

# Meat Messenger

## North Dakota State Meat Inspection Program

North Dakota Department of Agriculture

August 2003

### Hettwer's Looks for Expansion

MUNICH - Hettwer's Meat Market in Munich has seen increased sales of their trademarked "Munich Sausage" since coming under the State Meat Inspection Program and they're hoping to see the trend continue.

"I am working to increase the number of stores we have product in," explains Nick Hettwer owner of Hettwer's Meat Market. "We have our product in a few stores now, but hopefully we can build upon that and continue to grow our business in the coming months."



Nick Hettwer and employees process beef at Hettwer's Meat Market, Munich, ND.

Hettwer's currently supplies product to five other outlets, but Hettwer would like to sell product into an additional 10-15 outlets within the next few months.

"State inspection has helped us expand our product sales," says Hettwer. "We also have four beef and a couple of swine producers slaughtering their livestock under inspection and direct marketing their products to the public."

In addition to processing 25-30 of their own products, Hettwer's also processes a substantial amount of deer each year.

The plant works with two local distributors to deliver their product, but they also plan to utilize a recently acquired delivery truck in the future. Hettwer also hopes that Congress eventually approves interstate shipment of state inspected products, a move which may help his business grow.

Nick Hettwer has owned and operated Hettwer's Meat Market since December 2001 and has been a state inspected slaughter and processing facility since April 2002. The plant has four full-time employees and one part-time employee.

# Import Restrictions

With hunting season quickly approaching, meat processors need to be aware of state and federal regulations regarding the transportation and importation of elk, deer and other ruminant carcasses, meat and meat products.

As a result of a confirmed case of bovine spongiform encephalopathy (BSE) in a domestic cow from a farm in northern Alberta, Canada continues to be under BSE restriction guidelines. This temporary ban prohibits the importation of ruminants that have been in Canada and meat, meat products, and certain other products and byproducts of ruminants that have been in Canada. This action was deemed necessary to help prevent the introduction of BSE into the United States.

The interim rule, as it currently stands, means that hunters returning to the United States from Canadian hunting trips will not be able to bring certain wild game or wild game “products” into the U.S. Whole or partial animal carcasses, meat (including boned out meat) and bones are included in the ban. The ban does not include hides (as long as they are free of meat or blood) and antlers or horns (as long as the skull plate has been removed from the skull and is free of meat or blood). Banned species which are of interest to hunters include deer, elk, moose, caribou, pronghorn, wild sheep, musk ox and bison.

North Dakota has specific restrictions as well. They are part of the state’s effort to protect North Dakota’s wild and domestic animal populations from Chronic Wasting Disease (CWD). They took effect on October 15, 2002, following an incident in mid-September in which a North Dakota hunter brought an elk killed in Colorado back to North Dakota. The brainstem sample taken from the elk before it was brought into the state tested positive for CWD. Since then, those portions of the carcass and meat brought into the state have been disposed of in a proper manner as an added precaution. To date, CWD has not been found in North Dakota.

The restrictions prohibit the transportation of whole elk and deer carcasses from specific areas within states or provinces that have documented occurrences of Chronic Wasting Disease (CWD) in wild populations. These include Colorado, Nebraska, New Mexico, South Dakota, Wisconsin, Wyoming and the Province of Saskatchewan. It is permissible to import specific parts of carcasses, excluding the spinal cord and head, after processing.

Only the following carcass parts may be transported into North Dakota:

- 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

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The ND Game and Fish Department will issue an annual proclamation and include the specific areas for the restrictions. Visit their website at [www.state.nd.us/gnf](http://www.state.nd.us/gnf) or call (701) 328-6300 for the proclamation or other additional hunting information.

Options for disposal of the offal/inedible from legally imported or in-state cervidae (deer or elk) are still limited. Unless rendering companies agree to pick up cervidae inedible, the only other legal alternative is a landfill. Most landfills will accept animal waste products, but you need to check with your local landfill first.

In addition to restrictions on cervidae carcasses and meat products, live animals restrictions also exist. No elk, white tailed deer or mule deer may enter the state of North Dakota for slaughter unless the animal has a satisfactory and approved risk assessment for chronic wasting disease conducted by the state veterinarian's office. For additional information on importing live animals, contact the Board of Animal Health at (701) 328-2655.

## **New Poultry Program and Administrative Rules**

The ND Department of Agriculture (Department) is currently in the process of adopting a poultry program to comply with federal law and allow state inspection of poultry. Sometime next spring, the meat inspection program will become the ND State Meat and Poultry Inspection Program. The 2003 Legislature authorized the program in response to several requests from residents and meat processors to provide this service. It will allow official state establishments to slaughter and/or process poultry products in addition to meat products. Once the program is official, the Department will also be responsible for inspecting custom exempt poultry plants. Currently, the state does not have the legal authority to provide poultry inspection; any person or business requiring this service has to go through the federal government.

In order to implement the program, revisions needed to be made to the existing administrative rules governing meat inspection. The Department will hold a public hearing to address proposed changes to Administrative Code 7-13. at 1:00 p.m. CST on September 17, 2003, in the Red River Room, State Capitol, 600 E Boulevard Ave, Bismarck, ND, 58505. A copy of the proposed rules may be obtained by writing the Department at the address above, or by calling (701) 328-2231 or (800) 242-7535. Also, written comments may be submitted to this address until October 22, 2003.

## **2003 Convention update**

The 2003 North Dakota Meat Processors convention took place August 1 and 2 in Medora. Meat processors from across the state attended the event.

The first day of the convention featured Dr. Charles Stoltenow and Dr. Jon VanBerkom. Dr. Stoltenow, an Extension Veterinarian with NDSU, spoke about anthrax while Dr. VanBerkom, an assistant State Veterinarian with the ND Dept of Agriculture, spoke about foreign animal diseases.

The second day of the convention featured a product show and ND meat inspector Allen Anderson discussed the new listeria guidelines. Bernie Shire, the Director of Legislative and Regulatory Affairs for the American Association of Meat Processors, visited with the group on various issues affecting the meat industry. If you have any questions on the convention, please call Jordan Woodbury at 701-328-2234.

## Advertisements

### **Business for Sale:**

Established sausage and meat market for sale in Bismarck, ND. Due to retirement, owner is looking for interested person(s) to buy well running business (including equipment and inventory).

Please contact Otto at 701-222-1747 for more information.

### **Help Wanted:**

Full-time assistant manager/meat cutter to work in State inspected slaughter/processing facility. Please call 701-682-5246 for more information. Hettwer's Meat Locker, Munich, ND.

### **Equipment for Sale:**

Hollymatic Patty Machine, call Hettwer's Meat Locker, Munich, ND for details 701-682-5100.

## **Meat Messenger**

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