

# MEAT & POULTRY INSPECTION DIVISION

*"The Basis of All Wealth is Agriculture"*



*Quietly ensuring that West Virginia consumers receive only safe and wholesome meat products from West Virginia producers, Meat and Poultry Inspection Division (MPID) passed yet another year with no recalls of state-inspected products, which totaled 3.4 million pounds in fiscal year 2008.*

During Fiscal Year 2007, MPID inspected 50 commercial and custom slaughter and/or meat processing establishments and 150 meat and poultry distributors. The Division provided continuous slaughter inspections at 23 commercial establishments, which produce products for retail sale. These inspections include examination of animals for signs of disease, adherence to humane slaughter standards, sanitary conditions of facilities, proper handling to guard against BSE (Mad Cow Disease), and monitoring of producers' testing procedures for dangerous microorganisms.

The remaining custom slaughter plants – which are limited to processing animals grown by the customer –

were inspected to ensure the physical facilities meet safety standards for sanitation. A total of 99 such inspections were conducted.

Inspection personnel performed 15,917 routine inspection tasks and 9,762 unscheduled tasks resulting from their on-site observations. Inspectors and veterinarians examined 4,575 animals before they were processed. Seven carcasses totaling 3,538 pounds were condemned.

MPID inspected about 3.4 million pounds of processed meat and poultry products and conducted 362 tests of meat and poultry samples to ensure the products complied with national quality standards. Only one test revealed actionable findings, a rate of 0.2 percent. During calendar year 2007, 344 samples were tested for Salmonella with no actionable results.

The Division continued to monitor for the presence of Salmonella and Listeria monocytogenes in ready-to-eat (RTE) meat and poultry products at four facilities that produce RTE products. The Division's policy is zero tolerance for the pathogens. All tests were negative. The Division has also started a program to test for Escherichia coli O157:H7 in beef ground from trimmings at retail stores.



The Division licensed 150 meat and poultry distributors. These facilities were subject to pre-licensing review to ensure that technical requirements were met, as well as scheduled compliance reviews conducted on average every six months.

The possibility of a terrorist attack on livestock and the food supply remains a reality. The Division's inspection personnel are trained to recognize fast-spreading, highly infectious animal diseases that might be used by agro-terrorists. They also are on guard against a host of toxic substances that could be used to intentionally contaminate meat products. Such substances could easily result in massive food-borne disease outbreaks, immense economic losses, and

**The possibility of a terrorist attack on livestock and the food supply remains a reality. The Division's inspection personnel are trained to recognize fast-spreading, highly infectious animal diseases that might be used by agro-terrorists. They also are on guard against a host of toxic substances that could be used to intentionally contaminate meat products. Such substances could easily result in massive food-borne disease outbreaks, immense economic losses, and lost confidence in the safety of our meat and poultry supply.**

lost confidence in the safety of our meat and poultry supply.

During calendar year 2007, 344 samples were tested for Salmonella with no actionable results.

The Division continued to monitor for the presence of Salmonella and Listeria monocytogenes in ready-to-eat (RTE) meat and poultry products at four facilities that produce RTE products. The Division's policy is zero tolerance for the pathogens. All tests were negative. The Division has also started a program to test for Escherichia coli O157:H7 in beef ground from trimmings at retail stores.

The Division licensed 150 meat and poultry distributors. These facilities were subject to pre-licensing review to ensure that technical requirements were met, as well as scheduled compliance reviews conducted on average every six months.