THE SENTINEL
NEWSLETTER OF THE FLORIDA STATE AGRICULTURAL RESPONSE TEAM

Veterinary Student Sara Almcrantz, an officer in the University of Florida's Veterinary College Public Health Club, practices 'highline' technical rescue skills.

UF 'VETS' Improve on Highline Technical Rescue Skills

Submitted by John Haven

On August 1st, the University of Florida's College of Veterinary Medicine disaster response team, known as "VETS", had an opportunity to practice its 'highline' technical rescue skills. Skills that might be used for rescuing animals and people out of water, a ravine, or even out of a sink hole where the sides are too unstable to be in contact with.

This was no ordinary practice though. This was a rare opportunity to practice spanning the entire O'Connell Center, which is where the UF basketball and volleyball teams play.

Spanning almost 250', and a vertical drop of over 50' this task would really challenge the team equipment cache. PMI - Pigeon Mountain Industries, a major supplier of rope rescue equipment, donated an additional 600' rope to allow the UF team to complete their equipment needs. (This rope will also be used in the fall to do some load testing and standards development for high-lining livestock).

Some people look at the 'highline' as a rescue 'zip line' which operates in a controlled manner, and allows for lowering and raising the rescuer. In this case, team members were lowered down to rescue the K-9, and bring it back to safety.

(See UF *VETS*, page 2.)

Special Features of this Issue:

- *FDACS Leads Avian Influenza Planning Efforts*
- *Awareness Level Small Animal Emergency Sheltering Classes*
- *Preparing Product for Safe Consumption*

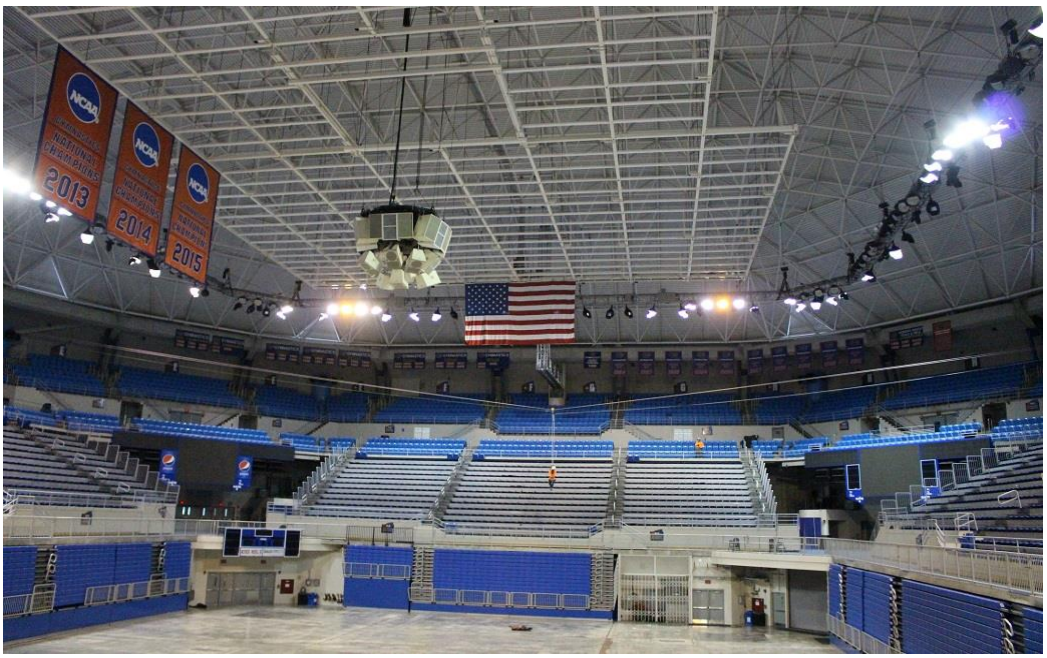
"Surveillance and testing are integral parts of preventing the spread of disease, and at the Bronson Animal Disease Diagnostic Laboratory and in the field, our scientists and disease investigators are on the front lines of protecting animal health in Florida."

— Adam Putnam
Commissioner
Florida Department of Agriculture and Consumer Services

UF VETS (continued)

For extra safety, the system was set up with twin 'track lines' or main lines spanning the stadium, and had dyno meters connected at the anchor points to ensure tensions loads on the ropes remained within safe limits.

The "VETS" team conducts numerous 'wet labs' with veterinary students, spanning the entire curriculum. First year students learn knot tying and basic mechanical advantage systems, and animal technical rescue basics. As the students become more familiar with the systems, they get to participate in advanced training with the team, up to and including highly technical systems like the 'highline'. The students are involved in operating systems under the watchful eye of a VETS cadre member, who are highly trained in rope technical rescue.



Florida Department of Agriculture and Consumer Services Leads Avian Influenza Planning Efforts

From The Florida Department of Agriculture and Consumer Services

The country has seen the West and Midwest's poultry industry devastated by highly pathogenic avian influenza (HPAI). While not detected in the state, Florida Commissioner of Agriculture Adam H. Putnam's department has been working with partners to keep the disease at bay.

The Centers for Disease Control and Prevention considers the risk to people from HPAI virus to be low, and no human infections with this virus have been detected.

"Avian influenza has wreaked havoc on the poultry industry in the West and Midwest, and the Florida Department of Agriculture and Consumer Services is going to great lengths to develop and implement plans to prevent an outbreak from occurring here and to respond quickly in the event one does occur," stated Commissioner of Agriculture Adam H. Putnam.

"Surveillance and testing are integral parts of preventing the spread of disease, and at the Bronson Animal Disease Diagnostic Laboratory and in the field, our scientists and disease investigators are on the front lines of protecting animal health in Florida."

The Florida Department of Agriculture and Consumer Services has been leading planning efforts, including:

- Regularly monitoring domestic poultry for evidence of avian influenza viruses;
- Testing samples that are regularly collected from backyard flocks, show birds, commercial poultry, and live bird markets at the Bronson Animal Disease Diagnostic Laboratory—Florida's only approved laboratory to conduct HPAI testing;
- Convening HPAI workshops with federal, state and local government officials, as well as the poultry industry;
- Providing educational information on HPAI for those with backyard flocks at feed stores throughout Florida, so Floridians with small flocks at home know what to look for and what to do; and
- Meeting with Director of the Florida Division of Emergency Management Bryan Koon and staff at the Emergency Operations Center to plan for the event that HPAI is detected in Florida and activate the EOC if needed.

Poultry from other countries that have ongoing issues with serious avian influenza virus strains are not permitted to enter the United States. Additionally, poultry from HPAI quarantined areas of the United States cannot be imported into Florida.

Florida's poultry industry is a $400 million industry with approximately 20 million commercial birds.

For more information, please visit http://freshfromflorida.com

Enrollment Open: Awareness Level Small Animal Emergency Sheltering Class

The Florida State Animal Response Coalition has upcoming opportunities for their *Awareness Level Small Animal Sheltering class.*

When disaster strikes, the team of trained volunteer responders will be there to shelter and protect Florida's companion animals.

This Awareness Level class gives students the knowledge necessary to work in an emergency animal shelter. This class provides expertise and practical experience required to become a professional disaster animal responder. The Awareness Level Small Animal Emergency Sheltering class is certified by the Florida Department of Emergency Management and is required to respond in Florida to help companion animals during a disaster.

Course topics include: Personal Preparedness, Overview of the Incident Command System, Deployment Preparedness, Assisting in Shelter Set Up, Daily Care and Feeding, Proper Cage Cleaning and Disinfection, Animal Behavior, Stress Management, Zoonotic Diseases, and Personal Safety.

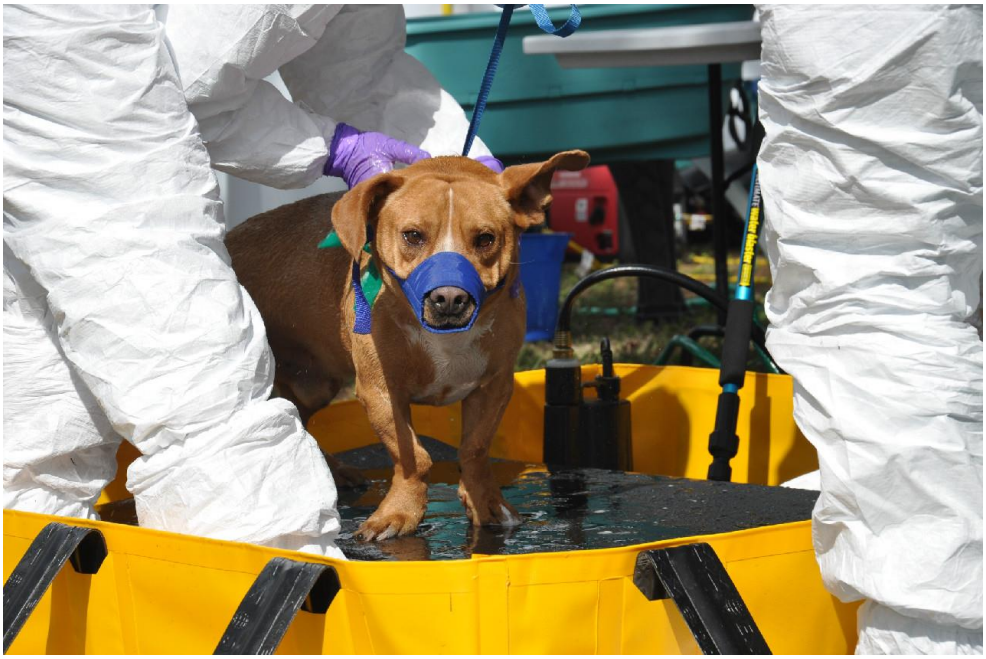
For more information about the courses, and to register, please visit: http://flsarc.org/Training.html

September 26th - Miami

When: Saturday September 26, 2015 from 8:00 AM to 6:00 PM
Where: Miami-Dade Fire Rescue's Training and Safety Div., 9300 NW 41 Street, Doral, FL 33178

October 3rd Course - Sarasota

When: Saturday October 3, 2015 from 8:00 AM to 6:00 PM
Where: Cat Depot, 2542 17th Street, Sarasota, FL 34234



Preparing Product for Safe Consumption

Wash hands with soap water for at least 20 seconds before and after handling raw meat and poultry. Also, wash cutting boards, dishes and utensils with hot, soapy water. Clean spills immediately.

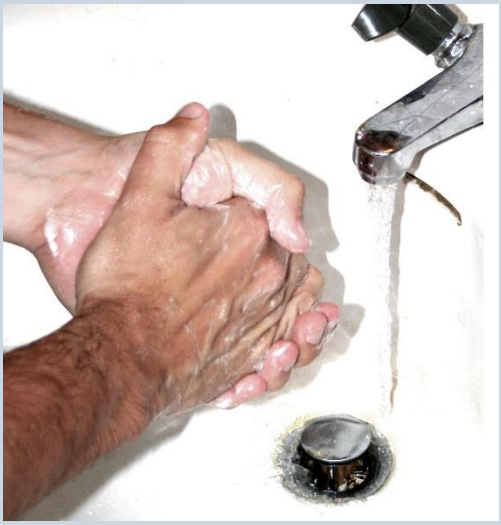
Keep raw meat, fish and poultry away from other food that will not be cooked. Use one cutting board for raw meat, poultry and egg products and a separate one for fresh produce and cooked foods.

Color is NOT a reliable indicator that meat has been cooked to a temperature high enough to kill harmful bacteria.

The only way to be sure the meat or poultry is cooked to a high enough temperature to kill harmful bacteria is to use a food thermometer to measure the internal temperature.

- Beef, Pork, Lamb, &Veal (steaks, roasts, chops): 145°F with a three minute rest time
- Ground meat: 160°F
- Whole poultry, poultry breasts, & ground poultry: 165°F
- Fish: 145°F

Refrigerate raw meat and poultry within two hours after purchase or one hour if temperatures exceed 90° F. Refrigerate cooked meat and poultry within two hours after cooking.



USDA Expands Pork Recall Linked to 152 Confirmed Cases of Salmonella

Kapowsin Meats, a Graham, Wash. establishment, is recalling approximately 523,380 pounds of pork products that may be contaminated with Salmonella, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced on August 27th.

FSIS has been conducting intensified sampling at Kapowsin Meats while this establishment took steps to address sanitary conditions at their facility after the original recall on August 13, 2015. Sampling revealed positive results for Salmonella I 4,[5],12:i:- on Whole Hogs for Barbeque, associated pork products and throughout the establishment. FSIS has deemed sanitary improvement efforts made by the Kapowsin Meats insufficient, and the scope of this recall has been expanded to include all products associated with contaminated source material. The establishment has voluntarily suspended operations.

The whole hogs and associated items were produced on various dates between April 18, 2015 and August 26, 2015. The following products are subject to recall: [View Labels (PDF Only)]

- Varying weights of boxed/bagged Whole Hogs for Barbeque
- Varying weights of boxed/bagged fabricated pork products including various pork offal products, pork blood and pork trim.

The product subject to recall bears the establishment number "Est. 1628" inside the USDA mark of inspection. The product was shipped to various individuals, retail locations, institutions, and distributors in Alaska, Oregon and Washington.

Consumption of food contaminated with Salmonella can cause salmonellosis, one of the most common bacterial foodborne illnesses. The most common symptoms of salmonellosis are diarrhea, abdominal cramps, and fever within 12 to 72 hours after eating the contaminated product. The illness usually lasts 4 to 7 days. Most people recover without treatment. In some persons, however, the diarrhea may be so severe that the patient needs to be hospitalized. Older adults, infants, and persons with weakened immune systems are more likely to develop a severe illness. Individuals concerned about an illness should contact their health care provider.

FDA Acts to Stop Sacramento Tofu and Sprout Manufacturer from Selling Adulterated Food

From The United States Food and Drug Administration

On August 3, 2015, U.S. Magistrate Judge Carolyn K. Delaney in the U.S. District Court for the Eastern District of California entered a consent decree against Henh Wong Fresh Produce, a tofu and sprout manufacturer and distributor, and its owner, current manager, and former manager after the U.S. Food and Drug Administration documented multiple violations of federal food safety laws and regulations. The U.S. Department of Justice sought the consent decree on behalf of the FDA.

FDA investigators inspected Henh Wong Fresh Produce's facility multiple times and found insect and rodent filth, insanitary employee practices, and improperly cleaned equipment.

During FDA inspections, investigators repeatedly observed black and brown residues on tofu and sprout processing equipment and the company's employees handling unclean equipment then handling food or touching food contact surfaces without washing their hands.

Additionally, FDA investigators repeatedly found that Henh Wong Fresh Produce failed to exclude pests from the facility. Investigators found rodent excreta pellets in food storage areas and live and dead cockroaches in the food processing areas.

"After multiple inspections finding a continuing pattern of violations, Henh Wong Fresh Produce has shown that they are unwilling to clean up their practices without legal intervention," said Melinda K. Plaisier, the FDA's associate commissioner for regulatory affairs. "When a company endangers public health by selling food produced in unclean conditions, the FDA must take action."

After each of the inspections, investigators provided Henh Wong Fresh Produce written notice of the insanitary conditions and current good manufacturing practice violations at the facility. Investigators also discussed these observations with company representatives.

In 2003, the FDA sent Henh Wong Fresh Produce a warning letter which the company failed to answer. After the 2010 inspection, the FDA held a regulatory meeting with the company to discuss continuing violations. Over the years, the company has corrected some violations, but the company's efforts overall have been inadequate.

The consent decree of permanent injunction requires Henh Wong Fresh Produce to, among other things, hire a sanitation expert and develop and implement a sanitation control and food safety plan before it may resume operations.

REMINDER: SART Advisory Board Meeting, September 16, 2015

Don't forget! The SART Advisory Board meeting will be held this coming September 16, 2015 in Ocala, Florida. The meeting will be held at the UF/IFAS Extension Marion County offices at 2232 NE Jacksonville Road.

Agenda

10:30 AM	Welcome	John Haven/David Perry
10:40	Introductions	John Haven
10:50	A.I. update/Plans	Dr. Davis & Dr. Christy
11:30	SART partners HPAI response	All
12:30 PM	Bay County workshop/ Technical Rescue Workshop	John Haven
1:30	Adjourn	All

For additional information, please visit www.flsart.org.

USDA Food Safety Tips for Areas Affected by Tropical Storms

The U.S. Department of Agriculture's (USDA) Food Safety and Inspection Service (FSIS) is issuing food safety recommendations for those who may be impacted due to Hurricane Ignacio and Tropical Storm Erika.

FSIS recommends that consumers take the following steps to reduce food waste and the risk of foodborne illness during severe weather events.

Steps to follow in advance of losing power:

- Keep appliance thermometers in both the refrigerator and the freezer to ensure temperatures remain food safe during a power outage. Safe temperatures are 40°F or lower in the refrigerator, 0°F or lower in the freezer.
- Freeze water in one-quart plastic storage bags or small containers prior to a storm. These containers are small enough to fit around the food in the refrigerator and freezer to help keep food cold. Remember, water expands when it freezes so don't overfill the containers.
- Freeze refrigerated items, such as leftovers, milk and fresh meat and poultry that you may not need immediately—this helps keep them at a safe temperature longer.
- Know where you can get dry ice or block ice.
- Have coolers on hand to keep refrigerator food cold if the power will be out for more than four hours.
- Group foods together in the freezer—this 'igloo' effect helps the food stay cold longer.
- Keep a few days' worth of ready-to-eat foods that do not require cooking or cooling.

Read more at: http://tinyurl.com/erikastorm

Please login and update your membership information online at:
http://flsart.org

About The SART Sentinel

The **SART Sentinel** is an e-mail newsletter prepared monthly by the members of the **Florida State Agricultural Response Team**. Past issues of the Sentinel are archived on the Florida SART Web Site, www.flsart.org.

If you have a story or photo that you would like to have considered for publication in the **SART Sentinel**, please contact the editors.

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