



# Meat Messenger

North Dakota State Meat and Poultry Inspection Program

2016 Quarter 4

## NDMPIP Welcomes Newest State Meat Processing Plant

Kevin's Place in Beulah is the newest North Dakota company operating as an official processing establishment under the State Meat and Poultry Inspection Program.

Owner Kevin Sasse has been making fleischkuechle with his family for years. A fleischkuechle is a seasoned meat patty encased in a dough pocket that fries up to a nice golden brown color.

Kevin obtained a retail and catering license and has been selling fleischkuechle for a while. His fleischkuechles were so popular

that a bar hired him as an employee to make the fleischkuechle in the bar's kitchen.

Kevin's Place developed enough business that Kevin decided to scale up production, so he could sell cases

of fleischkuechle to the bars, restaurants and grocery stores in the area. He purchased a dough divider/rounder that cuts fresh dough into chunks that drop into the rounder, which molds the dough into balls. Each dough ball is run through a sheeter twice, flattening balls into rounds. The rounds are hand stuffed with seasoned beef mixture, folded over, sealed, and frozen. The



*One of Kevin's prepared fleischkuechles*

process is labor intensive, so most people don't want to take the time to make fleischkuechles like their grandparents did, but Kevin is happy to make them. The key for the taste and texture; Kevin hand mixes the meat to keep it tender. He says that many people grew up on the traditional German dish, so it is quite popular in ND, especially around the Beulah area.



*Kevin's dough cutter and rounder*

### What would you like to read in the next issue?

The Meat Messenger is your newsletter. If you like the content, please feel free to share this issue with your employees, your livestock producers and customers. We welcome any questions, comments, or suggestions for future topics. Please contact **Nathan Kroh** at [nkroh@nd.gov](mailto:nkroh@nd.gov) or 701-328-4767 or **Julie Nilges** at [jnilges@nd.gov](mailto:jnilges@nd.gov) or 701-204-3248.

## Meat Messenger

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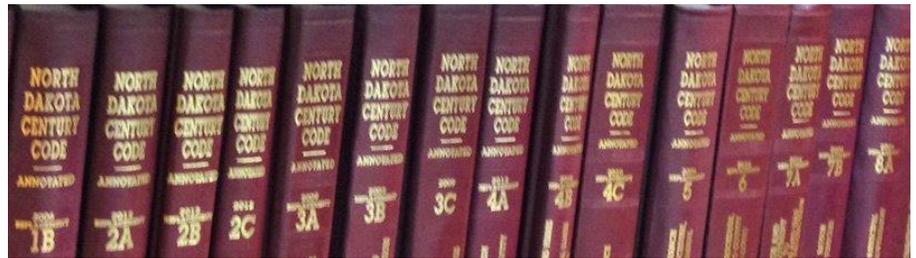
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## Regulation Reminder

**9 CFR Parts 416.1 - 416.6**

**Applicable to Custom Exempt and Official Establishments under the jurisdiction of the NDMPIP**

Any individual making alterations to an existing facility or building a new facility must submit plans for NDMPIP review prior to construction. Plans must contain sufficient detail for the NDMPIP to review including:

1. Floor plan accurately drawn to scale
2. The plan must identify the intent for each room/area and should show the location of all processing and cleaning equipment
3. Entrance/exits, loading/unloading areas
4. Materials for all floors, walls, ceilings, and work surfaces
5. Location of floor drains
6. Source of water supply and method of sewage disposal

Facility regulations allow for a large amount of flexibility in construction and design, but they place the responsibility for the building design and materials used in the hands of the owner/operator. The facility must meet the performance requirements, but the regulations do not specify the means to achieve those results.

The NDMPIP reviews the floor plans looking for contamination issues from employee traffic, unnecessary exposure of foods to possible contamination, and potential cross-contamination between raw and ready-to-eat areas and other compliance concerns with the sanitation performance standards. This is a service to meat plant operators to identify common issues, but meeting the sanitary performance standards is ultimately the responsibility of the plant owners/operators.

For more information about the Sanitation Performance Standards, please review the State Meat and Poultry Inspection Program Facility Requirements Handbook found at <https://www.nd.gov/ndda/program/meat-inspection>.

# L&M Meats Can Now Ship Across State Boundaries



Congratulations to L&M Meats for entering into the Cooperative Interstate Shipment (CIS) program. The CIS program allows for L &M meats to apply the federal inspection legend, which allows them to ship their popular snack stick packs to any state in the U.S.

Jeff Novak (co-owner) is really excited to participate in the program. "At L&M Meats, we believe the CIS program is going to help us by expanding our ability to provide our delicious product to a vast market of consumers across state borders," he said.

than an average of 25 employees, provide adequate separation of CIS products from state, retail or custom exempt products, and be in good standing with the NDMPIP.

To participate in the CIS program, establishments must have less

North Dakota is one of four state meat inspection programs participating in the CIS program, a cooperative agreement with USDA that allows state inspectors to provide the same inspection as federal inspectors would; allowing products to cross the state lines. The advantage of the program is the plant and inspectors already have a working relationship and the establishment can choose what products they would like to produce under CIS or state inspection. They simply have to ensure separation of the products and apply correct labels. There is also additional quarterly USDA oversight by a federal Selected Establishment Coordinator. The changes to the daily operation are minimal, yet it opens up great opportunities to sell ND meat products anywhere in the U.S.



*John Watts (left) and Jeff Novak (right) are excited to offer their products to other states.*

# Takara Reed New Northeast Meat Inspector



The North Dakota Meat and Poultry Inspection Program (NDMPIP) would like to welcome Takara Reed as the newest meat inspector for the North Dakota Department of Agriculture.

Takara graduated from Colorado State University with a Bachelors of Animal Science. She worked in the Colorado State meats lab as a meat lab associate in Fort Collins for four years.

Her job duties will include custom exempt facility and official establishment inspection coverage in the NE region of ND. Recently moving from Denver, she said North Dakota is quite a change, but she does enjoy the outdoors - especially riding bike and hiking.

# Feral Swine - Invasive Species



*By Beth W. Carlson, DVM  
Deputy State Veterinarian,  
State Board of Animal Health*

According to North Dakota Century Code 36-26-01, “feral swine” are swine which appear to be untamed or undomesticated, appear to have reverted from a domesticated to a wild state, and are free-roaming.

Feral swine are an invasive species that cause extensive damage to crops, property and the environment. They are also known to carry over 30 diseases and 37 parasites that can be transmitted to livestock, people, pets and wildlife. In 2009, the North Dakota Legislative Assembly enacted legislation to prohibit releasing feral swine as well, to prevent activities promoting or supporting the hunting of feral swine.

When feral swine are sighted in North Dakota, the State Board of Animal Health should be notified immediately. Attempts will be made to identify whether the swine are truly feral or if they are escaped domestic swine which are private property. The State Veterinarian’s office works cooperatively with USDA-Wildlife Services, USDA-Veterinary Services, the North Dakota Game and Fish Department and local authorities to investigate all feral swine reports and to remove feral swine from the wild.

Feral swine which are destroyed are tested for multiple diseases to establish whether the animals may have spread disease to wildlife or livestock in the area.

Individuals who encounter feral swine should not destroy them unless they encounter

feral swine on their own property and there is a threat of harm or destruction of property. As soon as possible following destruction of the animal, but always within 24 hours, the individual must notify the State Board of Animal Health (BoAH) at 701-328-2655. If the office is closed, after-hours contact information will be provided by calling the same number. BoAH staff will make arrangements to have the entire carcass collected and provide any special instructions.



# Handwashing: Contamination Deterrence and “DIY Seasonal Cold” Prevention

Handwashing is the most effective way to prevent the spread of disease and contamination. One might say that handwashing is an affordable self-vaccine. It is good practice for an establishment to train all employees to wash hands with warm, soapy water for 20 seconds at the following times: before and after handling food; after using the bathroom; after changing a diaper; after handling pets; after tending to a sick person; after blowing their nose, coughing, sneezing or touching anything other than the food product they are working with, i.e. frocks, hats, refuse and re-use boxes, telephone.



Further, 9 CFR 416.5 Employee hygiene lists the following:

- a. **Cleanliness.** All persons working in contact with product, food-contact surfaces, and product-packaging materials must adhere to hygienic practices while on duty to prevent adulteration of product and the creation of insanitary conditions.
- b. **Clothing.** Aprons, frocks, and other outer clothing worn by persons who handle product must be of material that is disposable or readily cleaned . Clean garments must be worn at the start of each working day and garments must be changed during the day as often as necessary to prevent adulteration of product and the creation of insanitary conditions and,
- c. **Disease control.** Any person who has or appears to have an infectious disease, open lesion, including boils, sores, or infected wounds, or any other abnormal source of microbial contamination, must be excluded from any operations which could result in product adulteration and the creation of insanitary conditions until the condition is corrected.

For more information, or posters, contact: NDMPIP at 701-328-4767 or USDA Meat and Poultry Hotline at 1-888-MPHotline (1-888-674-6854) or [www.fsis.usda.gov](http://www.fsis.usda.gov).

## Helpful Meat Information

The State Meat Inspection Program was enacted by the 1999 Legislature to increase the opportunities for meat processors and livestock producers in the state of North Dakota. Our website has helpful information to answer all your questions, such as:

- Developing Labels for Official State Meat Inspection
- Donating Meat Frequently Asked Questions
- Facility Requirements Handbook
- Frequently Asked Questions About Official Meat Inspection
- Guidelines for Meat Processing Establishments Processing Venison
- Inspection Requirements for Meat and Poultry Businesses
- Official State Meat Inspection
- Meat Processing in North Dakota - Guidelines for Operating a Business

Please find this information at <http://www.nd.gov/ndda/program/meat-inspection>, or contact us by phone at (701) 328-2231, or by mail at 600 E. Boulevard Ave., Dept. 602, Bismarck, ND 58505-0020.

# Processing Deer from a Chronic Wasting Disease Unit

By Dr. Andrea Grondahl



During late October and early November the North Dakota Game and Fish (NDGF) Department published some news media regarding deer hunting and Chronic Wasting Disease (CWD). One Q & A included language that was somewhat confusing and inaccurate. The question was, “If I shoot a deer in Unit 3F2, what field dressing restrictions must I follow?” The first part of the answer stated “Hunters cannot transport a carcass containing the head and spinal column outside of Unit 3F2 unless it’s taken to a state-inspected meat processor within five days of the harvest date.” According to the ND Department of Agriculture’s Meat and Poultry Inspection Program (NDMPIP), the definition of ‘state-inspected’ is an establishment that has a grant of inspection and slaughters livestock and/or processes meat products under regulated inspection.

After conversing with personnel from the NDGF, I learned it was not their intent to restrict these carcasses to only state-inspected establishments. The intent is for them to go to a custom exempt or official meat processing establishment that is registered and inspected by the NDMPIP or USDA. These establishments operate under regulations that require proper disposal of the inedible. Because the inedible may contain the infectious agent of CWD, it must be properly disposed of to prevent contamination of other areas in the state. The reason for it having to be delivered to an establishment within five days is to give hunters ample time to get to the meat processing establishment during its business hours. Processors are not responsible for checking or enforcing this time frame.

If there are further questions regarding this Q & A or other issues related to deer processing, contact Dr. Andrea Grondahl at (701) 328-4762 or [agrondah@nd.gov](mailto:agrondah@nd.gov).

## FSIS Recalls & Alerts Count

Jul - Sep 2016

Misbranding and potential allergen contamination	7
Potential <i>E. coli</i> O157:H7, O103, or <i>Salmonella</i> contamination	7
Produced without inspection or bypass import inspection	7
Potential presence of extraneous materials	4
Water did not meet National Drinking Water Standards	2
Excessive nitrite	1
Product was held under unsanitary conditions	1
<b>Total Recalls in 3rd Quarter 2016</b>	<b>29 recalls</b>
<b>Class 1 recalls - 21</b> Reasonable probability that eating the food will cause health problems or death	<b>Class 2 recalls - 8</b> Potential health hazard situation in which there is a remote probability of adverse health consequences from eating the food
<b>Class 3 recalls - 0</b> Situation in which eating the food will not cause adverse health consequences	
More than 1,019,629 lbs. plus three recalls of an undetermined amount of meat and poultry implicated in recalls	

Further information on all current recalls and alerts can be found at: <http://www.fsis.usda.gov/wps/portal/fsis/topics/recalls-and-public-health-alerts>

# Classified Ads

We are always looking for industry related items to advertise in the Meat Messenger. We post sale and want ads FREE. Contact Julie Nilges (701-204-3248) at [jnilges@nd.gov](mailto:jnilges@nd.gov) or Nathan Kroh (701-328-4767) at [nkroh@nd.gov](mailto:nkroh@nd.gov) with product description and contact information.

**True Brand cooler:** Cooler has two sliding doors and was manufactured in 2001 - \$1,000;

**New one-quart plastic containers with lids:** \$20 per lot of 50.

Please contact Calvin or Alex for more information at 701-743-4451. Located in Parshall.

**Slaughter/processing business located in Esmond, ND.** Fully operational meat processing facility, all equipment and supplies included. Currently custom-exempt, with option for retail and/or state inspected status, many equipment/facility upgrades last four years. Very strong customer base. Please contact Denise for more information at: 701-438-2334 or 701-351-1231.

\*Housing is available and the local area market is favorable for those interested.

**Zuber Smokehouse:** This smokehouse has 750 lb. capacity currently set up with liquid smoke delivery, but natural smoke generator may be included in sale.

**Hobart Vacuum Packing Machine:** Hobart double chamber vacuum packer (model H-210G-2) asking \$2200. Please call Keith for more information and pricing at 701-256-2116. Located in Langdon, ND.

**Walk in Freezer:** 10ft x 16ft already disassembled and ready-to-go. Asking \$2500.

Please call Brian at 701-663-0558 for more information. Located in Mandan.

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## Find us on Facebook



Our Facebook page benefits both consumers and processors with facts about inspection, rules for producers who want to direct market their products, and tips for safely preparing meat and poultry products.

Please check out our page or feel free to ask a question by signing into Facebook and searching for North Dakota Meat and Poultry Inspection Program.



*The Meat and Poultry Inspection Program Facebook Page*

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