Topics and Speakers Set for Inaugural Latin American Poultry Summit

USPOULTRY and Foundation Approve $385,000 in New Research Grants

New Online Management Training Program Introduced

Victory for the Poultry Industry
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**NEWS & VIEWS**

**November / December 2018**

*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.

Send Comments to: News & Views, U.S. Poultry & Egg Association, 1530 Coolidge Road, Tucker, GA 30084-7303 newsandviews@uspoultry.org
FFA: An Investment in Our Future

We just completed our annual trek to the National FFA Convention, where I think we had a record number of students go through our booth. That may have had something to do with the fact that we shared our booth with Culver’s this year and handed out more than 36,000 egg custard cups (two for my personal consumption!).

We sponsor both the Poultry Production and Food Science Career Development Events and bring the top teams from each event to the IPPE at the USPOULTRY Foundation’s expense. I attended the Poultry Production luncheon where the top teams were announced, but first Ed Scott of Cal-Maine did a great job explaining to these students the wide range of not just jobs but career opportunities across many academic majors available in our great industry. It’s always fun to watch the reaction of the winning teams when they are announced and earn the trip to IPPE; more than one student burst into tears of joy.

If you ever get the opportunity to attend the national, or even your state FFA Convention, you should do so! It always reaffirms my faith that we have another generation of bright, polite, well-spoken students coming along to lead our industry into the future.

I have had the privilege to serve on the National FFA Sponsors Board for the last three years. Many of our member companies already support FFA at the local, state and national levels. Thank you for doing so. And, if you have not been involved or supportive of FFA in the past, just let me know. It is an investment in our future.

John Starkey, PE
President
jstarkey@uspoultry.org
Complimentary IPPE Registration Available Through M2A Program; Deadline Jan. 14

Brought to you by our Elite Sponsors, the Members to Atlanta (M2A) program offers complimentary access to the 2019 International Production & Processing Expo (IPPE) and is available exclusively to the member companies of American Feed Industry Association (AFIA) (feed and pet food manufacturers only), North American Meat Institute (NAMI) (packer processors only) and U.S. Poultry & Egg Association (USPOULTRY) engaged in the production of animal food, meat, poultry and egg products.

IPPE is the premier event for USPOULTRY and will be packed with the largest display of equipment, supplies and services used in the production and processing of poultry, meat and feed products, 200-plus hours of education programs to cover all aspects of your businesses, as well as endless opportunities to network with your colleagues and friends in the industry.

Details about the M2A program and a complete schedule of events are available at www.ippexpo.org. There is no limit to the number of employees who can register from one company under this program, but they must pre-register by Jan. 14. Beginning Jan. 15, 2019, registration rates for the show will be $100 per person. To avoid this charge, register now!

The success of IPPE is due in large part to USPOULTRY members sending their teams to IPPE. USPOULTRY members have worked side-by-side with our Association, AFIA and NAMI to provide comprehensive education sessions, and there is something for everyone. More than 1,350 suppliers have also committed to bringing new technology and interactive demonstrations for your team to see and experience.

IPPE Recognized by Trade Show Executive

USPOULTRY’s Executive Vice President - Expo, Nath Morris, recently traveled to Tradeshow Executive’s Gold 100 Awards where the International Production & Processing Expo was recognized as the 29th largest trade show in the U.S. for 2017. The Gold 100 is based exclusively on exhibit space net square footage. In 2017, IPPE had 527,413 net square feet. Currently, the 2019 IPPE has almost 600,000 square feet.

Thank you to IPPE’s exhibitors and attendees who come back year after year.

Nath Morris (center) with several partners who assist in making IPPE a success.
Inaugural Latin American Poultry Summit to Focus on Broiler and Layer Production and Processing

Debuting at the 2019 IPPE, the Latin American Poultry Summit will exclusively feature leading industry experts who will address technical topics covering live production and processing issues of greatest priority to Latin American poultry and egg professionals. Sponsored by the International Poultry Expo – part of IPPE, WATT Global Media and the Latin American Poultry Association (ALA), the summit is a one-and-a-half-day program scheduled from 10 a.m. – 5 p.m. on Monday, Feb. 11, 2019, and 8 a.m. – 12 p.m. on Tuesday, Feb. 12. The cost is $249 for those who register in advance. Onsite registration is $349.

Andrick Payen Diaz de la Vega, Rabobank, will be the keynote speaker at the summit on Monday and will address world poultry market trends. Dr. Paul Aho, Poultry Perspective, will be the keynote speaker on Tuesday and will discuss the world grain situation. The summit education program sessions will cover broilers and layers, addressing topics such as Trends in Poultry Welfare; Gut Microbiome Management in Broilers and Layers; Vaccine and Health Improvements for Common Poultry Diseases; Biosecurity for Latin America: How to Coexist with Non-Commercial Neighbors; Use of Antimicrobials for Pathogen Control; Managing Necrotic Enteritis without Antibiotics; Experiences in Alternative Egg Production Systems; Decision-making in Poultry Marketing with Data; The Use of Robotics in Poultry Production; and more. The program will offer translations to Spanish and Portuguese for all presentations.

In addition to the educational components, there will be ample opportunities for networking. The cost of registration includes lunch, a reception and dinner on Monday evening. The lunch will include a special recognition of international students from Latin America. The dinner will feature a special recognition for Latin American Hall of Fame inductees. Attendees of the Latin American Poultry Summit will also have an opportunity to access the vast IPPE show floor (registration required) where they can interact and network with producers from around the world, as well as see the latest technology for the animal food, meat and poultry industries. This year’s show floor will be largest ever with more than 590,000 square feet of exhibit space and 1,350 exhibitors.

The 2019 IPPE will be held Feb. 12-14 and is a collaboration of three trade shows – the International Feed Expo, International Poultry Expo and International Meat Expo – representing the entire chain of protein production and processing. The event is sponsored by USPOULTRY, AFIA and NAMI. For more information and to register to attend IPPE, visit www.ippexpo.org.
2019 IPE Education Programs

MONDAY, & TUESDAY
Feb. 11 & Feb. 12
Latin American Poultry Summit
Monday, Feb. 11, 10 a.m. – 5 p.m.
Tuesday, Feb. 12, 8 a.m. – 12 p.m.
$249 registration fee; $349 after Jan. 14

The Latin American Poultry Summit is a day-and-a-half event that will address leading technical topics covering live production and processing issues of greatest priority to Latin American poultry and egg producers and processors. The program will have simultaneous translation in Spanish and Portuguese. A lunch, reception and dinner will be offered, along with special recognition for Latin American Hall of Fame inductees and international students from Latin America.

International Poultry Scientific Forum
Monday, Feb. 11, 8 a.m. – 5 p.m.
Tuesday, Feb. 12, 8 a.m. – 2 p.m.
$55 registration fee; $115 after Jan. 14

Sponsored by the Southern Poultry Science Society, the Southern Conference on Avian Diseases and USPOULTRY. The forum presents information on industry topics such as environmental management, nutrition, physiology, pathology, processing and products, and avian diseases. Students with a valid student ID may register complimentary onsite. Price includes admission to the IPPE show floor.

TUESDAY, Feb. 12
Animal Agriculture Sustainability Summit
9 a.m. – 12 p.m.
Included with registration

While the poultry and egg industry’s commitment to be more sustainable has a long history, an ever-increasing population coupled with a shrinking agricultural workforce has compelled the poultry and egg industry to make sustainability a top priority. Representatives of the poultry industry will share details on the development of their company’s program, tools or projects that are meant to advance their aspirations of producing more protein in a sustainable fashion.

WEDNESDAY, Feb. 13
Poultry Market Intelligence Forum
9 a.m. – 11:30 a.m.
Included with registration

A leading economist will provide insights on the domestic and global markets for poultry and egg products, and other industry experts will address how the industry is continually improving its performance and managing regulatory issues. They will identify challenges facing the industry and discuss how the U.S. and international poultry and egg industries are positioned to move forward in 2019.

FSIS Atlanta District Town Hall Meeting
10:30 a.m. – 12 p.m.
Included with registration

All attendees with FSIS inspected plants in the Atlanta district (which includes all plants in Florida, Georgia, Puerto Rico, South Carolina and the US Virgin Islands) are invited to attend this town-hall style meeting with the FSIS District Office staff. The meeting will provide attendees the opportunity to share concerns and dialog with the staff on any inspection-related issues. The district staff will also address attendees to let them know of any upcoming changes or areas of concern within the district. This a co-sponsored event with NAMI.

Wastewater Treatment Challenges for the Poultry and Egg Industry
9 a.m. – 12 p.m.
Included with registration

Water is a necessary component of producing a safe and wholesome source of protein. While the poultry and the egg industries have a long history of efficiently treating the wastewater generated in poultry and egg processing plants, industry wastewater professionals face new challenges stimulated by the use of antimicrobial compounds to address food safety requirements. Attendees of this program will hear industry representatives, academia and consultants address issues surrounding these new challenges.

THURSDAY, Feb. 14
Current Poultry Research and Findings:
Information You Need to Know to Help Your Business
9 a.m. – 12 p.m.
Included with registration

This session will feature researchers providing highlights from completed USPOULTRY-funded research projects over the past year. The session will focus on woody breast condition, ventilation shut-down and other poultry-related research topics.

THURSDAY & FRIDAY,
Feb. 14 & Feb. 15
International Rendering Symposium
Thursday, Feb. 14, 12 – 5 p.m.
Friday, Feb. 15, 9 a.m. – 12 p.m.
$200 registration fee

The U.S. rendering industry collects and safely processes more than 50 billion pounds of animal byproducts each year. Rendering converts these materials into fats and proteins used in animal feed. The rendering industry provides services for the safe collection of these materials and uses heat to dehydrate and separate the fat and solid materials. The rendering industry is a green, sustainable, and vital part of the agricultural chain. This Symposium will focus on the opportunities and challenges to the industry today.

Salmonella and Campylobacter Control in Poultry Production and Processing – Meeting Food Safety Goals - at IPPE and UGA
Thursday, Feb. 14, 9 a.m. to 5 p.m. (at IPPE)
Friday, Feb. 15, 9 a.m. – 1 p.m. (at UGA)
$600 registration fee

This two-day workshop discusses the analysis and set up of microbial interventions for poultry processing. The topics cover international food safety requirements, and pre- and post-harvest interventions. This workshop will offer a hands-on practice session at the University of Georgia poultry processing plant. Lunch will be offered both days, and transportation to and from UGA is included.
2019 IPPE At-A-Glance

LOCATION
Georgia World Congress Center (GWCC)
285 Andrew Young International Blvd. N.W.
Atlanta, GA 30313-1591 USA
+1.404.223.4000

EXHIBIT HOURS
Tuesday, Feb. 12: 10 a.m. – 5 p.m.
Wednesday, Feb. 13: 9 a.m. – 5 p.m.
Thursday, Feb. 14: 9 a.m. – 3 p.m.

REGISTRATION
Full service registration for attendees and exhibitors begins on Sunday, Feb. 10 at the A-B registration lobby at the main entrance off of Andrew Young International Boulevard and on Monday, Feb. 11 also at the C-Building Lobby.

Sunday, Feb. 10, 2019 12 – 5 p.m.
(Exhibitor registration only on Sunday)
Monday, Feb. 11, 2019 7 a.m. – 5 p.m.
(Marriott Marquis Lobby & Westin Peachtree Plaza lobby – Pre-registered badge pick-up only)
Tuesday, Feb. 12, 2019 7 a.m. – 5 p.m.
Wednesday, Feb. 13, 2019 7:30 a.m. – 5 p.m.
Thursday, Feb. 14, 2019 7:30 a.m. – 2 p.m.

FEES
Onsite: IPPE: $100 USD
Grower Days: $5 USD (Any day with coupon)
Lost Badge: $10 USD (Cash only)
Student: Complimentary with student ID

There are no refunds/substitutions/name or company changes. IPPE reserves the right to deny entry to anyone not commercially active in the industries represented at the IPPE.

EXHIBITS
A-Building: Feed Equipment and Animal Feed Ingredients
B-Building: Meat and Poultry Processing and Packaging
C-Building: Genetics, Incubation, Live Production, Egg Processing and Production

MEETING/EDUCATION SESSION ROOMS
Rooms are designated with reference to the building first and then the numerical room designation starting with the floor. For example, Room B401 is in B-Building on the fourth floor.

ACTIVITIES
ATTENDEE LOUNGES AND MEET-UP AREAS
Relax and recharge without leaving the show floor. Located in all three halls: Feed Mill Lounge Booth B2619, Meat-Up Lounge Booth B7635, Attendee Lounge Booth B3705, and the Hatch Lounge Booth C9467.

SHOW FLOOR ACTIVITIES
Cooking and meat-cutting demonstrations, Taste of IPPE and Omelet Challenge will be held at the Event Zone in B-Building, Booth B8635. See the schedule for dates and times.

TECHTALKS:
Presented by scientific and technical experts from exhibiting companies for dialogue and discussion about specific, individual topics.
A-Hall: Booth A246
B-Hall: Booth B8725
C-Hall: Booth C9123

WELCOME RECEPTION AT THE GEORGIA AQUARIUM
Tuesday, Feb. 12, 5:30 – 7:30 p.m.
Complimentary tickets are required and available in the B-Building lobby – tickets are limited and distributed on a first-come, first-served basis. The ticket counter opens at noon on Monday, Feb. 11.

CUSTOMER CONNECTION CENTERS
Located in exhibit halls: A3, B5 and C4
This area is where exhibitors can meet privately with customers.

TRANSPORTATION
TAXI
Curbside outside of Building on Andrew Young International Blvd. and north end of C-Building by Hall C4.

MARTA
MARTA makes it easy – less stress, less traffic and more options. Go to www.itsmarta.com and click on Plan a Trip. Get your complete route services for attendees.

FOOD & BEVERAGE
Food options can be found in A, B and C lobbies with food courts on the exhibit floors in A-Hall aisle 3400, B-Hall aisle 8600, C-Hall aisle 9100. Check with the information desks for more information on dining options in and around the GWCC.

HOTEL ASSISTANCE
Find IPPE housing provider staff from Experient to help with hotel issues. Located outside the A/B Registration Lobby and C-Lobby next to the information desks.

COAT & BAGGAGE STORAGE
$3 per item
A-Building: Sidney Marcus Auditorium Foyer
B-Building: Under the Thomas B. Murphy Escalator
C-Building: Lobby (next to Gift Shop)

AIRPORT SHUTTLE (Thursday only)
A free shuttle service is offered from the Georgia World Congress Center to Hartsfield-Jackson Atlanta International Airport. The shuttle will begin after the close of the Expo on Thursday and will run until 4:30 p.m. Look for the airport shuttle signage.

HOTEL SHUTTLE BUSES
Free bus shuttle service is offered from most IPPE block hotels to and from the Georgia World Congress Center. GWCC drop-off and pick-up is at the C-Building, Northside Drive entrance only. Check your hotel lobby for the nearest pick-up location.

TUESDAY: 7 a.m. - 6 p.m.
Wednesday: 7 - 11 a.m./2 - 6 p.m.
Thursday: 7 a.m. - 4 p.m.

SERVICES
IPPE INFORMATION DESKS
Areas where attendees can ask questions about events and logistics related to IPPE.
A-Building Lobby
A-B-Registration Lobby
C-Building Lobby

WI-FI CONNECTIVITY
Wi-Fi accessibility is available at no charge on the exhibit hall floors. Select the WATTMedia19 network for the free Wi-Fi connection in the exhibit halls; the security key is ippe19 (case sensitive).

IPPE AMBASSADORS
IPPE staff located in the A, B, and C, lobbies. They can be identified by their red vest and hand-held signs saying, “ASK ME”. Ambassadors help by providing directions to meeting rooms and services for attendees.

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Poultry Growers Receive Special Discount at 2019 IPPE

Poultry growers are invited to attend the 2019 International Production & Processing Expo (IPPE) with a special registration fee of only $5 (onsite only), a terrific savings of $95! IPPE will be held at the Georgia World Congress Center in Atlanta from Feb. 12 - 14, 2019.

“We encourage growers to take advantage of this opportunity to attend IPPE at such a wonderful price. They will see the newest innovations and services, as well as attend a wide range of education sessions. With the largest trade show floor ever in the history of the show, there is a lot to see and do at the 2019 IPPE! We urge poultry growers to join us in Atlanta to experience it all,” said IPPE show organizers.

Poultry growers can attend the IPPE on Tuesday, Wednesday and Thursday. Registration will begin each morning at 7:30 a.m. at the Georgia World Congress Center, 285 Andrew Young International Blvd., in downtown Atlanta. A completed registration form and a 2019 Grower Days coupon are required. Registration forms will be located at the Expo and should be completed onsite. Coupons are available through state poultry organizations.

Free Bus Service from Field Operations to 2019 IPPE

Free bus service from field operations will again be available for the upcoming 2019 International Production & Processing Expo (IPPE). Company employees and contract producers of companies actively involved in the production and processing of poultry and meat or the production of animal/poultry feed, who are also members of the U.S. Poultry & Egg Association (USPOULTRY), American Feed Industry Association (AFIA) or North American Meat Institute (NAMI), are eligible to participate.

Complimentary registration for IPPE will be provided through the Members to Atlanta (M2A) Program. Buses will pick up employees and growers at a location selected by the company, travel to the Expo and return the same afternoon. There is no cost to the company or the individuals, and the program is available to any location within an approximate three-hour drive from Atlanta. At the 2018 IPPE, almost 300 employees and contract producers from 10 poultry complexes took advantage of the free bus service.

“We strongly urge company managers to take advantage of the free IPPE bus program,” said IPPE show organizers. “The bus program makes it convenient and simple for their employees and growers to attend the Expo at no cost. This is a first-rate opportunity to see and experience the latest innovations in poultry, meat and animal food production and processing. It is also a cost-effective and unique way of recognizing employees and acknowledging the role of producers.”

The 2019 IPPE will have almost 600,000 square feet of exhibit space and is expected to attract more than 32,000 attendees. IPPE is a collaboration of three trade shows—International Feed Expo, International Poultry Expo and International Meat Expo—representing the entire chain of protein production and processing. More information about IPPE, including registration details, lodging and education offerings, is available at www.ippexpo.org.

For companies interested in taking advantage of the bus program, please contact Larry Brown via email at L.brown@uspoultry.org or by phone at 404.538.1631.
USPOULTRY and Foundation Approve $385,000 in New Research Grants

USPOULTRY and the USPOULTRY Foundation have approved approximately $385,000 for five new research grants at five institutions through the comprehensive research program. The research funding was approved by the boards of directors of both organizations, based on recommendations from the Foundation Research Advisory Committee. The committee evaluates research proposals to determine their value to the industry and then makes recommendations to the boards for funding. Committee members are professional specialists from different segments of the poultry and egg industry who represent a variety of disciplines.

The Association’s comprehensive research program dates to the early 1960s when funds were first approved for poultry disease research. It gradually grew into an all-inclusive program incorporating all phases of poultry and egg production and processing. Since the inception of the research program, USPOULTRY has reinvested more than $31 million dollars into the industry in the form of research grants. More than 50 universities and federal and state facilities have received grants over the years.

“Research continues to be an important component of USPOULTRY's and the Foundation's service to the industry. The Foundation Research Advisory Committee is the core of the research program with committee members volunteering numerous hours reviewing and assessing research proposals before making recommendations for funding. We sincerely appreciate and value their excellent work,” said Tom Hensley, Fieldale Farms, Baldwin, Ga., and USPOULTRY chairman.

The research grants and institutions include the following.

Improving Cage Free Air Quality, Hen Welfare and Egg Quality with Artificial Turf and A Manure Removal System
Purdue University (research grant made possible in part by an endowing Foundation gift from Midwest Poultry Services)

Examining the Roles of Macrophages and Vascular Inflammation in Broiler White Striping
University of California - Davis (research grant made possible in part by an endowing Foundation gift from Simmons Foods)

Identifying the Contribution of Broiler Genetics on Gut Health and Immune Response When Challenged with Salmonella typhimurium
University of Maryland (research grant made possible in part by an endowing Foundation gift from Ingram Farms)

Investigating the Impact of Anthelmintic Resistance in Nematode Parasites of Poultry
University of Georgia (research grant made possible in part by an endowing Foundation gift from Wayne Farms LLC)

Response of Broilers Fed Phytase Enzymes of Different Optimal pH Ranges Alone or in Combination
Mississippi State University (research grant made possible in part by an endowing Foundation gift from Peco Foods)
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 are shown here. The complete reports, along with information on other Association research, may be obtained by going to USPOULTRY’s website, www.uspoultry.org.

Research Reveals Method to Improve E. coli Vaccines

Project #698: Production of Cross-Protective Autogenous Bacterin Vaccine Strains for Controlling Escherichia Coli Infections in Poultry

(Dr. John Maurer, University of Georgia, Athens, Ga.)

Dr. John Maurer and colleagues at the University of Georgia recently completed a research project in which they developed a new method to create killed vaccines for E. coli. This technique involves growing the bacteria in such a way that it can provide broad immunity against many E. coli types when incorporated into a killed vaccine. The new production method has the potential to provide enhanced protection to layers and breeders against a broader array of E. coli types and help minimize losses due to E. coli infection.

The research was made possible in part by an endowing Foundation gift from Koch Foods.

Research Provides New Tool for Controlling Reovirus

Project #F071: Evaluation of Factors that Affect Susceptibility and Control of Reovirus-Induced Viral Arthritis in Broiler Chickens

(Dr. Milos Markis and Dr. John Rosenberger at AviServe LLC, Newark, Del.)

Dr. Milos Markis and Dr. John Rosenberger, at AviServe LLC, completed a research project in which they developed a practical model for studying vertical and horizontal transmission of contemporary strains of avian reovirus in chickens. Reovirus infection in broiler chickens, caused by new strains of reovirus, has been a significant concern in recent years and has proven to be difficult to control and also difficult to study. The disease transmission model developed in this project closely mimics the dynamics of disease transmission seen in the field and will provide a practical method to study and learn how to better prevent and control the disease in the future.

The research was made possible in part by an endowing Foundation gift from Fieldale Farms Corporation.

Research Provides Method to Improve Poultry Product Shelf Life and Safety

Project #F066: Cold Plasma-Based Antimicrobial Packaging System to Improve the Shelf Life and Reduce Foodborne Pathogens in Poultry Breast Meat

(Dr. Hong Zhuang, USDA Agricultural Research Service, Athens, Ga.)

Dr. Hong Zhuang at the USDA Agricultural Research Service recently completed a research project in which he optimized the conditions for a new type of packaging system for raw poultry meat products. The system uses electrical current to generate ozone inside sealed packages of poultry meat and gives a significant reduction in both spoilage microbes and potential foodborne pathogens. This new approach to product quality control offers several potential advantages over traditional methods.
Poultry Industry Continues to Improve Worker Safety Record

The incidence of occupational injuries and illnesses within the poultry sector’s slaughter and processing workforce has fallen by 83 percent over the last 20 years and continues to decline according to the 2017 Injury and Illness Report recently released by the Department of Labor’s Bureau of Labor Statistics (BLS).

The total recordable poultry processing illness and injury rate for 2017 was 3.8 cases per 100 full-time workers (per year), down from 4.2 in 2016. The poultry industry’s rate of 3.8 was below the rate of 6.4 for similar agricultural industries in terms of injuries to 100 full-time workers and lower than the rate of 4.5 for the entire food manufacturing sector.

Poultry processing’s 2017 rate of 3.8 represents an 83 percent decrease from 1994 (the oldest data available on the BLS website), when the recorded rate was 22.7, demonstrating the immense advancements the industry has made in improving safety for its workforce.

“Employee safety continues to be of utmost importance to our industry. The poultry industry continues to focus its efforts on the prevention of workplace injuries and illnesses, especially musculoskeletal disorders such as carpal tunnel syndrome, by recognizing the benefit of implementing ergonomics and medical intervention principles, while continually affecting new technology and automation in the workplace. Though the past two decades have shown a notable decrease in the numbers and rates of injury and illnesses, the poultry industry is steadfast in pursuing new and inventive ways to safeguard our workforce,” said the Joint Industry Safety and Health Council in a statement regarding the report’s release.

The Joint Industry Safety and Health Council consists of members from USPOULTRY, the National Chicken Council (NCC) and the National Turkey Federation (NTF). Collectively, the three organizations represent companies that produce 95 percent of the nation’s poultry products and directly employ more than 350,000 workers.

“The poultry industry has been industrious in reducing recordable injuries and illnesses for decades. This recent data recognizes the excellent safety performance achievements the poultry industry has accomplished. We will continue to implement additional practices and tools to further protect the people that work hard every day in our plants to provide high-quality, safe and nutritious protein for consumers,” said John Starkey, USPOULTRY president.

Poultry Groups Welcome EPA’s Clarification on Needless Reporting Requirement

USPOULTRY, NCC, NTF and the United Egg Producers commend the Environmental Protection Agency (EPA) for its proposed changes to the Emergency Planning and Community Right to Know Act (EPCRA). The rule would clarify that farms would not be required to report air releases from animal manure.

The poultry and egg industry groups remarked, “The removal of this unnecessary burden will ensure that emergency first responders’ important effort and time is not wasted on responding to non-emergencies. We look forward to working with local emergency planning commissions and emergency first responders to help them become familiar with how our poultry and egg facilities operate, so if there is a true emergency, their safety and efforts are enhanced.”

Congress made it clear in passing the Fair Agricultural Reporting Method Act (the FARM Act) earlier this year, which the poultry and egg industry strongly supported, that it did not intend to cover low-level air releases from the natural degradation of manure as an emergency notification under federal emergency response laws.

The FARM Act, passed on March 23, 2018, exempted farms from the requirement to submit emergency release reports to the U.S. Coast Guard’s National Response Center for air releases from manure under the Comprehensive Environmental Response, Compensation, and Liability Act. The rule proposed by EPA is the result of the Agency considering the intent of Congress to produce a common-sense approach to handling this issue under the nation’s emergency planning framework. Moreover, in light of ongoing efforts to improve and enhance communication between farmers and local emergency responders at the state and local level, this requirement is not needed.

From left: Steve George, president and CEO of Fremont Farms of Iowa, LLP; Jerry Moran, U.S. Senator from Kansas; Andrew Wheeler, administrator of the Environmental Protection Agency; Paul Bredwell, VP Environmental Programs for USPOULTRY; Tim Gablehouse, environmental attorney and president of the National Association of SARA Title III Program Officials.
Membership Renewal Is Here!

It is time to renew your USPOULTRY membership. Your 2018 membership expires on Dec. 31, and you will not want to lose access to the benefits and resources of the world’s largest and most active poultry organization.

USPOULTRY has built a strong network of members, volunteers, industry partners and state affiliates, together with a staff with expertise in a variety of areas, that complement the Association’s mission and vision. USPOULTRY has harnessed the power of that network to accomplish a lot in 2018 on behalf of the industry and our members. Looking ahead to 2019, there is so much more that USPOULTRY is going to achieve to help your company and our industry in the areas of improved operations, food safety, sustainability, increased efficiency and profitability.

We hope that you will take this time to renew your membership and remain a part of a dynamic and effective organization dedicated to the improvement and advancement of the poultry and egg industry.

It could not be easier. Complete the renewal form at www.uspoultry.org/membership. Don’t miss out. Act today!

If you have questions about your USPOULTRY membership, please contact Kris Carroll at kcarroll@uspoultry.org.

Membership By-Law Changes

The board of directors of USPOULTRY approved changes to the organization’s by-laws at their September board meeting. The changes are proposed to simplify the qualifications for membership and to bring membership categories in line with current USPOULTRY and industry practices.

The proposed changes will be voted on at the Feb. 11, 2019, annual meeting of members, which is held at the Georgia World Congress Center during IPPE. The proposed changes are as follows.

Qualification for Membership:

Regular Member. Any firm or corporation directly engaged in the production or processing of poultry or eggs within the United States, as determined by the board of directors, shall be eligible for regular membership in the Association.

International Member. Any firm or corporation that supplies products/services to the industry and/or in the production or processing of poultry or eggs.

Allied Member. Any firm or corporation having trade or financial interest in common with those composing the regular membership, but not qualifying as a Regular or International Member, shall be eligible for membership in the Association as an Allied

University/Trade Association Member. Affiliated U.S. universities, trade associations and similar organizations that support or assist member companies in the production or processing of poultry or eggs.

Termination of Membership:

Membership in the Association shall terminate upon the submission by a member to the Secretary of such member’s written resignation. Such resignation shall be effective as of its date but shall not be entered on the membership roll of the Association until report thereof has been made to the executive committee. Members may be suspended or expelled from the Association for failure to pay any indebtedness due the Association for a period longer than four months, or for any cause deemed sufficient by the affirmative vote of at least two-thirds of the entire board of directors, at a meeting duly convened for that purpose, upon not less than thirty (30) days’ notice to each Director and to the member whose suspension or expulsion has been proposed. Such notice shall state the reason for such proposed action and shall afford such member the opportunity of attending the meeting for the purpose of presenting reasons why the proposed action should not be taken.

All members of USPOULTRY in good standing are invited to the February meeting to comment on the proposed changes and to participate in a vote for acceptance.
USPOULTRY Introduces New Online Management Training Program

To help develop new managerial talent, USPOULTRY is introducing a new online training program. “Introduction to Management: Basic Business Skills for New Managers” is a self-paced, interactive training program developed to provide a fundamental understanding of the financial and accounting tools available to help manage effectively, as well as provide the people management skills needed to be successful in today’s poultry business environment.

As important as it is to obtain technical expertise and to master the use of basic financial tools, it is also equally important to gain an understanding of the people skills required to interact with employees. Key concepts of the training include some of the important people skills needed for success, such as time management, communication skills, conflict management and evaluating employee performance.

New managers, while technically qualified, are not always prepared to address some of the basic business issues involved in successfully managing a department and its employees. The goal of the training program is to expose new managers to the myriad skills needed to succeed in today’s business climate and to encourage them to assess their own strengths and weaknesses as they continue to develop as effective managers.

This program is part of the new USPOULTRY 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.

Online Training Courses Offered on Fresh Shell Egg Refrigeration and Current Good Manufacturing Practices for Poultry Feed

With the help of the egg industry and academia, USPOULTRY is introducing two new online training program modules, “Fresh Shell Egg Refrigeration for Packing Plants” and “Current Good Manufacturing Practices (cGMP) for Poultry Feed.” The egg refrigeration module is the first of a series of training modules dedicated to informing egg packing plant personnel about the requirements and basic practices necessary to comply with food safety systems.

The cGMP module is designed to demonstrate the basic practices that comply with the Food Safety Modernization Act Preventive Controls for Animal Food. The module focuses on poultry feed mills, but it can be easily adapted to other animal feed operations.

Both modules are self-paced and interactive and are part of the new USPOULTRY Learning Management System (LMS) that is free to USPOULTRY members.

For more information and to register for this course, please contact Rafael Rivera at rrivera@uspoultry.org.
Changes Coming for Avian Influenza Control

Control of avian influenza (AI) has become a primary focus for the poultry industry in the United States. Avian influenza infection in commercial poultry can have devastating consequences for international trade and interstate movement of poultry and poultry products. Avian influenza outbreaks in the U.S. over the past four years have provided ample experiences for our industry to learn to control the disease and have heightened awareness, caution and preparedness across the industry.

Highly pathogenic avian influenza (HPAI) control programs have been functioning for decades under the authority of USDA-APHIS Veterinary Services. When HPAI is detected, it must be reported to APHIS Veterinary Services, which then assumes authority for its control and eradication. Avian influenza viruses are classified many ways but the most important classification involves a protein on the virus surface called hemagglutinin. There are several hemagglutinin types, but it was found that all HPAI viruses are either hemagglutinin type 5 (H5) or H7.

Low pathogenic avian influenza (LPAI) viruses are very common in wild waterfowl and can be found globally. LPAI viruses can be any hemagglutinin type including H5 and H7. Beginning in the 1980s, researchers began to see evidence that LPAI H5 and H7 viruses had the potential to mutate to HPAI H5 and H7 viruses. Analysis of evidence from outbreaks in the U.S., Mexico and Europe led researchers to theorize that LPAI H5 or H7 viruses could be introduced into commercial flocks, spread bird-to-bird and flock-to-flock undetected, and gradually mutate into highly pathogenic viruses. This theory proved to be correct, and a new perspective was gained concerning the importance of LPAI H5 and H7 infections. It became very clear that LPAI H5 or H7 viruses could not be allowed to circulate in poultry and that control measures similar to those used for HPAI were needed. Consequently, a control program for LPAI H5 and H7 was developed initially for the primary breeding industry and, in 2006, expanded to include the commercial poultry industry. The LPAI control program is a federal/state/industry partnership that operates very similarly to the HPAI control program, providing indemnity for lost birds and eggs and reimbursing costs for cleaning and disinfection. Since 2006, there have been 2-4 isolated LPAI outbreaks per year, with a fairly large outbreak in 2009. Initial funds appropriated for the program totaled $18,000,000, and unused funds could be rolled over to the next year. This fund was exhausted by the 2014-2015 HPAI outbreaks. For the current fiscal year, APHIS Veterinary Services moved $3,000,000 into the LPAI budget from other sources so that the program could continue to operate. Congress has subsequently appropriated an additional $7,500,000 to the LPAI control program.

Since the program has been poorly funded in recent years, APHIS Veterinary Services has proposed changes to the program that will decrease the operating costs. Elements of the proposal have been controversial and open, sometimes heated, discussions between the poultry industry and APHIS Veterinary Services have occurred in meetings held in Riverdale, Maryland and Atlanta, Georgia. The controversial parts of the proposal are the use of controlled marketing for infected flocks and the use of partial payments for indemnity and compensation for cleaning and disinfection.

Controlled marketing is a process whereby infected flocks are maintained on a farm while being constantly monitored for LPAI virus shed. When it is determined that the flock is no longer shedding virus, it is taken to slaughter. Flocks infected with LPAI typically show little or no clinical signs of the disease, so controlled marketing allows the use of these flocks for slaughter. This process has been successfully practiced in the Minnesota turkey industry for at least 50 years. APHIS Veterinary Services proposes expanded use of controlled slaughter throughout the poultry industry, which eliminates indemnity payment and proposes to pay 85 percent of cleaning and disinfection costs. The poultry industry has disagreed strongly with this proposal, finding it impractical and dangerous for the majority of the poultry industry to attempt to use controlled marketing. It is generally agreed that the scenario in Minnesota is unique and has worked well but could not be safely implemented in the rest of the industry.

The other controversial issue in the proposal is the reduction of indemnity payment and cleaning and disinfection reimbursement. It is proposed that indemnity would be 75 percent of the HPAI indemnity rate and that costs for cleaning and disinfection of farms would be reimbursed at 75 percent of the HPAI rate. When the LPAI H5 and H7 control program was initially developed, it was agreed by industry and APHIS Veterinary Services that in order to get full industry participation and compliance all indemnity and compensation payments should be equivalent to those made in the HPAI control program.

Science has confirmed that controlling LPAI H5 and H7 is extremely important. The current proposal by APHIS Veterinary Services represents a significant step backwards in commitment by USDA and a denial of the importance of LPAI H5 and H7. Considering the recent and current periods of unprecedented global outbreaks of avian influenza, it seems to be a poorly considered time to propose to diminish our control programs for avian influenza. The LPAI H5 and H7 control program has recently received the needed funding, and therefore, the original reason for considering changes to the program no longer exists.

Dr. John Glisson
Vice President of Research
jglisson@uspoultry.org
Inspection Expansion Unconstitutional

Victory for the Poultry Industry

The poultry industry was pleased with the recent eleventh circuit court decision, which agreed with a lower court to prevent the expansion of Occupational Safety and Health Administration’s (OSHA) authority to conduct comprehensive inspections following receipt of notice of an accident or complaint. While the poultry industry will continue to cooperate with OSHA as we strive to continually improve workplace safety throughout our industry, the industry believed, and the courts have agreed, that these expansions are unconstitutional.

The poultry industry is committed to the safety, health and wellbeing of our workforce. We cooperate extensively with OSHA through normally scheduled comprehensive inspections, specialized inspection programs such as the current Regional Emphasis Programs (REP) on poultry processing, and investigations of specific accidents or complaints. Our focus on safety has resulted in an 81 percent reduction in OSHA recordable injuries and illnesses over the last 20 years.

While never contesting OSHA’s right to establish a regional emphasis program for poultry processing, the industry expressed concerns over OSHA’s recent attempts to expand the authority to conduct comprehensive inspections. Regular inspections and special emphasis inspections must be scheduled on an administratively neutral basis rather than be triggered by an accident or complaint. The industry took the position that had previously been established in a number of prior court decisions, which indicated that arbitrarily expanding accident or complaint inspections is a violation of Fourth Amendment protections against unreasonable search. The industry requested that OSHA retract the instructions to expand all investigations at poultry processing facilities into comprehensive inspections.

OSHA was challenged on this issue by a poultry company and was not allowed to expand the scope of a valid accident investigation (for which the employer was fully cooperating). OSHA obtained a warrant to gain access for the purpose of expanding the inspection, and the member company immediately filed an Emergency Motion to quash the Inspection Warrant. On Aug. 5, 2016, a U.S. Magistrate Judge in the Gainesville Division, Northern District of Georgia, U.S. District Court issued a decision to quash OSHA’s warrant to expand an accident investigation into a REP inspection. OSHA appealed the court’s decision to the Eleventh Circuit Court, who affirmed the lower court’s decision. The court’s decision in this case vindicates the company’s position and is a victory not only for the poultry industry but for all industries. The instance of injury or the existence of a hazard does not necessarily imply the existence of a violation. Inspections cannot be expanded because they are on an OSHA 300 log or the industry is under an emphasis program.

Matt Spencer
Director, HR & Safety Programs
mspencer@uspoultry.org
Waters of the U.S. Still Not Resolved

More than two years ago, I developed a News & Views article titled, “Waters of the U.S.: Where Are We Now and What Is Next?” I considered titling this article the same but decided against that, because I am not sure I could detail what is to come.

While recently attending a meeting in Kansas City, Kansas, to participate in the Environmental Protection Agency’s (EPA) signing of the proposed rule to amend the emergency release notification regulations under the Emergency Planning and Community Right-to-Know Act (EPCRA) to make clear that reporting of air emission from animal waste at farms is not required under EPCRA, a number of participants thanked the agency for clarifying for farmers what is required in order to be in compliance with the EPCRA statute. Many of the participants noted that this clarifying effort was starkly different from what is occurring with the Clean Water Rule, more commonly known as the Waters of the U.S. Rule. Many people in rural America apparently think the Waters of the U.S. Rule has been settled. Nothing could be further from the truth; and as a matter of fact, the issue is now perhaps more confusing than ever.

The article I wrote in 2016 essentially detailed the steps various coalitions and states were taking to challenge the 2015 Clean Water Rule in court. The focus of the legal challenge at that time was not the legality of the Rule, but what court should hear the challenges. That lawsuit eventually made it all the way to the Supreme Court. After hearing the case, the Justices agreed unanimously with our coalition’s position that original challenges should originate in Federal District courts instead of the higher Court of Appeals.

While this was a victory for the coalition that USPOULTRY is a member of, the challenge as to whether the 2015 Rule was legal had not yet been decided. The Supreme Court ruling effectively canceled the nationwide stay of the 2015 Rule, which had been issued earlier in the year by a Federal Court of Appeals. This chain of events put the 2015 Rule partially into effect, due to several preliminary injunctions that are keeping the rule from going into effect in various states following a request from multiple stakeholder groups in three different courts.

In the picture below, states shaded in blue are regulated by the 2015 Waters of the U.S. Rule while the states shaded in green are regulated by the Clean Water Rule definition that existed prior to the 2015 Rule.

With the hope of ending this disorder, our coalition has submitted a petition to expand the preliminary injunction that keeps the 2015 Rule from going into effect. This is particularly important after another court recently ruled EPA’s Applicability Date Rule, which would have delayed the 2015 Rule from going into effect until February of 2020, was invalidated. That means, at present, roughly half the states (22) must adhere to the definition of Waters of the U.S. specified in the 2015 Rule. Numerous courts involved in the current litigation agree that this regulation was developed outside the guidelines that require agencies to give the regulated public a meaningful opportunity to comment. Likewise, these guidelines require agencies to consider and respond to comments submitted. Though in this case, that would be impossible as the public was not given an opportunity to comment at the beginning because the final rule was vastly different from the one EPA originally proposed.

In the meantime, EPA is still working on the three-step process it laid out to repeal and replace the 2015 Waters of the U.S. Rule. On July 27, 2017, EPA and the Army Corp. of Engineers published a proposed rule in the Federal Register to repeal the 2015 Rule and re-codify the regulations that existed before the 2015 Rule. Roughly one year later, on June 29, the agencies signed a supplemental notice of proposed rulemaking that clarified the agencies intent to permanently repeal the 2015 Rule. This rulemaking gave the public additional time to comment on the July 2017 proposed rule and an opportunity to comment on additional considerations that support the agencies’ proposed repeal of the 2015 Rule. This comment period closed August 13, and the agency is currently considering the comments submitted to the docket.

EPA proceeded with step two by establishing an administrative docket to solicit recommendations for a future rulemaking to define “Waters of the United States.” The docket for soliciting recommendations closed on Nov. 28, 2017, and presumably the agency is currently considering the recommendations submitted in order to proceed with step three that they have stated is to propose a new definition that would replace their approach in the 2015 Rule. In detailing the development of a new definition of Waters of the U.S., EPA has indicated they will take into consideration the principles that Justice Scalia outlined in the Rapanos plurality opinion, which many believe will bring greater clarity on the type of water bodies regulated by the Clean Water Act.

While much has transpired since the 2015 Rule was finalized and a new administration’s EPA announced it would repeal and replace the Rule, questions and uncertainty remain. What is certain is that the issues surrounding the Waters of the U.S. are still not resolved and working to finalize the three-step process EPA laid out will take time, likely considerable time.

Paul Bredwell, P.E.
Vice President of Environmental Programs
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Poultry Protein & Fat Seminar
A Fresh Look at Rendering Advancements, Challenges and Opportunities

From the footage, our driver was able to be cleared of responsibility on the scene, saving us time and money in legal fees," remarked Albertson.

During his presentation on "Oxidation and Its Challenges," Dr. B.J. Bench, director of food safety and quality assurance for Tyson Foods Inc., imparted first-hand experience in dealing with oxidation of rendered products. Bench pointed out that we live in a world where oxidants are not perfect, and there is no way to stop all potential reactions.

“When trying to understand oxidation you look at seasonality, time, temperature, moisture and storage. Oxidation is somewhat of an arbitrary term. It is essentially a degradation process for handling rendered products. You see all kinds of chemistry phenomenon taking place that are different reactions, and it can be difficult to define in the matrixes that we deal with,” Bench explained.

Dr. Ansen Pond, director of quality assurance at Pilgrim’s, discussed what renderers can expect from a Food and Drug Administration (FDA) Food Safety Modernization Act inspection. He conveyed that while inspections are conducted by FDA officials, they will be contracted through state regulators. When inspections are contracted out, companies may run into some challenges since the contracted inspectors may interpret laws a bit differently than the FDA.

USPOULTRY’s 2018 Poultry Protein & Fat Seminar brought together rendering professionals in Nashville, Tennessee, who benefited from presentations and first-hand knowledge on topics addressing areas such as peracetic acid and its effects on the rendering industry, product quality, new technologies, industry challenges and potential new finished products containing poultry fat.

Gail Albertson, North Carolina transportation manager at Mountaire Farms, shared experiences on installing electronic logging systems and video cameras in trucks. Albertson explained that the cameras are not expensive and allow a company to see how well their drivers are performing. He suggested having someone on staff to monitor the truck videos.

“Our monitor was able see an accident one of our trucks was involved in shortly after it happened. The video allowed us to respond quickly. We were able to send the video from the truck to the state trooper’s vehicle while they were still on the scene of the accident.

Gail Albertson
Mountaire Farms
Supporting the Industry’s Future Leaders

USPOULTRY and the USPOULTRY Foundation proudly support the National FFA Organization’s Poultry Evaluation Career Development Event, the Food Science and Technology Career Development Event and the Poultry Production Entrepreneurship/Placement Proficiency Event. These contests are designed to test a student’s basic knowledge as well as the student’s ability to apply this knowledge to practical situations. As a result of the hard work of these national teams, the USPOULTRY Foundation proudly awards an all-expense paid trip to Atlanta to IPPE for the top 11 Poultry Evaluation and the top 10 Food Science and Technology Career Development Event teams. The national FFA officer candidates are also awarded the same.

At the 2018 IPPE, we hosted more than 90 FFA students who could potentially be future industry leaders. In 2019, we anticipate hosting more than 100 of the best and the brightest young talents.

The International Poultry Expo (IPE), part of the IPPE, strongly supports the Foundation’s mission, “to support the recruitment and training of the brightest students, to seek and fund scientific research, to foster student scientists and to promote careers in the poultry and egg industry.” None of this would be possible without the USPOULTRY Foundation donors and revenue generated from the IPE. Because the net proceeds from the IPE are invested back into the industry, the activities of USPOULTRY and the USPOULTRY Foundation, including the National FFA, our College Student Career Program, the International Student Program, the PhD Career Fair (co-sponsored by the PSA Foundation), 4-H and collegiate poultry judging contests, are possible. So to our IPPE exhibitors, attendees and Foundation donors, thank you for helping to build the next generation of leaders and to ensure the success of tomorrow’s poultry and egg industry.

For more information about the National FFA Organization, visit www.ffa.org

For more information about USPOULTRY’s youth outreach activities, visit www.poultryfoundation.org or contact Barbara Jenkins, bjenkins@uspoultry.org.

Barbara Jenkins
Executive Director, USPOULTRY Foundation
bjenkins@uspoultry.org
USPOULTRY Foundation Allocates $328,300 in Student Recruiting Grants

The USPOULTRY Foundation awarded student recruiting grants totaling more than $328,300 to six U.S. universities with poultry science departments and 28 other institutions with industry-related programs. The Foundation provides annual recruiting and retention funds to colleges and universities to attract students to their poultry programs. The grants were made possible in part by gifts to the USPOULTRY Foundation from companies, individuals and families, in addition to funds earned over the years at the International Poultry Expo, part of the International Production & Processing Expo. The six poultry science departments receiving the grants are as follows.

<table>
<thead>
<tr>
<th>University</th>
<th>Grant Amount</th>
<th>Grant Made Possible in Part By:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Auburn University</td>
<td>$25,195</td>
<td>Ingram Farms</td>
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<tr>
<td>Mississippi State University</td>
<td>$25,671</td>
<td>Sanderson Farms Inc.</td>
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<tr>
<td>North Carolina State University</td>
<td>$30,642</td>
<td>Stanley &amp; Dorothy Frank Family Foundation</td>
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<td>Texas A&amp;M University</td>
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<td>Tyson Foods Inc.</td>
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<td>University of Arkansas</td>
<td>$28,123</td>
<td>Monty &amp; Margot Henderson Recruiting Fund</td>
</tr>
<tr>
<td>University of Georgia</td>
<td>$25,875</td>
<td>Leland Bagwell Education and Innovation Fund</td>
</tr>
</tbody>
</table>

The 28 other institutions with industry-related programs receiving recruiting and retention grants under the Foundation’s Industry Education Recruitment Funding Program are as follows.

<table>
<thead>
<tr>
<th>Institution</th>
<th>Grant Amount</th>
<th>Grant Made Possible in Part By:</th>
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</thead>
<tbody>
<tr>
<td>Abraham Baldwin Agricultural College, Ga.</td>
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<td>California Polytechnic State University</td>
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<td>California State University, Fresno</td>
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<td>Clemson University, S.C.</td>
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<td>Eastern Oklahoma State College</td>
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<td>Iowa State University</td>
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<td>Jones Junior College, Miss.</td>
<td>$ 1,300</td>
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<td>Kansas State University</td>
<td>$ 4,490</td>
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<td>Middle Tennesse State</td>
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<tr>
<td>Modesto Junior College, Calif.</td>
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<tr>
<td>North Carolina A&amp;T</td>
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<td>Pilgrim’s</td>
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<td>Ohio State University</td>
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<td>Sam Houston State University, Texas</td>
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<td>Jerry and Cherie Moyer</td>
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<td>Stephen F. Austin State University, Texas</td>
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<td>Frost PLLC</td>
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<td>Tennessee Technological University</td>
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<td>University of Delaware</td>
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<td>Wayne Community College, N.C.</td>
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<tr>
<td>Wilkes Community College, N.C.</td>
<td>$ 7,000</td>
<td>Case Farms</td>
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USPOULTRY Foundation Awards $25,875 Student Recruiting Grant to University of Georgia

The USPOULTRY Foundation awarded a $25,875 student recruiting grant to the University of Georgia (UGA). The grant was made possible in part from an endowing Foundation gift from the Leland Bagwell Education & Innovation Fund, named in honor of the founder of American Proteins. The grant check was presented by John Starkey, president of USPOULTRY, to Dr. Todd Applegate, department head and professor at UGA. Joining in the presentation were several UGA students.

The University of Georgia is one of the six universities in the United States that has a department dedicated to the study of poultry science. The department recently awarded 30 poultry science and avian biology undergraduate degrees. Half of the graduates are employed in the poultry sector, while the remainder are continuing their education in graduate or professional programs.

“We very much appreciate the USPOULTRY Foundation’s support of our recruitment efforts and look forward to continuing to expand our poultry science and avian biology programs,” remarked Applegate.

The USPOULTRY Foundation awarded recruiting grants totaling $328,300 for the 2018-19 school year to 34 colleges and universities across the United States with either a poultry science department or a poultry studies program. The student recruiting program dates to 1994 when the USPOULTRY board of directors established the Foundation to provide annual recruiting funds to attract students to poultry studies and ultimately into careers in the poultry industry.

(Front row from left:) Madison Dirst; Blair Bowen; John Starkey, president of USPOULTRY; Dr. Todd Applegate, department head and professor at UGA; Leslie Lamb; and Rachel Moncrief. (Second row from left:) Cason Howard, Anna Lee Garner and Alyssa Rauton. (Back row from left:) Rhett Murphy, Ky Meeks; Reed Dillard and Logan Waldrop.