

# Minnesota Meat Minute

Volume 4, Issue 8  
September 2017

## INSIDE THIS ISSUE:

Keek's Plant Spotlight	1
Compliance Corner	1
Meet Cheryl Eia	2
Safe & Suitable Ingredients	2
NERCC Graduates	2
Staff Directory	2
Inspection Dates	2



## Keek's Plant Spotlight



Keek's is a family restaurant in Watkins, owned and operated by husband and wife team, Colin and Drea Kuechle. Colin is a classically trained chef, with a degree from the Culinary Institute of America in New York. It had been a lifelong dream of Colin's to own a restaurant that has food made from scratch with high quality and locally sourced ingredients. They teamed up with French Lake Butcher Shop, in South Haven, and opened Keek's Restaurant in May of 2016. The menu features American fare, done from scratch, including fresh cut fries, soups, dressings and sauces made in house. No prefabricated, out of the box fryer items, pre-made bases or powdered sauces are used. Some of the most popular items on the menu are their hand dipped chicken fingers and onion rings, and their 1/3 lb. (Schiefelbein) angus cheese burger topped with French Lake's famous thick cut bacon.

Their specialty is their hand made thin crust pizza, cooked in a stone oven, made with an array of fresh ingredients. At the turn of the year, they started working on a Minnesota Equal to inspection for a frozen pizza program. They were approved in April of 2017, and are selling to local grocery stores, bars and Milner Heritage Winery. They currently sell 4 varieties of frozen pizzas (cheese, pepperoni, sausage and combination pepperoni and sausage), and are working on an upcoming line of gluten free frozen pizzas. For more information on Keek's Restaurant, visit their website [keekseats.com](http://keekseats.com) or their Facebook page at <https://www.facebook.com/Keekseats/>.

## Take Note:

- **Aug. 24 – Sept. 4**, MN State Fair, St. Paul, MN
- **Nov 9 & 10**, HACCP Course, U of MN, St. Paul
- E-mail Lisa Wetzel at [Lisa.Wetzel@state.mn.us](mailto: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](http://www.mda.state.mn.us)  
(651)201-6300

## Compliance Corner

The Meat Compliance Officer was conducting a review of a retail store and was examining meat and poultry products on display in the retail cooler. He noticed the store was offering for sale beef jerky products. The items for sale were void of required labeling including bearing no marks of federal or state of Minnesota inspection. In fact, there was no labeling and the products were vacuum packaged in clear plastic bags. Furthermore, this store does not have the proper facilities or equipment to cut, process, cure, smoke and package their own meat products, thus the products came from somewhere else. The 30 pounds of beef jerky was embargoed until the investigation was complete.

Upon interviewing the storeowner, he said that he pays cash to a person that sells beef jerky from their vehicle. Then, he transports the products home, repackages them in his basement into smaller quantities and resells the jerky in his store. Consequently, the embargoed products were condemned and destroyed.

**Compliance Tip-** In this situation it was undetermined the source of the product. However, even if the product was from an approved source, repackaging is considered meat processing and must be conducted in an approved facility.



### STAFF

Nikki Neeser, DVM	(651)201-6225
Cheryl Eia, DVM	(651)201-6426
Levi Muhl	(651)201-6216
Erik Jopp, DVM	(320)248-9515
Jennifer Stepes	(651)248-2566
Nicole Droher	(651)201-6374
John Mitterholzer	(651)201-6235
Lisa Wetzel	(651)201-6191
Nick Braun	(320)407-2095
Katie Brigán	(320)385-0034
Jennifer Hedeén	(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
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



## Meet Cheryl Eia – Assistant Division Director



Cheryl is the Assistant Director of the Dairy and Meat Inspection Division. My duties include supervising the dairy inspection program and working on emergency response activities for the Division.

Cheryl began working at the Minnesota Department of Agriculture (MDA) in mid-July and she's been learning a lot about the job. Prior to coming to the MDA, she worked for the American Veterinary Medical Association (AVMA) in Schaumburg, Illinois, just outside of Chicago. Cheryl worked in the Division of Animal and Public Health as an Assistant Director and the Coordinator of Emergency Preparedness and Response. She coordinated the AVMA's Veterinary Medical Response Team (VMATs) and worked on a wide range of issues related to emergency response from how to manage animal disease outbreaks to how to shelter pets following natural disasters. Before working at the AVMA, Cheryl was a Veterinary Specialist at the Center for Food Security and Public Health at Iowa State University, where she developed education and training materials related to animal emergency response.

Cheryl grew up in Moorhead and went on to study Political Science at Minnesota State University, Moorhead. She then attended law school in St. Louis, MO. She practiced law for a number of years before deciding to go back to school to study veterinary medicine. Cheryl received a DVM from Iowa State University and a Master's in Public Health from the University of Minnesota.

Cheryl is looking forward to working with the great team in the division as well as meeting and working with the stakeholders and the public on dairy and emergency response topics.

When Cheryl isn't working, she enjoys being outside so in the summer that means biking and running. She's excited about the number of biking opportunities. She's also looking forward to winter and the chance to dust off her snow shoes. She also enjoys knitting, cooking and reading.

## [FSIS Directive 7120.1, Revision 42](#)

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



## Good News for the North East Regional Correction Center (NERCC)

The NERCC butcher pilot training program has its first graduates AND one of the very first graduates already reports getting employment with a meat processor in the area. Great work from Nicole Jaramillo in moving this program forward.

## 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