



Description

Pork Quality Assurance Plus incorporates an animal well-being component into the original Pork Quality Assurance® (PQA®) certification program. The industry's solution is a continuous improvement system focused on producer education, certification, and premises assessment.

Why was PQA Plus Developed?

- Educate producers, both adults and youth, on the ten (10) good production practices to eliminate volatile drug residues, improve food safety and quality, and animal care.
- To put the pork industry in a position to demonstrate to its customers the commitment of the industry to providing the best possible care for its animals.
- To assure consumers they are purchasing the highest quality, safest product possible.

There are three stages to PQA Plus:

1. Individuals Training. Anyone associated with the operation, from the owner to the bookkeeper, can go through the program.
2. On-Farm Assessment. This involves a certified advisor coming on-site to assess your procedures. The advisor can also help you address challenges that might surface.
3. Operations that have passed site assessment could be selected for a random audit. This is not designed to critique the producer, but to survey the program's effectiveness and identify any needed adjustments.



Washington Swine Information Day

Washington Swine Information Day features an array of presentations that have been organized to meet the diverse and unique needs of Pacific Northwest swine producers. Topics at the day's event include transportation requirements, animal handling, basic swine nutrition, and show pig carcass quality.

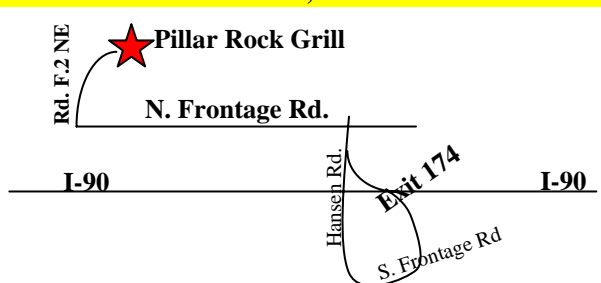
The featured speaker will be Mr. Tim Holmes from Creswell, North Carolina. Tim grew up on a large grain and 250 head cow/calf farm in northeastern North Carolina. Tim graduated with a B.S. in Engineering from East Carolina University. Tim operated a large grain and 400 sow farrow to finish pasture based farm for over 24 years. Tim is currently the lead auditor of the Animal Welfare Approved program.

A Pork Quality Assurance Plus training will take place for both youth and adult pork producers. Participants that successfully complete the training session will be certified in the national PQA Plus program.

NOTE LOCATION CHANGE:

Pillar Rock Restaurant

(Moses Lake Golf & Country Club)
1373 Rd F.2 NE
Moses Lake, WA 98837



From I-90 West: Exit 174, right on Hansen, immediate left on N. Frontage Rd., right on Rd F.2 NE. Strait to Pillar Rock

From I-90 East: Exit 174, right on S. Frontage Rd, right on Hansen, left on N. Frontage Rd, right on Rd F.2 NE, Strait to Pillar Rock

WASHINGTON SWINE INFORMATION DAY



February 4, 2011
8:50 AM to 5:30 PM
Pillar Rock Restaurant
Moses Lake, WA

*A seminar designed for
Progressive Pork Producers and
Stakeholders in Washington State
and other PNW States*

Information will be valuable to:

- *Commercial and Small Production Swine Farms in the Pacific Northwest
- *Niche Pork Marketers
- *Agriculture Educators
- *Agency Representatives
- *Youth Producers
- *Fair & Jr. Show Representatives



Washington Swine Information Day

February 4, 2011



- 8:15 a.m. **Registration**
- 8:50 **Welcome— WSU Extension**
- 9:00 **News from WSU—**
Department of Animal Sciences Update, Dr. Margaret Benson, Chair
WSU Swine Center Update, Mr. Dean Peters, WSU Swine Center Manager
- 9:30 **Are You Legal on Washington Roadways with Your Trucks, Trailers and Farm Vehicles—**
 Washington State Patrol, Commercial Vehicle Division
- 10:15 **Break**
- 10:45 **Handling and Transporting Pigs: Safely, Humanely, and Efficiently—**Mr. Paul Klingeman, Pure Country Pork, Ephrata, WA
- 11:45 **Basic Swine Nutrition: From Nursery to Farrowing—**Dr. John McNamara, WSU Department of Animal Sciences, Pullman
- 12:30 pm **WPP Luncheon —National Pork Board and Pork Checkoff Update—**Stacie Shafer National Pork Board, Des Moines, IA
- 1:30 **Pasture Pork: What Does That Mean? Opportunities/Challenges:?** —
Featured Speaker: Mr. Tim Holmes, Pork Producer and Lead Auditor for Animal Welfare Approved, Creswell, NC
- 3:00 **Break**
- 3:30 **Effects of Genetics on The Carcass Quality of Youth Show Pigs—**
 Dr. Jan Busboom and Mr. Mark Heitstuman, Washington State University Extension
- 4:00 **Pork Quality Assurance Training—Youth and Adult Concurrent Sessions**
 Adult Session: Sarah M. Smith, WSU Grant/Adams Extension, Ephrata
 Youth Session: Janet Schmidt, WSU Whitman County Extension, Colfax
- 5:30 **Adjourn**
- 6:00 **WPP Dinner and Annual Meeting—**Scot Cocking, WPP President

*Extension programs are available to all without discrimination.
 Evidence of discrimination may be reported through your local Extension office.*

Washington Swine Information Day
February 4, 2011
Pillar Rock Restaurant
Moses Lake, WA

	Fee	Number	Amount
Registration	\$35	x	= \$
<i>Includes: seminar, WPP dues, break, lunch, & handouts</i>			
Youth Registration	\$20	x	= \$
<i>Includes: seminar, handouts, break, lunch & handouts</i>			
Afternoon Session (1:00-5:15 PM)	\$15	x	= \$
No Lunch—includes <u>afternoon</u> seminar, break & handouts			
Additional Lunch	\$20	x	= \$
WPP Evening Dinner	\$25	x	= \$
Total Amount Enclosed			\$
Reminder: Registrations postmarked after January 27 will result in a \$15 late fee. DO NOT WAIT, get your registration in early!			

Send completed form with check payable to **Washington Pork Producers**, WSU Grant/Adams Extension; Courthouse PO Box 37; Ephrata, WA 98823

Name(s) _____

Address _____

City/State/Zip _____

Phone _____

E-mail _____

Do you have special needs?:
 (WSU Extension will call to verify your request)

Moses Lake Lodging: Moses Lake has many convenient, quality lodging choices. Lodging information available at www.moses-lake.com or by calling the Chamber of Commerce at 1-800-992-6234

Cancellation Policy: If you cancel your registration by phone, 509-754-2011-Ext 413, or email, smithsm@wsu.edu, before January 25, you will receive your registration minus \$10 dues payment plus a \$15.00 cancellation fee.