



Meat Messenger

North Dakota State Meat and Poultry Inspection Program

2016 Quarter 3

NDDA Hosts 3rd Annual Snack Stick Contest



By Nathan Kroh

L & M Sausage and Meats from Grand Forks was the big winner of the 3rd Annual Snack Stick Contest sponsored by the North Dakota Department of Agriculture (NDDA) at the 27th Annual Pride of Dakota-KMOT Day at the 2016

Pride of Dakota had a tent with vendors promoting high-quality North Dakota made products. Another contest featuring foods made with fruit grown in North Dakota ran simultaneously with the meat stick contest using the same

State Fair in Minot.

The contest was a blind taste test among fairgoers, with each taster casting a single vote. Over 200 people tasted and compared the meat sticks. Bowdon Meats, Bowdon ND, and Maple Valley Meats, Enderlin ND, gave L and M Sausage and Meats a run for their money.

single vote format. After casting their ballots, each voter was given a card identifying the name and city for each contestant. Fairgoers were impressed with all of the contests' offerings.

NDDA presented L & M Sausage and Meats with a certificate to display in their shop. Thanks to the participating companies. Snack sticks are not the only great products made in North Dakota (ND) meat shops. The 4th Annual Pride of Dakota Contest will highlight another classic favorite ND meat snack - summer sausage. If you think you make the best summer sausage recipe, enter in the friendly competition and let the people of ND decide.

For more information about the contest, contact Jamie Good, NDDA local foods specialist, at (701) 328-2659 or email him at jgood@nd.gov.

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 or 701-328-4767 or **Julie Nilges** at jnilges@nd.gov or 701-204-3248.

Meat Messenger

is published by the
**North Dakota
Department of Agriculture**

Agriculture Commissioner
Doug Goehring

Livestock Services Program Manager
Shaun Quissell

Director of Meat Inspection
Andrea Grondahl, DVM

Administrative Assistant
Becky Gietzen

Senior Meat Inspectors
Cody Kreft
Heather Andersen

Compliance Officer/Meat Inspector
Dave Slack

Scientific Information Coordinator
Nathan Kroh

Meat Inspectors
Shawn Steffen
Cami Metzger *Certified Grader
Joshua Epperly
Whitney Vogel
Sherlynn Olson

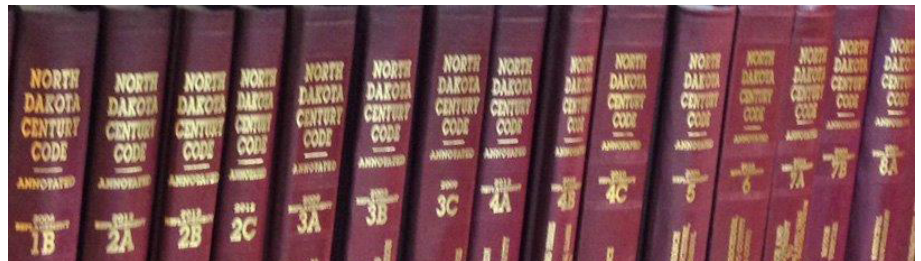
Assistant/Relief Inspector
Julie Nilges *Certified Grader



Please address all correspondence to:

State Meat Inspection
North Dakota Dept. of Agriculture
600 E. Boulevard Ave., Dept. 602
Bismarck, ND 58505-0020
(701) 328-2231
(800) 242-7535
FAX: (701) 328-4567

www.nd.gov/ndda
ndda@nd.gov



Regulation Reminder

Donating Meat

Questions often come up about what kind of meat products people can donate to food banks and food pantries. There are several regulations surrounding donations and the purpose is to prevent people from getting sick.

What **can** be donated:

- State- or federally-inspected meat. Inspection legend will be visible.
- Retail exempt meat. This will not have an inspection legend, but the meat must originate from state- or federally-inspected product.
- Legally harvested pure wild game meat.

What **cannot** be donated:

- Custom exempt slaughtered animals.
- Game meat that is mixed with meat from a domesticated species
- Home butchered animals.

When in doubt, only donate wild game that you legally hunted, or take your animals to an inspected slaughter facility, so inspectors and veterinarians can verify that the meat is wholesome, free from disease and properly labeled.

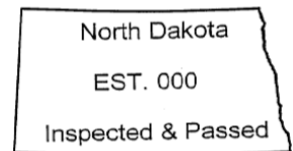
For more information, go to <https://www.nd.gov/ndda/files/resource/DonatingMeatFAQs.pdf>

Deer Hunting Starts Soon

Bow season is September 2 - January 8 and the regular gun season is November 4 -20.

Fact: White-tailed deer are the most common big game animal found in North Dakota. There are more white-tailed deer now than when Lewis and Clark traveled through the state in 1804-06.

“White-tailed Deer.” *North Dakota Game and Fish*. North Dakota Game and Fish, n.d. Web. 21 July 2016. <<https://gf.nd.gov/wildlife/id/ungulates/white-tailed-deer>>



Protect Your Food to Protect Your Company

By Nathan Kroh

Food contaminations happen before manufacturing or during processing. Forty-seven million pounds of meat and poultry products have been recalled because they were formulated with vegetables that were later implicated to potentially be contaminated with *Listeria monocytogenes*. Fifty-five thousand pounds of chicken was recalled because a disgruntled employee intentionally added dirt and soil to the chicken. To protect yourself, it is critically important that you choose the source for your ingredients and who you have preparing your products very carefully.

Nearly every company purchases ingredients from a supplier. Do you keep track of what ingredients are added to each recipe? It might be a good idea to keep track, so if you get the dreaded call that you have purchased tainted ingredients, you can quickly and effectively identify which products are implicated and withdraw them from storage or limit a potential recall to a very limited run of products.

The advantage of a small company is the close interaction with every employee. A food defense plan is a very easy method of putting in systems to identify and document odd behavior or keep unwanted guests out of your plant. Always escort delivery drivers and double check orders and packages. A security system and limiting access during off-hours to only management is another way to keep people from intentionally sabotaging your products.

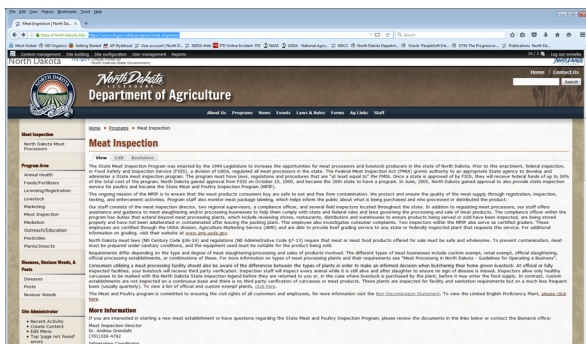
It might seem like an abundance of caution, but it does not matter if you run a big or small company, you're still responsible for producing safe and wholesome foods. Check out the many resources available that can simplify the process for making a food defense plan. The USDA maintains food defense information and has a simple example form; and the ND Meat and Poultry Inspection Program can provide examples and assistance with writing a food defense plan. Also, the FDA has developed a food defense plan builder program – simply fill out the questions and it will create a plan for you. Taking just a few minutes for a food defense plan can reduce your risk of economic loss, reduce theft and reduce company liability.

Find forms and more information available at:

<http://www.fsis.usda.gov/wps/portal/fsis/topics/food-defense-defense-and-emergency-response/functional-food-defense-plan> or <http://www.accessdata.fda.gov/scripts/fdplanbuilder/download.cfm>

North Dakota Meat Inspection Webpage Update

Visit the North Dakota Department of Agriculture's Meat and Poultry Inspection webpage for updated versions of the North Dakota Facility Handbook and a sample Ground Beef Tracking Form.



We also continue to post recent Meat Messenger newsletters, poultry exemption guidelines, information sheets about meat inspection, and applications for custom exempt or applications to become an official establishment.

Please visit our webpage at <https://www.nd.gov/ndda/program/meat-inspection>.

How Often Do Retail Delis Clean Their Slicers?

The Environmental Health Specialist Network (EHS-Net) conducted a study to better understand the environmental causes of food borne illnesses. *Listeria monocytogenes* causes the third highest number of food borne illness deaths in the United States. A source of contamination often implicated in food borne illness outbreaks are retail delis, which typically have deli slicers. The FDA has specified a minimum frequency of fully cleaning food contact equipment every 4 hours, but the study found that only 45.8 percent of the deli slicers are cleaned at that frequency. Seventy-seven percent of employees claimed that cleaning the slicers is more difficult, but delis that required food safety certifications and had written cleaning procedures met the 4 hour cleaning frequency much

more often.

Only about half of slicers are cleaned as often as required by the FDA, so the EHS-Net suggests that small and independent delis

with the FDA guidelines.

For more information on deli slicers and other food handling and food safety practices, visit the Centers for Disease Control and Prevention website. They post the

results for many studies on Restaurant Food Handling and Food Safety Practices at <http://www.cdc.gov/nceh/ehs/EHSNet/RestaurantPoliciesPractices.htm#deli>.

Brown LG, Hoover ER, Ripley D, et al. *Retail Deli Slicer Cleaning Frequency — Six Selected Sites, United States, 2012*. MMWR Morb Mortal Wkly Rep 2016;65:306–310. DOI: <http://dx.doi.org/10.15585/mmwr.mm6512a2>.

Managers and Workers More Likely to Say Slicers Cleaned Every 4 Hours in:
Chain delis
Delis with more slicers
Delis with more customers
Delis that require manager food safety training
Delis with a worker knowledgeable about food safety
Delis with a written slicer-cleaning policy
Delis with easy-to-clean slicers
Delis with a manager certified in food safety

should encourage or require managers take training and certification and have written slicer-cleaning policies consistent

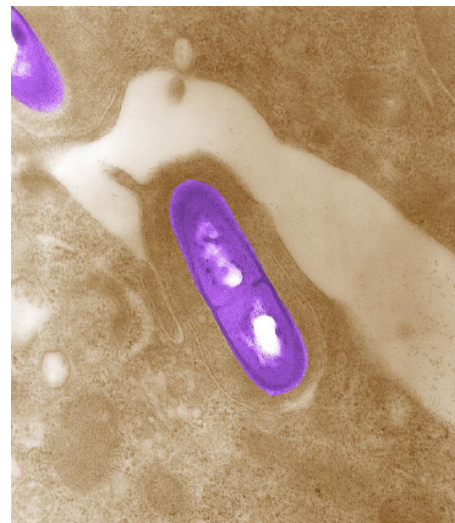
FSIS Recalls & Alerts Count Apr - Jun 2016

Misbranding and potential allergen contamination (soy, wheat, fish, milk, egg)	10
Potential bacterial contamination	9
Produced without inspection or bypass import inspection	5
Potential presence of extraneous materials (plastic, wood, glass, metal, soil)	4
Total Recalls in 2nd Quarter 2016	28 recalls
Class 1 recalls - 24 Reasonable probability that eating the food will cause health problems or death	Class 2 recalls - 2 Potential health hazard situation in which there is a remote probability of adverse health consequences from eating the food
Class 3 recalls - 2 Situation in which eating the food will not cause adverse health consequences	
More than 53,376,748 lbs. 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>

Ingredient Recalls Impact Meat Products

Listeria monocytogenes (*Lm*) has created havoc for many meat and poultry establishments. CRF Frozen Foods of Pasco, Washington voluntarily recalled 15 frozen vegetable items because of the potential presence of *Lm*. CRF Frozen Foods was also the supplier to many meat and poultry plants making dishes such as stir-fried rice and frozen lasagnas. In the past three months, over 47 million pounds of USDA-inspected products have been recalled as a direct result of potential of *Lm* from contaminated vegetables. Another company, SunOpta, Inc., has recalled sunflower seeds that they supplied to many companies, resulting in nearly 50,000 pounds of USDA products being recalled. *Listeria* accounted for 89 percent of the 53 million pounds of USDA recalled product in the last three months.



Listeria

Purchasing ingredients is a major decision for all food processors. They must balance the cost and the quality to achieve their desired product, but buying from a reputable supplier is not the final step. *Lm* is very dangerous bacteria that is very difficult to control. *Listeria* can grow in colder climates, spread very easily and is very infective with a nearly 20 percent death rate for those that are sickened. In fact, all federally- or state-inspected establishments that wholesale ready-to-eat foods must test for *listeria* or implement specific interventions to prevent *Lm* contamination.

What action must you take when you get a recall notice? Tracking what products are going into your products can vastly limit the scope of a recall that might be asked of your business because you unknowingly purchased contaminated ingredients. A prudent store would also be wise to create and maintain a list of your customers and which lots they purchased whenever possible, so potentially dangerous foods can be successfully pulled from your customer's shelves as well.

Commercial Equipment Consignments

With the huge success of last years Edgeley Meats auction, Orr Auctioneers is organizing another consignment event this year.

If you have excess or underutilized equipment you would like to turn into cash, Orr Auctioneers Inc. is currently accepting consignments of commercial equipment such as meat processing equipment, saws, grinders, scales, smokers, coolers, display items etc. The auction is an online-only auction but they will also have the items onsite at the Orr Auction Center for inspection.

Bidding is to start September 1, 2016 with lots beginning to close September 16, 2016 at 10 a.m. Contact Orr Auctioneers today at 701-952-3351 (office) or Larry Coon, representative, at 701-658-9134 or go to <http://www.bidorr.com/>. To request a consignment contract, email orr@orrauctioneers.com.



Meat Science Corner: Shear Force for Meat Tenderness Measurements



Most people believe that meat is categorically tough or tender. The width of the muscle fibers and the amount of connective tissue influence the tenderness, but the final cooking temp and carving of the steaks is arguably more important. America's Test Kitchen posted a YouTube video explaining how the way a steak is carved plays a huge factor in steak tenderness. To scientifically quantify tenderness, a flank steak and an expensive strip steak were cooked to exactly 130°F and an incredibly sensitive texture analyzer was used to determine the force used to bite into each steak.

The key is cutting with the grain versus across the grain. The flank steak cut with the grain was 4.5 times tougher than sliced across the grain. The strip loin was nearly twice as tender when properly sliced. Maybe most interestingly is that when both steaks are cooked perfectly and sliced across the grain, the expensive loin steak is only 16 percent more tender than the flank steak.

To watch the video posted by Cook's Illustrated for America's Test Kitchens, please visit https://www.youtube.com/watch?v=GcUfgqmSt_Y.

Sousa, Dan. "The Science of Good Cooking: Making Cheap Steak Tender (with Your Knife)." *YouTube*, uploaded by America's Test Kitchen, 10 Aug. 2015, www.youtube.com/watch?v=GcUfgqmSt_Y.

Force needed to bite		
Flank Steak		Strip Loin
1729 grams	Sliced with grain	590 grams
383 grams	Sliced across grain	329 grams

Food/Consumer Groups React to GMO Legislation

From an article by Rita Jane Gabbett of Meatingplace.com

President Barack Obama signed the GMO labeling compromise bill into law last month, drawing praise from food makers and disappointment from those who wanted stronger labeling protocols like those outlined in Vermont's labeling law.

The new law allows three options for disclosing genetically modified organisms — on-package language, a USDA-designed symbol or a QR code — and gives USDA two years to develop regulations.

Groups praising the law included, among others, the Grocery Manufacturers Association, the Food Marketing Institute and the American Soybean Association. Groups dismayed by the law include Consumers Union, Friends of the Earth, U.S. Public Interest Research Group, the Center for Food Safety, and Food and Water Watch.

Consumers Union today called on food companies that are currently labeling their products as genetically engineered to continue to do so while new federal rules are being developed. Campbell Soup, for example, began putting a "produced with genetic engineering" label on their GMO-containing products this spring in anticipation of Vermont's July 1 legal deadline requiring such labels.

The law President Obama today signed last month preempts that state law.

<http://www.meatingplace.com/Industry/News/Details/67769>

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 or Nathan Kroh (701-328-4767) at 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.

Vacuum Pouches (3 mil): 3 cases of 14"x24", 1 case of 10"x22", and 1 case of 6"x8". Very reasonably priced. Please call Keith for more information and pricing at 701-256-2116. Located in Langdon, ND.

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

In this Meat Messenger

- **NDDA Hosts 3rd Annual Snack Stick Contest**
 - **Regulation Reminder**
 - **Deer Hunting Starts Soon**
- **Protect Your Food To Protect Your Company**
- **North Dakota Meat Inspection Webpage Update**
- **How Often Do Retail Delis Clean Their Slicers?**
 - **FSIS Recalls & Alerts Count**
- **Ingredient Recalls Impact Meat Products**
 - **Commercial Equipment Consignments**
- **Meat Science Corner: Shear Force For Meat Tenderness Measurements**
- **Food/Consumer Groups React to GMO Legislation**
 - **Classified Ads**

“Equal Opportunity in Employment and Services”

www.nd.gov/ndda