



Meat Messenger

North Dakota State Meat and Poultry Inspection Program

2018 Issue 3

A Message from the Commissioner

Greetings,

Thank you to all those involved in the meat processing industry. For the meat processing plants, you add value for the livestock industry by bringing consumers safe, high-quality meat products and for our meat inspection staff who ensure standards are followed for all those involved. The North Dakota Department of Agriculture is proud of our Meat and Poultry Inspection Program and our employees who serve 15 state-inspected facilities which provide product to retail outlets, as well as 77 custom exempt facilities serving individual consumers.

The North Dakota Department of Agriculture understands the importance of both plants and inspections. We know this is a professional relationship which is vital to the process. That's why if a plant disagrees with the finding during the inspection, plants have the opportunity to appeal it through the North Dakota Department of Agriculture's appeals process. The core values of the North Dakota Department of Agriculture are transparency, respect, integrity and consistency. We strive to meet these standards every day. If you have any questions, you may do any of the following:

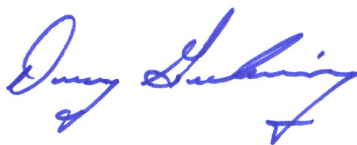


- Visit with your local inspector;
- Contact Dr. Andrea Grondahl, livestock industries division director, at 701-328-4762 or agrondah@nd.gov; or
- Contact Tom Bodine, deputy agriculture commissioner, at 701-328-4758 or tbodine@nd.gov.

You may also find more information about our appeals process at nd.gov/ndda/livestock-development-division/meat-inspection under Program Flyers.

If you need additional inspection coverage for your facility, please let us know by contacting any of the employees listed above. We want to ensure you have the coverage available to continue your operation and want to assist you and the industry in continuing to ensure a safe and economical meat supply for consumers.

Sincerely,



Doug Goehring

Meat Messenger

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North Dakota
Department of Agriculture

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Wooden Pallets

By Nathan Kroh

The Sanitation Performance Standards regulations (9 CFR 416) and the ND Meat and Poultry Inspection Facility Requirements Handbook clearly state that raw wood is not an acceptable material for use in a meat processing establishment. Often times, wooden pallets are used during delivery to and from meat shops. Should the plant bring that wood pallet into the facility?

Wooden pallets are often reused multiple times and can be exposed to countless types of contaminants, from blood leaking from boxed meat; powder and liquid drips from chemical shipments; and rodent droppings. Pallets are often stored outside or in open warehouses and are literally

impossible to decontaminate between loads because they are rough cut, porous wood.

The best option would be to receive pallets in a loading area, immediately restack the boxes in the cooler and take the pallet out of the plant. Broken pallets and shards of wood can quite easily penetrate cardboard and plastic wrap, so always check for torn punctured boxes and evidence of leaking. Contaminated boxes should be rejected and broken or stained pallets should be removed from the loading area. Never store pallets in the plant for longer than necessary and keep grass, dirt and other debris from harboring rodents and pests in pallets stacked outside. The material, texture and abuse that pallets take create a great potential to bring in any number of biological, physical and chemical contaminants into your plant. Do your best to limit how long pallets are in plant and where they are allowed.



Is Pink Chicken Cooked and Safe?

Most individuals simply cringe at the idea of chicken that is slightly pink, since the rationale of most home cooks is that chicken must be cooked until entirely opaque and the juices run

after being removed from the heat. Why do most recipes suggest cooking the dark meat legs and thighs to 175°F? It is not to increase the level of safety as the dark meat is fully cooked at 165°F.

Meat contains proteins called myoglobin, a colorful protein used during the oxygen exchange through muscles. Heavily exercised muscles require much more oxygen; therefore, those muscles need more myoglobin. The limited use of breast meat leads to lighter colored meat and the heavily used thigh and legs are darker in color. The myoglobin can pool in the meat fibers as the packaged chicken sits, so the color may become more concentrated in some areas.



perfectly clear. Is that necessary to ensure adequately cooked and safe chicken? Color is not a great indicator of proper cooking and may lead to considerably dry, overcooked chicken. The only surefire and most effective method for ensuring safe and juicy chicken is to use a thermometer and cook chicken no more than necessary. The accepted end point for food safety is chicken cooked to 165°F. The temperature of most products will continue to rise after being removed from the heat, a phenomenon called carryover cooking, because food absorbs and retains heat. The final internal temperature can rise 5°F or higher

The dark meat actually has more connective tissue, which requires more time at higher heat to dissolve properly. The connective tissue holds juices longer, so that is why dark meat is typically juicier than breast meat.

Young chickens have very porous bones, through which the purplish bone marrow can permeate. This happens particularly in frozen chicken carcasses, since freezing causes the bone marrow to expand and push through the bone's surface. This may actually stain the meat and bones, which will remain purplish or reddish regardless of the final cooked temperature.

The color of meat can vary based on the acidity as well. The higher the pH level, the pinker the meat will be. Adding acidic marinades may reduce the pink color, but any color already in the bone from marrow and the color of myoglobin will remain.

Properly cooked chicken can still be pink. There are several reasons why chicken tissues could be pink, even after cooking. Color of meat and tissue is not an accurate or consistent food safety indicator; only accurate thermometers can determine proper cooking temperature.

[Jesse. Safe Chicken Temperatures. Even if it's Pink!. \(February 6, 2012\) retrieved from https://blog.thermoworks.com/2012/02/bloody_chicken/.](https://blog.thermoworks.com/2012/02/bloody_chicken/)

2018-2019 Chronic Wasting Disease Proclamation

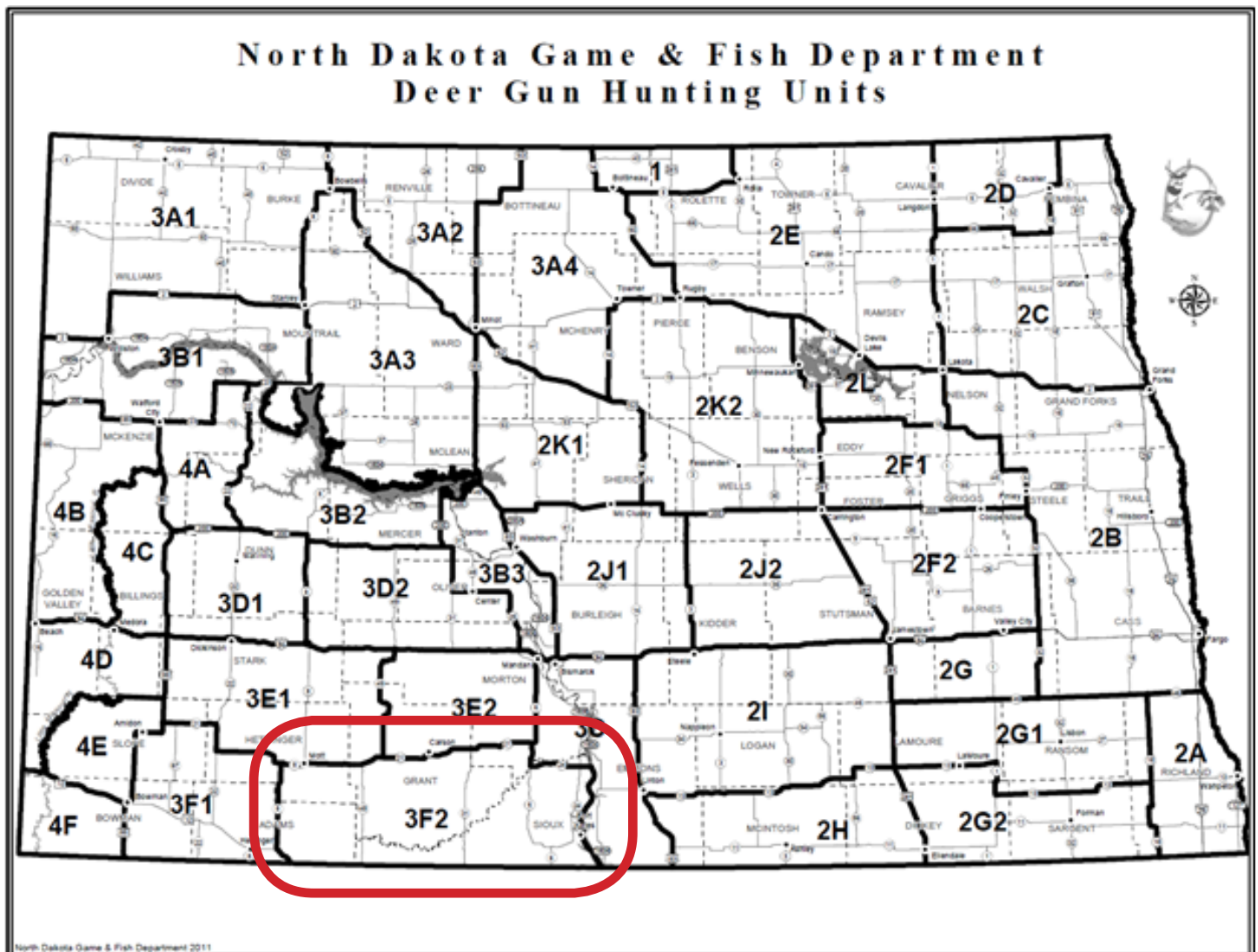
Carcass Transportation.

(1) It shall be unlawful to transport into or within North Dakota the whole carcass or carcass parts of white-tailed deer, mule deer, moose, elk, from deer hunting unit 3F2 in North Dakota and states or provinces with documented occurrences of CWD in wild populations or farmed cervids, except for the following portions of the carcass: >>>

Violations and Penalties.

Violations of this proclamation are noncriminal with a fine of two hundred dollars (\$200.00) and carcasses, or parts thereof, in violation may be seized for appropriate disposal.

- 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.



Control Pests Well into Late Fall

Pests are still a problem well into the late fall. With the weather turning, pests begin to look for better accommodations, especially in rural areas, as the fall harvests upsets many of their habitats.

The best defense against pest invasion is an exclusionary approach. Sanitation of the exterior areas around your plant are vitally important to limit the harborage of pests near your facility. Keep dumpsters at least 100 feet from the building, if possible, and on concrete. A solid dumpster pad will allow for cleaning and limit seepage into the ground that may attract pests. Do not allow pallets, pipes, barrels and other debris to collect next to the building, since those are ideal areas to harbor many types of pests.

Pests are also attracted to light. Try using light that is pointed at your building, rather than facility mounted lights that attract pests right to the door. The type of light greatly influences insect attraction. Halogen and mercury lights attract more insects than other lighting options. In fact, mercury lights are 112 times more attractive to insects than sodium vapor lights. LED lights are a good option to limit the number of insects drawn to the structure.

Pests will find their way into your building. They can sneak in with vendor deliveries and customer entries. The only option to control pests after they make it in to the shop is proper pest control equipment, employee training and sanitation of all areas within the

facility to limit food sources. Warm areas, such as compressor and utility areas are usually not on a regular cleaning schedule and have many areas for pests to hide. Make a point to keep locker areas, utility areas and storage rooms tidy to help limit the harborage of pests.

Sims (2018) "Buggin' Out- Exclusion and education provide best defense against pests" retrieved Oct 3, 2018. From http://digital.meatpoultry.com/sosland/mp/2018_10_01/index.php?startid=16&stdata=email%3Ankroh%40nd.gov#/64

USDA Provides Food Safety Tips to Keep Foodborne Illness Out of the Classroom

The new school year is well underway, which means new teachers, a lot of homework assignments and the never-ending dilemma of what to include to make a healthy and safe school lunch.

Handwashing is the first and easiest step to avoid foodborne illnesses. A recent study by USDA found that 97 percent of the time, participants did not wash their

hands correctly or did not do so at all. This poor hand hygiene caused participants to cross-contaminate items in the kitchen, including spice containers, refrigerator handles, ready-to-eat foods and other surface areas.

Because bacteria can live on surfaces for up to 32 hours, it is easy to contaminate sandwich bread and lunch meat when preparing your child's lunch.

FSIS is providing important food safety tips to keep foodborne illness out of the classroom.

To learn more about these tips, visit: <https://www.fsis.usda.gov/wps/portal/fsis/newsroom/news-releasesstatements-transcripts/news-release-archives-by-year/archive/2018/nr-081418-01>.

Retail Exemptions Adjusted Dollar Limitations >>>

On Aug. 15, 2018, FSIS announced the dollar limitations based on the Consumer Price Index (CPI) for the amount of meat, meat food products, poultry, and poultry products that a retail store can sell to hotels, restaurants and similar institutions without disqualifying itself for exemption from federal inspection requirements. For calendar year 2018, the dollar limitation for meat and meat food products remains unchanged at \$75,700, and the dollar limitation for poultry and poultry products also remains unchanged at \$56,600. For more information, please visit: <http://www.fsis.usda.gov/wps/portal/fsis/topics/regulations/federal-register/federal-register-notice>.

FSIS Recalls & Alerts Count (May - Sept 2018)

Allergens and associated misbranding	11	
Foreign materials possibly present	11	
Products produced without the benefit of inspection or import inspection	10	
Products possibly contaminated with STECS O26, O45, O103, O126, O145, O157 or Listeria	7	
Process deviations leading to potentially unsafe products	2	
Adulterated and misbranded	1	
Restricted ingredients not within acceptable limits	1	
Total Recalls May through September 2018	49 Recalls	
Class 1 recalls -32 Reasonable probability that eating the food will cause health problems or death	Class 2 recalls – 12 Potential health hazard situation in which there is a remote probability of adverse health consequences from eating the food	Class 3 recalls - 5 Situation in which eating the food will not cause adverse health consequences
A single recall has implicated over 132,000 lbs. of ground beef being possibly contaminated with <i>Shiga toxin-producing E.coli</i> O26		

Further information on all current recalls and alerts can be found at: <http://www.fsis.usda.gov/wps/portal/fsis/topics/recalls-and-public-health-alerts>

Classified Ads

We are always looking for industry related items to advertise in the Meat Messenger. We post sale and want ads FREE. Contact Julie Nilges (701-204-3248) at jnilges@nd.gov or Nathan Kroh (701-328-4767) at nkroh@nd.gov with product description and contact information.

A Golden Opportunity Awaits. For Sale: The Butcher Block in Oakes, N.D.

A thriving business that does custom and state inspected slaughter and processing. A large retail business, with good sales volume. Willing to train the right person or sell outright.

Call Ron at 701-742-2713.

Meat Tumbler-500 lbs capacity: DFE Brand, without vacuum, completely stainless steel.

Smokehouses- 500 lbs capacity each. Call for information and details.

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

True Brand cooler: Cooler has two sliding doors and was manufactured in 2001 - \$1,000.

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.

Berkel 812 Automatic Slicer. New Blade, used little. \$2500 or best offer.

Budget ½ ton Chain Hoist: 3 Phase. \$700 or best offer.

Biro Patty Machine with cart: Model F3000N, foot control. Two sizes diameter drums. \$6500 or best offer.

Braising Kettle: Natural gas, needs work. \$500 or best offer.

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

Wanted-Carcass Rail: 50 ft of overhead carcass rail for small animal slaughter facility. Call Fred at 701-429-8066 if you have rail for sale.

Wanted- Next-to-New Band Saw: Please call Bruce at 701-254-4232, if you have a nice condition band saw to offer for sale.

Splitting Saw for Sale- Good condition carcass splitting saw available. Located in Great Bend. For more information call Steve Manock at 545-7513.

Hobart Mixer-Grinder- ~200 lb capacity used mixer available in Mandan. Call Brian for more details at 701-663-0558.

Vending Trailer- 2017 7x20 V-front. 2 ramp doors, 1 concession window. Includes sink, generator hookup and appliance plug-ins.

Atosa 27" Reach-in Refrigerator- one solid door. Stainless steel. Model MBF8505.

Generator: Honda model EU3000IS.

Bowdon Meat Processing: Contact Colleen 701-962-3539 for more details.

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North Dakota Department of Agriculture
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“Equal Opportunity in Employment and Services”