



Utah Department of Agriculture and Food

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September 2016

Cody James, Director

Dr. Barry Pittman, State Veterinarian

Animal Industry Division Newsletter

The Animal Industry Division is excited and anxious to provide our readers with the very first issue of the Division Newsletter. We intend to bring you this publication at least bi-annually in an electronic format to keep you informed of happenings in Utah's production animal agriculture.

The Newsletter is intended to keep you informed of possible new or updated policies, procedures and changes to our Administrative and/or Agricultural Codes, as well as Division and Department events and features.

We also intend to bring you featured programs within the Division as well as highlights of our personnel, special interests, and newsworthy items from time to time.

Our goal is to provide another informal means of connection with the customers we serve in the agricultural communities in Utah.

Each edition of the Newsletter will provide readers with unique perspectives concerning the animal side of Utah's agricultural production and contributions. These production methods and direct contributions allow this state's farming and ranching communities to remain in the forefront of our Nation's effort to provide safe and affordable food to our citizens and the world's population.

Animal Industry Division

The Division consists of several programs that are interrelated and all personnel work together to ensure each program is successful. Each program and a brief description is listed below:

* Meat and Poultry Program—responsible for



* Aquaculture Health Program—Responsible for licensing aquaculture and fee fishing facilities and granting fish health approvals across the state.

* Animal Health Program—Responsible for permitting movement of livestock into the state and overall health status of livestock and poultry throughout the state.

* Livestock Brand Bureau—Responsible for determining true ownership of livestock and denying a market for stolen livestock across the state.

Livestock Brand Bureau Wins Prestigious Governor's Award for Excellence for 2016

The efforts of our tireless, hardworking, dedicated employees of the Bureau have paid off as they were recently recognized by Governor Gary R. Herbert for excellence in performance by a state department entity. UDAF Commissioner LuAnn Adams accepted the award on behalf of the

Bureau. Bureau Chief and Animal Industry Division Director, Cody James, has instituted an increased presence and awareness of brand inspectors statewide. This initiative has resulted in a significant decrease in stolen livestock and a positive image boost throughout Utah.



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Special points of interest:

- Trichomoniasis! Test your bulls from 1 October to 15 May yearly!
- Equine owners require proof of ownership for certain travel situations!
- Avian influenza is a constant disease threat to our poultry and game bird producers.
- Official individual identification for your livestock will reap rewards as we move toward electronic tracking of movements.

Featured Program: Livestock Brand Bureau



If you have seen a lot more of this truck to the left, it has been by design. Cody James, the Livestock Inspection Bureau Chief and Director of the Animal Industry Division, instituted a proactive approach within the state to increase public understanding, step up surveillance and execute an identifiable presence to protect livestock. Brand Inspectors have been posting signs with contact information to elevate a known presence that has deterred potential problems throughout the state that is reflected in statistical data collected in the past few years. Missing livestock has significantly decreased since 2013, number of livestock inspected has increased and lifetime permits for horses has more than doubled. Taking the time to educate the public has paid off as more reports of lost, found, and stolen livestock have allowed the inspectors to respond and solve many of these calls for assistance. Education and partnerships with local and regional law enforcement agencies has resulted in the capture and prosecution of thieves. As these dedicated brand inspectors travel through pas-

tures and down the multitude of gravel and dirt roads, livestock producers should count on them to keep their livestock safe from nefarious individuals intent on theft. As highlighted on the front page of this newsletter, the Bureau was awarded the Governor's Award for Excellence for 2016.



Commuter Herds: The Yearly Movements

“Commuter herd permits are available online on our website. We encourage those who are moving herds to summer grazing pastures to start early to ensure requirements are met.”

Cattle, cowboys and cattlemen go way back in the history of Utah, forming the initial economic and social conventions of the mid-to late 1800's. Over the years, the herds have grown and grazing and pasturing the available land has grown more challenging. One answer has developed over generations, sending herds to other states for the hot summer months, or “commuting” the herds. A long

standing tradition for many cattle producers, the planned move to more abundant forage begins in early spring for some and culminates for us at UDAF in early summer to approve the last of the commuter requests we receive in our office. Remember, as herds return in the fall, there may be requirements for brucellosis testing or other requirements. Check with



Animal Health Program personnel if you have questions.

Vesicular Stomatitis: Outbreaks Intensify



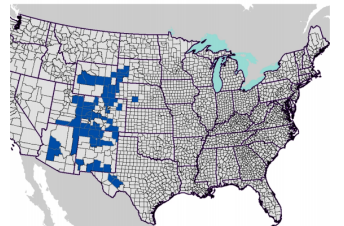
These painful lesions on the tongue and in the mouth of this horse off feed exemplify typical signs and

Vesicular stomatitis is a reportable and zoonotic disease with the same signs and symptoms of foot and mouth disease as well as other vesicular diseases. In the past couple of years, it has infected cattle and horses throughout Utah and the surrounding states, with Colorado the most affected with hundreds of outbreaks over a long seasonal period. It can infect multiple species such as horses, cattle, pigs, sheep, goats, and certain wildlife species. Initial signs usually begin with excessive salivation and drooling as animals go off

feed. The incubation period is usually 1-5 days and the disease is thought to be spread by certain insects, although the epidemiology is not well understood. If you see these signs and symptoms in your livestock, contact your local veterinarian immediately and isolate the affected animals from other livestock if possible. Infected animals will need to be quarantined for 14-21 days, depending on the healing stages of the lesions. Depending on proximity to outbreaks, interstate shipment of livestock may be suspended until

quarantines are lifted. Contact the animal health officials in the state you want to ship to for more information. Travel restriction and the judicious use of insect sprays during outbreaks may help prevent infections in your livestock.

VSV Cumulative: Counties with Premises Quarantined April 29, 2015-present





Fish Diseases: Yellow and Black Grubs / Black Spot

People like to escape the hot days of summer by heading to the lake to fish. Sometimes turning the catch of the day into fish tacos reveals something else. Although finding something that you can identify as non-fish in your fillet may be creepy, your catch is still safe to eat as long as you cook it.

Yellow and black grubs are common finds in freshwater fish of North America and appear as a yellow or black spot under the skin or imbedded in the muscle. Grubs are the immature forms of parasitic digenetic trematodes (flukes) that have complex lifecycles involving snail, fish and birds. Thorough cooking kills the grub and the parasite does not alter the flavor or the infected fish. Yellow grubs (*Clinostomum complanatum*) can be found in

virtually all species of North American freshwater fish. Infestation is somewhat greater for fish caught in shallow water where snails and fish eating birds are most prevalent. Fish caught from deep water typically exhibit less infestation. Yellow grubs encyst in the muscle tissue.

Opening the cyst will reveal a yellow to yellowish white worm up to 1/4 inch in length. Black grubs may be one of several different species digenetic trematode that cause affected fish to appear "peppered". The black spot, usually about the size of a pin head, are caused by pigment that the fish deposits around the larval stage of a parasitic digenetic trematode. The presence of the "black spot" parasite does not affect the

growth or the longevity of the infected fish; however massive infections in young fish may cause fish mortality. The parasite is incapable of infecting humans and, as is the case with all fish parasites, it is destroyed by thorough cooking. Remove the skin to improve the appearance of the cooked fish.



Black grubs causing the distinct "peppered" appearance on the skin of the fish above the ruler.



A Different Look for State Trichomoniasis Tags

Beginning this October 2016, when the white state trichomoniasis tag orders are available, they will no longer be considered as official individual animal identification. After assessing the tagging protocols and program, the State Veterinarian decided to return to the original format of the tags to reflect their intent and purpose.

Since breeding age bulls (12 months and older) intended for breeding are trich tested annually, the previous year's tags are removed and a new tag is inserted reflecting the color of the current year. This allows for

brand inspection personnel and owners and producers to readily identify the trich testing status of the bulls they see in pasture and grazing situations.

If owners want an official identification tag in their animals for interstate movement or any other reason, UDAF will make those available at no cost while inventories last. They will be RFID tags with no bangle, just a button with the shield, 840 number, and DO NOT REMOVE on them.



*"The current year **WHITE** trichomoniasis tags will NOT be considered official individual animal identification. Bull owners will be offered RFID '840 button' tags as official identification."*

Food Safety Tips: Raw Milk Consumption Concerns

Before the advent of the pasteurization process, the consumption of raw milk was prevalent across our country. Unfortunately, many consumers contracted diseases originated from this practice, and some of those were fatal. These diseases, still present today, include bacterial, viral, and parasitic origins such as brucellosis, tuberculosis, listeriosis, giardiasis, and shigellosis to name a few. These diseases usu-

ally cause symptoms such as nausea, vomiting, gastrointestinal cramping, headaches, and can lead to kidney failure, paralysis, chronic disorders and even death. The risk is greater for infants, children, the elderly and immunocompromised persons such as cancer patients. Pasteurization was a process created and fine tuned to heat milk just hot enough and long enough to kill disease causing

organisms. Contrary to popular belief, this process does not negatively impact the nutritional value of milk. Many other liquids we consume today are also pasteurized such as juices. Raw milk is never a guaranteed safe product. Drinking it means taking a real risk of getting very sick. Deciding to drink raw milk as a personal choice is one thing, offering it to those unable to research it is another.



Err on the side of caution when consuming raw milk.



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“Riding for the Brand”



We're on the web!
<http://ag.utah.gov>

What We Do

The Animal Industry Division of the Utah Department of Agriculture and Food has six main programs:

- 1) Animal Health – Focuses on prevention and control of animal diseases, with special attention to diseases that can be transmitted to humans.
- 2) Meat and Poultry Inspection — Assure wholesome products for consumers.
- 3) Livestock Inspection (brand registration and inspection) — Offer protection to the livestock industry through law enforcement.
- 4) Aquaculture Health — Protecting fish health in the state and addressing concerns of fish food production and processing.
- 5) Elk Farming and Elk Hunting Parks – Regulating this domestic livestock industry with an emphasis on protecting Utah's wild elk population.
- 6) Veterinary Diagnostic Laboratories - Disease diagnosis and surveillance.

Division Highlighted Employee: Noel McSpadden—Meat and Poultry Inspection Program Manager

This newsletter's employee in the spotlight is our own Noel McSpadden, the Animal Industry Division's Program Manager for Meat and Poultry Inspection, an important position that protects consumers in the arenas of food safety and public health.

Q. When did you start with the organization?

I began working for UDAF in 1994 as a line inspector with a larger slaughter facility. I have almost 21 years of service with the Department.

Q. What positions have you held in your career?

After the line inspector position, I moved to assistant trainer, then an enforcement, investigation and analysis officer. I was then promoted to assistant program manager and eventually became

the program manager.

Q. What would be a long term goal for you?

Retiring with thirty or more years and spending quality time with my wife and grandkids.

Q. What are your favorite pastimes or hobbies?

I love to camp, fish and hunt. I have a new scope for my black powder rifle for the upcoming deer season.

Q. What is the last book you read?

Lately I have only had time to read regulations and training material so it has been a while since I read a book for pleasure.

Q. What is the last movie you saw?

The Revenant, a very realistic movie. I also love war movies such as Saving Private Ryan and Fury, and the Band of Brothers

series on DVD.

Q. What advice do you have for someone following a similar career path?

Accept changes as they occur, look forward and be proactive, and always promote working as a team.



Noel McSpadden at his desk working to protect Utah's consumers by inspecting meat and poultry slaughter and processing across the state.