Thank you for participating in SowBridge 2014-2015.

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Practices to Avoid Antibiotic Residue in Cull Sows

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Sow Bridge 2014-2015
July 2, 2014

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OVERVIEW

• Why am I qualified to talk to you about this?
  – Veterinarian
  – Prescription Compliance officer
  – FDA Audit experience at sow farm
  – Packer audit experience on sow farms & g-f sites

• What specific actions can be taken to avoid antibiotic residues?
  – Work with veterinarian on ELDU, voluntary program, changes to labels
  – Treatment records
    • Red treatment “flag”
  – Double check slaughter withdrawal completion prior to marketing (culls, market pigs, feeder pigs) – designated person
  – Communicate with Packer about specific withdrawal requirements (Russian program, Japanese MRLs, etc.)

• Why is it important to avoid antibiotic residue?
  – Food Safety
  – Reputation of the Industry
  – Consequences, Reputation of your farm
FDA AUDIT EXPERIENCE...
History

• Request from FDA investigator to visit SOW FARM on August 22, 2013 to investigate potential antibiotic residue violation

• Sow, sold at HARVEST PLANT on December 12, 2012 condemned for Penicillin residue of 8800ppm in the kidney on the KIS test

• Sow was sold to LIVESTOCK AUCTION MARKET by SOW FARM then re-purchased by BUYER on December 11, 2012, and delivered to HARVEST PLANT on December 12.

• Sow was identified by
  • Ear tag: BT242
  • No other identifiers

• No other residues were found
FDA Investigation

- Investigation with BUYER

- Investigation with LIVESTOCK AUCTION MARKET

- Based on time of purchases by BUYER, time of sale by SOW FARM, and back tag numbers ➔ BUYER would have purchased from SOW FARM.
On-Farm Investigation

• Office Discussion
• Explanation of violation and FDA information
• Discussion of personnel on the farm
  • Responsibilities & Oversight
    • Diagnoses and treatments
    • Culling process & verification of W/D
    • Treatment records
    • Culling records
On-Farm Investigation

- Product discussion and inventory
  - What antibiotics are used
  - Where are medications kept
  - Complete antibiotic/injectable product inventory on the farm
  - Check of product label, expiration, appropriate products
On-Farm Investigation

- Tour of SOW FARM
  - Observation of medication room
  - Observation of farrowing rooms
  - Observation of gestation barn
    - Gestation hospital pens and cull row
    - Gestation sow cards and treatment log
On-Farm Investigation

• Investigation of records
  – Farrowing cards
  – Individual red treatment cards
  – Gestation treatment log
  – Porcitech cull list
On-Farm Investigation CONCLUSION

- FDA and SOW FARM Manager unable to identify any animals culled with ear tag “BT242”

- SOW FARM did not sell any animals that were in question of residue violation

- Records were complete showing that no animals were culled prior to withdrawal period being completed

- Signed affidavit by FDA investigator and Manager regarding cooperation and lack of evidence supporting violation
SPECIFIC ACTIONS TO AVOID ANTIBIOTIC RESIDUES
Work with a Veterinarian.

• Choose the right drug for the right problem

• Review labels
  – Prescription products
  – Extra-label drug use (ELDU)
    • Penicillin, 60 day slaughter withdrawal

• Voluntary programs
  – Example: feed grade Tetracycline, 14 day slaughter withdrawal

• More changes coming (by 2017)
  – Feed medication & water soluble medication
Treatment Records

- Thorough, accurate, up to date

- Duplicate records (one near animal plus master log)
  - Red cards to flag treated animals, maintained until withdrawal date is passed
  - Master treatment log to verify

- Organization of records for recollection if needed
  - Cull sales organized by sale
  - Verified by Porcitec master log
<table>
<thead>
<tr>
<th>FARM NAME</th>
<th></th>
</tr>
</thead>
</table>

<table>
<thead>
<tr>
<th>Sow ID</th>
<th>Location</th>
<th>Date</th>
<th>Product/Amount</th>
<th>Initials</th>
<th>Date</th>
<th>Product/Amount</th>
<th>Initials</th>
<th>Date</th>
<th>Product/Amount</th>
<th>Initials</th>
<th>Route</th>
<th>W/D</th>
</tr>
</thead>
</table>

### Sow Treatment Card

- **ID**

#### 1st Day
- **Treatment Date**
- **Initials**
- **Drug(s), Dose**

#### 2nd Day
- **Route (Circle)**
- **IM Oral**
- **Not Improved**

#### 3rd Day
- **Worse**

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*Route = IM unless otherwise noted.*

Updated December 2013
Who is Responsible?

- Responsibility for decision-making was key for FDA
  - 1 person responsible for culling and verifying which cull animals are eligible
  - 1 person responsible for authorization of treatments
  - 1 person responsible for determining responsibilities
  - Everything verified
Communicate with your Packer.

• Global market
  – Examples: Russian or Japanese MRLs

• Special programs
  – Example: process verified pork program
WHY IS THIS IMPORTANT?
Why is it important to avoid antibiotic residues?

FOOD SAFETY / INDUSTRY REPUTATION
Why is it important to avoid antibiotic residues?

FOOD SAFETY / INDUSTRY REPUTATION

Consumer group sues USDA over drug-resistant salmonella in meat

(Reuters) - A consumer group on Wednesday accused the U.S. Department of Agriculture of putting the public’s health at risk by allowing meat with antibiotic-resistant strains of salmonella to be sold to consumers, according to a lawsuit filed against the agency.
Why is it important to avoid antibiotic residues?

FOOD SAFETY / INDUSTRY REPUTATION

Reuters

Consumer group sues USDA over resistant salmonella in meat

By P.J. Huffstutter
Wed May 28, 2014 4:29pm EDT

A consumer group on Wednesday sued the Department of Agriculture of putting meat with antibiotic-resistant salmonella sold to consumers, according to a lawsuit filed against the agency.

Dianne Feinstein

United States Senator for California

Jun 27 2013

Feinstein Bill Safeguards Use of Antibiotics in Agriculture

Prevents the acceleration of antibiotic resistance and development of 'superbugs'

Washington—Senator Dianne Feinstein (D-Calif.) today introduced legislation to combat antibiotic resistant superbugs that develop when antibiotics are misused in animal agriculture. The Preventing Antibiotic Resistance Act of 2013 directs the Food and Drug Administration to prohibit the use of human antibiotics in the feed and water of healthy farm animals if they jeopardize human health.

The bill requires drug companies and agriculture producers to demonstrate that antibiotics are used to treat clinically diagnosable diseases—not just to fatten livestock. The overuse of these antibiotics contributes to the development of so-called 'superbugs,' or infections that cannot be treated with existing medicines.
Why is it important to avoid antibiotic residues?

FOOD SAFETY / INDUSTRY REPUTATION

Consumer group sues USDA over resistant salmonella in meat

Why Are Pig Farmers Still Using Growth-Promoting Drugs?

Bill Safeguards Use of Antibiotics in Agriculture

Dianne Feinstein
United States Senator for California
Why is it important to avoid antibiotic residues?

**FOOD SAFETY / INDUSTRY REPUTATION**

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**IS YOUR MEAT SAFE?**

**Food-borne Illnesses**

Here's a rundown of the latest statistics—released April 2002—on yearly cases of food-borne illnesses in the U.S. from 1996 through 2000. Disease Control (CDC). Overall, CDC calculates that every year in the United States, there are approximately 76 million cases of food-borne hospitalizations and 5,000 deaths. Also in this section are descriptions of the most common pathogens found in meat, poultry, and other food. How can these illnesses be prevented? Here are some answers from former U.S. Secretary of Agriculture Dan Glickman, Dr. Robert Tauxe of the CDC, Patrick Boyle of the American Meat Institute, consumer advocate Carol Tucker Foreman, epidemiologist Dr. Glenn Morris, and journalists Mark Schlosser.

**Is Your Meat Safe?**

Most experts agree that the meat supply in America is safer than ever before. But since the Jack in the Box E. coli outbreak in 1993, many consumers are concerned about the possibility that dangerous pathogens may be lurking in their food. So how prevalent is food-borne illness and contaminated meat? And what can consumers do to eat more safely? Here are some answers from former U.S. Secretary of Agriculture Dan Glickman, Dr. Robert Tauxe of the CDC, Patrick Boyle of the American Meat Institute, consumer advocate Carol Tucker Foreman, epidemiologist Dr. Glenn Morris, and journalists Mark Schlosser.
Why is it important to avoid antibiotic residues?

**CONSEQUENCES / REPUTATION OF YOUR FARM**
Prior Proper Planning Prevents Poor Performance.