

Turkey Industry Can Develop Program

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by a bacteria), which can be just as deadly, especially for the very young, very old, or immunosuppressed.

The Centers for Disease Control and the USDA Animal Plant Health and Inspection Service agree that 95 percent of the cases of foodborne illness occur because food is not properly handled and prepared. "At proper temperature, one bacterium can become 16 million within eight hours," said Kradel.

Kradel said that HACCP can briefly be described as "Number 1, say what you will do; number 2, do what you say; and three, be able to prove it." The BMP strategy, while similar to HACCP, can be just as effective in ensuring control

of foodborne pathogens, except that HACCP is more record-intensive.

A turkey BMP would be:

- Purchase healthy poults from breeder flocks monitored for Salmonella.

- Have rodent control program.
- Place birds in clean, well-ventilated facilities.

- Attend to feed quality and proper feed storage. Use well-formulated and properly pelletized-crumbed feeds.

- Use closed (nipples) drinking system.

- Use competitive exclusion (CE) product (antibiotics) post-hatch.

A detailed HACCP program is similar, but more record-based:

- Purchase poults that are Sal-



Dennis Wages, North Carolina State University, spoke to turkey producers on Thursday.

monella negative from Salmonella-negative flocks and test on arrival. If positive, have plan on what to do.

- Follow a written and regularly monitored rodent control program. Index rodent populations. Intensify efforts if rodent index exceeds one.

- Clean, disinfect, and or fumigate house between flocks if prior flock is Salmonella positive. Culture house for Salmonella before bird placement.

- Require feed supplied to be formulated from Salmonella-monitored APPI participant protein source. Use pelleted-crumbed

feeds. Possibly require negative Salmonella certification and randomly test feed for Salmonella.

- Use closed (nipple) drinking system. Test water for coliforms and chlorinate water regularly if positive.

- Use competitive exclusion (antibiotic) product.

The turkey industry needs some form of BMP or HACCP strategy because "it's obviously a hot political issue," said Kradel.

Importantly, education is a key factor if the turkey industry wants to be able to survive. Already, according to Dan Benson, Rocco Enterprises, who also spoke about the implications of food safety on turkey growers, the seafood industry has begun to work closely with USDA in developing a HACCP-type program.

There will never, however, be a completely sterile food supply, because of the normal "competitive" nature of the naturally occurring bacteria. "We've failed to let people know about the normality of things," said Kradel, and that there will always be chances for the presence of salmonella in the food supply. It is most important to try to control the level and make sure consumers cook the food properly and follow proper sanitation levels at all times.

A critical part of a BMP or HACCP strategy is the use of medications and antibiotics. But "I would 10-times rather see people react to the management aspects of turkeys — to making the

turkeys comfortable — than using antibiotics," said Dennis Wages, North Carolina State University.

Wages spoke about feed antibiotics — "the most underutilized method in turkeys and broilers" — and how there is nothing magic to the procedure.

Wages went over some scenarios regarding when and how to medicate birds in possible disease situations.

He cautioned the producers to make sure they understand the label and make sure they follow the therapeutic regimen on the label. Also, if using medications and antibiotics, producers should make sure they consider several factors when "compounding" or combining treatments.

Wages reviewed the various types of antibiotics available, including a description of each, the usage, dose, and effective use for a range of treatment scenarios. He also emphasized the importance of closely monitoring the treatment.

There is work under way to "fast track" labels so they could be more easily read and understood.

"I think there is a need or at least a reason to look at feed medication not only from an expense standpoint but as followup therapy — it's an excellent choice." Other sessions at the day-long seminar included water quality/nipple systems, poult quality, cleaning and disinfecting houses prior to placement, and poult enteritis/sudden death.



"I don't think we have an option of not developing some type of program," said Dr. David Kradel, industry coordinator of the Pa. Egg Quality Assurance Program (PEQAP), left, on Thursday. Kradel spoke during a panel with Dan Benson, Rocco Enterprises.

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