



# OREGON

DEPARTMENT OF AGRICULTURE

FOOD SAFETY, ANIMAL HEALTH & ID



## **FSAHID PROGRAM AREA**

**Food Safety**

**Animal Health**

**Animal Identification (Brands)**

**Shellfish Program Overview**

**Dairy Program Overview**



# FOOD SAFETY PROGRAM



# FOOD SAFETY PROGRAM OVERVIEW

MISSION-PREVENT FOODBORNE ILLNESS

**Program Director**

**2 Program Managers**

**2 Office Specialists**

**2 Field Operations Managers**

**37 Field Staff positions**

30 inspectors

7 specialists





## WHAT WE DO

### **License & inspect nearly every aspect of food system**

Exceptions: restaurants, limited inspection of  
USDA inspected meat plants, and produce  
About 12,000 licensed establishments

### **Focus on education**

How to comply  
Rationale for food safety laws/rules

### **Prioritize by risk to maximize public health**

Set inspection intervals based on risk  
classification



## WHAT WE DO – MAIN PROGRAM AREAS

- Retail**
- Manufactured foods**
- Dairy**
- Shellfish**
- Eggs**
- Drinking water**
- Meat**
- FDA contract inspections**





## CHALLENGES

### **Food Safety Modernization Act implementation**

Manufactured foods – preventive controls rule

### **Routine inspection workload**

### **Returnable containers at retail**

### **Program funding**



# ANIMAL HEALTH PROGRAM

## ANIMAL HEALTH PROGRAM OVERVIEW

**Program Director**  
**State Veterinarian**  
**Office manager**  
**2 support staff**  
**2 Field Veterinarians**  
**Feeds Specialist**  
**3 Laboratory staff**  
**Avian Health Coordinator**





## ANIMAL HEALTH PROGRAM OVERVIEW

### **Protect Oregon livestock from disease.**

Control, prevent and eradicate spread of infectious disease. (CVIs; monitor importation; investigate reports of disease; zoonotic diseases; accredited vet program)

### **Commercial Feeds Program**

### **Animal Health Lab**



## COMMERCIAL FEEDS

- **Register commercial feeds sold in Oregon**
- **Review labels for all commercial feed blends**
- **Sample feeds to ensure nutrient content is consistent with label**
- **Inspect medicated feed producers for compliance with current good manufacturing practice regulations**
- **Investigate illnesses potentially associated with feed**



## ANIMAL HEALTH LAB

- **Fee for service laboratory**
- **Perform tests by request**
- **Tests support market access, facilitate animal movement, and prevent disease transmission**





## CHALLENGES

- **Implementation of SB 883 Animal Rescue regulation**
- **Commercial Feeds Program Funding**
- **Lab Funding**



# LIVESTOCK IDENTIFICATION PROGRAM



# LIVESTOCK IDENTIFICATION PROGRAM OVERVIEW

**Program Manager**

**Brand Recorder**

**Office Specialist 2**

**4 Supervisors (Redmond, Baker City, Monroe,  
Klamath Falls)**

**1 Full-time inspector in Hermiston**

**59 Part-time inspectors spread across the state.**

**5 Auction Yard Clerks**



# LIVESTOCK IDENTIFICATION PROGRAM OVERVIEW

**Performs ownership inspection on over 1 million cattle annually.**

Change of ownership

Auction markets

Moving out of state

Slaughter

**Voluntary brand inspections on approximately 500 equine annually**



# LIVESTOCK IDENTIFICATION PROGRAM OVERVIEW

**Investigates stray animal cases to determine ownership.**

Cattle and horses.

**Assist law enforcement with theft investigations and education.**

Have provided training at the Oregon police academy and the Oregon State Sheriffs' Association livestock and rural crime annual training.



## CHALLENGES

**Inspection Numbers (cattle inventory) is expected to decline.**

**Department of Administrative Services (DAS) implemented salary increases for our part-time brand inspectors.**

Salary range increase from 13 to 15.

Personal Services expenses will be increasing up to 20%.

**Program Funding**



# COMMERCIAL SHELLFISH PROGRAM



By Alex Manderson  
Food Safety and Animal Health Program  
Oregon Department of Agriculture



# ENSURING SAFE CRAB AND SHELLFISH - CONTROLLING THE RISKS.

**Bacterial Pathogens**

**Viral Pathogens**

**Marine biotoxins**

**Chemical contaminants**



## WHY DO WE HAVE THESE RISKS?

### **Where they live;**

- wild, uncontrolled environment

### **How they feed;**

- Molluscs are filter feeders. Adult oyster filters 50 gallons/day.
- Crab are scavengers.

### **How we feed;**

- Shellfish commonly eaten raw or undercooked.



## ODA REGULATES COMMERCIAL SHELLFISH GROWING AND PROCESSING IN OREGON.

### AQUACULTURE.

**Pathogen and chemical contaminants  
controls: APPROVED SOURCE.**

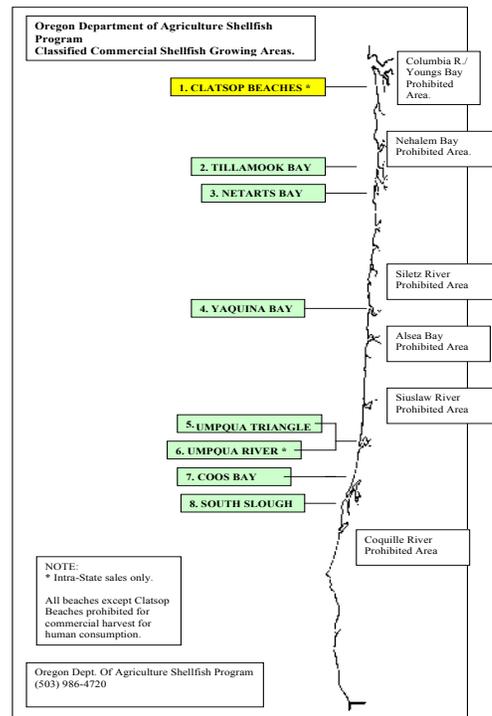
**Only harvested from  
Certified and regularly  
tested growing areas.**





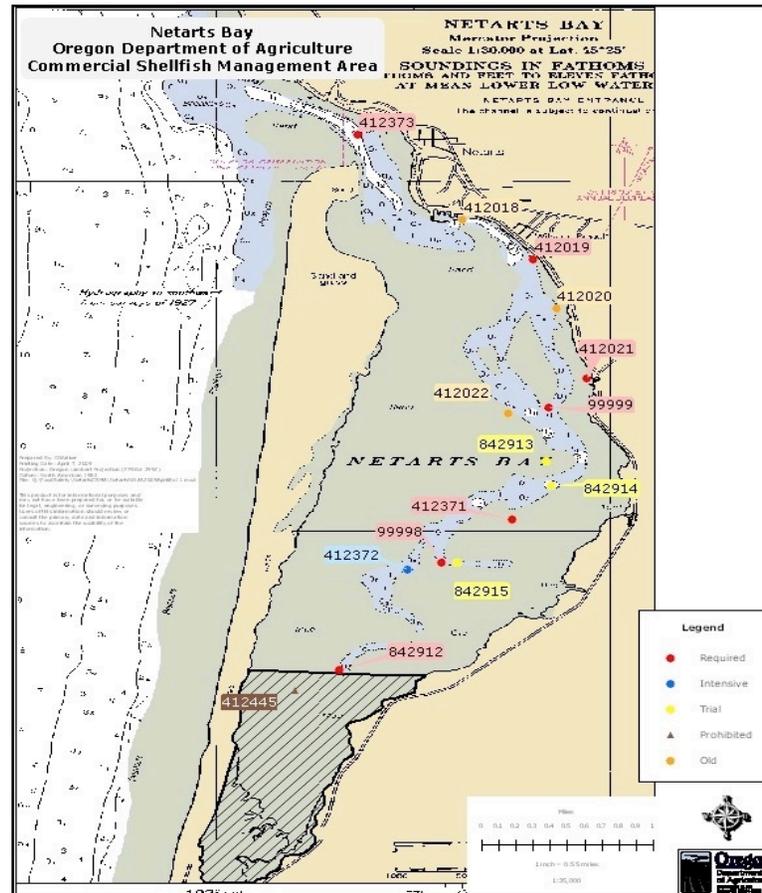
# COMMERCIAL GROWING AREAS IN OREGON

ONLY WHERE ROUTINE WATER MONITORING IS PERFORMED.





## REGULATED HARVEST AREAS WITHIN CERTIFIED BAYS





## REGULATED HARVEST CONDITIONS

**Most bays have management criteria;**

- **Can only when water quality is expected to be acceptable.**
- **Closed when rivers or rainfall exceeds a pre-set threshold.**
- **Example: 1.0” of rainfall in 24 hours.**
- **Monitored 365 days and on call.**

**The goal is to avoid contamination of the product with chemical, bacterial or viral things that should not be present in clean water.**



## NATURAL HAZARDS – MARINE BIOTOXINS

**Marine biotoxin monitoring program**

**Naturally occurring toxins found in shellfish**

**Samples collected 2x month**

**Recreational shellfish closures**





## POST – HARVEST CONTROLS.

### SEAFOOD AND SHELLFISH PLANT INSPECTION.

Twice a year for distributors.

Quarterly inspections for processors.

Inspections both physical and records.

Five shellfish HACCP inspectors with ODA.



## FDA AUDITS

**All aspects of the program audited by  
FDA annually...**

**Growing area.**

**Processors.**

**Laboratory.**



## LABORATORY

**Accredited by FDA to run shellfish related samples.**

**Water quality analysis.**

**Marine biotoxin.**

**Some illness related  
pathogen tests.**





## ODA ISSUES AQUACULTURE LEASES.

**Process to acquire State owned tidelands for shellfish aquaculture activities.**

**Public comment, land use, natural resource agencies both State and Federal.**



## DUNGENESS CRAB

**Biotoxin monitoring program extended to Dungeness crab.**

**Work in partnership with ODFW.**

**Recreational crabbing closures.**





## IN SUMMARY.

**Water quality is enforced.**

**Harvests are controlled.**

**Processors are inspected.**

**Marine biotoxins are closely monitored.**

## ODA SHELLFISH PROGRAM: BY THE NUMBERS.

**ODA collects and analyzes...**

**At least 660 growing area water samples**

**576 shellfish marine biotoxin samples**

**Performs upwards of 120 shellfish  
plant and distributor inspections  
each year.**





## QUESTIONS?



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# DAIRY PROGRAM OVERVIEW





## LAWS AND REGULATIONS

Oregon Department of Agriculture has the statutory authority to enforce the Interstate Milk Shippers (IMS) program through Oregon Revised Statutes (ORS) Chapter 621 - *Milk; Dairy Products; Substitutes* -2017 Edition, and Oregon Administrative Rules (OARs), Division 24, Chapter 603 - *Definitions and Standards, Labeling, and Other Regulations Relating to Fluid milk and Dairy Products* -2016 Edition providing the laws and regulations governing the Grade “A” Interstate Milk Shipments Program. The adoption of the PMO and related documents is an Administrative process and is specific to the adopted revision of the PMO and related documents.



## *RECIPROCITY*

**The Oregon State Department of Agriculture Food Safety Division honors and complies with NCIMS reciprocity agreements. ODA Food Safety Division adheres to Section 11 of the PMO.**



## ***RECIPROCITY***

**ORS Chapter 621, 2017 Edition, 621.018 – “*Entry and use of fluid milk produced outside state; reciprocal agreements*”; designates ODA the authority to permit the entry and use of fluid milk and milk products produced in other governmental units; states, territories or political subdivisions of the United States, within Oregon. ODA is also designated to investigate and survey entry fluid milk supplies to ensure that they are produced under a system that will have quality substantially equal to the milk produced within the state.**



## *RECIPROCITY*

**ODA Food Safety Division honors NCIMS member States' milk tanker permits/licenses and notifies all shipping States of positive producer drug residues as outlined in Appendix N of the PMO. Oregon has no regulatory requirements (mandatory sell dates, higher butterfat standards, etc.) that would impede interstate commerce with reciprocal NCIMS States.**



## APPENDIX N

**Oregon Department of Agriculture Food Safety Division staff has incorporated into their inspection schedules the quarterly inspection of Appendix N criteria and sampling for drug residue testing at all milk-receiving sites. These are normally unannounced inspections of those receiving and industry sampling surveillance sites.**



## APPENDIX N

**ODA Food Safety Division routinely reports drug residue summary information to the National Milk Drug Residue Data Base (NMDRDB). All drug residue violations were treated according to Appendix N guidelines.**



## APPENDIX N

### COMMITTEE



Balanced with 7  
Regulatory, 7 Industry  
(including academia)



Committee members:  
Roger Hooi (Chair),  
Roger Tedrick (Vice  
Chair), Tom Angstadt,  
Frank Barcellos, Zach  
Conlin, Steve  
DiVincenzo, Ellen  
Fitzgibbons, Pat  
Gorden, Bob Hagberg  
(retired), Harris  
Hollingsworth, Jaime  
Jonker, Rebecca Piston,  
Lewis Ramsey, John  
Sanford



FDA: Laurie Bucher, Phil  
Kijak, Jeff Hamer, Tom  
Graham, Tim Roddy,  
Amber McCoig, Dennis  
Gaalswyk (retired)



Supplier stakeholders:  
Charm, IDEXX, Neogen,  
others



## APPENDIX N

### TETRACYCLINES TEST USAGE

OCTOBER 1, 2017 TO SEPTEMBER 30, 2018

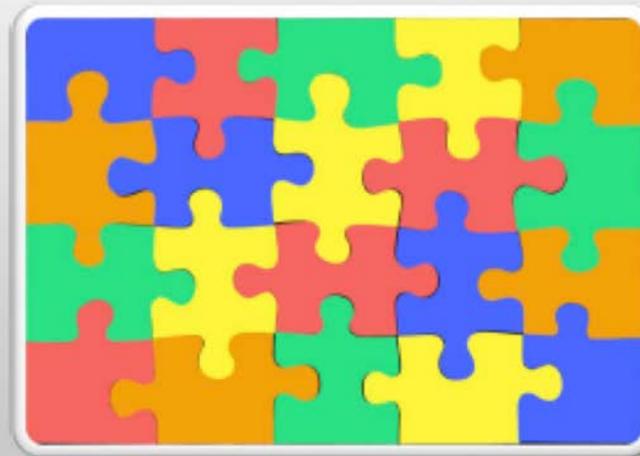
- CHARM ROSA TETRACYCLINE 295,648
- IDEXX SNAP - TETRACYCLINE 6,634
- CHARM II TABLET COMPETITIVE 1,221
- CHARM TRIO TEST-TETRA 766
- NEOGEN BETASTAR ADVANCED 19



## APPENDIX N

### SUMMARY

- PICTURE OF SUCCESS
- PILOT TO DEVELOP A REGULATORY FRAMEWORK
- TETRACYCLINE DATA
  - 81% (43/53) OF STATE PARTICIPATED
  - POSITIVE LEVELS LOWER THAN BETA-LACTAMS  
0.002% V 0.01%





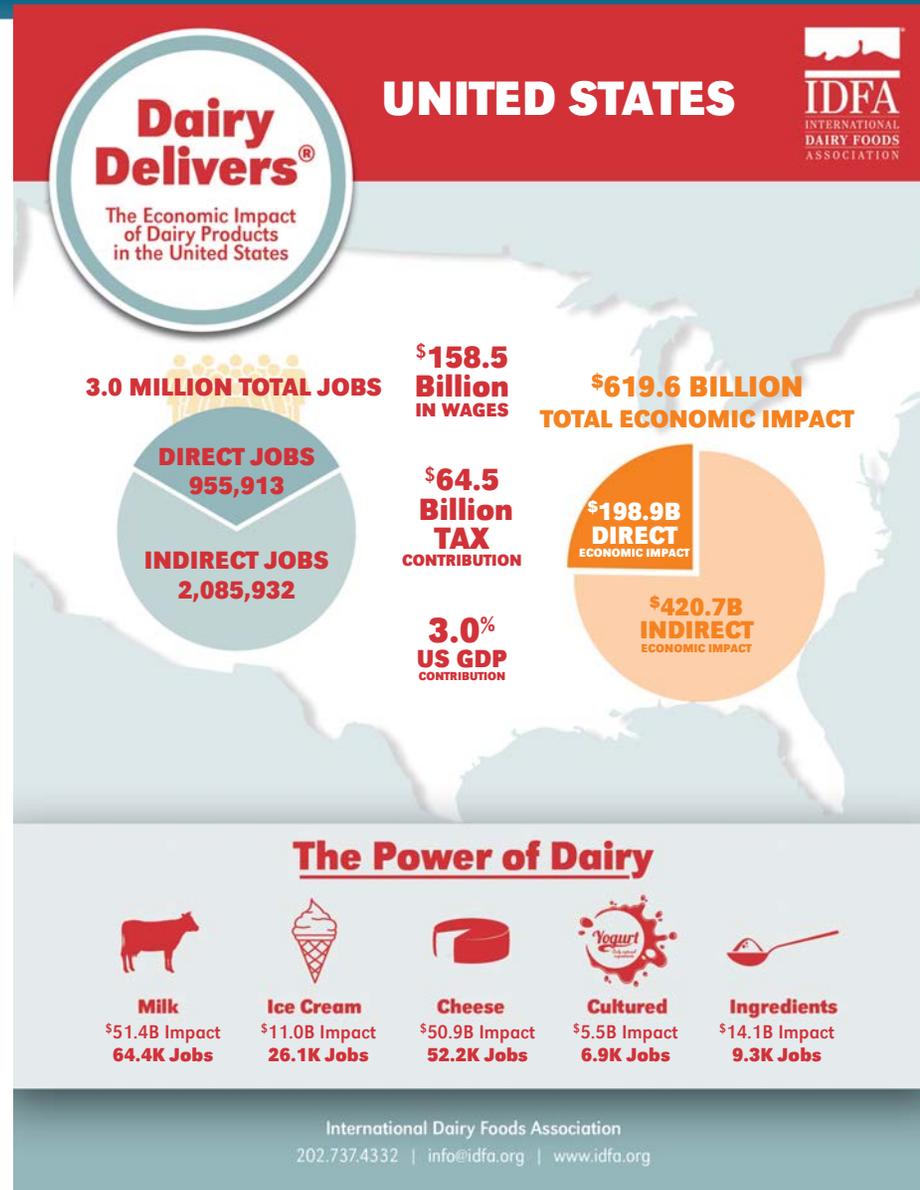
## FLUID MILK PRODUCER

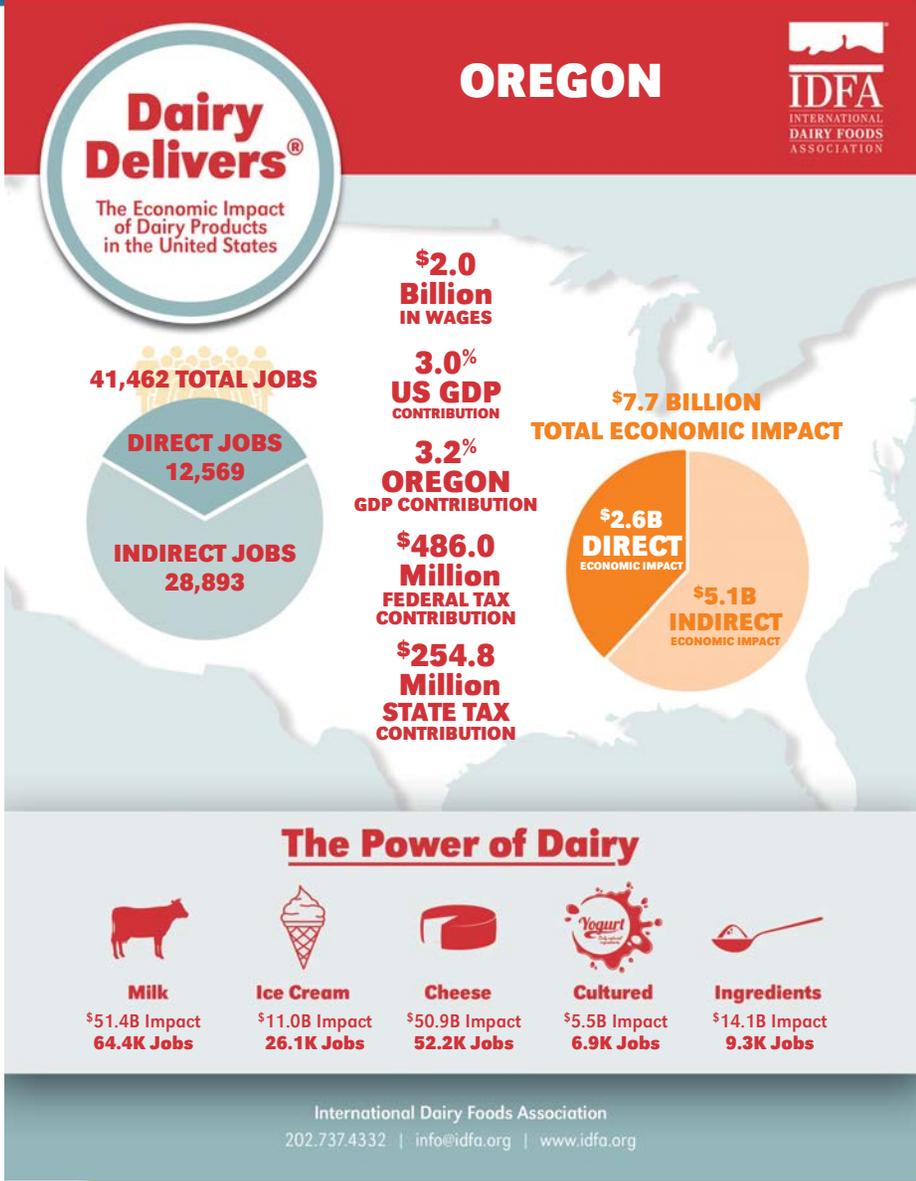
**Grade A – 212**

**Cow Milk – 197**

**Goat Milk – 12**

**Sheep Milk – 3**









## WORLDS BEST CHEESE

**An organic blue cheese produced by Rogue Creamery of Central Point, Oregon, Rogue River Blue beat a record-breaking 3,804 entries from 42 countries at the awards, held this year in Bergamo, Italy, in mid-October.**

This Oregon blue beat out cheese from France, Italy and Spain.



Taste sensation

This Oregon blue beat out cheese from France, Italy and Spain.



