

Meat Messenger

North Dakota State Meat and Poultry Inspection Program

North Dakota Department of Agriculture

2009 Quarter 1

Firehouse Ribs Receives Grant of Inspection

Firehouse Ribs, located in Medina, ND, received the grant of inspection from the North Dakota Meat and Poultry Inspection Program (NDMPIP) in January 2009. Firehouse Ribs is a non-profit business whose proceeds will support the Fire Academy of North Dakota, which provides training for volunteer fire departments from across the state.

The Fire Academy's training facilities, built in 2004, are used by approximately 20 to 30 volunteer fire departments in North Dakota.

Firehouse Ribs currently produces smoked, fully cooked, heat and serve, St. Louis-style pork ribs under state inspection. Each individual rib rack is rubbed with a distinctive blend of seasonings prior to cooking and then basted with a special barbecue sauce post cooking. The ribs are available in packaging by full rack, half rack, and/or single servings. Firehouse Ribs also has four blends of barbecue sauce available for purchase including original hickory, honey hickory, heavy hickory and spicy hickory.

Through state inspection, Firehouse Ribs may now sell their ribs anywhere in North Dakota on a wholesale or retail basis. As of now, it is the intentions of the facility to wholesale their packaged ribs in grocery stores, convenience stores, lounges, and select restaurants across the state. Firehouse Ribs employs three full time and a number of local part time employees.

When Darrell Graf, chief of Fire Academy of North Dakota, was asked what he likes best about inspection, he said state inspection assures the customers they are purchasing safe products. Firehouse Ribs is interested in becoming a Title 5 plant under the 2008 Farm Bill which allows for interstate shipment of meat. In the near future, Firehouse Ribs will be opening a restaurant in Medina, ND, to serve their ribs and with other barbequed specialties.

Darrell thanked the North Dakota Department of Agriculture for all the assistance given to Firehouse Ribs as they begin their new non-profit business.



Agricultural Commissioner Roger Johnson, Darrel Graf, Jason Weber and Dr. Andrea Grondahl.



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2008 Feed Ban Rule and Its Impact on NDMPIP

On November 26, 2008, the Food and Drug Administration (FDA) issued a draft guidance document to assist renderers in complying with the upcoming feed ban. The guidelines were issued in response to questions received since the April 25, 2008, announcement of a final rule that toughens regulations concerning animal feed. FDA wrote the rule to provide greater protection for consumers against potential Bovine Spongiform Encephalopathy (BSE) infection. The Food Safety and Inspection Service has said they will not enforce the feed ban. Unless this changes, the North Dakota Meat and Poultry Inspection Program will adopt this stance and will not take an active role in enforcing compliance. Establishments will be expected to comply with the guidelines set forth between the facility and their rendering services.

Jeff Oster, President of West End Hide & Fur, Jamestown, ND recently discussed his plans to address the 2008 Feed Ban Rule with me. As of now West End will continue to pick up all inedible/prohibited material. However, once the feed ban is in place, Oster will require that the materials listed below be disposed of in inedible containers separate from all other inedible material:

- the entire carcass of BSE-positive cattle
- the brains and spinal cords from cattle 30 months of age and older
- the entire carcass of cattle not inspected and passed for human consumption that are 30 months of age or older from which brains and spinal cords were not removed
- tallow that is derived from other materials prohibited by this rule that contain more than 0.15% insoluble impurities
- mechanically separated beef that is derived from the materials prohibited by this rule.

West End will also require the facility to sign an affidavit based upon the feed ban. West End Hide and Fir will contact establishments directly with further instructions.

Hazard Analysis and Critical Control Points (HACCP) Upcoming Workshops

Updating Your HACCP Plan:

When: May 2009 (exact dates will be determined soon)

Where: Bismarck, ND

Summary: A one day one-on-one meeting with NDSU and North Dakota Meat and Poultry Inspection Program personnel to assist with the completion or updating your HACCP plans. The day will include a quick review of HACCP principles, Standard Sanitation Operating Procedures, Good Manufacturing Practices, updates on Food Safety and Inspection Service memos and directives, group discussions, question and answers, and one-on-one meetings.

Registration Fee: \$50/business, no limit on number of people form each business

Contact Information: For more information contact Rob Maddock at (701)231-8975 or via email at robert.maddock@ndsu.edu

***Registration is limited to first 5 businesses due to hands-on nature of this short course.**

Natural vs. Organic (Part 2)

Natural and organic - these two words are seen and heard throughout the agricultural community. However, their definitions are NOT synonymous, yet some consumers believe, “Natural is organic, isn’t it?” The 2008, Quarter Four Meat Messenger, printed part 1 of the series, Natural vs.Organic. Below is a brief review from that newsletter as well as part 2 (Organic).

REVIEW (Natural)

The 2005 Food Standards and Labeling Policy Book define *natural* meat and poultry products as follows:

The product does not contain any artificial flavor or flavoring, coloring ingredient, or chemical preservative, or any other artificial or synthetic ingredient and the product and ingredients are not more than minimally processed.

Additionally, the USDA FSIS states that all fresh meat qualifies as “natural,” but those labeled natural must meet the minimum requirements identifies in the 2005 Food Standards and Labeling Policy Book. Moreover, livestock that have been exposed to a variety of feedstuffs, antibiotics, hormones, and/or raised in a feedlot may be labeled as natural unless the individual establishment’s “Natural Claim” prohibits those practices.

ORGANIC

The definition of organic can not be written using a minimum of one or two sentences, but instead it entails pages of allowances and restrictions to gain a complete understanding. The following paragraphs are a **brief** explanation of the labeling term, “organic”. A complete list of the restrictions and regulations for organic agricultural production is published in Title 7 Code of Federal Regulations Part 205-National Organic Program (7 CFR § 205) and The Organic Foods Production Act of 1990.

Each production or handling operation (or specified portion thereof) that produces or handles crops, livestock, livestock products, or other agricultural products that are intended to be sold, labeled, or represented as “100 percent organic,” “organic,” or “made with organic (specified ingredients or food group(s))” **must** apply for certification with an accredited certifying agent. **Certification** requirements include, but are not limited to; establishing, implementing, and updating annually an organic production or handling system plan that is submitted to a certifying agent; consenting to on-site inspections; maintaining all records applicable to the organic operation; and submit the applicable fees charged by the certifying agent. The producer or handler of an organic facility must also use management practices to prevent pests; and implement measures necessary to prevent the commingling of organic and non-organic products.

Mechanical or biological methods, including but not limited to cooking, curing, heating, drying, mixing, grinding, slaughtering, cutting, fermenting, eviscerating, freezing, chilling, and the packaging of food in a container may be used to process an organically produced meat product for the purpose of hindering spoilage or otherwise preparing the product for market. The labeling of an organic meat product must comply with the National Organic Standards under the Agricultural Marketing Service’s (AMS) National Organic Program (NOP) effective on April 21, 2001.

In order for a livestock producer to sell, label, or represent organic, the livestock must be under **continuous** organic management from the last third of gestation or hatching. Poultry or edible poultry products must be from poultry that have been under **continuous** organic management beginning no later than the second day of life. The producer of an organic livestock operation must provide livestock with a nutritionally adequate feed ration composed of agricultural products, including pasture and forage, which are organically produced and, if applicable, organically handled. The producer must also establish and maintain preventive livestock health care practices. However, when organic livestock are treated with antibiotics, hormones, synthetic and non-synthetic substances, or parasiticides not allowed by the regulations, the treated livestock no longer qualify for the organic label.

The requirements for natural labeling are less rigorous than those for organic labeling. Keep in mind that natural and organic are not identical; natural is not organic. For additional information please review the 2005 Food Standards and Labeling Policy Book, the Title 7 Code of Federal Regulations Part 205-National Organic Program (7 CFR § 205) and the Organic Foods Production Act of 1990.

Naturally Raised Marketing Claim Standard

The USDA Agricultural Marketing Service (AMS) is issuing a voluntary standard for naturally raised livestock and meat marketing claims. The naturally raised marketing claim standard states that livestock used for the production of meat and meat products have been raised entirely without growth promotants, antibiotics, (except for ionophores used as coccidiostats for parasite control), and have never been fed animal by-products. The voluntary standard will establish the minimum requirements for producers who choose to operate a USDA verified program involving a naturally raised claim.

This standard is projected to stand alone or be used in combination with other marketing claims; giving the producers the flexibility to market their products accordingly. However, because it is a voluntary claim, the Food Safety and Inspection Service (FSIS) will not necessarily limit the use of the term to labels which participants employ and meet the AMS standard. FSIS will continue the label review process in which the naturally raised claim is used. Do not mistake this claim from AMS with the FSIS “natural” claim, as they are two separate issues. As of today, FSIS has not finalized revising their definition of the term “natural.”

For additional information on the Naturally Raised Marketing Claim Standard visit www.ams.usda.gov.

North Dakota Meat Classifieds

Equipment For Sale:

For Sale: (2) Jim Vaughn Meat Saws; (2) Hobart Meat Grinders, 3 phase; Steak Maker Model 200 Tenderizer; Toledo Counter top scale; (50) Trolleys; Contact Larson's Processing and Locker Wyndmere, ND, (701)439-2982.

For Sale: Wonder Roast –BBQ Chicken Cooker with warmer, 4-Rotissieres asking \$700.00

Call Meats by John and Wayne, Fargo, ND, (701)281-2300 (office).

For Sale: 1983 Ford 1 ton pick-up with 14 ft by 2 in boom, with enclosed trailer for doing custom mobile slaughter. Includes all hooks, cradle, 3 winches and many extras; asking \$3500. Contact Bob Bergeron at (701)572-1863.

For Sale: Kentmaster 75 splitting saw, 3 phase \$500 OBO; Double J Brand cure pump \$450 OBO; Hobart Bulker \$150 OBO. Contact Maple Valley Lockers, Inc. at (701)437-3311.

Wanted:

Looking for a used smoker ~ Please contact Terry Schantz, Select Meats, (701)348-3061.