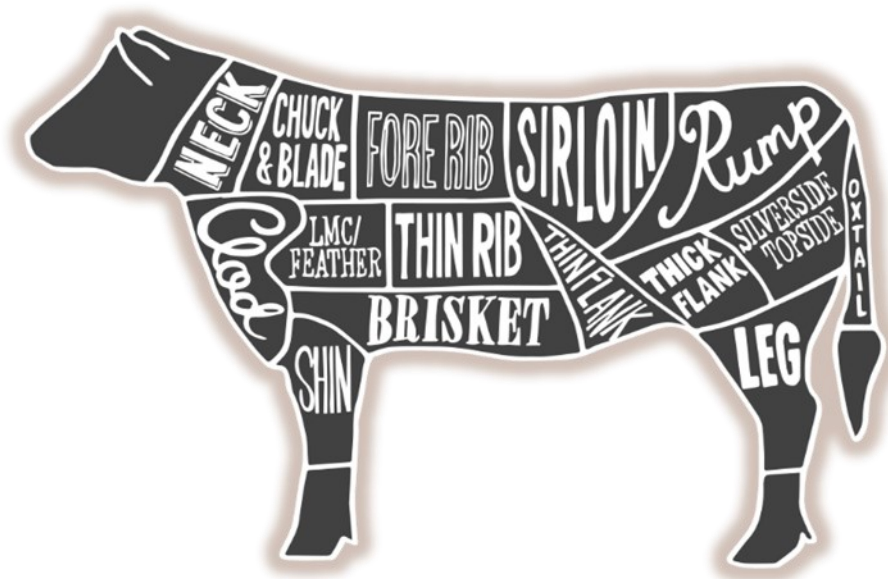




# FY22 Annual Report

## Meat and Poultry Inspection Bureau



### Mission

Montana's Meat and Poultry Inspection Bureau mission is to ensure that meat and poultry slaughtered, processed, and stored within the state meet all state and federal requirements for wholesome and unadulterated products. Our mission is accomplished through product and site inspections, licensing, product labeling and laboratory testing.

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## **FY22 Summarization Statement from Acting Bureau Chief**

FY 22 was a year for big changes! In March, the Board of Livestock voted to recombine the Meat and Poultry Inspection and the Milk and Egg Bureaus. Together, it is now called the Meat, Milk, and Egg Inspection Bureau (MMEI) and combines all of Livestock's food safety team under one umbrella. This allowed for more logical use of resources and allowed the focus on food safety to be within one group. The Bureau also joined the Cooperative Interstate Shipping (CIS) Program in March. This program allows facilities to ship anywhere in the United States while still working with state inspectors. Thus far, one establishment has applied to join this program.

After many years of service, Mr. Gary Hamel retired from the Department of Livestock. Alicia Love, the Food Safety Officer, has been placed as Interim Bureau Chief. Meat inspection continues to have challenges retaining and hiring staff. We currently have about thirty percent staff vacancy.

Montana is seeing increased interest in inspection services statewide. There are currently four facilities in the application process. We are optimistic that the demand for local meat and poultry products will bring more businesses to serve the population.

### ***What the Future Holds***

This year has indicated that the need for inspection services will continue to increase as industry expands throughout the state. The program is working to streamline training for established and new staff and provide metrics for staff to give feedback.

Meat and poultry inspection will have an onsite audit from the USDA's Food Safety and Inspection Service (FSIS) in 2023. We are confident that this will be successful visit with improved program training and management. We have streamlined our training process and staff are now being cross trained by other supervisors to ensure that the statewide program has consistent inspections.

### **Authorization**

According to section two of the Federal Meat Inspection Act, "Meat and meat food products are an important source of the nation's total supply of food. They are consumed throughout the nation and the major portion thereof moves in interstate or foreign commerce. It is essential in the public interest that the health and welfare of consumers be protected by assuring that meat and meat food products distributed to them are wholesome, not adulterated, and properly marked, labeled and packaged..."

The Montana Meat and Poultry Inspection Bureau operates in a manner similar to the other 26 states with a cooperative state meat inspection program. Montana carries out its own inspection services in a manner that is "at least equal to" inspection services provided by the United States Department of Agriculture (USDA), as well as utilizing the federal Public Health Information System (PHIS) a web-based data driven system that utilizes role assignments and predictive analytics to collect, consolidate and analyze establishment data to generate and assign specific inspection tasks to improve food safety.

To help meet the federal "at least equal to" standard, Montana has adopted both federal law and rule. Under 81-9-219, Montana Code Annotated (MCA), Montana adopts the Federal Meat Inspection Act, the Federal Poultry Inspection Act, and the Federal Humane Methods of Slaughter Act. Each of these federal acts addresses various aspects of how the Montana program operates.

Further, Administrative Rules of Montana (ARM) 32.6.712 adopts Title 9 of the Code of Federal Regulations (CFR). These rules outline how Montana is to carry out its meat and poultry inspection program. In addition, Montana Meat and Poultry Inspection utilizes other laws and rules under Title 81 of MCA and Title 32 of ARM.

## Organization and Funding

The Meat and Poultry Bureau operates on an annual budget of approximately \$2.3 million which consists of 50% federal funding and 50% state general fund. The program has 24 FTE (full time employee) positions.

Montana Meat and Poultry Inspection Bureau is organized into three main units: administration, inspection, and audit units.

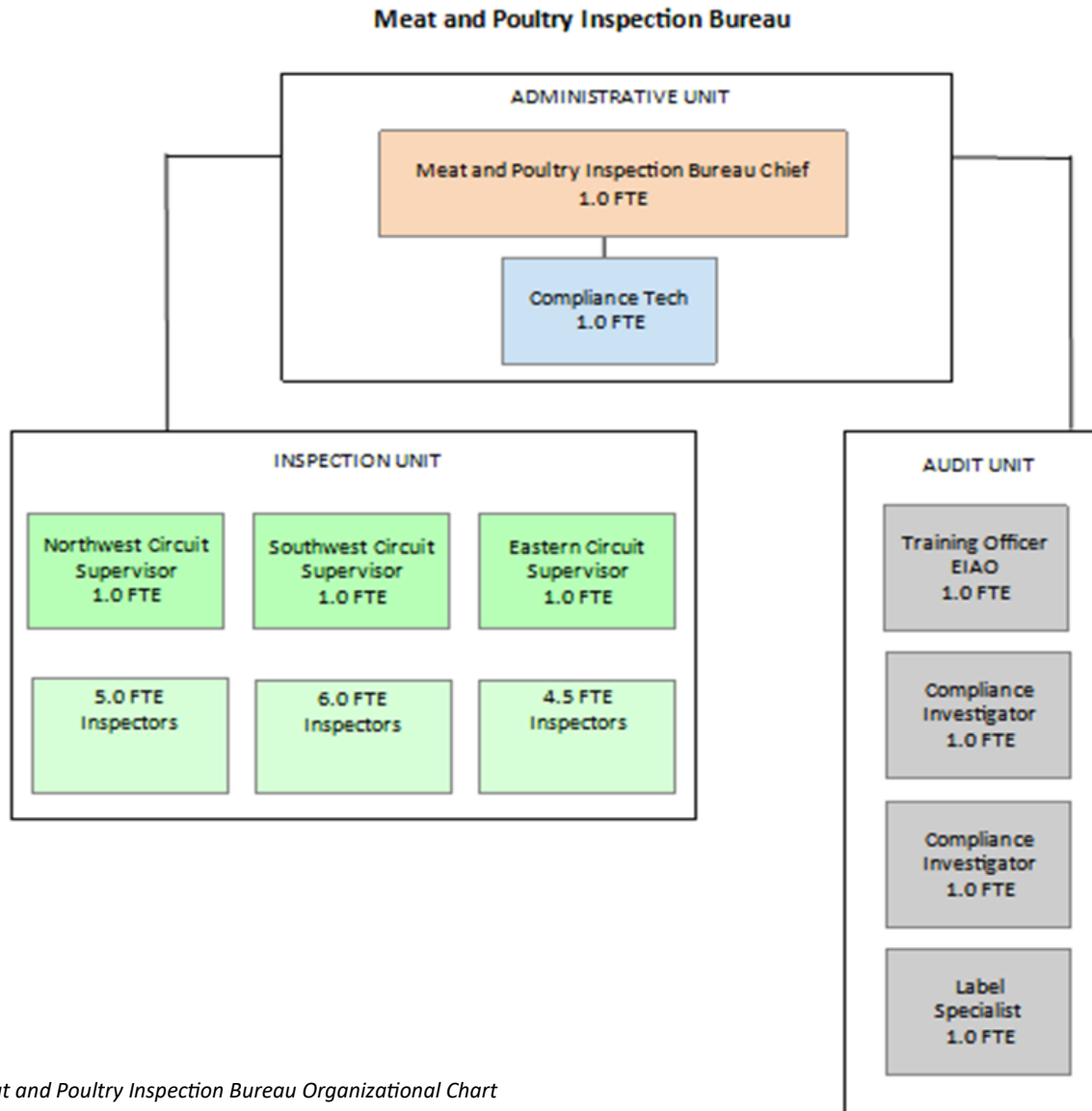


Figure 1: Meat and Poultry Inspection Bureau Organizational Chart

## Administrative Unit

The Program Administration Unit provides program oversight, licensing, strategic planning, performance management, and records management. This unit is responsible for assuring administrative requirements of FSIS are met.

The compliance tech issues licenses and renewals annually using the LIVAPPS data software system. All slaughter headcount records and meat and poultry products poundage are also entered into LIVAPPS and compiled for quarterly statistical reporting. Headcount data is also compiled and reported to Montana Agricultural Statistics quarterly.

Program staff must obtain and maintain clearance to the secure federal Public Health Information System (PHIS) for recording inspection duties. The clearance process as well as issuing of all USDA issued equipment is handled by the administrative unit assuring all inspectors can receive proper clearance and USDA LincPass identity cards as required. The compliance tech serves the roles of Grant Curator, Role Management Analyst, and User Administrator for Montana in PHIS maintaining inspection staff assignments and establishment information.

The administrative unit is responsible for invoicing establishments for fees incurred for any overtime, holiday, or weekend inspection service as well as charges for inspection services for any species “non-amenable” to the Federal Meat Inspection Act (i.e. bison are amenable in Montana, elk, llama, etc.) as required by regulation are billed monthly. Fees are tracked and reported to FSIS.

See **Appendix 1** for Licenses

### *Microbiological Testing*

Montana’s inspection program conducts product sampling for detecting pathogens in meat and poultry products. The Administrative Unit compliance tech coordinates the program’s product sample testing. Establishment sampling is directed to each inspector monthly and must be monitored to assure required frequencies are met and that any product sample found positive for any pathogen is addressed as required. These efforts may include increased sampling, a Food Safety Assessment, or a revision to the plant’s Hazard Analysis Critical Control Point (HACCP) system.

In FY22 the Montana program worked with the Montana Public Health Laboratory to test for a variety of pathogens such as *Salmonella*, *E. coli O157:H7*, six major non-O157 shiga toxin producing *E. coli* (STECs), and *Listeria Monocytogenes*. The Bureau also was able to reach a verbal agreement with South Dakota State Animal Research Diagnostic Laboratory for additional sample testing that may be necessary, as well as testing requirements and accreditation for the Cooperative Interstate Shipping program that Montana will initiate in the near future.

Inspection staff conduct residue sampling for both the National Residue Program and local kidney swab testing (KIS) for residue testing of show animals or any animal that may be suspected of recent injection. There may also be food chemistry testing requirements for certain products.

In FY22 meat and poultry inspectors will collect approximately 180 raw beef samples and 130 ready-to-eat product samples for testing. Montana also tests raw ground bison meat intended for sale. Montana’s sampling program is a critical component for assuring that products produced under inspection are safe for consumers. Staff records each sample by lot, date of collection, and verifies products are held from commerce until the sample results are confirmed negative.

# Inspection Unit

## District Supervisors

The image below represents the three supervisory districts in Montana: Northwest, Southwest and Eastern.

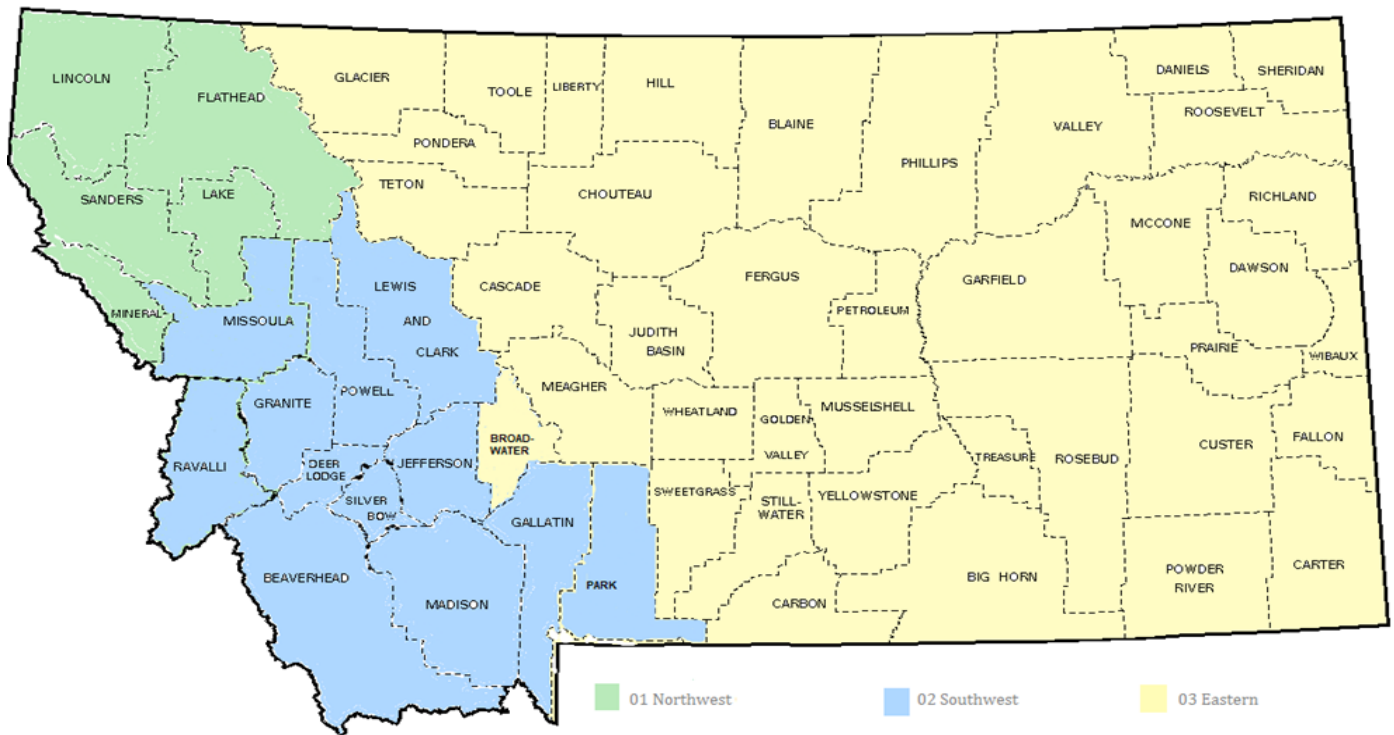


Figure 2: Meat and Poultry Inspection Bureau map of supervisory districts.

The 3 district supervisors are responsible for local meat inspection staff in their district to provide establishments inspection services. They assure that field inspectors are completing their job duties as assigned, approve time and schedules, and complete job performance appraisals as required. Supervisors provide both slaughter and processing relief inspection as necessary.

Inspector supervisors use their knowledge of hazard analysis and HACCP plans to assure both inspection staff and plant personnel are following regulations. Supervisors travel within their districts to conduct onsite plant reviews throughout the year, assist staff at plants, provide inspection coverage when necessary.

## Inspection Unit – continued

The image below reflects the bureau’s sixteen inspection regions

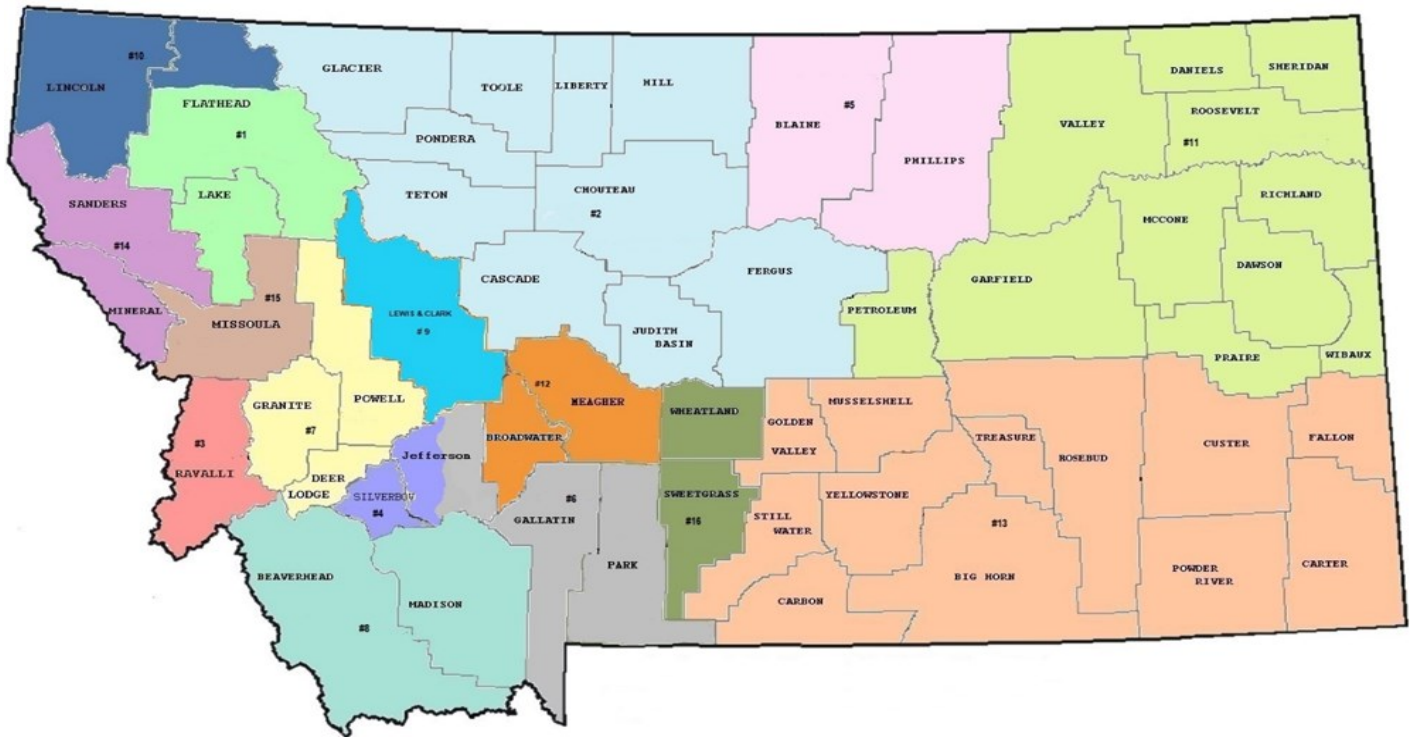


Figure 3: Inspector regions

### Field Inspectors

Montana MPI inspectors carry out day to day inspection of livestock and poultry products at state inspected establishments. Those same inspectors also inspect all custom exempt operations and meat storage units throughout the year. As of the end of FY22 this effort included 30 official state inspected establishments, 132 custom exempt operations, and 171 meat storage units.

New inspectors are required to receive Inspection Methods training from FSIS in their first year. The online 2 week training course covers livestock slaughter, including human handling requirements, and critical control points in production of products produced under state inspection. Staff must also keep up with general computer software updates as well as their functions in the PHIS system.

By federal law an inspector must be onsite during slaughter operations. Animal carcasses and organs exhibiting questionable conditions or disease symptoms are retained for final disposition by a veterinarian under contract with the agency for their services. All slaughter operations are done under the sanitation guidelines required by USDA and establishments must adhere to strict humane handling regulations.

Inspectors also oversee the processing of meat and poultry products. Personnel are trained in food safety Hazard Analysis Critical Control Points (HACCP) and proper record keeping. All products produced under inspection must follow a HACCP plan and staff must document hazard analysis steps, critical control points and

all recording inspection tasks in PHIS to assure the proper steps and processes are followed. Inspectors provide pre-operational inspection to verify sanitation procedures are met at the start of each process and/or day. Documenting daily duties can be extensive and time consuming. These records are available for inspection at any time.

Inspectors also check for correct labeling of products, including review of ingredients and net weights; assure the mark of inspection is used properly; look for any safety hazards or sanitation concerns in the production area; and conduct meetings with plant management regarding various subjects and regulations.

Montana MPI inspection staff are required to keep up on FSIS Notices and Directives issued by USDA as guidance on the application of regulation. Staff must determine which regulation is applicable to an establishment.

Montana Meat and Poultry Inspection staff also oversee custom exempt facilities. These facilities are permitted to slaughter and process product for use by the owner, members of his household, and non-paying guests. Products from custom operations may not be resold and must be marked “not for sale”. Like officially inspected establishments, custom exempt facilities are required to meet and follow all sanitation guidelines. Although not subject to animal by animal inspection, onsite inspections of custom exempt facilities and records are conducted no less than twice per year. Meat and/or poultry meat depot storage sites are reviewed once per year.

See **Appendix 2** for FY22 state inspected slaughter headcounts

See **Appendix 3** for FY22 custom exempt slaughter headcounts

See **Appendix 4** for FY22 state inspected product poundage

## **Audit Unit**

The Audit Unit consists of an Enforcement, Investigations and Analysis Officer (EIAO), a label specialist, and two compliance investigators. Compliance functions include those regulations that govern outside the in-plant inspection process.

The EIAO is part of the staff required to meet the “at least equal to” obligations for state meat inspection programs. A program EIAO must attend a FSIS 12-day virtual EIAO training course, in addition to the two-week Inspection Methods course. The EIAO has several job duties including conducting food safety assessments (FSAs), providing outreach to the state’s meat and poultry processors, and participating in recall activities. In addition, the EIAO will oversee the training for inspection staff and supervises the other audit unit staff.

### ***Food Safety Assessments***

The main responsibility of the EIAO is to conduct a Food Safety Assessment (FSA). FSAs are comprehensive reviews of an establishment’s food safety systems including the hazard analysis, HACCP plan, sanitation, microbiological testing, plant production practices, and any other practices and procedures that impact food safety. FSIS recommends routine FSAs are completed at all inspected establishments at a frequency no less than once every four years. Other situations may require a “for cause” FSA to be completed immediately, like repeated non compliances or product adulteration.



During an FSA, the EIAO may spend several days in an official establishment reviewing written documentation as well as observing all aspects of slaughter and product production. In establishments that produce ready-to-eat products, the EIAO also collects environmental samples testing for *Listeria Monocytogenes*.

The EIAO may take enforcement actions based on the findings of the FSA. FSAs are entered into the Public Health Information System as part of the permanent record for each establishment.

### ***Labeling***

The labeling specialist ensures that meat and poultry products are properly labeled prior to entering commerce.

Proper labeling contains important consumer information such as product identification, net weights, ingredients, and allergens. Labels of products produced under inspection must all bear the mark of inspection. Label approval is an ongoing procedure as new establishments are brought under inspection and current establishments add products, update product formulas, change ingredients, and label designs.

The label specialist visits state inspected establishments annually and audits labels to assure products are being marketed to consumers with correct information. Audits are conducted at all state inspected establishments to assure ingredient statements are correct.

This position provides label training to both inspectors and establishment personnel.

### ***Compliance***

Montana Meat and Poultry Inspection has two compliance investigators who travel around the state ensuring retail establishments that deal in meat and poultry products are following both state and federal laws. Compliance staff may also investigate consumer complaints, ensure adulterated and misbranded product are removed from commerce, and investigate the sales of meat or poultry outside the regulatory framework.

Compliance investigators travel statewide to assure local meat supply is unadulterated and labeled properly. They provide outreach and education to the public. Compliance staff work in partnership with the USDA compliance officer based out of the Port of Sweet Grass.

These positions may also provide relief inspection.

## Staff and Districts

### *Administrative Unit Staff*

Bureau Chief, Helena – Gary Hamel (ret.) Alicia Love, interim, Helena HQ

Compliance Tech, Helena – Bonnie Marceau, Helena HQ

### *Inspection Unit Staff*

#### District Supervisors

District 01 Northwest district supervisor – Stephen Fucci, Columbia Falls

District 02 Southwest district supervisor – Nick Wormgoor, Belgrade

District 03 Eastern district supervisor – Vacant

#### State Meat & Poultry Inspectors

|                   |                                           |                               |
|-------------------|-------------------------------------------|-------------------------------|
| Region 1:         | Lake, Flathead                            | Vacant, Kalispell             |
| Region 2:         | Northcentral                              | Vanessa Thompson, Great Falls |
| Region 3:         | Ravalli                                   | Jennifer Alm Meinzen, Lolo    |
| Region 4:         | Silverbow, Powell, Granite,<br>Deer Lodge | Lori Mulcahy, Butte           |
| Region 5:         | Blaine, Phillips                          | Kathi Molyneaux, Chinook      |
| Region 6:         | Gallatin, Park                            | Eron Avery, Helena            |
| Region 8:         | Beaverhead, Madison                       | John Elmore, Dillon           |
| Region 9:         | Lewis & Clark                             |                               |
| Region 10:        | Lincoln, NW Flathead                      | Vacant, Kalispell             |
| Region 11:        | Northeastern                              | Rom Hedges, Antelope          |
| Region 12:        | Meagher, Broadwater                       | Don Holwegner, Bozeman        |
| Region 13:        | Southeastern                              |                               |
| Region 14:        | Mineral, Sanders                          | Kayla Papesh, Superior        |
| Region 15:        | Missoula                                  | Caleb Bagnell, Missoula       |
| Eastern Relief:   |                                           | Steve Buchanan, Big Timber    |
| Northwest Relief: |                                           | Austin Wardlow, Missoula      |
| Southwest Relief: |                                           | Austin Hoopes, Helena         |

## **Staff and Districts, Inspection Unit Staff continued**

### ***Audit Unit Staff***

Enforcement, Investigations and Analysis Officer (EIAO), Helena – Alicia Love, Helena HQ

Label Specialist, Helena – Samantha Novak, Helena HQ

Compliance Investigators -

James Peterson, Bozeman

Ben Schmidt, Columbia Falls

## Appendix 1 - Licenses

361 licensed facilities. License numbers in each supervisory district:

District 01 – Northwest & Western Montana

State Inspected Plants: 8  
Custom Exempt Facilities: 8  
Meat Depot Storage Units: 37

District 02 – Southwest & Central Montana

State Inspected Plants: 14  
Custom Exempt Facilities: 27  
Meat Depot Storage Units: 65

District 03 – Eastern & Northcentral Montana

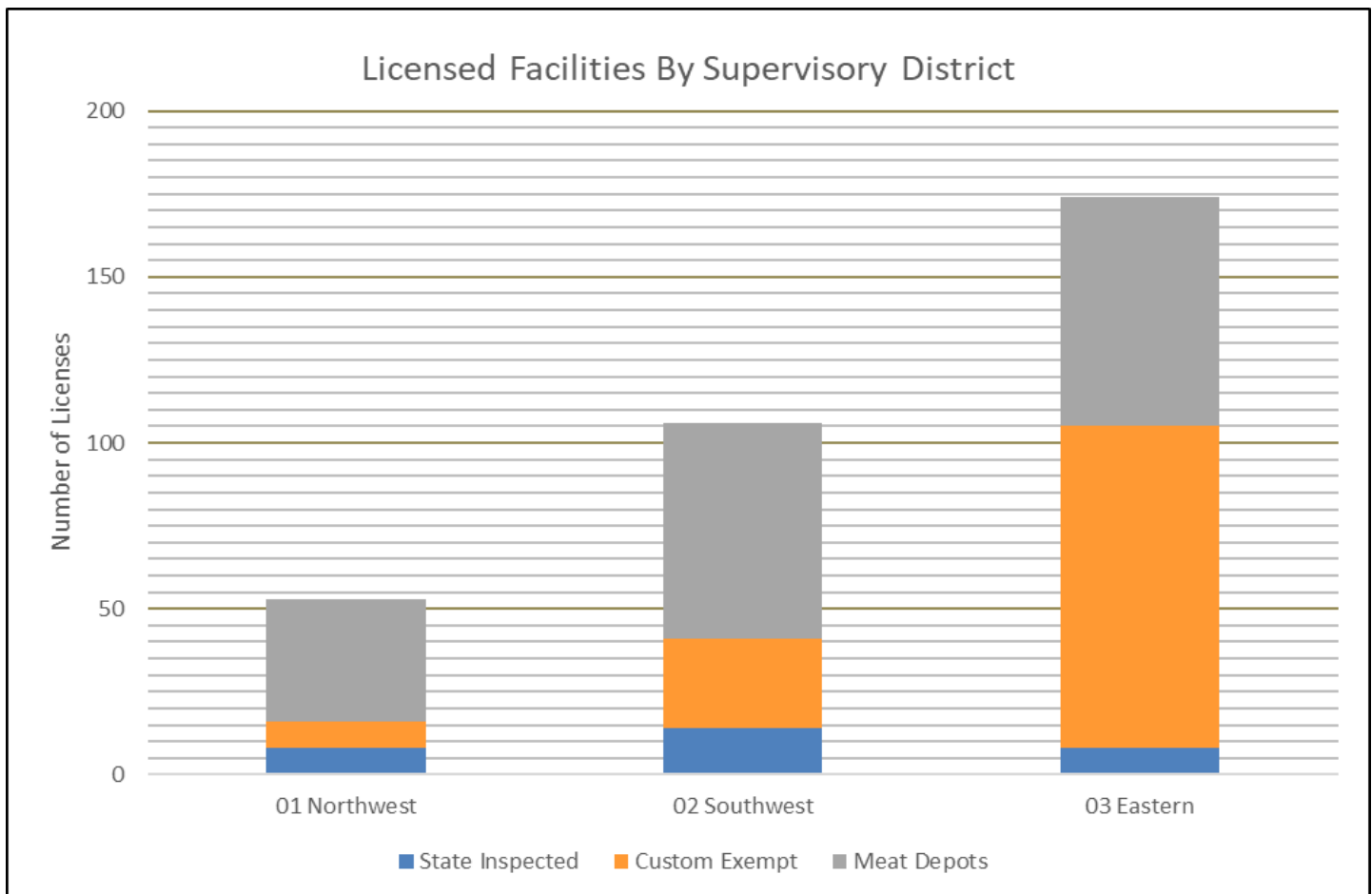


Figure 4: License Types in each supervisory district

## APPENDIX 2 - FY22 State Inspected Slaughter

### State Inspected – Livestock slaughter headcounts

| Animal Type     | Jul | Aug  | Sep | Oct | Nov | Dec | Jan | Feb | Mar | Apr | May | Jun | Totals |
|-----------------|-----|------|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|--------|
| Steer           | 285 | 357  | 371 | 352 | 330 | 400 | 332 | 277 | 255 | 242 | 308 | 344 | 3853   |
| Heifer          | 130 | 82   | 187 | 160 | 101 | 139 | 185 | 185 | 221 | 179 | 149 | 198 | 1916   |
| Beef Cow        | 97  | 53   | 102 | 82  | 81  | 128 | 95  | 109 | 187 | 144 | 163 | 182 | 1423   |
| Dairy Cow       | 0   | 0    | 0   | 1   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 1      |
| Bull            | 31  | 20   | 17  | 17  | 11  | 21  | 23  | 21  | 29  | 46  | 44  | 50  | 330    |
| Heavy Calf      | 0   | 0    | 0   | 0   | 1   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 1      |
| Market Swine    | 568 | 1162 | 644 | 387 | 383 | 366 | 340 | 394 | 464 | 404 | 504 | 436 | 6052   |
| Sow             | 8   | 11   | 4   | 15  | 14  | 1   | 11  | 10  | 21  | 13  | 19  | 9   | 136    |
| Boar            | 3   | 0    | 0   | 0   | 0   | 0   | 0   | 1   | 0   | 0   | 1   | 2   | 7      |
| Lamb            | 117 | 228  | 165 | 146 | 222 | 254 | 74  | 84  | 112 | 114 | 123 | 113 | 1752   |
| Sheep           | 8   | 52   | 21  | 15  | 37  | 35  | 48  | 32  | 65  | 11  | 13  | 16  | 353    |
| Goat            | 21  | 7    | 34  | 5   | 7   | 5   | 11  | 7   | 7   | 21  | 12  | 15  | 152    |
| Elk             | 0   | 0    | 0   | 0   | 0   | 3   | 0   | 0   | 26  | 0   | 33  | 0   | 62     |
| Bison           | 3   | 0    | 2   | 52  | 6   | 5   | 15  | 8   | 4   | 2   | 8   | 10  | 115    |
| Other Voluntary | 2   | 0    | 2   | 0   | 7   | 0   | 0   | 7   | 7   | 5   | 2   | 2   | 34     |

Table 1: FY22 State Inspected livestock slaughter headcounts

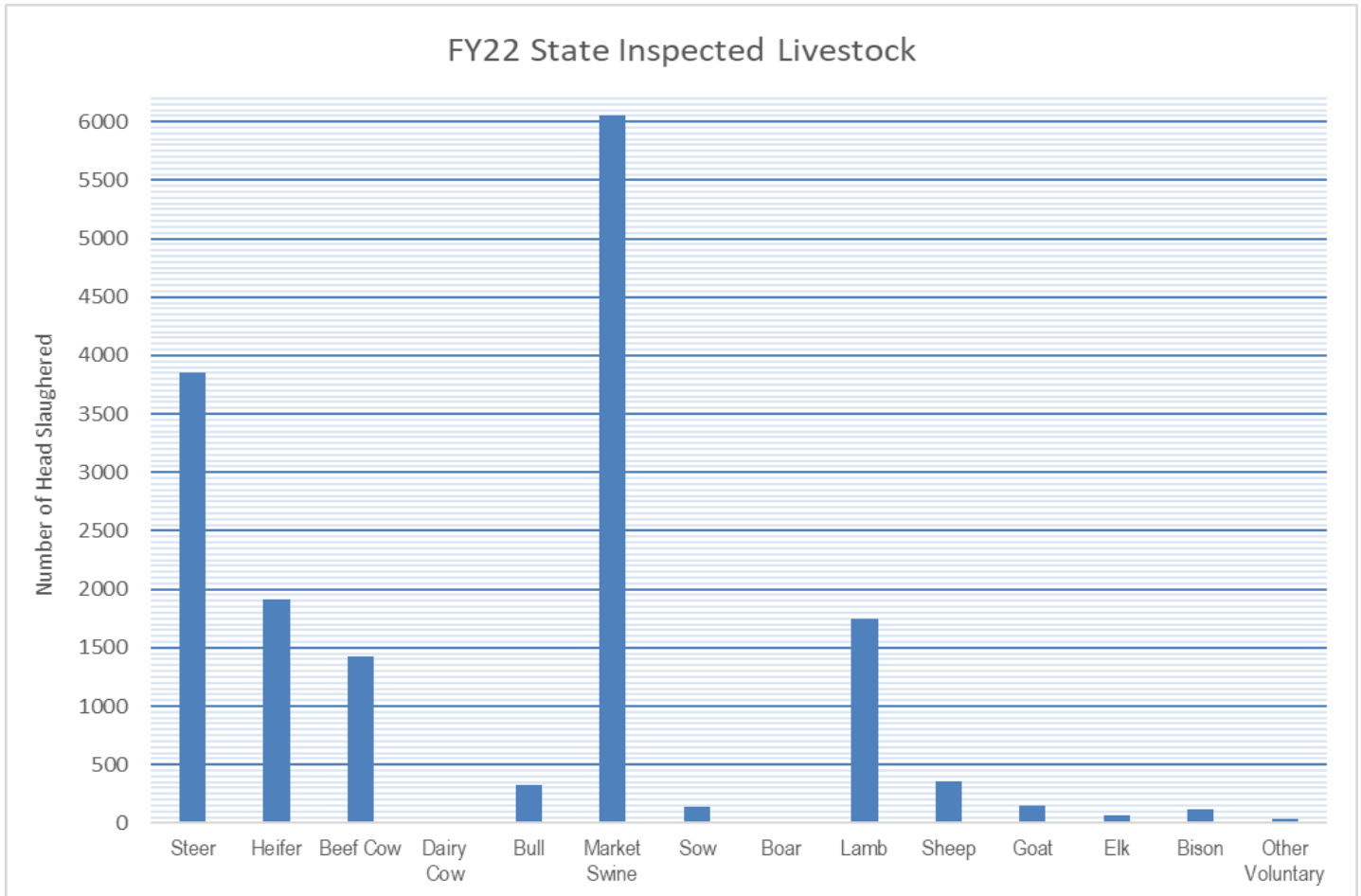


Figure 5: FY22 State inspected livestock slaughter

## APPENDIX 2 - FY22 State Inspected Slaughter continued

### State Inspected – Poultry Slaughter

| Animal Type   | Jul  | Aug | Sep | Oct  | Nov | Dec  | Jan | Feb  | Mar | Apr  | May  | Jun | Totals |
|---------------|------|-----|-----|------|-----|------|-----|------|-----|------|------|-----|--------|
| Young Chicken | 1479 | 0   | 0   | 0    | 0   | 2646 | 0   | 2630 | 0   | 1336 | 1118 | 0   | 9209   |
| Heavy Fowl    | 0    | 0   | 0   | 0    | 0   | 0    | 0   | 0    | 0   | 0    | 0    | 0   | 0      |
| Young Turkey  | 0    | 0   | 0   | 2691 | 830 | 0    | 0   | 2    | 624 | 0    | 0    | 0   | 4147   |
| Duck          | 0    | 0   | 0   | 0    | 0   | 0    | 0   | 0    | 0   | 0    | 0    | 0   | 0      |
| Goose         | 0    | 0   | 0   | 0    | 0   | 0    | 0   | 0    | 0   | 0    | 0    | 0   | 0      |
| Ratite        | 80   | 0   | 0   | 0    | 0   | 0    | 0   | 0    | 0   | 0    | 0    | 80  | 160    |
| Rabbit        | 6    | 0   | 0   | 0    | 0   | 0    | 0   | 0    | 0   | 0    | 0    | 0   | 6      |

Table 2: FY22 State inspected poultry slaughtered

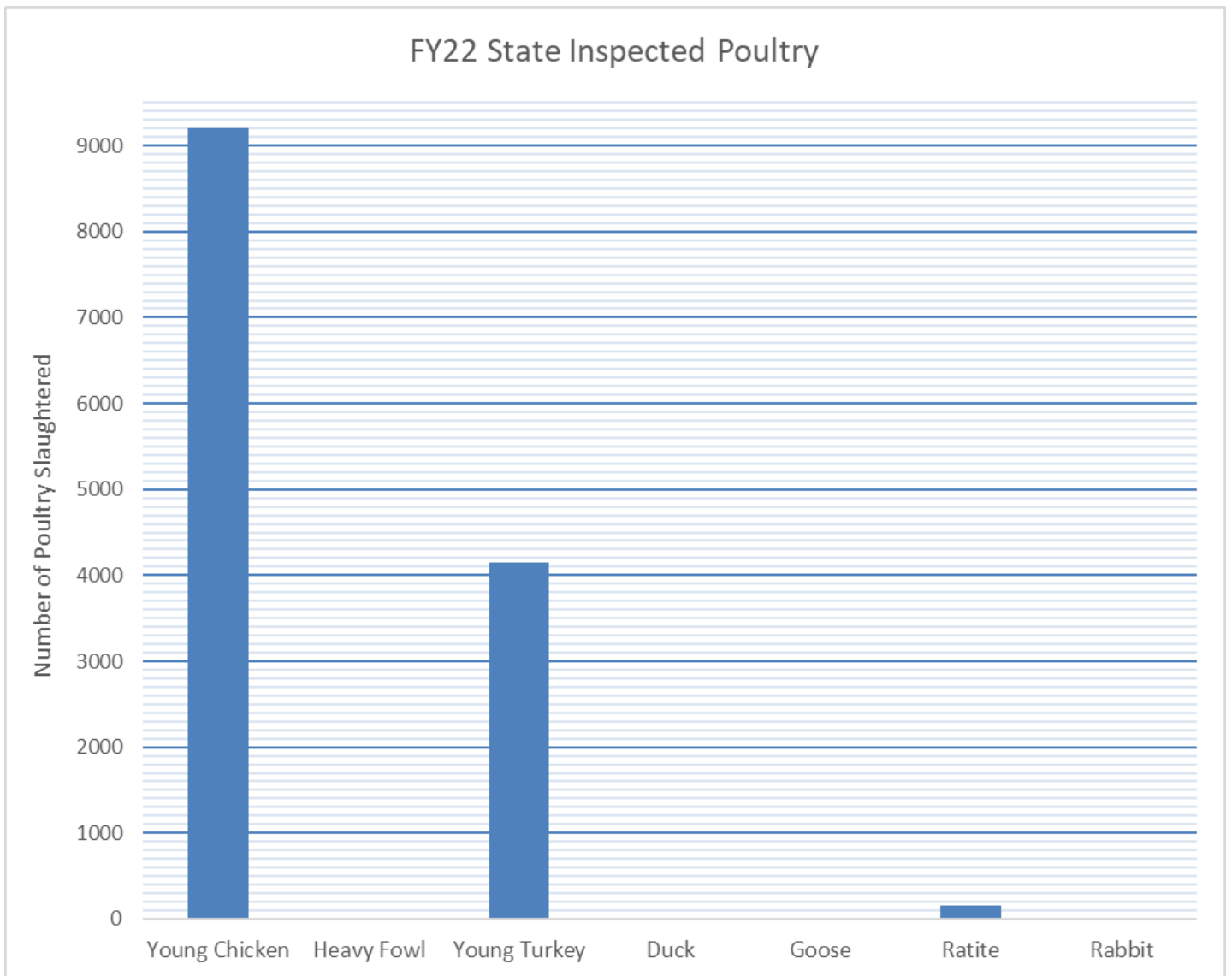


Figure 6: FY22 State inspected poultry slaughter

## APPENDIX 3 - FY22 Custom Exempt Slaughter

### Custom Exempt – Livestock slaughtered headcounts

| Animal Type | Jul | Aug | Sep  | Oct  | Nov  | Dec  | Jan | Feb | Mar  | Apr  | May  | Jun  | TOTALS |
|-------------|-----|-----|------|------|------|------|-----|-----|------|------|------|------|--------|
| Steer       | 142 | 337 | 669  | 702  | 2956 | 415  | 0   | 0   | 895  | 605  | 1651 | 2304 | 10676  |
| Heifer      | 135 | 115 | 216  | 228  | 943  | 91   | 0   | 0   | 371  | 53   | 942  | 1175 | 4269   |
| Beef Cow    | 29  | 92  | 130  | 108  | 391  | 75   | 1   | 0   | 189  | 62   | 367  | 608  | 2052   |
| Bull        | 14  | 49  | 65   | 100  | 287  | 25   | 0   | 0   | 103  | 27   | 202  | 264  | 1136   |
| Heavy Calf  | 0   | 0   | 0    | 1    | 0    | 0    | 0   | 0   | 0    | 0    | 0    | 0    | 1      |
| Swine       | 122 | 266 | 704  | 539  | 2310 | 361  | 6   | 0   | 717  | 396  | 1131 | 906  | 7458   |
| Lamb        | 10  | 55  | 117  | 60   | 263  | 56   | 4   | 0   | 96   | 63   | 142  | 169  | 1035   |
| Sheep       | 13  | 0   | 26   | 0    | 244  | 10   | 0   | 0   | 67   | 0    | 35   | 135  | 530    |
| Goat        | 0   | 10  | 7    | 3    | 43   | 0    | 0   | 0   | 32   | 2    | 13   | 26   | 136    |
| Bison       | 9   | 0   | 30   | 0    | 23   | 29   | 0   | 0   | 52   | 1    | 51   | 21   | 216    |
| Other       | 0   | 0   | 0    | 1    | 2    | 0    | 0   | 0   | 2    | 0    | 0    | 0    | 5      |
|             | 474 | 924 | 1964 | 1742 | 7462 | 1062 | 11  | 0   | 2524 | 1209 | 4534 | 5608 | 27514  |

Table 3: FY22 Custom exempt livestock slaughter

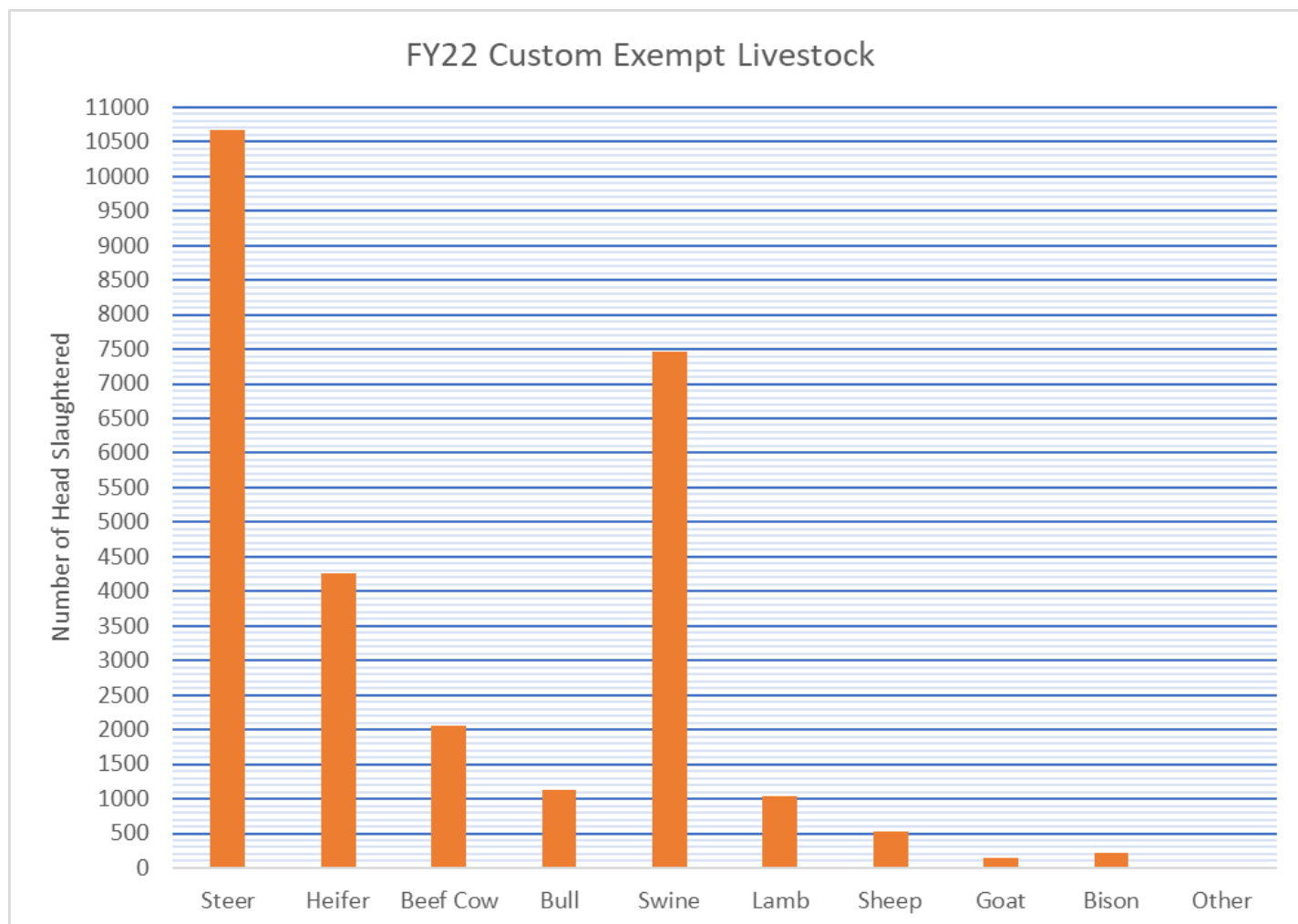


Figure 7: FY22 Custom exempt livestock slaughter

# APPENDIX 3 - FY22 Custom Exempt Slaughter continued

## Custom Exempt – Poultry slaughtered headcounts

| Animal Type   | Jul | Aug  | Sep  | Oct  | Nov   | Dec | Jan | Feb | Mar   | Apr  | May   | Jun   | TOTALS |
|---------------|-----|------|------|------|-------|-----|-----|-----|-------|------|-------|-------|--------|
| Young Chicken | 42  | 3085 | 4671 | 5120 | 45050 | 0   | 0   | 0   | 13078 | 4168 | 16240 | 15127 | 106581 |
| Young Turkey  | 21  | 1504 | 0    | 500  | 10131 | 0   | 0   | 0   | 2490  | 2069 | 2787  | 0     | 19502  |
| Duck          | 0   | 0    | 0    | 0    | 0     | 0   | 0   | 0   | 1100  | 1215 | 847   | 0     | 3162   |
| Goose         | 0   | 0    | 0    | 0    | 0     | 0   | 0   | 0   | 0     | 250  | 0     | 0     | 250    |
| Ratite        | 0   | 0    | 162  | 0    | 0     | 0   | 0   | 0   | 0     | 0    | 0     | 0     | 162    |
| Rabbit        | 0   | 0    | 0    | 0    | 0     | 0   | 0   | 0   | 0     | 0    | 0     | 0     | 0      |
|               | 63  | 4589 | 4833 | 5620 | 55181 | 0   | 0   | 0   | 15568 | 7337 | 20492 | 15974 | 129657 |

Table 4: FY22 Custom exempt slaughtered poultry

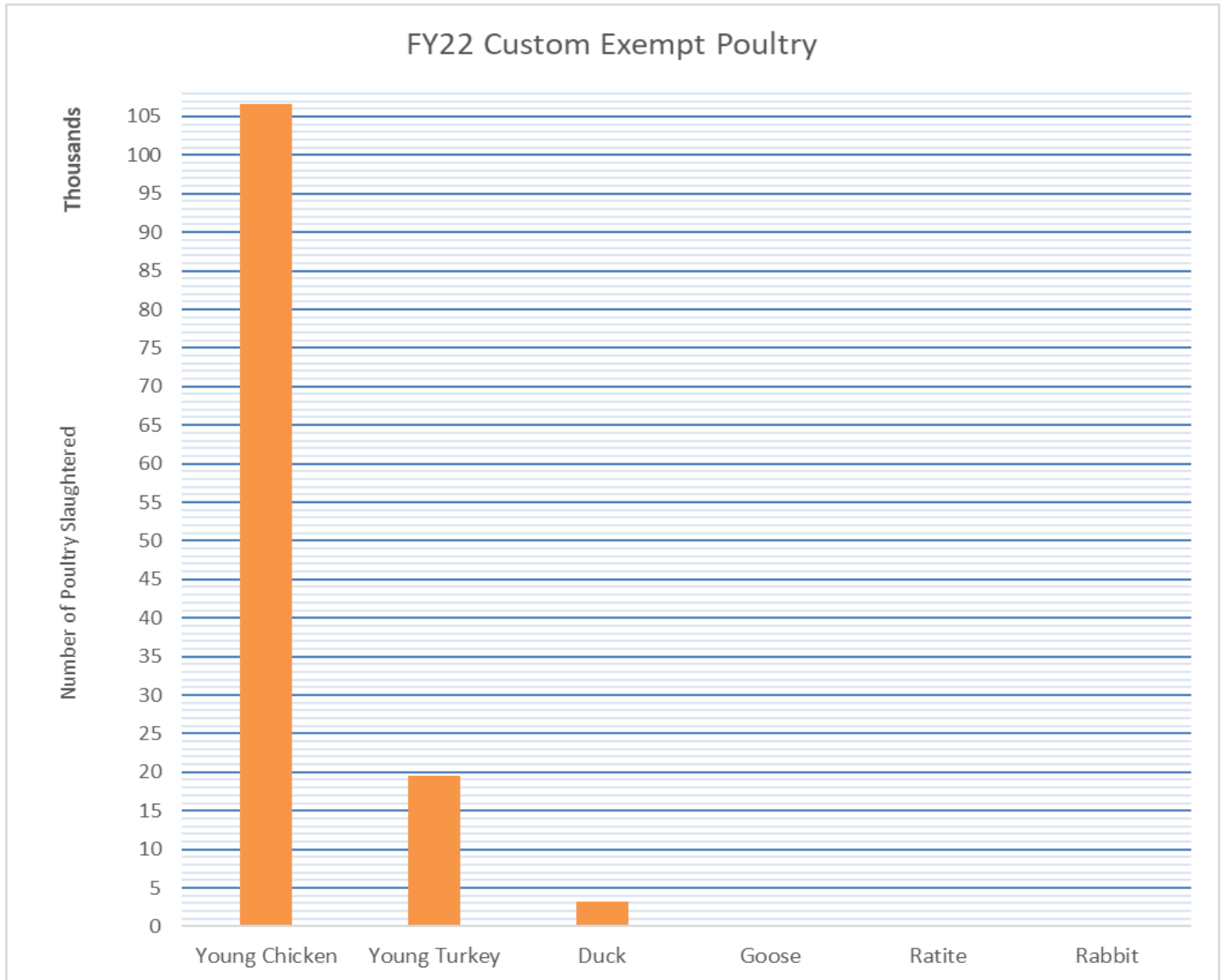


Figure 8: FY22 Custom exempt poultry slaughter



## Appendix 4 – FY22 Inspected Product Poundage Produced

Products produced under inspection services are tracked by the HACCP categories outlined in CFR 417.2. They include:

- *Raw Ground* – raw product that is put through a grinding process; like ground beef and ground pork
- *Raw Not Ground* – product that is not ground and intact; like carcass halves & quarters, cuts (bone-in or boned), primals & sub-primals (steaks, chops)
- *Not Heat Treated Shelf Stable* – product is acidified/fermented processed without heat/cooking
- *Heat Treated Shelf Stable* – product is processed with heat and/or drying until shelf stable, like jerky and snack sticks
- *Fully Cooked Not Shelf Stable* – products that are brought up to required cooking temperatures but not shelf stable, like some hams and sausages

### FY22 State Quarterly Inspected Product Poundage by Category

| <b>MEAT</b>                                  | 1st     | 2nd     | 3rd     | 4th     | FY22 Total Pounds Processed |
|----------------------------------------------|---------|---------|---------|---------|-----------------------------|
| 03B Raw Ground                               | 375,453 | 423,170 | 347,820 | 395,579 | 1,542,022                   |
| 03C Raw Not Ground                           | 522,761 | 461,219 | 490,328 | 504,922 | 1,979,230                   |
| 03E Not Heat Treated - SS                    | 1,676   | 1,647   | 1,522   | 643     | 5,488                       |
| 03F Heat Treated - SS                        | 28,040  | 33,331  | 25,301  | 7,922   | 94,594                      |
| 03G Fully Cooked - Not SS                    | 78,719  | 88,517  | 88,720  | 96,525  | 352,481                     |
| 03H Heat Treated - Not Fully Cooked - Not SS | 16,519  | 24,938  | 21,800  | 28,436  | 91,693                      |
| 03J Slaughter with no further processing     | 646,601 | 567,291 | 560,927 | 768,018 | 2,542,837                   |
|                                              |         |         |         |         |                             |
| <b>POULTRY</b>                               | 1st     | 2nd     | 3rd     | 4th     | FY22 Total Pounds Processed |
| 03B Raw Ground                               | 2,090   | 702     | 200     | 1,781   | 4,773                       |
| 03C Raw Not Ground                           | 2,240   | 66,700  | 26,635  | 17,831  | 113,406                     |
| 03E Not Heat Treated - SS                    | 23      | 29      | 45      | 8       | 105                         |
| 03F Heat Treated - SS                        | 0       | 0       | 0       | 0       | 0                           |
| 03G Fully Cooked - Not SS                    | 21,869  | 24,253  | 18,329  | 19,209  | 83,660                      |
| 03H Heat Treated - Not Fully Cooked - Not SS | 0       | 0       | 0       | 0       | 0                           |
| 03J Slaughter with no further processing     | 0       | 0       | 0       | 0       | 0                           |

Table 5: State inspected meat and poultry products produced by HACCP category each quarter in FY22