



Minnesota MEAT MINUTE

Volume 10, Issue 6
July 2023



Inside this issue

Page 1

Getting Ready for the 2023
Venison Donation Program

FSIS Directive 7120.1, Revision 58

How to Make a Data Request
from the MDA

Page 2

FSIS Guideline to Control
Salmonella in Swine Slaughter
and Pork Processing
Establishments

Reminder – Register Now for the
University of Minnesota Summer
HACCP Workshop

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. The MDA is an equal opportunity
employer and provider.

Getting Ready for the 2023 Venison Donation Program

Each year, thousands of pounds of venison are donated to Minnesota food charities through the Hunter-Harvested Venison Donation Program, cooperatively managed by the MDA and the Minnesota Department of Natural Resources (DNR). This popular program allows hunters and processors to supply food shelves with a valuable protein source that wouldn't otherwise be available. Participating processors receive a registration incentive and reimbursement of processing costs up to \$150 per donated deer. **Watch for information and registration materials in the mail around the end of this month!** In the meantime, learn more online at www.mda.state.mn.us/food-feed/processor-participation-requirements-venison-donation-program.

FSIS Directive 7120.1, Revision 58

Safe and Suitable Ingredients used in the Production of Meat, Poultry, and Egg Products: www.fsis.usda.gov/policy/fsis-directives/7120.1

How to Make a Data Request from the MDA

Data classified as public under the Minnesota Government Data Practices Act (www.revisor.mn.gov/statutes/cite/13) is available to anyone who submits a valid data request. Individuals who are the subject of the data or their legal guardian can obtain both public and private data about themselves. Requests for data from the MDA must be submitted in writing, either by email or mail. There are separate forms to complete depending on whether you are the data subject or a public requestor. To access these forms and more information on where to send your request, when you will get the information, and if you need to pay, go to www.mda.state.mn.us/home/requests-data-mda. Other regulatory authorities and entities in Minnesota have a similar process for requesting government data. More information is available at mn.gov/admin/assets/howtorequest_tcm36-309309.pdf.



FSIS Guideline to Control *Salmonella* in Swine Slaughter and Pork Processing Establishments

The USDA Food Safety and Inspection Service (FSIS) has a new food safety guideline. FSIS Guideline to Control *Salmonella* in Swine Slaughter and Pork Processing Establishments (www.fsis.usda.gov/sites/default/files/media_file/documents/FSIS-GD-2023-0003.pdf), published June of 2023, is a revised version of the FSIS Compliance Guideline for Controlling *Salmonella* in Market Hogs. The purpose is to assist swine slaughter establishments in meeting FSIS regulatory requirements for safe slaughter and processing, with a focus on small and very small establishments. This guideline covers best practice slaughter controls and pork fabrication controls including processing, packaging, and distribution.

Reminder – Register Now for the University of Minnesota Summer HACCP Workshop

The University of Minnesota (UMN) Meat Science Laboratory’s summer Hazard Analysis and Critical Control Points (HACCP), Sanitation and Auditing Workshop will take place **July 18 and 19, 2023** on the UMN St. Paul campus. The cost to attend is \$350 per person.

Register online at www.tickets.umn.edu/UMTE/Online/default.asp.

Access to Information in an Alternative Format

The Minnesota Department of Agriculture strives to ensure that reasonable steps are taken to provide meaningful access and an equal opportunity to participate in services, activities, and programs for individuals whose first language is not English or who need an accommodation for a disability.

Translation and interpretation services are available, at no cost to the individual, if assistance is needed for accessing services, activities, and programs; key documents and resources may be translated upon request. For assistance in obtaining access to services, or to arrange for translation services, please contact the Dairy and Meat Inspection Division at 651-201-6300.

Meat Inspector Calendar – No Inspection Dates

September 4 – Labor Day

November 10 – Veterans Day

November 23-24 – Thanksgiving holiday

December 25 – Christmas Day

January 1, 2024 – New Year’s Day

Meat, Poultry, and Egg Inspection Staff

Nikki Neeser, DVM	651-201-6225	Josie Bakeberg	763-710-0447	Myrrh-Anna Kienitz	651-802-2789
Levi Muhl	651-201-6216	Katie Brigan	320-385-0034	Rayon King	651-285-8495
Jennifer Stepes	651-248-2566	Kodi Bundermann	320-424-8000	Carol Konkol	320-492-4151
Andy Siira	320-295-2066	Sarah Current	320-874-0926	Raeanna Lanzrath	320-424-2848
Alex Brandt	651-201-6308	Jessica Evanson, DVM	651-485-3152	Grace Martin	651-707-7751
Nicole Droher	651-231-5457	Sue Gorman	507-456-4570	Corrie McQuillan	320-296-1981
Michaela Gadiant	651-201-6630	Ashley Hassler	320-221-6507	Shawn Neumann	218-296-2035
Heidi Varberg	651-201-6009	Jennifer Hedeem	651-338-7145	Eileen Schmidt	507-469-5951
Lisa Wetzel	651-201-6191	Cullan Hewitt	320-304-4624	Dave Seipel	651-285-8321
Nicole Wilson	651-201-6024	Jennifer Hofer	612-396-4941		
Catrina Andree	507-440-5861	Justin Jarocki	651-285-8327		