



# Meat Messenger

North Dakota State Meat and Poultry Inspection Program

2010 Quarter 3

## West Fargo Pa's Pizza, Inc. Joins State Meat Inspection Program



Commissioner Goerhing with Pa's Pizza owners.

Pa's Pizza, Inc. in West Fargo is the latest North Dakota company to operate under the State Meat and Poultry Inspection Program (NDMPIP) after receiving their grant of inspection on April 15, 2010.

Although owner/production operator Todd Gianakos and co-owner Dan Passolt officially started doing business in the spring of 2010, Todd's long family history in the pizza and restaurant business combined with his chef knowledge has helped perfect his recipes, hence their slogan "You'll Lika Da Sauce". Dan owns several commercial businesses and together the two have created Pa's Pizza, Inc., specializing in the manufacturing and wholesale sales of frozen pizza. Retail purchases are also available at the company's location at 756 Center St., West Fargo, ND.

In a press release by the North Dakota Department of Agriculture, "Pa's Pizza has met all requirements for the meat inspection program," said Agriculture Commissioner Doug Goehring, who presented owners Todd Gianakos and Don Passolt with a certificate of inspection and letter of congratulations at the company's open house and ribbon cutting event on Thursday, July 8, 2010.

Pa's Pizza makes 11 different, 12-inch pizzas, including Canadian bacon, pepperoni, sausage, buffalo, spicy chicken and more. The company sells wholesale to supermarkets, grocery stores and convenience stores in the region both under their own label and custom labels.

Dr. Andrea Grondahl and other meat inspection staff from the North Dakota Department of Agriculture (NDDA) helped Gianakos and Passolt meet regulatory requirements, including a written Hazard Analysis Critical Control Points (HACCP) plan and Sanitation Standard Operating Procedures (SSOPs). Todd and Dan both say, "We find the knowledge of the inspection staff on safety, quality control and efficiency of operations to be helpful to create a cohesive flow to our business".

HACCP is a science-based approach to manufacturing food products. The goal behind the HACCP program is to identify the crucial steps in the manufacturing process and to gain complete control over those places where a danger of microbiological, physical or chemical contamination exists. SSOPs outline the procedures for maintaining overall plant sanitation, including daily cleaning, regularly scheduled maintenance, food handling practices and employee hygiene.

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# Meat Messenger

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Goehring said meat processing plants, accredited by the state inspection program, can sell their products wholesale to other retail establishments in the state.

Meat and poultry products that have been slaughtered and processed under state inspection can be sold on a wholesale or retail basis anywhere in North Dakota.

Goehring said 15 North Dakota companies now operate under the State Meat & Poultry Inspection Program and several others are currently working on accreditation.

Plans in the future are to increase staff and purchase new equipment, "this will help us go from 500-600 pizzas to 800-1000 pizzas per production day", says Todd. The company is excited to expand their business to surrounding areas in North Dakota, and neighboring states.

For more information on Pa's Pizza, please call Todd Gianakos (701) 306-7630.

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## Guidance Document Available Focuses on Fecal Shedding In Cattle

The Food Safety and Inspection Service (FSIS) recommends slaughter establishments receive their cattle from producers who implement one or more documented pre-harvest management practices to reduce fecal shedding and consequential E. coli contamination.

A new FSIS guidance document publication, "Pre-Harvest Management Controls and Intervention Options for Reducing Escherichia Coli 0157:H7 Shedding in Cattle, May 2010" describes several pre-harvest interventions and management practices. It also discusses research about these practices, and links to additional references.

The non-regulatory publication is available at [www.fsis.usda.gov/PDF/Reducing\\_Ecoli\\_Shedding\\_In\\_Cattle\\_0510.pdf](http://www.fsis.usda.gov/PDF/Reducing_Ecoli_Shedding_In_Cattle_0510.pdf).

FSIS encourages pre-harvest interventions as the first control steps in an integrated beef products safety system. Pre-harvest interventions, adequate sanitary dressing procedures at slaughter, and adequate sanitary conditions during further processing are a part of an integrated approach to reduce the public health impact of E. coli.

## Know Your Bacteria (Part 4 of a 4 part series)

The series concludes with the bacteria *Campylobacter jejuni* and *Staphylococcus aureus*.

### *Campylobacter jejuni*

A spiral-shaped bacteria, *Campylobacter* is one of the most common causes of diarrheal illness in the U.S with about 13 cases diagnosed each year for each 100,000 persons. Since many more cases go undiagnosed or unreported, *campylobacteriosis* is estimated to affect over 2.4 million persons every year. It is much more frequent in summer and is most frequently found in infants and young adults. An estimated 124 persons die from *Campylobacter* infections each year.

Most human illness is caused by one species, *Campylobacter jejuni*, but can also be caused by other species. *Campylobacter jejuni* grows best at the body temperature of birds, which readily carry it without becoming ill. The fragile bacteria cannot tolerate drying and can be killed by oxygen. They grow only in places with less oxygen than the amount in the atmosphere. Freezing reduces the number of *Campylobacter* on raw meat.

Most people who become ill with campylobacteriosis get diarrhea, cramping, abdominal pain and fever within two to five days after exposure to the organism. Recovery usually takes two to five days, but can take up to 10 days. Long-term consequences are rare. Some people develop arthritis. Others may develop a rare disease called Guillain-Barré syndrome that affects the nerves of the body. It is estimated that approximately one in every 1,000 reported *Campylobacter* illnesses leads to Guillain-Barré syndrome. As many as 40 percent of Guillain-Barré syndrome cases in the U.S. may be triggered by *campylobacteriosis*.

*Campylobacteriosis* usually occurs in single, sporadic cases, but outbreaks affecting a number of people are not uncommon. Most cases involve eating raw or undercooked poultry meat or cross-contamination of other foods by these items. Infants may be infected by contact with poultry packages in shopping carts. Outbreaks of *Campylobacter* are usually associated with unpasteurized milk or contaminated water. Animals can also be infected, and some people have acquired

their infection from contact with the stool of an ill dog or cat. The organism can be spread from one person to another if the infected person is producing a large volume of diarrhea.

Unpasteurized milk can become contaminated if the cow has an infected udder or the milk is contaminated with manure. Surface water can become contaminated from infected feces from cows or wild birds.

A very small number of *Campylobacter* organisms (fewer than 500) can cause human illness. Even one drop of juice from raw chicken meat can infect a person. In 2005, *Campylobacter* was present on 47 percent of raw chicken breasts tested through the FDA-NARMS Retail Food program

Using similar precautions to prevent other food-borne illnesses is the best prevention from this type of infection. Cook poultry and other foods to proper temperatures before eating, wash hands, and all contact surfaces to stop cross-contamination.

### *Staphylococcus aureus*

A common bacterium found on the skin and in the noses of up to 25 percent of healthy people and animals, *Staphylococcus aureus* is the source of seven different toxins responsible for food poisoning.

The most common way for food to be contaminated with *Staphylococcus* is through food workers who carry the bacteria or through contaminated milk and cheeses. *Staphylococcus* is salt-tolerant and can grow in salty foods like ham. As the germ multiplies in food, it produces toxins that can cause illness. These toxins are resistant to heat and cannot be destroyed by cooking. Foods at highest risk of contamination with *Staphylococcus aureus* and subsequent toxin production are those that are made by hand and require no cooking. Some examples of foods that have caused staphylococcal food poisoning are sliced meat, puddings, some pastries and sandwiches.

*Staphylococcal* toxins are fast acting, sometimes causing illness in just 30 minutes. Symptoms usually develop within one to six hours after eating contaminated

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food. Typical symptoms include nausea, vomiting, stomach cramps, and diarrhea. The illness is usually mild and most patients recover in one to three days. In a few patients, the illness may be more severe.

To prevent staphylococcal toxins from developing, food workers should follow these recommendations:

- Wash hands and under fingernails vigorously with soap and water before handling and preparing food.
- Do not prepare or serve food for others if you have wounds or skin infections on your hands or wrists.
- Keep kitchens and food-serving areas clean and sanitized.
- If food is to be stored longer than two hours, keep hot foods hot (over 140°F) and cold foods cold (40°F or under).

Information for this article is from the Centers for Disease Control and Prevention website, [www.cdc.gov](http://www.cdc.gov). For more information, visit the U.S. Food Safety and Inspection website at [www.fsis.usda.gov](http://www.fsis.usda.gov) (click on toolbar “Fact Sheets”, then click “Foodborne Illness & Disease”).

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## Food Related News

### **New USDA study identifies local gaps in meat processing:**

The U.S. Department of Agriculture has released a preliminary study revealing gaps in the availability of slaughter facilities to small meat and poultry producers. The study by USDA’s Food Safety and Inspection Service (FSIS) attempts to identify areas where small livestock and poultry producers are concentrated but may not have access to nearby slaughter facilities.

The data creates a county-by-county view of the continental U.S., indicating the concentration of small livestock and poultry farms, and noting the location of nearby state slaughter facilities and small and very small federal slaughter establishments. USDA defines “small slaughter establishments” as having between 10 and 499 employees, and “very small slaughter establishments” as having fewer than 10 employees or less than \$2.5 million in annual sales. Small livestock and poultry producers are those with annual sales of \$250,000 or less.

The presentation “Slaughter Availability to Small Livestock and Poultry Producers – Maps” may be found at: [www.fsis.usda.gov/PDF/KYF\\_maps-050410\\_FOR\\_RELEASE.pdf](http://www.fsis.usda.gov/PDF/KYF_maps-050410_FOR_RELEASE.pdf).

### **FDA struggles to keep food safe**

A new report says inefficient use of resources and a “piecemeal approach” to gathering and using information limits the U.S. Food and Drug Administration’s ability to track threats to food safety and head off outbreaks of foodborne illness.

The report by the Institute of Medicine and National Research Council recommends the FDA take a risk-based approach, combining data and expertise to pinpoint is the greatest potential for contamination and other problems along production, distribution, and handling chains. FDA could then direct appropriate amounts of its resources and attention to high-risk areas, increasing the chances of catching problems before they turn into widespread outbreaks.

The report, which was requested by Congress, also outlined organizational steps the agency should take to improve efficiency, and recommends that FDA better coordinate its activities with those of state and other federal agencies that protect the nation’s food supply. In addition, the report says FDA should consider other means of regulating food safety, such as delegating food facility inspections to the states.

FDA is responsible for ensuring the safety of approximately 80 percent of the nation’s food.

The report can be read online at [www.nap.edu/open-book.php?record\\_id=12892&page=1](http://www.nap.edu/open-book.php?record_id=12892&page=1).

### **Grant-writing workshop**

The Northwest North Dakota Grant Writers Roundtable is sponsoring a grant-writing workshop, Oct. 7-8, at the North Central Research Extension Center, 5400 Highway 83 South, Minot. Contact Lori Scharmer at (701)857-6450 or [lori.scharmer@ndsu.edu](mailto:lori.scharmer@ndsu.edu) for more information.

## **Proclamation Includes Hunting over Bait, Transportation Restrictions in Unit 3F2**

### *ND Game and Fish*

The discovery of chronic wasting disease (CWD) in southwestern North Dakota in 2009 has prompted authorities to implement additional safety measures for Deer Hunting Unit 3F2 to reduce the likelihood of the disease spreading within the state. Deer hunting Unit 3F2 includes parts of Adams, Grant, Hettinger, Morton and Sioux counties.

Carcasses containing the head and spinal column cannot be taken outside the unit, except to a state-inspected meat processor. The head can be removed from the carcass and taken to a CWD surveillance drop-off location or a licensed taxidermist. On arrival at a drop-off location, forms will be available to allow transport of the meat to its final place of storage.

All hunters with a 3F2 deer gun license will receive a letter with additional details and instructions. Bowhunters hunting in Unit 3F2 should contact the Game and Fish Department with any inquiries, including the locations of drop-off sites for CWD testing. Drop-off locations for CWD testing during the deer gun season will be announced in late October.”

The proclamation also prohibits hunting big game over bait in Deer Unit 3F2. Bait includes grain, seed, mineral, salt, fruit, vegetables, nuts, hay or any other natural or manufactured food placed by an individual. Bait does not include gardens, wildlife food plots, agricultural crops, livestock feeds, fruit or vegetables in their natural location or unharvested garden produce.

The proclamation prohibits hunters from transporting into North Dakota the whole carcass, or certain carcass parts, of any cervid (deer, elk or moose) from areas within states and provinces with documented occurrences of CWD in wild populations, or from farmed cervid operations.

Only the following portions of the carcass can be transported:

- Meat that is cut and wrapped either commercially or privately.
- Quarters or other portions of meat with no part of the spinal column or head attached.
- Meat that has been boned out.
- Hides with no heads attached.
- Clean (no meat or tissue attached) skull plates with antlers attached.
- Antlers with no meat or tissue attached.
- Upper canine teeth, also known as buglers, whistlers or ivories.
- Finished taxidermy heads.

Free-ranging deer, elk or moose diagnosed with CWD have been found in the following states and provinces: Alberta, Colorado, Illinois, Kansas, Nebraska, New Mexico, New York, Saskatchewan, South Dakota, Utah, Virginia, West Virginia, Wisconsin and Wyoming.

Farmed deer, elk or moose diagnosed with CWD have been found in Alberta, Colorado, Kansas, Michigan, Minnesota, Montana, Nebraska, New York, Oklahoma, Saskatchewan, South Dakota, Wisconsin and Wyoming. Additional areas will be added as necessary and listed on the North Dakota Game and Fish Department website, [gf.nd.gov](http://gf.nd.gov).

Because each state and province has its own set of rules and regulations, hunters should contact the state or province in which they will hunt to obtain more information. For more information, contact the North Dakota Game and Fish Department at (701) 328-6300, or e-mail [ndgf@nd.gov](mailto:ndgf@nd.gov).

## Mobile Slaughter Units

A mobile slaughter unit (MSU), a self-contained slaughter facility that can travel from site to site, can help producers meet consumer demand for locally grown and specialty products and can serve multiple small producers in areas where slaughter services might be unaffordable or otherwise unavailable.

Advantages of a MSU over a fixed structure include lower processing costs, reduced stress on animals, lower capital investment and less community resistance.

As part of the ‘Know Your Farmer, Know Your Food’ initiative, the Food Safety and Inspection Service (FSIS) of the U.S. Department of Agriculture recently published a compliance guide for mobile slaughter units. The guide is available at [www.fsis.usda.gov/PDF/Compliance\\_Guide\\_Mobile\\_Slaughter.pdf](http://www.fsis.usda.gov/PDF/Compliance_Guide_Mobile_Slaughter.pdf).

The guide is intended for owners and managers of a new or existing red meat or poultry MSU who want their unit to come under federal inspection and operate under federal regulations. MSU operators are subject to the same regulatory requirements as a (“brick and

mortar”) facility. The guide also includes the procedures necessary to receive a federal grant of inspection, unique concerns of MSUs, and links to regulatory requirements and resources. Currently, there are five federally-inspected red meat mobile slaughter units in the U.S.

The North Dakota Meat and Poultry Inspection Program (NDMPIP) requirements for MSU are very similar to those outlined in FSIS compliance guide. For individuals interested in operating a state-inspected MSU, this document could be used as a starting point, along with the NDMPIP publication “Meat Processing in North Dakota – Guidelines for Opening a Business.” No state-inspected MSUs are currently operating in North Dakota.

The “Know Your Farmer, Know Your Food” initiative also includes financial assistance programs. For more information on the various grants, loans and support offered by USDA, visit [www.usda.gov/wps/portal/usda/knowyourfarmer?navtype=KYF&navid=KYF\\_GRANTS](http://www.usda.gov/wps/portal/usda/knowyourfarmer?navtype=KYF&navid=KYF_GRANTS).