

MINUTES OF THE HOUSE COMMITTEE ON AGRICULTURE AND LIVESTOCKThe meeting was called to order by Rep. Bill Fuller at
Chairperson9:00 a.m./~~p.m.~~ on January 27,, 1983 in room 423-S of the Capitol.

All members were present except:

Committee staff present:

Bruce Hurd, Revisor of Statutes' Office
Raney Gilliland, Legislative Research Department
Kathleen Moss, Committee Secretary

Conferees appearing before the committee:

Dwight Beckwith, Meat Plant Operator, Bern, Kansas
Bernie Hansen, President of Flint Hills Foods, Inc., Alma, Kansas
Ernie Wapelhorst, Kingman Processing, Kingman, Kansas
Steve Hamlin, Prairieland Processing, Winfield, Kansas
Nelson Buckles, Secretary-Treasurer of Kansas Meat Processors Association
Independence, Kansas
Father John Stitz, Director, Catholic Rural Life, Leavenworth, Kansas
Bill Douglass, Lincoln, Kansas

Chairman Fuller expressed appreciation to the overflow crowd for their interest in the hearing. Chairman Fuller explained that the role of the Agriculture and Livestock Committee on the issue of maintaining funding for the State Meat and Poultry Inspection Program was to hold these public hearings and make recommendation to the Ways and Means Committee.

The first conferee recognized was Dwight Beckwith, Kansas Meat Processors Association of Bern, Kansas. He distributed prepared testimony which is marked Attachment No. 1. Mr. Beckwith's testimony supports maintaining the Kansas Meat and Poultry Inspection Program.

Bernie Hansen, President of the Flint Hills Foods Incorporated supports maintaining the Kansas Meat and Poultry Inspection Program. His prepared testimony is Attachment No. 2.

Ernie Wapelhorst of Kingman, Kansas was recognized. He represented the Kansas meat processors and consumers of Kansas meat, supporting the continuation of the State Meat and Poultry Inspection Program. His statement is Attachment No. 3.

Steve Hamlin of Prairieland Processing of Winfield, Kansas testified to keep the state inspection program. He felt the federal program was not as efficient as the state program, would be quite costly and would put him out of business. He felt the small operator could not meet the federal regulations and stay in business.

Nelson Buckles, Secretary-Treasurer of the Kansas Meat Processors Association distributed prepared testimony supporting the Kansas Meat and Poultry Inspection Program. See Attachment No. 4. Mr. Buckles also read a letter that was written in 1976 supporting the funding for the Kansas Meat and Poultry Inspection Program, authored by John Carlin, House Minority Floor Leader.

Father John Stitz, representing the Catholic Rural Life distributed a statement in favor of keeping the meat inspection program on the state level. His statement is Attachment No. 5.

Bill Douglass was recognized. He is an operator of a slaughter house in Lincoln, Kansas and favors the State Meat and Poultry Inspection Program. He distributed a statement marked Attachment No. 6.

During questioning, it was noted that some of the modifications such as collapsible cages in coolers, glass board or metal clad doors and paving, are quite costly.

The meeting was adjourned at 10:15 a.m. The next meeting will be at 9:00 a.m. on January 28, 1983.

Unless specifically noted, the individual remarks recorded herein have not been transcribed verbatim. Individual remarks as reported herein have not been submitted to the individuals appearing before the committee for editing or corrections.

GUEST REGISTER

DATE Jan. 27, 1983

HOUSE OF REPRESENTATIVES
COMMITTEE ON AGRICULTURE AND LIVESTOCK

NAME	ORGANIZATION	ADDRESS
Fred W Barnard		Nortonville Ks.
Elmer T Barnard		Valley Falls Ks
Bertham Barnard		Valley Falls Kas.
Falky Oshel d. Pol		Barkeyville Ks
John Hulsing		Barkeyville Ks
Steve Benke		Council Grove, Ks
Alan Conroy	Division of the Budget	Statehouse
Jim Braum		Concordia Kd.
D.O. Dutch Braun	Farm Bureau	Concordia Kas
Larry Speald		Concordia Ks
Steve Kaphan	Associated Press	Topex
Herald Wiley	K.A.W.C.	Dixton, Ks
Ray Domann	Farmer	Winchester, Ks
Dean Domann	Farmer	" "
Wayne Domann	Farmer	Valley Falls Ks
Larry D. Woodson	Board of Ag - MEAT & Poultry Insp.	Topex
Deanna Fuller		"
Jim Selber	Capital Journal	"
Terri Wooten	WICH. EAGLE - BEACON	TOPCKA
Jack D Welch	Welch Pica Meat Co	Frankfort
Claude Domann		Winchester Ks
Vicki R Memhardt	Kansas Information Network	Topex
Senator Montgomery		KE Ks.
John Steitz	Catholic Rural Life	
Larry Schuch	Ks. Meat Processors Assoc.	Atchison

Charles Dickman	Lincoln Locker Plant	Lincoln, Kansas
Marta Richards	Richards Locker Service	St Marys, KS
Paul Richards	Richards Locker Service	St. Marys, KS
Tony Kohke	Kohke Freezer Service	Seneca, KS.
Bennie Stinson	Stinson Processing	Ottawa, KS.
Roy E. Unruh	Peabody Sausage House	Peabody, Kas.
Pamela M. Diet	Farmer + Stockman	Preston, Kas
Kathleen Paltheber	UPI	Joplin
Richard Feldkamp	Farmer Stockman	Barly, Ill
Leslie Downer	Farmer Stockman	Atchison, Kas
Don + Margaret Datcher	concurrent citizen	Winchester, Kas
Jean Stinson	Ottawa, Kas.	Owner operator Meat Plant
Leo + Mary Strunk	La Crosse, Kas	owner operator Meat Plant
Tom Haley	Haley, ^{Proc.} Kas.	Larnett, KS
Diedra Saley	Saley's Proc. Plant	Barnett, Kas.
Anna Heald		Corcoran, Kas.

GUEST REGISTER

DATE Jan. 27, 1983

HOUSE OF REPRESENTATIVES
COMMITTEE ON AGRICULTURE AND LIVESTOCK

NAME	ORGANIZATION	ADDRESS
Don Jacka	Ks. STATE BOARD OF AGRICULTURE	TORUKA
Leon & Ruffel	State board of Agri	Enterprise
Jack Stant	FU NFO AAM	Junta
Alvin Roespe	Ks meat proc.	Waterville
Wright Burkhardt	KMPA	Bern
Hank Ernst	Kansas Farmer	Topeka
Rosemary Braun		Concordia
ERNE WAPELHOEST	KMPA	KUGMAN
Bernie Hansen	KMPA	Alma
Nelson Buckles	Secretary - Kans Meat Proc Ass'n	Independence
John Blythe	Ks Farm Bureau	Manhattan
Bill Douglas	Lincoln Lecker	Lincoln
Lopped L. Voss	PRARIELAND PROSS	Winfield
Steven Hamlin	PrarieLand Pros.	Winfield
Tony Pyle	KMPA	Eudora
Alberta Pyle	KMPA	Eudora
Jake Koenig		Lewis
May Foster	Board of Agriculture	Topeka
Gerald Spair	KMPA	WAKEFNEY
Paul Boyd	K. meat proc	Alta Vista, Ks
Allen Terkoff	KMPA	Holtou, Ks
Vera Sieben		Winchester Ks.
Leo Kiernan		Winchester Ks.
Dora Kiernan		Winchester Ks.
Ethel Coppingen		Winchester Ks.

JANUARY 1983

Mr. Chairman and Committee Members:

My name is Dwight Beckwith and I am from Bern, Kansas. I am here representing Kansas Meat Plant Operators and the Kansas Meat Processors Association and consumers of Kansas meat.

Most of you here this morning are well informed about Kansas Meat Inspection. You know many of the obvious reasons for keeping State Inspection and you have been given information from our industry and from the Kansas Department of Agriculture that is based on facts. They have given you figures that are verifiable and they can back them up with records and experience accumulated over 15 years of working with the industry and administering a program that has been successful.

You have also received information from the Governor's office stating that the elimination of State Meat Inspection will decrease the general fund by 1.1 million dollars. In trying to justify the deletion of State Inspection and convince all of us that Inspection under USDA would be best, the information uses words like this: "exceptions have frequently been made in enforcing structural requirements". Another quote: "USDA officials admit candidly", "procedural changes are often allowed as a substitute for structural changes". Words like "candidly admit", "often allowed", "exceptions frequently made", "we believe", "I think", "small impact", "will not affect", "estimated", "usually". Not one solid fact! Can you imagine trying to make an intelligent business decision whether to invest more money in an operation based on inspection procedures based on such words as I have just mentioned? If there was no other reason and there are many, the uncertainty of not knowing what the federal government was going to do with inspection this year, next year and five years from now would have a devastating and demoralizing effect on the industry and the people and institutions we supply.

Atch. 1

In 1970 when Kansas Meat Inspection was implemented, it was a traumatic and costly experience for small locker plant operators. There was a lot of confusion and misinformation about what needed to be done in the way of improvements and most of those problems related to the federal government and their evasivness as to what would be required to meet federal "Equal To" status. Eventually, thousands of dollars were spent upgrading meat plants in Kansas and over the past 15 years a program has been built that both industry people and regulatory people are proud of and the consumers trust.

We have a committee in the Kansas Meat Processors Association called the Legislative and Inspection Advisory Committee. This committee was formed quite a number of years ago for the purpose of communication and solving problems that arise from time to time. I have served on this committee for several years and I have met with former Secretary of Agriculture Bill Duitsman and the Director of Meat and Poultry, Larry Woodson, former Director Jim Petr and others, several times. I am sure we could meet with Secretary Priddle if the need should arise. This is the kind of cooperation we have. Can you imagine working out a problem that occured in Bern, Kansas with John Block?

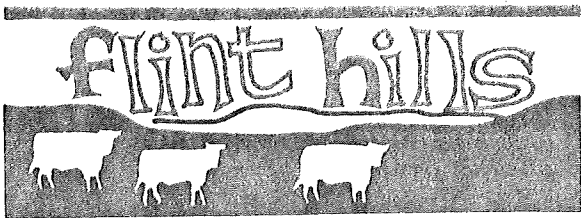
I believe the people of Kansas have the right to be assured of a clean wholesome meat product. The Kansas Meat and Poultry Division has not lost control of the meat processed in Kansas.

I would like to read you an add that has been appearing in area papers for the past several months.

"WANTED TO BUY: Crippled cattle, pink eye, lump jaw, poor doers, broken legged cattle and cattle down less than 24 hours. No antibiotics. Phone 402-696-4480." This is a burchard, Nebraska number. Burchard is located in Pawnee County, Nebraska. Nebraska is a Federal designated state. Victor L. Krainbill of Bern, Kansas owns and operates a sizable hog operation. On January 22, 1983, he was in my office

He told me he was approached either by the man who has this telephone number or someone representing him and offered the opportunity to sell all of his crippled, ruptured or otherwise unmarketable pigs. He declined the offer. By coincidence the same morning, Steve Hartter of Hartter Brothers Dairy was in my plant. We also talked about this add and he told me he sold this person a cow that had been down 4 days, couldn't get up and had a 104 degree temperature. The man gave him \$5.00 for the cow and told him if he could "get her through" he would send him more money. Jim Moser of Bern, a farmer-stockman, sold a cow to this man for \$50.00 on Dec. 9, 1982. I have since heard of three others in this area that have sold down or crippled animals to this man. The gentleman was heard to remark: "Those guys at the prison don't care what they eat." I don't know what is going on in Nebraska. You can draw your own conclusions. But I do know, that if it is what it appears to be, it couldn't happen in Kansas under State Inspection. There are 197 plants in Kansas under State Inspection. There are 105 counties. That is an average of almost 2 small meat processing plants per county. The short sighted view: Save 1 million dollars on the 1984 fiscal budget. The better decision, do not cripple an industry, save the city, county and state sales tax revenue, save the jobs affected, save the income tax that will be generated, save the county property tax base, and the county personal and inventory tax revenue.

On behalf of the Kansas Meat Processors Association, I urge you to recommend the continued funding of State Meat Inspection.



FOODS, INC. • QUALITY MEATS

P.O. Box 435 • ALMA, KANSAS • 66401

Tel. 913 • 765 • 3396

Mr. Chairman and Committee Members:

Subject: Funding State Meat Inspection Program

Speaker: Bernie Hansen, President
Flint Hills Foods, Inc.
Alma, Kansas 66401

Legislative Committee Member
and Kansas Meat Processors
Association

Flint Hills Foods, Inc. is a federally inspected wholesale restaurant and institution purveyor that supplies Kansas products to a five-state area. We have operated as a federal plant since 1975, prior to this we were state inspected from the programs start. Through the Kansas Meat Processors Association and our business, I have spent many hours working with producers, consumers, processors, and our state meat inspection program staff. I would like to give you the following points of interest for your consideration:

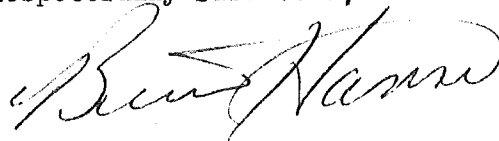
- 1) The quality of Kansas meat products is outstanding by any standards.
- 2) The Kansas Meat Inspection program and staff are considered one of the best in the United States.
- 3) Kansas producers have built their marketing through many of our state plants.
- 4) Kansas consumers purchase 5% of their meat directly or indirectly, which is processed through this system of inspection.
- 5) Federal inspection does not concentrate on custom plants to any degree.
- 6) Due to tight budgets, federal inspected plants may be requested to pay user fees or start their own quality control programs -- an expense often considered too large for a small plant.

Atch. 2

- 7) Communications and problem solving are very open and efficient at the state level, often not true to the same degree on federal level.
- 8) Known fact that "bootleg" production has increased in federal take over states, federal doesn't have man power to control.
- 9) State inspection only active force working on "shade tree" slaughter, bait-and-switch, excess retail exempt sales, buffalo slaughter and general uninspected meat sales.

Considering these facts, we feel the people of Kansas have every reason and right to continue to expect the same high quality products that we have learned to expect. We hope that your same beliefs will lead to the continued funding of the Kansas Meat and Poultry Inspection Division.

Respectfully Submitted,

A handwritten signature in cursive script, appearing to read "Bernie Hansen".

Bernie Hansen

TESTIMONY AND SUPPORT IN FAVOR OF RETAINING THE MEAT INSPECTION PROGRAM

Page 1

My name is Ernie Wapelhorst and I am from Kingman, Kansas. I am here to represent the Kansas meat processors and consumers of Kansas meat.

Mr. Chairman and Committee Members: In referring to Gov. Carlins explanation of his reasons to discontinue the meat inspection program, he said, "there would be some exceptions in the structural requirements for the plants."

I would like to tell you about some of the effects it would have in my area. Much of our business today doesn't just depend on custom slaughtering. We have seen the trend of both husband and wife working, which leads to more dining out and or specialty products. In the past few years, we have made additional changes with equipment and new coolers and rooms (all under our state regulations) to produce these items that our customers asked for. Without our state inspection program, I feel that we would probably have to go as a custom plant in the future. The way our economy is today, and also being in an agricultural community, with the sagging farm prices, there's no feasible way that we could make any structural requirements that USDA would require under there document known as "handbook 570". I'm sure that all of you would agree, that to have to spend thousands of dollars in your business, and not get one dollar return, just to meet some federal requirements is quite ridiclous. We, as small operators, are already overburdened with high interest rates, higher utility rates and a sagging economy.

I would like to give you one example in my own community that would greatly effect me. We sell meat to our community hospital. One of the big reasons is the assurance of high quality, and the purchasing of locally owned and fed livestock from farmers and ranchers in our area. As you can see, this is a chain reation thing. This does effect more than the operator of a small meat plant.

Atch. 3

For some of my customers, who do feed cattle for market, their nearest outlet would be Dodge City, Kansas. The profits are already borderline, so with the additional transportation cost, this would also put him out of a small income he was able to receive.

It is our experience that, by and large, small meat plants function more efficiently and economically under state inspection programs because of the less cumbersome bureaucracies in state programs.

We, as members of the Kansas Meat Processors Association are proud of the state inspection program we now have today. By retaining this program, we can provide our consumers a safe and wholesome supply of meat which they so deserve.

Thank you.

Ernie Wapelhorst
Kingman Processing
Kingman, Kansas 67068

REPORT TO MEMBERS OF THE
HOUSE AGRICULTURE COMMITTEE

JANUARY 27, 1983

by

Nelson Buckles, Sec.-Treas.
Kansas Meat Processors Association
PO Box 384
Independence, Ks. 67301

Attch. 4

My name is Nelson Buckles, I am Secretary-Treasurer of the Kansas Meat Processors Association. An organization that has been serving members of this industry for 43 years. As the owner of a meat processing plant for more than 30 years, I have been directly involved with this industry since 1947.

In summing up testimony as to why we should continue the State funded meat inspection program in Kansas.

1. Customers in the areas where the meat plant operator cannot afford to go under federal inspection and either chooses to go "custom" or go out of business will find they have lost a source of supply. If these customers are Schools, Nursing Homes, Hospitals, Restaurants, etc. the "custom" plant can no longer serve them.

Large packers have minimum order requirements, and while most of these can find another source of supply, it will be in quantities much larger than they can use and at increased cost.

2. Small feed-lot operators will also be effected since many State Inspected meat processors provide an additional market for their livestock.

3. The plants that have to go "custom" will find their dollar volume has been reduced to such an extent, after a few years they are no longer profitable and must close. The reduced employment caused by this reduction will have an additional effect on the local economy which is already suffering. Additional people will be added to unemployment rolls,

4. Operators I have talked to in Minnesota, Nebraska and Missouri, have in every case indicated they would be much better off under a good State program than federal. They can deal with people in Topeka much easier than in Washington when they have a problem.

5. Kansas has had a good meat inspection for the past 15 years. The operators of Kansas know what is expected of them and the citizens of Kansas enjoy wholesome products at reasonable cost.

6. While the federal law requires that custom plants be inspected for sanitation from time to time, in reality, the U.S.D.A. concentrates their interest on federal inspected plants only. Many custom plants in other states have never been inspected and the U.S.D.A. does not know they exist.

7. While doing business across state lines is important to some plants, particularly those near the border, most plants that have sufficient business volume have already gone under federal inspection in order to sell their produce across state lines.

8. The \$100 license fee imposed by the State is a small price to pay compared to the thousands of dollars that will be required to upgrade their facilities to U.S.D.A. standards.

9. While, I am sure the economic condition of Kansas is one reason for the Governor's decision to delete funding. The tax payers of Kansas will be forced to pay for the federal inspection also. Most operations by the federal government are more expensive than can be done by a state program.

We urge your support in recommending the Kansas Meat Inspection be continued.

Chairman Bill Fuller, House Com. on Agriculture and Livestock

Statement on support of retaining the Kansas State Meat and Poultry Inspection services.

By, John Stitz, Dir. Catholic Rural Life, Archdiocese of K.C. Kansas.

I am the director of the Rural Life programs in the Archdiocese of Kansas City, Kansas, and also a pastor of a rural parish in Jefferson and Atchison counties.

The Rural Life programs promote the interests of family farmers and rural citizens, and therefore this issue which affects rural communities is of our concern.

On January 17, the Governor recalled that the agriculture economy was basic to the economy of the entire state. He asked for cooperation in solving the farm problem. He also challenged Kansans to come forth with innovative ideas on how to help the agricultural sector in this time of depression.

I have difficulty reconciling the termination of the Kansas Inspection service with these stated goals. The most innovative idea, I can think of, next to establishing a parity floor price under agricultural commodities, is to promote and preserve rural industries which efficiently serve producers and consumers.

I am concerned about the economic impact upon rural communities and the industry if this service is discontinued, but I am even more concerned about the proposed alternative, federal control. More federal control means less local control for rural citizens.

In any community there is more citizen participation in government, more accountability by officials, more accessibility to officials, the lower the level of government. Only when we can no longer govern ourselves should we turn to a higher form of government. Some call this the principle of subsidiarity and accountability; most call it a fundamental democratic rule. The erosion of democratic control over our lives has plagued Kansas agriculture throughout its history. The most blatant form of this lack of democracy is the separation of farmers from any decision-making on pricing of farm products. A second form of diminishing local control, closely associated to the first, is federal farm policy. It is a major factor in the current farm depression, which generates more depression through the economy. And now, we are offered more federal control.

Mr. Reagan became president on a platform advocating less federal control, less federal intervention. So why the push for federal control now?

I ask you not to place this democratic value of self-government on the auction block for a price. Surely our rural values, our heritage, our way of life, our history of building this state through toil and hard labor, must mean something more than an item to be measured by short term financial gain. Kansans are quite capable of governing themselves in this matter.

It is so difficult to work out any problem with the Washington officials; why add this burden to rural people when already they carry more than their share of the load in this depression?

Atch. 5

BILL DOUGLASS LINCOLN, KANSAS

We bought our Locker in 1968 and the Slaughter House the following year. During this time we have had inspection under the agriculture Dept. at the Slaughter House and the Health Dept. at the Locker since they are in two different locations. We feel like we have had good working results between them and us.

This Tuesday Dr. Meredith and I looked over our Slaughter House to see what I would have to do to bring it up to Federal Inspection. (Dr. Meredith retired this last year after starting out with our State Inspection from the beginning.)

The Slaughter House is a 24' X 24' block building and 16' high. It was built 30 years ago to the State specifications.

Dr. Meredith and I came up with these improvements that we would need to do to meet the Federal Inspection.

INSIDE

1. Glass Board Walls
2. Raise roof to get bleeding rail high enough *N. 25'*
3. Four metal doors
4. Enclosed ceiling
5. Foot or knee operated sink for Bathroom.
6. Different Head wash rack
7. Coving around floor
8. Dry landing area
9. Office and Bathroom for the Inspector

OUTSIDE

1. Pave parking area 75' X 25' 25' X 30'
2. 1' curb around Pens and new floor
3. All metal pens

4. Cement under the Hide Building
5. Sewer Drain in pond which will require a roof as the city will not allow rain water to go in the sewer system.
6. Roof would be 24' X 30' *Total Cost Est. \$21,000.00*

These last few years have been a struggle. With our utilities going out of sight and business slowing down - we barely get by.

There are six locker plants within 30 mi of us. We each serve a small community and wish to keep our small towns going. We, in these small rural areas are having a rough enough time competing with the large companies. We are trying to serve our customers to the best of our ability.

We are always complaining about the Federal Government having too much control but now our governor is considering another control for them. We will have better results if we have a problem if we can call Topeka instead of Dallas or Washington.

Like I said before we have a good working program the way it is and hope you will believe so to.

This is the results of the ~~last~~ last yearly review I had.

KANSAS BOARD OF AGRICULTURE Meat & Poultry Inspection Division ESTABLISHMENT REVIEW GUIDE Check Applicable Box	ESTABLISHMENT NAME AND ADDRESS		EST. NO.	DATE OF REVIEW
	Lincoln Custom Slaughtering 128 E. College Lincoln, Kansas 67455		152	5-29-82
Inspected Establishment	<input checked="" type="checkbox"/>	PLANT INSPECTOR(S)		REVIEWER
Curtis Exempt	<input type="checkbox"/>	Sam York		Dr. Riggs
Custom Exempt	<input type="checkbox"/>	WATER TEST DATE	PRIVATE	MUNICIPAL
INSTRUCTIONS: Check applicable box below. Use symbols NA for Not Applicable, NR for Not Reviewed.		5-25-82		7
				SEWAGE APPROVAL DATED
				12-15-71

SLAUGHTER				PROCESSING			
ITEM	Acceptable	Minor Variations	Unacceptable	ITEM	Acceptable	Minor Variations	Unacceptable
Ante-Mortem				38. Condensation			NA
1. Construction	X			39. Product Cleanliness & Branding		X	
2. Holding Pens	X			40. Retained Area & Facilities			NA
3. Suspect Pen	X			Inedible & Condemed			
4. Restraint Facilities & Help	X			41. Facilities		X	
5. Inspection Kit	X			42. Sanitation		X	
6. Sanitation	X			43. Denaturing & Decharacterizing		X	
Operative Sanitation & Equipment				44. Inedible Grease		X	
7. Floors, Walls, Overhead	X			45. Control of Condemed		X	
8. Equipment	X			46. Identification of Containers		X	
9. Water Supply	X			47. Hide Handling Area		X	
10. Waste Water Disposal	X			General Sanitation			
11. Hygienic Practices	X			48. Outside Area		X	
Post Mortem				49. Welfare Facilities		X	
12. Facilities Required	X			50. Shipping & Receiving Areas			NA
13. Maintenance	X			51. Dry Storage			NA
14. Efficient Inspection Layout	X			52. Pest Control		X	
15. Manpower Utilization	X			53. Maintenance & Service Areas			
16. Safe Working Conditions	X						
Sanitary Dressing Procedures				Facilities & Sanitation			NA
17. Carcass Handling	X			54. Floors: Operating & Cooler Areas			
18. Carcass Spacing	X			55. Walls: Operating & Cooler Areas			
19. Head Washing & Handling	X			56. Ceilings & Overhead			
20. Light at Head Wash Area	X			57. Doors & Door Jambs			
21. Equipment Sterilization	X			58. Rails			
22. Carcass Dressing	X			59. Equipment			
23. Carcass Evisceration	X			60. Operating Areas			
24. Carcass Washing	X			61. Product Storage Areas			
25. Carcass Branding	X			62. Welfare Rooms			
26. Floor Cleanup	X			63. Retained-Returned Area			
27. Use of Lavatories & Sterilizers	X			64. Operating Practices			
28. Prevention of Contamination	X			65. Lavatories			
29. Viscera Separation & Handling	X			66. Water Supply			
Lighting				67. General Housekeeping			
30. Cervical Area	X			68. Lighting			
31. Viscera Area	X			Management Responsibilities			
32. Rail Area	X			69. Employee Supervision		X	
33. Final Inspection Area	X			70. Product From Acceptable Sources		X	
				71. Nonmeat Materials—Use & Storage		X	
				72. Raw Meat—Storage & Use		X	
Coolers				73. Identification of Ingredients		X	
34. Maintenance				74. Formulation of Product			NA
35. Capacity				75. Processing, Curing, Smoking			NA
36. Lighting				76. Marking, Branding & Labeling		X	
37. Sanitation of Facilities							

REMARKS: Plant looks real good.

Followup & Completion Report.

Est. Review:

Est. No. 152

Dated: 9-29-82

Lincoln Custom Slaughtering

Area - Central

As per review there was no discrepancies found.

Robert A. Doctor

10-26-82