Minnesota Department of Agriculture

Minnesota Meat Minute

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Meet Meat Inspector – Katie Brigan

Katie is the inspector in Northeastern MN. She inspects plants in Pine, Carlton, St. Louis, Itasca, Lake, Cook and Koochiching counties. Katie joined the Minnesota Department of Agriculture (MDA) a year ago in February. She previously worked for the Minnesota Board of Animal Health.

Katie is from Hinckley, MN where she graduated from Hinckley-Finlayson High School. She also graduated from the University of Wisconsin-River Falls.

What Katie loves most about her job is the variety. She likes being out in the field every day, working with different people. She also enjoys playing an intricate role in food safety.

When Katie isn't working for the MDA she's an avid bear hunter. She enjoys spending time with her family: husband Shawn, and daughters Jaedyn and Gabby. They spend time enjoying the kids' sports activities, camping, four wheeling and fishing!

Her most memorable moment was when all of the pigs escaped the slaughter holding pens at a facility. Watching the workers try to coral the pigs was entertaining!

Katie will be paying extra attention to HACCP Validation during her inspections this quarter. She wants to be sure her E2 plants understand the requirement.

INSIDE THIS ISSUE:

Meet Katie Brigan	1
Regulatory Links	1
Beef Grinding Log Records	2
Staff Directory	2
Inspection Dates	2

Take Note:

- E-mail Lisa Wetzel at Lisa.Wetzel@state.mn.us to update your contact info or send newsletter suggestions.

Helpful Links:

Food Defense Within FSIS-Regulated Establishments

FSIS Directive 7120.1

Safe and Suitable Ingredients Used in the Production of Meat, Poultry and Egg Products - Revision 33

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St. Paul, MN 55155-2538
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(651)201-6300

In accordance with the Americans with Disabilities Act, this information is available in alternative forms of communication upon request by calling 651-201-6000. TTY users can call the Minnesota Relay Service at 711 or 1-800-627-3529. The MDA is an equal opportunity employer and provider.

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Mandatory Record Keeping for Raw Ground Beef Products for Official and Retail Plants

The Food Safety and Inspection Service (FSIS) is amending its recordkeeping regulations to require that all official establishments and retail stores that grind raw beef products for sale in commerce maintain the following records:

- The establishment numbers of establishments supplying material used to prepare each lot of raw ground beef product;
- All supplier lot numbers and production dates;
- The names of the supplied materials, including beef components and any materials carried over from one production lot to the next;
- The date and time each lot of raw ground beef product is produced; and the date and time when grinding equipment and other related food-contact surfaces are cleaned and sanitized.

These requirements also apply to raw beef products that are ground at an individual customer's request when new source materials are used.

The final rule was published on December 14, 2015 and will be effective on June 20, 2016.

Table1: Sample Grinding Log with final rule requirements.

New Wave Store
123 Main Street
Anytown, USA 12345
Fresh Ground Beef Production Log/Tracking List

Employee Name: Today's Date:

Date & Time each lot of raw Ground beef product is produced	Lot/Batch # (lot = same source material)	Pkg. Size of Product Produced	Production Code of Product Produced	The names of the supplied materials, including beef components and any materials carried over from one production lot to the next*	All supplier lot numbers and production dates*	The establishment numbers of the establishments supplying the materials used to prepare each lot of raw ground beef product*	Date & Time Grinder and Related FCSs Cleaned and Sanitized*

Signature of Store Management Reviewer Date

Meat Inspector Calendar – No Inspection Dates

April 14 & 15 – Staff Meeting

July 4 – 4th of July Holiday

October 13 & 14 – Staff Meeting

November 24 & 25 – Thanksgiving

May 30 – Memorial Day

September 5 – Labor Day

November 11 – Veteran's Day

December 26 - Christmas