

Minnesota Meat Minute

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Meet Meat Inspector – Jennifer Hofer



Jennifer is the inspector in North Central MN, including the counties of Beltrami, Hubbard, Wadena, North Otter Tail, East Becker and one facility in Todd. She has been with MDA for 5 years. After college, Jennifer worked for ConAgra/Lamb Weston RDO (the maker of McDonald's French fries) as bacteriologist. She also worked as a slaughter inspector for the USDA at Long Prairie Packing.

Jennifer is originally from Saint Cloud, but she has lived in Jamestown ND, Wausau WI, Alexandria MN, Minneapolis, Bemidji and Yosemite national park in California. She went to college at the U of MN - Twin Cities, Alexandria Technical College, Univ. of Wisc. Marathon County and she graduated with a Bachelor of Science in Biology from Bemidji State University.

The best part about her job is talking to the plant owners and employees. The most memorable parts of the job are finding pathology during slaughter, such as cancer and endocarditis.

When she isn't working, Jennifer enjoys gardening, oil painting, drawing, quilting, hunting, fishing, hiking, canning and spending time with her husband, Jason and her daughters, Hailey and Chrissy.

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Take Note:

- 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—*Implementation Date is April 4, 2016!*

- **What is HACCP Systems Validation?** *Initial validation is the process of demonstrating that the HACCP System as designed can adequately control potential hazards. 9 CFR 417.4 (a) (1) requires 2 types of supporting documentation to demonstrate validation:*
 1. Scientific or technical support (Design)
 2. Initial in-plant validation data (Execution)
- Initial validation includes activities designed to determine whether the entire HACCP System is functioning as intended.
- Keep in mind that prerequisite programs that may be used to support decisions in the hazard analysis and, therefore must be validated may include:
 - Sanitation SOP's (SSOP)
 - Purchase specifications or Letters of Guarantee
 - Antimicrobial interventions
 - Sanitary dressing procedures
 - Allergen control programs
 - Listeria Control Programs
- Where can you find help for locating HACCP Supporting Documentation? [Ohio State University Meat Science Extension HACCP Validation Link](#)
- MDA is planning to schedule some outreach workshops for Minnesota State Inspected Equal-To Meat & Poultry Plants starting in January 2016 regarding HACCP Validation Implementation. **Stay tuned for more information!!**

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**Happy
New Year**



USDA FSIS Final Rule for Descriptive Designation for Raw Meat and Poultry Products Containing Added Solutions Takes effect January 1, 2016

FSIS is amending regulations to require firms that produce added-solution raw meat and poultry products to provide a descriptive designation as part of the product name in order to clearly and conspicuously show that the product contains an added solution.

This will provide clear and meaningful information about the makeup of raw meat and poultry products they are purchasing by requiring understandable names for products which contain added solutions. Link to more information (Look under Compliance for Final Rule):

[Federal Register: Descriptive Designation for Raw Meat and Poultry Products Containing Added Solutions](#)

MN Value Added Grants

The goal of the Value Added Grant Program is to **increase sales of Minnesota agricultural products by diversifying markets, increasing market access, and increasing food safety of a value-added product.**

These grants are intended to:

- Start, expand, or update livestock product processing businesses;
- Purchase equipment to start, upgrade, or modernize value-added businesses;
- Increase the use and processing of MN agricultural products (required for all grants);
- Increase on-farm food safety (ex. implementing a food safety plan); and
- Increase farmers' processing and aggregating capacity to sell to schools, hospitals or other institutions.

The grant reimburses up to 25% of the total project cost to purchase equipment or conduct facility improvements. The maximum award is \$150,000 and minimum is \$1,000.

- Apply on-line by clicking on the link on the [MDA Value Added webpage](#);
- If you cannot apply using this process, you may submit an application by email, mail, or by delivering it to MDA staff. These applications will be entered into the on-line system by MDA staff.
- All grant applications must be received by the Minnesota Department of Agriculture (MDA) no later than **4:00 pm, Central Time (CST), on Tuesday, March 8, 2016.**

Control of Products Tested by USDA FSIS (or State Programs) For Adulterants FSIS Notice 70-15

USDA FSIS realizes that the mark of inspection is pre-printed on packages/labels of many products and this is often because it is the most efficient way to allow products to be packaged/labeled with the printed mark of inspection as part of the production process. However, when product from a specific lot of production is tested, FSIS (or State Programs) **will not allow it to be released** into commerce until negative results for adulterants are available.

- **What does this mean for your plant?** *Establishments **must hold** (or control) products tested for adulterants by FSIS/State Agency until acceptable (or negative/not found) results become available.*
- **What are the applicable sampling and testing programs for adulterants?**
 - *Non-intact Raw Beef Product or Intact Raw Beef product sampled for E. coli O157:H7 or Shiga Toxin producing E. coli (STEC)*
 - *RTE products sampled for Listeria monocytogenes (Lm) or Salmonella*
 - *Livestock carcasses subject to directed FSIS Residue sampling (NRP) or confirmatory Residue sampling following a positive KIS Test*

Meat Inspector Calendar – No Inspection Dates

January 1 – New Year's Day

April 14 & 15 – Staff Meeting

January 18 – Martin Luther King, Jr. Day

May 30 – Memorial Day

February 15 – Presidents Day

July 4 – 4th of July Holiday