



# Utah Department of Agriculture and Food

Utah Department of Agriculture and Food

Animal Industry Division

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Cody James, Director      Dr. Barry Pittman, State Veterinarian

## Animal Industry Division Newsletter

### Division Works to Review and Update Title R58 Administrative Code

The Utah Administrative Code is the body of all effective administrative rules as compiled and organized by the Office of Administrative Rules. These rules provide details based on Title 4, Utah Agriculture Code and its 42 chapters. Title R58, Agriculture and Food, Animal Industry contains our rules that govern what we do here in the Animal Industry Division on a day-to-day basis. These rules cover areas ranging from livestock importation to community spay and neuter grant programs from R58-1

to R58-24. Periodically, the Division reviews these rules to determine if changes are needed. The Animal Industry Division, although relatively small, is a very diverse organization with many working parts. The multiple programs within the Division, on many occasions, are connected in one aspect or another and changes require detailed communication and interaction among program managers to ensure continuity of operations and regulatory oversight. We are currently reviewing many of our rules and anticipate changes in certain equine related rules

and possibly elk, fish, and specific cattle rules also. Once areas are identified and changes anticipated, they are usually presented to our Agriculture Advisory Board or specific commodity group representatives before any change is made. Major changes may require a public meeting.



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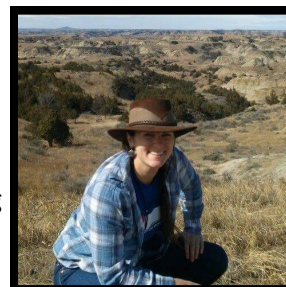
### Welcome Our Recent Additions to the Animal Industry Division!

The Animal Industry Division recently hired **Leslie McFarlane**, a wildlife biologist, to manage the Division's Domestic Elk Program. Ms. McFarlane comes to us from the Department of Natural Resources' Division of Wildlife Resources where she spent 25 years, most recently as Utah's large mammal biologist. She is well versed in elk and captive cervid species and brings a wealth of knowledge and experience to our Domestic Elk Program.



**Dr. Chelsea Crawford** joined the Animal Health Program as Assistant State Veterinarian in February of this year. After graduating from veterinary school at the University of Wisconsin with an emphasis on livestock production medicine, she worked for USDA as a public health veterinarian in a large beef slaughter establishment and as a field veterinary medical officer with APHIS-VS.

As a native Wisconsinite, she has a special interest in dairy cattle health, but enjoys working with all aspects of animal agriculture. In her free time she enjoys learning how to ski and horseback riding in the mountains.



### Reminders and Tips:

- Consider a Lifetime Travel Permit for your horse!
- Avian influenza is a constant disease threat to poultry. Practice good biosecurity with your backyard flock!
- Official individual identification for your livestock will reap rewards as we move toward electronic tracking of movements.
- Make sure your pets have a current rabies vaccination!
- Veterinarians, consider electronic certificates of veterinary inspection in your clinics!

## Featured Program: Domestic Elk Program

In 1997, the Utah State Legislature authorized a domesticated elk program in the state of Utah and granted management of the program to the Utah Department of Agriculture and Food (UDAF). The commercial uses of domesticated elk vary but animals are primarily used for high-fence hunting opportunities, increase genetic diversity for breeding programs, provide a source of velvet used in nutritional supplements, or shed antlers for trade or sale. There are currently 36 licensed facilities which import between 500 to 1,200 domestic elk on an annual basis. All domestic elk imported into the state are required to provide proof of genetic

purity to prevent introduction of red deer genetics into domesticated herds or wildlife should an animal escape and not be recaptured. All animals must also come from facilities with an established herd certification program for chronic wasting disease and test negative for bovine tuberculosis and *Brucella abortus*. Most recently, UDAF hired Leslie McFarlane as a Domesticated Elk Program Manager. She works with all domestic elk facilities to renew or approve facility licenses and work with facility owners on animal inventories. She also works with facilities to ensure that fence integrity for each facility is maintained to prevent ingress of free-ranging deer, elk or moose and egress of domesticated elk. Of the 36 licensed facilities in Utah, 11 are licensed to provide high-fenced hunting opportunities. To qualify as a hunting



facility a hunting park must be a minimum of 600 contiguous acres. These facilities receive hunting permits issued through the elk program to help track inventory and hunting removal. The domesticated elk manager also provides training programs designed to enhance surveillance for pathogens of importance to domesticated elk, livestock, and wildlife and prevent the introduction, spread, or establishment of diseases of concern, such as chronic wasting disease, brucellosis and tuberculosis.

## Coyotes and Raccoons: They are not pets!



Now that Spring is in the air, people may be seeing more of our coyote and raccoon neighbors who are also out enjoying the nicer weather. While they appear cute and playful, these animals do not make good pets. They are wild ani-

mals and need to be treated accordingly.

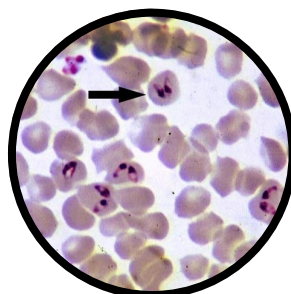
Of highest concern is the susceptibility of these animals to the Rabies virus. While there are approved vaccines for cats, dogs, and domestic livestock, there is no vaccine approved for use in raccoons or coyotes. There is no evidence that the vaccines used in pets are effective in these wildlife species, putting at risk the health and safety of people who may come in contact with them.

Keeping a coyote or raccoon in captivity is specifically prohibited and punishable by

Utah law, except under special circumstances. Permits are granted in certain situations such as academic research, structured educational programs, or zoological exhibits. Keeping one of these animals as a personal pet does not qualify as a valid exception under this rule.



## Piroplasmosis in Equine: Natural vs Iatrogenic



The organism resides in red blood cells, causing the animal's immune system to destroy infected cells.

Equine Piroplasmosis (EP) is a disease that affects horses, donkeys, and mules which is caused by the parasite *Theileria equi*. It can cause loss of appetite or weakness, but acute cases may exhibit more severe signs include fever, anemia, weight loss, jaundice, and even death. It is spread by tick bites or through mechanical transmission by improperly disinfected needles and equipment. EP occurs naturally when ticks ingest blood from an infected horse and then bite an uninfected horse, thereby spreading the parasite through blood contact. The majority of recent outbreaks in the United States have been attributed

to iatrogenic (human-caused) transmission rather than the natural transmission via ticks.

Equine Piroplasmosis can be a devastating disease to horse owners and the horse industry. With current outbreaks being limited to the race horse industry, the Utah Racing Commission has implemented a new commission order effective September 9, 2016, stating "no horse shall enter a sanctioned race track in Utah without first providing a negative *Theileria equi* cELISA test administered within the last twelve (12) months." With these measures implemented in Utah and surrounding states, hopefully the current and potential threat EP poses to horses can be prevented.





## Q&A: Harmful Algal Blooms and Agriculture

### How do I know if an algal bloom is toxic?

You don't know for certain unless you have the water tested. However, look for these differences between toxic cyanobacteria and non-toxic green algae:

- Toxic blue-green algae/cyanobacteria looks like pea soup, an oil slick, or like someone placed dye in the water
- Filamentous (non-toxic) green algae often looks like a mass of green hair on the water.

### How would a toxic bloom affect an agricultural producer?

There are potential health impacts, some of them serious, to people and animals that come in contact with toxins in blue-green algae/cyanobacteria.

#### Common routes of exposure

People:

- Skin contact with scum or water containing cyanobacteria cells or toxins
- Inhaling tiny droplets of water containing toxins or cells during recreational activities, or during sprinkler irrigation

Animals:

- Drinking water which contains the toxins
- Eating mats of the cyanobacteria cells which will release the toxin once ingested

### How should a person respond if they believe they or their animals have been exposed to toxins?

- Rinse yourself and your pets off immediately with clean water
- Seek medical or veterinary treatment right away if you think you, your pet, or your livestock might have been exposed to cyanobacteria toxins
- Have your water tested if you are suspicious that it may contain cyanobacteria
- \*Contact UDAF for direction on how to get your water tested\*

### What about my crops?

Toxins in blue-green algae/cyanobacteria may also effect crops and potentially people who consume crops irrigated with toxic water. Currently, research is being done on this issue. Sprinkler irrigation is a particular concern because of aerosol toxin distribution.



Cyanobacteria: **Potentially toxic**



Filamentous algae: **Non-toxic**

## Food Safety: Are there worms in your sushi?

With the popularity of sushi and consumption of raw fish in the United States on the rise, parasites are starting to make the news. The most common culprit is a nematode of the genus *Anisakis*. The symptoms of an anisakiasis infection may include abdominal pain, nausea, vomiting, abdominal distention, or diarrhea.

While the thought of a worm in your fish may be alarming, proper cooking or freezing reliably kills the parasite and makes fish that may be harboring the parasite safe to eat. Cooking seafood to an internal temperature of at least 145°F or freezing at -4°F or below for 7 days is adequate to kill any parasites that could be present. Restaurants and commercial processors may freeze seafood products at colder temperatures for less time to achieve the same result. Local health departments ensure that these safe food handling and preparation techniques are being followed at restaurants during regular inspections.

Out of roughly 4,000 reported cases of illness attributed to seafood in the past 30 years, less than 5% of those were cause by parasites. Given that statistic, the hype surrounding this issue is certainly greater than the actual risk. If you feel the need to be a more informed consumer, ask how the seafood is handled prior to sale at your grocery store. If you want to know how the sushi restaurant around the corner fared during their last inspection, many county health departments make inspection results available to the public on their websites.



An infective *Anisakis* larvae wriggling along a piece of sashimi



## Modifications to Title 4 Agricultural Code

During the most recent legislative session, changes to Title 4 of the Utah State Code were made with regard to trichomoniasis. Effective July 1st, the \$1,000 fine for failing to test bulls annually will be applicable to each untested bull versus a single fine per violation.

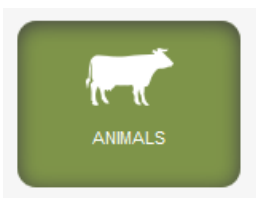
The Code also states that individuals may not allow an animal infected with an infectious or contagious disease to come in contact with another susceptible animal or knowingly transfer ownership of an infected animal without disclosing the animal's status. Any person who violates that law will now be liable to the new owner or occupant of a premises for any damage inflicted by the infected animal.



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## *“Riding for the Brand”*



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

### **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: Lajeanne Gilgen—Brand Bureau / Livestock Inspection**

This newsletter's employee in the spotlight is our own Lajeanne Gilgen, Brand Recorder for the Brand Inspection & Registration Program, an important position that helps prevent theft of our state's cattle and horses.

### **Q. What aspect of your position do you enjoy the most?**

I enjoy working with and serving our brand inspectors. Knowing that I am able to get them the information they need to do their jobs efficiently is rewarding.

### **Q. How long have you been with the Division?**

About 14 years.

### **Q. What is the most unusual or interesting job you have ever had?**

When I was 15 I had a job making cotton candy at Derk's Field. I wouldn't want that job now, but it was really fun at the time because there were a lot of boys that would come to the baseball games.

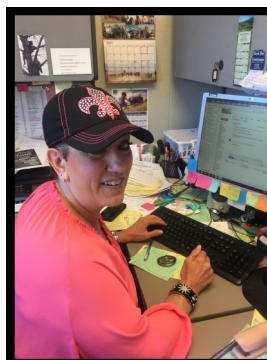
### **Q. Is there something people might be surprised to find out about you?**

In my other life I am a lounge singer on a cruise

ship and my name is Avea.

### **Q. What are your favorite pastimes or hobbies?**

My grandkids are my world. I have 6 of them. They get to eat whatever they want and do whatever they want when they're with me.



### **Q. If you could be anyone from any time period, who would it be?**

John Wayne—because he's awesome, he's a legend. I think he was a pretty horrible actor when I go back and watch his movies now, but he's still cool just because of who he is.

### **Q. What has been the proudest moment in your current position?**

When the Livestock Inspection Bureau received the Governor's Award for Excellence for Outstanding Public Service last year.