

Minnesota Meat Minute

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Meet Meat Inspector – Nick Braun



Inspector Nick Braun started in November of 2015 at the Minnesota Department of Agriculture when he accepted his offer of employment from a tree stand while hunting. He is responsible for inspections in Wright County and the surrounding area. Nick grew up on a hog farm in Sleepy Eye, MN. After High School he attended the University of Minnesota – Twin Cities where he earned a bachelor's degree in Animal Science. Part of his degree required 2 summers attending poultry science classes at the University of Wisconsin – Madison.

Nick worked for GNP Company, previously known as Gold'n Plump, for seven years. He was in live operations but also spent a considerable amount of time at the processing plant and developing continuous improvement projects.

Nick's most memorable experience was during training last fall where he met a lot of people from all over Minnesota. He said, "It was great to see how a group of diverse people from all over the state can have the same goal." The best part of his job is continuing a career in agriculture with a field that nourishes America!

When Nick isn't working, he spends his free time buying and selling anything that sparks his interest and make him a quick buck! Wheeling and dealing is a great way to meet people and learn a few things if you're willing to get your hands dirty.

It's warming up outside, and so are people's grills. This means Nick will be spending more time in slaughter. His focus will be on that as well as any record keeping involving validation requirements.

Welcome Nick!

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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(651)201-6300

FSIS Labeling Resources

FSIS Main Labeling Website

<http://www.fsis.usda.gov/wps/portal/fsis/topics/regulatory-compliance/labeling>

LSAS

<http://lsas.fsis.usda.gov>

Generic Labeling Resources

<http://www.fsis.usda.gov/wps/portal/fsis/topics/regulatory-compliance/labeling/Labeling-Policies>

FSIS Directives

<http://www.fsis.usda.gov/wps/portal/fsis/topics/regulations/directives>

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Records To Be Kept by Official Establishments & Retail Stores that Grind Raw Beef Products

Please review the [Docket No. FSIS-2009-0011 published December 15, 2015](#) regarding "**Records to be Kept by Official Establishments and Retail Stores that Grind Raw Beef Products**":

SUMMARY: 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 beef products that are ground at an individual customer's request when new source materials are used.

This docket outlines changes 9 CFR 320 effective June 20, 2016.

Keep in mind that this will affect all official establishments (all Equal to plants that grind raw beef products), as well as all **retail establishments**. The Docket details what is required for records. Guidance on sanitation and sample grinding logs can also be found on the USDA FSIS website, as well as other sites (National Grocers website link is provided below).

- [FSIS Sanitation Guidance and Sample Grinding Logs](#)
- [National Grocers Info Sheet](#)

New Labeling Requirements for Mechanically Tenderized Beef Products ([Final Rule](#) - Effective May 17, 2016)

Products covered: Needle or blade-tenderized raw beef products destined for household consumers, hotels, restaurants, or similar institutions

Products not covered: MTB Products destined to be fully cooked at an official establishment and those using other tenderization methods, such as pounding and cubing, change the appearance of the product, putting consumers on notice that the product is not intact

Labels must bear:

1. The descriptive designation "mechanically tenderized," "blade tenderized," or "needle tenderized" and an accurate description of the beef component in the product name
2. All words in the descriptive designation be in the same style and color, and on a single-color contrasting background
3. Up and lower case allowed; however, the smallest letter must be at least 1/3 the size of the largest letter
4. Validated cooking instructions for subject products destined for household consumers, hotels, restaurants, or similar institutions.

[FSIS Compliance Guidelines for Validating Cooking Instructions for Mechanically Tenderized Beef Products](#)

Meat Inspector Calendar – No Inspection Dates

May 30 – Memorial Day
September 5 – Labor Day
November 11 – Veteran's Day
December 26 – Christmas

July 4 – 4th of July Holiday
October 13 & 14 – Staff Meeting
November 24 & 25 – Thanksgiving
January 1, 2017 – New Year's Day