

ODA Collaboration with coastal agriculture, dairies, and fisheries



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Food Safety, Animal Health, Lab Services

A wide swath of agricultural impacts



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Lab Services

- Internally focused testing resource
- Maintain accreditations/certifications to ensure reliable and defensible results
- Team consists of:
 - 13 Chemists
 - 5 Microbiologists
 - 5 Lab Techs
 - 1 Quality Assurance Officer
 - 1 Lab Manager
- Provide chemical and microbiological analyses
- Partner with OLCC - Cannabis Reference Lab
- >\$5,000,000 Analytical Instrumentation



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Laboratory Services



- Chemical Analyses Supporting:
 - Pesticide Investigations
 - Fertilizer Label Compliance
 - Shellfish Program
 - Manufactured Foods
 - Cannabis Audit/Compliance/Unknowns
- Analytical testing:
 - Pesticide residues
 - Heavy Metals
 - Secondary elements
 - NPK
 - Shellfish toxins
 - Potency
 - Residual Solvents
 - Contaminants



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Lab Services



- Microbiological Analyses Supporting:
 - Shellfish Program
 - Dairy Program
 - Meat Inspection Program
 - Manufactured Food Program
 - Confined Animal Feedlot Operation Program
 - Cannabis
 - Animal Health Program
- Analytical testing:
 - Pathogens (Salmonella, Listeria, Ecoli O157, Vibrio)
 - Basic Bacteria (Aerobes, Coliforms, Staph, Ecoli, Yeast&Mold)
 - Phosphatase and Antibiotic Residue
 - Equine Infectious Anemia, Trichomoniasis, **Brucellosis**



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What We Do

- Animal Health Program
 - Disease Surveillance/Response
 - Animal Traceability
 - Disease Certification Programs
 - Emergency/Disaster Response
 - Exotic Animal Licensing
 - Veterinary Products Licensing
- Animal Rescue Entity Licensing
- Commercial Animal Feed Licensing



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What is the State Veterinarian



- The Oregon State Veterinarian is the Chief Livestock Sanitary Official for the State of Oregon (ORS 596.210)
- Federally recognized as the State Animal Health Official for Oregon
- Responsible for carrying out the duties of ODA in protection of people and livestock (ORS 596.020)



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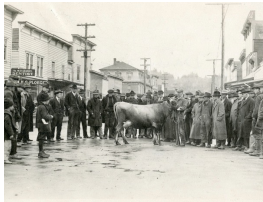
Duties of the State Veterinarian

- Exercise general sanitary and disease control supervision of livestock
- Take all measures necessary to:
 - Control diseases within this state
 - Eradicate and prevent the spread of infectious, contagious, and communicable diseases among livestock
 - Prevent entry of infectious, contagious and communicable diseases to livestock and people
- *(Other duties as assigned)*



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Why Only Livestock?



"Livestock" includes, but is not limited to, horses, mules, jennies, jackasses, cattle, sheep, dogs, hogs, goats, domesticated fowl, psittacines, ratites, domesticated fur-bearing animals, bison, cats, poultry, and any other vertebrate in captivity. Fish are not "livestock."
(OAR 603-011-1000(1))



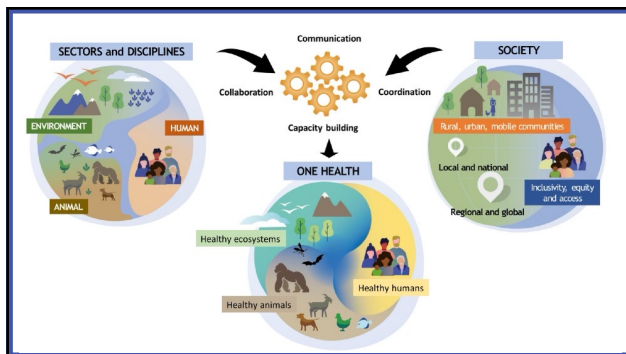
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One Health

- Integrated, unifying approach that balances the health of people, animals and ecosystems
- Recognizes that humans, animals, plants, and the environment are closely linked and interdependent
- Seeks collaboration across sectors and disciplines



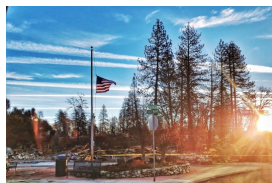
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One Health


- Animals are often sentinels
 - Bioaccumulated toxins
 - Disease spillover
 - Bioterrorism
- Environment impacts human and animal health
- Wildlife diseases spill over to domestic species
 - Domestic animals increase human exposure



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One Health in Action

Highly Pathogenic Avian Influenza



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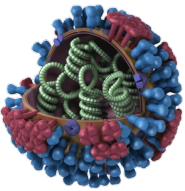
What is Avian Influenza?

- Avian Influenza Virus
 - “Bird Flu”
- Infects wild and domestic poultry
 - Chickens
 - Turkeys
 - Quail
 - Waterfowl
 - Shorebirds
- Reservoir - Wild Waterfowl





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What is Avian Influenza?



- Divided into two categories
 - Highly Pathogenic (HPAI)
 - Low Pathogenic (LPAI)
- Only H5 & H7 are capable of HPAI
 - NA strains existed as LPAI only
 - EA strains circulate as HPAI
- Many strains exist
 - May show little or no signs of illness in birds
 - Most pose no threat to humans
 - Food is safe



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What is Avian Influenza

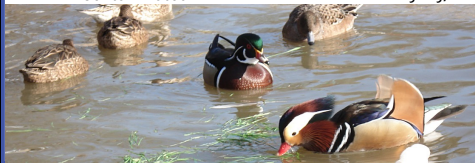
- Lineage is important
- North American Strains
 - Circulate in the wild as LPAI
 - H5 and H7 may mutate to HPAI when circulating in domestic poultry
- Eurasian Strains
 - Capable of circulating in wild as HPAI
- Recombination/reassortment has created hybrid strains
 - HPAI is essentially endemic



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How does Avian Influenza Spread?

- Direct contact
 - Bird-to-bird
- Indirect contact
 - Contaminated
- Natural Reservoir - Wild Waterfowl
 - Wild ducks and geese
 - *Scavenging/Consumption



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Oregon HPA Outbreak

- First case Confirmed May 6, 2022
 - Linn County
 - ~100 free range birds
- Second case Announced May 17, 2022
 - Lane County
 - ~450 pasture-raised poultry



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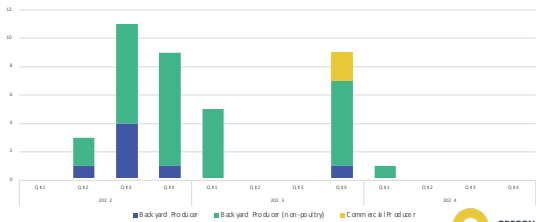
What should have happened

- AI cases generally end by June 15
 - Hot/dry summer weather limits transmission
- Wild waterfowl settle in nesting grounds and raise young
 - Limited movement prevents additional contact with domestic poultry
- North American (LPAI) strains outcompete EA HPAI strains
 - Better host adaptations typically allow NA strains to dominate over the summer months
 - By fall NA LPAI strains remain



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What Actually Happened



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And then there were the COWS...



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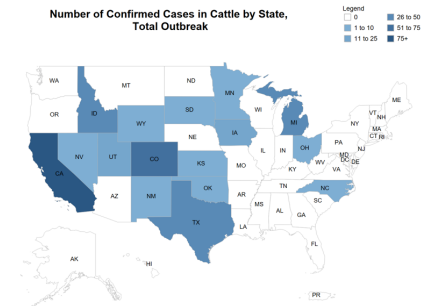
H5N1 in Dairy Cattle

- In February, 'mystery syndrome' reported in dairy cattle in TX
 - Decreased milk supply, feeding, change in milk consistency, fever, diarrhea
- In late March, diagnosed as HPAI A(H5N1)



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Number of Confirmed Cases in Cattle by State, Total Outbreak



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Milk and Meat Supply

- USDA and FDA worked together to assess the safety of the milk and meat supply
- Milk and meat from clinically affected cows are diverted from the supply chain
- Milk assessment
 - Approximately 20% of 297 retail samples originating from 38 jurisdictions tested positive for H5N1 by qPCR
 - Follow-up testing has confirmed that no infectious virus was present
 - Pasteurization effectively inactivates H5N1 in milk
 - Raw milk remains unsafe for consumption
- Beef assessment
 - Only 1 of 109 muscle samples from dairy cattle tested positive for H5N1
 - Retail samples of ground beef have tested negative for H5N1
 - H5N1 in ground beef is killed when cooked to medium



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H5N1 Spillover to Humans in the U.S.

- CDC has asked all states to monitor people exposed to H5N1-infected **animals** for new symptoms since early 2022
- 58 human cases identified to date
 - 35 exposed to infected cattle
 - 21 cases exposed to infected poultry
 - 2 with unknown exposure (one suspected raw milk consumption)
- 1 human case in Oregon – exposure to infected poultry



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The risk to the general population at this time is very low

- Extremely rare spillover events identified resulting in mild disease
- No onward person-to-person transmission and no mutations to facilitate this
- No markers of antiviral resistance
- CDC has the ability to quickly deploy candidate viral vaccines
- People who interact with infected animals (or their droppings) are asked to wear appropriate protective gear
- As the virus continues to circulate in dairy cattle and poultry, additional human cases are expected



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Oregon H5N1 Surveillance/Response

- Surveillance ongoing since HPAI detected in dairy cattle
- Statewide weekly surveillance began December 2024
 - Goal of testing is early detection & rapid response
- Response focused on producer support:
 - Provide PPE to ensure employee protection
 - Provide biosecurity support/consultation to prevent movement of virus off farm
 - Limit live animal movement based on risk



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Food Safety Program



- Retail Food Distribution
- Food Manufacturing
- Dairy farms and processing
- State Meat Inspection
- Custom meat and pet foods
- Shellfish / Seafood
- Egg grading
- Shellfish Plat lease



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Retail

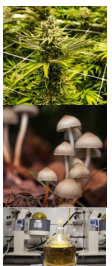


- Inspect retail food establishments, such as grocery stores, mini marts, and farm stands
- Measure key indicators of food safety including temperature, holding time, storage conditions, employee health and hygiene, etc.
- Provide education and resources for employees.



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Classified Foods

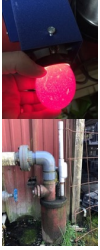


- Marijuana (THC)
 - Allowed in food and dietary supplements
 - Hemp & CBD
 - Allowed in conventional food products in Oregon
- Psilocybin
 - Classified Food Processing License
 - Provided to consumers under supervision at an OHA service center
- Kratom
 - Classified Food Processing License
 - Can be sold using a Retail Food Establishment License
- Kava
 - Allowed in dietary supplements in Oregon using a Food Processing License



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Eggs and Drinking Water

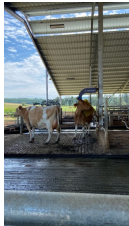


- Inspect shell egg producers/processors.
- Grade eggs at retail to ensure consumer receives consistent quality eggs.
- Ensure that the public has safe water at food facilities that have private water sources.
- Assist industry to ensure safety of private water systems.



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Dairy Program



- Inspect dairy farms, dairy plants, milk tankers.
- License and test pasteurizer operators, milk sampler/graders, and milk haulers.
- Test pasteurizers to ensure they are working correctly.
- Collect milk/product samples to ensure they meet current Pasteurized Milk Ordinance (PMO) requirements.
- Review equipment specifications.



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Dairy Program




Farms and Plant Licenses

- Fluid Milk Producer - 148
- Fluid Milk Distributor - 16
- Producer-Distributor - 7
- Non-Processing Distributor - 6
- Dairy Products Plant - 42 (cheese or ice cream)




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Dairy Program



Dairy Program Functions	Frequency (months)
Dairy Plant Routine Inspection	3
Pasteurizer Checks	3
Broken Seals	on call
Dairy Farm Routine Inspections	6
Single Service Manufacturer/Transfer Station/Tanker Wash	6
Tanker Routine Inspections	24
Sampler/Grader, Industry Sampler evaluations	24
Pasteurizer Operator	Initial Testing
Sampling Surveillance Officer (SSO)/ dSSO evaluations	36
Regulatory Plant Sampler evaluations	24
Sanitation Rating Officers evaluations	36
IMS Ratings (farm and plant)	24



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State Meat Inspection Program



- Started in July 2022
- "At least equal to" the USDA Food Safety and Inspection Service (FSIS)
- Current staffing: 2 full-time inspectors, 1 State veterinarian, 1 backup Food Safety Program inspector
- Currently have 3 SMI facilities
- Converted 6 facilities to the USDA
- Potentially 8 new SMI facilities in 2025



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Food Manufacturing



- We inspect food manufacturers of all kinds.
 - **General Sanitation Practices** for food production are inspected under *21 CFR Part 117: Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food*
 - **Low-acid canned food:** *21 CFR Part 113 Thermally Processed Low-Acid Foods Packaged in Hermetically Sealed Containers*
 - **Acidified food:** *21 CFR Part 114 Acidified Foods*
 - **Dietary supplements:** *21 CFR Part 111 cGMP in Manufacturing, Packaging, Labeling, or Holding Operations for Dietary Supplements*



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Food Manufacturing





- o **Seafood products** for wholesale production: *21 CFR Part 123 Fish and Fishery Products*
- o **Juice products** for wholesale production: *21 CFR Part 120 Hazard Analysis and Critical Control Point (HACCP) Systems*
- Conduct FDA contract inspections
- o **2024-2025**
 - 110 GMPs
 - 42 Preventive Control
 - 9 Acidified
 - 9 Seafood HACCP



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Shellfish

The ODA is the shellfish control authority for the state of Oregon. The agency has the responsibility for implementing nationally recognized standards for shellfish sanitation under a partnership program with the FDA.

- Evaluate shellfish growing and harvest areas and license shellfish growers, harvesters, shucker-packers, and distributors/shippers/wholesalers.
- Monitor biotoxin (Domoic Acid and Paralytic Shellfish Toxin) levels in shellfish and issue recreational and/or commercial harvesting openings and closures alerts to the public.

<https://www.oregon.gov/oda/programs/FoodSafety/Shellfish/Pages/ShellfishClosures.aspx>



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Shellfish

- **Shellfish Plat Leasing**
 - o ODA issues leases on State owned lands and levies lease & harvest fees where shellfish are cultivated.
 - o Evaluation of new applications is administered by ODA through input from other state agencies, tribal and local governments, conservation groups, and the public.
- **Crab sampling program**
 - o Conduct domoic acid (DA) pre-season
 - o In-season testing to assure the industry and the public that crab are not accumulating levels of DA that are harmful to consumers.





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State Board of Agriculture Meeting

*Erick Garman
Trade Development Manager
December 19, 2024*



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Milestones in Oregon Fisheries



- 1800s** Early Salmon Trading
- 1860s** Improvements in Canning
- 1910s** Advent of Gasoline Boat Engines
- 1960s** Abundance of Groundfish
- 1970s** Landmark Laws Passed
- 1990s** Sustainable Fisheries Act
- 2000s** Conservation Success



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Market Access and Trade Development

- Farm to School
- Seafood Market Research
- Government Relations
- Market Access
- Trade Promotions
- Export Assistance




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ODA Farm to School Producer Grant

- Funding to help producers and processors overcome barriers to sell to schools, childcare centers and summer meal sites by providing financial assistance for the purchase of equipment and infrastructure necessary to scale into these markets.




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2023-2025 Farm to School Producer Grantees

And the Plot Chickens	Burns	\$35,213
Danish Honey Farm LLC	Chiloquin	\$74,897
Full Cellar Farm	Boring	\$29,478
Happy Curry Foods	Salem	\$75,000
Little Wings Farm LLC	Eugene	\$23,701
Poole Family Farm	Hood River	\$74,900
Rusted Gate Farm	Central Point	\$10,064
Salsa Garcia LLC	Eugene	\$15,000
Sufiya Farm	Portland	\$41,018
Terra Sol Organics	Williams	\$43,185
Valley Flora	Langlois	\$29,910
Whistling Duck Farm LLC	Grants Pass	\$47,400



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Seafood in Schools

- ODA, FIC and other partners are ideating products
- New Oregon landed hake nugget hitting the market soon
- Oregon seafood purchases are trending up, 50% of sales in the past 8 years were made in the last school year alone




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Culinary seafood videos & Recipe Cards of Oregon seafood species

FOOD SERVICE

Teriyaki Rockfish Rice Bowl | Oregon Pink Shrimp Chowder | Blackened Pacific Dover Sole Tacos | Sesame Ginger Tuna Sandwich

<https://www.pnwseafood.net/oregon-seafood-school-recipes>

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What Schools Buy

- Albacore Tuna (shelf stable, 2lb and 4lb pouches)
- Tuna (canned)
- Salmon fillets (frozen)
- Rockfish fillets (frozen)
- Shrimp meat (frozen)
- Salad shrimp 150/250 count (frozen)
- Shrimp 350/500 count, 20lb (frozen)
- Pollock (frozen)
- Pacific Cod (frozen)

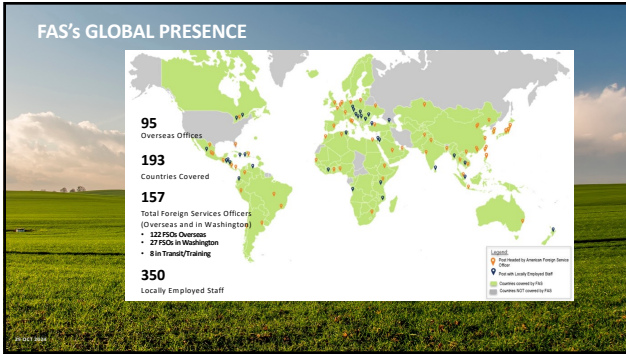
OREGON DEPARTMENT OF AGRICULTURE

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USDA

FOREIGN AGRICULTURAL SERVICE

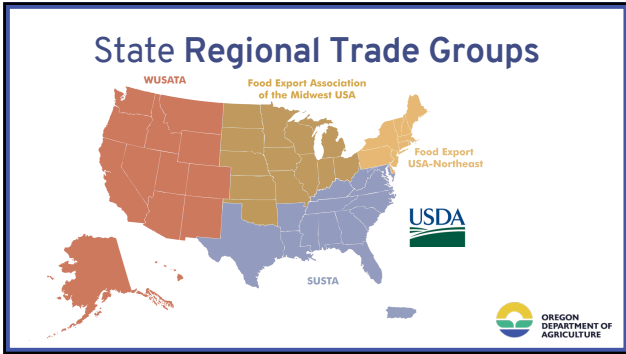
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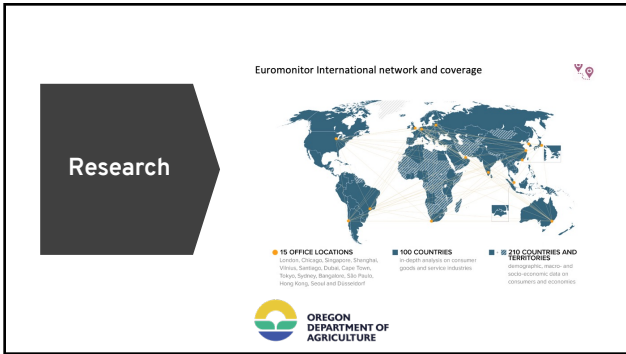


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Website Development

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Research

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Tradeshows

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Media

US processors spot space for Pacific whiting on UK chippy menu...

Will American fish save our chippies?...

Rock takes role as cheap choice for fish and chips replacing cod

Presentan sabor y versatilidad de los mariscos y pescados de Oregon.

Presentan Sabor y Versatilidad de Los Mariscos y Pescados de Oregon.

Featuring the Flavor and Versatility of Oregon Seafood

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What's Next?

- Regional Agricultural Promotion Program
- Continued Market Access Conversations
- Market Access Funding

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Challenges

- Dedicated Funding for Seafood

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Thank You


- Erick Garman
- Oregon Department of Agriculture
- erick.garman@oda.oregon.gov




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THANK YOU!

ODA Contacts:
Rusty Rock, rusty.rock@oda.oregon.gov
Dr. Ryan Scholz, ryan.scholz@oda.oregon.gov
Erick Garman, erick.garman@oda.oregon.gov



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