

The Mid-Atlantic POULTRY

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FARMER

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Delaware St. University hosts 61st annual Chicken Festival

By NANCY L. SMITH
AFP Correspondent

DOVER, Del. — The campus of Delaware State University, one of Delaware's land-grant universities, hosted the 61st annual Delmarva Chicken Festival on June 18-19.

The event was sponsored by Delmarva Poultry Industry, Inc.

Some 20,000 to 30,000 visitors enjoyed the exhibits, carnival rides, music and, of course, chicken in just about every form from fried and barbecued to chicken tacos and chicken on a stick.

The festival even had its own barbecue sauce available for purchase.

Dignitaries from Delmarva were on hand Friday morning to kick off the event and "remember what an important part of our economy chickens really are," said Mike Castle, Delaware's sole representative in the U.S. Congress.

Sen. Tom Carper of Delaware noted that one of every five chickens in the country is grown in Delaware and that Delmarva chicken is exported around the globe.

He warned, though, that some imports are imperiled by foreign regulation.

He said, "Americans eat white meat and Russians eat dark meat, but Russia is trying to stop imports



Young visitors to the 2010 Delmarva Chicken Festival in Dover, Delaware last weekend were fascinated by hatching live chicks on June 18-19 in Dover, Del.

Photo by Nancy L. Smith

of chicken washed in chlorinated water.

"All our chickens are washed in chlorinated water because it's the best way to make sure they're safe,"

he added. Carper told the crowd that he has urged President Barack Obama to make the exportation of chicken "the top issue" in an upcoming meeting between Obama

and Russian leadership.

Also attending the opening ceremonies were Delaware State Sena-

See FESTIVAL, Page 4

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EPA releases implementation guidelines for CAFOs

The Environmental Protection Agency (EPA) released a guidance document on May 28 to better explain “propose to discharge” and how Concentrated Animal Feeding Operations (CAFOs) can determine if they “propose to discharge.”

This document provides an explanation of the 2008 revised CAFO rule.

If you are not sure whether you need to apply for a permit for your operation, this document may be helpful.

The revised CAFO rule involves a case-by-case assessment by each CAFO owner to determine whether the features of their operation will



POULTRY SPECIALIST

By Jennifer Timmons

Extension Poultry Specialist
University of Maryland Extension

allow a discharge to occur.

Only CAFOs that discharge or propose to discharge are required to seek National Pollutant Discharge Elimination System (NPDES) permit coverage.

An objective assessment by

CAFO owners is needed to determine whether a discharge from the CAFO is occurring or will occur (either from the production area or the land application areas under control of the CAFO owner) for the purpose of determining whether to

seek permit coverage.

The site specific evaluation of the CAFO will help to determine “whether the CAFO discharges or proposes to discharge based on actual design, construction, operation and maintenance” of the facility.

In addition to discharges from the animal production area, discharges from a CAFO also include discharges of manure, litter or process wastewater from land application areas under the control of the CAFO that are not exempt as “agricultural stormwater discharges.”

See TIMMONS, Page 6

Share-ness and awareness

Biosecurity is again the topic of today.

It is human nature to give a helping hand to others.

And it is often frowned upon and thought of as selfish if someone refuses to share their equipment.

But today’s article is about doing just that. It is not always a good idea to borrow from others or to let other borrow from you if you have a small flock.

Not all of us have the right size or number of transport cages, wa-



SMALL FLOCKS

By Brigid McCrea

Small Flock Poultry Specialist
Delaware State University

terers, inoculating guns, legbands, or other pieces of equipment. Borrowing or sharing equipment can cause a bacteria, virus, protozoa or

parasite to enter a person’s property in a very innocent-looking disguise.

But all is not lost.

There are things that you can do to ensure that borrowing equipment does not cause the loss of your entire flock.

First, ask questions.

Since you have worked diligently to keep your birds healthy and in production, why not take a moment to quiz the party from which you wish to borrow.

Have their birds been healthy within the last year?

If this person is someone with whom you converse quite often, then think back to see if you can remember if their flock had any coughing, sneezing, foamy eyes or other ailments in the last year.

If so, then perhaps you should move on and find another source of equipment.

Ask if their flock has needed any medication in the year and for what reasons.

This is sometimes a much less invasive way of determining if their flock has been sick in the last year.

Second, no matter what, give any equipment you lend or receive a thorough scrubbing and disinfection.

That means a two- to three-day

See McCREA, Page 6

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THIS MONTH’S DPI RECIPE

California chicken salad

- 4 boneless, skinless chicken breast halves
- 3/4-cup reduced fat honey mustard salad dressing, divided
- 1 tablespoon orange juice
- 8 cups assorted salad greens
- 1 medium avocado, peeled, pitted, cut in lengthwise slices
- 1 orange, peeled, sectioned
- 1 cup strawberries, sliced
- 1/4-cup coarsely chopped walnuts, toasted

Place salad dressing in small container; add orange juice, stirring to mix. Remove a quarter-cup of the dressing to use as basting sauce; set aside remaining dressing. Place chicken on prepared grill about 5 inches from heat.

Grill, turning once and basting often, about 5 to 7 minutes per side or until chicken is fork tender and internal temperature registers 160 degrees.

Place chicken on platter and slice horizontally into quarter-inch slices; set aside.

On large platter, place salad greens. Arrange chicken, avocado slices, orange sections and strawberries over greens. Drizzle reserved dressing over all.

Top with toasted walnuts. Makes four servings.

Courtesy Delmarva Poultry Industry Inc.

Can bacteria fly?

During the last few years, we are becoming a little more concerned about trying not to get sick or make someone else sick from sneezing and coughing.

Around the world, we have seen many outbreaks of disease caused by viruses and bacteria that are sometimes spread rapidly by contact with sick individuals.

We know our bodies are filled with billions of microorganisms and when we cough or sneeze, thousands of bacteria or virus particles could be sprayed into the air.

We believe that sometimes a healthy person can get sick if they breathe or touch some of the organisms that might come from a sneeze or a cough, but it is really hard to figure out how often that happens.

Bacteria and viruses are so small and light they can easily "fly" though the air whether or not they are surrounded by water droplets.

Any air movement could easily push a bacterium around. We think bacteria are so light that about one trillion (1,000,000,000,000) of them together weigh only a gram.

Viruses are even smaller and you would need more than 100 trillion of them for a gram.

Whatever number of these organisms becomes airborne with a sneeze or a cough, most of them may not survive long enough to infect another person.

Bacteria that are airborne may not survive long if they become too dry.

These organisms all need water, food and nutrients and maybe another host organism to survive.

Since our air can contain numerous types of bacteria, viruses and fungi, many food processors test their air to monitor the level of certain organisms that they do not want to get into their food products.

Primarily, food industries look for molds, yeast and bacteria that could cause food products to spoil more rapidly.

We know that many pathogenic, or disease-causing, organisms are in the air too, but these are probably at very low levels and are hard to find and to count.

Nevertheless, at Virginia Tech, we recently completed a research project to learn more about the levels of pathogenic Campylobacter bacteria in the air of chicken growout houses.

Another research project will sample the air for Campylobacter in a chicken processing plant.

Campylobacter, along with Salmonella, are foodborne pathogens commonly associated with raw poultry.

Although there has been much research done on isolating these pathogens from poultry production environments using cloacal swabs, fecal samples, intestinal tract contents and dissection, research



POULTRY RESEARCH

By Joseph Eifert

Food Safety and Poultry Processing, Virginia Tech

with air and other environmental sampling has been limited.

Campylobacter bacteria are the second leading bacterial cause of confirmed human foodborne

illness in the United States, and raw chicken may be the primary source.


Live poultry can become colonized with this organism which can

spread rapidly through a flock or a grow-out house.

Other research studies have shown that at three weeks of age, most chickens in a commercial grow-out house will not be infected with Campylobacter, but by the age of five weeks, most chickens may be infected.

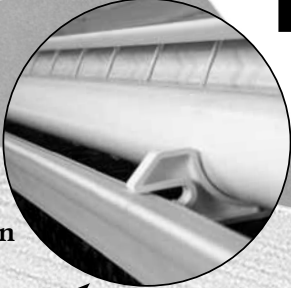
Most commercially raised chickens are raised in large flocks, usually numbering more than 30,000 chicks, within a large grow-out house.

See EIFERT, Page 6




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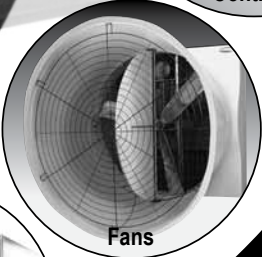
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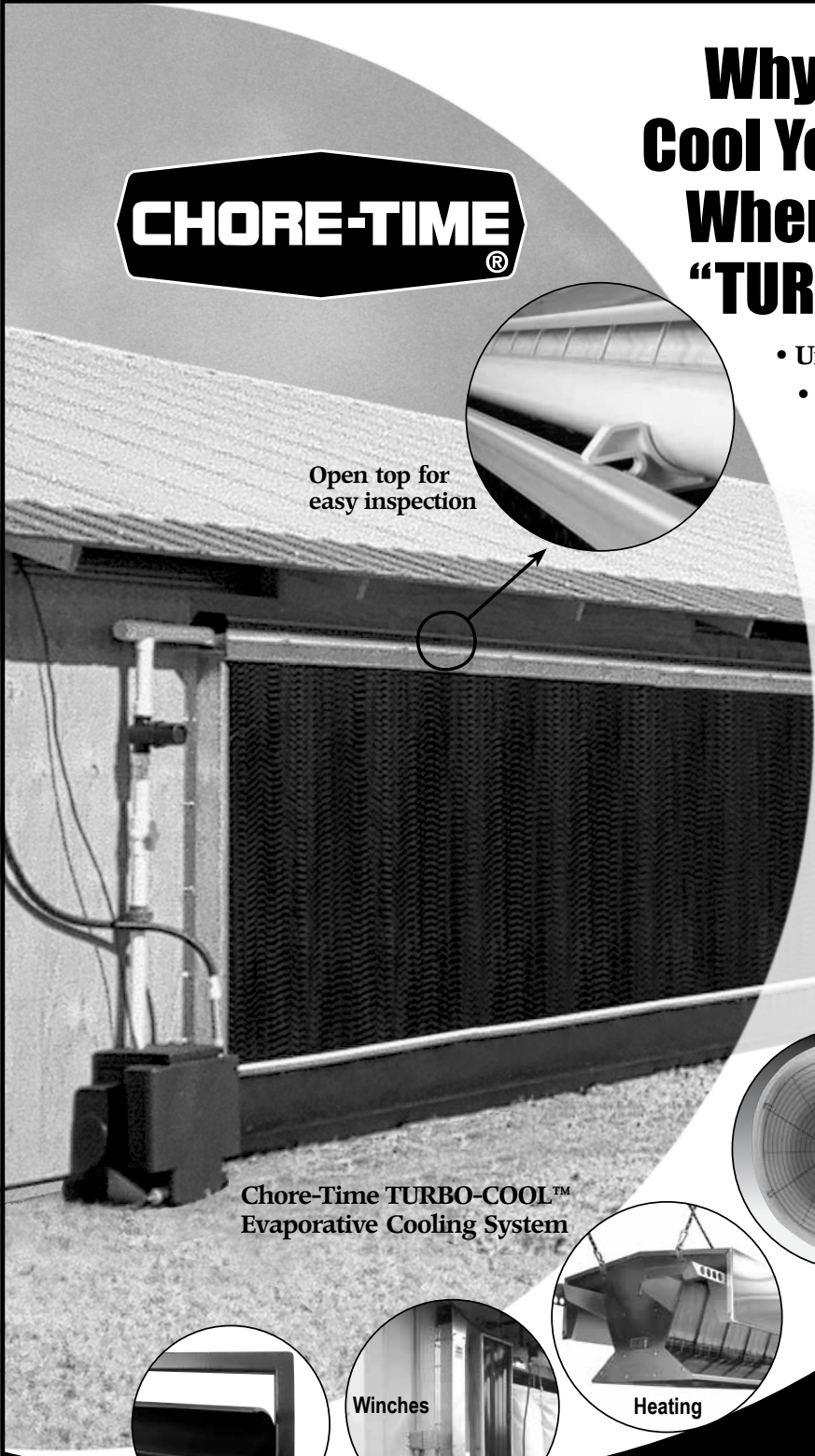
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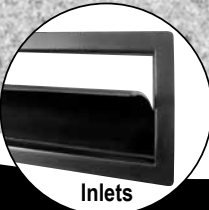
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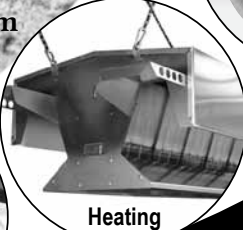
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DPI's Outstanding Poultry Producers

Fifteen outstanding poultry producers were honored at this year's Delmarva Poultry Booster Banquet on April 14 in Salisbury, Md. In subsequent issues of *The Mid-Atlantic Poultry Farmer*, photos of each of the outstanding poultry producers will appear.



Herman and Florence I. Kauffman, left, of Greenwood, Del., who are poultry growers for Allen's Hatchery, Inc., were honored at the 54th annual DPI banquet in Salisbury, Md., along with Eddie and Linda Kelley, above, of New Church, Va., who are poultry growers for Perdue Farms Inc.

Photos courtesy of Delmarva Poultry Industry Inc.

Festival ...

Continued from Front Page

tor F. Gary Simpson and six State representatives as well as representatives from other federal and state legislative offices.

Blair Ranneberger, president of DPI, cited the importance of the chicken industry to the region, noting that the total acreage in the region allocated to the production of corn and soybeans to feed the birds is greater than the area of the state of Rhode Island.

"Nine million pounds of ready-to-eat chicken leaves the Delmarva daily," he said.

"Today, we produce enough chicken to produce 120,000 people their per capita consumption. It takes 73 (chicken) houses and 24 producers to satisfy the market's needs" for a single day, he said.

Visitors to the two-day festival found many old favorite attractions including the giant frying pan.

The pan, which dates from 1988, and its identical 1950 predecessor, was built by Mumford Sheet Metal Works of Selbyville, Del.

This year, the chicken cooking was done by members of the Rotary Clubs of Kent County in Delaware.

The 650-pound pan is 10 feet in diameter and eight inches deep with an eight-foot handle.

It requires 180 gallons of cooking oil and can cook 800 chicken quarters at a time.

New at the festival this year, according to Connie Parvis, festival



Sen. Tom Carper, D-Del., joins Brenda Farmer, Delaware State University director of university, during an address at last month's Delmarva Chicken Festival.

coordinator for DPI, was a cooking demonstration, "The Chicken Meets the Chef" featuring professional chefs from the Dover area offering creative chicken recipes.

Mountaire Farms brought excitement to the festivities with its Chickin' Pickin' Contest.

Contestants used skill and strat-

Photo by Nancy L. Smith

egy to see who could pick and shred the most meat from whole cooked chickens.

The baby chick exhibit provided hands-on fascination for a succession of children and their parents who also enjoyed the photo opportunities of their children gently cuddling the fluffy yellow babies.

The small hatchery, too, offered endless entertainment as viewers, both children and adults, cheered as chicks broke their shells and emerged.

Children competed in spoon races, egg tosses and three-legged races while their parents enjoyed displays of antique tractors and cars.

Sherman the Shorebird made an appearance.

The Delmarva broiler industry consists of 1,700 growers who provide some 11 million chickens to the market each week.

More than 14,000 Delmarva residents are directly employed in the chicken industry and DPI estimates that each job in the poultry processing industry produces 7.2 jobs elsewhere.

Delmarva produces 7 percent of all U. S.-grown broilers.

Sussex County, Delaware is the number one broiler producer in the nation with annual production of more than 200 million birds.

Nancy Wagner, executive director of community relations for Delaware State, served as chair of the festival.

This was the fifth time the festival has been held at Delaware State and the ninth time it has been held in Dover.

Principal sponsors of the event included Allen Family Farms, Inc.; Delaware Lottery; City of Dover; Kent County, Delaware; Outside Unlimited; Pepsi Bottling Ventures; and WSFS.

Poultry training session draws 30-plus participants

By NANCY L. SMITH
AFP Correspondent

SALISBURY, Md. — What does it take to be a successful poultry producer? Is it meticulous recordkeeping? Is it expending one's best efforts in maintaining a clean, properly vegetated site? Is it obtaining the correct permits and keeping them current?

More than 30 current and prospective poultry producers who attended a day-long training program at the Wicomico County Cooperative Extension office on July 7 got lots of advice from the experts.

Gary Kelman, director of the Maryland Department of the Environment Office of Special Programs, described U.S. Environmental

Protection Agency permit requirements for Concentrated Animal Feeding Operations.

He noted a farm that has a man-made conveyance, such as a swale or pipe, that can carry contaminated wastewater from the production area to surface water is considered to "propose to discharge" wastewater under the regulations. CAFO regulations are issued under the Clean Water Act, Kelman said, which is concerned only with surface water.

Because of the way the regulations are written, Kelman said, "most animal feeding operations are probably CAFOs." Some 530 Maryland applicants have begun the CAFO permit process by submitting a notice of intent, Kelman said.

But no applications are complete because CAFO permit applicants also must submit a Comprehensive Nutrient Management Plan, a document outlining conservation practices and management activities that, when implemented as part of a conservation system, will help ensure that both production and natural resource protection goals are met.

Kelman's discussion of the CNMP requirements prompted questions from attendees.

The issues center on the fact that "there are so few people to write CMNPs, there's a delay in getting them," Kelman explained. He assured growers that lack of a CMNP will not be the basis for a penalty if they file paperwork showing they are in the process of getting a plan prepared.

Assistance with CNMP preparation is available free from Natural Resource Conservation Service and for a fee from other trained experts.

Erin Dorsey, one of three NRCS employees who are tasked with assisting producers in the preparation of CNMPs, explained that a CNMP must address both the chicken production area and the land treatment area.

The CNMP must cover background and site information, manure and wastewater handling and

storage, farm safety and security, land treatment practices, oil and risk assessment, nutrient management and recordkeeping. In addition, sections on feed management and other utilization activities are recommended.

Dorsey said preparation of a CNMP begins with a site visit and mapping, updating the conservation plan and "a look at manure storage to see if it is adequate."

She said, "We do a walk-around and talk about what you want to do."

She explained that a "no land" plan can be prepared if crops are

not being raised on the farm. "The 'land plan' includes chickens and the land on which you are growing crops and applying manure."

Attendees were concerned about the public disclosure of their information. Kelman told them that all NOI and CNMP filings are available at local libraries for public inspection and comment for 30 days. But, he assured them, "The good thing is we don't put a notice in the local paper. It's on our website and you really have to look for it."

Equally of concern was the possibility of a public hearing if one is

requested by a member of the public.

Kelman noted that regulations provide for a public hearing if one is requested and the reviewer's concern cannot be addressed by other means. "A public hearing is a place to take down comments. You aren't there defending your plan. It's not like a trial," he told the growers.

If no comments or requests for a hearing are received, the CAFO is registered. Kelman assured attendees, "Everyone who applies will get

See TRAINING, Page 7



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Timmons . . .

Continued from Page 2

This document states that, under the Clean Water Act, agricultural stormwater discharges are excluded from the definition of the term “point source” (only point source pollution is regulated under the NPDES program).

The CAFO NPDES regulations provide that precipitation-related discharges that qualify as agricultural stormwater discharges from land application areas at a CAFO are not subject to NPDES permit requirements.

In order “for discharges from the land application area to qualify as agricultural stormwater, manure and wastewater must be applied in accordance with site specific practices that ensure appropriate agricultural utilization of nutrients.”

This means manure application should be in accordance to your

nutrient management plan.

The guidance document also states that discharges from CAFOs are not limited to manure or manure nutrients.

The Clean Water Act prohibits the discharge of “any pollutant” from a point source. Some examples of a pollutant (as defined in the Clean Water Act) are chemical waste, discarded equipment, garbage and agriculture waste.

EPA regulations only require CAFOs that discharge or propose to discharge to seek permit coverage. It is important to state that a CAFO proposes to discharge if “based on an objective assessment it is designed, constructed, operated or maintained such that a discharge will occur.”

It is important to know that EPA expects the CAFO operator to “make an objective assessment of the operation to determine

whether the CAFO will discharge based on a site-specific evaluation of the actual design, construction, operation, and maintenance of the facility.”

EPA recommends the objective assessment to “take into account not only the manmade aspects of the CAFO itself, but climatic, hydrologic, topographic, and other characteristics beyond the operator’s control that affect whether the CAFO will discharge given the design, construction, operation, or maintenance of the CAFO.”

When a CAFO owner performs the objective assessment, he/she should consider the possible sources of pollutants at the CAFO such as animal confinement areas; feed storage areas; manure storage areas; confinement house ventilation fan exhaust and other site specific sources of pollutants, in addition to any pathways for pollutants from

the CAFO to reach waters of the United States.

EPA suggest some factors that are applicable to a CAFO’s objective assessment include proximity of the CAFO to waters of the United States; management of mortalities; drainage of the production area and exposure of animal waste and feed to precipitation or other water.

It is important to know based on NPDES regulations, that if a CAFO has discharged in the past, “the CAFO would be a CAFO that discharges unless the conditions giving rise to the discharge have changed and the cause of the discharge has been corrected such that the CAFO is not discharging and will not discharge based on the design, construction, operation, and/or maintenance of the facility.”

See TIMMONS, Page 7

McCrea . . .

Continued from Page 2

cleaning process in an area of your property that is no where near your flock.

Clean with warm, soapy water and a scrub brush.

Let dry overnight and then apply a disinfectant according to the label directions. Let dry before use, preferably in direct sunlight.

If someone has borrowed your equipment, then you will need to clean it in the same manner as just described before returning it to your regular use.

Thirdly, think about if the equipment needs to come directly onto your property. Perhaps it can sit at the front of the house and you can bring around the chickens rather than bringing the equipment into the pen.

Many a time, as a matter of convenience, unclean transport coops have been toted into a pen while owners load up only a few birds.

Then, within days, the rest of the flock becomes ill with a new or mysterious ailment.

Hmmmm. . .so what could have been done differently?

Keep the transport coop on the bed of a truck sitting out in front of the property and take your birds by hand to the container.

Yes, it takes more time, but there is less risk of disease.

What’s yours is mine and what’s mine is yours is a nice thought, but in the world of poultry disease, it is the perfect avenue to spread out of control. Make sure that you put in that extra little bit of elbow grease

toward cleaning, because nobody wants to suspect a friend or neighbor of spreading disease via poorly cleaned equipment.

* * *

Upcoming events: Have you ever thought about raising meat chickens for use by your family? Many people claim that there is no better taste in the world than a chicken raised at home.

You may want more control over how your meat is raised, or perhaps you want to feel more independent in how you raise your food.

Many of our readers have started with laying hens and want to learn a bit more about what it takes to raise meat birds before diving right in!

You have many options with

regard to pasture, breed selection, and feed choices.

In the very near future, DSU is planning workshops on how to raise pastured poultry, specifically pastured broilers and turkeys.

These will be short workshops with hands-on opportunities. We will be highlighting some of the pastured poultry management methods, coop design, and much more. Even if you are not sure about raising your own birds for meat, come and learn more about the process so that you can make an educated decision. As an agenda and more details become available, we will post information at www.cooptastic.bravehost.com.

Space will be limited, so be sure to check the website often.

Eifert . . .

Continued from Page 3

This large scale rearing makes it very easy for pathogenic bacteria to spread within a flock.

While *Campylobacter* bacteria do not cause illness in birds they can have a serious impact on human health since they could be ingested with raw or undercooked poultry meat.

The bacteria are easily killed by meat cooking temperatures, so illness usually is a result of undercooking or by contamination of another food product with raw or undercooked poultry.

For our research project, air and other environmental samples were collected from three commercial chicken grow-out houses when flocks were three, four, and five weeks old.

Fecal/litter samples were collected from disposable booties

worn over protective shoe coverings. Pre-moistened sponges were used to sample house feed pans and water dispensers on drink lines. *Campylobacter* was detected at each farm (house), across all three ages (3, 4, and 5 weeks), and from each sample type.

Salmonella was not detected in any of the environmental samples.

For all 270 samples, 41 percent were positive for *Campylobacter*.

Collectively, 28 percent of air, 44 percent of sponge, and 50 percent of bootie samples were positive for *Campylobacter*.

The methods used in this study were non-invasive to live animals, and relatively rapid and specific.

And, our study generated valuable information for improving the ability to detect, or optimize sample recovery of, *Campylobacter* in poultry production.

Additionally, these sampling

methods could enable poultry processing facilities to coordinate scheduled processing of flocks with lower pathogen incidence, as a way to reduce post-slaughter pathogen transmission.

In other words, if poultry flocks (houses) were tested two days before the birds went to a processing plant, then the flocks that had a relatively high prevalence of *Campylobacter* could be processed near the end of the workday so that they had a lesser chance of increasing *Campylobacter* contamination in the processing plant.

We hope to conduct other related research projects that could lead to interventions to inactivate airborne *Campylobacter* or to limit cross-contamination, or to decrease the colonization rate of infected flocks.

Reducing the prevalence of this pathogen on poultry farms may

lead to a lower prevalence on processed poultry.

Even if the *Campylobacter* prevalence or level of live birds cannot be reduced, we could still use air and environmental sampling to reduce *Campylobacter* in processed poultry.

As mentioned above, environmental sampling for pathogens could be used as a pre-screening procedure that would allow scheduled processing of non-pathogenic or relatively low pathogen concentration flocks to be processed early in the day to limit in-plant cross contamination in slaughter facilities.

We may not be able to produce *Campylobacter* and/or *Salmonella* free raw chicken, but we are working on ways to reduce the numbers of these bacteria and, more importantly, to reduce foodborne illness caused by these bacteria.

BROILER REPORT

Placements up 5 percent

For the week ending July 3, 2010, growers placed 12 million broiler chicks in Delmarva growing houses, according to the Maryland field office of USDA's National Agricultural Statistics Service. These placements were 4.7 percent above the comparable week a year earlier. Broiler-type chicks hatched (11.1 million) decreased 3.5 percent from the comparable week in 2009. Eggs set in incubators during the week totaled 13.1 million, an decrease of 2.1 percent from the same week a year earlier. Federally inspected slaughter on Delmarva was 12 million for the week ending June 26, 2010, compared to 12.4 million slaughtered during the same week in 2009.

Broiler-type eggs set and chicks placed on Delmarva

Week Ending	Eggs set 1/		Chicks hatched 1/		Chicks placed 2/	
	2009	2010	2009	2010	2009	2010
05/08/10	13,549	13,091	11,796	11,750	12,048	12,031
05/15/10	13,833	13,084	11,600	11,188	11,853	12,034
05/22/10	13,764	13,324	11,641	10,156	11,795	11,472
05/29/10	13,455	13,071	11,510	10,955	11,612	11,957
06/05/10	13,698	13,296	11,826	10,977	11,976	11,881
06/12/10	13,507	13,157	11,729	11,102	12,832	11,821
06/19/10	13,526	12,970	11,461	10,997	11,557	12,085
06/26/10	13,807	13,370	11,647	11,151	11,647	11,950
07/03/10	13,382	13,101	11,467	11,063	11,468	12,010

1/ For all broiler-type chicks, including those intended for hatchery flocks.
2/ The difference between chicks hatched and placed. Includes chicks withdrawn for hatchery flocks, inshipments and outshipments. To avoid disclosure of proprietary information, those numbers are not published.

NATIONAL BROILER MARKET AT-A-GLANCE

July 7 — Price trend is steady-to-weak in the Midwest, steady elsewhere. Offerings are light to heavy, mostly light to moderate for current trade needs. Retail and food service demand is light to good, mostly moderate for mid-week business. Floor stocks are balanced to long. The market activity is moderate. In the parts structure, movement is moderate to good. Price trend is steady to firm on wings with good movement. Supplies of wings are moderate to mostly light. Price trend on all other parts are steady to instances weak. Supplies of all other parts are moderate to heavy. In production areas, live supplies are moderate. Weights are trending lighter in areas being affected by extremely hot weather. The market activity is moderate.

Source: USDA/AMS Poultry Programs, Market News Branch
Atlanta, GA 404-562-5850
PYMNATL@ams.usda.gov

DELMARVA BROILERS AND FRYERS

Less than trucklot asking prices are unchanged at 89 to 98 cents. Price trend is steady. Movement of ready-to-cook whole birds is moderate as dealers assess current trade needs. Seller offerings are light to moderate for heavier sizes and moderate to heavy for lighter weights. Live supplies are moderate; weights are mixed from desirable to light with hot weather continuing to affect sizes. Processing schedules are moderate to moderately heavy. Market activity is moderate. In the parts complex, supplies are light to moderate with wings remaining in the best position.

*Estimated Slaughter of Broiler/Fryers in Delmarva, June 2, 2010

Estimated	Actual	Avg. Weight	Actual	Avg. Weight
07/07	07/05	07/05	06/30	06/28
2,302	(A)	(A)	2,297	5.84

(A) Not reported to avoid disclosing individual operations.

Source: USDA AMS Poultry Programs, Market News & Analysis Branch
Atlanta, GA 404-562-5850
http://www.ams.usda.gov/mnreports/AJ_PY039.txt
e-mail: PYMNATL@ams.usda.gov

Timmons ...

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It is very important to understand as a CAFO owner or operator that "a permitted CAFO may discharge according to permit conditions and thereby would not be discharging in violation of the Clean Water Act.

However, an unpermitted CAFO may not lawfully discharge under any circumstances" because the Clean Water Act prohibits all unpermitted discharges.

The CAFO rule also provides a voluntary no discharge certification option. If you are the owner of an unpermitted CAFO, it is important to recognize that the objective

assessment is an ongoing process as CAFO operations change over time.

The guidance by EPA states "a CAFO cannot ensure compliance with the Clean Water Act by evaluating its design, construction, operation, and maintenance at one fixed point in time."

EPA recommends that an unpermitted CAFO keep records of its operations and maintenance and continually assess whether current circumstances warrant NPDES permit coverage.

Some of the information to include in these records are drainage maps that reflect current conditions, operating procedures, and

inspection records and records of nutrient management planning.

When assessing your operation to determine if it "discharges or proposes to discharge" there are four areas to include in your assessment.

These areas include the animal confinement area, waste storage and handling, mortality management, and land application practices.

This guidance document also discusses, in detail, the factors associated with these areas to consider whether a discharge is occurring or will occur.

All livestock or poultry owners in the Delmarva region are encour-

aged to review this document. This guidance document is available at www.epa.gov/npdes/caforule.

EPA will continue to conduct CAFO inspections on poultry farms on Delmarva.

There is no doubt the water quality of the Chesapeake Bay and its tributaries is important to all of us living on the Delmarva Peninsula.

This guidance document is an additional tool for animal operators to evaluate and determine their compliance with EPA's NPDES rule so that we can continue to operate environmentally responsible and economically viable farms in the Delmarva region.

Training ...

Continued from Page 5

a permit if they fulfill the application requirements."

After registration, producers must comply with requirements concerning housekeeping, record-keeping, field storage, maintenance of setbacks or approved buffers and must file an annual report, Kelman said.

Kelman's discussion of a few CAFO regulatory requirements confused and frustrated some audience members.

Most bothersome was an EPA regulation that assumes a poultry operation can be "nondischarge,"

but assumes that every operation will have a discharge.

When some audience members sought to debate the issue with Kelman, one of the session organizers, Jenny Rhodes, Queen Anne's County extension educator, agriculture and natural resources, said, "Our job today is to educate you about the rules so you know what you have to do. If they don't make sense, it's not up to us."

Kelman added, "For a poultry operation, it's not difficult not to discharge. You guys shouldn't complain. There are no discharge limitations, only nutrient management plan requirements."

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