

Minnesota Meat Minute

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Take Note:

- **August 23**, MN State Fair Processed Meats Championship
- E-mail Lisa Wetzel at Lisa.Wetzel@state.mn.us to update your contact info or send newsletter suggestions.

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Plant Spotlight – Thielen Meats - Little Falls



Thielen Meats of Little Falls was opened in 1990 by John and Linda Thielen. John grew up in the meat industry as a third generation at Thielen Meats in Pierz. He worked for his father and mother for 27 years before venturing out and building his own business in Little Falls. Over the years, he has added on multiple expansions and now boasts a 60 foot fresh retail meat case, RV parking with a pet exercising area, and a 24 hour pickup room.

Thielen Meats of Little Falls is primarily retail meat sales but also processes wild game (boneless trimmings only) and smoked fish. Beginning this year, the business has added Minnesota Equal To inspection for a short list of products to sell to local restaurants. The store also includes a grocery section and is one of the largest retailers in central Minnesota of Louisiana Smoker grills and pellets. Thielen Meats of Little Falls now includes John and Linda’s children, Michael and Jessica Thielen as the fourth generation to carry on the meat tradition.

Updated [FSIS Guidelines for Meat & Poultry Establishments that Produce Ready to Eat \(RTE\) Products \(Appendix A\)](#) & [FSIS Compliance Guidelines for Stabilization of Fully & Partially Heat-Treated Products \(Appendix B\)](#)

Guidelines cover the following:

- Regulatory requirements associated with the safe production of RTE products.
- Options establishments can take to achieve lethality and stabilization of Salmonella and other pathogens.
- Steps that establishments can take to ensure that the safety of ingredients added after the lethality treatment.
- Lessons learned from Food Safety Assessments (FSAs) performed in RTE establishments.
- Information from Appendix A and other previously issued compliance guidelines.
- Regulatory requirements for cooling and hot-holding temps.
- Scientific support documents available to help develop a safe process.
- Recommended corrective actions in the event of a cooling deviation.

[Docket No. FSIS-2017-0016](#)

Covers the pending updated FSIS Compliance Guidelines for lethality and stabilization (formerly known as Appendix A & B). Comment period is through August 15, 2017.





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FSIS Announces Hotel, Restaurant and Institution Retail Exemptions Dollar Limitations for Meat and Poultry Products

The Food Safety and Inspection Service (FSIS) released the dollar limitations on the amount of meat, poultry and meat and poultry food products that a retail store can sell to hotels, restaurants and similar institutions (HRI) without disqualifying itself for exemption from inspection requirements.

FSIS, for calendar year 2017, increased the dollar limitation for meat and meat food products from \$79,200 to \$75,700 and for poultry and poultry products from \$58,200 to \$56,600. FSIS continues the 18-month transitional period for the mandatory inspection of Siluriformes fish (catfish) and fish products to determine retail dollar limitations for this product. FSIS will not apply the meat retail dollar limitations to Siluriformes fish and fish products sold at retail.



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Meat Inspector Calendar – No Inspection Dates

July 4 – Fourth of July	September 4 – Labor Day
October 12 & 13 – Staff Meeting	November 10 – Veteran’s Day
November 23 & 24 – Thanksgiving Holidays	December 25 – Christmas Day
January 1, 2018 – New Year’s Day	January 15 – Martin Luther King Jr. Holiday