



Agriculture & Natural Resources Appropriations Subcommittee

October 7, 2015
1:00 – 3:00 PM
Reed Hall

Meeting Packet



The Florida House of Representatives

Appropriations Committee

Agriculture & Natural Resources Appropriations Subcommittee

Steve Crisafulli
Speaker

Ben Albritton
Chair

October 7, 2015

AGENDA

1:00 PM – 3:00 PM

Reed Hall

- I. Call to Order/Roll Call
- II. Animal Pest and Disease Control Preparedness
 - *Dr. Mike Short, Director of Animal Industry*
- III. School Food and Nutrition Programs
 - *Robin Safley, Director, Division of Food, Nutrition, and Wellness*
- IV. Closing/Adjourn

Animal Pest and Disease Prevention and Response

House Agriculture and Natural Resources

Appropriations Subcommittee

Dr. Mike Short, State Veterinarian/Director

Division of Animal Industry

October 7, 2015



Division of Animal Industry

Mission: Prevent, control, and eradicate animal pests and diseases which could have major economic and public health consequences

- Surveillance
- Control & Eradicate Diseases
- Rapid & Accurate Diagnostic Services
- Coordinate with Wildlife and Public Health Officials
- Emergency Response-ESF-17



Division of Animal Industry

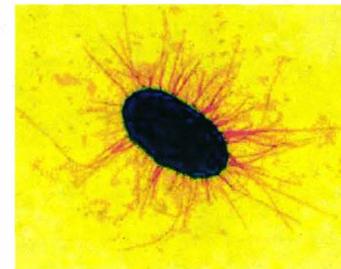
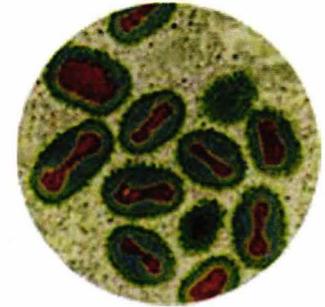
- **Two Bureaus**

- Bureau of Animal Disease Control
- Bureau of Diagnostic Laboratory
 - Bronson Animal Disease Diagnostic Laboratory (BADDL)
 - American Association of Veterinary Laboratory Diagnosticians (AAVLD) Accredited and National Animal Health Laboratory Network (NAHLN) Member
 - Bio-Safety Level 3 (BSL-3) Laboratory



Current Disease Issues

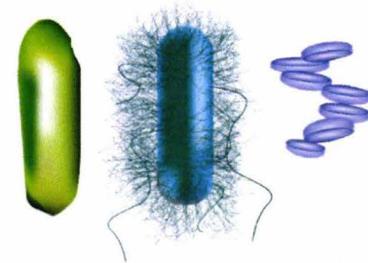
- Animal pests and diseases of high consequence
- Zoonotic diseases
 - Diseases that can be passed between animals and humans
- Global trade and movements
- Food safety
- Antimicrobial resistance
- Agents of bio- and agro-terrorism – 80%*



*Public Health Rep. 2008 May-Jun; 123(3): 276–281

Current Disease Issues

Diseases of high consequence

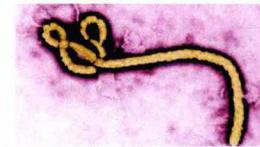


Reportable Diseases

- Require Reporting-F.A.C. 5C-20
- Foreign animal diseases-Foot and Mouth Disease (FMD), Highly Pathogenic Avian Influenza (HPAI), Heartwater...
- Zoonotic diseases-Tuberculosis, Brucellosis, Salmonella, E. coli, Eastern Equine Encephalitis (EEE), Rabies, Anthrax, Plague, Leshmania...

Emerging diseases – 70% zoonotic*

Flu viruses, West Nile Virus, Ebola Virus, Middle Eastern Respiratory Syndrome (MERS)...



*Emerging Infectious Diseases, 2004 Nov; 10(11): e28.



Florida Is A High Risk State

- 15 Deep water seaports*
- 10 International airports**
- Subtropical climate
- USDA Animal Import Center in Miami



*Florida Chamber of Commerce, *Florida Trade and Logistics Study 2.0*

**Florida Airports Council

Economic Impact of Animal Disease Outbreaks

Recent Outbreaks

Foot and Mouth Disease-England 2001*

- 6.5 to 10 million animals depopulated
- Estimated cost estimated at \$12.2 billion

Foot and Mouth Disease-Japan 2010*

- Close to 300,000 animals euthanized
- Economic damage estimated at \$1 billion

Highly Pathogenic Avian Influenza (HPAI)-United States 2015 **

- Economic costs estimated at \$1 billion

Indirect Costs

Historically 4-5 X direct costs

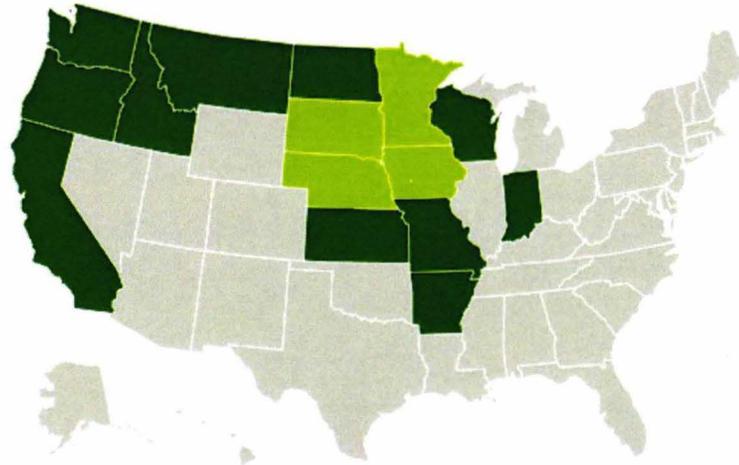
- Loss of employment
- Loss of export market
- Loss of consumer confidence and sales
- Loss of support industries (feed, markets, transportation)
- Loss of tourism



*Preventative Veterinary Medicine-2013:112(3-4) 161-173

** USDA, Highly Pathogenic Avian Influenza Outbreak , Weekly National Situation Report, September 18, 2015

Highly Pathogenic Avian Influenza Outbreak 2015*



223

Detections Reported

48,091,293

Birds Affected

12/19/14

First Detection Reported

6/17/15

Last Detection Reported



*USDA, Highly Pathogenic Avian Influenza Outbreak , Weekly National Situation Report, September 18, 2015

Highly Pathogenic Avian Influenza Outbreak 2015*

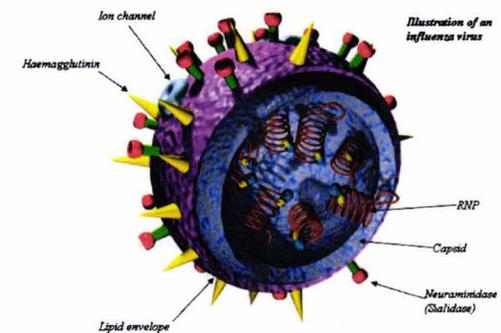
- Deemed the worst agricultural disaster in decades by USDA
- Approximately 1 billion dollars spent to date, with more than 2500 responders
- Approximately 10% of the poultry meat and egg supply have been destroyed
- 50 countries have placed restrictions on U.S. poultry exports



* USDA, Highly Pathogenic Avian Influenza Outbreak , Weekly National Situation Report, September 18, 2015

Highly Pathogenic Avian Influenza (HPAI)

- Foreign Animal Disease
- Type A Virus- Infects birds, humans, swine, and other mammals
- Categorized by surface proteins-Current outbreak H5N2 and H5N8
- No human infections with the virus have been detected at this time
 - CDC considers the risk to people from these HPAI H5 infections to be low
- Kills domestic poultry > 90% mortality
 - Turkeys more susceptible than chickens



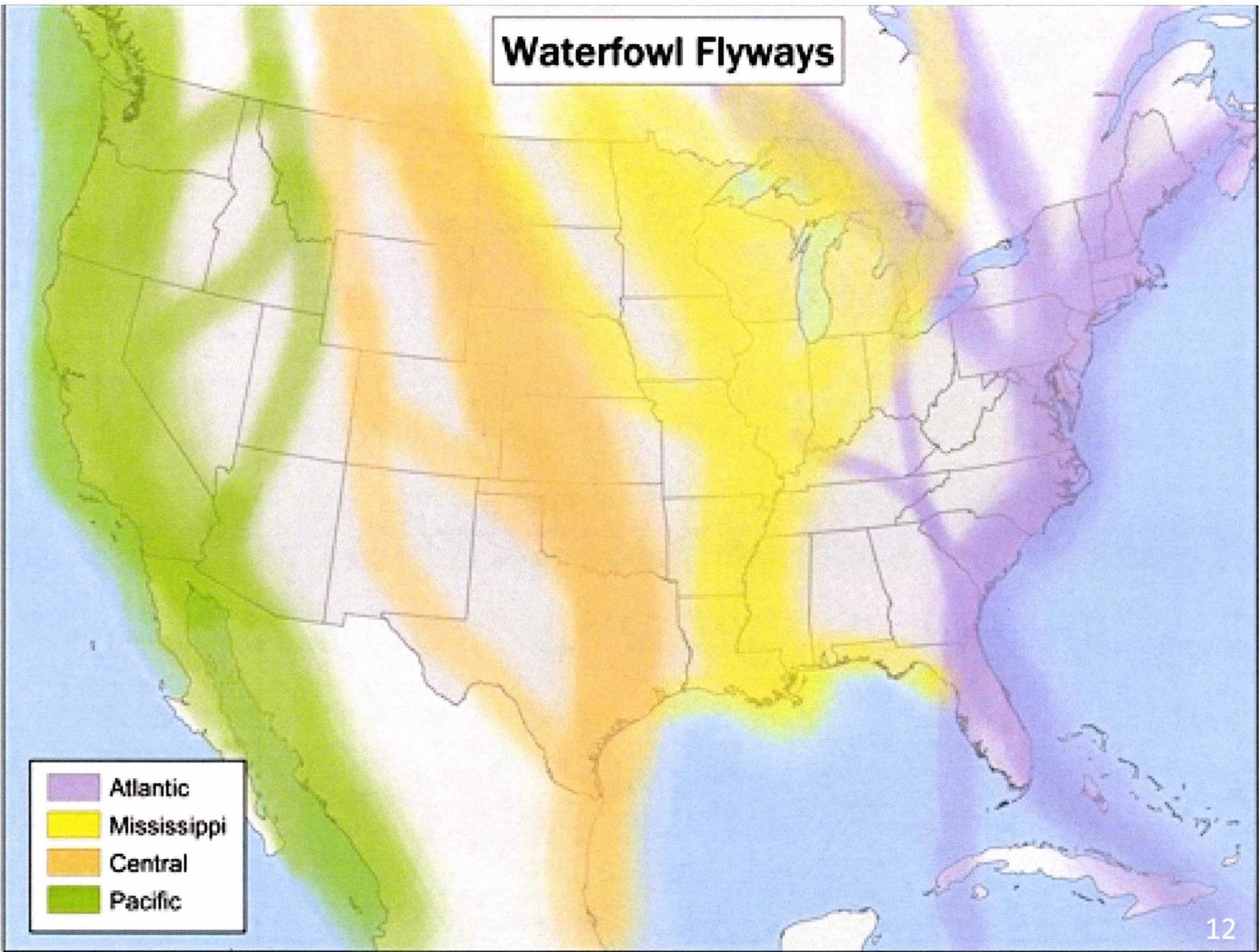
Highly Pathogenic Avian Influenza (HPAI)

- Wild waterfowl are asymptomatic carriers
- At above 65 degrees Fahrenheit, hard for (H5) virus to survive
- H5N2 bird flu will likely reappear again this fall when damp, cool air returns and wild waterfowl migrate down the flyways
- Commercial vaccine not very effective



Waterfowl Flyways

- Atlantic
- Mississippi
- Central
- Pacific



Florida's Commercial Poultry Industry*

• Industry primarily consists of Egg and Meat type poultry

• Egg-Layers

- 9 million laying hens,
- Produce 2.40 billion eggs per year
- \$219 million in sales per year
- Rank 14 in production nationally



• Broilers

- 10 million broilers in Florida
- \$250 million in sales
- Rank 19 in production nationally



*Livestock, Dairy & Poultry Summary – 2014 (June 2015) 37 USDA, National Agricultural Statistics Service



Highly Pathogenic Avian Influenza Preparedness

Disease Surveillance

- Passive-conduct surveillance at show, fairs, auctions, commercial premises
- Active-Sick bird investigations-75 YTD

Testing-Bronson Animal Disease Diagnostic Laboratory (BADDL)

- BADDL is USDA approved to run AI testing
- Will test more than 20,000 birds this year



Training/Exercises

- Site management, depopulation, disposal, movement permitting

Meetings and Workshops

- Conducted more than 40 meetings with industry and agency partners
 - Coordinating with partner agencies
 - Workshop on August 5
 - Producer meetings (FPF, commercial and backyard producers)



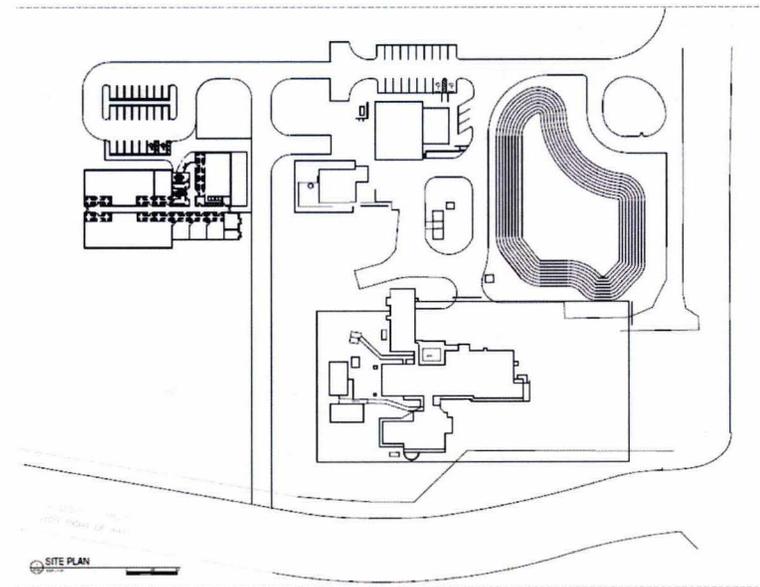
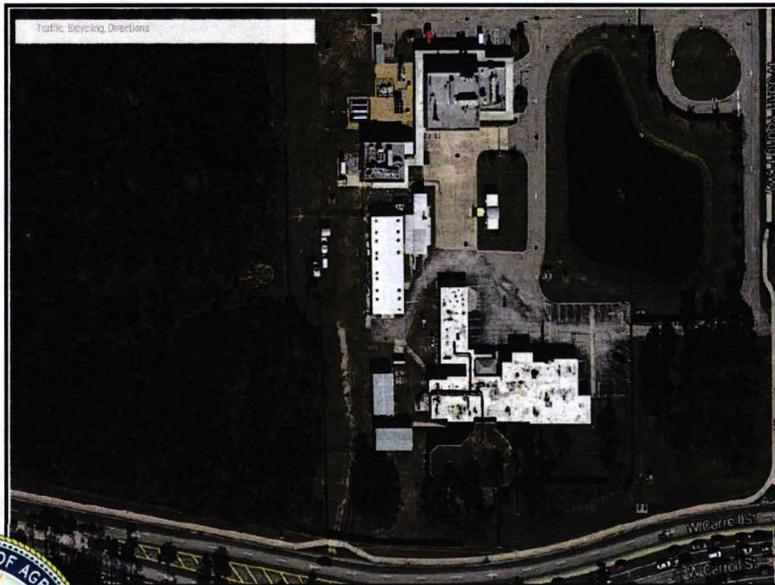
Continued Surveillance Testing Bronson Animal Disease Diagnostic Laboratory (BADDL)

- **Need to continue to invest in improvements**
 - Infrastructure, equipment and personnel
 - Important to protect Florida's agricultural industry
 - Necessary to maintain American Association of Veterinary Laboratory Diagnosticians (AAVLD) Accreditation and National Animal Health Laboratory Network (NAHLN) membership



Current Budget Request

- \$10.3 million in General Revenue funding to construct new diagnostic facilities on site at BADDL complex in Kissimmee
- \$195,000 in Trust funding for replacement laboratory equipment



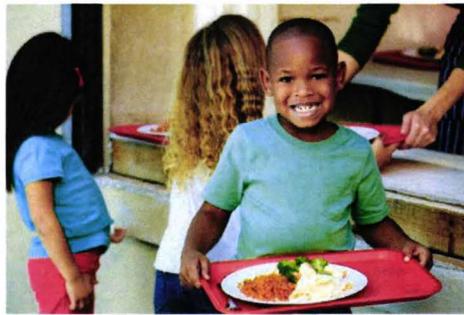
Questions?



House Agriculture and Natural Resources Appropriations Subcommittee Dr. Mike Short, State Veterinarian/Director

Division of Animal Industry
October 7, 2015





An Overview of Nutrition Programs at FDACS

House Agriculture and Natural Resources
Appropriations Subcommittee

October 7, 2015

ROBIN SAFLEY, DIRECTOR

Division of Food, Nutrition And Wellness



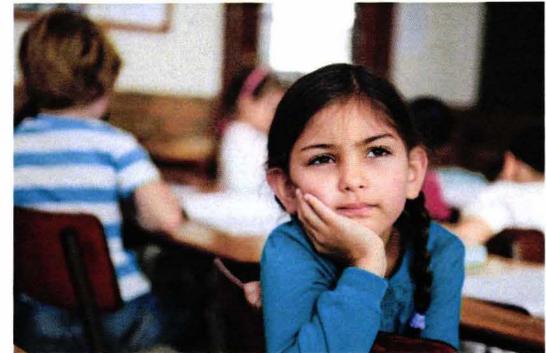
Division of Food, Nutrition and Wellness

Our vision is to **improve the health of Floridians** through improved access to healthy foods for all.

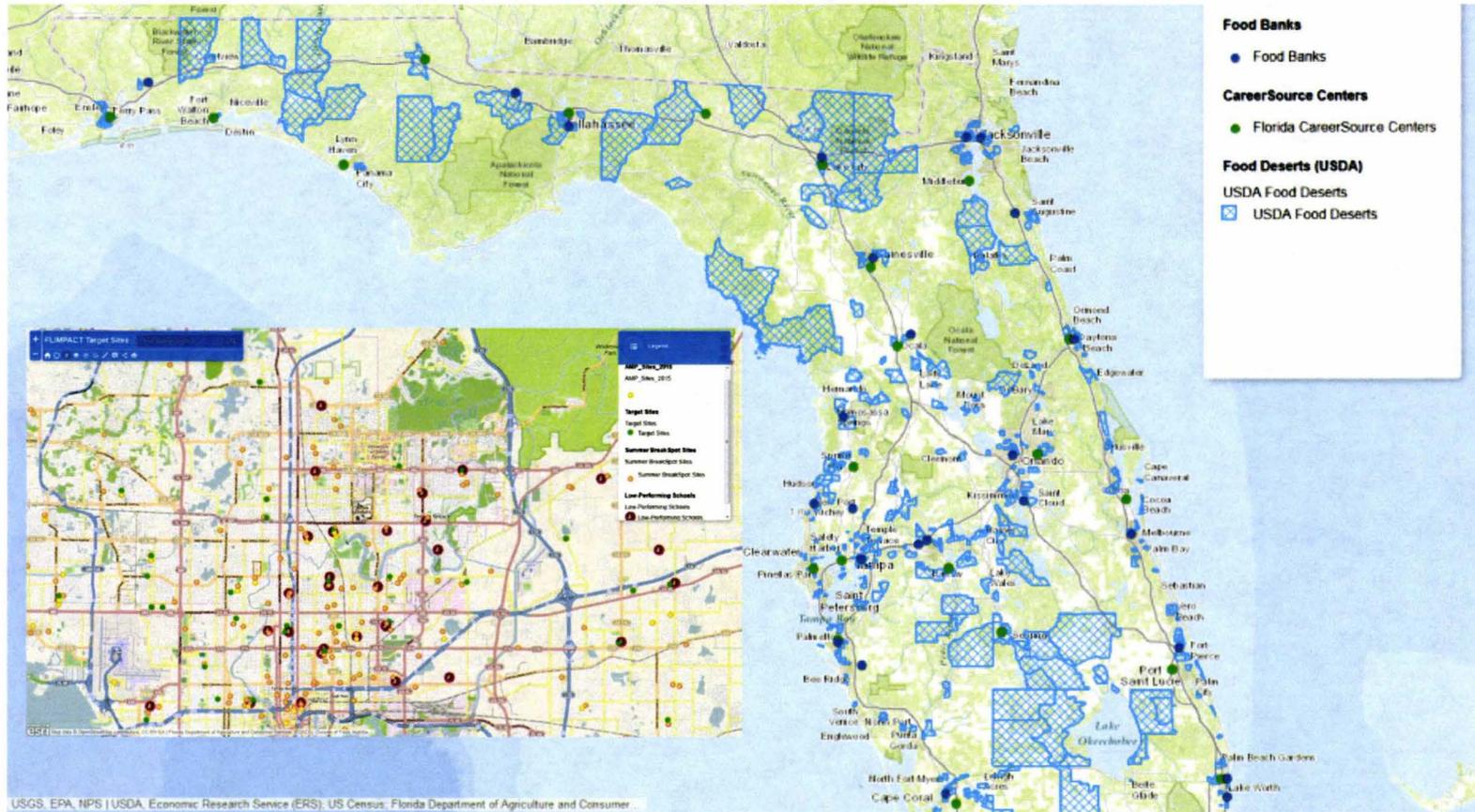


Food Insecurity in Florida

- Hunger in Florida is not an issue of supply
- 1 in 6 Floridians are food insecure
- Incredibly complex issue
- Embracing Technology
- Embracing Behavioral Science
- Partnering with others



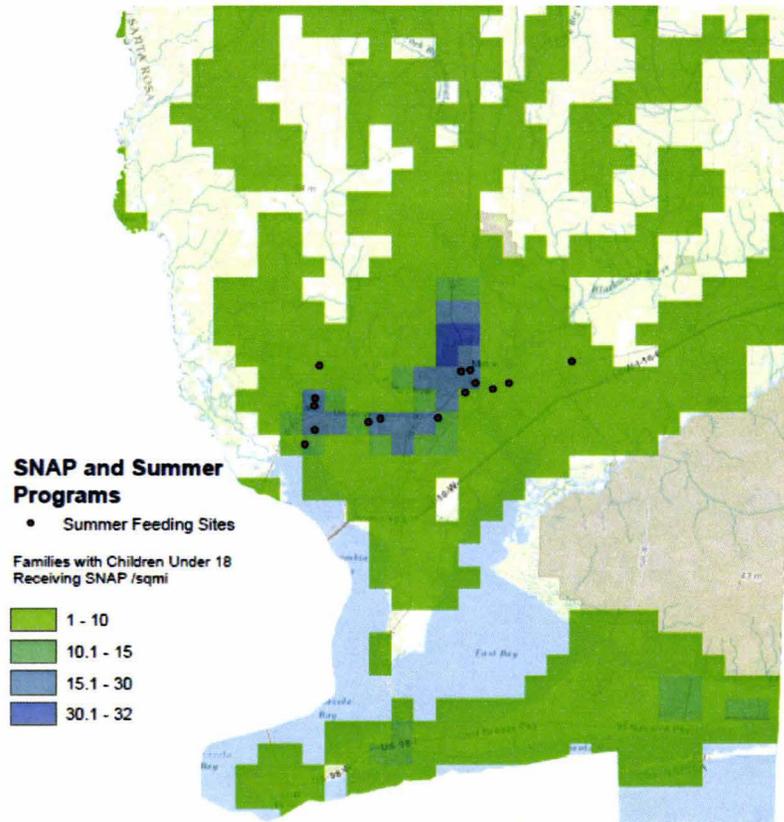
Locating the Need



www.FreshFromFlorida.com/RoadmapToHealth

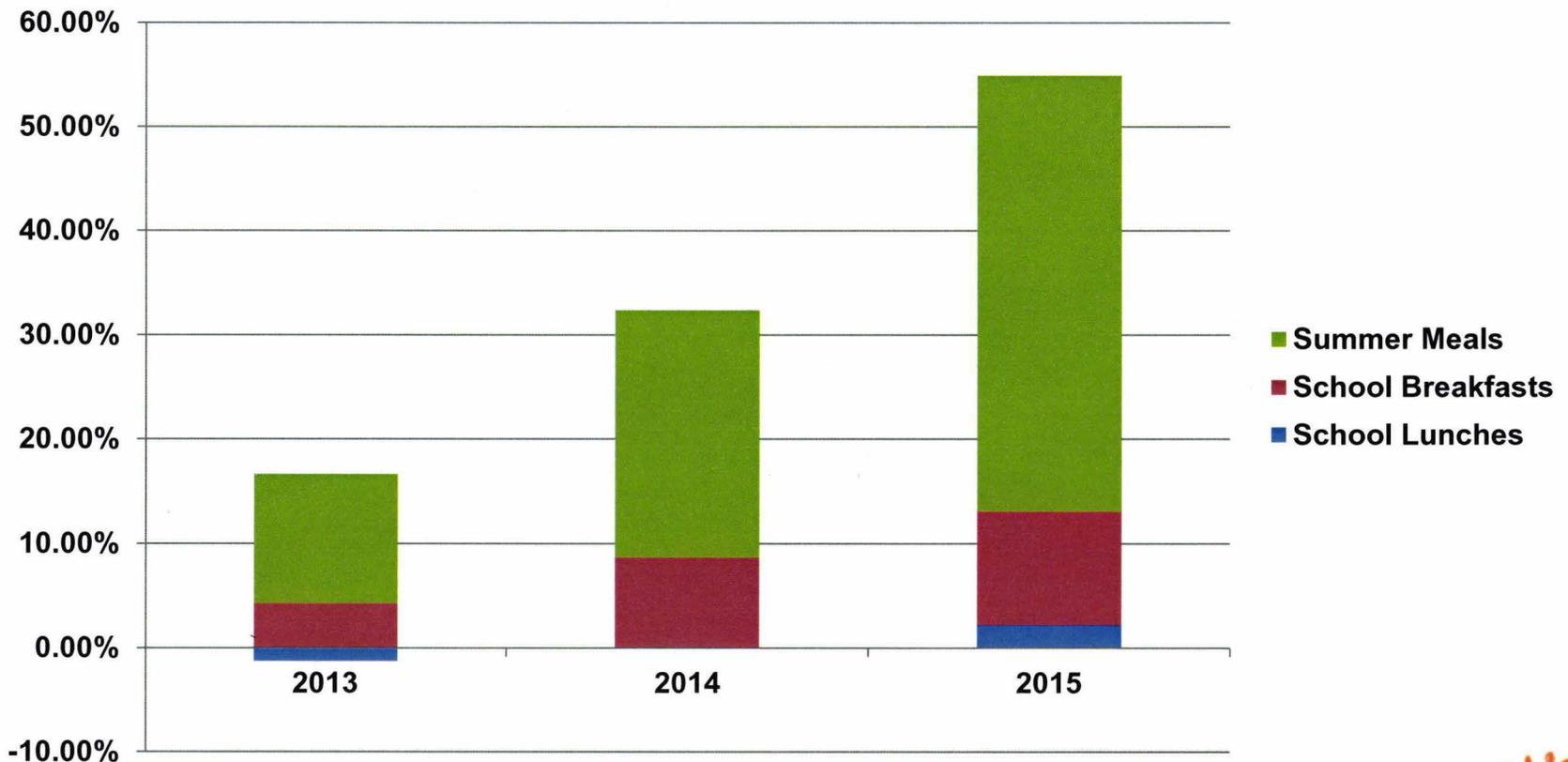


Using GIS Technology to Enhance FDACS Programs



Child Nutrition Programs

Percent Growth from 2012



*Summer Meals – Meal Claims Data from Summer Food Service Program and Seamless Summer Option
 School Breakfasts – Meal Claims Data from School Breakfast Program
 School Lunches – Meal Claims Data from National School Lunch Program



Summer Outreach



PRSRT STD
 US POSTAGE
 PAID
 TALLAHASSEE, FL
 PERMIT #764



SUMMER BREAK SPOT

FRIENDS FOOD FREE ALL SUMMER LONG

To find a location near you:
 Visit: SummerFoodFlorida.org
 Dial: 2-1-1
 Text: "FoodFL" to 877-877
 Mobile App: "Nutrislice" on iOS and Android

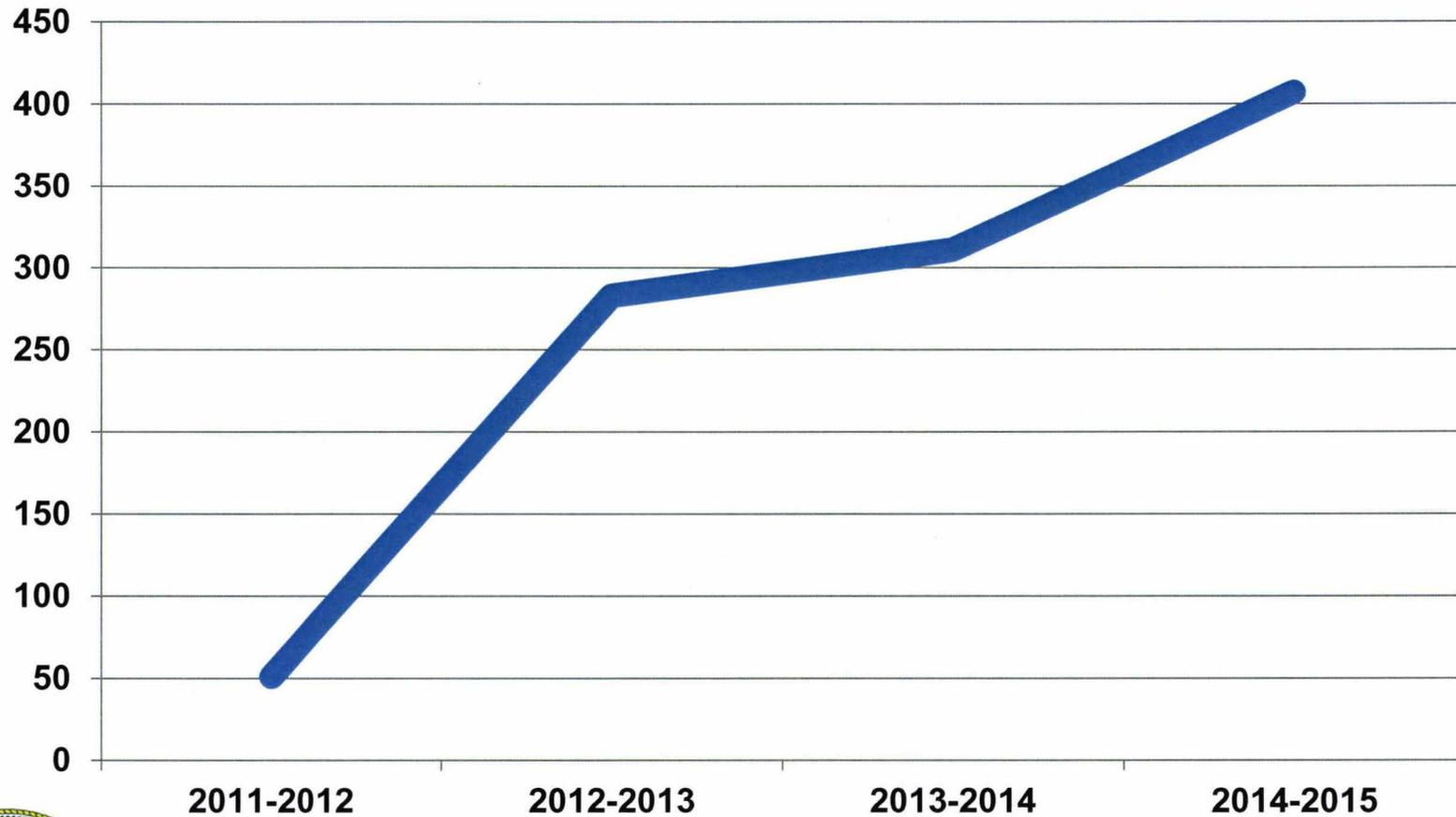
- Open to ages 18 and under
- No enrollment required
- All meals served at no cost to children!

Visit www.alimentosveranoflorida.org
 Marque 2-1-1
 Envíe mensaje de texto "FoodFL" al 877-877
 Descarga el app "Nutrislice" en iOS o Android

This institution is an equal opportunity provider and employer.



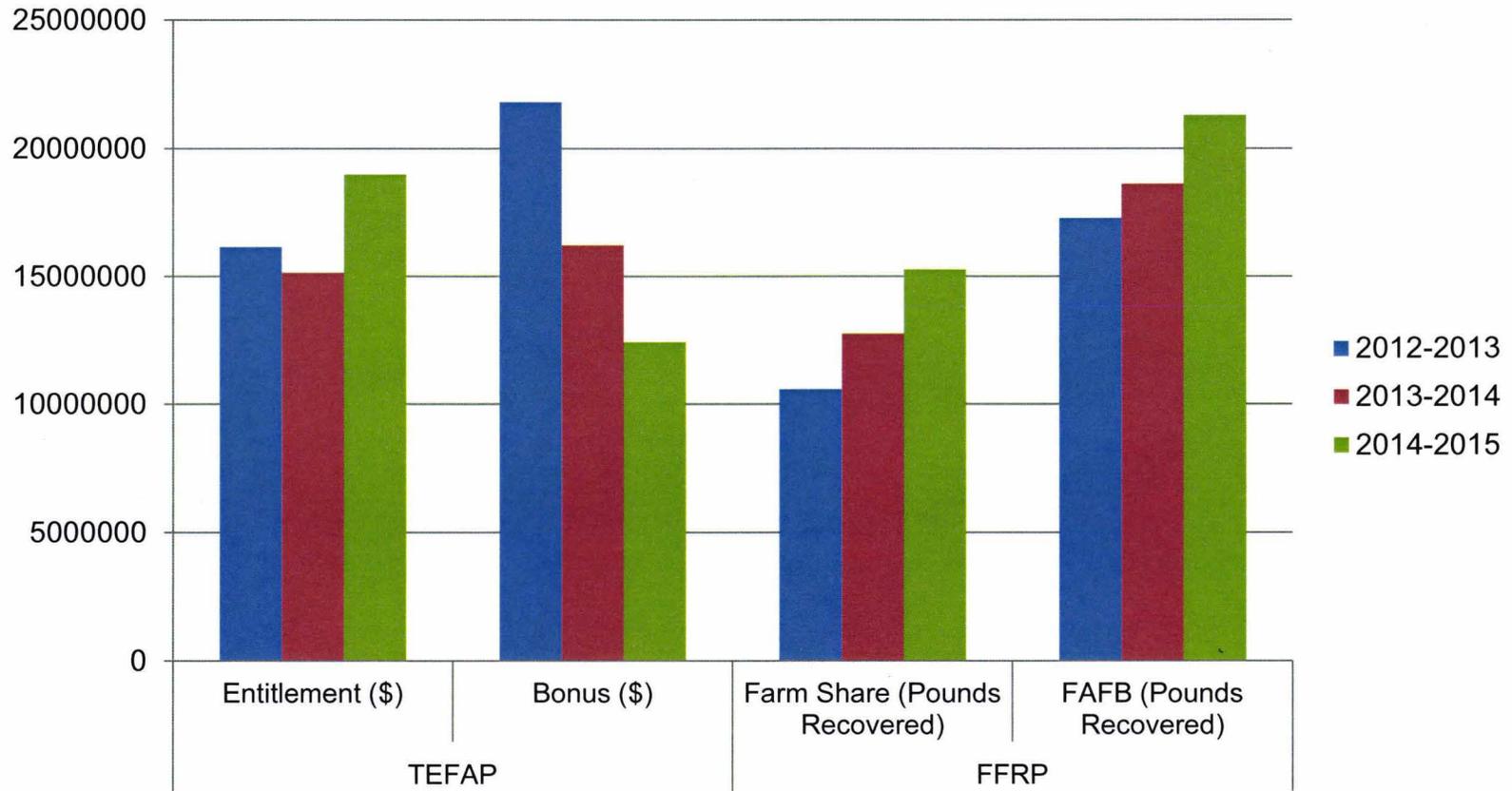
HealthierUS School Challenge: Smarter Lunchrooms



Number of Healthier US School Challenge applications submitted and approved by USDA since School Year 2012



Food Distribution Programs



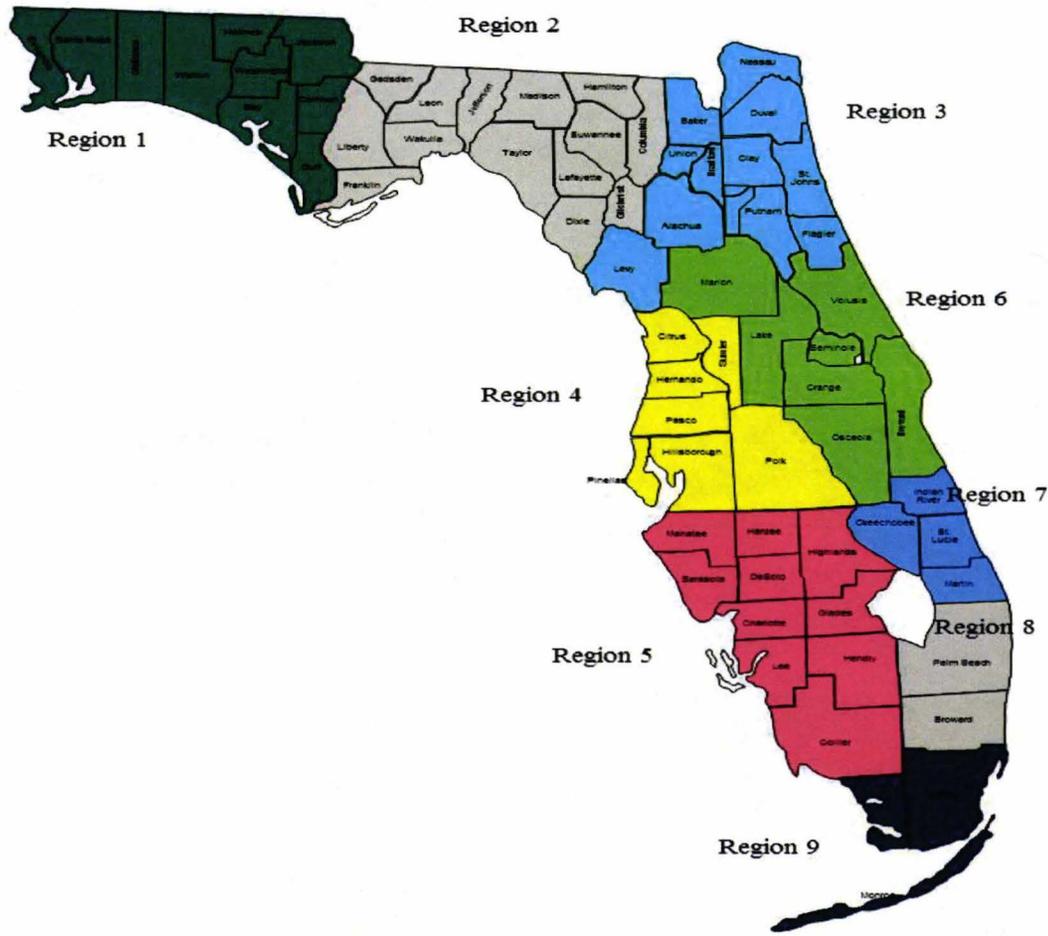
The Emergency Food Assistance Program

Florida's Food Recovery Program

The Emergency Food Assistance Program - Number of food pounds ordered through USDA
 Florida's Food Recovery Program - Data collected from Farm Share and Florida Association of Food Banks



The Emergency Food Assistance Program



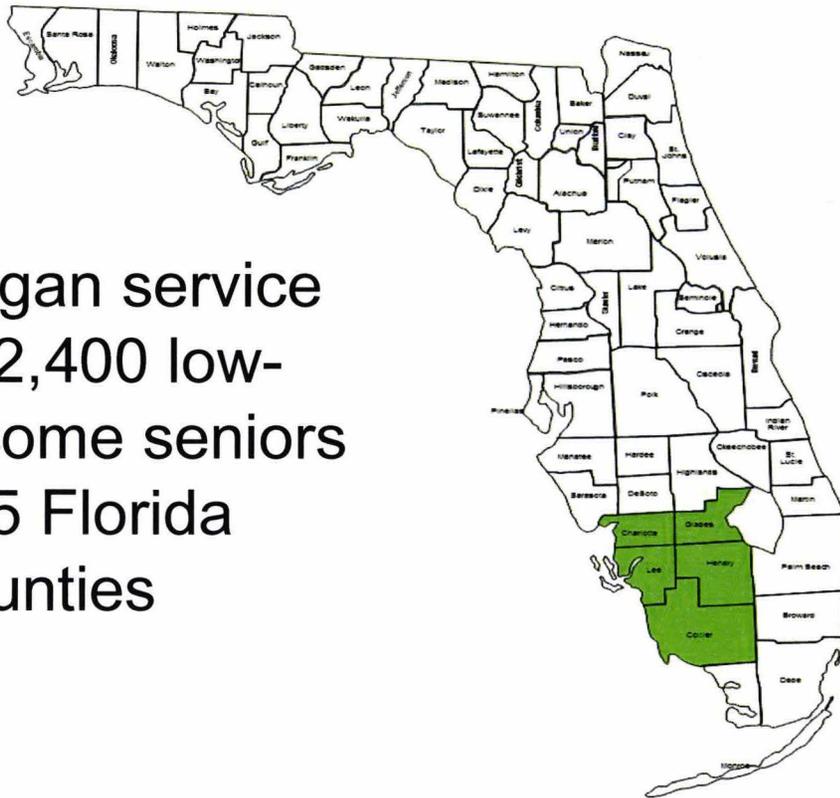
WIC Farmer's Market Nutrition Program

- 48 Farmers Markets, 164 growers in 2015
- 24,933 total clients in 2014
- 124,664 coupons issued (\$4.00 coupons totaling \$498,656)
- 51,123 coupons redeemed (\$4.00 coupons totaling \$204,492)

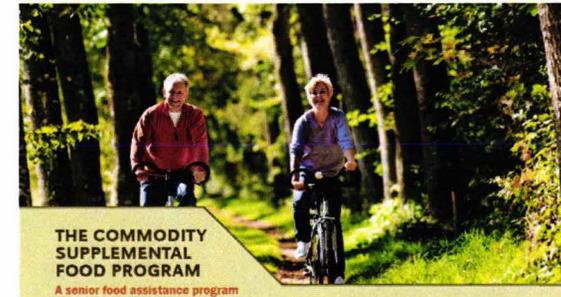


Commodity Supplemental Food Program

A New Program in Florida for Seniors



Began service to 2,400 low-income seniors in 5 Florida counties



Making wise food choices can help you stay healthy. Use these tips to help you eat right:

- Aim to eat a variety of fruits and vegetables.
- Make at least half of your grains whole grains.
- Select low-fat and fat-free dairy products such as milk, yogurt and cheese.
- Get a dose of healthy fats from fish, nuts, seeds and vegetable oils such as canola, olive, corn or soybean oil.
- Drink plenty of fluids, such as water or beverages without added sugar, to stay hydrated.
- Choose and prepare foods with less sodium.
- Limit sweets to decrease empty calories.
- Talk to your doctor or pharmacist about supplements you are taking.

HEALTHY TIP
Be in the know before you go! Many restaurants have menus with nutrition information online. Look at the menus ahead of time, so you can be ready to pick a healthy choice when you get there. Having a plan is the first step in making smart food decisions.



Florida Department of Agriculture and Consumer Services • Adam H. Putnam, Commissioner



Florida Farm to School

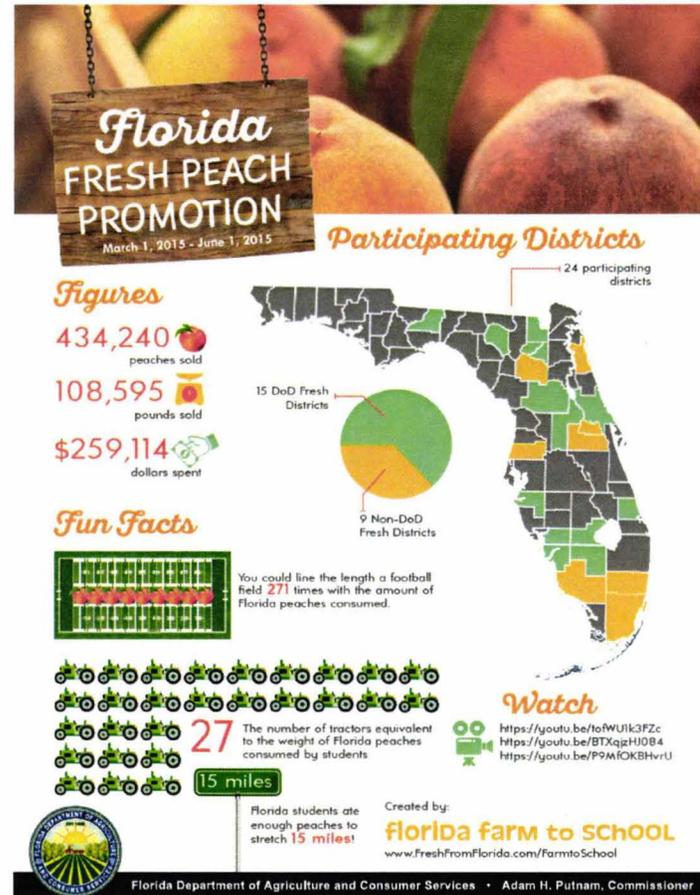
- Education and Outreach
- School Gardens
- Workshops and Trainings
- USDA Fresh Produce Pilot
- Produce Distributor Data Project
- Upcoming expansion efforts
- Holland Building Garden



Florida Farm to School

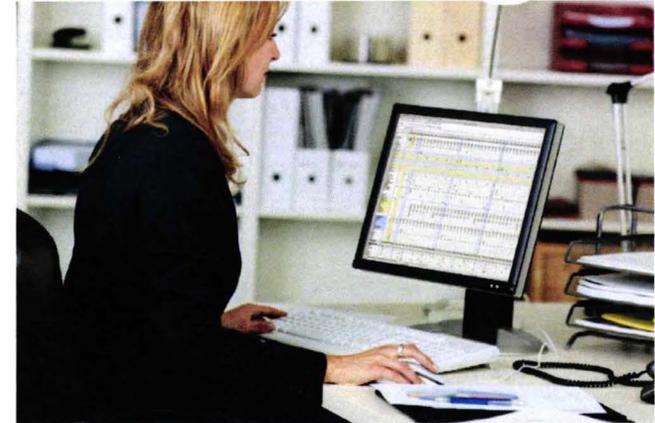
Fresh Peach Promotion

- 24 participating districts
- 434,240 peaches sold to a new market
- \$259,114 dollars back into Florida's economy



Emerging Technology

- Florida Automated Nutrition System (FANS)
- Florida Direct Certification System (FDC)
- Supply Chain and Inventory Management
- Ordering – Produce Pilot
- POS system for small SFAs – ART Grant



Nutrislice

- Students increased consumption of fresh produce by 248% with digital signage
- Florida Menus were looked at 28.5 million times last year
- 10.5 million Floridians viewed menus
- 66% of all visits occur with a mobile device (smartphone or tablet)



*Note: Consumption data - Research conducted by Dr. Joseph Price, Brigham Young University
Site data - Obtained by the use of Google Analytics through Nutrislice



Nutrislice vs. Traditional Menus

- 20% increase in intent to participate
- 85% more likely to find and use allergy information
- 113% more likely to find and use nutrition information
- 16% more likely to recommend school meals



*Note: Statistics provided by Dr. Andrew Hanks, Cornell University, through research conducted utilizing the Smarter Lunchroom Techniques



Living Healthy in Florida



FLORIDA POWER FOODS

Research suggests that the food we eat affects our risk of developing cancer. The American Institute for Cancer Research estimates that up to 1/3 of the most common cancers could be prevented if Americans ate a balanced diet, got at least 30 minutes of moderate physical activity daily and maintained a healthy weight.

Choosing fruits and vegetables of every color in the rainbow ensures you get the nutrients your body needs to be healthy. In addition to fiber, vitamins and minerals, they contain nutrients known as phytochemicals. These powerful disease-fighting substances give fruits and vegetables their array of colors and have the potential to prevent cell damage, enhance the immune system and slow the growth rate of cancer cells! Antioxidants help prevent free radicals (oxidants) from damaging cells, thus helping to prevent the development of cancers and other chronic diseases.

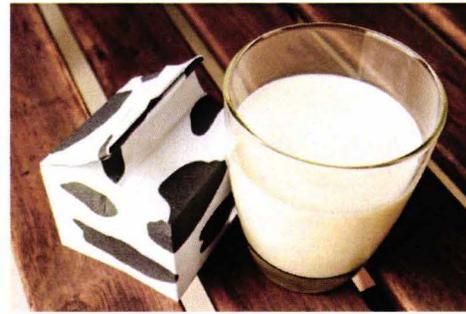
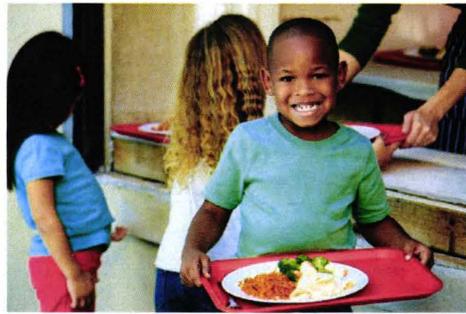
You might be surprised to learn that many of these "cancer-fighting" foods are grown right here in Florida!

 <p>BLUEBERRIES</p> <p>Blueberries contain more antioxidants than most other fruits and vegetables and may help to prevent damage caused by cancer, heart disease and Alzheimer's. Research indicates that adding half a cup of fresh blueberries daily to an average healthy diet would essentially double the body's antioxidant level.</p>	 <p>CAULIFLOWER</p> <p>Cruciferous vegetables, like cauliflower, are a great source of a variety of nutrients and phytochemicals that work together to help prevent cancer. Cauliflower is especially high in vitamin C, a powerful antioxidant that plays an important role in the body's immune system.</p>	 <p>TOMATOES</p> <p>Tomatoes are packed with lycopene, a phytochemical found in foods that are red in color and is considered to be a potential cancer-fighting antioxidant. No other fruit or vegetable contains as much lycopene as a tomato does.</p>	 <p>SPINACH</p> <p>Spinach is full of key nutrients and is rich in antioxidants. Dark greens, like spinach, are high in vitamin K, which is essential for the functioning of several proteins involved in blood clotting and is also important for maintaining healthy bones.</p>	 <p>SWEET POTATOES</p> <p>Sweet potatoes owe their rich orange hue to their high beta-carotene content. Beta-carotene is an antioxidant that the body converts to Vitamin A, that is needed for healthy vision, skin and immune function.</p>
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- Sharing knowledge about health and wellness
- Multi-agency, partners
- New website
- Direct Support Organization





An Overview of Nutrition Program at FDACS

ROBIN SAFLEY, DIRECTOR

Division of Food, Nutrition And Wellness

October 2015

