

# Assuring Quality Care for Animals

## Food Animal Quality Assurance

2018



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# Food Safety and Government Relations

**Youth Food Animal Quality Assurance**

**Curriculum Guide**

[go.osu.edu/AQCA](http://go.osu.edu/AQCA)



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# Who is Responsible for Food Safety?

- All segments of the production chain
- At the live animal level:
  - Food animal producers including:
    - Youth food animal project members
    - Parents/guardians/family members of youth



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***Consumer***

***Producer***

***Transportation***

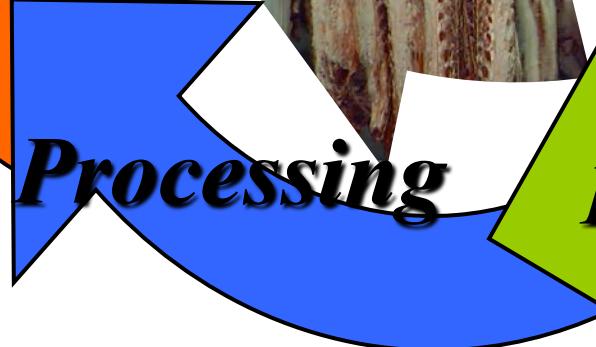
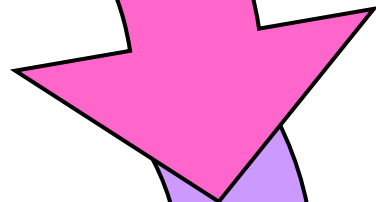
***Marketing***

***Harvesting***

***Processing***

***Retail/  
Distribution***

***Food  
Service***



# Quality Assurance

- Assurance is a pledge or promise
- Quality defined 2 ways -
  - A food product preferred by consumers
  - A safe, wholesome food product



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# How Can Youth Exhibitors Ensure Food Safety?

- Supply the packer/processor with animals and/or food products free from drug and chemical residues and physical hazards
- Youth exhibitors must also be aware of withdrawal times



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# Ethics and Animal Welfare

**Youth Food Animal Quality  
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# Youth Livestock Exhibitors

- Most public arena of the food animal industry
- Actions of 4-H & FFA members impact:
  - Public perception of food animal industry
  - Food quality and safety



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***Remember: You are representing your organization, club, county, the industry, your family, and yourself!***



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# Ethical Decisions – ASK YOURSELF...

- Does the practice break FDA, state, or federal laws?
- Does the practice harm the animal?
- Does the practice falsely represent the animal?
- Do you have to lie to cover up the practice?
- Would the public be upset if they knew about the practice?
- Are the food products from this animal marketable?
- Would you eat the food produced from this animal?



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# Animal Well-Being

- Daily Observation
  - Keep track of observations looking for patterns
  - Ensures prompt reaction to needs
  - Animal production gives us direction!
    - Average Daily Gain (ADG)
    - Feed Efficiency (FE)
    - Physical Evaluation
    - Disease
    - Behavior Abnormalities



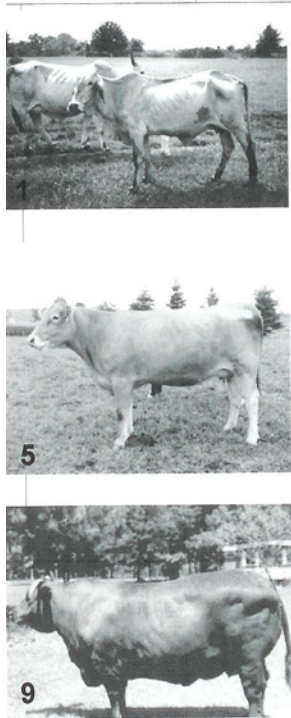
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# Animal Well-Being

## Body Condition Scoring (BCS)

	SCORE	DESCRIPTION ( <i>Beef cows</i> )
	1	Emaciated with muscle atrophy and no detectable fat. Tail head and ribs project prominently.
	2	Poor condition with muscle atrophy and no detectable fat. Tail head and ribs prominent.
	3	Thin condition with slight muscle atrophy and very little detectable fat. All ribs visible.
	4	Borderline condition. Outline of spine slightly visible. Outline of 3 to 5 ribs visible. Some fat over ribs and hips.
	5	Moderate condition and good overall appearance. Outline of spine no longer visible. Outline of 1 to 2 ribs visible. Fat over hips but still visible.
	6	High moderate condition. Ribs and spine no longer visible. Pressure applied to feel bone structure. Some fat in brisket and flanks.
	7	Good, fleshy appearance. Hips slightly visible but ribs and spine not visible. Fat in brisket and flanks with slight udder and tail head fat.
	8	Fat, fleshy, and over-conditioned. Bone structure not visible. Large patchy fat deposits over ribs, around tail head, and brisket.
	9	Extremely fat, wasty, and patchy. Mobility possibly impaired. Bone structure not visible. Extreme fat deposits over ribs, around tail head, and brisket.

Adapted from "Body Condition Scoring Beef Cows" by D.A. Eversole, M.F. Browne, J.B. Hall, and R.E. Dietz (Publication 400-795; 2000)

**Parker and Coffey, University of Kentucky**



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# Animal Well-Being

- Space
  - Stand up
  - Lie down
  - Turn around
  - When lying, a full lateral recumbency should be achieved
    - Head should be free from resting on feeder
    - Tail should not be in contact with fencing at the same time



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# Animal Well-Being

- Euthanasia
  - Work with your veterinarian and the VCPR you have established
  - Sometimes this is necessary
  - Timely –
    - If animal shows no improvement as a result of severe condition or illness for more than 2 consecutive days this might be viable option.
  - CONSULT with your VETERINARIAN



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# Moving Animals

- Be aware of and use the flight zone
- Make sure pathways are clear of obstructions
  - Can cause bruising and injury
- No yelling, poking, hitting, shocking
  - Avoid use of electric prods!



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# Animal Well-Being

- Willful acts of abuse
  - Unacceptable on any farm or in any show barn!  
Right versus Wrong!
    - Just because another person is doing it?
    - Just because we know the person doing it?
    - Just because you respect that person?
    - THINK! Then ASK!
  - If you observe willful acts of abuse you should stop the situation
    - If you feel threatened then tell someone confidentially and let them handle the situation



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