

Department of Agriculture



At a Glance

STEVEN K. REVICZKY, Commissioner

Established - 1925

Statutory authority - CGS Sec. 22-1

Central office - 165 Capitol Avenue, Hartford, Connecticut 06106

Average number of full-time employees – 64

Recurring operating expenses – \$6,402,417

Capital purchases - \$0 General Fund expenditures, \$29,700 out of STIF for the Hartford Regional Market

Organizational structure – Office of the Commissioner, Bureau of Agricultural Development and Resource Conservation, Bureau of Aquaculture, Bureau of Regulation and Inspection, with Business Office and Human Resource Support from the Department of Administrative Services and legal services provided by the Office of the Attorney General.

Mission

The mission of the Department of Agriculture is to foster a healthy economic, environmental and social climate for agriculture by developing, promoting and regulating agricultural businesses; protecting agricultural and aquacultural resources; enforcing laws pertaining to public health, animal health and animal care; and promoting an understanding among the state's citizens of the diversity of Connecticut's agriculture, its cultural heritage and its contribution to the state's economy.

Statutory Authority

Statutory authority for the Department of Agriculture is found in Sections 12, 22, 26 and other sections of the Connecticut General Statutes.

Public Service

The Connecticut Department of Agriculture worked during FY 2014-15 to facilitate the Governor's Council for Agricultural Development, with Commissioner Reviczky chairing the council and agency staff providing administrative support to the council. From July 1, 2014, to June 30, 2015, it continued its unprecedented strategic planning effort to grow Connecticut farms, with stakeholder input from Connecticut's diverse agricultural community.

During FY 2014-15 the Connecticut Department of Agriculture continued to inform the public; media representatives; and local, state, and federal government officials about various aspects of Connecticut agriculture through its Connecticut Weekly Agricultural Report, news releases, small group or one-on-one meetings, interviews, and radio and television appearances featuring Commissioner Reviczky and other key agency staff.

The Department, through the Bureau of Regulation and Inspection, continued the process of updating its traditional licensing system to the e-license system. Approximately 80% of the agency's licenses, permits and product registrations are now accessible for review in the elicense system. The elicense system provides a web based interface available to the public in which the status of licenses can be determined and lists of licenses and permits can be downloaded facilitating access to information that would otherwise only be available to the public by submitting a more time consuming request pursuant to the Freedom of Information Act.

BUREAU OF AGRICULTURAL DEVELOPMENT AND RESOURCE CONSERVATION

- Continued to work with the Department of Administrative Services' Division of Construction Services on developing phasing options for the implementation of a master plan to redevelop and revolutionize the state-owned, 32-acre Regional Market in Hartford, widely known as the largest perishable food distribution hub between Boston and New York City.
- Continued collaboration with the Department of Economic and Community Development and its Office of Tourism to operate three agricultural related booths in the Connecticut Building during the 2014 Big E.
- Successfully applied for and received \$395,398 from the United States Department of Agriculture's Specialty Crop Block Grant program to fund seven projects being conducted by the agency and a variety of subgrantees to solely enhance the competitiveness of Connecticut specialty crops.
- Continued partnering with Food Export Northeast to increase Connecticut exports to international markets.

- Again partnered with the Connecticut Agricultural Information Council to host 2014 Agriculture Day at the Capitol, featuring more than 35 agricultural organizations showcasing Connecticut agriculture and farm products.
- Continued to connect Connecticut Grown producers with commercial foodservice professionals through the Farm-to-Chef program, which works closely with the Governor's Council for Agricultural Development to increase consumer spending on Connecticut Grown food and farm products. The program's 2014 Farm-to-Chef Week had 87 participating dining venues, a 7% increase over the previous year. Of the total participants, 18 were new to the program.
- Using Community Investment Account funds, awarded Farm Transition Grants to 18 producers totaling \$383,915 with total project values of \$1,493,389.
- Using Community Investment Account funds, awarded Farm Viability Grants to 11 non-profits and 12 municipalities totaling \$461,984 with total project values of \$1,210,635.
- Developed and implemented a social media program to further expand public awareness of Connecticut Grown products and agriculture. This included creation of six Facebook pages with a total of nearly 7,000 fans.
- Developed and implemented a robust advertising program further expand public awareness of Connecticut Grown products and agriculture. This includes the following specific campaigns:
 - Farmers' Market Nutrition programs: \$26,370 spent on transit shelter advertising with Signal Outdoors and advertising in Spanish on Bomba radio.
 - Connecticut Farm-to-Chef Week: \$4,505, including \$50 on social media resulting in a paid reach of 12,768 and the remainder on radio advertising with WNPR and Total Traffic and Weather Network during peak drive times, reaching over 104,000 listeners on the Total Traffic and Weather Network alone.
 - Farmland Preservation Celebration: \$5,011 on print and radio advertising including Total Traffic and Weather, Lebanon Life, Rivereast News, Villager Newspapers, and WNPR.
 - Regional Market/Farmers' Market: \$5,520 on 241 radio spots on 6 stations with iHeartRadio and \$56 on boosted Facebook posts resulting in a total reach of 6,638.
 - Specialty Crops: \$16,710 in federal grant funds on a variety of media including radio (Pandora, iHeartRadio, Bomba), and social media.
 - Launched an online store featuring Connecticut Grown merchandise and apparel to raise awareness of Connecticut Grown farm products and increase brand recognition.
 - Provided more than 120 certificates of free sale to eligible food companies in need of required documentation to expedite export shipments.
- Continued to work with and help promote 125 certified farmers' markets throughout the state featuring more than 600 local farmers and vendors.
- Continued to administer Connecticut's Farmers' Market Nutrition Programs (FMNP) to provide a means for more than 50,000 nutritionally at-risk women, infants, and children and 32,000 low-income seniors to obtain Connecticut Grown fruits and vegetables valued at more than \$757,000 at authorized local farmers' markets.

- Updated the agency website to provide easier public access to farmer, farmers' market, and agribusiness listings; pertinent regulations and statutes; license, permit, and grant applications; farmland preservation data; and information on the Regional Market's wholesale and farmers' market distribution; as well as information on matters involving public health, animal control, pet health and aquaculture. Updated farm businesses' listings on the *Connecticut Grown Information for Consumers* page increased an average of 10 percent.
- Continued staffing and administration of the Connecticut Farm Wine Development Council, its wine brochure, social media campaigns, Wine Passport program, and participation at the Big E, where farm wineries offer tastings and bottle sales in the Connecticut Building.
- Continued to convert to a web-based promotional platform for Connecticut Grown products and continued to distribute the popular Connecticut Farm Map.
- Continued production and distribution of the Connecticut Weekly Agricultural Report with informational articles about the agency and its work with the agricultural community, farm product price reports, and agriculture-related classified advertisements. In FY 2014-15, the report's subscriber list grew to surpass 2,000 recipients and its advertising revenue increased 230 percent.
- Continued to work alongside 19 towns on cooperative joint municipal farmland preservation projects in Bethany, Brooklyn, Coventry, Columbia, Cromwell, East Windsor, Ellington, Enfield, Hampton, Lebanon, Mansfield, New Hartford, New Milford, Newtown, Rocky Hill, Somers, Southbury, Suffield, and Woodstock, as well as on joint acquisition projects with land trusts such as the Connecticut Farmland Trust, Weantinoge Heritage Land Trust, and Woodbridge Land Trust.
- Acquired development rights on seven farms totaling 767 acres at a cost of \$3,721,986, bringing the total number of farms protected to 310 farms and 42,023 acres. Seventy-three additional purchase-of-development rights projects are pending, totaling approximately 6,500 acres and an estimated \$37,260,000 in preservation funds. Thirty-two of these farms have development rights contract offers extended encompassing 2,964 acres and \$16,150,948. These contracted projects involve 10 municipalities and 2 land trusts.
- Submitted application for the federal FY2015 USDA NRCS Agricultural Lands Easement program, resulting in a \$1,866,000 award of obligated funds for up to eight farms.
- Prepared and will soon release a request for proposals (RFP) for farmers to farm on the 920-acre Southbury Training School Farm, beginning in 2016. Completed and agricultural master plan to guide the RFP and management of the farmland. The agency is conveying an agricultural conservation easement to the Southbury Land Trust.
- Closed on the first two Community Farms Preservation Program projects, including the 54-acre Kassman Farm in Columbia and 22-acre Beltane Farm in Lebanon. Six other projects are under contract for a total of 355 acres and \$1,890,715, with an additional six new projects in negotiations comprising 366 acres for an estimated \$3,125,000. Projects are located throughout the state in every county. Community engagement presentations led to the formation of three new state-town cooperative agreements with Enfield, Newtown,

and Rocky Hill. The Community Farms Preservation Program encourages locally-supported farmland preservation for smaller farms that have important agricultural soils and contribute to local economic activity but may not be eligible for other protection programs.

- Continued to administer the Farmland Restoration Program, created by Public Act 11-1, to provide matching grants of up to \$20,000 for restoration activities that increase the state's farmland resource base for production agriculture, with an emphasis on prime and statewide important farmland soils and human and livestock food production. A conservation plan or farmland restoration plan is required for participation. To date, the agency has received 115 applications on farms situated in municipalities across the state, proposing restoration of an average of 12 acres per project on more than 1,100 total acres, with an average grant cost of \$2,530 per acre and an average projected grant of \$15,311 per project.
- Continued to assist other agencies such as the Department of Correction with the administration of leasing and/or permitting of state-owned farmland.
- Launched a revised, improved, and mobile-friendly Connecticut FarmLink website, which averages more than 100 visits per week and 800 page views per month. The website includes a streamlined application process for farmland seekers and farmland owners, as well as an interactive online map.

BUREAU OF AQUACULTURE

The Department's Bureau of Aquaculture (DA/BA) is the designated State Shellfish Authority for the State of Connecticut, which participates in the National Shellfish Sanitation Program (NSSP) as a shellfish producing State. The NSSP is the federal/state cooperative program recognized by the U. S. Food and Drug Administration (FDA) and the Interstate Shellfish Sanitation Conference (ISSC) for the sanitary control of shellfish produced and sold for human consumption. The purpose of the NSSP is to promote and improve the sanitation of shellfish (oysters, clams, mussels and scallops) moving in interstate commerce through federal/state cooperation and uniformity of State shellfish programs. Environmental Analysts working in the Shellfish Program participate in all aspects of the national program, including the Shellfish Growing Area and Shellfish Plant Standardization Programs.

The ISSC was formed in 1982 to foster and promote shellfish sanitation through the cooperation of state and federal control agencies, the shellfish industry, and the academic community. The ISSC adopts uniform procedures that are incorporated into an Interstate Shellfish Sanitation Program, and implemented by all shellfish control agencies; gives state shellfish programs current and comprehensive sanitation guidelines to regulate the harvesting, processing, and shipping of shellfish; provides a forum for shellfish control agencies, the shellfish industry, and academic community to resolve major issues concerning shellfish sanitation; informs all interested parties of recent developments in shellfish sanitation and other major issues of concern through the use of news media, publications, regional and national meetings, internet, and by working closely with academic institutions and trade associations. Bureau Director David Carey is the Region 2 Regulatory Representative and member of the Model Ordinance Effectiveness Review committee. Bureau staff have been appointed to several important committees and

workgroups involved in policy-making at the national level (Aquaculture, Communication, Recall Guidance, and Vibrio Research).

Bureau of Aquaculture Accomplishments:

- Collected and analyzed over 6300 seawater samples for fecal coliform bacteria, examined 71 phytoplankton samples for harmful algal blooms, 34 samples for paralytic shellfish poisoning, 135 shellfish tissues for fecal coliform bacteria analysis, 100 shellfish tissue samples tested for total *Vibrio parahaemolyticus* and total *Vibrio vulnificus*. In addition, 123 shellfish tissue, municipal wastewater, and seawater samples were analyzed for MSC (Male-Specific Coliphage) levels, used to evaluate viral impacts.
- The Bureau of Aquaculture conducted a hydrographic dye dilution study of the Mystic Municipal Wastewater Treatment Plant on the Mystic River with assistance from the FDA and the EPA's New England Regional Laboratory in May 2015. The study tracked the dispersion and dilution of wastewater discharging into the Mystic River and Mystic Harbor into Long Island Sound from the Stratford and Milford Housatonic Water Pollution Control Facilities (WPCFs).

Information collected during this study will be used by the DA/BA to evaluate the impact of wastewater discharges on shellfish growing areas in Groton and Stonington, and results will be used to determine where shellfish may be safely harvested, potentially upgrade shellfish growing area classification and aid in management of the River. Additionally, data collected during this study will be used by the FDA in their ongoing efforts to evaluate the effectiveness of WPCFs in eliminating bacterial and viral contaminants from wastewater, and how these discharges impact shellfish growing areas with respect to dilution of these microbial contaminants. The Mystic facility was recently upgraded to ultraviolet (UV) disinfection with a biomagnetic flocculation process. Ultraviolet disinfection has been proven to be more effective than chlorine disinfection in terms of eliminating bacteria and viruses contained in sewage, and does not require the introduction of chemicals into the waters of Long Island Sound.

Figure 1. Dye release from the Stratford Housatonic Wastewater Pollution Control Facility during the May 2014 Hydrographic Dye Dilution Study.



- The Bureau of Aquaculture completed Twelve Year Shoreline Pollution Source Surveys in the Towns of Greenwich, Stratford, Guilford and Milford. Data collected during the surveys is used to compile a Comprehensive Pollution Source GIS database, with the long-term goal of maintaining a comprehensive pollution source database for the entire CT shoreline. Pollution sources (such as sewage infiltration to stormwater outfalls) discovered during the surveys are investigated to determine the source of sewage and are referred back to the town for correction. Investigation of pollution sources requires a cooperative effort between the Bureau of Aquaculture, town health officials, public works departments, local environmental groups, and US Environmental Protection Agency.
- The Bureau of Aquaculture continued to expand the use of testing shellfish, seawater, and municipal wastewater effluent samples to determine levels of Male-Specific Coliphage (MSC). MSC is an indicator organism that has been accepted by the NSSP for detecting levels of enteric viruses that may be present in growing areas or shellfish tissues. Coliphages are bacterial viruses that infect and replicate in *Escherichia coli*, and are often found in high concentrations in municipal wastewater and to a lesser degree in human and animal feces. Because traditional bacterial monitoring does not accurately indicate the presence of non-bacterial organisms such as human pathogenic viruses, coliphages are potentially important microorganisms for monitoring the microbial quality of waters and shellfish. It also provides a safe way for staff to assess impacts from pathogenic viruses, such as the Norovirus, by using the MSC as an indicator organism. Because human virus detection can be expensive and beyond the capabilities of most water laboratories, MSC testing provides a relatively easy way to test for human pathogenic viruses in a timely fashion. MSC has been shown to be present in municipal wastewater treatment facility sewage influent, but testing at Connecticut facilities has shown that coliphage levels are effectively controlled by advanced disinfection; in particular ultraviolet disinfection has been shown to be particularly effective at reducing coliphage levels in effluent.
- Staff performed sanitary and record inspections of the 90 shellfish harvest vessels, 40 harvest operations and 24 wholesale dealer/distributors on a biennial basis as minimally required by the NSSP and during follow-up inspections throughout the year.
- Issued 90 Conch Licenses and 165 Personal Seed Oyster Licenses and 52 Seed Boat Licenses.

***Vibrio parahaemolyticus* Control Plan for Connecticut**

- During the summers of 2012 and 2013, *Vibrio parahaemolyticus* infections of a strain previously traced only to the Pacific Northwest were associated with consumption of oysters and other shellfish from several Atlantic Coast harvest areasⁱ. These infections were caused by the bacteria *Vibrio parahaemolyticus* which are naturally occurring in salt water. There are a number of species of *Vibrio*, including *Vibrio parahaemolyticus*, that cause wound infections via environmental exposure to waters that contain the bacteria, or gastrointestinal illness via consumption of shellfish. Gastrointestinal illnesses are often associated with the consumption of raw or undercooked shellfish, or with bacteria spread by cross-contamination between raw and cooked foods.

- Connecticut shellfish growing waters in Westport, Norwalk and Darien were the source of at least 23 confirmed cases of *Vibrio parahaemolyticus* during the summer of 2013, with another additional 15 cases potentially linked to Connecticut waters. This outbreak occurred with a *Vibrio parahaemolyticus* Control Plan in place which limited time from harvest to refrigeration to 5 hours. The 5 hour limit was not adequate to prevent the 2013 outbreak from occurring, and a more stringent control plan was required in the outbreak area during 2014 and 2015. Prior to 2013, only sporadic cases had been linked to Connecticut growing areas.
- The 2015 *Vibrio parahaemolyticus* Control Plan for the outbreak area was formulated with guidance of national experts in *Vibrio parahaemolyticus* and seafood safety and now requires the rapid cooling of shellfish to an internal temperature of 50 degrees Fahrenheit within one hour of the time of harvest. The DA/BA was funded by the Interstate Shellfish Sanitation Conference to evaluate the effectiveness of the rapid cooling compared to the traditional shellfish cooling processes.
- Oyster production areas not implicated in the 2013 outbreak operate under a general state-wide *Vibrio parahaemolyticus* control plan, which requires a five hour limit from time of harvest to temperature control (either mechanical refrigeration or icing), shading shellfish on the deck of harvest boats, spraying shellfish with water from approved growing areas to keep them cool, monitoring of shellstock temperatures once on board, and reducing internal temperatures of shellfish to less than 50°F within 5 hours of placing under temperature control. Additionally there are recently adopted national requirements for temperature record keeping and transportation documentation requirements that must be adhered to by harvesters and dealers.
- The 2015 Westport, Norwalk, and Darien *Vibrio parahaemolyticus* control plan requires that all oysters harvested from these areas be immediately placed into an on-vessel ice slurry, or other method of rapid cooling Approved of by the Bureau of Aquaculture, and that the rapid cooling method be capable of reducing the internal temperature of oysters to <50° within one hour of harvest or other approved time frame. The *Vibrio* control plan for the Westport, Norwalk, Darien growing area also includes the general controls outlined in the state-wide *Vibrio* control plan.
- The Bureau of Aquaculture has approved rapid cooling methods for six harvesters in the Westport, Norwalk and Darien growing area and has also approved rapid cooling methods for three harvesters who have voluntarily adopted the rapid cooling controls while working in areas with a five hour harvest limit.
- The Bureau of Aquaculture continues to work with aquaculture producers to ensure an understanding of the new regulations as well as educate harvesters that the warmer waters and unseasonable weather patterns must be considered while adopting strategies to eliminate the possibility of shellfish-related illnesses. Bureau analysts have spent many hours on-board harvest vessels during 2015 evaluating rapid cooling processes and making recommendations to improve existing controls. The ultimate goal is to reduce the risk of illness associated with Connecticut shellfish, in order to ensure that our shellfish industry continues to produce a high quality and safe source of shellfish for Connecticut residents and out-of-state consumers.

Environmental Monitoring for *Vibrio parahaemolyticus* in Long Island Sound

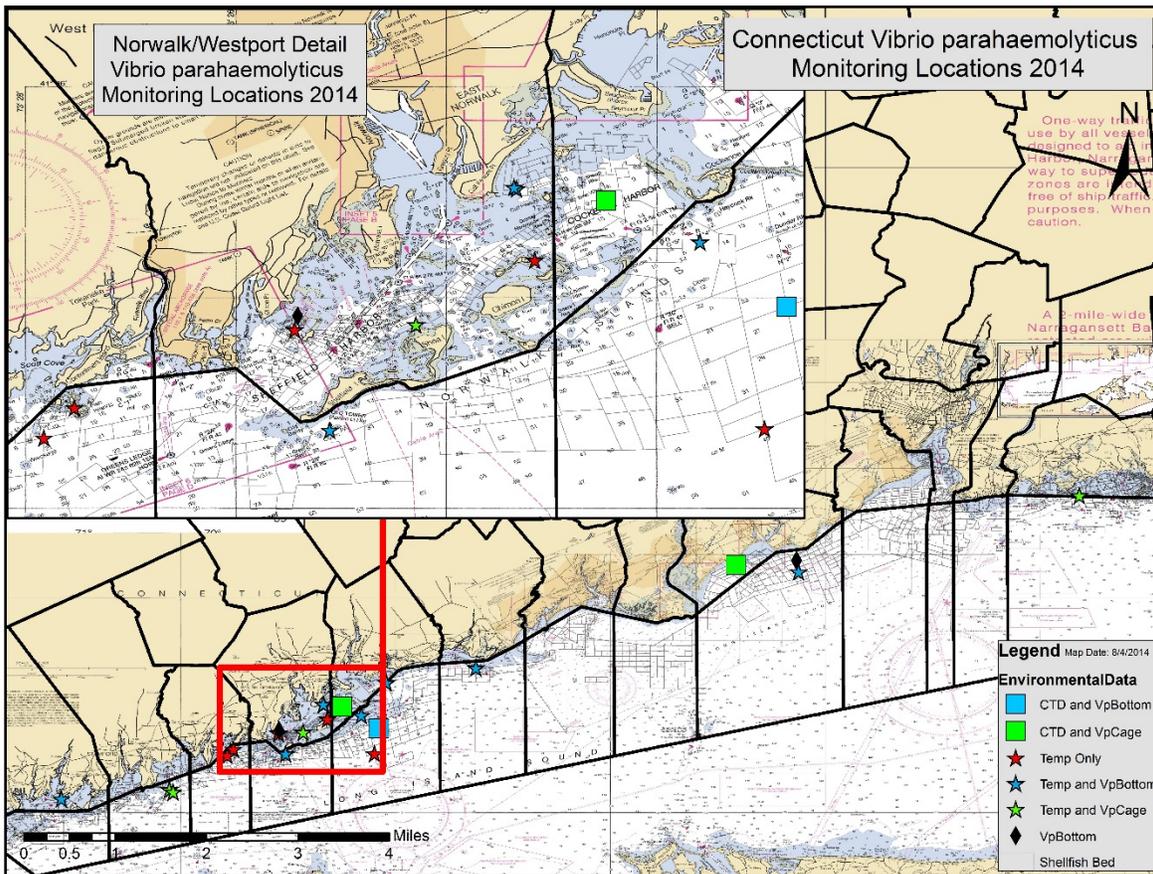
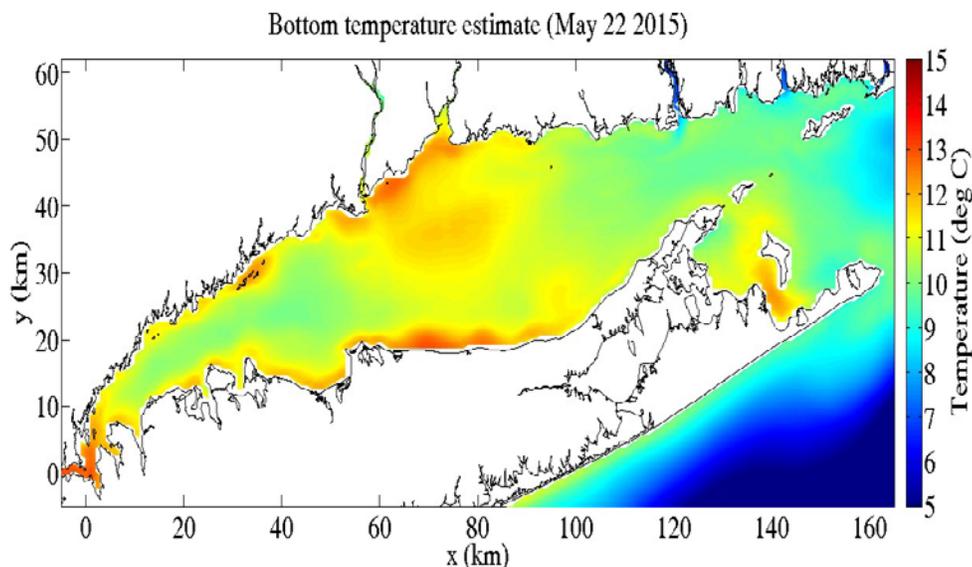


Figure 2. Nautical chart of Long Island Sound showing the sample and monitoring equipment locations for the 2015 *Vibrio parahaemolyticus* Monitoring Program.

- In order to gain a better understanding of *Vibrio parahaemolyticus* levels and their relevance to implementing meaningful *Vibrio* controls in Connecticut growing waters, the 2015 DA/BA monitoring plan includes the collection of environmental parameters such as water temperature, air temperature, salinity and depth that may correlate to levels of *Vibrio* bacteria in shellfish. In addition, post-harvest time and temperature controls currently in place as required by the Connecticut 2015 *Vibrio parahaemolyticus* Control Plans will be evaluated by using continuous temperature data loggers (ACR Smart Button) to determine the effectiveness of post-harvest temperature controls and correlate these controls to quantifiable impacts on *Vibrio* levels. See Figure 2 for 2015 *Vibrio parahaemolyticus* monitoring program locations.
- The temperature data loggers expand the collection of environmental data such as air and water temperatures and internal shellfish temperatures so that data can be collected on a continuous basis.

2015 *Vibrio parahaemolyticus* Illnesses and update on Vibrio Illnesses and Research Efforts

- Thus far in 2015, the DA/BA has received only sporadic reports of Vp illnesses attributed to CT shellfish, and no confirmed single-source Vp cases in which CT shellfish were the sole shellfish consumed.
- The DA/BA was funded by the Interstate Shellfish Sanitation Conference (ISSC) to evaluate the effectiveness of the rapid cooling compared to the traditional shellfish cooling processes. Initial results indicate that rapid cooling using an ice slurry is effective at keeping total Vp bacteria from doubling while on-board the vessel and also keeps levels of pathogenic Vp indicators at consistently low levels at or near the detection limit of the test. Traditional Vp controls which allow 5 hours from harvest to temperature control and 10 hours to an internal temperature appear to allow significant post-harvest bacterial growth as compared to the rapid cooling.
- Predictive modeling based on water temperature from the initial year of modeling results have allowed the DA/BA to trigger the rapid cooling controls based on water temperatures above 68°F. All confirmed CT illnesses have been associated with harvest from waters above 68°F. Having a water temperature trigger instead of a set start date for controls will save harvesters the cost of icing shellfish when there is a low risk for Vp illnesses. In 2015, it appears that the transition from a set start date of June 1 for rapid cooling controls to a water temperature trigger of 68°F was effective in limiting illnesses.
- DA/BA staff has taken a leadership role in a collaborative effort with FDA and NOAA to develop tools to better forecast risk of Vp illness, and is part of a steering committee tasked with guiding the development of forecasting tools and bringing together academic, regulatory and industry stakeholders to develop regional models, as part of the North East Region Vibrio Forecasting Partnership.



BUREAU OF REGULATION AND INSPECTION

Beginning with the announcement of the spread of Highly Pathogenic Avian Influenza (HPAI) into commercial poultry flocks situated within the Mississippi flyway the department began preliminary planning for the introduction of HPAI into the Northeast US.

In the winter of 2014/2015, the federal Food and Drug Administration conducted its biennial audit of the bureau's Milk Safety program. The audit determined program compliance with national standards and program effectiveness. The audit was completed with no significant findings.

- Revenues collected from licensing and product registrations totaled \$2,080,678.80
- The Licensing Unit processed applications and issued licenses and registrations during FY 2015 as follows: 166 Animal Importers, 266 Commercial Kennels, 132 Dog Training Facilities, 387 Grooming Facilities, 101 Pet Shops, 211 Animal Control Officers, 6 Egg Processing Plants, 1 Fur Breeder, 1 Commission Sales Stable, 1 Equine Auction, 89 Poultry Dealers, 44 Livestock Dealers/Brokers, 3 Swine Garbage Feeders, 131 Milk Dealers, 119 Milk Sub dealers, 2 Poultry Slaughter Facilities, 3,119 Retail Dairy Stores, 121 Milk Producers, 17 Retail Raw Milk Producers, 7 Raw Milk/Cheese Manufacturers, 165 Milk Examiners (lab techs and bulk haulers), 10 Milk Laboratories, 78 Bulk Milk Pickup Tankers, 20 Cheese Manufacturers, 11 Cervidae Herds, 87 Seed labelers, 552 Feed companies (12,208 registered products), 325 Fertilizer companies (3,540 registered products), 30 Liming Material companies and 142 Soil Amendment Companies (486 registered products).
- Complaint Investigations conducted: 12 consumer complaints (CT Grown advertising, product defects or illness that involved fruits/vegetables, milk, milk products, pet food or livestock feeds); 24 complaints of poultry or livestock neglect; 12 complaints of quality of life nuisances caused by agricultural operations.
- The Dairy Division collected and analyzed 978 samples of processed/manufactured milk, milk products and cheese, 168 milk container samples 227 samples of raw milk for pasteurization and 224 samples of retail raw milk for compliance with milk safety regulations including the presence of pathogens and animal drug residues. Collected 154 private water samples and 43 dairy cooling water samples. The Dairy Division conducted 250 Grade A Dairy Farm inspections, 64 Retail Raw Milk Farm inspections, 150 Milk Plant/ Cheese Plant inspections, 85 milk tanker inspections.
- Orders/Warnings issued: ten (10) quarantine orders due to the detection of parvovirus in dogs in municipal pounds and pet shops; two (2) quarantine orders due to livestock importation violations; nineteen (19) stop sale (milk products) due to product quality violations; forty-three (43) milk quality violation warnings
- The Bureau of Regulation and Inspection's State Animal Control Division inspected 77 dog pounds, 123 pet shops, 342 pet grooming facilities, 197 commercial kennels, 103 dog training facilities, and processed 216 rabies cases where humans or domestic animals were exposed to a rabid animal. The Division investigated 1,281 complaints, 4 livestock damage claims, issued 88 written warnings, 18 infractions, 5 misdemeanor summons and had 17 arrests.
- Agricultural Commodities Unit

- Samples collected and submitted to UConn's CVMDL for livestock and poultry disease surveillance testing included: 2,646 milk samples for mastitis testing; 458 samples for swine brucellosis and pseudorabies testing; conducted T.B. (tuberculosis) surveillance testing on 6,103 dairy cows as required by the Milk Safety Program.
- Samples and laboratory analysis by the Connecticut Agricultural Experiment Station. 335 -seed samples, 88 -livestock feed samples, 68 -fertilizer samples
- Shell Egg 2- Registered – 12 Inspections, Poultry Processor 2-Registered- 4 Inspections, Controlled Atmosphere Storage-Apples 3 registered-80 inspections-4 certifications.
- Through funding from a Federal-State agreement with the USDA-Agriculture Marketing Service (AMS) Specialty Crops Inspection Division, a Bureau staff member, licensed as a USDA auditor and under the direction of the Bureau, provides USDA food safety audits that include Good Agricultural Practices (GAP)/Good Handling Practices (GHP) Audits, Produce GAP Harmonized Audits, and commodity specific audits. These are voluntary food safety audits that verify adherence to the recommendations made in the Food and Drug Administration's (FDA) Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables. Requesting farms/businesses that meet the minimum requirements receive a certificate from the USDA and are listed on the USDA-AMS website.
- Seventeen Connecticut farms/businesses were audited and meet the minimum audit requirements outlined by USDA-AMS. This program will continue to assist Connecticut farmers, re-packers, and wholesalers in remaining competitive nationwide and worldwide as the demand for food safety programs continues to grow.
- In cooperation with the Department of Correction, the Bureau continued to operate a large animal rescue/rehabilitation facility at the York Correctional Center in Niantic. This past year the State Animal Control Division seized 11 horses, 1 potbellied pig, 70 goats, 1 chicken, 1 rooster, and 1 duck from abusive situations and the animals were added to the animal population at the facility. The Bureau also continues to work with the farm programs at the Corrigan – Radgowski and Northern Correctional Centers housing various livestock at these facilities.
- Pursuant to the provisions of C.G.S. §22-126a, Testing of Animals in Drafting Contests, obtained samples from 10 animals entered in draft pulling contests held at Connecticut fairs that were submitted to the University of Florida Racing Laboratory for analysis for the presence of drugs. The presence of performance enhancing drugs was not detected in any of the animals selected for testing during the 2014 fair season.
- With USDA cooperative agreement funding support, the Bureau continued animal disease surveillance and outreach activities for Avian Influenza, Scrapie and other reportable animal diseases; continued implementation of the National Animal Disease Traceability Program; and partially funded two positions associated with the cooperative agreement programs. The Bureau provided funding to the Connecticut Veterinary Medical Diagnostic Laboratory (CVMDL) at the University of Connecticut to conduct the essential diagnostic services and to support personnel needed to accomplish surveillance goals and to assist in animal disease investigations and disease-free status certifications i.e. National Poultry Improvement Plan (NPIP). State animal health surveillance information is coordinated by the State Veterinarian and shared with USDA through quarterly accomplishment

reports and participation in the National Animal Health Reporting System (NAHRS) and the National Animal Health Laboratory Network (NAHLN).

- Avian Influenza surveillance activities are financially supported by the Notifiable Avian Influenza cooperative agreement with the USDA. The bureau uses this funding to subsidize testing of domestic poultry conducted at the University of Connecticut Veterinary Diagnostic Laboratory, and outreach to poultry owners concerning biosecurity.
- The Bureau continues to maintain the current Animal Disease Traceability (ADT) infrastructure and expand its ADT program through continued funding support through a USDA, APHIS, Veterinary Services cooperative agreement. The USDA ADT Final Rule requires states to meet USDA performance standards for official animal identification and for monitoring and reporting interstate animal movement activities based on data generated from Interstate Certificates of Veterinary Inspection (ICVI), Exhibition and Import Permits as well as investigations of illegal importation of targeted species and timed test trace-backs.
- Official animal identification and animal interstate movement information is entered into a number of electronic data bases that include: the Standardized Premise Registration System (SPRS); Trace First's Core One application (formerly the Animal Health and Surveillance Management (AHSM) database); the Animal Identification Numbering Management System (AINMS); and the Veterinary Services Process Streamlining System (VSPS). Required USDA e-Authentication Level 2 access authorization and USDA Information Security Awareness Training is renewed annually by the Bureau Director, the State Veterinarian and the Traceability Program Coordinator.
- The bureau issued \$4,982,224.84 in Dairy Sustainability Grants to dairy farms pursuant to the provisions of Public Act 09-229.
- The Animal Population Control Program (APCP) issued 7,657 vouchers (3,810 dogs/4,054 cats) for the vaccination and sterilization of dogs/cats from municipal impound facilities, feral cat organizations and pets owned by low-income CT residents. Benefits were provided for 5,674 animals (2,859 dogs/75% and 2,815 cats/70%) for a 74% overall voucher redemption rate. In addition, 11,348 pre-surgical vaccination vouchers were distributed of which one-half were rabies vaccinations.