



# Poultry Voice

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## Federal News

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### USDA's statement regarding BSE in Canadian cow

The United States Secretary of Agriculture announced May 20 that the United States has placed Canada under bovine spongiform encephalopathy (BSE) restriction guidelines and will not import ruminants or ruminant products until further notice. The United States began in 1989 to protect against BSE in this country by prohibiting the importation of live ruminants and ruminant products from countries that had the disease. The U.S. Food and Drug Administration (FDA) has banned since 1997 the use of mammalian protein in feed meant for cows and other ruminants. USDA also periodically tests cows, testing about 19,990 cattle in 2002. They were tested with a targeted surveillance system for those animals believed to be at risk. These included downer animals, older animals, those that die, and those that show signs of neurological distress (USDA Release No. 0166.03).

### More power for the USDA?

Government officials and the USDA seem to think that the USDA needs more comprehensive regulatory authority. Secretary Venneman indicated in March that such authority would include mandatory notification to USDA of adulterated or misbranded meat and poultry, authority to impose civil penalties, and ability to issue cease-and-desist orders and suspensions for Hazard Analysis Critical Control Point (HACCP) violations. The National Chicken Council (NCC) and other meat and poultry associations do not see the need for more USDA authority. They indicate that giving civil penalty authority to USDA will do nothing to ensure food safety and will lead to arbitrary enforcement by inspectors. Allowing plants to inform the agency about adulterated or mis-

branded product leaves a lot of room for interpretation. The agency should simply hold companies accountable under the law for shipping adulterated or misbranded products. Awarding a cease-and-desist authority to USDA will destabilize HACCP and abandon the notion that it is a science-based approach to quality assurance (George Watts, Watt PoultryUSA, May 2003).

### Conagra recalls 129,000 pounds of chicken

AP WASHINGTON- June 12/03-- The U.S. Agriculture Department was cited as saying Thursday that Athens, Ga.-based ConAgra Poultry Co. is recalling 129,000 pounds of chicken because it may contain glass.

The story says that the company is asking distributors in five states --Florida, Georgia, New York, North Carolina and South Carolina -- to return 3.5- to 4-pound bags of "Country Pride Fresh Chicken" packages that have a sell-by date of 6-20-03, 6-21-03 or 6-22-03. The packages are marked with an establishment code of P-177 inside the USDA inspection seal.



### **WVPA Poultry Festival July 21-25**



The West Virginia Poultry Association (WVPA) would like to remind all members who have not paid their dues for 2003 that they can still send them to the WVPA at PO Box 612, Moorefield WV. 26836. New members are also welcome to send their dues.

The WVPA would like to take this opportunity to thank all the sponsors who contributed to the advertising books and the educational dinners for the festival. Festival participants are reminded to have bio-security in mind when attending activities. Change farm clothing and vehicles before attending the festival. If you cannot change vehicles, please give them a thorough washing down.



## **OSHA releases draft voluntary guidelines on poultry ergonomics** - by Joshua Lipsky on 6/11/03 for Meating-place.com

The Occupational Safety and Health Administration (OSHA) released its draft guidelines on ergonomics programs to address musculoskeletal disorders (MSD) in the poultry industry and recommended that companies make sure their ergonomics programs are consistent with the guidelines.

"Although our approach to ergonomics has been touted as a voluntary program" Assistant Secretary of Labor John L. Henshaw said, "I want to make very clear that reducing ergonomic hazards and providing a safe workplace is not voluntary. If you have a problem with MSDs in your workplace, you need to address that problem."

The draft guidelines address four ergonomic concerns in poultry processing, specifically, repetition, force, awkward and static postures, and vibration. They also identify six potential MSDs associated with poultry processing, including, carpal tunnel syndrome, tendonitis, rotator cuff injuries, epicondylitis, trigger finger, and muscle strains and back injuries.

In a joint release between the National Chicken Council and the National Turkey Federation, the two industry groups said the OSHA guidelines build on industry practice. "We were pleased to work with OSHA in developing these guidelines," said Steve Pretanik, NCC's director of science and technology. "The industry has extensive experience in ergonomics, and many companies already have guidelines in place. We contributed to this project the lessons we learned in how to avoid ergonomic problems and how to deal with them when they occur."

The guidelines are available at [OSHA.gov](http://OSHA.gov).

## **National News**

### **Tyson to close Berlin, Md. processing plant**

Tyson Foods, Inc., has announced that it will close its poultry processing plant in Berlin, Md. There was speculation that the plant would remain open after plans to sell to Allen Family Foods initially fell through (Vol. 3, Issue 1, Vol. 2, Issue 4). Mountaire Farms, Inc. of Selbyville, Md., will purchase Tyson's feed mill in Westover, Md., and together with Perdue Farms, Inc. of Salisbury, Md., will offer contracts to some of the producers who currently raise chickens for Tyson Foods. Tyson Foods indicates that some of the plant workers will be offered jobs in its plant in Temperanceville, Va. The company will work

with other employees to find other jobs. Other assets from the complex will be put on the market. The plant is slated to close by the end of this year (Meat&Poultry, May 2003: Watt PoultryUSA, May 2003).

### **KFC adopts animal handling guidelines**

Kentucky-Fried Chicken, is considering adopting guidelines and audits for humane raising and handling of poultry. The guidelines were developed by experts at the request of the Food Marketing Institute and the National Council of Chain Restaurants to address issues at the farm level. These include improved hatchery conditions, nutrition and feeding, appropriate comfort and shelter, growth space, health care of chickens, catching and transportation, routine inspections of facilities, and education and training of personnel. KFC has also asked USDA to consider gassing chickens prior to slaughter as an alternative to current practices, after considering potential meat quality issues and safety for workers (Meat&Poultry, May 2003).

### **Exotic Newcastle Disease (END) slowing in United States**

The END that hit certain western states seems to be slowly winding down. The rate of infection seems to have slowed down. There have been no new reported cases within the past few weeks. The last state to be infected in April was Texas. Restrictions imposed on movement of birds within El Paso County were lifted in May and the county has asked USDA to lift the quarantine imposed on it. So far END has infected flocks in California, Nevada, Arizona, New Mexico, Utah, and Texas. More than 3.2 million birds have been destroyed at a cost of over \$102 million (Meat&Poultry, May 2003).

### **Alternatives uses for Southern Litter**

As part of a settlement between the city of Tulsa and six poultry companies, and the city of Decatur, Ark. (see Poultry Voice, Vol. 3, Issue 1, Vol. 2, Issue 1), the poultry companies are asking their producers not to spread litter on their land. This was a concession made by the integrators to the city as part of the settlement. The settlement was reached on March 26, 2003, pending court approval. Apart from feeding some litter to livestock, there are few options left to the producers. As a result, Oklahoma, Arkansas, and Missouri are using federal funds to initiate research into alternative uses for poultry litter. Some of the projects involve burning litter to heat poultry houses, using litter to generate electricity, and starting a Poultry Litter Bank to remove excess litter from farms (NWAnews.com, Arkansas Democrat – Gazette).



## International News

### Trade with Russia

Early in May, Secretary of Agriculture Ann Venneman indicated that the United States and Russia had concluded two days of talks by signing a memorandum of understanding (MOU) for expanded cooperation and understanding in agriculture. At issue was Russia's demands about imported poultry health standards. Russia had indicated that the U.S. system was different and had to be brought in line with Russian law. In an effort to resolve the issue, Russian veterinarians and representatives from the Ministry of Health were invited to inspect 500 poultry farms and refrigeration warehouses in the United States. After July 1, 2003, the only companies allowed to export to Russia will be those that have been jointly inspected.

On the issue of quotas for poultry exports, the Russian Deputy Minister and Minister of Agriculture, Mr. Gordeyev, indicated that Russia was in compliance with World Trade Organization procedures and following the practice of countries like the United States and the European Union. Secretary Venneman indicated that the issue had been discussed and referred to their respective trade ministries. Russia's new poultry quotas went into effect on April 29, 2003. This allows the importation of only about 750,000 tons of poultry this year with 553,500 from the United States, 139,900 from the European Union, 33,300 from Brazil, and 3,100 from China. The amount from the United States is about 30% of total U.S. exports, down from more than 40%. (USDA News Release Nos. 0141.03, 0144.03, 0145.03; [www.meatingplace.com](http://www.meatingplace.com), 4/24/03, 4/28/03).



### AI in Europe

Avian influenza (AI), caused by a highly pathogenic H7N7 virus, seems to be winding down in poultry farms in the Netherlands, Belgium, and Germany. One veterinarian died in the Netherlands on April 17, and many poultry workers contracted an eye disease (conjunctivitis) from a variant of the AI virus. In the Netherlands, the same type of AI virus has been detected in pigs on five farms in the Gelderland Valley. The pigs have not become sick, but they are considered a source for spreading the virus. World Health Organization (WHO) is working on a test kit and vaccine for the disease. All three countries have started to ease up on some of the restrictions since no new cases have been reported in a while. In the Netherlands, authorities have begun a month long cleanup of infected farms in preparation for restarting poultry operations (ABC News Online 28/04/03, Watt PoultryUSA, May 2003, [www.meatingplace.com](http://www.meatingplace.com), 6/4/03).

### British poultry companies reintroducing antibiotics

London's *The Guardian* indicates that about 20% of British poultry companies are reusing growth promoters. Veterinarians, producers, and retailers had complained that there were increases in rates of liver damage and diarrhea. The Food Standards Agency is allowing the use of the growth promoters for at least another year, on the grounds that more birds were falling ill. Assured Chicken Production, which sets the standards for the industry, has also allowed the use of the promoters under veterinarian supervision on welfare grounds ([www.meatingplace.com](http://www.meatingplace.com) 5/28/03).

### Poultry exports to resume to the Ukraine

A 16-month ban of U.S. poultry exports to the Ukraine appears to be over. After two days of discussions between USDA and the Ukraine, a protocol was signed that established a revised veterinary poultry export certificate to be issued by the FSIS upon finalization of the bilingual certificate. The United States exported \$11 million worth of poultry and poultry products to the Ukraine in 2001 (Meat&Poultry, May 2003).



## 2003 West Virginia Poultry Association Convention and Festival Program of Events

### Monday, July 21, 2003

6:30 P.M. Kiddie Parade, sponsored by the Moorefield Volunteer Fire Company

### Tuesday, July 22, 2003

11:00 A.M. Lunch for the Poultry Pageant participants, Moorefield Middle School  
7:30 P.M. 2003 WV Poultry Pageant, sponsored by the WVPA Pageant Committee  
Location: Moorefield Middle School Admission, \$5.00 for adults  
\$3.00 for children under 12; children 5 and under Free

### Wednesday, July 23, 2003

#### Youth Day Program

(All activities held at Moorefield Middle School)

8:30 A.M. General Registration for youth participating in  
9:30 A.M. 4-H and FFA Poultry and Egg Judging Event  
12:10 P.M. Youth Luncheon  
1:30 P.M. Poultry Skill-A-Thon  
3:15 P.M. Presentation of Awards

#### Ribbons and Special Awards

Farm Credit of the Virginia's, ACA	Pendleton County Bank
Grant County Bank	First United Bank and Trust
Capon Valley Bank	ConAgra
Summit Community Bank	Pilgrims Pride

4-H Plaque Presented by Pilgrims Pride  
FFA Plaque Presented by Summit Community Bank  
Cash Awards Presented by the WV Poultry Association

#### Educational Program

Reservations and a \$2.00 per person fee are required. To make reservations contact Grover See, P.O. Box 612, Moorefield, WV 26836. Make checks payable to the West Virginia Poultry Association. Deadline for reservations is July 7, 2003.

#### Broiler Section - Peru Community Center, Peru, WV

6:30 P.M. Welcome- Allen V. Evans, Broiler Producer Rep., WVPA  
Invocation and Dinner  
7:15 P.M. Mike Czarick, P.E., Extension Engineer, University of Georgia  
"Tunnel Ventilation and Bird Cooling"  
8:00 P.M. Questions for Speaker  
Integrator Comments and Adjourn

#### Broiler Breeder/Pullet Section - Moorefield Church of the Brethren, Moorefield, WV

6:30 P.M. Welcome- Daniel Poling, Vice President-Pullets, WVPA  
Invocation and Dinner  
7:15 P.M. Neil Sidden, BS, Technical Service Representative, Cobb-Vantress  
"Proper Brooding Techniques for Pullets" and "Reducing Floor and Slat Eggs"  
8:00 P.M. Questions for Speaker  
Integrator Comments and Adjourn



## Turkey Section - Franklin Community Building, Franklin, WV

- 6:30 P.M. Welcome- Steve Conrad, Turkey Grower, WVPA member  
Invocation and Dinner
- 7:15 P.M. Mike Stringham, M.A., Extension Entomologist, NCSU  
"Turkey Coronavirus Vectors: Not All Insects Are The Same"
- 8:00 P.M. Questions for Speaker - Integrator Comments and Adjourn

### Educational Dinners this year are sponsored by:

Circle C Equipment	Nicholas Turkey Breeding	British United Turkeys of
Perdue Farms, Inc.	Farms Elanco Animal Health	America
Foltz Litter Service	Poultry Specialties, Inc.	Pilgrim's Pride
Wadeken Industries, Inc.	Sions Equipment Company	Cargill Turkey Division
Hendrix and Dail, Inc.	WYNCO, LLC	Fort Dodge Animal Health
Ziggity Systems, Inc.		Hybrid Turkey

### Thursday, July 24, 2003

#### Golf Tournament at Valley View Golf Course

- Team of Four: Tee Time: 7:45 A.M.- Morning limit to 28 teams of 4 players  
Tee Time: 1:00 P.M.- Limit 28 Teams

The teams will be on a first registered and time preference basis. The fees will be \$50 per player or \$200 per team. This cost will cover green fees and carts for 18 holes and lunch. Lunch will be served between 11:30 P.M.-1:30 p.m. Refreshments will also be on the course. To register for the great day of fellowship and fun, along with the beauty of Valley View Golf Course, call 304-538-6564, Dick Riggelman, for tee times. We will limit to 28 teams per round. Roth Ford will have a "Hole in One" with a new Ford Car Lease. Hope to see you there.

#### 2003 Chicken In A Basket Contest - Location: Moorefield Middle School, Sponsored by the WVDA and the WVPA

- 8:00-9:00 A.M. Entries Received  
10:00 A.M. Judging Begins  
12:00 Noon Winners Announced

#### Other Thursday Events

- 8:00 A.M. Festival Of Ideas (Ladies Day) Location: Moorefield Middle School  
Contact Miriam Leatherman, WVU Hardy County Extension Office for specific  
information on registration, times and classes (304-538-2373.)
- 11:00 A.M. Moorefield Lions Club Chicken BBQ at the Town Park in Moorefield
- 1:00 P.M. WVPA Annual Meeting at Moorefield Middle School
- 6:00 P.M. WVPA Poultry Parade, Sponsored by the Moorefield Volunteer Fire Company #46  
Line-up at 5:00 P.M.

### Friday, July 25, 2003

- 8:00 A.M. Traditional Breakfast, Duffy Memorial United Methodist Church, Moorefield, WV
- 9:30 A.M. WVPA Annual Meeting Cont'd.- Comments from State agencies, institutions and industry  
leaders. Moorefield Middle School
- 12:00 Noon Lunch-Moorefield Presbyterian Church-TICKET REQUIRED, Contact Grover See at 538-2725.  
Opening Remarks and Introductions, Mr. Andy Walker, Vice-President, WV Poultry Assoc.

#### Other Friday Events

- 4:00 P.M. Reception at the South Branch Inn sponsored by Summit Financial Group
- 6:30 P.M. The President's Dinner-Moorefield Middle School-TICKET REQUIRED-Contact the WVPA  
Office at 538-2725. Speaker: Mr. Doug Rinker, Winchester, Virginia.

### Saturday, July 26, 2003

- 10:00 A.M. Muzzleloaders Turkey Shoot-Hardy County Rod and Gun Club
- 5:00 P.M. 44<sup>th</sup> Annual Riding Tournament conducted by the Hardy County Riding Association



## Upcoming Meetings

- June** 20-21 Delmarva Chicken Festival, Delaware Technical and Community College, Dover, Del. Contact: Connie Parvis at DPI, (302) 856-9037; [parvis@dpichicken.com](mailto:parvis@dpichicken.com)
- July** 6-10 Poultry Science Association Annual Meeting, Madison, Wis. Contact: Federation of Animal Science Societies, (217) 356-3182; [www.poultryscience.org/psas](http://www.poultryscience.org/psas)
- 12-16 Institute of Food Technologists (IFT) Annual Meeting and Food Expo, Chicago, Ill. Contact: IFT, (312) 782-8424; [info@ift.org](mailto:info@ift.org); [www.ift.org](http://www.ift.org)
- 15-16 Hatchery-Breeder Clinic, Marriot Marquis, Atlanta, Ga. Contact: U.S. Poultry & Egg Assoc., (770) 493 9401; [seminar@poultryegg.org](mailto:seminar@poultryegg.org)
- 19-23 XIII Congress of the World Veterinary Poultry Association Combined Scientific Program of the WVPA/AAP/AVMA, Denver, Colo., (610) 444-4282, [aaap@vet.upenn.edu](mailto:aaap@vet.upenn.edu), <http://cahpwww.nbc.upenn.edu/~aaap/index.htm>
- 21-25 West Virginia Poultry Assoc. Annual Poultry Festival, Moorefield, W.Va. Contact WVPA, (304) 538-2725
- Aug.** 10-13 International Association of Food Protection 90<sup>th</sup> Annual Meeting, New Orleans, La. Contact: IAFP, (515) 276-3344; [www.foodprotection.org](http://www.foodprotection.org)
- Sept.** 10 Delmarva Breeder, Hatchery, and Grow-Out Conference, Delmarva Convention Center, Delmar, Md. Contact: Bud Malone, (302) 856-7303; [malone@udel.edu](mailto:malone@udel.edu)
- 17-18 Poultry Production & Health Seminar, The Peabody Hotel, Memphis, Tenn. Contact: U.S. Poultry & Egg Assoc., (770) 493 9401; [seminar@poultryegg.org](mailto:seminar@poultryegg.org)

*Poultry Voice* is published quarterly to provide those interested in the poultry industry with pertinent production information from industry, academia, and federal and state governments to help ensure economic production of poultry in a manner that sustains the environment. *Poultry Voice* is sponsored by the West Virginia Extension Service.

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