Beginner QA Activity

#1 in a 6-Part QA Educational Series

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Need: bananas, apples, marking pens (all sorts), note paper, tape, stapler.

If possible, give a banana or apple to each child (banana should be green or yellow with no brown spots). If too many youth, give one piece of fruit to a few youth and assign the others these tasks:

1. Observers—watch and report what happened.
2. Buyers – decide which items they will purchase after
3. Dissectors—(announce this category last)—will open the bananas and look for QA issues.

Have all youth with fruit stand shoulder-to-shoulder at one location and instruct them to deliver their product to another location (such as from one side of a room to another). You can leave the instructions this simple or add other criteria such as they must use a partner, have to do it as quickly as possible, etc. We must be able to tell whose fruit is whose throughout the activity. Hopefully some youth will choose to roll, throw, kick or otherwise traumatize their fruit during delivery. Also hopefully some fruit ID techniques will also cause some trauma. If activity is done inside, be sure youth are mindful of lights or other breakable objects in the room.

After all bananas have been delivered, the dissectors will open them up and look at the “carcasses” and show them to the buyers. Note bruising and other QA issues that could influence purchasing decisions.

Processing questions

- Would you eat your fruit after this activity? Why or why not?
- Which fruit were buyers willing to buy?
- Would a buyer be able to sell your product to another person with pride and confidence?
- Which fruit now has the highest value? The lowest?
- What aspects of the fruit made it more or less likely to be damaged?
- How did your handling techniques and management decisions affect the food product?
- What animal handling techniques can cause similar damage?
- How does the number of people handling the food product affect likelihood of damage?
- If this were an animal, how was the hide damaged by your actions?
- What characteristics of animals make them more or less likely to develop carcass problems?
- Would you eat the meat you produce? If not, why not?
- What are good food handling practices?

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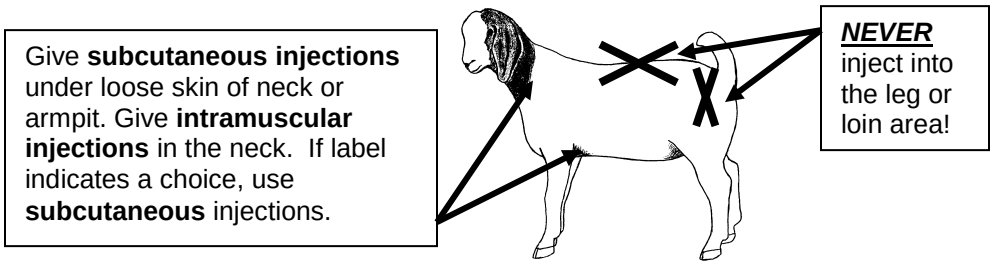
Producing High Quality Market Animals

- Get all prior identification and treatment records from breeder
- Select your project animal carefully for good health, proper weight for age and genetic potential
- Practice low-stress methods of animal handling (slow, quiet, no hitting or crowding)
- Minimize use of medications
- Abide by all medication use guidelines, including dosages and withholding time
- Calculate rate of gain needed to meet target weights by target dates; feed for that rate of gain
- Do not hold or push animals
- Do not hold animals off water or feed
- Do not use unapproved medications without discussing it with your veterinarian
- Feed your animal a complete and balanced diet
- Practice routine health care practices such as hoof trimming, vaccinating and deworming
- Provide a clean, safe and healthy environment for your animal
- Exercise your animal a reasonable amount
- When possible, obtain carcass data from your animals; study and learn from the results
- When possible, interview consumers what they thought about the food products you raised
- Make sure that market animals are not cryptorchids or have any other disqualifications
- Avoid offspring of animals known to produce kids with poor carcass characteristics

Ten Good Production Practices (courtesy National Pork Producers' Council)

1. Identify and track all animals
2. Maintain medication and treatment records
3. Properly store, label and account for all medication products and medicated feed
4. Obtain and use prescription medications based on a valid veterinary/client/patient relationship
5. Educate all family member and employees about quality assurance
6. Use drug residue testing when appropriate
7. Establish an effective and efficient herd health management plan
8. Provide proper animal care
9. Follow appropriate feed processing and handling procedures
10. Complete a quality assurance checklist annually



Proper Injection techniques

- ❖ Use SQ whenever possible
- ❖ If IM, use neck muscle
- ❖ Divide large injections into multiple sites
- ❖ Clean and prep injection site if possible
- ❖ Use sterile syringe for each treatment and sterile needle for each animal
- ❖ Use smallest size needle possible for the injection
- ❖ Restrain animal well to prevent needle breakage or excessive tissue damage

Practice routine biosecurity measures such as minimizing visitors, isolating sick animals, disinfecting equipment and quarantining new animals or returning show animals.