

Minnesota Meat Minute

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Meet Meat Inspector – Justin Jarocki

Justin is a meat inspector in the metro and southeast Minnesota. He covers the eastern side of the state for egg surveillance as well. He has been at the Minnesota Department of Agriculture (MDA) since 2011.

Previous to joining the MDA, Justin worked at both a turkey breeder farm and a swine farrowing operation. He graduated from the University of Wisconsin-River Falls with a degree in Animal Science.

Justin likes the variety in his job and he will be watching for HACCP Validation work at his E2 plants in the coming months.

When he is not working, Justin coaches basketball and enjoys spending time with his wife and children.



Take Note:

- University of MN, HACCP Auditing & Sanitation Workshop, **Feb. 18 & 19**, St. Cloud
- E-mail Lisa Wetzel at Lisa.Wetzel@state.mn.us to update your contact info or send newsletter suggestions.

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HACCP Systems Validation: Are you ready?

Inspectors at Small and Very small meat/poultry plants will begin their verification activities for HACCP Systems Validation after **April 4, 2016**. Ensure you are collecting validation supporting documentation and records to meet this requirement!

Element 1: Initial Validation (Design)-Scientific support:

- Closely matches the actual process, Shows that the plant's process prevents/reduces/eliminates the hazard identified in the hazard analysis, and Identifies the critical parameters relevant to the in-plant process.

Element 2: Initial in-plant validation data (Execution):

- Are critical operational parameters in the actual production process consistent with the scientific/technical support?
- At least one product from each HACCP category must be used for gathering in-plant data
- Collection of in-plant data to show effectiveness for implementing critical operational parameters
- Analysis of data to determine if critical parameters are implemented effectively

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Allergen Awareness & Control**Allergen Awareness-What is your role as a meat/poultry plant?**

The majority of recalls involving meat or poultry products are due to:

1. Changes in ingredient suppliers
2. Products in the wrong package
3. Changes to product or ingredient formulation

[FSIS Compliance Guidelines on Allergens and Ingredients of Public Health Concern: Identification, Prevention and Control, and Declaration through Labeling \(Published November 2015\)](#)

Focus on meat and poultry establishments to Identify, Prevent and Control, & Declare:

- **Identify:** Inspection of Incoming Ingredients, Cross-referencing Components, Separation
- **Prevent and Control:** Equipment, Sanitation, and Processing
- **Declare:** Packaging, Labeling, Storage

Small Plant Help Desk

Telephone: 1-877-FSIS-Help (1-877-374-7435)

Email: InfoSource@fsis.usda.gov

8:00 a.m. – 5:00 p.m. Monday through Friday ET

Website: [FSIS Small Plant Help Desk](#)

Implementing Your Company's HACCP Plan

Sponsored by the University of Nebraska

May 17 & 18, 2016

At South Dakota State University, Brookings, SD

For more information go to:

[University of Nebraska Animal Science Department HACCP Course Info](#)

**Happy
Valentine's
Day**

**Meat Inspector Calendar – No Inspection Dates**

February 15 – Presidents Day

April 13 & 14 – Staff Meeting

May 30 – Memorial Day

July 4 – 4th of July Holiday

September 5 – Labor Day

October 13 & 14 – Staff Meeting

November 11 – Veteran's Day

November 24 & 25 - Thanksgiving