

MINUTES OF THE HOUSE COMMITTEE ON AGRICULTURE AND LIVESTOCK

Held in Room 423-S, at the Statehouse at 9:00 a. m. ~~XXXX~~_{XXX}, on January 29, 19 81.

All members were present except:

Rep. Teagarden - Excused

The next meeting of the Committee will be held at 9:00 a. m. ~~XXXX~~_{XXX}, on February 3, 19 81.

These minutes of the meeting held on January 29, 19 81 were considered, corrected and approved.


Chairman

The conferees appearing before the Committee were:

Don Jacka - Assistant Secretary of Agriculture
Larry Woodson - Meat and Poultry Inspection Division - Director
Max Foster - Assistant Director - Meat and Poultry Inspection Division

The meeting of the House Agriculture and Livestock Committee was called to order by Chairman Beezley. Rep. Beezley alluded to an article passed out to the Committee. Next weeks Agenda was also passed out.

Rep. Johnson moved that 1980 HB 3181, concerning Implied Warranties, be re-introduced this year. Rep. Leach gave a second to the motion. The motion carried.

Don Jacka, Assistant Secretary of Agriculture, introduced Larry Woodson, Director of the Meat and Poultry Inspection Division of the State Board of Agriculture. Mr. Woodson spoke at length on the operation of the Division, (See Attachment 1). Mr. Woodson introduced Max Foster, Assistant Director of the Meat and Poultry Inspection Division.

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Mr. Foster stated that a laboratory has to follow specific standards of identity and that this is essential to the inspection program. (See Attachment 1). Mr. Foster summed up his talk by stating that the goal of the Meat and Poultry Inspection Program is to provide Kansans with wholesome meat and poultry products, processed in a clean and sanitary environment. Many of the Committee members had questions for Mr. Woodson and Mr. Foster.

Due to the lateness of the hour, Committee discussion was discontinued. Rep. Fuller moved that the minutes of the previous meeting be approved. Vice-Chairperson Aylward gave a second to the motion. The motion carried. Chairman Beezley adjourned the meeting.

Good Morning,

First of all, I wish to express my appreciation for this opportunity to give you "the rest of the story", as Paul Harvey would say, about our Kansas Meat Inspection Program.

Briefly, we find that man has always attached significant importance to both the source and handling of his meat since the beginning of time.

The Old Testament, in Exodus reads: You shall not eat any flesh that is torn by beast in the field; you shall cast it to the dogs. We also find in Deuteronomy 14:21 that "You shall not eat anything that dies of itself" and in Leviticus 7:19 we find reference to even sanitation - "flesh that touches any unclean thing shall not be eaten".

In 1906, Upton Sinclair's book The Jungle described gruesome details of meat inspection such as the grinding up of poisoned rats, hogs dead of cholera used for a fancy grade lard and the sale to food markets of the carcasses of steers condemned as tubercular by government inspectors.

Following government investigations the same year in which equally gruesome findings were reported to the House and Senate, a comprehensive meat inspection law was passed in June of 1906 and implimented in 1907.

President Roosevelt had felt that the 1907 Meat Inspection Act "would insure wholesomeness from the hoof to the can". However, the act only covered meat that crossed state lines.

In 1967, Congress was asked to consider new and more comprehensive meat inspection legislation. President Lyndon B. Johnson signed the Wholesome Meat Act in December of 1967 and described conditions that still existed.

A man was wrapping pork shoulders. He dropped one in the sawdust, picked it up and wiped it off with a dirty sour rag. Beef was being broken on an open dock, by a dirt road, in 95 degree weather. There were flies in the meat. Drums of bones and meat scraps were covered with maggots. 1967

The Wholesome Meat Act of 1967 gave each state 2 years to develop an inspection program "equal to" the federal program. It also offered federal assistance to the states, 50:50 funding and raised the quality standards for all imported meat.

Kansas had to make a decision. If the state was to have a program, it would have to parallel the federal law and regulations and in all respects be at least "equal to" the federal program. The alternative was to put all slaughtering and processing plants under federal inspection which would be administered out of Washington instead of locally by local people.

At the urging of the livestock and meat industry, the Kansas Legislature did in 1969 pass the Kansas Meat & Poultry Inspection Act. Kansas was the 49th state to pass mandatory legislation but was 6th in developing a state program that was equal to federal.

The state Act provides that producers slaughtering animals of their own raising on their own premises for their own use are exempt from the provisions of the act and regulations. It also provides that retail stores and restaurants are exempt providing they handle only inspected and passed meat and meat products and are under sanitation inspection of some other state agency.

Those plants who slaughter either livestock or poultry and those processing carcasses into meat or poultry products come under the provisions of the Act. These can be broken down into three major categories:

Inspected Plants - Inspected plants are those in which an inspector is on duty before, during and after slaughter and periodically patrols the plant to see to it that proper sanitation and labeling are carried out. Carcasses and parts of carcasses bear the inspection legend and can be sold to all outlets within the state.

Custom Plants - Custom plants are those that slaughter and/or process animals and carcasses for the owners thereof to be used by the owner, members of his household, former members of his household, his non-paying guests and employees. Ante mortem and Post mortem inspection is not provided to these plants but the plant is checked periodically for sanitation, labeling and adulteration. No product is bought or sold. The carcasses and packages are stamped "Custom - Not For Sale".

Combination & Curtis Plants - Senator Curtis of Nebraska introduced and was successful in getting passed what is known as the Curtis Amendment. This in essence provides that custom plants may buy and sell either State or Federal inspected and passed product providing that separation is maintained between the inspected and uninspected product either by a time separation or by a physical separation. The Kansas Act was also amended to include this provision.

The State Program is continually monitored by federal review officers to determine if the so called "equal to" status is being maintained. A representative sample of plants is drawn each quarter and the plants are reviewed for acceptability. These plants are evaluated on seven basic criteria:

1. Ante mortem & Post mortem Inspection
2. Processing (reinspection)
3. Sanitation
4. Water Supply
5. Sewage & Waste Material Control

6. Pest Control

7. Condemned & Inedible Material Control

In the event any of these seven items are found to be unacceptable at the time of the review, the plant is given five working days in which to make the necessary corrections, after which it is reviewed again by the same federal reviewing officers.

At the present time we are right in the midst of plants registering and securing licenses for the 1981 calendar year. It appears that there will be some 294 firms registered of which 179 will be fully inspected, 51 custom and/or custom curtis, 10 combination plants and 54 of the miscellaneous category such as brokers, warehousemen, distributors, pet food manufacturers and so forth. There are 64 federally inspected plants registered in the state.

At this point, I would like to introduce Max Foster, Assistant Director, who also is a professional chemist. He will tell you about our laboratory, our institutional compliance program, our participation in the National Residue Monitoring Program and collection of blood samples for the brucellosis control program.

The division's laboratory staff is essential to the inspection program. Meat products are produced in accordance with standards of composition specified in the regulations. To verify proper production, routine samples are collected and submitted to the laboratory for analysis of protein, moisture, fat, added water, salt, added substance, binders or extenders, cardiac tissue, and cure and preservatives as necessary. This assures consumers that products bearing the Kansas inspection legend contain ingredients shown in the statement. During 1980 the laboratory received 2022 submitted samples from plants under state inspection. 140 of these samples (6.9%) failed to meet standards. When a product is found to be in violation, inspection personnel will retain, rework or supervise the destruction of the product involved. This assures that proper consumer protection is maintained.

Since May of 1977, as a result of transfer of responsibilities and with the concurrence of the state purchasing division, meat and poultry inspection division personnel were made available to state institutions on request to assist with problems relating to purchase and specifications of meat and meat food product, and vendor compliance with those specifications. In 1980, 582 additional samples from various state institutions were submitted to the laboratory for analysis. 261 of these samples (44.9%) were found to be in violation of institutional specifications and 58 samples (10%) were in violation of the Meat & Poultry Inspection Regulations.

Kansas continues to participate in the National Residue Monitoring Program. Samples analyzed by federal laboratories are collected monthly to evaluate the residue status of specific animal populations.

The categories of compounds covered by this program are chlorinated hydrocarbons, organophosphates, antibiotics, sulfas, hormones (DES), trace elements and various drugs. Samples assigned to Kansas plants are proportional with state volume as compared to national volume of slaughter of the same classes of animals. The procedure assures that sampling from state plants is comparable to the rate for federally inspected plants.

From October 1979 thru June of 1980, 206 determinations were made by federal laboratories in conjunction with this program. 3 violations were found, and all of these violations were caused by excessive sulfa residues in swine.

These sulfa residue violations found amounted to 4.7% of all determinations made for sulfa. This is very close to the national average violative rate of 5-7%.

In conjunction with the Kansas and Federal Animal Health departments, inspection personnel collect some 10,000 blood samples annually from every breedable aged animal offered for slaughter. These blood samples are then analyzed for brucellosis. Each blood sample must be effectively identified with all pertinent information necessary to trace positive results for brucellosis back to the herd of origin.

Now, I would like to review some of the problems that have occurred during the recent past.

In 1976, former Governor Bennett recommended that the State Program be discontinued. The program was funded but not before an Interim Study Committee was assigned to make an in-depth study and make recommendations to the 1977 legislature session.

On September 17, 1976, after a comprehensive review, the committee concluded that it was desirable to continue the operation of the program with the exception of the Talmadge/Adkin plants.

In October of 1978, USDA/FSQS advised all states that the funding level for FY-79 would be at the same level as FY-78. In July of 1979, USDA/FSQS indicated that FY-80 funding would also be tied to FY-78.

The new result was a forced reduction in all areas while trying to maintain essential inspection service and meet the minimum standards.

The Meat & Poultry Inspection Division's budget has two areas of major expense:

<u>ITEM</u>	<u>% OF BUDGET (FY-82)</u>
Personnel	83.4%
Travel and Subsistence	11.9%
Contract Veterinarians	1.9%
Communication	.9%
All Other Categories	1.9%
Printing & Advertising	
Freight & Express	100%
Rents & Utilities	
Repairing & Servicing	
Clothing	
Maintenance	
Scientific Supplies	
Stationery & Office Supplies	

Now, let's look at how we have adjusted to these budgetary limitations:

I. Personnel

FY-76	110 positions filled
FY-77	103 positions filled
FY-78	85 positions filled
FY-82	80 positions filled

The reduction of one Agricultural Inspector saves approximately \$20,000 (includes OASDI, retirement, hospitalization, workman's compensation, employment insurance and is an average i.e. not starting salary of Agricultural Inspector I).

II. Travel & Subsistence

FY-78 961,295 actual miles driven
 FY-79 909,481 actual miles driven
 FY-80 879,987 actual miles driven

A reduction of 81,308 miles at 19¢ = \$14,448.42.

Vehicles	<u>FY-79</u>	<u>FY-81</u>
Intermediate	7	0
Compact	5	6
Sub-Compact	0	8

Out-of-State Travel

Between FY-79 and FY-81, the number of out-of-state trips was reduced.

III. Contract Veterinarians

	<u>Programmed</u>	<u>Actual</u>
FY-77		\$41,584
FY-78		\$45,734
FY-79		\$50,127
FY-80		\$17,688*
FY-81		
FY-82		

* The new policy expanding the responsibilities of an Agricultural Inspector I thus saved \$34,439 the first year!

Federal Funding

During the state FY-81, the Federal Government approved a 1.6 million dollar supplemental grant for the states maintaining a meat inspection program. Kansas received \$51,521.

Prior to the end of the Federal fiscal year '80 the state was invited to request a special supplement. An additional \$37,844 was requested.

For FY-81, we have learned that we will receive approximately 99% of the amount requested from federal and 94.7% of the amount requested from the state.

Income

The division has only two sources of money aside from appropriated funds. These are registration fees and overtime.

During the 1979-80 session of the legislature, the rates on both items were increased. The registration fees were raised from \$30 to \$100 and from \$15 to \$75 while the overtime rates were raised from \$6.60 to \$12.00.

Program Goals

The goal of the Meat and Poultry Inspection Program is to provide the consumers of Kansas a wholesome meat and/or poultry product, free from any communicable disease and processed in a clean and sanitary environment.

A clean, wholesome supply of food for the citizens of Kansas is essential to every man, women, and child regardless of age, race, creed or color. Perhaps no other thing contributes as much to the health and well being of our people as a safe, plentiful supply of nutritious food.

Since meat and meat food products represent 25% - 30% of the average food budget and since livestock production is the largest industry and meat processing is second largest industry in Kansas, it is essential that the state maintains a well administered meat and poultry inspection program.