The Sentinel

Newsletter of the Florida State Agricultural Response Team

SART members pose for a photo op at the first Historical Scan Workshop.

Special Features of this Issue:

- *Join a SART Workshop and Help Chart our Future*
- *Agro-terrorism Triggers and Tripwires*
- *Pet-Friendly Sheltering Online Training Course*
- *African Swine Fever Update*

SART Holds its First Historical Scan Workshop

On July 11th, SART held a "Historical Scan Workshop" to kick off our strategic planning process for updating the SART Organizational Declaration, Steering Committee, and Advisory Board.

The Historical Scan Workshop was a visual timelining exercise to help members identify key events – past and present – of Florida SART, SART partners, state, and nation.

The historical scan highlighted what we have done together, educated new members on SART's history, and helped with organizational learning. The information and events revealed in the Historical Scan Workshop will be used in additional planning workshops in the coming months.

These upcoming workshops include a Practical Vision workshop, Underlying Contradictions Workshop, Strategic Directions Workshop, and two Focused Implementation Workshops. Our next workshop, the Practical Vision Workshop, will take place on August 15th.

This workshop uses each individual's insights for the future to create a shared vision of the group and will look to answer the question:

What do we want to see in place in 3 years as a result of our actions?

See Page 2 for a list of the upcoming workshops.

"We have to look at any unexplained, unusual disease incident, and we have to know. That's something [veterinarians and producers] should be concerned about."

— Stephen Goldsmith, DVM
Federal Bureau of Investigation
Biological Countermeasures Unit
Story on Page 3

Join a SART Workshop and Help Chart our Future

SART partners are invited to come and collaborate in our future workshops for updating the Organizational Declaration and building the priorities of SART. The process for updating SART priorities going forward includes a series of workshops to build commitment, roles and responsibilities, and clear objectives. Each workshop will build on the next. It is ideal that you attend each workshop, but we understand if you can't and will provide a way to hear your ideas. Mark your calendar!

August 15, 2019 - Practical Vision Workshop – Division of Plant Industry, Gainesville, FL
What do we want to see in place for SART in 3 years as a result of our actions?

September 12, 2019 - Underlying Contradictions Workshop – Location TBD
What is blocking us from moving toward our vision?

October 10, 2019 - Strategic Directions Workshop – Location TBD
What Innovative, substantial actions will deal with the underlying contradictions and move us toward our vision?

November 14, 2019 – Focused Implementation Workshop 1 – Location TBD
What will our specific, measurable accomplishments be for the first year?

December 12, 2019 – Focused Implementation Workshop 2 – Location TBD
What will our specific, measurable accomplishments be for the first year?

Counties, Is Your Contact Information Up-to-Date on the SART Website?

Please review your county emergency contact information at https://flsart.org/resource/countyinformation.jsp. If you need to make changes to your county contact information, please send a request to LeiAnna Tucker at LeiAnna.Tucker@FreshFromFlorida.com. During an emergency, the Florida Department of Agriculture and Consumer Services provides necessary food and water to affected areas and helps protect animals and pets. The Department's Florida Forest Service is responsible for incident management and assists emergency responders in clearing debris and distributing supplies. Additionally, the Department's Office of Agricultural Law Enforcement provides law enforcement services to police departments and county sheriff's offices as necessary. For more information and tips on hurricane preparedness, visit www.floridadisaster.org.

Agro-terrorism Triggers and Tripwires

By JoAnn Alumbaugh
Bovine Veterinarian, July 15, 2019

The goal of agro-terrorism is unique. It is meant to disrupt the economy by specifically targeting animals and crops with diseases that may not have a direct effect on human health. These are considered "low-skill" or "low-tech" threats, but the effects can include significant impacts on agricultural production, export markets, food security, and economic and national security.

Stephen Goldsmith, DVM, and Kathleen Giles, both with the Federal Bureau of Investigation (FBI) Biological Countermeasures Unit, spoke at the 2018 U.S. Animal Health Association Annual Meeting, where they shared insights on espionage and terrorism threats to agriculture.

"'If you can't buy it, steal it; if you can't steal it, buy it.' That's the mantra of espionage," Goldsmith says. "We have to look at any unexplained, unusual disease incident, and we have to know. That's something [veterinarians and producers] should be concerned about."

Due to current world threats, the speakers said, the U.S. must differentiate disease incidents between:

Expected (normal) background levels or variations of endemic production diseases, Accidental introductions, Natural introductions, Intentional disease introductions: criminal, terrorism, espionage or sabotage should be considered as possibilities. Although accidental or natural sources are more likely, officials still must rule-in or rule-out all possibilities.

Full text: https://www.bovinevetonline.com/article/agro-terrorism-triggers-and-tripwires

Florida State Animal Response Coalition (FLSARC) Train-the-Trainer Workshop

Are you interested in becoming a trainer with Florida SARC? Join us for the Train-the-Trainer Workshop tentatively scheduled for October 26 & 27, 2019. The course will be hosted by Florida SPCA. Interested individuals must have all prerequisites completed before they can register.

Prerequisites:

- Successful completion of FEMA online courses: IS-100.C, IS-200.C, and IS-700.B.
- Completion of FL-SARC Small Animal Emergency Sheltering Awareness (Level 1) and Operations (level 2) Classes.
- **You must be at least 18 years old to take this class.**

Registration will open in late July 2019. Email planning@flsarc.org with any questions.

Enrollment Open: Animal Emergency Sheltering

The Florida State Animal Response Coalition (SARC) has upcoming opportunities for their Awareness Level 1 and Operations Level 2 Small Animal Emergency Sheltering courses.

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

The Awareness Level 1 course (FL-003-RESP) gives students the knowledge necessary to work in a small animal emergency shelter. This class provides expertise and practical experience required to become a disaster animal responder. The Operations Level 2 (FL-607) course gives many new job options, in addition to leadership skills and team-led opportunities. This course expands upon information covered in Awareness Level 1 and ICS-100 courses. Both courses are certified by the Florida Division of Emergency Management and are geared for Florida responders who want to help companion animals and their owners during a disaster.

Course topics include: Personal Preparedness, Overview of the Incident Command System, Deployment Preparedness, Assisting in Shelter Setup, 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

Awareness Level 1 Courses

When: Saturday, August 24, 2019
Where: Naples, FL - Saturday, August 24, 2019 - Hosted by Humane Society Naples
Registration: http://events.constantcontact.com/register/event?llr=cmn8hziab&oeidk=a07eger9xbn7e36fc44

When: Saturday, September 7, 2019
Where: Pensacola, FL - Sat. September 7, 2019 - Hosted by Escambia County Animal Services
Registration: http://events.constantcontact.com/register/event?llr=cmn8hziab&oeidk=a07eggw7rlsf1d1793f

When: Saturday, October 5, 2019
Where: Lakeland, FL - Hosted by Florida SPCA
Registration: http://events.constantcontact.com/register/event?llr=cmn8hziab&oeidk=a07egfqgzns64eb9a96

When: Saturday, November 16, 2019
Where: Marietta, GA - Hosted by Good Mews Animal Foundation
Registration: http://events.constantcontact.com/register/event?llr=cmn8hziab&oeidk=a07egekoh9j82260716

Operations Level 2 Courses

When: Saturday and Sunday, September 14 and 15, 2019
Where: Pensacola, FL - Hosted by Escambia County Animal Shelter
Registration: http://events.constantcontact.com/register/event?llr=cmn8hziab&oeidk=a07egfqgzin93ef2c7d

When: Saturday and Sunday, November 23 and 24, 2019
Where: Lakeland, FL - Hosted by Florida SPCA
Registration: http://events.constantcontact.com/register/event?llr=cmn8hziab&oeidk=a07egfrtum29713135a

In the News

Short stories and updates from around the state and nation…

UF VETS Team has an Active June
The University of Florida's Veterinary Emergency Response Service conducted three operations level trainings in Volusia County, Marion County, and Seminole County. Despite the summer heat, these teams worked tirelessly to practice and develop their skills to safely perform animal technical rescue. Participants included representatives from fire departments and animal services dedicated to human safety and animal welfare in their communities.

Outbreak Investigation of Cyclospora Illnesses Linked to Imported Fresh Basil
The U.S. Food and Drug Administration (FDA), along with the Centers for Disease Control and Prevention (CDC), and state and local partners, are investigating a multistate outbreak of Cyclospora illnesses potentially linked to fresh basil exported by Siga Logistics de RL de CV located in Morelos, Mexico. Read More

Bill Authorizes More Ag Inspectors at Ports of Entry
Bipartisan bill authorizes hiring 240 agricultural specialists a year until 700-person workforce shortage is filled. Read More

Vesicular Stomatitis (VS) Detected in Wyoming, Colorado, New Mexico and Texas
Because of the contagious nature of VS and its resemblance to other diseases such as foot-and-mouth disease (FMD), animal health officials urge livestock owners and caretakers to report these symptoms to their veterinarian immediately. Read More

Disaster Preparedness for Animals Information Available

FDACS is proud to announce "Disaster Preparedness for Animals" for horses, livestock and pets. Information is now available on their website. Please visit: https://www.freshfromflorida.com/Consumer-Resources/Animals/Animal-Related-Emergency-Response

Pet-Friendly Sheltering
Online Training Course Information

The Florida State Agricultural Response Team (SART) will soon offer an online, state-certified training on pet-friendly sheltering. The online training will provide participants with guidance on how to plan for and operate a pet-friendly shelter to ensure that individuals evacuating from a disaster with household pets are accommodated.

Lesson 1: Course Structure

Lesson 2: Opening the Doors to Pet-Friendly Sheltering
Lesson 2 is a course background lesson. The question of "Why Pet-Friendly Sheltering?" is introduced and participants will receive numbers and statistics on pet-friendly sheltering from previous disasters.

Lesson 3: Who is in Charge? Using ICS.
Lesson 3 provides a brief overview of using ICS in pet-friendly shelters. An important aspect of this lesson is how to properly use ESFs during all phases of pet-friendly sheltering. Participants will learn about the coordination between ESF 6 and ESF 17 and the importance of that relationship's successful operations.

Lesson 4: Planning for a Pet-Friendly Shelter
Lesson 4 will focus on planning a pet-friendly shelter. It will make recommendations for staff training, suggestions for where to set up pet-friendly shelters, and will go through the important elements of a pet-friendly shelter plan.

Lesson 5: Preparedness is a Partnership
Lesson 5 is about establishing partnerships. It will cover MOUs and MAAs, recommended trainings for pet-friendly shelter staff, and will help participants to identify agencies in their communities for partnership.

Lesson 6: Social Media and Beyond
Lesson 6 will focus on using social media for disseminating a unified message and providing the public with pet-friendly sheltering information. Accurate information is crucial for evacuations and this lesson will share some best practices.

Lesson 7: How to Set-up and Take Down a Pet-Friendly Shelter
Lesson 7 will focus on best practices for setting-up and taking down pet-friendly shelters. Participants will be introduced to potential issues and will be provided several different checklists so they can be best prepared. This lesson will cover supplies, choices for enclosures/caging, setup and design, design considerations, species separation, indoor "pet walk," quarantine, storing cages and kennels, sanitizing animal items, and more.

RELEASE DATE
Summer 2019

COURSE DURATION
4 hours

COURSE FEE
Free

COURSE MODE
100% online

TARGET AUDIENCE
Emergency Managers
County Employees
Shelter Volunteers

PROVIDED BY
Florida State Agricultural Response Team, in partnership with the Florida State Animal Response Coalition

POINT OF CONTACT
LeiAnna Tucker
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(850) 410-0920
LeiAnna.Tucker@freshfromflorida.com

Food Safety and Food Defense Report

A special section dedicated to feed and food emergency planning and response.

FDACS' Division of Food Safety is responsible for assuring the public of a safe, wholesome, and properly represented food supply through permitting and inspection of food establishments, inspection of food products, and performance of specialized laboratory analysis on a variety of food products sold or produced in the state. The Division of Food Safety monitors food from the farm's gate? farm gate, through processing and distribution, to the retail point of purchase.

- The FDACS Division of Food Safety routinely samples a variety of food products sold or produced in the state of Florida to ensure they are safe for our consumers. At the beginning of July, the Department found three samples of ready-to-eat deli salad adulterated with Listeria monocytogenes. These items were sampled at a large retailer in Central Florida. After consulting with the retailer, the retailer put an immediate stop sale on all products containing this deli salad at all stores nationwide. It was also discovered that the deli salad was manufactured at a facility out of state (not owned by the retailer).

  Florida Department of Agriculture and Consumer Services contacted the out of state regulatory agency and the US Food and Drug Administration.

  Upon completion of a facility inspection by the regulator and contact with the manufacturer, the firm voluntarily recalled numerous deli salad products. Thanks to the food surveillance efforts conducted by FDACS and the multi-agency collaboration across state lines!

- ***Florida Food Safety Response wants to wish a farewell to both Brenda Morris (FDACS) and Jamie DeMent (Florida Department of Health). Both Brenda and Jamie have played huge roles in emergency response for Florida's Food Safety team for years and we are extremely sad to see them leave. Good luck in your new roles!***

African Swine Fever Update

African swine fever poses a major threat to the global pork industry, as the disease continues to spread across Asia and Europe. Outbreaks have devastated pig farms in China, killing over a quarter of the nation's herds. However, some industry experts estimate the loss is far greater, as many outbreaks go unreported. According to China's agricultural ministry, the nation's sow population has decreased by 24 percent. This marks an unprecedented decline for the world's leading producer of pork. The outbreaks reported in North Korea and Vietnam have sent South Korean and Thai authorities scrambling to heighten biosecurity restrictions at their borders.

Ten countries in Central and Eastern Europe are struggling to control the contagion, with Bulgaria, Poland, and Romania reporting the greatest economic losses. Bulgaria has issued a state of emergency, calling on police and military forces to oversee the traffic of animals and enforce new regulations at border points. Though the spread of the virus has been linked to livestock trade and farm sanitation, the disease is also transmissible to wild boars.

The virus is not harmful to humans, nor does it pose a food safety risk, but it kills nearly all pigs exposed to it. There is no cure, nor a vaccine. Infected animals must be killed. The virus spreads through blood, feces and other bodily fluids, and can linger on sites of contact for months when they are not adequately cleaned. The first signs of infection develop within four to five days of exposure, and the animal normally dies within seven days. Symptoms include fever, vomiting, difficulty breathing, and cyanosis of the limbs. The death rate of affected animals is between 95 and 100 percent.

Biosecurity measures have also increased in the United States, though no outbreak has been reported.

Read the latest updates: https://news.google.com/search?q=african%20swine%20fever&hl=en-US&gl=US&ceid=US%3Aen

Animal Technical Rescue Awareness Training

Open to:

- Veterinarians
- Veterinary Technicians
- Animal Control Officers
- Extension Agents
- Livestock and Horse Owners
- First Responders

and anyone interested in learning scene safety and resources for animal technical rescue emergencies

When: Saturday, August 17th, 2019
8 AM – 5 PM

Where: UF College of Veterinary Medicine
2015 SW 16th Ave
Gainesville, FL 32608

Register: www.ufvets.com

Contact: Brandi Phillips
brandikphillips@ufl.edu

Handling Food Safely While Eating Outdoors

Warm summer weather offers lots of opportunities for picnics and barbeques with family and friends. But the warmer temperatures also give foodborne bacteria the chance to thrive. That's why outdoor food safety is critical. Safe food handling is important not only when preparing food but also when transporting and serving it.

Spread the word about cooking and eating outdoors safely with these food facts for eating outdoors.

Quick Tips for Picnic Site Preparation

Food safety begins with proper hand cleaning — including in outdoor settings. Before you begin setting out your picnic feast, make sure hands and surfaces are clean.

- Outdoor Hand Cleaning: If you don't have access to running water, use a water jug, some soap, and paper towels. Or, consider using moist disposable towelettes for cleaning your hands.
- Utensils and Serving Dishes: Take care to keep all utensils and platters clean when preparing food.

Please log in and update your membership information online at:

www.FLSART.org

About the *SART Sentinel*

The *SART Sentinel* is an email newsletter prepared monthly by the members of the **Florida State Agricultural Response Team**. Past issues of the *Sentinel* are archived on the Florida SART website at 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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