



Meat Inspection and Processing in Minnesota

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The MN Meat and Poultry Inspection Program

- State 'Equal To' Meat Inspection Program
 - Inspection "Equal To" USDA Food Safety Inspection Service
 - Small plants can wholesale product in MN
 - Daily Inspection (Continuous) is performed per the Federal Meat Inspection Act
- Custom Exempt (Not for Sale, for Farmers, Direct Marketing)
- Budget FY 20-21
 - \$2,652 General Fund, \$3,409 Federal
 - Approximately 50%/50% split due to calculations of in-kind indirects
- Trends – result in more outreach needs and activities:
 - More ethnic/nontraditional slaughter and processing
 - Federal regulations are more complex
 - More compliance issues (those not complying with inspection requirements, not under inspection)
- Inspections for safety, **required** to wholesale products

Anticipated Funding Sources

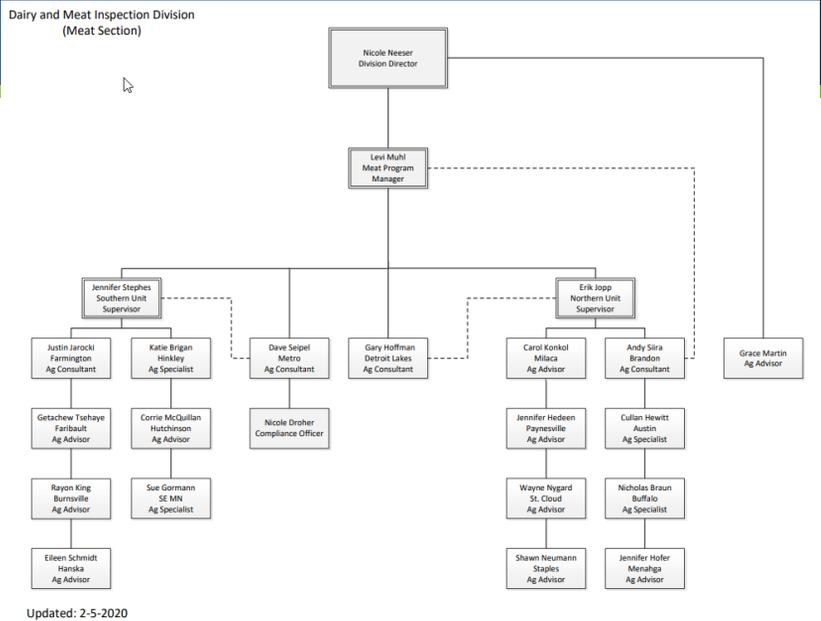


Inspection Type	Number of Inspections Federal FY 2018
Equal To Processing inspections	7654
Slaughter Inspection Days	1237
Custom Exempt	533
Total	9424

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Who Are We?

- 17.5 Inspection FTE's
- 2 Field Supervisors
- 1 Program Manager
- 1 Director
- Approximately 1.5 FTE administrative staff



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Our Day-to-Day Work

- Slaughter inspection
- Processing inspection
- Inspection of custom 'exempt' operations (Not for Sale products)
- Sampling

Inspection Type	Number of Inspections Federal FY 2019
Equal To Processing inspections	7633
Slaughter Inspection Days	1178
Custom Exempt	576
Total	9387



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Inspection Approach

- A more-user friendly version of USDA for small plants
- Responsive and accessible when establishments need information or have questions
- Remove barriers when possible – regulations are complex, compliance can be challenging for smaller operators
- Educate and regulate
- Be a stepping stone for establishments to move to bigger and better places



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Meat Industry and Program Challenges

- Poultry Processing
 - Requirements for processing poultry on a small scale are challenging, especially for processors that want to accept birds from many farmers
 - Producing Salmonella and Campylobacter negative chickens is difficult in small manual operations; very good quality controls are needed
 - Economics of poultry processing are not favorable
 - High cost of labor
 - Seasonality
 - Type of labor is not desired
 - Difficult to process birds at a cost that producers can make any sort of reasonable return



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Meat Processing Issues and Challenges

• Inspection Availability versus Inspection Needs or Demand

- Balancing the continuous inspection requirement with inspection needs/demand
- Fluctuating demand
- Limited or fixed resources
- Lagging nature of Federal funding

This example illustration shows how demands fluctuate, while resources are stable, but not flexible



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Diverse and Changing

- Meat and poultry products are staples in the diets of many immigrant and ethnic communities
- Live Animal Markets are popular (regulated under custom exempt)
- The variety of products and diversity of our establishment owners is changing
- Halal market research indicates large market opportunities for these types of products, particularly goats



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Thank you!

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