



Minnesota Meat Minute

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Meet Meat Inspector – Getachew Tsehaye



Getachew is a Meat Inspector in the Southern part of Minnesota. He has been with the Minnesota Department of Agriculture (MDA) for 10 years. Getachew is from Ethiopia where he was a Public Veterinary Officer in the Ministry of Agriculture where he mainly worked with food safety.

Getachew received a scholarship allowing him to pursue his Doctor of Veterinary Medicine (DVM) degree in the Ukraine and then he went to school in France for a second degree. The best part of the job for Getachew is working for the public safety concerning the food supply which he has been doing for the last 30 years in both America and Ethiopia.

Getachew's most memorable experience while inspecting for MDA was when he first started his job. He lost his way while driving to his inspection/plants. He had hard time locating areas, as he was not familiar with the traffic system of MN.

When Getachew isn't working he spends time with his children helping them with their education and reading.

Getachew will be paying extra attention to general plant cleanliness, timely record entries and follow up of the implementation and compliance of orders and scheduled projects by plants.

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Are You Prepared for HACCP Validation?!

Small and Very Small Plants must be in compliance and have their HACCP Validation on file by **April 4, 2016!** Link to HACCP Validation Guidance from USDA FSIS: [HACCP Validation Guideline](#)

HACCP System Validation Guidance

- It's not too late to get started on your validation!
- Scientific supporting documentation for all critical operating parameters should closely match your actual process
- In-Plant Demonstration and data MUST show that control measures are in place to achieve intended results for food safety
- Determine the product to collect validation data
 - Select one product per HACCP Plan/Category
- Initial Validation Time Frame: the first 90 calendar days with a new HACCP plan or modified HACCP plan based on reassessment (90 calendar days = approximately 60 production days)
 - Minimum level of records = 13 production days within the 90 calendar days

Take Note:

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

625 Robert Street North
St. Paul, MN 55155-2538
www.mda.state.mn.us
(651)201-6027

STAFF

Nikki Neeser, DVM (651)201-6225
 Teresa Chirhart (651)201-6113
 Erik Jopp, DVM (320)248-9515
 Jennifer Stephe (651)248-2566
 John Mitterholzer (651)201-6235
 Levi Muhl (651)201-6216
 Lisa Wetzel (651)201-6191
 Todd Whalen (651)201-6679
 Katie Brigan (320)385-0034
 Jennifer Hede (651)338-7145
 Cullan Hewitt (320)304-4624
 Jennifer Hofer (612)396-4941
 Gary Hoffman (218)849-0184
 Justin Jarocki (651)285-8327
 Rayon King (651)285-8495
 Carol Konkol (320)492-4151
 Grace Liebenstein (651)201-6308
 Corrie McQuillan (320)296-1981
 Mary Myers (612)597-3895
 Shawn Neumann (218)296-2035
 Wayne Nygard (320)492-5081
 Dave Seipel (651)285-8321
 Andy Siira (320)295-2066
 Roger Sik (651)285-8503
 Eileen Schmidt (507)469-5951
 Getachew Tsehaye (507)412-9021

**Helpful Resources from USDA's Food Safety & Inspection Service (FSIS)****[FSIS Compliance Guideline: Allergens and Ingredients of Public Health Concern](#)**

This compliance guideline reviews allergens and ingredients of public health concern and address this through prevention, control and declaration through labeling.

[Docket No. FSIS-2013-0029](#)**[Modernization of Poultry Slaughter Inspection Compliance Guideline](#)
(all USDA and State E2 Poultry Plants take note!)**

This FSIS Guideline reviews the updated procedures for Microbiological Sampling of Raw Poultry

NEW Licensing E-mail

Due to the split from the Dairy & Food Inspection Division to Dairy & Meat Inspection Division and the Food & Feed Inspection Division, a new licensing email address has been created – it is now mda.licensing@state.mn.us. Please use this e-mail address for any licensing issues. The phone number remains the same, 651-201-6062.

Finger Lakes Meat Project: The Meat Locker and Meat Suite

A [Niche Meat Processor Assistance Network](#) recorded webinar

Overview:

The Finger Lakes Meat Project is a regional initiative in New York State to grow the freezer trade (sales of meat in bulk quantities such as whole, half and quarter animals) to benefit livestock farmers and consumers. The Project consists of educational efforts, an online directory of farms called The Meat Suite and two community freezers in Central NY called The Meat Locker. Learn more about this project, how it got started and its value to local farms on this webinar.

Meat Inspectors Calendar – No Inspection Dates

December 25 – Christmas
January 1 – New Year's Day
January 18 – Martin Luther King, Jr. Day
February 15 – Presidents Day
April 14 & 15 – Staff Meeting
May 30 – Memorial Day

**Happy
Holidays**