

# Meat Messenger

## North Dakota State Meat Inspection Program

North Dakota Department of Agriculture

October 2004

### Proclamation Signed as a Precaution Against Spread of CWD

The governor's proclamation establishing guidelines for transporting deer and elk carcasses and carcass parts into North Dakota has been signed, according to Greg Link, assistant wildlife chief for the State Game and Fish Department.

The 2004 proclamation, signed by Governor John Hoeven, provides transportation and importation guidelines for white-tailed deer, mule deer and elk. "The state legislature passed a bill in 2003 giving the governor authority, by proclamation, to implement carcass importation restrictions as a precaution against the possible spread of chronic wasting disease into the state," Link said. "Hunters are no longer allowed to transport into North Dakota the whole carcass, or certain carcass parts, of deer or elk from areas within states or provinces with documented occurrences of CWD in wild populations and private game farms."

CWD affects the nervous system of white-tailed deer, mule deer and elk and is always fatal. To date, CWD has not been diagnosed in wild or farmed deer or elk in North Dakota, but has been found in a growing number of locations across North America in recent years. Scientists have found no evidence that CWD can be transmitted naturally to humans or livestock. Hunters are allowed to transport the following portions of the carcass:

- 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.
- Antlers with no meat or tissue attached.
- Finished taxidermy heads.
- Upper canine teeth, also known as buglers, whistlers or ivories.
- Clean (no meat or tissue attached) skull plates with antlers attached.

The following game management units, equivalent wildlife management units, or counties have had deer or elk diagnosed with CWD, and only the carcass parts listed above from harvested elk, white-tailed and mule deer in these units will be allowed into North Dakota.

### Plants Finding Opportunities with State Inspection

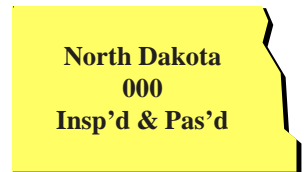
This year, three additional plants have become classified as "Official Establishments" or "State-Inspected." These plants are: Devore Custom Meats in Steele; L & M Meat and Sausage Inc. in Grand Forks; and M & J's Grocery in Wimbledon.

This classification will provide additional opportunities for these plants by allowing them to slaughter and sell livestock from area producers and to sell products wholesale to different outlets. These plants will be featured in future articles of the "Meat Messenger".

### Update on Poultry Program

The ND Department of Agriculture has completed all the necessary steps to adopt a state poultry inspection program. A notice is expected to be published in the *Federal Registrar* by the Food Safety and Inspection Service (FSIS) in October, which would make the program official in November.

The 2003 legislature passed a bill to provide the Department with the additional authority to inspect poultry and poultry products. This will now allow existing official establishments to expand their product line to include "state inspected" poultry products.



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## Meat Messenger

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- Colorado - game units 3, 4, 5, 6, 7, 8, 9, 10, 11, 12, 13, 15, 17, 18, 19, 20, 22, 23, 24, 27, 28, 29, 36, 37, 38, 51, 59, 87, 88, 89, 90, 91, 92, 93, 94, 95, 96, 161, 171, 181, 191, 211, 231, 301, 391, 421, 441, 461, 521, 951;
- Illinois - Counties of Winnebago, Boone, McHenry, DeKalb;
- Nebraska - Upper Platte, Plains, and Pine Ridge Units
- New Mexico - White Sands Missile Base (GMU 19);
- Saskatchewan - Wildlife Management Zone 13, 14, 46, 47, 68 South;
- South Dakota - Prairie units 321A, 327A, 327B; Black Hills units 403A, 404A;
- Utah - Manti Unit 16, South Slope Unit 9, La Sal Unit 13;
- Wisconsin - any deer registered with a Wisconsin DNR Red Registration Tag from the area designated as the Disease Eradication Zone; deer zones 70-CWD, 70A-CWD, 70B-CWD, 70C-CWD, 70D-CWD, 71-CWD, 73E-CWD, 75A-CWD, 75C-CWD, 76-CWD, 76M-CWD, 77A-CWD, 77B;
- Wyoming - Deer Hunt Areas 6, 8, 10, 13, 14, 15, 16, 22, 34, 41, 55, 57, 59, 60, 61, 62, 63, 64, 65, 66, 67, 70, 73, 74, 75, 78, 79, 80, 81, 82, 88, 89, 158, 164 or Elk Hunt Areas 5, 6, 7.

Additional units may be added as necessary, Link said, and the public will be informed of any additional areas through department news releases and website. Because each state has its own set of rules and regulations, hunters should contact the state in which they will be hunting to obtain more information. "All hunters must comply with regulations in the state they are hunting," Link said. "These regulations do not supersede existing regulations."

### **NDDA Funds Feedlot Development Internship Program**

Applications are being accepted for the feedlot internship program designed to develop North Dakota's feedlot industry and to provide students with the opportunity to learn feedlot operations and management. Created by the North Dakota Stockmen's Association Feeder Council, the Feedlot Internship Program is open to students attending a North Dakota college or university who demonstrate an interest in a feedlot career.

"This internship program is the result of a partnership of the livestock industry, North Dakota State University (NDSU) and the North Dakota Department of Agriculture (NDDA)," said Agriculture Commissioner Roger Johnson who has authorized \$12,000 of NDDA marketing funds to pay tuition reimbursement for the interns. "It's a win-win-win situation for the industry, the students and the feedlot owners."

Students must attend the North Dakota Feedlot School in Carrington or the NDSU Feedlot School at Fargo or have equivalent coursework or experience before accepting an internship. Interns will be paid \$7 per hour by the feedlot where they work and earn college credit. In addition, North Dakota interns will receive \$1,500 tuition reimbursement.

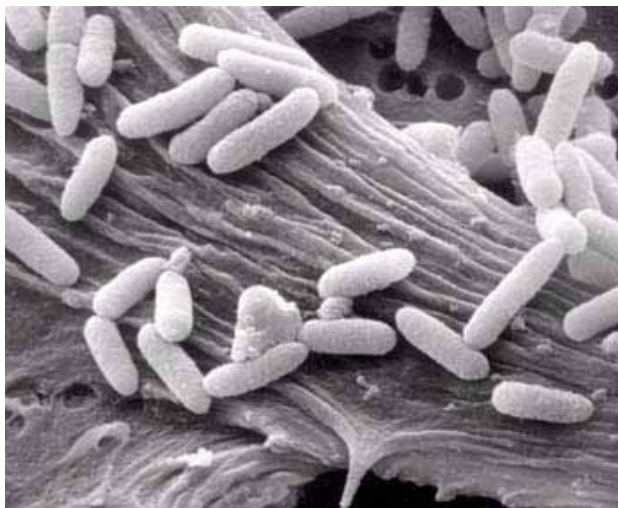
Interested persons should contact Russ Danielson, NDSU at (701) 231-7648, or Scott Ressler at the North Dakota Stockmen's Association at (701) 223-2522.

# What is Escherichia coli O157:H7?

*From Food Safety Network Factsheet, July 23, 2004*

Escherichia coli (E.coli) are bacteria that live in the intestines of healthy animals and humans. Most types of E. coli are harmless. E. coli O157:H7, however produces a powerful toxin that can result in severe illness or death. The combination of letters and numbers in the name relate to specific markers found on its surface which differentiate it from other types of E. coli. The first reported outbreak caused by E.coli O157:H7 occurred in 1982 in the United States. The outbreak was linked to contaminated hamburgers and the illness earned the nickname <sup>3</sup>hamburger disease<sup>2</sup>. Illness from E. coli O157:H7 infection can occur from consuming undercooked ground beef, fermented meats, unpasteurized milk, juice or cider, contaminated vegetables, fruit or unchlorinated water. In May 2000, E. coli O157:H7 in the drinking water of Walkerton, Ontario killed seven people and sickened 2,300.

well as children under the age of five, E. coli O157:H7 infections can cause a serious complication called Hemolytic Uremic Syndrome (HUS). Individuals with HUS suffer from a low red blood cell count (hemolytic anemia), a low platelet count (thrombocytopenia) and kidney damage (renal failure). There are some long-term consequences of HUS and it may result in death. How is E. coli O157:H7 spread? The E. coli O157:H7 bacterium lives in the intestines of healthy cattle, chickens,



What are the symptoms of an E. coli O157:H7 infection? Symptoms of illness typically begin about 2-10 days after the initial infection. The first signs of infection are severe and sudden abdominal cramps and eventually diarrhea which lasts for about one day. Bloody diarrhea may follow and can last from 2 - 5 days. Other symptoms include nausea, vomiting and, rarely, a mild fever. An E. coli infection is diagnosed by finding E. coli O157:H7 in a stool culture, which must be taken within the first 48 hours after the bloody diarrhea begins. Other than replacing fluids, there is no special treatment for an E. coli infection and most people recover without antibiotics within 5-10 days. In the elderly, as

pigs, sheep and some wild deer. It can be spread in numerous ways. Preventative measures on farms or at farm-based events as well as during meat processing are essential. During slaughter the surface of meat can become contaminated with E. coli O157:H7 bacteria which can be spread through the meat when it is ground. E.coli O157:H7 on vegetables and fruit may come from soil, from contaminated water in contact with the produce or from individuals who have handled the produce. A person can also become infected with E. coli by swimming in or drinking sewage-contaminated water or cleaning up after a flood. E. coli O157:H7 can be spread through

person to person contact, by way of infected hand to mouth contact. People who have E. coli O157:H7 bacteria in their stool because they are infected can pass on the infection to other individuals if hygiene or handwashing habits are inadequate.

Environmental contamination with E. coli O157:H7 may be a public health problem as outbreaks have often been linked to contamination of areas in contact with animals. In 2001, a cluster of E. coli O157:H7 infections occurred following a county fair. It was speculated that the infection originated from a cow that contaminated the sawdust floor with

feces. It is thought that the E. coli O157:H7 and sawdust then became airborne and contaminated multiple surfaces including food and drink. In this outbreak, 23 patients reported diarrhea and of these patients, 6 were hospitalized and 2 developed HUS. How can the risk of an E. coli infection be reduced? To reduce the risk of an E. coli infection: Cook ground beef thoroughly to an internal temperature of 71°C (160°F) and use a meat thermometer

to ensure this temperature is reached. The color of the meat is not a reliable indicator. Drink only pasteurized apple cider and milk. Wash all fruits and vegetables before eating. Wash hands thoroughly after using the washroom, handling diapers, pets, or livestock and before preparing or eating food. Clean and sanitize counter tops, cutting boards and utensils after contact with raw meats and poultry. Use 5 mL (1tsp) unscented chlorine bleach in 750 mL (3 cups) water to sanitize. Drink water that meets drinking water standards. Do not drink water from open streams and lakes. If ill with diarrhea, do not prepare or handle food that others will be eating.

## Pride of Dakota - What Can it do For You?

The Pride of Dakota program was created in 1985 to develop, improve and expand domestic and foreign markets for North Dakota products. The Marketing Services staff of the North Dakota Department of Agriculture develops programs to increase market exposure for Pride of Dakota companies.

Pride of Dakota offers marketing services such as sharing booth space at trade shows and fairs, listing in the Pride of Dakota directory and on the web site, special promotions and cooperative advertising. Our staff can also assist you in gaining consumer exposure for your products, assist in the development of marketing strategies and promotional planning.

One of our biggest marketing events are Pride of Dakota Holiday Showcases. They are retail gift shows that draw thousands of people to them. They are a great opportunity for consumers to learn about and purchase North Dakota products! Here is the showcase schedule:

Grand Forks	Nov. 6-7	Alerus Center
Minot	Nov. 13-14	All Seasons Arena
Fargo	Nov. 20-21	Fargo Civic Auditorium
Bismarck	Dec. 4-5	Bismarck Civic Center

All shows run Saturday 10-5 and Sunday 12-5.

If you would like more information on the showcases, or on becoming a Pride of Dakota member, please call 800-242-7535 or e-mail [sawagner@state.nd.us](mailto:sawagner@state.nd.us).

### Advertisements

#### **Stainless Steel Meat Tumbler**

300 pound cap  
Single Speed  
\$1,800 or best offer  
Works great

#### **Hobart Grinder**

32 Head  
\$1,200 or best offer  
Excellent condition  
Model 4146  
HP 5

If you are interested in either of these products, you can call Kevin or Julie at the Maple Valley Locker Inc at 701-437-3311.