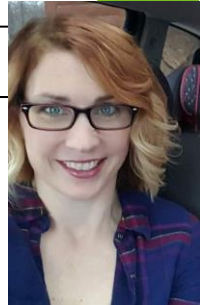


Minnesota Meat Minute

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Meet Nicole Droher – Meat Compliance Officer



Nicole started at MDA on May 17th. She is the new compliance officer replacing Levi Muhl, who was recently promoted to Meat Program Manager. Nicole grew up in West Concord, MN and she graduated from the University of Wisconsin – Platteville in 2007 with a degree in Biology.

Previous to coming to the Minnesota Department of Agriculture (MDA), Nicole worked with the Wisconsin Meat Inspection program for 10 years. She began as an inspector performing slaughter and processing inspections. Since 2010, Nicole has been in a training role which included providing on the job training for inspectors. She also was directly involved in label and formula approval, Food Safety Assessments, and managing the sampling program. As Nicole continues her training many of you will see her out and about with inspectors and compliance staff at your plants.

When not working at MDA, Nicole enjoys spending time on the lake fishing with her family and weekends at the cabin.

We are excited to have Nicole join the staff of the Minnesota Meat and Poultry Inspection Program. Welcome Nicole!

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Take Note:

- **July 13 & 14**, HACCP, Sanitation & Auditing Workshop, St. Cloud, MN
- **July 19-22**, [AAMP Convention](#), Lexington, KY
- E-mail Lisa Wetzel at Lisa.Wetzel@state.mn.us to update your contact info or send newsletter suggestions.

[Beginner's Guide to Local Meat Processing](#)

Niche Meat Processors Assistance Network (NMPAN)

Want to learn more about meat processing but aren't sure where to start? Processing is an essential link in local meat supply chains, but it's a complicated business. If you're a livestock producer — or work with producers — and have questions or concerns about processing, you'll benefit from NMPAN's "[Beginner's Guide to Local Meat Processing](#)" on the basics. And if you're a processor already, you can use the short fact sheets below to educate others about your business.

The four short and easy-to-read fact sheets are free to download:

- [What is Local Meat Processing?](#)
- [What Are The Rules?](#)
- [Small Plant Economics](#)
- [New Plant Checklist](#)

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[FSIS Directive 7120.1, Revision 41](#)

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





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Meet Jaden Johnson – Summer Intern

Jaden will be starting at the Minnesota Department of Agriculture as a Summer Intern on May 31. He will be doing relief work at some of our metro area processing plants.

Jaden is from Bird Island, MN and he is pursuing a degree in Animal Science with a Pre-Vet Med emphasis from the University of Minnesota.

Jaden has worked with corn pollinations, a cattle feedlot, a dairy farm, and the Veterinary Diagnostic Lab. Jaden is looking forward to working in the field and learning the inspection process. He's excited to learn and develop new skills. When he's not working he will be spending time hanging out with friends and family. He enjoys camping, fishing, and being active any way he can.

His most memorable experiences during his college career has been Gopher Football game days. He loves putting on all his gopher gear and going to watch the football game with friends. Another favorite memory, is from last summer when a group of his closest friends went to a cabin for four days and just hung out on the lake and had bonfires. It was a great time.

Welcome Jaden!

Courses Offered by Iowa State University

November 14, 2017 8:00am to November 16, 2017 12:00pm

Cost: \$850.00

Basic Sausage Short Course

With a focus on the technology of sausage processing, short course topics range from lectures on basic meat science to demonstrations of processing techniques. Speakers, nationally and internationally recognized authorities in their fields, will provide information about the latest technology available. Enrollment for this course is limited to 60 so that participants have ample opportunities to interact with speakers and staff and have their questions answered. Iowa State University's modern Meat Laboratory allows participants to observe demonstrations utilizing the latest technology.



Meat Inspector Calendar – No Inspection Dates

July 4 – Fourth of July

October 12 & 13 – Staff Meeting

November 23 & 24 – Thanksgiving Holidays

January 1, 2018 – New Year's Day

September 4 – Labor Day

November 10 – Veteran's Day

December 25 – Christmas Day

January 15 – Martin Luther King Jr. Holiday