

Poultry Voice

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Federal News

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EPA Issues Final Rule on CAFO Permitting

The Environmental Protection Agency (EPA), in conjunction with the U. S. Department of Agriculture (USDA), has issued the final Concentrated Animal Feeding Operations (CAFO) Rule which requires all CAFOs to obtain permits to ensure that they protect the nation's waters from wastewater and manure. The rule was implemented after cooperation between the two agencies. It seeks to maximize the use of animal manure as a resource for agriculture, but at the same time to limit its potential adverse impacts on the environment. The rule will control runoff from agricultural operations and prevent the entry of large amounts of pollutants into America's waterways.

Under the rule, which applies to about 15,500 livestock operations, all large CAFOs will need to apply for permits, submit annual reports, and develop nutrient management plans (NMPs) that set limits on the amount of manure to be applied to land. They will also need to show plans for the handling of wastewater. The rule places controls on land application of manure and wastewater, increases the public's ability to gain information by access to CAFO reports, and now includes operations having immature swine and immature dairy cows. Exemptions that have been eliminated include not requiring permits from CAFOs that discharge during large storms and chicken operations that have dry manure handling systems. Such operations will now need to apply for permits before discharging or handling dry manure.

The rule will increase by about 11,000 the number of facilities needing new permits by 2006. Currently, about 4,500 operations are covered by permits. The rule defines large CAFOs as operations with more than 1,000 cattle, 700 dairy cows, 2,500 swine, 10,000 sheep, 125,000 chickens, 82,000 laying hens, and 55,000 turkeys in confinement. Between 1982 and 1997, large animal operations grew by 51%, and the number of animals per operation also increased.

To help the industries meet the requirements, Congress increased funding in the 2002 Farm Bill (for land and water conservation programs) by \$20.9 billion to an overall total of \$51 billion over the next 10 years. Agriculture Secretary Ann Venneman said that USDA will work through the Environmental Quality Incentives Program (EQIP) and other farm bill programs, in order to provide technical, educational, and financial assistance to producers to help them meet the goals of the rule. Funding for the EQIP stands at \$200 million for 2002; it will be increased to \$1.3 billion by 2007. Sixty percent of the money is to go directly to the livestock operations.

The EPA is allowing the individual states to implement the CAFO rule. States retain the right to determine whether to issue a general or individual permit, based on the size, location, and particular environmental risk posed by the specific operation. States also have the ability to tailor nutrient management plans for CAFOs and to assess existing and new performance plans (MEATPOULTRY.com, December 16, 2002).

APHIS to Collect Samples at Processing Plants

The USDA's Animal and Plant Health Inspection Service (APHIS) has proposed a rule that would give it authority to collect blood and tissue samples from livestock and poultry slaughter plants as part of its animal health surveillance and monitoring system. Slaughter houses and processing plants are required to facilitate the process by providing space, equipment, and access to all blood and tissue samples. The rule also proposes that people moving livestock or poultry interstate may only move them to slaughtering establishments approved by the APHIS administrator. This monitoring system will allow APHIS to detect disease outbreaks, and allow it to confirm the presence or absence of disease for countries questioning our disease status. Samples will be collected by either USDA employees, or USDA-employed contractors (Watt PoultryUSA 12/0/02, and APHIS Press Release, Nov. 27, 2002).





Industry Update

• **Co-Permitting Will Not Be Allowed in Maryland**

Judge Neile S. Friedman, an administrative law judge with the Maryland Office of Administrative Hearings, has ruled as illegal the attempt by the Maryland Department of the Environment (MDE) to create co-permitting between Maryland's poultry integrators and the producers who raise chickens for them. The MDE was attempting to tie wastewater permits for the integrators' processing plants to environmental aspects of litter management on farms that raise their chickens. Integrators have indicated that producers, not the integrators, own the litter produced on poultry farms. The integrators, however, continue to work with their producers in finding ways to manage and recycle the litter produced on their farms. The ruling has the approval of the National Chicken Council (Watt PoultryUSA, October 2002).

• **Wayne Farms Acquires College Park Facility**

Wayne Farms LLC, the sixth largest poultry processing company in the country, has bought the further processing plant in College Park, Ga., belonging to Sylvest Farms of Georgia Inc. This will increase to twelve, the number of processing facilities owned by Wayne Farms in six states. It will increase their ability to produce further processed value-added products (Watt PoultryUSA, Nov. 2002).

• **Tyson Opens Office in Washington, D.C.**

Tyson Foods Inc., has opened an office in Washington, D.C., headed by Sara Lilygren, director of federal governmental affairs. Lilygren will run the office, maximize Tyson's relationship with Congress and the Executive Branch, and act as a liaison between the poultry company and special interest groups (Watt PoultryUSA 12/9/02).

• **Tyson Foods Closing, Selling Poultry Facilities**

Tyson Foods Inc., is closing a complex in Jacksonville, Fla., and a deboning plant in Stilwell, Okla. It is in the process of selling its Berlin, Md., plant to Allen Family Foods. Tyson anticipates that this will reduce its overall production by 1.5 million birds per week, but it will not affect its ability to serve customers. The company also projects eliminating about 560 jobs in 29 states during the next two years as part of its integration efforts (Watt PoultryUSA 12/16/02).

• **Vandalism against Tyson Foods?**

This past September, a total of 75,000 broilers estimated to be worth \$60,000 were deliberately suffocated when ventilation fans were turned off in Marion and Beech Grove, Ky. Both operations were owned by Tyson Foods Inc. A reward of \$10,000 is being offered by Tyson, the Kentucky Poultry Federation, and the Kentucky Egg Council. It is not sure whether these were simply acts of local mischief or related to opposition from neighborhood development interests, environmentalists, and animal rights activists (Canadian Poultry, Nov. 2002).

• **Arkansas Poultry Industry Sued Over Cancer Cases**

Prairie Grove, Ark., is the site for a lawsuit claiming that chicken waste is responsible for several cancer cases in the area. Attorneys suing the industry conducted a study and claim that arsenic and mold from chicken waste is contaminating the air. The suit has been filed against six poultry companies. The attorneys also claim that there may be similar diseases in the Gravette and Decatur areas. The Arkansas Poultry Commission has indicated that the conclusions of the study are not accurate (<http://www//hometownchannel.com/news/1837103/detail.html>).

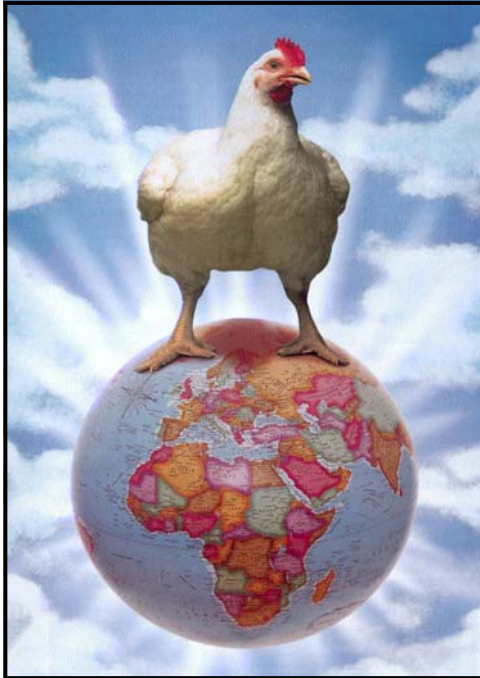
• **California Newcastle Epidemic Hits Commercial Egg Industry**

More than 100,000 chickens were killed by state agriculture officials after the Exotic Newcastle Disease epidemic that has been spreading in southern California (see issue #92) hit a commercial egg farm. It is the first known incidence of the virus in a commercial facility since the epidemic began in September. A 3-county quarantine imposed on November 13th prohibits the movement of chickens, turkeys, ducks, geese, grouse, partridges, pheasants, quail, pigeons, guinea fowl, peafowl, doves, swans, ostriches, and emus. Dozens of poultry operations have had to halt shipments, and more than 4,100 back yards have been quarantined. Quarantined birds are to be killed along with any nearby flocks judged likely to be infected. So far, about 39,000 birds in 560 "backyard flocks" have been killed. (Eradication protocols call for killing the birds with carbon dioxide.) The government is reimbursing commercial operations for the market value of flocks and is paying for the cleaning and disinfection of facilities. The situation is considered very serious in part due to disposal problems posed by the many potentially contaminated birds and products.

California has 23 million chickens and its poultry industry is worth \$3 billion annually. The state is the 3rd largest egg producer in the country. While most of its commercial poultry operations are in the central part of the state, more than 9 million of California's 12 million egg-laying hens are in the quarantine zone. (Disinfected eggs are allowed to be transported.) A 1971 Newcastle outbreak took 2 years to control and resulted in the killing of 12 million birds, costing taxpayers \$56 million. Humans are not at risk from the virus but can carry it on their clothing and shoes and transmit it to birds. Cockfighting, which is illegal in California, is being blamed for the epidemic. ("Authorities Destroy Chickens with Exotic Newcastle Disease," The Desert Sun, Dennis A. Britton, December 28, 2002. <http://www.thedesertsun.com/news/stories/business/1041043771.shtml> "Chicken Outbreak Growing," Los Angeles Daily News, Charles F. Bostwick, Dec.28, 2002. <http://www.dailynews.com/Stories/0,1413,200%7E20943%7E1078168,00.html>)



International Meat and Poultry News



• U. S. Poultry Sales to Russia Part of Trade Dispute

According to Tyson Foods chairman John Tyson, it is not likely that the U. S. poultry industry will ever regain its level of trade with Russia. The drop in sales was a result of Russian allegations over health and safety standards of U. S. poultry meat, mostly chicken leg quarters. The USDA promised to tighten standards, and the Russians have started an inspection of U. S. poultry-processing plants that will continue till May 2003. Tyson indicates that the drop in sales will never recover because Brazil has stepped in and increased its exports to Russia. He indicated that apart from the Russians wanting to protect their domestic market, the dispute may have been in part a retaliation for America's imposition of tariffs on foreign steel, including Russia's (www.forbes.com/work/newswire/2002/12/04/rtr813412.html). (In a related article, Dr. Paul Aho, of Storrs, Conn., indicates that the U. S. poultry industry should try to find export markets other than Russia for dark meat. He also brings up the point that while extolling the virtues of dark meat to the Russians, most advertisements in this country promote white meat over dark meat. He indicates that there are customers who prefer dark over white meat and that they should have access to dark meat and dark meat products (Watt PoultryUSA, October 2002).

• Chicken Paws for China

Since fall 2001, the People's Republic of China has refused to import chicken paws without the official USDA mark of inspection. This has cost the poultry industry more than \$400 million in revenues and between \$100 and \$200 million in profits. Exports of feet and paws in the first half of 2002 were less than half those of previous years. Until now, feet and paws have not been inspected by USDA because they are wholly export items. The products were plant-graded. In attempting to inspect and grade feet and paws, the USDA has run into a problem. The inspectors would like to associate feet with carcasses in order to make sure they are not from diseased or condemnable birds. Feet and paws, however, are separated from the carcasses before arriving at inspection stations. A batch inspection system was implemented, which associated a batch of feet and paws with a batch of carcasses processed within a certain period of time. The problem with this system is if one carcass within a batch is condemned, all the feet and paws are also condemned. Due to a variety of problems with the current system, the industry has submitted alternative approaches to USDA for review, and data is currently being collected (Watt PoultryUSA).

• Russia to Further Restrict Meat Imports in 2003

Russia's Agricultural Ministry has proposed import tariffs and quotas in 2003 for meat and poultry imports, in order to protect the domestic industries from cheap imports. Annual import quotas are proposed at 340,000, 420,000, and 750,000 tonnes for pork, beef, and poultry, respectively. Tariff rates would be applied to meat imported above these quotas, and would raise the tariff from 15% to 80% on pork, from 15% to 25% on beef, and from 25% to 35% on poultry. Lower tariffs would be set for meat imported within the quotas (Watt PoultryUSA 12/9/02).

• Hong Kong Hit Again By Avian Influenza

Yet another outbreak of avian influenza is believed to have struck Hong Kong. Some 16,000 chickens were killed at a poultry operation in Hong Kong after 1,000 chickens were found dead there in late December. Initial tests revealed the H5 avian virus, a strain of which killed 6 people in 1997. Hong Kong has experienced 3 major avian flu outbreaks in the past 5 years, resulting in the ordered killing of millions of birds (see issue #64). Imports of birds from China have been halted until New Year's Eve and one wholesale market has been closed for disinfection. ("Hong Kong Culls 16,000 Chickens to Prevent Flu," Reuters, December 28, 2002.

<http://www.sabcnews.com/world/asia/pacific/0,1009,50040,00.html>



• Mexico to Test U. S. Poultry Products for *Listeria*

The Mexican government informed the USDA Food Safety and Inspection Service (FSIS) on Nov. 27, that in light of the recent outbreaks of *Listeria* in U.S. poultry products, it will begin testing for the pathogen in ready-to-eat (RTE) meat and poultry products. These will include hamburgers, nuggets, cold cuts, and any prepared chicken and turkey products meant for human consumption. The tests are supposed to take anywhere from 4 to 12 working days, but shipments will be allowed to enter the country prior to receipt of the final test result. Border inspectors will verify that products comply with sanitary requirements, remove 250-gram samples per lot for testing, and authorize importation of products that comply with tests. Positive test results will be posted at authorized ports of entry. Future shipments from companies whose products test positive will be held at the border pending test results. There is no word yet as to what will be done to shipments when samples test positive for *Listeria*. These tests are supposed to be in place indefinitely (NAMP Newsfax. Vol. 61, No. 13. Dec. 24, 2002).

• Mexico Considers Import Tariffs on Poultry Meat

In response to a petition filed by the Mexican Poultry Producers Association, the Mexican Secretariat of Economy is considering imposing import tariffs on poultry leg quarters to protect the domestic industry. Current poultry import tariffs are to be eliminated on Jan. 1, 2003. The petition requests tariffs at the 2001 level, to remain in effect till Jan. 1, 2008. The tariffs will affect only poultry leg quarters (Watt PoultryUSA 12/02/02).

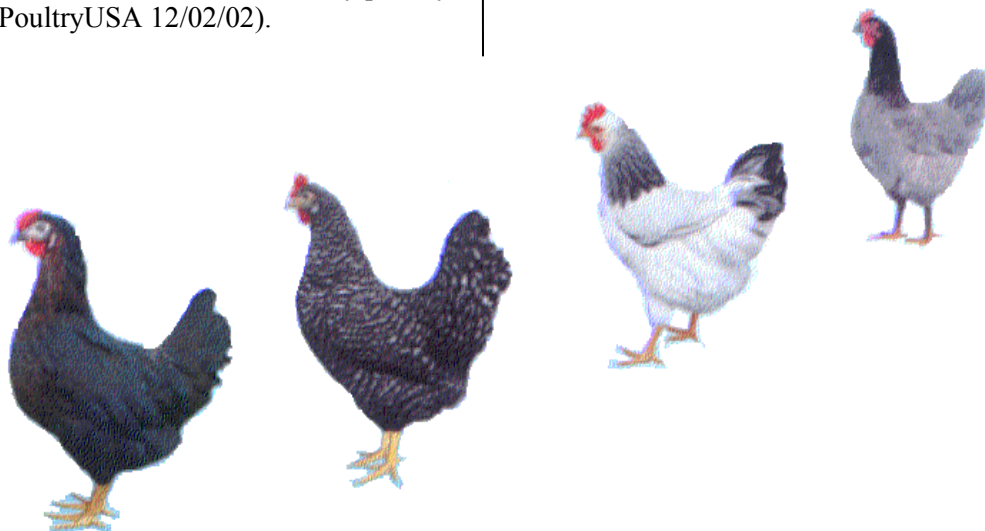
Antibiotic Use in Animal Agriculture

• EU Court Upholds Antibiotics Ban

The Council of European Agricultural Ministers issued a ban in December 1998 for four antibiotics (zinc bacitracin, spiramycin, tylosin phosphate, and virginiamycin) used in animal feed as growth promoters. The ban became effective in July 1999. Pfizer Inc. and Alpharma Inc., who market the antibiotics, tried to have the ban rescinded but failed. The court indicated that although there is no certainty that there is a link between antibiotic use and the increase of resistance in human pathogens, the ban would stand because there is a need to protect human health (Watt PoultryUSA October 2002).

• Further EU Ban Predicted

A new European Union (EU) regulation is set to be agreed on between the Agricultural Council of the EU and the European Parliament during the first half of 2003. It will strengthen the EU's rules on the safety of animal feed and complete its ban of antibiotics as animal growth promoters. The EU has already banned the antibiotics used in human medicine. This new regulation completes the ban by prohibiting the use of monensin sodium, salinomycin sodium, avilamycin, and flavophospholipol (www.meatnews.com).





• Health Canada Recommends Limiting Antibiotic Use

A report "Uses of Antimicrobials in Food Animals in Canada: Impact on Resistance and Human Health" was released on Sep. 23, 2003, by the Health Canada Advisory Committee. The committee (made up of professionals in human medicine, veterinary medicine, academia, animal welfare, the feed industry, consumer groups, the food-animal industry, and the pharmaceutical industry) recommended placing limitations on the use and availability of antimicrobials. There were four recommendations made: (1) antimicrobials for disease treatment and prevention should be available only by prescription; (2) drug identification numbers (DIN) should be assigned to all drugs in an effort to weed out illegal pharmaceutical ingredients, (3) antimicrobials used for growth promotion or feed efficiency should be evaluated by sound risk analysis principles, phasing out those that do not work, those that are sometimes used in human therapy, and those capable of impairing the efficacy of other drugs by encouraging development of resistant strains; and (4) a permanent national surveillance system for resistance in food-animal production, should be set up, and should include pathogens such as *Salmonella*, *E. coli*, *Campylobacter*, and *Enterococcus* species.

The committee indicated that poultry operations should be run with biosecurity programs and the use of drug alternatives such as probiotics, prebiotics, enzymes, oligosaccharides, acidifiers, vaccinations, and direct-fed microbials. The full report can be seen at www.healthcanada.ca (Canadian Poultry Nov. 2002).

• Virginia Poultry Farmers To Be Compensated

The USDA began processing indemnity claims for poultry producers and integrators affected by the outbreak of low pathogenic avian influenza in Virginia this past spring and summer. Although the industry estimates that the outbreak cost more than \$130 million, the federal government is providing about \$51 million (down from an initial \$69.2 million). Producers will get \$13.9 million, and the rest will go to the integrators (www.whsv.com/news/headlines/158971.html).



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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Upcoming Meetings

January

- 20-21 - International Poultry Scientific Forum, Georgia World Congress Center, Atlanta, Ga. U.S. Poultry & Egg Assn. (T) 770-493-9401 (F) 770-493-9527
- 22 - General Conference Committee Meeting of the NPIP, 1:30 to 5 pm, Building B, Room 408, Georgia World Congress Center, Atlanta, Ga. Topic of the meeting will be the development of a low pathogenic avian influenza surveillance program for commercial egg, broiler, and turkey industries. The meeting is open to the public without participation. Written comments should be sent to Andrew Rhorer, APHIS, VS, 1498 Klondike Rd., Suite 200, Conyers, GA. 30094-5104.
- 22-24 - 55th Annual International Poultry Exposition, Georgia World Congress Center, Atlanta, Ga. Contact US Poultry & Egg Assoc. (T) 770-493-9401 (F) 770-493-9257, ssmall@poultryegg.org, www.poultryegg.org
- 25-29 - Georgia International Poultry Course, University of Georgia, Athens, Ga. Cindy Walker, (T) 706-542-9139 (F) 706-542-8260, cindyw@uga.edu

February

- 6-8 - National Turkey Federation Annual Convention, San Antonio, Texas. Kellye Moss, 202-898-0100 ext. 232, kmoss@turkeyfed.org
- 21-22 - The Poultry Federation's Spring Meeting, Arlington Hotel, Hot Springs Ark. Judy Kimbrell (T) 501-375-8131
- 28 - Ohio Poultry Assn. Annual Banquet, Columbus, Ohio. Jack Heavenridge (T) 614-882-6111

March

- 5-6 - Environmental Management, Raleigh, N. C. U.S. Poultry & Egg Assn. (T) 770-493-9401 (F) 770-493-9527
- 9-11 - Western Poultry Disease Conference and ACPV Workshop, Capitol Plaza Holiday Inn, Sacramento, Calif. (T) 530-752-0198 (F) 530-752-5291, confandeventsvcs@ucdavis.edu, conferences.ucdavis.edu/wpdc
- 18-20 - Midwest Poultry Federation Convention, River Centre, St. Paul, Minn. Lara Durben 763-682-5546 lara@midwestpoultry.com
- 19-20 - Feed Mill Management, Nashville, Tenn. U.S. Poultry & Egg Assn. (T) 770-493-9401 (F) 770-493-9527 seminar@poultryegg.org
- 26-27 - North Atlantic Poultry Health and Management Conference (NAPHC), Sheraton, Portsmouth, NH. Contact Dr. Nat Tablante 410 742-1178, nt22@umail.umd.edu

April

- 7-9 - The Poultry Federation's Symposium, Holiday inn, Springdale Ark. Judy Kimbrell, 501-375-8131

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