



Meat Messenger

North Dakota State Meat and Poultry Inspection Program

2021 Issue 2

A Message from the Commissioner

Greetings,

The importance of our local meat processing industry cannot be overstated. We thank you all for your service and helping us to understand your needs.

I want to make you aware of some marketing opportunities that may help you as you promote local meat:

Pride of Dakota program – Several of our state and federal inspected local meat processors already participate in our voluntary Pride of Dakota program. Being a member allows you to use the Pride of Dakota logo on your packaging, marketing materials, websites and other published materials. The program also offers many other benefits, including: export assistance, networking opportunities, a retail store promotion program, seminars/workshops, trade show assistance, vendor opportunities, a listing on our Pride of Dakota website and more.



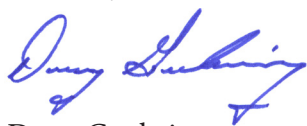
Local Foods Map – All meat processors may be listed on our new and improved Local Foods Map. The map has a list of processors that sell meat or provide service, such as a custom exempt plant acting as an agent for customers. Consumers are able to search for beef, pork, poultry and other meats.

Branded beef – Federally inspected and state inspected processors may have their business brand applied to packages. If branded as “North Dakota Beef,” there are certain steps that must be followed.

North Dakota Meat and Poultry Inspection Program Labeling Officer/Senior Meat Inspector Cody Kreft will review new logos or labels before printing and can assist with the branded beef process.

We will continue to work with you to strengthen the industry, add value locally and improve local economies. We look forward to continuing to serve you and ensuring a safe and economical meat supply for consumers.

Sincerely,



Doug Goehring

Meat Messenger

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South Dakota Joins the Cooperative Interstate Shipment Program

The South Dakota Meat Inspection Program joined the North Dakota Meat and Poultry Inspection Program to become the ninth state approved for participation within the Cooperative Interstate Shipment (CIS) Program. They signed the agreement with USDA on June 7, 2021. The Food Safety Inspection Services (FSIS) evaluates the state program to determine if they perform all the same inspection requirements in the same manner or "Equal To" FSIS.

The 2008 Farm Bill allowed for the CIS program's creation. North Dakota was the second state to enter into the program in January of 2013 and so far, seven processing establishments are participating in the program. The CIS program allows for state inspected facilities that employ fewer than 25 employees to continue operating under state inspection, but also allow for their products to be shipped across state lines. The products are marked with the federal inspection legend but have a unique plant identification in the center of that inspection legend.

The nine states that participate in the CIS program are (in order of acceptance into the program): Ohio, North Dakota, Wisconsin, Indiana, Maine, Missouri, Iowa, Vermont and South Dakota.

For more information about the Cooperative Interstate Shipment Program, please contact Nathan Kroh at 701-328-4767.

Herd Health Records and How They Relate to What's for Dinner

Part 2 of 4: Deworming ----->>>

Rhombus Guys Pizza, The Wurst Shop, and Power Plate Meals: ND's Latest Cooperative Interstate Shipment Program Plants

Rhombus Guys Pizza in Grand Forks, The Wurst Shop in Dickinson, and Power Plate Meals in Fargo recently became the latest selected establishments to participate in the Cooperative Interstate Shipment (CIS) Program. This program allows selected establishments to produce meat products under the North Dakota inspection program, but apply the federal inspection legend and ship across state lines.

Rhombus Guys began making inspected pizzas in their successful

restaurant in downtown Grand Forks in December of 2019. In January of 2021, they moved their frozen pizza operation to a section of their brewery. In addition to the frozen pizza manufacturing, they have four restaurants, a food truck and an expanding brewery business.

The Wurst Shop in Dickinson has been under state inspection for more than 15 years. They do quite a bit of wholesale business within the state and they have had many out-of-state customers ask

about their products, so The Wurst Shop decided to apply for the CIS program to help their business grow for the next generation. The Wurst Shop owners Ken and Kristina Molitor said that it just made sense to go CIS so they can expand the business and they are excited to move product into South Dakota and Montana.

Power Plate Meals is a prepared meal service, primarily retailing in North Dakota, South Dakota and Minnesota. As their business grows, they decided they needed more wholesale options, so they have decided to apply for the CIS program. Seth and Haylee started making small batch meals in a rental kitchen and have expanded their business to 9 retail sites. They specialize in healthy, fresh, ready-to-heat meals shipped directly to the customer and now have the opportunity to wholesale products anywhere in the U.S.

North Dakota was the second state to participate in the CIS program with FSIS, which now partners with nine total states.

----->>> In the last issue we talked about the importance of vaccines and keeping herd health records. Today we will discuss deworming and why it should be kept track of.

The best place to start is with your veterinarian and a fecal egg count. The results of those samples can let you know exactly what parasites you need to treat. You may even be able to pinpoint who carries your biggest parasite load and treat accordingly. It is said that 20% of your herd carries 80% of the parasites. There are many drugs on the market to treat a variety of parasites; being able to target parasites with proper dosage and usage instead of a constant broad spectrum can be very beneficial.

You may also find that your managing practices could use a tune up if you have a high parasite load; rotating pastures, not grazing grass too short, cleaning pens and trailers frequently, not over stocking pastures or dry lots, feeding hay so it is kept off the ground and isn't defecated on, then consumed. So many factors can pertain to your herds parasite load; it is in our best interest to manage them as best as possible. **(Con't on Page 5)**

Meet the Newest Meat Inspection Team Members:

Ian Hall

I grew up in Berthold, ND on a cattle ranch. I earned a B.S in Animal Science at NDSU in 2015.

I competed at the national level cattle showing and was blessed to help prepare Denver Champions in three different breeds. My wife and I were married in July 2020 and are expecting our first child. We live in Minot and hope to continue ranching with my family where we raise Angus and Simmental seedstock.



Todd Erickson

I was raised North Central ND, where we raised cattle, sheep, goats, pigs, and turkeys along with small grains. I received my B.S. in Animal Science at NDSU. I have 30 years' experience in the commercial pig business. I've served on many committees and executive positions of the ND Pork Council and also had the immense pleasure of serving on the National Pork Board.

On the weekends I am an amateur "Pit Boss" trying to perfect my BBQ skills trying many different recipes. I have been around and involved with animal agriculture my whole life and look forward to meeting many of you.



----->>> (Herd Health Records Con't)

As with vaccinations, dewormers have withdrawal times too. Safe-Guard Suspension (Drench), a common cattle dewormer, is made of fenbendazole, an antiparasitic drug that states: Milk taken from cows during treatment and for 48 hours after the last treatment must not be used for human consumption. Cattle must not be slaughtered for human consumption within 8 days following last treatment with this drug product. Not for use in beef calves less than 2 months of age, dairy calves, and veal calves. A withdrawal period has not been established for this product in pre-ruminating calves.

Goats must not be slaughtered for human consumption within 6 days following last treatment with this drug product. Because a milk discard time has not been established, do not use in lactating goats.

Proper usage of drugs and medication in our animals used for food is just one piece in our food supply chain. The best we can do is manage our herds to the best of our abilities. Remember a healthy herd is a happy herd and happy cows make tasty steaks!

www.merck-animal-health-usa.com

NDSCS offering Meat Processing program

North Dakota State College of Science (NDSCS) is accepting applications for students interested in obtaining a certificate in Meat Processing, a new program, beginning Fall 2021. Students who enroll in the Meat Processing certificate program at NDSCS will gain the skills and techniques needed for this high-demand career field.

This responsive and innovative program is a partnership between NDSCS and North Dakota State University (NDSU). Students will enroll at NDSCS and take 15 credits one semester, then spend the first

8 weeks of the following semester being trained at the NDSU Meats Laboratory and finish the semester with an internship at a small meat processing facility and/or retail stores.

“The long-term goal of this project is to increase the availability of new workers for local, retail, and small-scale meat processors by educating students through this collaborative certificate program,” said Agriculture Department Chair Craig Zimprich. “Small meat processors are a vital link in the food supply and allow farmers, ranchers, and livestock producers

to retain a greater portion of the live animals value locally.”

This work is supported by the Agriculture and Food Research Initiative – Education and Workforce Development program, award number 2021-67037-34169, from the U.S. Department of Agriculture, National Institute of Food and Agriculture. Additional information about the program and how to enroll can be found online at NDSCS.edu/Ag.

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Classified Ads

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

Smokehouse - Koch Brand- 500 lb. capacity. Call for information and details.

Globe Meat Slicer - Functioning, but needs minor work. Call for information and details.

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.

Braising Kettle - Natural gas, needs work, \$500 Make an offer.

Maple Valley Locker - Contact Dustin 701-437-3311. Please call for pictures or inquires.

Two Freezers with Double Glass Retail Display Doors - Each freezer is about 4ft wide with two pull open doors. For more information or pictures, contact Greg at S&K Processing at 701-839-6488.

Smokehouse- Koch Grand Prize 3: cart, jerky screens, rods and smoke generator. \$35,000

Hobart 142” meat saw- slant meat saw. \$4500.

Butcher Boy Grinder- #52 plate and large capacity tray. \$3500

Call Dave Selensky- 701-465-3261- Selensky Meats, Drake ND.

Meat Messenger

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