SAVE THE DATE: IPPE Attendee Registration and Housing Opens Sept. 16

USPOULTRY Announces the Release of First-Ever Report of Antimicrobial Use in U.S. Broiler Chickens and Turkeys

Antibiotic Use in Broilers and Turkeys
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Preventing Blackhead (Histomoniasis)

Antibiotic Use in Broilers and Turkeys

2019 USPOULTRY Financial Management Seminar Addresses Challenges Affecting the Bottom Line

Successful Hatchery-Breeder Management Is A Balance Between Hatchery Performance and Public Perception

PAA and Yield Efficiencies Focus of 2019 Poultry Processor Workshop


Environmental Management Seminar to Address Myriad Challenges Facing Today’s Industry Environmental Professionals

US-RSPE and IPWA Announce Founding Members and Joint Annual Conference

USPOULTRY Cosponsors 2019 Sustainable Agriculture Summit in Indianapolis

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Georgia World Congress Center Expansion

News & Views is produced quarterly by the U.S. Poultry & Egg Association, the world’s largest and most active poultry organization. USPOULTRY represents the entire industry as an “All Feather” Association. USPOULTRY is a nonprofit organization which represents its poultry and egg members through research, education, communication, and technical assistance. Membership includes producers and processors of broilers, turkeys, ducks, eggs, and breeding stock, as well as allied companies. Formed in 1947, the Association has member companies nationwide and affiliations in 28 states. USPOULTRY also sponsors the International Poultry Expo, part of the international Production & Processing Expo (IPPE).

Send Comments to: News & Views, U.S. Poultry & Egg Association, 1530 Cooledge Road, Tucker, GA 30084-7303
newsandviews@uspoultry.org
We Didn’t Know USPOULTRY Did That!

We have recently returned from our summer board meeting, a particularly critical meeting for us in that it is where we set our final budget for the new fiscal year, beginning on July 1. The summer board meetings are also where newly elected board members, brought on board at our abbreviated January board meeting, for the first time see the “nitty-gritty” of the programs, internal and external, that we support on a regular basis. Often, those new board members come up to me or other staff and say, “We didn’t know USPOULTRY did that.” So, below, I’ve compiled some of the external industry support programs or groups we funded last year and often fund annually.

Animal Agriculture Alliance - $110,000 annually (largest single contributor to AAA)
National FFA - $170,000 (includes bringing around 100 FFA students to IPPE)
National Chicken Council’s Chicken Check In - $100,000
National Turkey Federation’s Micro Turkey Program - $50,000
Evaluation of Sanitation Programs - $70,000
Recruitment Grants to State Associations - $70,000
U.S. Farmers & Ranchers Alliance - $100,000
EPA WOTUS Lawsuit - $38,000 (part of Farm Bureau Coalition)

There are a number of other external grants we make, but this gives a broad sampling of where we invest our funds. Of course, we also perform a number of internal programs focused on research, education, communications, environmental, food safety, employee safety and health, and human resources.

Of course, these funds come largely (90%+) from the IPPE. So, I can’t close this column without noting our thanks to the 1,400+ exhibitors in the trade show, and you, our member companies, sending staff members to IPPE to do business with those exhibitors.

There is an old saying, “What goes around, comes around.” Through your participation in IPPE, either as an exhibitor or attendee, you help us accomplish that, as we return net revenue right back into the advancement of our industry.

John Starkey, PE
President
jstarkey@uspoultry.org
SAVE THE DATE: 2019 IPPE Attendee Registration and Housing Opens Sept. 16

The International Production & Processing Expo (IPPE) will open registration and general housing on Sept. 16.

“We are pleased to open both housing and registration for general attendees at the same time through Experient, our official registration and housing service provider,” IPPE show organizers stated.

Attendees interested in securing registration and housing for the 2020 IPPE should go to www.ippexpo.org, and click on the registration and housing link located at the top of the webpage.

For more information about IPPE and to see a complete list of exhibiting companies, visit www.ippexpo.org.

2020 IPPE DATES / SHOW HOURS:
Tuesday, Jan. 28: 10 a.m. – 5 p.m.
Wednesday, Jan. 29: 9 a.m. – 5 p.m.
Thursday, Jan. 30: 9 a.m. – 3 p.m.

Georgia World Congress Center Expansion

The Georgia World Congress Center expansion is going well. The 100,000-square-foot exhibit hall, affixed between the convention center’s Buildings B and C, will have networking events and other activities in the area during the 2020 IPPE.

From left: Kevin Duvall, chief operating officer, Georgia World Congress Center; Nath Morris, executive vice president - expo, USPOULTRY; Kevin Holtzclaw, International Woodworking Fair; John Starkey, president, USPOULTRY; and Jeff Oden, senior director of campus operations, Georgia World Congress Center
USPOULTRY Announces the Release of First-Ever Report of Antimicrobial Use in U.S. Broiler Chickens and Turkeys

U.S. Poultry & Egg Association (USPOULTRY) announces the release of the U.S. poultry industry’s first-ever report quantifying antimicrobial use on broiler chicken and turkey farms. The new report shows dramatic reductions of turkey and broiler chicken antimicrobial use over a five-year timeframe. As part of its commitment to the transparency and sustainability of a safe food supply, the poultry industry aims to strike a balance between keeping poultry flocks healthy and the responsible use of antimicrobials, especially those medically important to human health.

Under the research direction of Dr. Randall Singer, DVM, PhD, of Mindwalk Consulting Group, LLC, this report represents a five-year set of data collected from 2013 to 2017 regarding the use of antimicrobials in U.S. broiler chickens and turkeys throughout their lifetime, from hatchery to day of harvest. It was prepared through a systematic collection of on-farm antimicrobial use data to capture the disease indications and routes of administration through which antimicrobials were given to the poultry.

Given several key differences among broiler chickens and turkeys – namely differences in weight, life span, susceptibility to lifetime illness and the number of effective medical therapies available – the data from broiler chickens and turkeys should neither be combined nor compared.

Key changes among broiler chickens over the five-year period show:
- Broiler chickens receiving antimicrobials in the hatchery decreased from 93% to 17%
- Hatchery gentamicin use decreased nearly 74%
- Medically important in-feed antimicrobial use in broiler chickens decreased by as much as 95%. For example: tetracycline 95%, virginiamycin 60%
- Medically important water-soluble antimicrobial use in broiler chickens decreased by as much as 72%. For example: penicillin 21%, tetracycline 47%, sulfonamide 72%
- There was a documented shift to the use of antimicrobial drugs that are not considered medically important to humans (e.g., avilamycin and bacitracin)

Key changes among turkeys over the five-year period show:
- Turkeys receiving antimicrobials in the hatchery decreased from 96% to 41%
- Hatchery gentamicin use decreased approximately 42%
- Medically important in-feed antimicrobial use in turkeys decreased: tetracycline 67%
- Medically important water-soluble antimicrobial use decreased substantially. For example: penicillin 42%, tetracycline 28%, lincomycin 46%, neomycin 49%, erythromycin 65%

Antimicrobial use among broiler chickens and turkeys decreased dramatically between 2013 and 2017, and there are a couple of key explanations for this:
- Changes in FDA regulations, which were fully implemented in January 2017, effectively eliminated the use of medically important antimicrobials for production purposes and placed all medically important antimicrobials administered in the feed or water of poultry under veterinary supervision
- A continued focus by poultry companies on disease prevention, thereby reducing the need for antimicrobials
- Improved record-keeping of all antimicrobial administrations, which is a key component of antimicrobial stewardship

Furthermore, the broiler chicken and turkey industries have increased the production of animals raised without antimicrobials. Participation in this effort was entirely voluntary. The poultry industry recognized the importance of this work and responded. The 2017 data in this report represent more than 7.5 billion chickens (about 90% of annual U.S. chicken production by the major companies on the WATT PoultryUSA list) and 160 million turkeys (about 80% of annual U.S. turkey production by the major companies on the WATT PoultryUSA list).

USPOULTRY Vice President of Research, Dr. John Glisson, DVM, MAM, PhD, affirms, “This research is the first step in determining how antimicrobials are used in the entire poultry production system of the U.S., and to succeed, we need participation from the majority of companies. We couldn’t be more pleased with the response of the poultry industry.”

Glisson cautions, though, that there are still serious bird illnesses (e.g., necrotic enteritis, gangrenous dermatitis and colibacillosis) for which the poultry industry has few effective interventions. And when birds get sick from these diseases, they must receive therapy. He confirms that “driving good antimicrobial stewardship in poultry, as opposed to simple documentation of reduced use, is our end goal for the best outcomes for both the people and the poultry.”

Moving forward in 2019, Dr. Singer will continue the annual collection of data from the broiler chicken and turkey industries and will begin collecting data from the U.S. table egg industry. Glisson anticipates this new data will provide greater clarity about antimicrobial use in individual flocks, stating, “We expect even more detailed data on flock antimicrobial usage and record-keeping in the years ahead, which thoroughly supports USPOULTRY efforts to ensure proper stewardship of medications.”

The report information can be viewed at: www.uspoultry.org/poultry-antimicrobial-use-report
Dr. Heard to Lead Research Programs Operated by USPOULTRY and the USPOULTRY Foundation

USPOULTRY announces the appointment of Dr. Denise Heard as director of research, effective Oct. 1. She succeeds Dr. John Glisson, who will be retiring soon and will assist as needed during the transition.

Heard will administer the Association’s and the Foundation’s comprehensive research program and Board Research Initiative program that encompasses all components of poultry and egg production and processing. She will work with the Foundation Research Advisory Committee, receiving and evaluating research proposals and making recommendations to the board of directors for both organizations for funding approval. More than $32 million has been reinvested in research funding, with 50-plus universities and federal/state facilities receiving grants over the years. Currently the organizations are funding more than $1 million annually on a variety of industry-selected topics, spanning all sectors of the poultry industry.

Heard joins USPOULTRY from the United States Department of Agriculture National Poultry Improvement Plan (NPIP), where she has served as the senior coordinator for the past eight years. Her responsibilities included leading and overseeing the administration of the NPIP program in all 50 states and Puerto Rico; authorizing more than 100 NPIP laboratories across the country; coordinating rulemaking to incorporate into the federal regulations for the poultry industry; and managing the state administration of the NPIP through periodic reviews of the administrative procedures of the NPIP Official State Agencies. Heard received a B.S. in Agriculture, D.V.M., and Master of Avian Medicine from the University of Georgia. She also holds a certificate of executive public leadership from Washington University / Harvard University.

“U.S. Poultry & Egg Association welcomes Dr. Heard as our director of research. We are confident that Dr. Heard’s background will help guide our programs to ensure that our industry continues to produce the most sustainable, wholesome and competitive product. We look forward to her contribution to our research efforts,” remarked John Starkey, USPOULTRY president.

“We also thank Dr. Glisson for his outstanding service to the Association and Foundation research programs for the last eight years. We have seen the programs grow significantly under his exemplary leadership,” Starkey said.

“The research programs operated by USPOULTRY and the Foundation are an important component for innovation in the U.S. poultry industry. I am very pleased to have the opportunity to be involved in the future achievements of these research programs and particularly appreciate their strong foundation and legacy,” commented Heard.
USPOULTRY Staff Visits Joe Jurgielewicz & Son, Member of Duck Council

USPOULTRY staff members recently visited Joe Jurgielewicz & Son, Ltd, in Pennsylvania where they were provided a farm, plant tour and various facility tours of the company’s duck operations. The group visited Joe Jurgielewicz & Son to obtain an understanding of the different types of duck operations in the industry, as well as gain knowledge on the food safety and animal welfare needs for the industry. Joe Jurgielewicz & Son is a member of the Duck Council, established by USPOULTRY.

The objectives of the Duck Council are to study duck production and processing, identify research needs and recommend activities to USPOULTRY’s board of directors.

The Duck Council consists of the following member companies.

Brome Lake Ducks
Crescent Duck Farm
Culver Duck Farms
HVFG, LLC
Joe Jurgielewicz & Son
King Cole Ducks
La Belle Farm
Maple Leaf Farms
Metzer Farms
Pitman Farms
Schltz Foods

Safe + Sound Week, scheduled for Aug. 12 – 18, is a nationwide event to recognize the successes of businesses that have adopted programs to improve workplace safety and health. Implementing a safety and health program can improve businesses’ safety and health performance, save money and improve competitiveness.

In recognition of Safe + Sound Week, USPOULTRY would like to invite our members to share their safety successes through photos, events, articles, etc., for inclusion in a publication emphasizing the importance of worker safety to the poultry industry.

Please submit your safety success information to Matt Spencer at mspencer@uspoultry.org. USPOULTRY looks forward to discovering how your efforts have enhanced your company’s workplace!
Sponsored by USPOULTRY

Dr. Sarge Bilgili Awarded the PSA Distinguished Poultry Industry Career Award

Dr. Sacit “Sarge” Bilgili, interim department head of Auburn University’s Department of Poultry Science, was recently recognized with the 2019 Poultry Science Association Distinguished Poultry Industry Career Award, sponsored by U.S. Poultry & Egg Association (USPOULTRY). The award was presented during the annual Poultry Science Association meeting in Montréal, Canada, by Larry Brown, retired USPOULTRY vice president of education.

The Distinguished Career Award recognizes distinctive, outstanding contributions by an industry leader. In addition to sponsoring the award, USPOULTRY makes an annual contribution to the Poultry Science Association Foundation on behalf of the award recipient.

“USPOULTRY is pleased to honor industry leaders exemplified by Dr. Sarge Bilgili. He is widely recognized for his many years of work and contribution to poultry welfare within the industry, with his scholarly work uniquely bridging the live production and processing phases of the broiler industry,” said John Starkey, president of USPOULTRY.

“Dr. Bilgili has also been personally involved with USPOULTRY,” Starkey continued. “For many years he was advisor to our Poultry Processor Committee and was often a speaker on the Poultry Processor Workshop program. We have also recognized him for his outstanding research work. It is this service and dedication that has helped make the poultry industry one of the most proficient and productive segments of modern animal agriculture.”

Bilgili received his DVM from Ankara University in Turkey, his MS from Oregon State University and Ph.D. from Auburn University. He joined the Department of Poultry Science at Auburn University in 1985 as an assistant professor and extension poultry processing specialist, later attaining the ranks of associate professor (1991) and professor (1996). Bilgili retired as professor emeritus in 2015 and recently came out of retirement to serve as interim department head of Auburn University’s Department of Poultry Science.

Bilgili is widely known in the poultry industry for past leadership roles, including serving as vice president of the World’s Poultry Science Association and president of the Poultry Science Association. He was named a fellow of the Poultry Science Association in 2011 and was presented with the U.S. Poultry & Egg Association Charles Beard Research Excellence Award in 2015.
Research Results

Funded by USPOULTRY and the USPOULTRY Foundation

USPOULTRY and the USPOULTRY Foundation announce the completion of three funded research projects. The projects are part of the Association’s extensive research program encompassing all phases of poultry and egg production and processing. Brief summaries of the completed projects are shown below. The complete reports, along with information on other Association research, may be obtained by going to USPOULTRY’s website, www.uspoultry.org.

**Research Points to New Methods for Poultry Wastewater Treatment**

**Project #F076: A Single Step Poultry Wastewater Remediation for In Situ Recovery of Potable Water and Value-Added Products**

(Dr. Gibum Kwon, University of Kansas, Lawrence, Kansas)

Dr. Gibum Kwon at the University of Kansas Center for Research found that new innovative technologies could be applied to the treatment of poultry processing plant wastewater. Smart membranes were developed to continuously separate oil and water mixtures, and other processes were used to recover value-added products. This technology shows promise for improving poultry wastewater treatment.

This research project was made possible in part by an endowing Foundation gift from Pilgrim’s.

**Research Shows Practical Method to Reduce Litter Moisture**

**Project #705: Evaluation of the Combined Effects of Air Movement and Reduced House Relative Humidity on Bird Health and Welfare in the Early Phase of Commercial Broiler Production**

(Dr. Michael Czarick, University of Georgia, Athens, Georgia)

Dr. Mike Czarick and colleagues at the University of Georgia studied the use of circulation fans to help reduce litter moisture in broiler houses. They found that increasing air movement at floor level during the life of a flock provided drier litter and improved paw quality. In addition, thermal stratification in a broiler house was reduced and allowed birds to distribute themselves comfortably throughout the house. Using circulation fans to help dry litter appears to cost less than using only conventional ventilation methods.

This research project was made possible in part by an endowing Foundation gift from Wayne Farms LLC.

**Research Provides New Understanding of ILT Vaccines**

**Project #692: Modified Live Vaccines of Infectious Laryngotracheitis Virus**

(Dr. Calvin L. Keeler, Jr., University of Delaware, Newark, Delaware)

Dr. Calvin Keeler at the University of Delaware studied the virus subpopulations in an infectious laryngotracheitis (ILT) chicken-embryo-origin (CEO) vaccine to try to understand why these types of vaccines can appear to cause disease in some vaccinated flocks. He found that the nonpathogenic subpopulations located within CEO ILT vaccine spread poorly in chickens, which likely allows the more virulent subpopulations in the vaccine to spread and cause signs of the disease.

This research project was made possible in part by an endowing Foundation gift from Wayne Farms LLC.
US-RSPE and IPWA Announce Founding Members and Joint Annual Conference

The US-Roundtable for Sustainable Poultry & Eggs (US-RSPE) and the International Poultry Welfare Alliance (IPWA) completed their founding membership drive and have set a date for their first Joint Annual Conference on Oct. 9 in Atlanta, Georgia.


“We are very happy to have an outstanding and committed group of founding members from across the value chain,” said Ryan Bennett, executive director of US-RSPE and IPWA. “This is a milestone for the poultry and egg sector to have growers, processors, integrators, allied industry, foodservice, associations and NGO’s from across the globe and the United States sitting down to discuss how they can collaborate on improving welfare and sustainability.”

The boards of directors for the US-RSPE and IPWA have been established. The composition of the boards is representative of the multi-stakeholder categories of the supply chain, and each board has elected leaders to guide their organizational strategy and future actions. Additionally, each board has formed committees to focus on topics that advance and support the mission of the respective organization via research, education and outreach initiatives. Both organizations are committed to continuous improvement in sustainability and animal welfare through leadership, innovation, multi-stakeholder communication and supply chain collaboration.

A joint US-RSPE and IPWA Annual Conference is planned for Oct. 9 at the Renaissance Atlanta Airport Gateway Hotel in Atlanta, Georgia. Registration for the meeting will be available on Aug. 12, with additional details becoming available on each group’s website, www.poultrywelfare.org and www.us-rspe.org.

For more information about the US-RSPE / IPWA, contact Ryan Bennett at rbennett@poultryegg.org.
USPOULTRY Cosponsors 2019 Sustainable Agriculture Summit in Indianapolis

USPOULTRY, along with Field to Market, the Innovation Center for U.S. Dairy, the National Pork Board, the Stewardship Index for Specialty Crops and the U.S. Roundtable for Sustainable Beef, is cosponsoring the upcoming 2019 Sustainable Agriculture Summit in Indianapolis, Indiana. The Summit will be held Nov. 20-21, at the JW Marriott Indianapolis. This year’s theme is ‘Accelerating Progress: A Roadmap for Sustainable Agriculture’ and will explore key drivers in defining and advancing sustainability across the industry, and surface innovative pathways and solutions to scale up our positive impact like never before.

The Sustainable Agriculture Summit is hosted jointly by six agricultural organizations representing America’s commodity crop, specialty crop, beef, dairy, pork and poultry industries. The Summit convenes the organizations’ collective membership of leaders from across the agricultural value chain to create the premier sustainability event for production agriculture. Farmers, suppliers, processors, manufacturers, retailers, academics, conservation groups and public sector representatives will gather together with leading experts to learn and discuss opportunities to advance a coordinated and comprehensive approach to drive continuous improvement in agricultural sustainability.

Join more than 500 food and agricultural supply chain leaders and experts at the 2019 Sustainable Agriculture Summit, Accelerating Progress: A Roadmap for Sustainable Agriculture.

USPOULTRY members interested in attending the summit can contact Paul Bredwell for further information at pbredwell@uspoultry.org. Additional information about the Summit, including registration and lodging can be obtained through the following link.

http://sustainableagsummit.usdairy.com
Are the employees working on your farm there to help care for your animals? Do their goals align with your business? Unfortunately, it’s a common strategy for some animal rights activist organizations to have individuals go “undercover” on farms to record videos that can be taken out of context, stage scenes of animal mistreatment or encourage abuse to record it without doing anything to stop it.

The Animal Ag Alliance, a non-profit dedicated to bridging the communication gap between farm and fork for more than thirty years, monitors animal rights activists and offers these tips regarding hiring:

• It is vital to thoroughly screen applicants, verify information and check all references.
• Be cautious of individuals who try to use a college ID, have out of state license plates or are looking for short-term work.
• During the interview, look for answers that seem overly rehearsed or include incorrect use of farm terminology.
• Search for all applicants online to see if they have public social media profiles or websites/blogs. Look for any questionable content or connections to activist organizations.
• Require all employees to sign your animal care policy. Provide training and updates on proper animal handling training.
• Require employees to report any mishandling to management immediately.
• Watch out for red flags, such as coming to work unusually early or staying late and going into areas of the farm not required for their job.

Always trust your gut – if something doesn’t seem right, explore it further. Be vigilant and never cut corners on your hiring process, even if you need to hire someone quickly.

Doing your homework on every job applicant may be time-consuming, but it can ultimately save your business’ reputation. As always, it is important to work with local legal counsel to ensure compliance with federal and state laws for your hiring process.

You can find farm security resources and background information on animal rights activist organizations at www.AnimalAgAlliance.org or reach out to the Alliance at Info@AnimalAgAlliance.org or 703.562.5160. Members of the Animal Ag Alliance, have access to more detailed resources on hiring and farm security. If you have suspicious applicants on your farm, contact the Animal Ag Alliance to verify if the individuals have connections to animal rights activism.

This article was written by Allyson Jones-Brimmer, director of industry relations, with the Animal Agriculture Alliance.

About Animal Agriculture Alliance
The Animal Agriculture Alliance is an industry-united, nonprofit organization that helps bridge the communication gap between farm and fork. They connect key food industry stakeholders to arm them with responses to emerging issues. They engage food chain influencers and promote consumer choice by helping them better understand modern animal agriculture. They protect by exposing those who threaten our nation’s food security with damaging misinformation. USPOULTRY is a long-time sponsor of the Animal Agriculture Alliance.
USPOULTRY Updates Incident Investigation Training Resources

Properly investigating workplace accidents and near misses will determine the cause of the incidents and lead to finding solutions to prevent a reoccurrence. USPOULTRY has updated its Incident Investigation Training Program and is providing the information online as a guide to help supervisors, safety and health personnel and others involved in the investigation process understand the purpose of incident investigations and how to make them more effective.

This narrated, interactive program provides training for supervisors in three parts: Incident Causes, Incident Investigation and Incident Investigation Case Studies. The training program also includes useful resources for download to allow USPOULTRY member companies to customize the program to include company-specific training and procedures.

This program is part of USPOULTRY’s Learning Management System (LMS) and is free to USPOULTRY members. The USPOULTRY LMS can be accessed by visiting the USPOULTRY website at www.uspoultry.org/training. For more information and to register for this course, please contact Matt Spencer at mspencer@uspoultry.org.

Ergonomics at Work Training Resources Updated

The goal of ergonomics is to ‘fit the job to the person,’ rather than making the person fit the job, to ensure that the work environment is as comfortable and safe for the worker as possible. USPOULTRY has updated its Ergonomics at Work Training Program and is providing the information in an online, self-paced series.

This narrated, interactive program provides training for supervisors in five parts: Introduction to Ergonomics, Understanding Musculoskeletal Disorders (MSDs), Risk Factors, Ergonomic Controls and Task Analysis Tools. The training program also includes useful resources for download to allow USPOULTRY member companies to customize the program to include company-specific training and procedures.

To register for this course, please contact Matt Spencer at mspencer@uspoultry.org.
Importance of an Incident Investigation Program

The purpose of developing an Incident Investigation Program is to help maintain a safe environment for workers, vendors, customers and visitors who visit a facility. Gathering information in a formalized way on an incident or near-miss can be vital to educating workers on the situation involved and preventing repeat occurrences of those events. Identifying the root cause of the incident or near miss can help advance your company’s safety program, training practices and culture.

Always remember the importance of reporting any unsafe condition or unsafe acts, no matter how minor, to your employer. It’s far better to prevent incidents than it is to deal with the absence of an injured employee. Near misses are only luck’s prevention of an incident. The close call you report could eliminate a severe incident or tragedy for a co-worker. Employees must always keep in mind that an effective incident investigation means fact-finding, not fault-finding.

USPOULTRY has updated its Introduction to Incident Investigations Training Program and is providing the information in an online, self-paced series. This narrated, interactive program is intended for safety and health personnel, supervisors, and others who are involved in incident investigations. It outlines the benefits of successful incident investigations and provides various processes to assist in determining the root cause of the incident and possible corrective actions to prevent a reoccurrence.

This program is free to USPOULTRY members and can be accessed by visiting www.uspoultry.org/training. For more information and to register for this course, please contact Matt Spencer.

Matt Spencer
Director, HR & Safety Programs
mspencer@uspoultry.org
Preventing Blackhead (Histomoniasis)

Any type of poultry production runs the risk of acquiring diseases that disrupt production, damage your investment and have a negative impact to your livelihood. Blackhead is one of those diseases where there are no available treatments, and it causes many losses in turkey and broiler breeder production. Histomoniasis or blackhead is a complex disease process. Blackhead is caused by the protozoan flagellate, Histomonas (H.) meleagridis, which affects chickens and turkeys along with other types of birds such as pheasants, partridges and bobwhite quail. With the ban on many of the drugs used to fight the disease, blackhead has re-emerged in many areas in the U.S. The focus for control of blackhead is now on prevention to manage disease outbreaks.

Preventing the introduction of this worm into the production area is of utmost importance. Histomonas can also be transmitted by other vectors like flies, rodents and earthworms. Equipment, footwear and water can also harbor eggs, and larvae can be carriers into the farms.

Today, biosecurity is the most important, if not the only approach, that you have at your disposal. A diagnostic lab is necessary to identify infection, but due to a lack of treatment options, prevention is key. Biosecurity practices between and within barns is paramount. If blackhead is diagnosed in one barn, then biosecurity between barns will help to prevent the disease from spreading within the farm. Outside clothing and footwear should be completely changed before entering poultry barns; it is recommended that footwear is changed before entering each house using a barrier system where footwear is changed. Movement of equipment between houses, and on and off farms, should be considered carefully and avoided as much as possible. Any equipment that does need to be moved should be thoroughly cleaned and disinfected. Avoid contact with wild birds, like ducks and turkeys, and prevent the establishment of wild birds around the premises.

Your pest control program can also help by preventing rodents, flies and beetles, which are believed to be vectors of Histomonas. One important part of your pest control program is controlling litter humidity. Wet litter can attract cecal worms and earthworms into a barn providing an unwanted food source for the birds. Other control methods include good intestinal health with the use of probiotics, prebiotics, enzymes, essential oils, etc. Coccidiosis and E. coli can be aggravating factors since they debilitate the gut and overall health of birds, leaving the body unable to fight off infections. There are no commercially available vaccines. Histomonas vaccination has been highly effective in experimental trials. However, further efforts are needed to standardize production and optimize the administration of the vaccine in the field.

Preventive maintenance between flocks is also important. Complete removal of litter between flocks is recommended, especially after an outbreak, and appropriate clean-out and disinfection procedures should be in place. Any sheds affected by blackhead should undergo a thorough and detailed cleanout and disinfection, possibly requiring extended clean-out time, and including the use of disinfectant products particularly effective against cecal worm eggs like sodium hypochlorite, quaternary ammonia and phenols. Cleanout protocols, which include deep cleaning with industrial sweepers and the use of iodine, lime and salting floors (granular feed grade only) in addition to using new litter, have proven essential and successful even for dirt floors under field conditions. Preventive maintenance of drinker systems can make the difference in dealing with water related performance opportunities.

Histomoniasis (blackhead) is a complex disease and much is still to be learned about the parasite that causes it. Introduction into a flock can occur in different ways, and transmission between birds can occur with or without a disease carrier (vector; the role of cyst like stages still needs to be determined).

Without available drugs to treat the disease, a multi-factorial approach is required to try and reduce or eliminate blackhead from an affected farm and prevent the problem. Improving biosecurity and having suitable cleanout procedures in place is essential. Implement a proper pest control program to reduce buildup of cecal worms and other potential vectors. Manage gut health using prebiotics, probiotics, phytogenics, organic acids and E. coli vaccines to help decrease the presentation of the clinical disease. Finally, implement a plan of action with a local or company veterinarian to deal with local challenges.

Rafael Rivera
Manager, Food Safety & Production Programs
rrivera@uspoultry.org
Antibiotic Use in Broilers and Turkeys

Recently the report on antibiotic usage in broilers and turkeys in the United States was released. The report covered the years 2013-2017. This was the first ever report of actual antibiotic usage in the poultry industry. This report is the product of a tremendous effort by the poultry industry to provide consumers with a detailed and accurate view of how and why antibiotics are used in poultry production and is the culmination of several years of effort.

Several years back, the FDA began the process of overhauling the regulatory framework which governs the use of antibiotics in animals produced for food. By the issuance of Guidance for Industry (GFI) 209 and 213, FDA provided clarity on which antibiotic classes are considered important for human medicine and which are not important. Further it was communicated that medically important antibiotics would no longer be allowed for production purposes after Jan. 1, 2017. The FDA also announced that the Veterinary Feed Directive would be modified so that all medically important antibiotic usage for therapeutic purposes would require veterinary oversight. During the same time period many companies that market chicken and chicken products began to make public pledges that by various future deadlines they would no longer sell poultry products produced from chickens that had been treated with medically important antibiotics, or in some cases, any type of antibiotic. In response to all of these regulatory and market changes the poultry industry rapidly began the process of modifying its antibiotic usage. Much of the shift in antibiotic usage programs occurred well before the FDA deadline of Jan. 1, 2017.

In 2015, USPOULTRY decided to try to organize a process to capture and report the data related to antibiotic usage in the US poultry industry. Eversheds Sutherland, LLP, representing USPOULTRY, hired Dr. Randall Singer of Mindwalk Consulting Group, LLC to gather and organize the data from the broiler industry and the turkey industry for the purpose of making the data public in the future. Data collection started with antibiotic usage in 2013 and continues to the present. All of the data were submitted by the poultry companies voluntarily. This initial report, revealing the antibiotic usage from 2013-2017, captures and presents the tremendous changes in antibiotic usage patterns during those years.

The report provides a tremendous amount of data and documents several important trends. Antibiotic usage in hatcheries has dramatically declined as has usage of medically important antibiotics in feed and water. Antibiotic usage has significantly shifted away from medically important antibiotics to use of antibiotics that are not important to human medicine. This was the intent of the FDA regulatory changes and the report clearly shows that the US poultry industry has not only complied with the regulatory changes but has exceeded the requirements of the regulations.

During the effort to gather and report the data, Dr. Singer and USPOULTRY have had a lot of help from key organizations which all saw the obvious value of the project. The National Chicken Council and the National Turkey Federation provided much needed encouragement and aid to their member companies as this new concept was initially discussed and the tremendous voluntary participation by the poultry companies is a reflection of the dedicated effort by these organizations. The regulatory agencies have been excited participants in this process from the beginning. USDA-APHIS helped Dr. Singer design surveys for collecting the data and provided valuable assistance in determining how to best analyze the huge, complex data sets. USPOULTRY has funded this project since its beginning, but along the way FDA also provided funding and this funding has been very beneficial. FDA has used the poultry antibiotic usage collection project as a model and has now started similar projects in the beef, dairy, and swine industries.

So, what is next? This report is only the beginning. It will become an annual report and the next report will show the data from 2018. In addition, the data from the US commercial egg industry will also be included in future reports. USPOULTRY is very pleased to provide the support for these efforts and is thankful for the broad, open support of the poultry industry, the poultry industry associations, and the federal regulatory agencies.

See page 3 for the report details.

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2019 USPOULTRY Financial Management Seminar Addresses Challenges Affecting the Bottom Line

“There are three imperatives the U.S. poultry and egg industry should embrace: an intense focus on quality and transparency in the face of increasing world demand for poultry, leading consumers instead of risking being disrupted by external forces, and an innovative approach to consumer preferences,” said Bill Lovette, chairman of Joseph James Capital Partners LLC, at the recent USPOULTRY Financial Management Seminar in Destin, Florida. His presentation, “A Former Industry CEO’s Perspective of Poultry Financial Management,” centered on these three industry imperatives. Lovette is the former president and CEO of Pilgrim’s.

Lucas Talburt, senior IT / data specialist at Frost PLLC, addressed “Computer Fraud and Its Financial Impact” and covered areas such as how IT security ties into fraud, cybersecurity incident statistics and what they mean, potential financial impacts and safeguarding against attacks. Talburt reviewed some of the threats to today’s companies, which include wire fraud, scam calls, ransomware, phishing emails and internal fraud, and he discussed ways to protect against these threats. He remarked, “In 2018, the average cost of a successful phishing attack was around $1.6 million dollars for a mid-sized company. The average cost of fraud overall has risen by 3.9%.”

During his presentation on energy and utility markets, Kenneth Shiver, director and chief economist of planning and regulatory support for Southern Company Services, discussed the top trends for the U.S. economy and energy sector. Some of these trends include energy demand becoming less linked to economic activity; efficiency reducing energy demand; e-commerce changing and reducing energy demand; trade disputes continuing to increase uncertainty on the near-term outlook; natural gas demand changing; and the electrification of transportation.

Other topics covered included a Washington Update; Tax Update; Business Ethics in Financial Management; The Ops Teams Use of Financial Reports for Strategic Business Decisions; Measuring the Environmental and Financial Impact of Sustainability Efforts. Group breakout sessions also addressed topics such as Turkey and Egg Industry Accounting Challenges; Wayfair Impact on Sales and Income Tax; Payroll / Time and Attendance Systems; and more.
Successful Hatchery-Breeder Management Is A Balance Between Hatchery Performance and Public Perception

Sponsored by USPOULTRY, hatchery and breeder professionals recently gathered in Nashville, Tennessee, for a two-day clinic covering a variety of topics focused on best practices in hatchery and breeder management. The speakers brought expertise from all across the industry, including experienced veterinarians, hatchery managers and technical service directors.

In his presentation about the importance of maintaining animal well-being in an increasingly automated industry, David Hermes, regional director of veterinary services for Perdue Farms, advised attendees to be knowledgeable about public perception as they move towards automation. “Everything you do is on camera. If anything is happening to pique someone’s interest, the first instinct is to grab a phone and start filming. We have to understand that we are being watched all the time,” he explained. Hermes also addressed designing and engineering welfare-friendly equipment, the impact of automation on hatcheries and future advancements in automation.

Chase Bryant, director of U.S. technical services for Cobb-Vantress, offered a lecture on best practices for pullet feeding programs. Though the presentation included hard data on important areas to focus on for successful feeding, Bryant emphasized the idea that a successful feeding program is unique to each hatchery, contending that “what is successful to one may not be to another.” Furthering this point, Bryant commented, “For us to really know what a successful feeding program looks like, we are going to have to get out at the crack of dawn – up with the chickens, as the saying goes – get out there and see what is going on.”

Michael Wineland, manager of Hatchery Consultant LLC, focused his presentation on the impact that hatchery processes can have on chick quality and performance. Pulling data from several studies, he showed how factors such as storage, temperature and humidity can influence the hatchability of chicks, which subsequently affects the success of the hatchery.

“If you look at the hatchability of eggs that have not been stored at all, you can see that freshly laid eggs do not hatch as well as eggs that have been stored for a period of time, which is what we have always known,” Wineland commented. “When you compare the viability of eggs stored in a temperature of 12 degrees Celsius as opposed to a temperature of 18 degrees Celsius, the data shows that with eggs over 10-14 days old, the lower the temperature, the higher the hatchability.”
Poultry industry professionals from around the country recently met in Nashville, Tennessee, for USPOULTRY’s 2019 Poultry Processor Workshop. The importance of maximizing yield and creating effective, efficient plant management systems is always on the minds of those in the processing industry, and the prevalence of these concerns was evident in this year’s program topics. In their joint presentation on woody breast syndrome, Dr. Casey Owens-Hanning, professor at the University of Arkansas, and Dr. Brian Bowker, research food technologist for USDA-ARS, addressed some of these concerns. Dr. Owens-Hanning’s discussion focused on the creation of efficient scoring systems to avoid affected meat going to market in a form undesirable to consumers. In his presentation, Dr. Bowker offered various processing solutions to avoid economic loss, suggesting that the textural evidence of woody breast syndrome may not be as noticeable if portioned and processed differently.

“It has been established that as an intact breast fillet product, woody breast has some problems texturally and visibly,” remarked Bowker. “The key takeaway here is that if you are taking a step to break down that muscle tissue – whether it’s grinding, chopping, flaking, anything like that – the texture attributes are going to be minimized.”

In her presentation on USPOULTRY-funded research involving peracetic acid exposure in poultry plants and potential control strategies, Jenny Houlroyd, senior research scientist at the Georgia Tech Enterprise Innovation Institute, discussed the considerable variation and lack of precision between tested methods related to exposure of peracetic acid. Houlroyd stressed the importance of continuing research in this area, stating, “We are in a quandary when it comes to really understanding what exposure is considered acceptable when it comes to peracetic acid, as there is not currently a regulatory standard for this chemical.”

Paul Bredwell, vice president of environmental programs for USPOULTRY, addressed topics that are prompted by the use of peracetic acid as an antimicrobial intervention in poultry harvest facilities. His presentation addressed the chemical properties of peracetic acid, proper handling and storage protocols to enhance worker safety in the work environment, current worker exposure standards and potential environmental compliance concerns that could result from insufficient control.

Dr. Barbara Masters, vice president of regulatory policy, food and agriculture for Tyson Foods, addressed best practices regarding food safety assessments. In addition to explaining the social and industrial factors that often trigger an increase in food safety assessments, she stressed the inevitability of inspections. Masters encouraged the creation of detailed food safety systems before assessment even takes place, maximizing the efficiency of any necessary corrective action.
Live Production, Welfare & Biosecurity Seminar

Production Efficiencies and Best Management Practices for Broilers, Ducks, Layers and Turkeys to Be Highlighted

Throughout the years, the poultry industry has faced numerous challenges and opportunities, but the welfare of poultry flocks continues to be an issue of utmost importance. To address these concerns, the U.S. Poultry & Egg Association (USPOULTRY), National Chicken Council, National Turkey Federation and United Egg Producers are collaborating again this year to sponsor the 2019 Live Production, Welfare & Biosecurity Seminar, Sept. 17-18, at the Sheraton Grand Nashville Downtown hotel in Nashville, Tennessee.

“The seminar will provide the best possible programming to maximize efficiencies and best management practices for our broiler, duck, egg laying and turkey managers,” said Ken Martin, production supervisor for Fieldale Farms Corporation, and planning committee chairman.

The seminar will address topics in production efficiencies, as well as welfare and biosecurity best practices in broilers, ducks, turkeys and layers. Updates on legal matters, Salmonella, biosecurity audits, antibiotics and a PAACO overview will also be provided. Breakout sessions divided into three groups – broiler, turkey/duck and layer – will cover topics such as Lighting Best Practices, Ventilation for Litter Management, Ducks 101 and The Effects and Control of External Parasites on Cage Free Systems.

To learn more and register for the Live Production, Welfare & Biosecurity Seminar, visit www.uspoultry.org.

Environmental Management Seminar to Address Myriad Challenges Facing Today’s Industry Environmental Professionals

USPOULTRY’S 2019 Environmental Management Seminar provides a unique learning opportunity for professionals concerned with the environmental challenges facing the industry today. The seminar will be held Sept. 19-20, at the Hilton Sandestin Beach Golf Resort & Spa in Destin, Florida.

“Environmental stewardship remains an industry priority,” commented Steve Patrick, senior director of environmental services for Tyson Foods, and committee chairman. “The planning committee has put together a great program that we hope will benefit all attendees in their efforts to tackle the environmental challenges and issues we all face.”

The program agenda was developed by a committee of live production managers, poultry health professionals and university professors. Pictured are (seated left to right): Kathryn Mizell, Perdue Foods LLC; Heidi Parnin, Culver Duck Farms, Inc.; Ken Martin, Fieldale Farms Corporation (committee chairman); and Dr. Claudia Dunkley, University of Georgia. (Standing left to right): Travis Strickland, Farbest Foods Inc.; Robert Silva, Tyson Foods Inc.; Eric Greene, Claxton Poultry Farms; Steve Taylor, Midwest Poultry Services; Bill Staugler, Cooper Farms Inc.; Chuck Bell, Peco Foods Inc.; and Dr. Casey Ritz, University of Georgia.

The program includes a variety of topics, such as Regulatory Update; Sustainability: The Value of Corporate Social Responsibility Programs; Addressing Community Relations; Preventing Upset and Recovery of Wastewater Systems; Environmental Opportunities in Rendering; and Beyond Regulatory Compliance. The Business Case for PSM. The 2019 Clean Water Awards will also be presented, and those winners will present virtual tours of their facilities. To register for the Environmental Management Seminar, visit www.uspoultry.org.

Members of the planning committee included (seated from left): Stephanie Shoemaker, Sanderson Farms Inc.; Robert Weeks, Wayne Farms LLC; Stephen James, Pilgrim’s; Warren Howe, WHEE, Inc.; and Joseph Miller, Rose Acre Farms Inc. (Standing from left): Dwayne Holifield, Sanderson Farms Inc.; Alexander Sullivan, Claxton Poultry Farms Corporation; Dr. Brian Kiepper, University of Georgia; Michelle Boney, West Liberty Foods; Steve Patrick, Tyson Foods Inc. (committee chairman); William Knappke, Cooper Farms Inc.; Russ Dickson, Wayne Farms LLC; and Shane Reid, Reid Engineering Company, Inc.