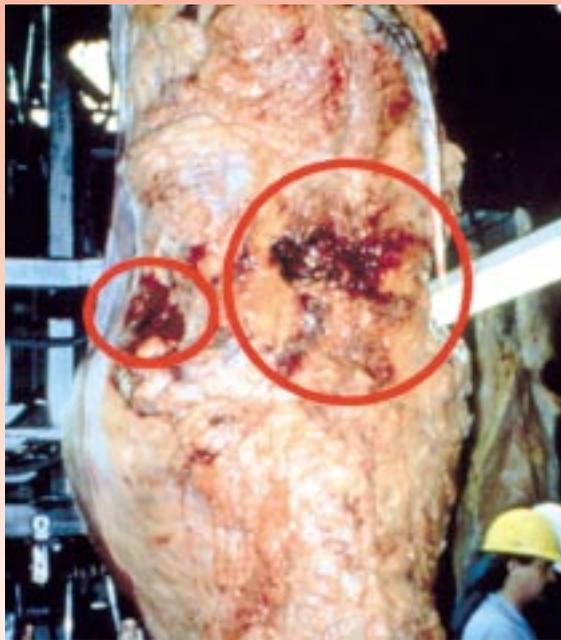


### Bruised carcass



than 10 cc per IM site and 20 cc per SQ site in larger animals.

- If you use implants, follow label directions for proper location and application.

### 4. Other Management Considerations

Hot iron brands, parasite damage, excessive mud or manure, and scars devalue **hides, pelts, and skins**. In cattle, hide defects resulted in losses of \$24.30 per head in 1995.

Bruises cost the industry \$4.03 for every finished steer and heifer. Old bruises cause scar tissue that decreases tenderness. Fresh bruises result in carcass trim that annually costs the meat industry millions of dollars. Bruises result from protruding sharp objects and edges, improper restraint, horns, or rough handling during transport.

**Excess fat** is a major problem. Most consumers avoid fatty chuck and shoulder roasts and fatty strips of bacon.

**Toughness.** Up to 20% of beef and some pork and lamb is unacceptably tough. If Expected Progeny Differences (EPD's) for tenderness are available, avoid sires that are inferior in tenderness.

**Pale, soft and watery pork** or **Dark pork**, and **Dark cutting beef** can be caused by stress. Minimize stress during production, loading, transportation, and processing. Genetics and carcass chilling also influence the quality of meat products. Do not use boars that carry the Porcine Stress Syndrome (PSS) gene.

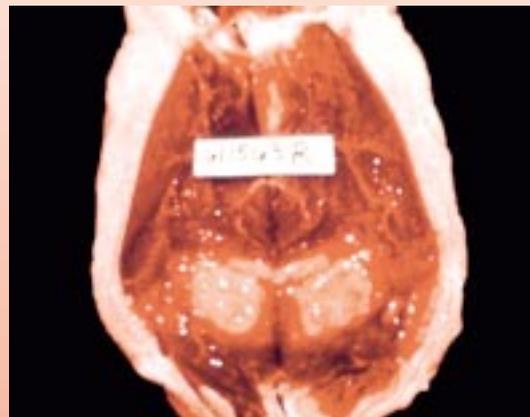
### Producer Quality Assurance Programs

We encourage you to become a part of the State and National Quality Assurance Programs. For information on National Quality Assurance Programs contact:

National Pork Producers Council  
Phone: (515) 223-2600  
Website: <http://www.nppc.org/>

National Cattlemen's Beef Association  
Phone:(303) 694-0305  
Website: <http://www.beef.org/>

American Sheep Industry Association  
Phone: (303) 771-3500  
Website: <http://www.sheepusa.org/>



**Abscess from vaccine**

### Contributors

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# Food Safety is Your Business:

## Washington Food Safety and Quality Assurance Program



MISC0324



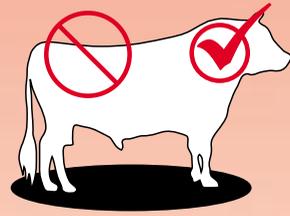
## Four reasons you should implement a Food Safety and Quality Assurance Program:

1. **Consumers will not buy your product if they think it is unsafe.** Food poisonings and violative residues occur too frequently and alarm the public.
2. **Carcass and hide defects, such as injection site lesions, excess fat, and ranch brands, cost you money.**  
A 1995 audit reported quality losses totaled **\$137.82** per market steer or heifer.
3. **Many meat processors don't buy animals from sources that cannot provide assurance of safety and quality.** All federally inspected meat processors have implemented HACCP or Hazard Analysis Critical Control Point programs. HACCP is a science-based management system to prevent food safety problems before they occur.
4. **Legal consequences** for using illegal drugs or misusing legal animal health products include civil or even criminal prosecution.

Therefore, you have an economic reason, and a moral and legal responsibility to produce a safe, high quality product. This brochure highlights food animal management practices that can prevent quality and safety problems.



USDA Inspector



### 1. Keep Good Records

- Permanently identify treated animals
- Keep written records of all treatments  
Record: date, animal identification, product used, route of application, dose, and withdrawal time.

### 2. Handle Feeds and Additives Properly

Feeds affect animal growth, food quality, wholesomeness, and safety. Remember:

- Check feed for color, temperature, odor, moisture, and foreign matter.
- Protect feed from moisture, rodents, and birds.
- Apply pesticides according to label directions.
- Use clean, residue free containers to store feed.
- Follow withdrawal times for medicated feed.
- Store medicated feeds separately; clean feed equipment thoroughly after use.
- Prevent fecal contamination of feed.

### 3. Use Animal Health Products Properly

- Pesticides control internal and external parasites.
- Vaccines prevent diseases.
- Antibiotics prevent or treat diseases.

*The most important thing a producer can do to prevent drug residues in food animals is to carefully read and follow animal health product label directions.* The label lists approved species, dosages, routes of administration, withdrawal time, and product disposal information.

“Extra Label Drug Use” refers to using medication in a manner different from label directions.

*Extra label drug usage has the greatest potential for causing residue problems in animal food products.* Any deviation from label directions requires a veterinarian's prescription, and a veterinarian can prescribe extra label use only under certain conditions. Consult your veterinarian for these conditions.

- You may **NOT** use a treatment on your animals prescribed for your neighbor's animals that display the same symptoms.

#### Administer Medications Correctly

There are four routes for administering medications: oral, topical, intranasal, and injectable. The two most common injection routes are intramuscular (IM) and Subcutaneous (SQ).

**IM injections** are given in the muscle. For quality purposes, use the neck muscles.

**SQ injections** are placed under the skin; if possible, using the tented technique in the loose fitting skin of the neck, flank, or back of the ear. If the label gives a choice, use SQ instead of IM.

#### Guidelines for Giving Injections:

- Restrain the animal to prevent animal injury and needle damage.
- Never inject a substance labeled for oral or external use only.



Subcutaneous injection using tented technique

#### Injection lesion in cooked muscle (below) and raw muscle (bottom)



- Use appropriate diameter and length of needle. For most injections use a 16 gauge or smaller needle. Use 1 inch or smaller needles for SQ injections, and 1 to 1½ inch for most IM injections, depending on the animal's size.
- Change needles often. Dull, bent, and barbed needles cause more tissue damage. **DO NOT** straighten bent needles.
- Give injections under dry, sanitary conditions. Use clean equipment and disinfect needles between animals. **DO NOT** use disinfectants when giving modified live vaccines; they will decrease the vaccine's efficacy.
- Do not mix vaccines. Only use commercially prepared combination vaccines.
- Select injection site carefully. IM injections can cause abscesses and scarring in the muscle. These lesions must be trimmed out by the processor, decreasing product value; if not detected, they may reach the consumer.

Lesions also cause extreme muscle toughness up to 3 inches away from the visible tissue damage. **Select an injection site in the neck (a low value cut) and avoid IM injections if possible.**

- Volume injected per site influences the amount of tissue damage. If there is no specific label recommendation, limit volume to no more