



Meat Messenger

North Dakota State Meat and Poultry Inspection Program

2025 Issue 1

A Message From the Commissioner

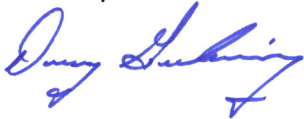
Greetings,

The State Meat and Poultry Inspection program has done some reorganizing after Dr. Grondahl's retirement. Dr. Margo Kunz, the Assistant State Veterinarian, took extensive training and is now our primary public health veterinarian (PHV). If an animal's health is in question, Dr. Kunz will evaluate that animal or carcass for wholesomeness. We're exploring the option to train other local veterinarians as well, which would make us more responsive to your needs.

As another part of the reorganization, we've hired a new meat inspection manager, Todd Erickson, who reports to the Grain and Livestock Division Director Shaun Quissell. Erickson will lead the program through the next USDA audit of our state's meat inspection program, which is due next summer. We did very well during our last audit, and I anticipate another successful USDA audit.

Whitney Vogel has been promoted to senior inspector and is taking on supervisory duties. We've also hired a new inspector, Kylie Skadberg, and she is nearly through initial training. The meat inspection staff also had a productive training meeting in November. I encourage everyone to let us know if there is anything that we can do to help better serve our meat industry.

Sincerely,



Doug Goehring



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.

Meat Messenger

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Whitney Vogel Now Senior Meat Inspector



Whitney Vogel was promoted to a senior meat inspector, taking over for Cody Kreft who transitioned to the North Dakota select establishment coordinator for the USDA. Whitney has been a meat inspector with the NDMPIP for 14 years covering southeast North Dakota. She has gained a lot of experience over the years, and is looking forward to the challenges of the new position. She will be managing five meat inspectors, while training to be certified as an Enforcement, Investigation and Analysis Officer (EIAO), so she can conduct food safety assessments. She is looking forward to working with her coworkers on a daily basis and working with a wider range of plants, both existing and new.

New Meat Inspector Kylie Skadberg



The North Dakota Meat and Poultry inspection Program would like to introduce our newest meat inspector, Kylie Skadberg. She came to the NDMPIP after several years of experience working at a state inspected meat plant. She started with NDMPIP the first of October and currently lives in Carrington. She enjoys meat judging, and spending time with friends and family. She also enjoys the farm life and traveling. Once she is done training, she will be covering the southeast meat inspection post.

New Meat Inspection Manager Todd Erickson



Todd Erickson was recently promoted to the Meat Inspection Manager. He came into the meat inspection program with 30 years of experience managing a pig operation with 4 sites and 50 employees that shipped over 340,000 piglets a year. Todd's goal is to help bring consistency to inspections with technology and streamline the process. He understands the importance of local facilities to local producers and consumers alike. He and his wife raise a small beef herd with her family and he welds scrap iron metal sculptures during the winter months.

National Analysis of Recalls

The Food and Drug Administration has overseen more than 35,000 food and beverage recalls from 2002 to 2023.

There are two main recall categories: product contamination and processing issues. The vast majority of recalls are due to product contamination, including biological contaminants, allergens, and chemical and foreign object contaminants, accounting for 91% of the recalls. The other 9% of recalls are related to manufacturing errors, mislabeling, or improper refrigeration.



Within the FDA-regulated foods, biological contamination from *Listeria monocytogenes* or salmonella make up 40% of all the recalls 22% of the recalls were from *Listeria monocytogenes* contamination and 18% of the recalls were from foods contaminated with Salmonella.

Undeclared allergens is also a large contributor to recalls with 28% of the total recalls. Milk is responsible for 36% of the undeclared allergen recalls.

Food safety plans, thorough labeling reviews, and extensive sanitation programs might seem cumbersome, but a food recall is crippling to most food businesses. Examine your company's consumer protection plans, which just might save you a lot in the long run.

Source: <https://www.foodsafetynews.com/2024/11/food-recalls-in-the-u-s-spike-due-to-listeria-salmonella-and-allergens/>

USDA-Regulated Foods Recall Summary

| Year | # of Recalls | Lbs. of Food Recalled | Recalls Due to Listeria | Recalls Due to Salmonella | Recalls Due to STECS | Recalls Due to Undeclared Allergens | Recalls Due to Extraneous Materials |
|------|--------------|-----------------------|-------------------------|---------------------------|----------------------|-------------------------------------|-------------------------------------|
| 2012 | 82 | 3.46M | 16 | 5 | 2 | 29 | 13 |
| 2013 | 75 | 13.1M | 9 | 9 | 4 | 25 | 10 |
| 2014 | 94 | 18.67M | 7 | 4 | 5 | 43 | 6 |
| 2015 | 150 | 21.1M | 6 | 3 | 8 | 58 | 11 |
| 2016 | 122 | 58.1M | 11 | 2 | 14 | 34 | 21 |
| 2017 | 131 | 20.9M | 15 | 1 | 8 | 53 | 24 |
| 2018 | 125 | 20.55M | 21 | 6 | 9 | 26 | 23 |
| 2019 | 125 | 20.43M | 6 | 3 | 7 | 32 | 34 |
| 2020 | 31 | 1.46M | 0 | 0 | 1 | 13 | 4 |
| 2021 | 47 | 15.50M | 5 | 4 | 2 | 11 | 9 |
| 2022 | 45 | 1.77M | 6 | 0 | 3 | 11 | 9 |
| 2023 | 65 | 4.00M | 5 | 0 | 5 | 15 | 10 |

MPILP Loans are a Game-Changer for North Dakota Meat Processors

*By Chris Masse, Lewis & Clark Development Group
MPILP loan officer*

North Dakota is one of the top ten beef producing states in the nation – and it desperately needs more meat processors. Fortunately, there is a new program available to help grow the industry.

The USDA Meat & Poultry Intermediary Loan Program (MPILP) was created in response to consolidation in the U.S. meat industry, which has adversely impacted producers and limited consumer choices in rural

America. USDA Rural Development awarded Lewis & Clark Development Group a \$15 million grant to create and manage a Revolving Loan Fund (RLF) to expand existing or start new processing operations throughout North Dakota.

The initial funds for MPILP are for meat or poultry processing business only. Once the funds have revolved, they may be used anywhere in the food chain except for agriculture, restaurants, and grocery stores. Applicants must be located within North Dakota. Funds may be used to acquire an existing meat processing business, purchase land, buildings, infrastructure, equipment, as well as for modernization, startup costs and working capital. Terms of the loan are determined based on project collateral. The maximum is 30 years.

The program has the potential to be a game-changer for rural North Dakota that will help ranchers, hunters, consumers and small towns. Everyone is encouraged to learn more about the program by visiting lcdgroup.org/mpilp or contacting me at chris@lcdgroup.org or (701) 667-7602.



NoDak Meats, LLC, received a loan from the Lewis and Clark Development Group, which was awarded grant funds from USDA Rural Development's Meat and Poultry Intermediary Lending Program (MPILP) to finance the start-up, expansion, or operation of slaughter or other processing of meat and poultry.

Retail Labeling: Must meet all regulatory requirements established in 9 CFR 317.2

1. Product name and descriptive name if product is not standard.
Example: Sloppy Joe meat - fully cooked ground beef in seasoned sauce.
2. Ingredient Statements: The sub ingredients of the ingredients used within your product must be listed in parentheses. Example: When using hi-melt cheese, you must put the following in the ingredient statement, just for the cheese part.
 - Pasteurized Processed Hi-Melt Cheese (pasteurized processed cheddar cheese [cheddar cheese [cultured milk, salt, enzymes]] water, cream, sodium phosphates, salt and beta carotene), powdered cellulose (to prevent caking), potassium sorbate and natamycin (preservatives).
3. Company Name or Business, including city and zip.
4. Net Weight Statements:
 - Must be bottom 30% of the label.
 - “Net Wt.” font size must be at least 1/8th inch tall on labels >5 sq. inches, unless applied at time of sale.
5. Safe Handling Instructions: Safe handling instructions must be on raw products and *not* on cooked products.
6. Special Handling Statement: This is separately required for all products requiring temperature controls (i.e. “Keep Refrigerated” or “Keep Frozen”).
7. Nutrition Fact Panel: Small businesses are exempt from posting nutritional fact panels unless a nutritional claim is put on label (9 cfr 317.400).

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 at 701-328-4767 or nkroh@nd.gov with a product description and contact information.

3-Door Turbo Air Display Freezer: In working condition. Please contact Calvin or Alex for more information at 701-743-4451. Located in Parshall.

Smokehouse: Koch Grand Prize 3 - cart, jerky screens, rods and smoke generator, \$35,000. Call Dave Selensky at 701-465-3261, Selensky Meats, Drake ND.

Eaze Off Carcass Drop: Brand-new carcass drop, never used. Call JP's Processing near Minot for pricing. Jordan 701-721-3658.

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In this Meat Messenger

- **A Message From the Commissioner**
 - **New Positions**
 - **National Analysis of Recalls**
- **MPILP Loans are a Game-Changer for ND Meat Processors**
 - **Retail Labeling**
 - **Classified Ads**

Equal Opportunity in Employment and Services

Limited English Proficiency Plan is Available: The North Dakota Department of Agriculture has as Limited English Proficiency (LEP) plan to assist individuals that do not speak English as a primary language and cannot speak, read, or write English well. The plan offers access to interpreter and translation services to state-inspected meat processors and those that would like apply for state-inspected meat plant licenses. The LEP plan is posted on the North Dakota Department of Agriculture website at ndda.nd.gov.