



Risks Associated with Feeding Raw or Improperly Cooked Food Waste to Swine

Food waste feeding to swine is also commonly known as garbage feeding or swill. In Spanish, it is known as Escamocha, Lavaza, Descarte, Friegue, Filtradas, and Sobras. Feeding raw or improperly cooked animal food waste to swine can spread foreign animal disease and pathogens of public concern. Some backyard swine owners might not be aware that feeding raw or improperly cooked food wastes to swine poses a risk of introducing devastating foreign animal disease.

What is Food Waste?

Food waste refers to plate waste, kitchen, or table scraps, garbage, and swill, and all food residuals discarded after serving. It can be defined as any edible material or by-product that is generated in the production, processing, transportation, distribution, or consumption of food.

Disease Risk

Contaminated meat that is present in untreated food waste can cause diseases that may spread to other livestock or humans. Illegally imported animal products, such as meats and sausages, could cause outbreaks of foreign animal diseases such as foot and mouth disease, classical swine fever, African swine fever, swine vesicular disease, pseudorabies (Aujeszky's disease), brucellosis, tuberculosis, and transmissible gastroenteritis if fed to swine without being properly cooked. Other public health agents of concern that could be present in food waste from any source are *Salmonella*, *Campylobacter*, *Trichinella*, and *Toxoplasma*.

Cooking Food Waste

Raw Meat Present in Food Waste Must be Cooked

Food waste or garbage fed to swine must be heat treated, as mandated by the 1980 Swine Health Protection Act, to reduce the risk of foreign animal diseases and to eliminate any other pathogens.

All table or plate scraps resulting from handling, preparation, cooking, or consumption of food requires cooking before feeding to swine. The Swine Health Protection Act does not require cooking of non-meat food waste or by-product items (e.g. bakery waste, vegetable waste, etc.). Treatment of garbage that consists of industrially processed materials is subject to the same treatment requirements as other regulated garbage, except for materials that meet the definition of processed products.

In California, garbage that may contain animal waste including all or part of an animal carcass is required to be heated throughout at boiling (212°F or 100°C) for 30 minutes and be agitated during cooking to ensure that the prescribed cooking temperature is maintained throughout the cooking container for the prescribed length of time. Farmers should keep in mind that a license to feed garbage to swine is required by the California Department of Food and Agriculture (CDFA) and can be obtained from the Animal Health Branch (AHB). Once a license to feed garbage is granted, the facility will be inspected by an Animal Health district office representative on a monthly basis.

Restaurants, Food Transporters, and Disposers of Food Waste

Businesses that prepare and sell food (restaurants, hotels, fast food outlets, hospitals, and other institutions) must not dispose of food waste in any way that would make it available for food waste feeding. Likewise, those involved in the handling, transporting, and disposal of food waste must not dispose of food waste in any way that would make it available for food waste feeding. Leftover fruit, vegetables, or breads that have been on the same plate as animal products or by-products must not be fed to swine unless properly cooked.

Livestock Owners

Although some people may think that food waste is a cheap source of feed, it can put the livestock industry and the whole economy at risk. Livestock owners must not feed raw or improperly cooked food waste to swine. This includes food scraps from the household and from food businesses



International Travel

Don't Bring Meat Products to the United States from Other Countries

Entry of foreign animal diseases into California could occur through the importation of prohibited animal products. Meats, sausages, chorizo, and non-pasteurized milk products from other countries can carry viruses, bacteria, or pests that could cause outbreaks of foreign animal diseases such as food and mouth disease, classical swine fever, African swine fever, or swine vesicular disease. If in doubt, declare items to quarantine officers at the point of entry.

What Should Swine Be Fed?

Swine can be fed commercially prepared swine rations, grain, fruit, and vegetables from markets. Do not feed vegetable, fruit, or bread scraps that have been in contact with animal products or by-products unless properly cooked. Bread that contains any meat material (bacon or ham) or milk by-products that originate from unlicensed milk processing plants should not be fed to swine.

Preventing Diseases

- When traveling, do not bring back animal products, such as meats, sausages, chorizo, and non-pasteurized milk products.
- Do not feed raw or improperly cooked waste products, table scraps, or animal carcasses to swine.
- Do not feed carcasses from hunted or trapped mammals such as feral swine or deer.
- Fence properly to prevent wild pigs from coming into contact with domestic pigs.
- Practice thorough cleaning, disinfection, and drying of equipment, clothing, trailers, or other items that have been exposed to animals from different sources.
- Prevent contact of animals that have been off your premises with other animals on your premises.
- Implement and maintain an effective rodent control program. Biosecurity and good hygiene, maintaining perimeters, baiting, and trapping are all part of rodent control.

Keeping foreign animal diseases out of the United States is everyone's responsibility! Keep foreign animal diseases out of California. Do not feed raw or improperly cooked food waste to swine.

CDFA Animal Health Branch

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For more information, please visit: www.cdfa.ca.gov/ah

