



# Minnesota Meat Minute

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## Meet Meat Inspector – Corrie McQuillan



Corrie McQuillan joined the Minnesota Department of Agriculture (MDA) in 2002. She is a Meat and Poultry Inspector based out of Hutchinson. She covers E-2 plants in Hennepin, Carver, Sibley & Renville Counties and custom plants in Carver, Meeker, McLeod, Sibley, Renville, Redwood and Lyon Counties.

Corrie finds it rewarding to protect food safety and to be able to work with knowledgeable plant owners and her fellow inspectors. Every day is really a new experience. One memorable experience she had was when she had to condemn a beef carcass because of an abscess around the heart that was the size of a small beach ball. The abscess was due to hardware.

Corrie was born and raised in St. Paul and graduated from a small science based college in Illinois. Before coming to MDA she worked as a Food Scientist in different Quality Assurance & Food Labs. She also worked at a Humane Society right after college and that explains why all of her pets are rescues that are spayed and neutered.

When Corrie isn't working she enjoys gardening, sewing, hanging with family & friends, playing with rescued animals. Presently she has 2 dogs & two birds and she even adopted a hedgehog once. Lastly she enjoys traveling.

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### Take Note:

- HACCP Course, **Jun 25-26**, University of Minnesota, 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)201-6027

## FSIS Notice 27-15

"FSIS Notice 27-15 issued on 5/15/15 announced the availability of the Final Version of the HACCP Validation Guidance. Verification or enforcement by inspection personnel will not take place until after April 4, 2016 at small and very small establishments."

Here is the link to the Guideline: [http://www.fsis.usda.gov/wps/wcm/connect/a70bb780-e1ff-4a35-9a9a-3fb40c8fe584/HACCP\\_Systems\\_Validation.pdf?MOD=AJPERES](http://www.fsis.usda.gov/wps/wcm/connect/a70bb780-e1ff-4a35-9a9a-3fb40c8fe584/HACCP_Systems_Validation.pdf?MOD=AJPERES)

## Small Plant Help Desk

Telephone: 1-877-FSIS-Help (1-877-374-7435)

Email: [InfoSource@fsis.usda.gov](mailto:InfoSource@fsis.usda.gov)

8:00 a.m. – 5:00 p.m. Monday through Friday ET

Website: [FSIS Small Plant Help Desk](http://FSIS_Small_Plant_Help_Desk)

**STAFF**

Nikki Neeser, DVM (651)201-6225  
 Teresa Chirhart (651)201-6113  
 Jennifer Stephes (651)248-2566  
 Lisa Wetzel (651)201-6191  
 John Mitterholzer (651)201-6235  
 Levi Muhl (651)201-6216  
 Todd Whalen (651)201-6679  
 Katie Brigan (320)385-0034  
 Jennifer Hedeem (651)338-7145  
 Cullan Hewitt (320)304-4624  
 Jennifer Hofer (612)396-4941  
 Gary Hoffman (218)849-0184  
 Justin Jarocki (651)285-8327  
 Erik Jopp, DVM (320)248-9515  
 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  
 Lowell Urban (218)485-5404

## Outbreak Investigation Training July 22, 2015

University of Minnesota, Continuing Education Center  
1890 Buford Ave, St. Paul, MN 55108

8 AM – 4 PM

Registration Fee: \$30

**Workshop Description:** This workshop will cover an outbreak investigation from beginning to end. Topics will include epidemiological investigation, trace back record collection, and recall best practices. Insights will be shared by industry and government experts.

**E-mail Lisa Wetzel at [lisa.wetzel@state.mn.us](mailto:lisa.wetzel@state.mn.us) for more info.**

### Humane Handling at the Processing Plant

A Niche Meat Processor Assistance Network webinar in collaboration with Animal Welfare Approved

Date: June 17, 2015

Time: Noon – 1 PM CST

Go to - <https://connect.extension.iastate.edu/nichemeat> 5-10 minutes before start time and log in as a guest.

**Overview:** On this webinar, we'll learn about humane handling practices at the processing plant. We'll discuss steps producers and processors can take to ensure humane treatment and how animal handling impacts meat quality. We'll hear from two humane handling experts, Anna Bassett and Tim Holmes, about the research that backs AWA's technical info and slaughter standards as well as their Animal Welfare Officer and Poultry Welfare Officer courses.

#### For More Information:

<http://www.extension.org/pages/72961/humane-handling-at-the-processing-plant#.VVSDgTYpD4Y>

**Kathryn Quanbeck:** [kathryn.quanbeck@oregon.state.edu](mailto:kathryn.quanbeck@oregon.state.edu)



### Meat Inspectors Calendar – No Inspection Dates

**July 3 – 4<sup>th</sup>** of July Observed

**September 7** – Labor Day

**September 17 & 18** – Meat Staff Meeting

**November 11** – Veteran's Day

**November 26 & 27** – Thanksgiving

**December 25** - Christmas

**"Good things come to people who wait, but better things come to those who go out and get them." --Anonymous**