

March 28, 2008

Dear Northwest Livestock Processor:

The U.S. Federal Government allows for the implementation of a state-federal cooperative meat inspection program for products sold in-state. Currently 28 states participate in these programs which are funded jointly by state operating funds and USDA Food Safety and Inspection Service (FSIS). The focuses of these state programs are establishments that benefit from more personalized assistance in developing food safety operations. Oregon and Washington canceled their cooperative agreements with USDA in the early 1970s. As a result, meat and poultry slaughter and processing inspection was transferred to USDA. The reinstatement of state slaughter and processing inspection programs could provide new opportunities for processing facilities and livestock producers. Information on the interest of state meat inspection programs is needed. This information, when collected, will provide policy makers, federal program managers and other meat industry participants with a better local picture of benefits and interest in these programs.

We have sent you this survey because you have been identified as a livestock processor. This survey will help us assess interest in a state meat inspection program that will allow certification of meats for intrastate sale. Even if you are already certified under the Federal Meat Inspection Act (FMIA), your response to the survey could provide opportunities for you and other processors to participate in a state inspection program in the future. **Your participation in this survey is voluntary and you may refuse to answer any question(s) for any reason.** There are no foreseeable risks to you as a participant in this project, and it can benefit you.

The answers you provide will be kept confidential to the extent permitted by the law. Special precautions have been established to protect the confidentiality of your responses. One of the survey questions determines whether you wish to be informed of further progress of state inspection or training programs. You will only be placed on this list if you provide your contact information on the survey.

If you have any questions about this survey or wish to find out more about efforts to implement state meat inspection programs, please contact the Food Innovation Center at (503) 872-6680 or by email at fic@oregonstate.edu. If you have questions about your rights as a participant, please contact the Oregon State University Institutional Review Board (IRB) Human Protections Administrator, at (541) 737-4933 or by email at IRB@oregonstate.edu. By filling out this survey you have acknowledged that you have read and understand the informed consent information.

Please return the completed survey by **April 30th**. Thank you for your help. We appreciate your cooperation.

Sincerely,
Cathy Durham
Associate Professor
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Laura Geise
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Northwest Meat and Livestock Processor Survey

When completing this survey any comments would be appreciated. Providing specific examples for questions is also useful when developing recommendations for the future.

1) Where are you located? State _____ County _____

2) What type of processing does your facility presently offer? (check all that apply)

- Slaughter Custom Processing USDA Inspected
 Primal Cuts Retail Cuts Value-Added (smoking, aging, etc.)
 Other (please specify) _____

Certification:

- Halal Kosher USDA Organic
 Other (please specify) _____

3) Do you have a minimum processing requirement?

- No
 Yes Minimum Charge? _____
and/or Number of animals/species? _____/_____,
_____/_____, ____/_____, ____/_____
 Does not apply

4) How many (full-time equivalent) production employees do you currently have? (Please circle answer)

Less than 1 1-3 4-6 7-9 10-14 15-19 20-24
25-29 30-34 35-39 40-44 45-49 50-59 60 or more

5) How many animals did you process in 2007, and how many are you estimating for 2008?
Please indicate if you are reporting by: week month year

<u>2007</u>	<u>2008 (estimate if different)</u>
Cattle _____	Cattle _____
Pork _____	Pork _____
Poultry _____	Poultry _____
Lamb _____	Lamb _____
Other (specify) _____	Other (specify) _____

6) If you had access to a larger supply of animals in the future, would your facility be able to accommodate the increased input?

- Yes, please select one of the following:
 our facility is not operating at full capacity
 our facility could accommodate increased input by implementing the following changes (e.g. hiring more workers): _____
 No, our facility is already processing at maximum capacity
 Other _____

7) If your facility is USDA inspected for slaughter and processing, what is the availability of a USDA inspector at your facility?

- A USDA inspector is on-site at all times
- A USDA inspector is on-site part-time _____ hours/week
- Other (please specify) _____

(Continue to question 9 if USDA inspected)

8) If your facility is **NOT** USDA inspected during slaughter and processing:

a. Why not?

- Our firm is too small to justify cost
- We have not developed a market for inspected product
- Our facility is at full capacity with custom processing
- Our geographic location is too remote
- No demand from clients for USDA inspection
- Too expensive to comply with USDA inspection requirements.

Please give example/explain: _____

Other: _____

b. What would help you achieve **USDA** inspection? (check all that apply)

- Consultant to guide through process
- Employee training program/seminar
- Management training on requirements
- Other (please explain) _____

Oregon and Washington currently do not have state slaughter and processing inspection programs. A state meat inspection program could be an alternative to USDA inspection for meat and poultry sold in-state. The following questions ask about possible programs in the Northwest.

9) Since **state inspection** programs must enforce food safety standards 'at least equal to' or 'better than' federal requirements, what benefits do you foresee with a **state inspection** program? *(Please explain)*

10) Give an estimate of how much a state inspection program might increase your number of production employees (in full time equivalents). (Please circle answer)

0 1-2 3-4 5-6 7-8 9-10 11-15 >15

12) Please rank the 3 most likely markets for state inspected meat (1=most likely).

- | | |
|---------------------------------|---|
| ___ Restaurants | ___ Retailers |
| ___ Farmers Markets | ___ Distributors/Wholesalers |
| ___ Direct sales to individuals | ___ Local or regional marketing cooperative |
| ___ Own Shop | ___ Other _____ |

Oregon State University and Oregon Department of Agriculture often sponsor educational programs, are there types of training that would be beneficial to your business?

- | | |
|---|--|
| <input type="checkbox"/> Food Safety (e.g. HACCP) | <input type="checkbox"/> Butcher/meat cutter |
| <input type="checkbox"/> Increasing processing efficiency | |
| <input type="checkbox"/> Other (please explain) _____ | |

Additional Comments:

Please provide your contact information if you would like to receive further information on the progress of state inspection or training related to meat processing.

Your contact information will only be provided for distributing further information. If you have any questions about the use of the address lists please contact the numbers at the end of this page.

Name: _____

Address: _____

Phone #: (_____) _____ Fax #: (_____) _____

Email: _____

Preferred Contact by regular mail by fax by e-mail

Please return to by April 30th to: OREGON STATE UNIVERSITY
FOOD INNOVATION CENTER
ATTN: LAURA GEISE
1207 NW NAITO PARKWAY
PORTLAND, OR 97209