

Poultry Voice

Volume 2, Issue 3

October 2002

Extension Service
West Virginia University

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Poultry Science Association meets in Newark, Del.

The annual meeting of the Poultry Science Association was held at the University of Delaware in Newark Aug. 11-14, 2002. It attracted participants from all over the world.

The meeting kicked off on Sunday, Aug. 11, with an Ancillary Scientists Symposium, a National Extension Workshop, and an Informal Nutrition Conference. The focus of talks in the Ancillary Scientists Symposium was the use of genetics in breeding and trait selection, resistance to disease agents, and regulation of muscle growth and feed intake. The National Extension Workshop focused on three areas of importance to the

industry--animal well-being and ethics and ways of working with activist groups; environmental issues dealing with emissions, odors, and water quality; and food safety, especially as it relates to on-farm safety measures. The Informal Nutrition Conference dealt with some of today's most pertinent topics in animal agriculture; the industry perspective and the feasibility of eliminating antibiotics and drugs from poultry feed; and the realities of using phytase in poultry diets to reduce phosphorus excretion in fecal material.

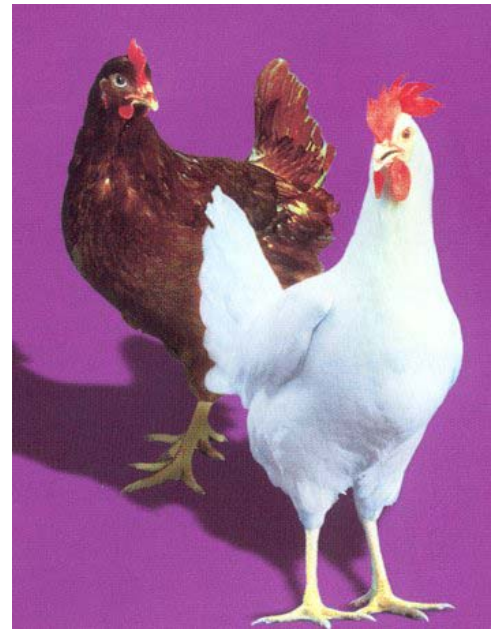
Scientific research presentations Aug.12-14 dealt with all aspects of poultry production--management, breeding, immunology, nutrition, physiology, pathology, genetics, environmental management, and processing of both eggs and birds.

Additional symposia focused on topics important to both the public and the industry. These topics were; prospects and alternatives for use of antibiotics in poultry production, agro-terrorism, and current and future prospects for induced molting in layer hens. For both the agro-terrorism and molting symposia, federal speakers gave a regulatory overview and also discussed what the agencies are currently doing.

The keynote lecture on the last day of the conference dealt with the bird's immune system and response. Titled "Avian Macrophages and Immune Response," it was delivered by Dr. M. A. Qureshi of North Carolina State University.

The annual meeting was not all work, however. There was an ice cream social (sponsored by Elanco Animal Health); a barbeque along the Brandywine Creek in Chester, Pa.; a golf tournament; fun run; and tours to museums, gardens, and other local attractions for youths and spouses. The meeting ended with an awards banquet where outstanding researchers, instructors, and students were honored.

The next annual meeting of the Poultry Science Association will be held in Madison, Wisconsin, July 6-10, 2003.





Current international situation with AI and NCD

This year there have been avian influenza (AI) outbreaks in the United States, Italy, and Chile. There has also been an outbreak of Newcastle disease (NCD) in Denmark. Is the increase in incidences of such diseases due to the fact that there is simply more disease agents around, or to the fact that today's birds are more susceptible to these diseases? Viruses as disease agents are always a challenge because they are constantly changing, and farms in certain areas may neglect or have a more lax attitude toward biosecurity.

There is probably a combination of all these factors rather than any single one of them alone. Coupled with this is the fact that both these viruses are endemic in wild birds and the AI virus is endemic in live-bird markets. Dr. David Kradel of Penn State University delivered a paper on results of epidemiology of AI outbreaks in Pennsylvania (2000 AAAP Meeting, Nashville, TN) in which he indicated that in all three AI epidemics in the state, the virus originated in live-bird markets. Commercial poultry companies have veterinarians and service and technical personnel who keep an eye out for such disease outbreaks, but owners of small, backyard, and fancy flocks who are not always well informed may not recognize disease symptoms until it is too late. Once such diseases get into a commercial flock, it is easy to spread because of the large numbers of people and service/utility personnel who have routine access to poultry houses. Vaccinations help to keep the incidences of NCD down, but since vaccinations are not currently routinely used for AI outbreaks, keeping these diseases at bay still hinges on biosecurity measures on the farm (Int. Hatchery Practice Vol. 16 No. 8:23).

Industry Update

Washington Update – Federal News

Combating Influenza

The U. S. Department of Agriculture (USDA) has selected Antec International's Virkon S disinfectant as the drug of choice to combat avian influenza (AI). It was the drug of choice in the recent battle against AI in Virginia. USDA compared Virkon S with four other disinfectants against AI viruses from live-bird markets in New Jersey. Virkon S at a dilution of 1:256 was the only one of the five disinfectants to totally destroy the viral nucleic acid.

The agency granted a special "Crisis Exemption Declaration for Disinfectant Use to Control Avian Influenza" to Antec International for Virkon S. This will allow the disinfectant to be used at a dilution of 1:256 instead of 1:100 to help overcome shortages in emergencies (Int. Hatchery Practice, Vol. 16 No. 8:45).

Security Guidelines for Meat and Egg Industry

The Food Safety and Inspection Service (FSIS) of the USDA has published a set of voluntary guidelines of security measures for processing plants. These specifically target meat, poultry, and egg processors, especially the small and very small facilities. Copies have been mailed to all facilities that are federally inspected, as well as the inspectors in charge at the facilities. The guidelines titled "FSIS Security Guidelines for Food Processors" may be accessed on the web

(www.fsis.usda.gov/oa/topics/SecurityGuide.pdf)

Easing ergonomic injuries

John Henshaw, assistant director of labor for the Occupational Safety and Health Administration (OSHA), indicates that poultry processors and supermarkets are to be the focus of the next two sets of industry guidelines to reduce ergonomic-related injuries. The guidelines will be posted on OSHA's web site (www.osha.gov). The poultry industry, represented by the NCC and the NTF, have promised full cooperation (Meat & Poultry July 2002).

Food safety expert to lead NTF

The National Turkey Federation (NTF) has selected Dr. Alice Johnson as its new president, effective Nov. 4, 2002. Dr. Johnson, a DVM with food safety expertise, recently was vice president of Food Safety at the National Food Processors Association. Before that she was NTF's vice president for scientific and technical affairs. Dr. Johnson also previously worked with the American Meat Institute and with USDA's Food Safety and Inspection Service as a circuit supervisor (Watt PoultryUSA 10/7/02).





Recall of poultry products

Pilgrim's Pride has issued a nationwide recall of 27.4 million pounds of fresh and frozen ready-to-eat turkey and chicken products due to possible contamination with *Listeria*. The recall includes chicken and turkey deli meats sold under Wampler Foods brand, and those of Block and Barrel, Bonos, Golden Acre, Reliance, and other private labels. All were produced at the Franconia, plant in Philadelphia, Pa., and bear the plant number P-1351.

Pilgrim's Pride originally started a recall Oct. 9, 2002, of 295,000 pounds of turkey and chicken products because environmental samples testing had yielded a sample (floor drain) that was positive for *Listeria monocytogenes*. Additional samples were taken from the plant, and though no product samples turned up positive, some environmental samples were positive with a strain matching that found on Oct. 9. This is what prompted the expansion of the recall to include samples produced between May 1 and Oct. 11, 2002. The products were sold to retail groceries, delicatessens, and food service establishments. Customers have been advised to return their purchases for refunds. The plant has voluntarily suspended operations till further notice. The company indicates that the recalled products do not include fresh turkeys and will not affect the holiday season.

There is an ongoing outbreak of *Listeria* in Michigan and some Northeast states (Pennsylvania, New York, New Jersey, Delaware, Maryland, Connecticut, and Maine), but Wampler's chief executive officer, David Van Hoose, indicates that none of their products have been linked to the outbreak. Steven Cohen of USDA's Food Service and Inspection Service admits that there is no connection between the Wampler meats and the outbreak, but indicates that sampling is continuing at the plant. For more information, customers may contact the company's hotline at 877-260-7110 or the USDA Meat and Poultry hotline at 800-535-4555 (www.fsis.gov/oa/recalls/prelease/pr090-2002.htm; www.msnbc.com/news821010.asp).

Trade Issues

West Coast port problems affecting poultry industry

The National Chicken Council (NCC), the National Turkey Federation (NTF), the American Meat Institute, and other meat associations have indicated that the closure of 29 West Coast ports due to labor disputes is affecting their business. They indicate that trade with the Pacific Rim countries (Japan, South Korea, Hong Kong, and Taiwan), account for 60% of beef, 50% of pork, and 25% of chicken exports, at a value of more than \$4 billion. Due to the perishable nature of these products, interruptions in shipping will have a negative economic impact on the industries and on livestock producers. The associations therefore called on President Bush to use his authority to get the ports opened (Watt PoultryUSA 10/7/02).

Japan restricts importation of US poultry due to AI

After a low-pathogenic avian influenza (AI) virus (H5N2) was detected in California on Sept. 18, 2002, Japan imposed a temporary ban on poultry products from the United States. After being informed of surveillance and control measures in place, the temporary ban was lifted except for products from Virginia, New York, and California. Japan indicates that it will accept poultry products from California on the assurance that they were produced on or before Aug. 9, 2002, and were not shipped through any states with AI on their way to Japan. If no further outbreaks occur in California, the ban will be lifted 90 days after the last outbreak. Korea followed suit a day after the Japanese ban and instituted a ban of its own. This marks the ninth time that Japan has banned U.S. products within the past year and the second time for Korea within the past three months (Meatnews.com 10/11/02).

Mexican border requirements for poultry products

The Mexican Secretariat of Agriculture has notified its inspectors at the U.S.-Mexico border that hemagglutination inhibition tests for raw poultry products will no longer be needed. The test will still be used for live birds and hatching eggs. An embargo on poultry from eight U.S. states due to avian influenza is still in effect. Mexican border inspectors are now also requiring additional statements on FSIS export certificates to the effect that products have been packed in new cartons and that trucks have been cleaned and disinfected (Watt PoultryUSA 9/16/02).



Russian Poultry News

Investigation of poultry imports

As the direct result of a complaint filed in July by the Russian Poultry Union claiming that poultry imports are hurting Russian poultry producers, the Russian Department of Tariff Regulation, Ministry of Economic Trade and Development has began an investigation of poultry imports. Its director, Dr. Andrew Krushnirenko, assured U.S. Poultry & Egg Export Council (USAPEEC) President Jim Sumner that the investigation will be fair and objective. If injury to the domestic industry from imports is determined, it could open the door to import quotas (Watt PoultryUSA 9/16/02).

Russian vets to re-inspect U.S. poultry plants

Beginning in late October and continuing to the end of May 2003, Russian veterinarians will inspect all U.S. poultry plants and cold-storage facilities wishing to continue poultry exports to Russia. The U.S. Food Safety and Inspection Service (FSIS) will be the lead agency on the inspections. Interested plants filled out form 9080-3 and submitted them to FSIS. The deadline for submitting the forms was Sept. 24, 2002, but interested plants should contact either the FSIS or the USAPEEC (Watt PoultryUSA 9/16/02).

AI ban lifted on three U.S. states

The Russian government this year imposed a ban on poultry products from Maine, Pennsylvania, North Carolina, Virginia, West Virginia, and Texas due to low-pathogenic avian influenza. The U.S. Animal, Plant and Health Inspection Service sent letters to Russia detailing steps taken to combat the outbreaks. As a result, the ban on the first three states has been lifted. A letter detailing efforts in West Virginia has been sent and will be followed by letters for Virginia and Texas (Watt PoultryUSA 9/23/02).

Lawsuits and Activism

Rose Acre Farms wins judgment

Judge Bohdan Futey, with the U. S. District Court of Federal Claims in Washington, D.C., has ordered the government to pay to Rose Acre Farms \$6.1 million, plus 12 years' interest. The government claimed that in 1990, it traced *Salmonella* outbreaks in three states to eggs originating from three of Rose Acre's Indiana farms. As a result, the company was not allowed to sell

whole eggs but was ordered to divert eggs to lower-priced breaking markets. The judge indicated that not only were the regulations misguided because they relied on ineffective testing methods, but the government never tested any of Rose Acre's eggs for *Salmonella* during or after the outbreaks. The judge said, therefore, the government could not be certain that the bacterium was present when the eggs were shipped or if it was introduced elsewhere (Watt PoultryUSA 9/30/02).

Perdue plant cited for violating Clean Water Act

The U. S. Environmental Protection Agency (EPA) has cited the Perdue Farms Inc. processing plant in Accomac, Va., for water pollution violations. The violations include ammonia effluent limits, inadequate maintenance and operation of its treatment plant, and failing to notify the Virginia Department of Environmental Quality about changes at the plant. As part of the order, Perdue has to monitor its wastewater, prevent unpermitted discharges, and promptly report any violations. The EPA report indicated that due to improperly maintained treatment equipment, Perdue exceeded ammonia effluent limits several times this past summer (Watt PoultryUSA 9/30/02).

Update on PETA

People for the Ethical Treatment of Animals (PETA) is currently asking Kroger Company to adopt the guidelines of Food Marketing Institute animal welfare. These state that there will be unannounced visits to slaughter houses, increased cage space for layers, animal-handling verification guidelines, and no dealing with suppliers who molt their hens. In addition to this pressure on Kroger, PETA is putting more pressure on Wendy's even though Wendy's has already adopted many of the animal-welfare reforms. Some companies like McDonalds and Burger King have formed their own animal welfare councils to fight the bad publicity from PETA (Watt PoultryUSA July 2002).

Perdue expands breeder sales

Perdue Farms Inc. has bought the Trion, Ga. hatchery to expand its breeder chick sales program. Breeder farm facilities are also planned for McMinnville, Tenn., to supply eggs to the Trion hatchery. The hatchery will service customers in the Southeast and other domestic markets. When running at full capacity, the hatchery will be able to deliver 115,000 breeder chicks per week and will have 20 to 25 employees. The hatchery will be operated under strict biosecurity measures (Watt PoultryUSA August 2002).



Activists protested at NCC annual meeting

Dan Murphy— www.meetingplace.com

An activist group opposed to commercial broiler and egg industries protested at the site of the National Chicken Council's annual conference in downtown Washington, D.C., Oct. 16 and 17. The protesters, organized by the group United Poultry Concerns, held what was billed as the "12th Annual Vigil for Chickens" at the JW Marriott Hotel in downtown D.C. Wal-Mart President H. Lee Scott spoke at the NCC meeting. The protestors displayed banners, posters, and brochures and used bullhorns to attract the attention of passers-by.

According to an advisory sent out to supporters by UPC, the protest was to "draw attention to the plight of chickens and to the National Chicken Council's refusal to implement guidelines to reduce the suffering of the birds." Specifically, UPC demands were that chickens no longer be:

- Forced to live in houses full of toxic ammonia fumes
- Crippled with painful bone deformities
- Loaded with salmonella, campylobacter, and E. coli bacteria
- Tortured with paralytic electric shocks
- Scalded alive by the millions

The communiqué went on to state that consumers should not "just switch from beef to chicken: Get the slaughterhouse out of your kitchen."

The protests were in front of the JW Marriott Hotel from 6 p.m. to 7:30 p.m. Wed. Oct. 16 and from noon to 1:30 p.m. on Thurs. Oct. 17.

Environmental stewardship

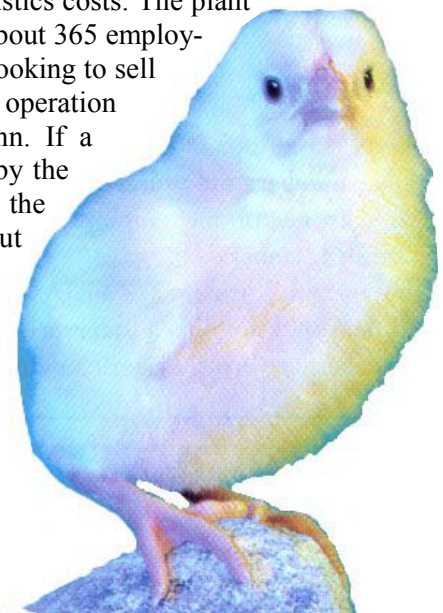
According to the National Chicken Council (NCC), a majority of the nation's poultry producers are currently working under litter or nutrient management plans (NMPs). Two-thirds of those surveyed are currently using these plans and another 9% plan to begin soon. In an effort to limit the amount of phosphorus that ends up in litter material, changes to poultry diets in 2001 resulted in removing 35 million pounds of phosphorus from feed, thereby ensuring that less phosphorus ends up in soil to which litter is applied (Watt PoultryUSA August 2002).

Free-range, antibiotic-free and drug-free poultry

In an effort to accommodate the palates of consumers and also to corner a developing niche market, several broiler and turkey producers are producing birds raised free range and without the use of drugs or antibiotics. A survey conducted by Watt Poultry shows that of the respondents, 13% of the turkey and 15% of the broiler producers are raising their birds without the use of antibiotics. Some do not use coccidiostats but use a vaccine instead. When birds do get sick and need to be treated with drugs, they are marketed under a different program. None of the turkey producers are currently marketing organically grown turkeys but one broiler company is. A few of both types of producers indicate that they are producing free-range birds (about 50–65% of their birds). Of the turkey producers, 22% are either currently producing or testing antibiotic-free birds and another 19% are considering raising them. The production of organically or naturally raised birds does not seem as important as the production of antibiotic-free birds; 21% of the respondents indicated that they are considering such a program in the future (Watt PoultryUSA June 2002).

Perdue closes its West Virginia plant

Oct. 11, 2002, was the last day of operation for Perdue Farms' deboning plant in Petersburg, W.Va. The plant produced deboned breast products, but the company indicated that there is a depressed market for boneless chicken breasts right now. Closing the plant will reduce transportation and other logistics costs. The plant closing will affect about 365 employees. Perdue is also looking to sell its DeLuca Foods operation in Middlebury, Conn. If a buyer is not found by the end of the year, the plant will be shut down. The plant is too specialized and is not making a profit (Watt PoultryUSA August 2002).





Research

Upsurge in cases of Laryngotracheitis

There has been sporadic increases in cases of laryngotracheitis (LT) from Delmarva to Texas and in other broiler-producing areas. The increase has been attributed to the use of chick embryo vaccines, causing the establishment of reservoirs allowing birds to pass the virus back and forth. Severe reactions, poor bird performance, and increased mortality have led the state of Texas to ban the use of chick embryo vaccines. Tissue culture vaccines are to be used instead because they do not spread from bird to bird or farm to farm, and therefore are a more effective means of control. The vaccine, from Schering-Plough Animal Health, is known as LT-Ivax. It contains a mild attenuated virus and is for use in birds 4 weeks of age or older. It is more labor-intensive because it needs to be administered by eye drop as opposed to the spray or drinking water administration of the chick embryo virus (Int. Poul. Prod. Vol. 10. No. 4).

Clinoptilolite's role in poultry nutrition

Clinoptilolite is a hydrated alumino silicate of volcanic origin with a porous structure and a high cation exchange capacity for binding ammonia. It was evaluated in three feeding trials in the United Kingdom. In two trials using broilers, clinoptilolite was fed at 0.5%, 1.0%, and 1.5% of the diets. Broiler growth performance was optimized, and, there was an overall reduction of fecal water content and ammonia emissions. In the layer trial, the use of clinoptilolite reduced the amounts of cracked and dirty eggs and improved litter conditions. It is recommended for use in both broiler and layer diets at 1% to 2%. It is sold under the trade name Vivolith 85. More information may be obtained from info@orffa.com or www.orffa.com (Int. Poul. Prodn. Vol. 10 No 6:17).

West Virginia Poultry Industry News

Ban lifted on live poultry and egg displays

The West Virginia Department of Agriculture has lifted as of Oct. 1, 2002, the ban on live displays of poultry and eggs at fairs and festivals. The ban was imposed as a result of the avian influenza outbreak in Virginia and West Virginia. The department however, will not hesitate to impose the ban again at the first sign of trouble. Biosecurity measures still are to be used in all aspects of dealing with live poultry.

West Nile Virus

West Nile Virus has been found in West Virginia but has so far infected only some horses and birds. No humans have been affected. Veterinarians caution about exposing farm animals to mosquitoes that carry the virus. Standing pools of water on all property should be eliminated since mosquitoes use them to breed. Fact sheets and other information about the virus are available from the West Virginia University Extension Service and from the West Virginia Department of Health.

WVPA membership drive

The WVPA is still continuing its membership drive. All who are interested in or involved in the poultry industry are invited to become members. Membership dues are \$20 annually. Membership dues may be sent to Grover See, Executive Secretary, WVPA, P. O. Box 612, Moorefield WV 26836.





AI Update and Biosecurity Guidelines

Hobey Bauhan, VPF President

There have been no new cases of avian influenza in Virginia since July 2. Although it's encouraging that nearly three months have passed without any new cases, it remains critical that we continue to maintain strict biosecurity. In recent weeks, the Federation has gotten a number of calls from you asking if it's okay to resume visits to poultry farms. Our response has been that it's okay to resume your business with poultry farms, but to do so only when following strict biosecurity precautions that we have been using.

Even now we must continue to be extremely cautious and do everything possible to protect our poultry farms from diseases like avian influenza. Following are some suggested guidelines.

Poultry Farm Biosecurity Measures Virginia Poultry Federation September 2002

All poultry farms are biosecured areas and all traffic must be kept to a minimum. If any business can be conducted over the phone, please do so. If a visit **MUST** be made to a farm, coordinate it with the grower and/or the appropriate poultry company contact listed below and follow the steps below at all times.

- All vehicles entering a poultry farm must stop at the farm entrance and fill out the visitor log in the mailbox (for farms that have boxes). Please include your name, date, time, company association, reason for visit, and farms visited previously on that day.
- All vehicles must thoroughly disinfect their tires before entering and before leaving a poultry farm. The acceptable disinfectants are the following: Verkon, DCR, and Phenols. Remember, surfaces must be adequately cleaned in order for disinfectants to work.
- Personnel driving or riding in a vehicle that goes on the farm must have protective boots. Either rubber or plastic boots must be put on before getting out of the vehicle. These boots must be worn the whole time on the farm, and be discarded onsite before re-entering your vehicle.

- Vehicle windows should be rolled up at all times while on the poultry farm in order to prevent flies from getting into the vehicle.
- For all service vehicles, the floorboard area, including pedals and the entire floor, must be cleaned and disinfected daily. This is needed even if wearing disposable plastic boots.
- Entry into the poultry houses is strictly forbidden unless pre-authorized by the grower or the poultry company.
- Any repairs that require entry into poultry houses must include clean coveralls, hair nets, clean boots and use of the disinfect stations provided at the door.
- When exiting the farm, disposable boots should be put in a receptacle provided at the farm. Then spray shoes with disinfectant before entering your vehicle. Hands, rubber boots and any tools used on the farm must be washed and disinfected.
- Vendor vehicles must be kept clean at all times.
- If you are in any questionable disease situations on a farm, please call before going to other farms. Remember, these are minimal guidelines, and some operations may have additional requirements.

For additional information, please make the appropriate contacts:

Virginia Poultry Federation 540-433-2451
Mike Ellington, Pilgrims (chickens) 540-896-0899
Christy Puffenbarger, Cargill 540-879-2521
Tom Knapp, Pilgrims (turkeys) 540-564-6070
Marc White, George's 540-434-7394
Winston Turner, Tyson Foods 540-477-3181
Harry Chambers, Perdue Farms 540-433-5655



Upcoming Meetings

October

24-25 — US Poultry & Egg Assn. Women in Management Seminar, Destin, Fla. 770-493-9401; www.poultryegg.org

24-26 — American Meat Institute Innovation Showcase, Hilton Riverside, New Orleans, La. Contact AMI, La. 703-841-2400 www.meatami.com

28-30 — National Poultry Waste Management Symposium, Sheraton Birmingham Hotel, Birmingham, Ala. Details from Alabama Poultry and Egg Assoc. Wanda Linker, 334-265-2732; fax 334-265-0008

November

12-15 — Eurotier 2002, Hanover, Germany. Fax: 49-69247-88113, www.eurotier.de

13 — US Poultry & Egg Assn. Grain Forecast/Economic Outlook, Atlanta, Ga. 770-493-9401; www.poultryegg.org

26-29 — EXPOAVIGA International Poultry & Livestock Technology Exhibition, Montjuic-2 Trade Fair Center, Barcelona, Spain (93)233-20-00; www.expoaviga.com

January


22-24 — 55th Annual International Poultry Exposition, Georgia World Congress Center, Atlanta, Ga. Contact US Poultry & Egg Assoc. 770-493-9257, ssmall@poultryegg.org, www.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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WVU Extension Service Poultry Web Site: www.wvu.edu/~agexten/poultry/index.htm

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