



Meat Messenger

North Dakota State Meat and Poultry Inspection Program

2020 Issue 1

A Message from the Commissioner

Greetings,

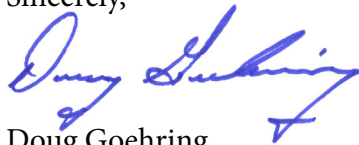
Thank you to all those involved in the meat processing industry. North Dakota's meat processing plants play an important role by adding value to the livestock industry through providing safe, high-quality meat products for consumers. Our staff's role is to assist the industry by ensuring standards are followed for all those involved.

We want to hear from you about how the meat processing industry is doing, how the meat inspection program is working, future opportunities, and how we can assist you in updating and growing your business. This includes two opportunities: regional town hall meetings to have open discussion and communications between industry and the NDDA administration; and an opportunity to complete a survey, which was previously sent to you.



We have scheduled six regional meetings with plant owners (schedule below) to discuss these strategies and continue conversations. The goal is to determine the needs in your area and learn how to serve you better. We encourage you to participate and continue the open dialogue.

Sincerely,



Doug Goehring

Regional Meetings (all meetings are local time):

Bismarck	Jan. 29, 2020	10 am - 12 pm	ND Capitol Building - Fort Union Room - 600 E. Boulevard Ave.
Dickinson	Jan. 30, 2020	10 am - 12 pm	NDSU Research Extension Center - 1041 State Ave.
Jamestown	Feb. 4, 2020	10 am - 12 pm	Stutsman County NDSU Extension Office - 502 10th Ave. SE
Fargo	Feb. 4, 2020	3 pm - 5 pm	Cass County NDSU Extension Office - Bison Meeting Room - 1010 2nd Ave. S
Grand Forks	Feb. 5, 2020	10 am - 12 pm	GF County NDSU Extension Office - 151 S. 4th St. Suite 302 (3rd floor of the county office building)
Rugby	Feb. 5, 2020	3 pm - 5 pm	Pierce County Courthouse - 240 2nd St. SE

For more information or to RSVP, please contact Becky Gietzen at 701-328-2299.

Meat Messenger

is published by the
North Dakota
Department of Agriculture

Agriculture Commissioner
Doug Goehring

**Livestock Industries
Division Director**
Andrea Grondahl, DVM

Administrative Assistant
Becky Gietzen

Senior Meat Inspectors
Cody Kreft
Heather Andersen

Compliance Officer/Meat Inspector
Dave Slack

Scientific Information Coordinator
Nathan Kroh

Meat Inspectors
Shawn Steffen
Cami Metzger *Certified Grader
Joshua Epperly
Whitney Vogel
Sherlynn Olson
Takara Simmons



Please address all correspondence to:

**State Meat Inspection
North Dakota Dept. of Agriculture**
600 E. Boulevard Ave., Dept. 602
Bismarck, ND 58505-0020
(701) 328-2231
(800) 242-7535
FAX: (701) 328-4567

www.nd.gov/ndda
ndda@nd.gov

NDMPIP Introduces Newest Official Establishment

The NDMPIP would like to congratulate Rhombus Guys pizza for becoming the newest official establishment under our program. They are now wholesaling frozen pizzas out of their Grand Forks location. Owners Matt Winjum and Arron Hendricks were high school friends that started their first smoothie business in 2000. They went into the pizza restaurant business in 2002 and are now operating 4 restaurants, a food truck, and brewery, with 140-200 employees.

They are exploring the market with the frozen pizzas and will concentrate in the Grand Forks-Fargo corridor, and expand as the demand grows. Matt said that the biggest challenge to starting this new business was finding the time to complete the necessary food

safety plans, but they are excited about expanding and offering their products to new customers in new markets. He would like to thank everyone at the North Dakota Department of Agriculture that helped guide them through the process and he is confident that the people of North Dakota are consuming safe foods.

The NDMPIP now has 16 Official Establishments that meet the requirements for slaughtering and/or processing meat products for wholesaling anywhere in North Dakota. Every day of official inspection, one of our nine meat inspectors is on-site verifying the effectiveness of the food safety sanitation plans. Four of those are also eligible for shipping product anywhere in the U.S., because North Dakota is also one of six states that participates in the Cooperative Interstate Shipment Program.

Feral Swine in North Dakota

Feral swine have recently been reported in multiple counties in North Dakota. These animals can destroy crops and pasture and can threaten domestic livestock as they may carry disease.

If you see feral swine (wild pigs) or suspect their presence, please report your sighting to the state veterinarian's office at 701-328-2655.

It is illegal to hunt or trap feral swine. Landowners can destroy wild pigs threatening their property but must immediately report the animals to the state veterinarian's office.

For more information, go to <https://www.nd.gov/ndda/feralswine>

Cooperative Interstate Shipment Program Update

Brickhouse Frozen Products, LLC recently became the fourth selected establishment to participate in the Cooperative Interstate Shipment (CIS) Program. This program allows selected North Dakota (ND) establishments to produce high-quality meat products under the overview of the ND inspection program and ship the products across state lines.

Jonny B's Brickhouse pizza started out as a pizza restaurant in downtown Jamestown. They began making pizzas under inspection and continued to expand. They started a new dedicated frozen pizza manufacturing facility producing nearly 4,000 pizzas per week under the name Brickhouse Frozen Products, LLC.

ND started in the CIS Program as the third participating state in January of 2013. The program has slowly grown to six states (OH, ND, WI, IN, ME, MO) with 59 small meat shops. Official Establishments with less than 25 employees can request to participate in the CIS Program.

If you have any questions about the program, please contact the information coordinator for the ND Meat and Poultry Inspection Program at 701-328-4767.

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

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.

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.

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

Two Freezers with Double Glass Retail Display Doors - Each freezer is about 4ft wide with two pull open doors. For more information or pictures, contact Greg at S&K Processing at 701-839-6488.

Food Production: Personal Hygiene

Food hygiene can be defined as “all conditions and measures necessary to ensure the safety and suitability of food at all stages of the food chain.” The Recommended International Code of Practice General Principle of Food Hygiene states in section VII – Establishment: Personal Hygiene: Objectives that “personal cleanliness and behaving and working in an appropriate manner, can in fact keep foods from becoming contaminated.”

Several points listed in the Recommended International Code of Practice General Principle of Food Hygiene, section 7.1-7.5 line up with the Code of Federal Regulations (CFR) Performance Standards for Sanitation § 416.5 Employee hygiene:

(a) **Cleanliness.** All persons working in contact with product, food-contact surfaces, and product-packaging materials must adhere to hygienic practices while on duty to prevent adulteration of product and the creation of insanitary conditions.

(b) **Clothing.** Aprons, frocks, and other outer clothing worn by persons who handle product must be of material that is disposable or readily cleaned. Clean garments must be worn at the start of each working day and garments must be changed during the day as often as necessary to prevent adulteration of product and the creation of insanitary conditions.

(c) **Disease control.** Any person who has or appears to have an infectious disease, open lesion, including boils, sores, or infected wounds, or any other abnormal source of microbial contamination, must be excluded from any operations which could result in product adulteration and the creation of insanitary conditions until the condition is corrected.

In comparison, The International Code of Practice states:

- **7.1 HEALTH STATUS:** People known, or suspected, to be suffering from, or to be a carrier of a disease or illness likely to be transmitted through food, should not be allowed to enter any food handling area if there is a likelihood of their contaminating food.
- **7.2 ILLNESS AND INJURIES:** Conditions which should be reported to management so that any need for medical examination and/or possible exclusion from food handling can be considered, include: jaundice; diarrhea; vomiting; fever; sore throat with fever; visibly infected skin lesions (boils, cuts, etc.); discharges from the ear, eye or nose.
- **7.3 PERSONAL CLEANLINESS:** Food handlers should maintain a high degree of personal cleanliness and, where appropriate, wear suitable protective clothing, head covering, and footwear.

Cuts and wounds, where personnel are permitted to continue working, should be covered by suitable waterproof dressings. Personnel should always wash their hands when personal cleanliness may affect food safety, for example: at the start of food handling activities; immediately after using the toilet; and after handling raw food or any contaminated material where this could result in contamination of other food items; they should avoid handling ready-to-eat food, where appropriate.

- **7.4 PERSONAL BEHAVIOUR:** People engaged in food handling activities should refrain from behavior which could result in contamination of food, for example: smoking; spitting; chewing or eating; sneezing or coughing over unprotected food. (CAC/RCP 1-1969, Rev.4- 2003 Page 18 of 31). Personal effects such as jewelry, watches, pins or other items should not be worn or brought into food handling areas if they pose a threat to the safety and suitability of food. This also includes personal cell phones, answering the businesses phone and adjusting clothing-aprons, caps and glasses.
- **7.5 VISITORS:** Visitors to food manufacturing, processing or handling areas should, where appropriate, wear protective clothing and adhere to the other personal hygiene

provisions in this section. You the establishment owner/operator have the responsibility to inform your guests of your strict hygienic practices.

Humans are responsible for most foodborne outbreaks. Each individual food worker must be considered when looking at hygienic practices. Personal hygiene

refers to our habits of cleanliness - our body, hair, hands - everything! We know that human skin contains bacteria and those present on human skin can be both non-pathogenic (good), or pathogenic (bad). There are other areas on a healthy human that need to be considered besides skin: under fingernails, on hair/beards, in the nose and mouth. Germs are germs,

and mistakenly thinking that personal hygiene isn't important will lead to food contamination or transmitting illness to the public. Be safe. Education and proper hygienic training are an important aspect of food production (i.e., 20 second handwash, when to wash, if using a nailbrush, type of soap, gloves or utensils for which food). Monitoring areas in food production for hygienic practices is a very important step in producing a safe and wholesome product.

Codex Alimentarius: FOA/WHO 2019 www.codexalimentarius.net CAC/RCP 1-1969, Rev. 4-20031

https://en.wikipedia.org/wiki/Skin_flora

www.foodservice.com/food_safety/

www.fda.gov

FOOD SAFETY

Personal Hygiene

- ✓ Hair should be properly tucked inside the cap
- ✓ No earring or necklace/chains
- ✓ No outer pockets
- ✓ Wear neat and clean clothes
- ✓ No wrist watch/rings
- ✓ Cover all wounds
- ✓ Nails should be short and clean
- ✓ Torn clothes should be repaired or replaced
- ✓ Wear clogs and safety shoes

- ✗ Hair coming outside the cap
- ✗ Earring and necklace/chains
- ✗ Outer pocket and contents
- ✗ Dirty clothes
- ✗ Wrist watch/rings
- ✗ Open and bleeding wounds
- ✗ Long and painted nails
- ✗ Torn clothes
- ✗ Bare foot/slippers

SAFE FOOD MAKES HAPPY CUSTOMERS

Did you Know?

Italian sausage, by definition, must contain salt, pepper and either fennel or anise or a combination of fennel and anise. Without fennel or anise, you can't call it "Italian sausage."

See: 9 CFR 319.145

Meat Messenger

North Dakota Department of Agriculture
600 East Boulevard Avenue, Dept. 602
Bismarck, ND 58505-0020

In this Meat Messenger

- **A Message from the Commissioner**
- **NDMPIP Introduces Newest Official Establishment**
 - **Feral Swine in North Dakota**
- **Cooperative Interstate Shipment Program Update**
 - **Classified Ads**
- **Food Production: Personal Hygiene**

“Equal Opportunity in Employment and Services”