AB Stewardship: Quality Assurance Programs

Timothy J. Goldsmith DVM, MPH, DACVPM

University of Minnesota
College of Veterinary Medicine

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AB Stewardship and Quality Assurance Programs

stew·ard·ship

*noun*: the activity or job of protecting and being responsible for something
Beef and Pork Quality Assurance

• Voluntary Programs
  – Supported by Check-Off Funds
  – Involve producers, veterinarians, nutritionists, industry professionals

• Primarily focused on the Pre-Harvest Segment

• Uses a HAACP based approach

• Implement science based management practices

• Initially focused on safety concerns
  – Violative Chemical Residues

• Evolved to add in quality and animal well-being

• Ensure Quality, Safety and Confidence in end products
Beef and Pork Quality Assurance

- Training and certification for producers
  - BQA
    - State implemented - nationally coordinated
    - On-line option
  - PQA
    - PQA Plus Advisor
    - On-line renewal option

- Site Assessments / Audits

- Industry Surveys
  - Opportunities and improvements
A large part of the beef industry’s job involves making sure that beef is safe and wholesome for consumers.

- BQA began as an effort to ensure that violative chemical residues were not present in marketed beef.
  - assuring the real and perceived safety of beef.

http://www.bqa.org/
• BQA expanded to include information to help producers implement best management practices that improve both quality grades and yield grades of beef carcasses.

• Voluntary program aimed at the preharvest production segments of the industry
  – HAACP-like principles
  – BQA Guidelines
  – BQA Best Management Practices

http://www.bqa.org/

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Beef Quality Assurance (BQA) Objectives

• Set production standards for quality and safety that are appropriate to an operation and that can be met or exceeded.
  – Biosecurity
  – Animal health and well-being
  – Production performance
  – Environmental stewardship

• Establish data retention and recordkeeping systems which satisfy FDA/USDA/EPA guidelines

• Provide hands-on training and education

• Provide technical assistance through qualified individuals working with the BQA program.

http://www.bqa.org/

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BQA Guidelines

- Care and Husbandry Practices
- Feedstuffs
- Feed Additives and Medications
- Processing/Treatment and Records
- Injectable Animal Health Products

http://www.bqa.org/

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BQA Best Management Practices

1. Feedstuffs and Sources
2. Feed Additives and Medications
3. Animal Treatments and Health Maintenance
4. Prevention and Processing
5. Pesticides
6. Recordkeeping and Inventory Control
7. Action in Case of a Violation
8. Cattle Handling
9. Culling Management
10. Carcass Quality
11. Care, Husbandry and Other Considerations
12. Contamination/Adulteration

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NIAA 2014
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NIAA 2014
BQA Guideline:
Feed Additives and Medications

• Use only FDA-approved medicated feed additives in rations
• Use medicated feed additives in accordance with the FDA current Good Manufacturing Practices (cGMPs)
• Follow Judicious Antibiotic Use Guidelines
• Extra-label use of feed additives is illegal and strictly prohibited
• Strictly adhere to medication withdrawal times to avoid a violative residue
• Where applicable, keep complete records when formulating or feeding medicated feed rations
• Records are to be kept a minimum of two years, or longer as required by laws/regulations
• Assure that all additives are withdrawn at the proper time to avoid a violative residue

http://www.bqa.org/
Pork Quality Assurance® (PQA®)

• First developed in 1989 as a producer education and certification program to reduce the risk of violative animal health product residues in pork.

• Modeled after the Hazard Analysis Critical Control Point (HACCP) programs used by food manufacturers to ensure the safety of food products, but customized for on-farm use.

• Specifically designed to identify the practices with potential to result in a food safety hazard and minimize this potential risk through producer education on relevant on-farm practices.
In 2007, PQA evolved into PQA Plus® to reflect increasing customer and consumer interest in the way food animals are raised.  

- Maintaining its food safety tradition  
- Provides information to ensure continuous improvement in animal wellbeing.
PQA Plus®
Good Production Practices (GPP)

1. Use an Appropriate Veterinarian/Client/Patient Relationship (VCPR) as the Basis for Medication Decision-Making.
2. Establish and Implement an Efficient and Effective Health Management Plan.
3. Use Antibiotics Responsibly.
5. Follow Proper Feed Processing Protocols.
7. Practice Good Environmental Stewardship.
9. Provide Proper Swine Care to Improve Swine Well-Being.

http://www.pork.org/pqa-plus-certification/

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NIAA 2014
PQA Plus® GPP #6
Establish Effective Swine Identification, Medication Records and Withdrawal Times

FDA Compliance Policy Guide (CPG) 7125.37 – Proper Drug Use and Residue Avoidance by Non-Veterinarians outlines the practices and procedures the FDA would expect to see as part of the operation’s standard operating procedure for using animal-health products. The FDA expects producers to maintain medication records that will indicate (Table 3):

1. The animal(s) that were treated.
2. The date(s) of treatment, including last date of administration.
3. The drug(s) administered.
4. The route of administration.
5. The person who administered each drug.
6. The amount of each drug administered.
7. The withdrawal time prior to harvest.

<table>
<thead>
<tr>
<th>Date</th>
<th>ID</th>
<th>Product Name</th>
<th>Dose</th>
<th>Route</th>
<th>Given By</th>
<th>Withdrawal Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>3/28</td>
<td>210</td>
<td>Tylosin</td>
<td>3 ml</td>
<td>IM</td>
<td>Bill P.</td>
<td>14 days</td>
</tr>
</tbody>
</table>

http://www.pork.org/pqa-plus-certification/
Progress / Impact

• Injection-Sites no longer in top ten in National Beef Quality Audit in 2000 (Fed Cattle)

<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>(1) External Fat</td>
<td>(1) Overall Uniformity</td>
<td>(1) Marbling</td>
</tr>
<tr>
<td>(2) Injection-Sites</td>
<td>*(2) Tenderness</td>
<td>(2) Overall Uniformity</td>
</tr>
<tr>
<td>(3) Ribeye Size</td>
<td>(3) Overall Palatability</td>
<td>(3) Tenderness</td>
</tr>
<tr>
<td>(3) Carcass Weights</td>
<td>(4) External Fat</td>
<td>(4) External Fat</td>
</tr>
<tr>
<td>(5) Seam Fat</td>
<td>*(5) Price vs. Value</td>
<td>(5) Flavor</td>
</tr>
<tr>
<td>(6) Overall Uniformity</td>
<td>*(6) Flavor</td>
<td>(6) Carcass Weights</td>
</tr>
<tr>
<td>(7) Overall Cutability</td>
<td>(7) Carcass Weights</td>
<td>*(7) Ribeye Size</td>
</tr>
<tr>
<td>(8) Dark Cutters</td>
<td>*(8) Quality Grade Mix</td>
<td>(8) Overall Cutability</td>
</tr>
<tr>
<td>(9) Overall Palatability</td>
<td>*(9) Injection-Sites</td>
<td>*(9) Juiciness</td>
</tr>
<tr>
<td>(10) Bruise Damage</td>
<td>(10) Overall Cutability</td>
<td>(10) Overall Palatability</td>
</tr>
</tbody>
</table>

*Not in immediately previous NBQA.

## Reasons I Follow BQA

<table>
<thead>
<tr>
<th>Rank</th>
<th>Reason</th>
<th>%</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>It's the right thing to do</td>
<td>87</td>
</tr>
<tr>
<td>2</td>
<td>I'm committed to improvement</td>
<td>84</td>
</tr>
<tr>
<td>3</td>
<td>I receive a premium</td>
<td>35</td>
</tr>
<tr>
<td>4</td>
<td>It’s required by the buyer</td>
<td>12</td>
</tr>
<tr>
<td>5</td>
<td>Other</td>
<td>4</td>
</tr>
</tbody>
</table>

*Of those that attended a BQA training, reason(s) they chose to follow BMPs consistent with BQA. Respondents were asked to ‘mark all that apply’ (values will sum to >100%).*
Resources

• Beef Quality Assurance
  http://www.bqa.org/

• Pork Quality Assurance Plus
  http://www.pork.org/pqa-plus-certification/
Thank You