

Minnesota Meat Minute

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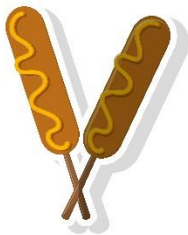
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New Plant Spotlight

As you probably noticed in last month's issue, we will be featuring some of our newer Equal To plants in Minnesota. Once we've featured all of those, we will begin featuring all of our other Equal To plants. This feature will of course be optional. A list of questions is sent to the plant to get you started on writing the bio for your plant. You may answer any or all of the questions in as much detail as you would like and again, this is completely optional. We also like to have you include a picture of your plant for the newsletter.

We look forward to learning a little more about all of our Equal To plants in Minnesota.



New HACCP Online Course:

Announcing an International HACCP Alliance certified **Online Meat and Poultry HACCP course!** This course is designed specifically for new and smaller producers and processors, and all at your own pace.

Brought to you by Dirigo Food Safety and taught by Michele Pfannenstiel, DVM. Check it out at <http://dirigo-food-safety.thinkific.com/courses/certified-meat-and-poultry-haccp-course>.

Take Note:

- **Aug. 24 – Sept. 4**, MN State Fair,
- 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)201-6300

Small Plant News: [Food Safety and Inspection Service \(USDA\)](#)

[Part I: How to Prevent Undeclared Allergen Recalls](#)

In 2015, FSIS issued guidance to establishments that was specifically targeted at allergens and ingredients of public health concern. The final document, titled "[FSIS Compliance Guidelines - Allergens and Ingredients of Public Health Concern: Identification, Prevention and Control, and Declaration through Labeling](#)"

In the Minnesota Equal To inspection program we have a renewed focus on label reviews through several verification tasks where the formulation and declaration of all ingoing ingredients (including all sub-ingredients) are compared to the final product label to ensure all allergens are declared and all ingredients are listed in proper order of predominance. By doing this we help eliminate recalls due to undeclared allergens.



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**North American Meat Institute (NAMI)**

Offers many great resources free of charge as well as additional resources for purchase or available to members.

They also have many helpful videos on Humane Handling and Food Safety. Check out their presence on YouTube on the [MeatNews Network](#).

You can view all of the Templin Grandin Humane Handling videos that are part of the [Glass Walls project](#) or check out the [Meat Mythcrushers](#) series or [Ask the Meat Scientist](#). New video clips include [The Expert's Guide to Food Thermometers](#) and [How to Calibrate a Meat Thermometer](#).

Upcoming NMPAN webinars:**Engagement with FSIS Policy: Experiences from the Field**

Hear from a panel of speakers who are engaging with USDA FSIS policy as it relates to small meat plants and niche meats.

Panelists will include:

Ferd Hoefner, National Sustainable Agriculture Coalition
 Carrie Balkcom, American Grassfed Association
 Brian Sapp, White Oak Pastures
 Denise Perry, Lorentz Meats
 Greg Gunthorp, Gunthorp Family Farm
 other TBD

When: Thursday, August 17th, 2017

Time: 9-10:15am PST/12-1:15pm EST

Where: [Go to this link to pre-register](#) for FREE. Plan on registering at least 10 minutes before the webinar begins.

All [NMPAN](#) webinars are open to the public and free of charge

Meat Inspector Calendar – No Inspection Dates

September 4 – Labor Day

November 10 – Veteran's Day

December 25 – Christmas Day

January 15 – Martin Luther King Jr.

Holiday

October 12 & 13 – Staff Meeting

November 23 & 24 – Thanksgiving

January 1, 2018 – New Year's Day

February 19 – President's Day