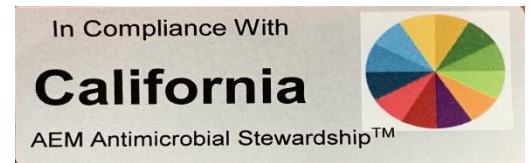


INTEGRADED PATHOGEN MANAGEMENT PLAN



1. PROTOCOL (from the disease syndrome most likely encountered in the practice)
2. REFERENCES (focus on those reduces use of antibiotics)
3. DATE UPDATED (continuous quality improvement)
4. SUBJECTIVE (chief complaint, history)
5. OBJECTIVE (what is observed on current encounter)
6. ASSESSMENT (DX) (list in priority)
7. PATHOGENS (including details of epidemiology)
8. PLAN (included further tests indicated)
9. TREATMENT (RX) (need directions and label, 15 requirements of VFD 2017)
10. FOLLOW UP (F/U) (4 options)
11. NOTES (clarification and detailed monitoring)
12. REVIEWER (qualifications and date signed)

The purpose is to be realistic. We cannot live without control, of pathogens and antimicrobials have been our helping hand since World War II. Yes, we did become over reliance on them but we had very few options. Vaccines have not work very well especially for some pathogens. Bacterial phages the Russians used in the early 20 century but technology never developed them to usage. We relied upon controlled exposure. Ionization radiation can only be used on a dead animal. We will continue to

use an integrated pathogen control program. Total continues quality control is what the CALIFORNIA AEM ANTIMICROBIAL STEWARDSHIP is about. We are always looking to improve our pathogen control in pork and beef production. Most all disease outbreaks cause is a combination of factors. Genetic, nutrition and husbandry are usually involved and the producer should manage those issues first. Then use pathogen control technology which is usually a selection of an antimicrobial at a proper dose given in a specific route for the proper time and MONITOR. In the past we just administered the antimicrobials and did little to assure they were working as we thought they should. A lot of over use of antimicrobials is economics. As time went on antimicrobials became cheaper and the cost of meat production became more expensive so we tried to, cheapen the cost of meat production by using more. This cost over 15 % more to produce meat. Are you the consumer, and or a buyer willing to pay the extra 15%? Show me!