Introduction to Artisanal Meat Processing Regulations

Adam Kody - ACEnet Food Enterprise Coordinator

Certified in HACCP Training - **Michigan State University**

Certified in Preventive Controls for Human Food - **FSPCA**

Certified in Better Process Control School - **Virginia Tech**

Certified Instructor and Proctor – **ServSafe**

Chris Quolke– ACEnet Nelsonville Facilities Operator

Certified in HACCP Training – **365 Training & Certification**

Funding support provided by a North Central SARE grant

Intro to HACCP

- **H**azard **A**nalysis **C**ritical **C**ontrol **P**oint Plan
  - Required step-by-step plan for any process formulation on an inspected meat product at the State and Federal level (ODA/KDA/USDA)
  - Also commonly used in seafood and juice processing
  - Producers working out of ACEnet processing facility work under ACEnet HACCP plan and ACEnet staff HACCP Certifications (Adam and Josh)
  - Producers will be encouraged to take a HACCP certification class, but not necessary
    - Quarterly classes offered at OSU
    - Dr. Lynn Knipe

Existing HACCP Plans

Raw Ground Products

- Ground Beef
- Pork Sausage
- Fresh Bratwurst
- Italian Sausage
- Ground Pork
- Ground Lamb/Sheep products

Raw Intact Products

- Beef cuts
- Pork cuts
- Sheep/Lamb cuts
- Marinated cuts/parts/pieces

Cured Unsmoked Bacon

- Pork belly
- Jowl bacon
- Cured in cooler for 7-10 days

HACCP Plan Example – Product Flow Chart

- Step-by-step visual chart of the production process
- Begins at **Receiving** of Materials
- Ends with **Delivery** of Product
- All steps shown on Product Flow Chart are also reflected in Hazard Analysis
- Good "Quick Reference" Point for Production Process

HACCP Example – Product Description

PRODUCT DESCRIPTION: Ground Beef, Pork, Sheep, Lamb, Poultry products; including patties and fresh sausages
COMMON NAME: Ground Beef (chubs, bulk, patties), Pork Sausage, Fresh Bratwurst, Italian Sausage, Ground Pork, Turkey Bratwurst, Ground Lamb or Sheep products
HOW IS IT TO BE USED? Cooked by consumer
TYPE OF PACKAGE? Vacuum packaged, Tray wrapped, Bulk packaged (plastic bag)
LENGTH OF SHELF LIFE: 5 days under refrigeration (< 41°F) 6 months frozen (≤ 0°F)
WHERE WILL IT BE SOLD? Retail and Wholesale
LABELING INSTRUCTIONS: Appropriate product label, including safe handling
SPECIAL DISTRIBUTION TRACKING: Lot code based on production date and sorted product number

HACCP Example – Hazard Analysis

1. Process Step	2. Food Safety Hazard	3. Reasonably likely to occur	4. Basis of Reasonably likely to occur	5. If Yes in Column 3, What Measures Could be Applied to Prevent, Eliminate, or Reduce the Hazard to an Acceptable Level?	6. Critical Control Point
			receiving makes hazards unlikely to occur.		
2. Receiving – Raw Meat	Biological- Pathogens: Salmonella; E. coli O157:H7, non-O157 Shiga-toxigenic E. coli (STEC)	Yes (pathogens)	Raw meat is a known source of pathogens. FSIS states that E. coli O157:H7 is reasonably likely to occur in raw beef or pork.	Hazard will be controlled by a later *CCP* that limits cumulative exposure of pathogens (if present) to temperatures allowing growth (between 40°F and 135°F). Product is labeled to instruct consumers to fully cook product (and thereby kill pathogens). Letter of guarantee is on file for each supplier of pork or beef documenting the application of at least one intervention step against E. coli O157:H7. If letter of guarantee is not available intervention step will be taken in house (found in pre-req. program)	
	Chemical – None	No	Pre-req. program for receiving makes hazards unlikely to occur.		

HACCP Example – Hazard Analysis, cont'd.

1. Process Step	2. Food Safety Hazard	3. Reasonably likely to occur	4. Basis of Reasonably likely to occur	5. If Yes in Column 3, What Measures Could be Applied to Prevent, Eliminate, or Reduce the Hazard to an Acceptable Level?	6. Critical Control Point
			unlikely.		
10. Moving to cooler before further steps	Biological –Presence or growth of pathogens (see list above)	Yes (Presence) Yes (Growth)	Raw meat is known source of pathogens. Growth may occur if product exposed for an excessive time to a temperature that allows pathogen growth.	Potential pathogen growth during this step, and any of steps 2, 4,5,7,8, or 9 done before it, is controlled by monitoring time, product temperature, and, in some situations, room temperature. Product will have temperature taken at start of processing, during processing, and before step 11 (packaging). Therefore, product will be temped minimum of three times; if processing (steps 5-10) takes longer than 1 hour, product will be temped at every subsequent hour thereafter.	1B
	Chemical – None	No	Pre-req. program for storage makes hazards unlikely to occur.		
	Physical – None	No	Pre-req. program for storage makes hazards unlikely to		

HACCP Example – HACCP Plan

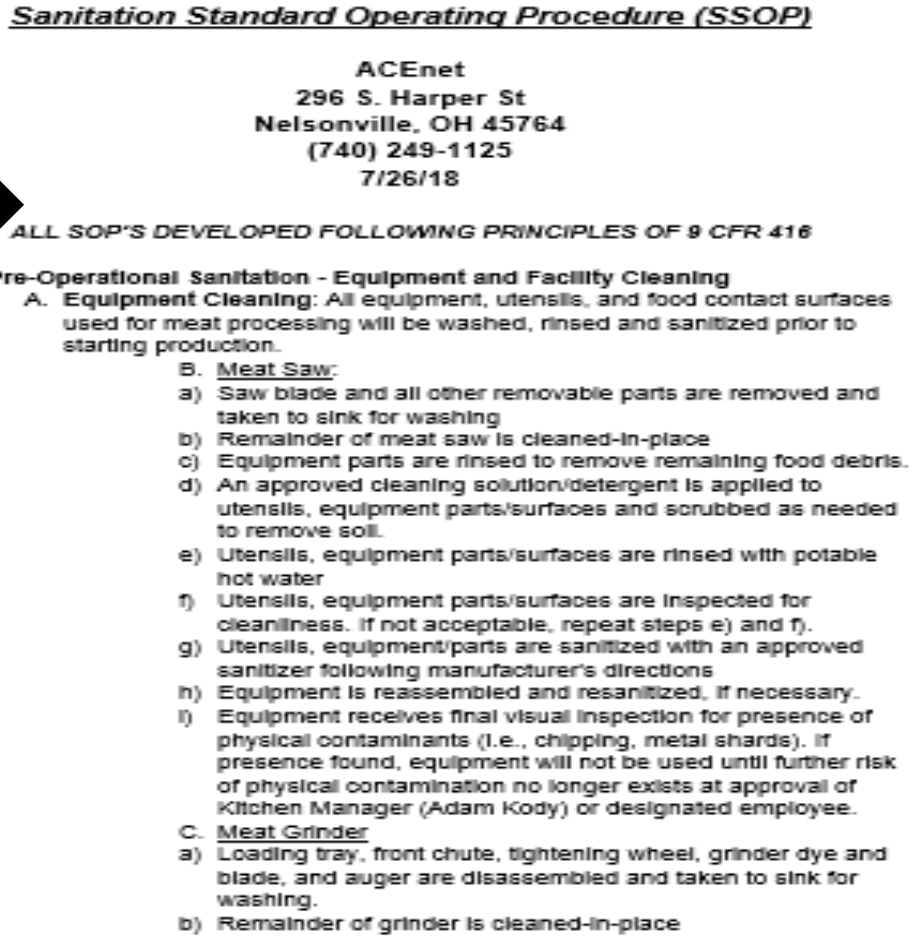
Process Step	CCP Number	CCP Description	Critical Limits	Establishment Monitoring Procedures (What/How/Frequency/Responsible Person)	Corrective Actions
Cooler storage	1B	Product temperature	≤ 45˚F Internal product temperature *	What: Product temperature How: Probe thermometer Frequency: Hourly Responsible Person: Facility manager or designee	1. Identify and eliminate cause of deviation 2. Bring CCP under control after corrective action is taken 3. Measures to prevent recurrence are established 4. No product that is injurious to health or adulterated enters commerce

SSOP's

Sanitation Standard Operating Procedures

- Step-by-step facility and equipment instruction document
  - Separate sections for equipment cleaning, facility cleaning, equipment integrity, employee/worker hygiene and instructions for E. coli product sampling

Records must be kept for **<u>everything</u>**



Sanitation Standard Operating Procedure (SSOP)

ACEnet
296 S. Harper St
Nelsonville, OH 45764
(740) 249-1125
7/26/18

ALL SOP'S DEVELOPED FOLLOWING PRINCIPLES OF 9 CFR 416

I. **Pre-Operational Sanitation - Equipment and Facility Cleaning**
A. **Equipment Cleaning**: All equipment, utensils, and food contact surfaces used for meat processing will be washed, rinsed and sanitized prior to starting production.
B. Meat Saw:
a) Saw blade and all other removable parts are removed and taken to sink for washing
b) Remainder of meat saw is cleaned-in-place
c) Equipment parts are rinsed to remove remaining food debris.
d) An approved cleaning solution/detergent is applied to utensils, equipment parts/surfaces and scrubbed as needed to remove soil.
e) Utensils, equipment parts/surfaces are rinsed with potable hot water
f) Utensils, equipment parts/surfaces are inspected for cleanliness. If not acceptable, repeat steps e) and f).
g) Utensils, equipment/parts are sanitized with an approved sanitizer following manufacturer's directions
h) Equipment is reassembled and resanitized, if necessary.
i) Equipment receives final visual inspection for presence of physical contaminants (i.e., chipping, metal shards). If presence found, equipment will not be used until further risk of physical contamination no longer exists at approval of Kitchen Manager (Adam Kody) or designated employee.
C. Meat Grinder
a) Loading tray, front chute, tightening wheel, grinder dye and blade, and auger are disassembled and taken to sink for washing.
b) Remainder of grinder is cleaned-in-place

Pre-requisite Programs

Pre-requisite Programs for Receiving and Storage

- Step-by-step instructions the receiving and storage for all meat, non-meat food ingredients and labeling and packaging materials
- Includes vital step of intervention step verification and initial temp check upon receiving meat product

Pre-Requisite Programs For Receiving and Storage

ACEnet
296 S. Harper St
Nelsonville, OH 45764
(740) 249-1125
7/26/18

I. Receiving and Storage Operating Procedures – Receiving and Storage of Meat, non-meat ingredients, labels and packaging materials for production

A. Receiving/Storage of Packaging

1. All packaging will be visually inspected for damage
2. All packaging materials will be stored in a clean, dry, ventilated area without the presence of food products (i.e. no risk of cross-contamination)
3. **Corrective Actions:** Supplier will be notified of damaged materials; materials will be disposed of. Supplier will be notified of missing allergen statement(s); materials will be disposed of or retained for re-purposing

B. Receiving of Labels

1. All initially viewable labels (they will mostly likely come in a roll) will be visually inspected for presence of proper allergen statement(s) upon receiving
2. All labels will be visually inspected at final packaging step for presence of proper allergen statement(s)
3. **Corrective Actions:** Supplier will be notified of improper labeling; labeling materials will be set aside to either be disposed of or sent back to supplier for fixing

C. Receiving/Storage of non-meat ingredients

1. All non-meat ingredients will be transported directly from loading dock to meat room on a cart, remaining covered until entering meat room
2. Upon entering meat room, all non-meat ingredients will be visually inspected for damage and signs of spoilage.
3. If necessary, ingredient will have temperature recorded to track time-temperature abuse potential

Recall Plan

Recall Plan for Product Processed On-site

- Procedure which states the action(s) ACEnet, Inc. will take to effectively manage the recall of a food which has been determined to be unsafe or unsuitable
- Two levels of product recall
  - Recall (consumer level recall)
    - Extends to consumers
  - Withdrawal (trade level recall)
    - Does not extend to consumers

ACEnet, Inc. Recall Policy

In the event that a food safety issue arises with our products (ACEnet, Inc. will protect public health by facilitating the efficient, rapid identification and removal of unsafe food from the distribution chain and, by informing consumers (where necessary) of the presence in the market of a potentially hazardous food.

There is a documented recall procedure in place and this will be periodically tested to ensure that it is comprehensive and fit for purpose in its ability to remove an unsafe product from consumers and/or the distribution chain.

Recall Procedure

Introduction
This procedure states the actions (ACEnet, Inc. will take to effectively manage the recall of a food which has been determined to be unsafe or unsuitable.

There are two levels of product recall, these are as follows:

Recall (also known as a consumer level recall): This is a removal of unsafe food from the distribution chain and extends to food sold to consumers and therefore involves communication with consumers.
Withdrawal (also known as a trade level recall): This is the removal of an unsafe food from the distribution chain but does not extend to food sold to the consumer.

An effective product recall will ensure that the unsafe or unsuitable food is contained and either destroyed or rendered safe.

We will refer to and follow instructions when required which are laid out in the following documents:
- M3F Recall Guidance Material
- M3F Website (www.m3f.ie)

Roles and Responsibilities
It is our (ACEnet, Inc.) responsibility to effectively organise and manage the recall of food that has been demonstrated to be unsafe or unsuitable. The recall co-ordinator for the site is Adam Kiely, who has been given authority from management to make recall decisions on behalf of ACEnet, Inc.

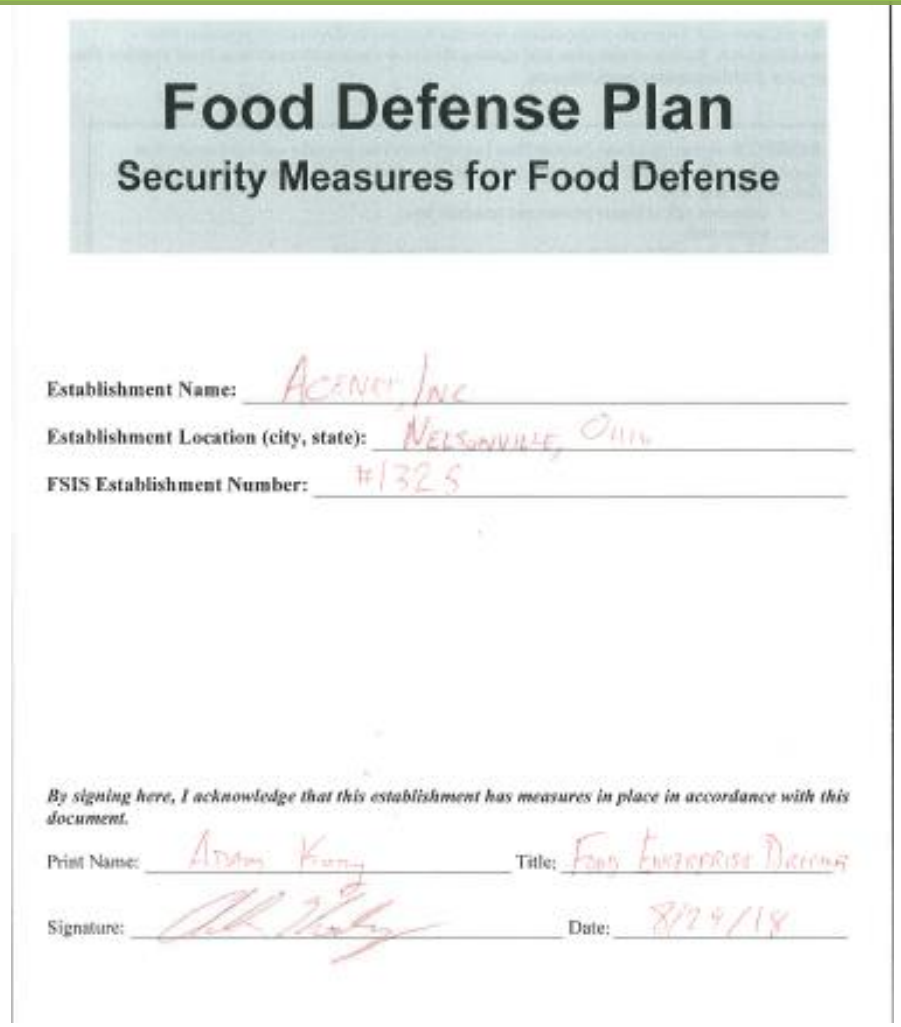
The ODA Division of Meat Inspection wishes to work with us in our recall action and thus be satisfied that we are taking all reasonable steps to protect consumers. When a recall is initiated, our actions in recalling the affected food's need to be co-ordinated with the ODA Division of Meat Inspection.

The relevant regulatory authority under the Food Act 1991 is a Public Health Unit, or under the Animal Products Act 1996, M3F Verification Agency.

Food Defense Plan

Food Defense Plan – Security Measures for Food Defense

- Document used to protect food against intentional contamination/harm
- Contributes to a safer and more secure food supply
- Not required but strongly recommended



Food Defense Plan

Security Measures for Food Defense

Establishment Name: ACENet, Inc

Establishment Location (city, state): Nelsonville, Ohio

FSIS Establishment Number: #1325

By signing here, I acknowledge that this establishment has measures in place in accordance with this document.

Print Name: Adam Kenny **Title:** Food Enterprise Director

Signature: [signature] **Date:** 8/24/18

Allergen Control Plan

Allergen Control Plan

- Document describing all facility practices that help to ensure allergen cross-contact does not occur
- Biggest priorities are proper sanitation, storage of ingredients and flow of product
  - When possible, run allergen product **last**

ALLERGEN CONTROL PLAN

ACEnet, Inc.

296 Harper St.

Nelsonville, OH 45764

7/26/18

1. All ingredients and products containing allergens will be properly labeled and stored below and/or separately from non-allergen ingredients and products.
2. All end-products produced that contain allergens will be produced at end of production shift. If product containing allergens is produced a full sanitary clean-up of all equipment and food contact surfaces will take place.
3. All product containing allergens will be properly and truthfully labeled stating allergens and allergen-containing ingredients.
4. Any product containing allergens that is packaged in an unsealed container/packaging will be stored separately from all other products and ingredients

Additional Documentation + Logs

- Decision Making Document
- HACCP Cover Page
- LoGs (Letters of Guarantee)
- Inedible Removal Verification
- Water Quality Reports
- Temperature Calibration Log
- Rodent and Pest Checklist
- E. coli Test log

Ohio Department of Agriculture

INEDIBLE REMOVAL VERIFICATION

July 30, 2018

Acenet
296 S Harper St
Nelsonville, OH 45764

Establishment #1325

This letter serves as verification that the firm identified above is utilizing the services of a licensed renderer/collector under 953.23 of the Ohio Revised Code or composting as permitted by 953.26 (D) of the Ohio Revised Code, to properly dispose of denatured, condemned or inedible meat by-products, i.e., raw rendering material, from the identified establishment.

Except as provided in Section 303.1(b)(4) and 314.9 of the Federal Meat Inspection Regulations, all raw rendering material must be collected, transported and disposed of in accordance with the provisions of Chapter 953 of the Ohio Revised Code.

The Ohio Department of Agriculture is an equal opportunity agency. If you believe you have been discriminated against because of race, color, religion, sex, national origin, age or disability in the provision of services, write immediately to Director of the Ohio Department of Agriculture, 8995 E. Main Street, Reynoldsburg, Ohio 43068.

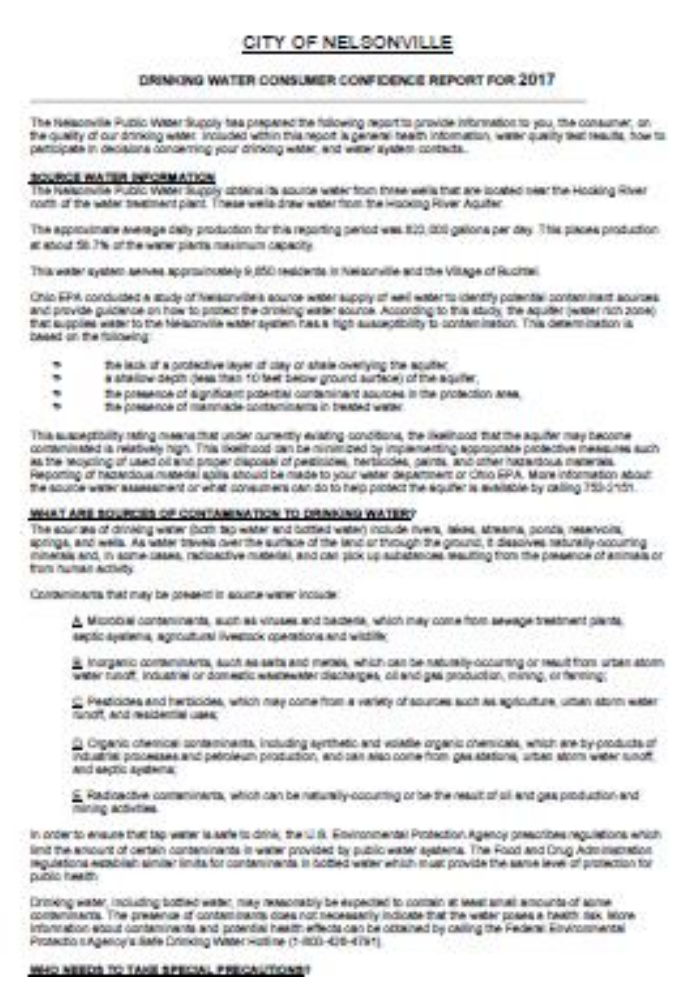
Respectfully,

Tony M. Forshey, D.V.M.
State Veterinarian
Division of Animal Health
Ohio Department of Agriculture

Cc: ODA Division of Meat Inspection

Collector/Darling Ingredients

Serving Farmers and Protecting Consumers Since 1846



CITY OF NELSONVILLE

DRINKING WATER CONSUMER CONFIDENCE REPORT FOR 2017

The Nelsonville Public Water Supply has prepared the following report to provide information to you, the consumer, on the quality of our drinking water. Included within this report is general health information, water quality test results, how to participate in decisions concerning your drinking water, and water system contacts.

SOURCE WATER INFORMATION

The Nelsonville Public Water Supply obtains its source water from three wells that are located near the Hocking River north of the water treatment plant. These wells draw water from the Hocking River Aquifer.

The approximate average daily production for this reporting period was 820,000 gallons per day. This places production at about 59.7% of the water plants maximum capacity.

This water system serves approximately 9,650 residents in Nelsonville and the Village of Buchtel.

Ohio EPA conducted a study of Nelsonville's source water supply of well water to identify potential contaminant sources and provide guidance on how to protect the drinking water source. According to this study, the aquifer (water rich zone) that supplies water to the Nelsonville water system has a high susceptibility to contamination. This determination is based on the following:

- the lack of a protective layer of clay or shale overlying the aquifer;
- a shallow depth (less than 10 feet below ground surface) of the aquifer;
- the presence of significant potential contaminant sources in the protection area;
- the presence of manmade contaminants in treated water.

This susceptibility rating means that under currently existing conditions, the likelihood that the aquifer may become contaminated is relatively high. This likelihood can be minimized by implementing appropriate protective measures such as the recycling of used oil and proper disposal of pesticides, herbicides, paints, and other hazardous materials. Reporting of hazardous material spills should be made to your water department or Ohio EPA. More information about the source water assessment or what consumers can do to help protect the aquifer is available by calling 753-3151.

WHAT ARE SOURCES OF CONTAMINATION TO DRINKING WATER?

The sources of drinking water (both tap water and bottled water) include rivers, lakes, streams, ponds, reservoirs, springs, and wells. As water travels over the surface of the land or through the ground, it dissolves naturally-occurring minerals and, in some cases, radioactive material, and can pick up substances resulting from the presence of animals or from human activity.

Contaminants that may be present in source water include:

A. Microbial contaminants, such as viruses and bacteria, which may come from sewage treatment plants, septic systems, agricultural livestock operations and wildlife;

B. Inorganic contaminants, such as salts and metals, which can be naturally-occurring or result from urban storm water runoff, industrial or domestic wastewater discharges, oil and gas production, mining, or farming;

C. Pesticides and herbicides, which may come from a variety of sources such as agriculture, urban storm water runoff, and residential uses;

D. Organic chemical contaminants, including synthetic and volatile organic chemicals, which are by-products of industrial processes and petroleum production, and can also come from gas stations, urban storm water runoff, and septic systems;

E. Radioactive contaminants, which can be naturally-occurring or be the result of oil and gas production and mining activities.

In order to ensure that tap water is safe to drink, the U.S. Environmental Protection Agency prescribes regulations which limit the amount of certain contaminants in water provided by public water systems. The Food and Drug Administration regulations establish similar limits for contaminants in bottled water which must provide the same level of protection for public health.

Drinking water, including bottled water, may reasonably be expected to contain at least small amounts of some contaminants. The presence of contaminants does not necessarily indicate that the water poses a health risk. More information about contaminants and potential health effects can be obtained by calling the Federal Environmental Protection Agency's Safe Drinking Water Hotline (1-800-426-4791).

WHO NEEDS TO TAKE SPECIAL PRECAUTIONS?

Additional Documentation + Logs

ACEnet
GROWING OUR REGIONAL ECONOMY

R&C PACKING

CONTINUING GUARANTEE

Dear Valued Customer;

The undersigned **R&C Packing Inc.** hereby guarantees that no products packed, shipped, delivered or consigned by it to **ACEnet, Inc.** *is adulterated or misbranded within the meaning of the federal Food, Drug and Cosmetic Act, with all revisions and amendments pertaining thereto, to the extent that said act is then effective and applicable, or an article which may not, under provisions of Section 404 or 505 or 512 of said Act be then introduced into interstate commerce.*

R&C Packing Inc. Operates under a fully implemented Hazard Analysis and Critical Control Point (HACCP) plan, which conforms to all applicable requirements set forth in 9CFR Part 417.

R&C Packing Inc. Food Safety process consist of Standard Operating Procedures (SOPs), Sanitation Standard Operating Procedures (SSOPs) 9CFR Part 416, Hazard Analysis Critical Control Points (HACCP) 9CFR Part 417, and validated technology interventions, which are designed to eliminate or reduce *E. Coli* O157:H7 to below detectable levels.

R&C Packing Inc. Guarantees that it will produce all products it supplies to **ACEnet, Inc.** with inspection oversight provided by ODA/USDA/FSIS under the Cooperative Interstate Shipment Agreement granted to **R&C Packing Inc. as Establishment # 31 SEOH.**

Respectfully yours,

Kaci Bryant
R&C Packing Inc.
3836 State Route 850
Bidwell, Ohio 45614
(740) 245-9640

E. coli Test Log

- *Testing to be conducted once per month for first 90 days (verification period).*
- *Testing to be conducted quarterly at conclusion of verification period.*

DATE	SUPPLIER	PROCESSOR	SAMPLE DESCRIPTOR	PASS/FAIL

Signature of Plant Supervisor or Designee _____

SSOP Pre and Post-Operational Checklist for Visual Observation of Rodents and/or Pests

To Be Maintained on Weekly Basis or on Days of Production

DATE	PRESENCE OF PESTS? Y/N	LOCATION/DETAILS	SIGNATURE
	Y/N		
	Y/N		
	Y/N		
	Y/N		
	Y/N		
	Y/N		
	Y/N		
	Y/N		
	Y/N		

Thermometer Calibration Log

Venue: _____ Month: _____

Date	*Thermometer ID*	*Temp*	*Initials*	*Corrective Action*

Thermometer ID is the team member's name or workstation name

Thermometer Standards:

Thermometers must be with +/- 2° of 32° F (0° C)

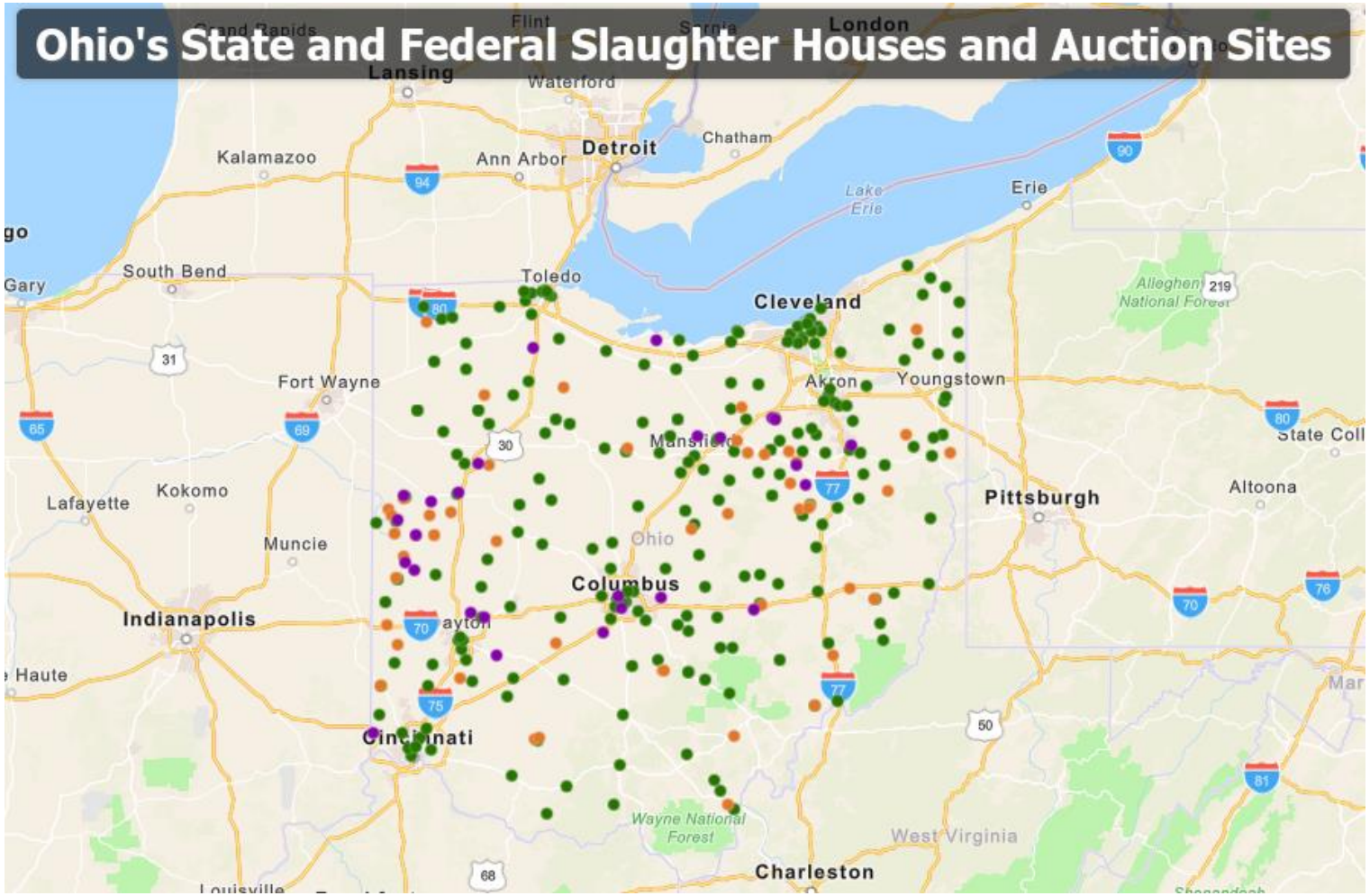
Corrective Action:

"F" - Adjusted thermometer and re-tested until spec temperature is reached.

NORTH CENTRAL SARE
Sustainable Agriculture Research & Education

Meat Processing Capacity

- The US has over 500,000 meat worker employees nationally
- In Ohio
  - 4,060 Butchers
  - 2,850 meat, poultry, and fish cutters/trimmers
  - 3,860 slaughters and meat packers
- Annual Sales total
  - $152.5 Billion in meat packing and processing
  - $65.6 Billion in poultry slaughter and processing



Regulator by kind of processing

- All of the facilities where value-added meat processing occurs are regulated by inspectors to ensure the quality, safety, and conditions where raw food products are processed.
- Three broad levels of inspection
  - Local Health Inspector (Food Safety)
    - Retail Exempt
  - Ohio Department of Agriculture - Division of Meat Inspection
    - State Inspected Meat products

  USDA - Food Safety and Inspection Service
    - Federally Inspected products

Retail Exempt Processing

- Able to be performed outside of a licensed processing facility, but the location must be approved by local health.
- The product must be created from inspected meat
- The retail exempt product must be based on an existing approved inspected product
- The retail exempt product does not require an inspector to be on-site when in production.
- Retail exempt products can only be sold directly to the end consumer
- Limitations on sales - $60,200 (red meat) ; $50200 (poultry)
- At least 75% of sales are direct to consumer

State Inspection Processing

- The facility where the processing happens and all of the activities related to the operation of the processing facility are reviewed and approved by the Ohio Department of Agriculture - Division of Meat Inspection.
- On production days, an inspector is on-site to review the conditions in the facility, the adherence to SSOP & HACCP documents, and to review the records that are created from production.

State Inspection Processing

- New product recipe formulations and labels must be submitted to the state for review and approval prior to use.
- Ingredients must come from an inspected facility for use in state inspected products.
- State inspected products are able to be sold in retail locations within the state.
- State Mark of Inspection
  - Permits products to be sold through retail
  - Permits products to be sold in excess of retail exempt volume limits
  - Cannot be sold across state lines

Federally Inspected Processing

- Similar to State Inspection Processing in many ways
- Additional level of review of SSOP, HACCP, Recipe formulations, and labels prior to approval and use.
- Additional requirement of inspector being on-site for entire production day.
- Meat must come from a federally inspected slaughter and processing facility to be able to be used
- Federally inspected products can be shipped across state lines for sale in retail environments.

Peer Insight from ACEnet Clients

ACEnet
GROWING OUR REGIONAL ECONOMY

Meat Processing Challenges

- We raise grass-fed beef and goats, and a small flock of pastured poultry. Contact with regulation is very minimal.

- We process 10-15 cows and goats per year, take to state inspected slaughter. The only license we hold is a state "warehouse" license to store packaged meat in freezers in the barn.

- Ways to minimize regulatory oversight:
  - Freezer beef: sell quarters and halves by live or hang weight, have customer pick up directly from slaughter. Avoid storage and transport costs as well.
  - Small poultry processing: stay below $ limit and only sell whole birds.
  - Use existing licensed space for storage : shared kitchen, slaughterhouse, etc.
  - For small animals like goats, can sell live and customer can have processed at a 'custom processor' for home use only.

NORTH CENTRAL SARE
Sustainable Agriculture Research & Education

Meat Processing Resources

- ODA - DMI
- NMPAN
- ACEnet
- OSU Extension
  - GIS Map of meat processing locations in Ohio
  - Meat Processing Case Studies

Peer Insight

The Importance of Inspector Relationships

- Your inspector is human, treat them as such.
- We're all reading from the same book, but sometimes come to different conclusions. It's ok to disagree, but take care not to set up an adversarial relationship; it's a give and take.
- Don't hide anything, but also don't have to over-disclose (like me).

Label Submission

Has proven to be one of the most challenging components of the approval process

- Many issues around the naming of products according to USDA guidelines, i.e., "Statement of Identity"
- Turnaround time of label approval after submission varies greatly
- Vast number of products has been hard to keep up with

Label Submission – MI-9s

Initial label submission document

- Required for both single-ingredient and multiple ingredient meat product label submissions
- Required content provided includes establishment number, district number, HACCP plan qualification and fully legible image of label to be applied

OHIO DEPARTMENT OF AGRICULTURE
DIVISION OF MEAT INSPECTION
LABEL APPROVAL APPLICATION

FARM ON THE RIDGE

NET WT. 0.5000 lb

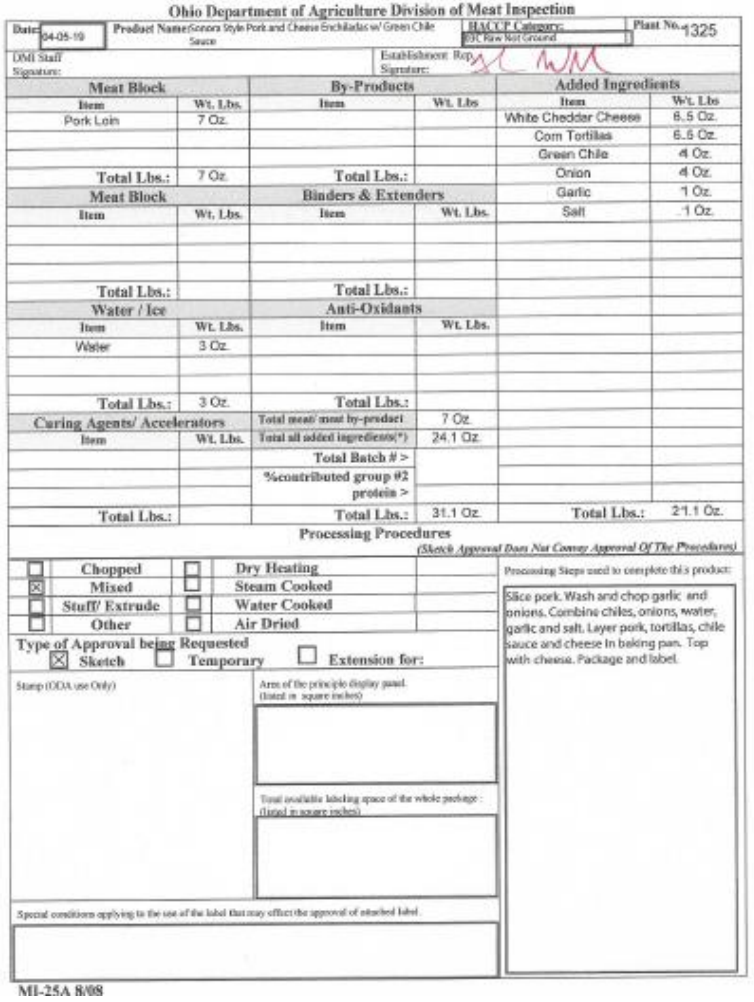
Supervision/ Veterinarian Verification Signature

Date of Final Notification

Label Submission – MI-25s

Supplementary label submission document

- Only required for multi-ingredient label submissions
- Required content provided includes weighted list of ingredients, by-products, water/ice content, processing procedures, processing steps and more
- Much more intensive than MI-9



Ohio Department of Agriculture Division of Meat Inspection

Date: 04-05-19 | Product Name: Sonora Style Pork and Cheese Enchiladas w/ Green Chile Sauce | HACCP Category: 2D Raw Not Ground | Plant No.: 1325

DMI Staff Signature: | Establishment Rep. Signature:

Meat Block		By-Products		Added Ingredients	
Item	Wt. Lbs.	Item	Wt. Lbs	Item	Wt. Lbs
Pork Loin	7 Oz.			White Cheddar Cheese	6.5 Oz.
				Corn Tortillas	6.6 Oz.
				Green Chile	4 Oz.
Total Lbs.:	7 Oz.	Total Lbs.:		Onion	4 Oz.
Meat Block		**Binders & Extenders**		Garlic	1 Oz.
Item	Wt. Lbs.	Item	Wt. Lbs.	Salt	1 Oz.
Total Lbs.:		Total Lbs.:			
Water / Ice		**Anti-Oxidants**			
Item	Wt. Lbs.	Item	Wt. Lbs.		
Water	3 Oz.				
Total Lbs.:	3 Oz.	Total Lbs.:			
Curing Agents/ Accelerators		Total meat/ meat by-product	7 Oz.		
Item	Wt. Lbs.	Total all added ingredients(*)	24.1 Oz.		
		Total Batch # >			
		%contributed group #2 protein >			
Total Lbs.:		Total Lbs.:	31.1 Oz.	Total Lbs.:	21.1 Oz.

Processing Procedures

(Sketch Approval Does Not Convey Approval Of The Procedures)

☐	Chopped	☐	Dry Heating
☒	Mixed	☐	Steam Cooked
☐	Stuff/ Extrude	☐	Water Cooked
☐	Other	☐	Air Dried

Type of Approval being Requested: ☒ Sketch ☐ Temporary ☐ Extension for:

Stamp (ODA use Only)

Area of the principle display panel. (listed in square inches)

Total available labeling space of the whole package: (listed in square inches)

Special conditions applying to the use of the label that may effect the approval of attached label.

Processing Steps used to complete this product:

Slice pork. Wash and chop garlic and onions. Combine chiles, onions, water, garlic and salt. Layer pork, tortillas, chile sauce and cheese in baking pan. Top with cheese. Package and label.

MI-25A 8/08

Our Facility…

ACEnet
GROWING OUR REGIONAL ECONOMY

NORTH CENTRAL SARE
Sustainable Agriculture Research & Education

Some Examples of Our Equipment…

- Band Saw
- Meat Grinder
- Sausage Stuffer
- Mixer
- Vacuum Sealer
- Blast Chiller
- Scale & Label Printer

Contact Info

Adam Kody

adamk@acenetworks.org

740-249-1125

Thanks to North Central SARE for support of the ACEnet artisanal meat processing capabilities