested, Compliance will assist with food safety related illness outbreaks and epidemiological investigations. This consists of conducting product trace back and trace forward. The program coordinates with USDA and various statewide health departments in conducting surveillance reviews and investigations of retail stores and restaurants to ensure that meat and poultry products are wholesome and properly labelled. Compliance will also conduct investigations of illegal slaughter and/or processing operations statewide. Compliance has a database of over 100 licensees which include; warehouses, distributors, jobbers, dead stock haulers, brokers, and meat storage.

## Dairy & Dairy Products Inspection Program

Dairy inspection staff regulate all aspects of the dairy industry, from the dairy farm until products leave the processing plant. Beginning at the farm, inspectors review plans submitted for construction of new farms and the remodeling of existing farms. Farm inspections are conducted to check for compliance in sanitation, milking procedures, equipment condition, and usage/labeling of drugs for animals, along with other requirements. Water and milk cooling systems are reviewed and sampled for compliance with public health standards.

Milk produced is sampled and tested for compliance with regulatory requirements. Bulk milk tankers, which are used to collect and transport milk to processors, are inspected and licensed by the Dairy Inspectors. These inspectors regulate dairy processing plants ranging from small cheese makers to plants processing millions of pounds of milk per day. At plant inspections, inspectors review plant processing records, and facilities are inspected for compliance with sanitation and maintenance requirements. Pasteurization systems are tested quarterly and the controls are sealed by the inspector. If regulatory seals are broken for maintenance or repairs, the plant must immediately notify the Dairy Program, and the equipment must be retested and sealed by the inspector or a licensed industry sealer. Arizona milk processors use a variety of approved pasteurization processes. These processes include the relatively simple batch pasteurizer and proceed in complexity to systems called Ultra Pasteurization, which greatly extend the shelf life of dairy products.

Inspectors also check packaging/bottling facilities and processes at dairy plants. Some facilities manufacture containers and closures for dairy products. These facilities are also inspected and their products are sampled and tested.

Finished milk and milk products are collected by Dairy Inspectors and submitted to the State Agricultural Laboratory for testing. On average, almost 3,000 samples are collected and submitted each year.

## *Universal Sampling System*

Regulations require regular testing of milk produced by "Grade A" dairy farms. In Arizona, dairy farms are spread out over a large geographic area. Under the "Universal Sampling System," milk hauler/samplers are licensed by ADA after passing an exam. These hauler/samplers are also evaluated in the field by Dairy Inspectors to ensure that their procedures are correct. The samples collected by licensed hauler/samplers may be randomly tested by the state and the results used for official purposes. This system reduces the personnel and driving time that would be required if the state had to collect the samples from each individual farm.

## *Raw Milk Consumption*

The majority of milk and milk products produced in Arizona are pasteurized. This means that the milk was subjected to a process of heating and holding it at a specific temperature for a specified time period (161° Fahrenheit for 15 seconds, for example) using approved equipment. This process is used to kill harmful microorganisms which may be present.

A small amount of milk sold in Arizona is packaged and sold as raw milk for consumption. This milk is not subjected to the pasteurization process. Although this milk is required to meet the same standards as pasteurized milk, it can potentially contain pathogenic organisms. For this reason, raw milk for consumption is required to have a warning statement on the label so consumers can be informed of the potential risk. It is illegal, in Arizona, to sell raw milk for consumption without a license.

## *Interstate Shipment of Milk*

Arizona participates in the National Conference on Interstate Milk Shippers (NCIMS). This program creates uniform standards for evaluation of "Grade A" milk and milk products. This allows for milk to be transported between states and accepted via reciprocity. The Food and Drug Administration (FDA) certifies state personnel, who then conduct audits, called ratings on producers and processors that wish to be listed as Interstate Milk Shippers (IMS). The FDA periodically conducts check ratings to assure uniformity in the system.

The NCIMS is also responsible for changes and updates to the Pasteurized Milk Ordinance (PMO), which is the main document used to regulate "Grade A" milk and milk products. The NCIMS convenes every two years to consider and vote on proposed changes. Arizona is a voting delegate at these conferences.

## **Egg & Egg Products Inspection Program**

Egg Inspection Program staff provide inspection services to the public, industry, and federal government. The Egg Inspection Program is funded entirely from a "mill fee" assessment from industry on each dozen of eggs or pound of egg products sold in Arizona. The program has operated on industry assessments since 1940.

Program staff inspect shell eggs and egg products from production at laying facilities, wholesalers, and retail stores. Inspectors verify that products have been produced in accordance with statutes and are held at temperatures of 45° Fahrenheit for eggs and 0° Fahrenheit for frozen egg products. Inspectors also verify proper packaging, sanitary handling, dating, and weighing of eggs at production facilities, warehouses, and retailers for products originating out-of-state.

Eggs processed or sold in Arizona are marked with mandatory expiration dates and have one of the shorter code dating requirement at 24 days from packing. This helps to ensure that eggs continue to meet the marked grade after they are purchased by consumers.

## *USDA Inspection and Grading Program*

The Department also maintains cooperative programs with the USDA to provide “grade labeling” services to the industry upon request. These cooperative programs also include surveillance and enforcement under the federal Egg Products and Inspection Act, which regulates the movement and processing of certain types of under-grade eggs to keep them from entering the market. ADA also enforces the Agricultural Marketing Act of 1970.

Inspectors provide inspection services for USDA's School Lunch Program for poultry purchases made on behalf of school districts statewide. Warehouses receive truckloads and rail car deliveries of poultry products that our inspectors check for proper handling in transit, including temperature checks.

Graders perform both temporary and resident (in-house) grading services to the egg industry in Arizona. Seven full-time state employees are stationed at three packing plants and provide inspection / grading services 365 days a year, 7 days a week. Under this USDA program, resident graders continually monitor plant sanitation, processing temperatures, handling, and holding cooler temperatures. Eggs packed under USDA program supervision are eligible to be marked with USDA shield grade marks or other USDA identification. This USDA grade marks are valuable because many entities require it for sale, such as some grocers, commercial foodservice, foreign countries, and the U.S. military.

## **Palo Verde Nuclear Generating Station – Fixed Nuclear Facility – Emergency Response**

The Department is an integral part of the state and county response to any emergencies related to the Palo Verde Nuclear Generating Station located west of Phoenix. With three reactors, this is the largest nuclear power plant in the U.S. with the capacity to serve millions of homes.

In cooperation with state, county, and federal agencies, ADA participates yearly in nuclear preparedness drills. Every other year (exposure exercise) and every sixth year (ingestion exercise), federal agencies grade the state response during drills and prepare a written evaluation. Every other year, an exposure exercise is conducted with ingestion exercises every sixth year. A passing grade from cooperating agencies is required for Palo Verde to maintain an operating license by the Nuclear Regulatory Commission.

For the 2014 exercise, the Department met all standards for emergency response. The food inspection programs are integral to departmental participation in such drills, which also includes animal health veterinarians and Livestock Officers.

## FY 2014 Calls for Service from the Public

<b>Inspections</b>	
Ownership	4,252
Butcher	1,367
Highway and Road Kill	<u>72</u>
<b>Total</b>	<b>5,691</b>
<b>Welfare</b>	
Equine	817
Cattle	188
Goats	50
Sheep	6
Swine	18
Other	<u>1</u>
<b>Total</b>	<b>1,080</b>
<b>Out of Place</b>	
Loose and Stray	858
Theft	<u>25</u>
<b>Total</b>	<b>883</b>
<b>Other</b>	
Administrative	<b>650</b>
Dogs Chasing/Killing Livestock	<b>10</b>



# Citrus, Fruit & Vegetable (CFV)

## Standardization and Federal State Inspection

Arizona ranks third in the nation for overall production of fresh market vegetables. Arizona acreage produced over 89.6 million cartons of fresh produce last year. Arizona ranks second in the nation in production of iceberg lettuce, leaf lettuce, romaine lettuce, cauliflower, broccoli, spinach, cantaloupes, and honeydews.

The top ten commodities, which account for 85% of the state's total produce production, based on carton count for fiscal year 2013 are as follows:

Iceberg lettuce	23,448,232	Cabbage	3,785,527
Romaine lettuce	17,229,697	Broccoli	3,325,700
Cantaloupe	9,507,459	Spring Mix	3,317,097
Leaf lettuce	5,392,560	Cauliflower	2,956,785
Spinach	4,760,135	Honeydew	2,669,039

As detailed below, the Citrus, Fruit and Vegetable Standardization Program and the Federal State Inspection Program conducted 22,416 inspections last year. In addition, the Citrus, Fruit and Vegetable Standardization Program issued 551 licenses to the produce industry.

### *Industry Funded -- Industry Supported*

Both of these programs are entirely self-funded and receive no general fund allocations. Industry supports the Citrus, Fruit and Vegetable Standardization Program through license fees and carton assessments, which are reviewed monthly and adjusted yearly. The Federal State Inspection Program is entirely funded on a fee-for-service basis.

The Citrus, Fruit and Vegetable Advisory Council, by statute, is comprised of governor-appointed citrus producers from specified counties, fruit or vegetable producers from specified counties, an iceberg lettuce producer from Yuma County and an Arizona apple, grape, or tree fruit producer. This group of leaders of their respective industries meets quarterly with staff of the Citrus, Fruit and Vegetable Program to review program policy and budgetary items.

### *Standardization Program*

Arizona citrus, fruit and vegetable producers rely on the Arizona Department of Agriculture for increasing the potential for domestic and international marketing, protecting against exporting, importing, selling of substandard produce by development, and enforcement of uniform standards. It is the Citrus, Fruit and Vegetable Standardization Program (CFV) that assists the Arizona produce industry, including growers, shippers, contract packers, dealers and commission merchants in complying with product quality standards.

## *Federal-State Inspection Program*

This year the Citrus, Fruit and Vegetable Standardization Program successfully completed its fourteenth year managing the Federal State Inspection Service, Fresh Produce Inspection and Terminal Market Programs in Nogales, Phoenix, and Yuma under a cooperative agreement with United States Department of Agriculture. Mandatory as well as voluntary United States Department of Agriculture inspections are performed by Arizona Department of Agriculture staff (federal state inspectors) and take place primarily at the shipping point (point of origin), port-of-entry (Arizona-Mexico border) or the terminal market (point of destination).

This federal program administered by the department also enforces United States import requirements and marketing order restrictions at the international border between Arizona and Mexico. Significantly, Nogales is the second busiest port-of-entry for produce in the United States. Last year, department staff inspected a total of 23.3 million packages, with more than 2.5 million packages of field tomatoes, 641 thousand packages of greenhouse tomatoes, 1.9 avocados and 16.1 million lugs of table grapes imported from Mexico and a variety of other commodities, including watermelons, peppers, cucumbers, squash, onions and citrus.

It is important to note that the Citrus, Fruit and Vegetable Program and the Shipping Point Inspection Program in Yuma and Phoenix developed cost-reduction efficiencies for Arizona's agriculture industries through the cross-training of department inspectors to handle both state and federal inspections as well as phytosanitary certifications.

## *Third Party Audit Program*

At the request of Arizona fresh produce industry representatives, Arizona Department of Agriculture, along with other western State Departments of Agriculture and the United States Department of Agriculture, developed a Third Party Audit Program within the existing framework of USDA Agricultural Marketing Service Federal State Inspection. The resulting program is designed to audit the Good Agricultural Practices and Good Handling Practices for the produce industry. Federally licensed state inspectors perform these audits at industry's request.

## *Arizona Leafy Green Products Shipper Marketing Agreement (AZ LGMA)*

In September 2007 Arizona farmers came together to raise the bar for food safety. The produce industry solicited for the first Marketing Agreement in the history of the Arizona Department of Agriculture. As a result the Arizona Leafy Green Products Shipper Marketing Agreement (AZ LGMA) was formed. This agreement was renewed for an additional four years in October 2011.

The general purpose of this Marketing Agreement is to enable shippers of leafy green products to engage in mutual help and continue the production of high quality leafy green products grown in this State. The primary purpose of this Marketing Agreement is to authorize signatory shippers to certify safe handling, shipment and sale of leafy green products to consumers by adopting leafy green best practices and by using an official mark. The Marketing Agreement will permit the advertisement and promotion of the use of the official mark and the education of consumers about the meaning of the official mark.

Members of the AZ LGMA are working collaboratively to protect public health by reducing potential sources of contamination in Arizona-grown leafy greens. Leafy green products of the AZ LGMA include: iceberg lettuce, romaine lettuce, green leaf lettuce, red leaf lettuce, butter lettuce, baby leaf lettuce (i.e., immature lettuce or leafy greens), escarole, endive, radicchio, spring mix, spinach, cabbage, kale, arugula or chard.

Assessments on signatories to the Arizona Leafy Green Products Shipper Marketing Agreement are based on cartons or carton equivalents of affected commodities sold. Shipper means a person that engages in shipping, transporting, selling or marketing leafy green products under his or her own registered trademark or label or a person who first markets the leafy green products for the producer. It does not mean a retailer.

Currently the AZ LGMA has 35 signatory shippers that represent 97% of the volume leafy greens grown in Arizona. AZ LGMA membership requires verification of compliance with the accepted food safety practices through mandatory government audits. University and industry scientists, food safety experts and farmers, shippers and processors developed these food safety practices. These companies have committed themselves to sell products grown in compliance with the Arizona Metrics, food safety practices accepted by the AZ LGMA Marketing Committee.

### *Department Pride in the Statewide Gleaning Project*

An Executive Order was issued to extend the Arizona Statewide Gleaning Project. Gleaning is the harvesting of surplus crops, and the governor's project distributes these gleaned crops to those in need. The Arizona Department of Agriculture plays an integral role in the statewide gleaning effort in that Citrus, Fruit and Vegetable Standardization Program inspectors notify key food bank officials of upcoming seasons, and identify potential crop donations. Participating producers are then able to donate surplus crops, instead of discarding them, by allowing volunteers, inmate labor and food bank staff to glean their fields. Several state agencies support other portions of the program and this combined effort resulted in over 22.6 million pounds of produce collected and distributed to food banks and other organizations serving those in need during this past year.