

MINUTES OF THE HOUSE COMMITTEE ON AGRICULTURE.

The meeting was called to order by Chairman Dan Johnson at 3:30 p.m. on February 17, 2003, in Room 423-S of the Capitol.

All members were present except: Representative Faber - Excused

Committee staff present: Raney Gilliland, Legislative Research Department  
Amy VanHouse, Legislative Research Department  
Gordon Self, Revisor of Statutes Office  
Kay Scarlett, Committee Secretary

Conferees appearing before the committee:

Greg Foley, Acting Secretary, Kansas Department of Agriculture  
Terry Werth and Jerry Kanzenbach, Smoky Hill Meat Processing, Victoria, Kansas  
Dr. Evan Sumner, Manager, Meat and Poultry Inspection Program, Kansas Department of Agriculture  
Ron Duis, Kansas Meat Processors Association  
Janet McPherson, Assistant Director, Governmental Relations, Kansas Farm Bureau  
Chris Tymeson, Kansas Department of Wildlife and Parks

Others attending: See attached list

Minutes of the February 10 and 12 meetings were distributed. Members were asked to notify the committee secretary of any corrections or additions prior to 5:00 p.m. February 19, or the minutes will be considered approved as presented.

**Hearing on HB 2188 - Livestock for purposes of meat inspection to not include buffalo or domesticated deer slaughtered for sport or recreational purposes.**

Chairman Johnson opened the hearing on **HB 2188**. Raney Gilliland explained that this bill would amend current law to exclude buffalo or domesticated deer slaughtered for sport or recreational purposes from the state's meat inspection processing regulations. Current law requires that buffalo and domesticated deer be inspected the same as other inspected meat products in the state.

Greg Foley, Acting Secretary, Kansas Department of Agriculture, appeared in support of **HB 2188** to remove buffalo and captive deer from the definition of "livestock" when they are slaughtered for sport or recreational purposes. The buffalo producer who wants his animals slaughtered under full inspection so he can sell the final product may still do so. He said the renewed interest in sport hunting of buffalo prompted the need for this change in current law. Secretary Foley and Dr. Evan Sumner answered committee questions. (Attachment 1)

As there were no other conferees, the hearing on **HB 2188** was closed.

**Hearing on HB 2072 - Eliminating state meat and poultry inspection program.**

Chairman Johnson opened the hearing on **HB 2072**. Raney Gilliland provided a history of the Kansas Meat and Poultry Inspection Program since its inception in 1969. The state program operates under a grant of authority from USDA, which also operates a meat inspection program in the state. The authority granted to the state requires that Kansas provide a meat inspection program that is at least equal to the USDA program. There are currently 87 state inspected processing plants and 23 custom plants in Kansas.

Terry Werth and Jerry Kanzenbach, Smoky Hill Meat Processing, Victoria, Kansas, appeared in support of **HB 2072**. They discussed the problems they have experienced with the regulations and inspectors in the Kansas Meat and Poultry Inspection Program. They believe the state program could work with clarification of regulations, additional training for inspectors, and possibly some personnel changes. (Attachment 2)

CONTINUATION SHEET

MINUTES OF THE HOUSE COMMITTEE ON AGRICULTURE at 3:30 p.m. on February 17, 2003, in Room 423-S of the Capitol.

Dr. Evan Sumner, Manager, Meat and Poultry Inspection Program, Kansas Department of Agriculture, appeared in opposition to **HB 2072** and discussed what he believes are the strong points of the state inspection program: (Attachment 3)

- Program staff is a first line of detection and defense against natural or introduced animal diseases.
- State program provides assurance of food safety for Kansans.
- State program is positive for the economies of rural communities and small farmers.
- The costs for a small meat processing plant to seek federal inspection could be expensive.
- Costs of doing day-to-day business are higher for plant owners under federal inspection.
- The state program has a history of building partnerships to help the industry meet new demands.

Ron Duis, representing the Kansas Meat Processors Association, testified in opposition to **HB 2072** and in support of the continuation of the state meat inspection program. He said that federal inspection was and is designed for big companies, while state meat inspection was and is designed for the small meat plants that are a vital business in many small rural communities in the state. Mark Tiettel, a member of their Board of Directors, likes the choice of state or federal inspection. Overall, they believe the current system works and works well. (Attachment 4)

Janet McPherson, Assistant Director, Governmental Relations, Kansas Farm Bureau, appeared in opposition to **HB 2072** stating that Kansas Farm Bureau policy is clear as it pertains to meat inspection. KFB strongly supports the state Meat and Poultry Inspection Program administered by the Kansas Department of Agriculture. Meat is inspected for the protection of all consumers, thus, the program should be supported primarily by State General Fund appropriations. State-inspected meat should be allowed to move in interstate commerce. (Attachment 5)

Chris Tymeson, Kansas Department of Wildlife and Parks, testified in opposition to **HB 2072** as the Department is concerned with the potential elimination of state regulated meat processors. The potential loss of processors who could not afford to enter into the federal inspection program could have an indirect impact on hunters. He said that in today's society, few hunters have the location or the knowledge to process their own big game harvest, thus resulting in the potential loss of a big game hunter as well as the loss of assistance in control of big game populations. (Attachment 6)

Representative Thimesch submitted a written statement that he is taking a neutral stand on **HB 2072** due to a lack of information to make a good policy decision to keep or eliminate the program. (Attachment 7)

There being no other conferees, the Chairman closed the hearing on **HB 2072**.

The meeting adjourned at 5:02 p.m. The next meeting is scheduled for February 19, 2003.

# HOUSE AGRICULTURE COMMITTEE GUEST LIST

DATE: February 17, 2003

NAME	REPRESENTING
Doug Wareham	KGFA / KARA
Janet McPherson	Ks Farm Bureau
Rick Kimbrel	Valley Coop Winfield
Marvin Lynch	Piqua Coop
John Milburn	Associated Press
Tony WERTH	SMOKY HILL MEAT PROC.
John Ziegler	Smoky Hill meat Proc.
Steve Pargin	Self
Wanda Kohls	KIDHE
Shelley King	KSAG
Mark Fittel	KMPA
Victor Walls	KMPA
Ron Duis	KMPA
Carole Jordan	KIDA
Mike Hawk	KMPA
Ron Seeber	KMPA
Joan Adam	citizen
Sally Hatcher	citizen
Jon Braun	FARM Credit

# HOUSE AGRICULTURE COMMITTEE GUEST LIST

DATE: February 17, 2003

NAME	REPRESENTING
Chris Tymeson	KDWP
Evan M Summer	KDA
Betty Martin	
Brian Martin	
Bobbi Ann Shanks	
Marta Shanks	



# KANSAS

DEPARTMENT OF AGRICULTURE  
GREG A. FOLEY, ACTING SECRETARY

KATHLEEN SEBELIUS, GOVERNOR

## House Agriculture Committee

February 17, 2003

### Meat and Poultry Inspection Greg A. Foley, Acting Secretary

Mr. Chairman and members of the committee, I am Greg Foley, acting secretary of the Kansas Department of Agriculture. Thank you for the opportunity to discuss amending the buffalo and captive deer definition of livestock in the Meat and Poultry Act.

Buffalo and captive deer are amenable to the Kansas Meat and Poultry Inspection Act and there are specific ways in which these animals, or their carcasses, may be presented to state meat plants for processing. Although KDA-MPI does not regulate recreational harvesting of these animals, we do regulate their slaughter and processing. Since they are amenable under the act, they must be slaughtered and/or processed at registered facilities.

Since buffalo are amenable under the act, there is no extra fee for slaughter or processing inspection at Kansas plants. They are not amenable under the Federal Meat Inspection Act, so USDA's Food Safety Inspection Service charges \$38.44 per hour for an inspected slaughter at federally inspected plants.

Buffalo hunting is native to Kansas, and renewed interest in sport hunting of buffalo is prompting the need for change in existing law. Currently, there are two options for buffalo producers to present carcasses for processing and remain in compliance with the law. However, both options are cumbersome for this activity.

Amending the Kansas Meat and Poultry Inspection Act to eliminate buffalo and captive deer from the definition of "livestock" when they are slaughtered for sport or recreational purposes, makes these species non-amenable to the act under those circumstances. The buffalo producer who wants his animals slaughtered under full inspection so he can sell the final product may still do so without the worry of a voluntary inspection fee, since they will be slaughtered under conditions that are still amenable to the act.

In conclusion, the Kansas Department of Agriculture respectfully requests your support of this bill to ensure that buffalo, regardless of harvesting method, remains a safe and wholesome product.

I'm Terry Werth, my partner Jerry Kanzenbach and I own Smoky Hill Meat Processing, Incorporated of Victoria, Kansas.

We opened our facility five years ago building from the ground up with plans approved by the state inspection department. We are a custom plant, we are inspected for general sanitation and do not need inspectors during slaughter. After five years, we are still unclear what the definition of "general sanitation" really is. This brings up one of the biggest problems with the inspection program as it is being run today. That is the lack of more specific wording in the regulations, which leads to everyone interpreting them differently.

Before we even opened for business we had problems with our area supervisor because our approved plans only included a covered entryway. His interpretation of covered meant having it enclosed, so he gave us three months to enclose our entryway. Other facilities in the area had open entryways so we questioned this. We were told that the other plants were grandfathered and that when the plants sold that they would be brought up to code. But, after change of ownership, they get a year to do it. Why did our area supervisor only give us three months to make changes to a brand new facility? Mind you, the plans had been approved by the state, but the

regulations are written without detail and the supervisor interpreted the regulations differently. Although the difference between covered and enclosed seemed to be quite clear to everyone but this particular supervisor.

The interpretation of the regulations by the inspection department has cost us in sales which in turn has probably cost the state in sales tax revenue. Deer season is a big push for most meat plants. During our first deer season we shut down slaughter, cleaned and sanitized our inedible cooler, with the intention of putting hide on deer in the inedible cooler that would be skinned out later (our cooler runs at 32 degrees and the outside temperature that deer season was 70 degrees). The area supervisor told us that we couldn't put the hide on deer in our inedible cooler, but instead he told us we had to stack them up outside. As deer hunters pulled up with their deer, they saw the pile of deer outside and many decided not to leave their deer with us for processing because this was an improper way of handling the deer. Thus, this is one example of how the program has cost us lost revenue as well as how the state has lost out on sales tax. The interpretation of the regulation he gave us was that you can not put an edible product in an inedible cooler. We asked for the classification of a hide on deer, was it edible or inedible. We asked the meat inspector about this classification on several occasions and we were finally given an answer three months after deer season was over.

When they gave us their answer, it was the original common sense answer that should have been given at the start of deer season, that yes we could use our inedible cooler for this purpose by just changing the room's classification to inedible cooler/deer cooler.

We tried to resolve some of these types of program deficiencies by having a meeting with the area supervisor, area veterinarian, and a compliance officer. During this meeting, the area supervisor become upset and told us it is hard not to be vindictive around people like us and stomped out of our plant. Are supervisors discriminating against plants that question their interpretations of the regulations?

In another comment dropped one day, we were told by the supervisor that our lives would be much easier if we would become a fully inspected facility. Does this mean that we are being treated differently or unfairly because we are a custom only plant?

The audit report noted that department officials have concerns about sanitary conditions at custom plants if the USDA takes over. Our response to that comment is, "it really doesn't matter if we see one inspector a month or four a day, pride in our business and customers should be the top reason for keeping our facility clean and sanitary". Facilities operators should not rely on inspection to keep their plants clean.



Why does the USDA give the state a list of the facilities they plan to visit for the federal review before they actually make the visit? This allows the state inspectors time to visit the facilities to take care of any deficiencies before the federal inspectors show up. This kind of behavior doesn't make the state look like they have actually improved the program. Anyone should be able to make a good impression if they know about the visit before hand. If state inspectors have to go to the plants and get them ready for the federal review, is the program really up to par?

The program itself may not be the problem but the interpretation and mannerisms used to enforce them are the problem. How many inspectors have actually worked in the meat industry before they became inspectors? It seems it would be hard to regulate an industry if you don't have hands on experience. Reading a book and actually doing something are two different things. When inspectors tell us we can not do something, they need to offer suggestions of how we can do it or other alternatives. If they would offer suggestions and work with plant owners instead of overruling, there would be more respect for the inspectors as well as the inspection program.

The old saying "time is money" rings true every time an inspector visits a facility. These visits take up our time, we have had inspectors in our plant up to six hours at one time and even up to four inspectors at one time.

What does an inspector do in a custom plant for six hours when only “general sanitation” needs to be inspected? This is a waste of time. When they do this we pay for it twice, once by taking up our time and second by wasting our tax dollars. If they are wasting time like this, do we have too many inspectors?

Why don't plant owners have the newest regulation books?

Inspections and regulations serve a good purpose but it is hard to follow these when you are not provided with up to date information and regulation books. The set of regulations that we have, are more then ten years old. We have repeatly made requests for a new set, we have yet to receive the newest regulations. We have been misled too many times, so when we are told about something in the regulations, we want to read it ourselves. Without proper knowledge of the regulations how can we execute them, or try to make common sense changes when necessary. A plant owner needs these books to stay on top of the regulations.

Every industry needs to be regulated to keep consumers safe, but regulate it fairly. Most meat sold to consumers is sold through the grocery stores but they only see an inspector once in a while. Why are the processing plants regulated so hard, especially the custom only plants?

Some plants would like to sell over the stated line and the federal program would allow this. Custom plants would be able to do emergencies, a service many customers need. In fact, many of our customers become angry over the states policy because they are forced to drive these injured animals thirty miles or more to a state inspected facility. Doesn't that seem inhumane? Some may benefit from the federal program but there are also a lot of unknowns, a lot to be thought about and resolved before such a decision is made.

Will the federal program take all of the existing plants? Some plant owners are concerned about the cost of improvements they would have to make to their facilities. Why hasn't the state program required these improvements already?

If the USDA really wanted to take over the program, they probably would have already done so. We already have a program, maybe with some changes and some training the program could work. Perhaps some personnel changes, as well as, personnel training could be a place to start. Changes in the wording of regulations with input from inspectors as well as facility operators, both fully inspected and custom plant, owners need to be part of the process. Fewer inspectors would not only save money in payroll, training

and travel expenses but it only makes sense that the fewer people there are to interpret the regulation, the less confusion there would be.



# KANSAS

DEPARTMENT OF AGRICULTURE  
GREG A. FOLEY, ACTING SECRETARY

KATHLEEN SEBELIUS, GOVERNOR

## House Agriculture Committee

February 17, 2003

### House Bill 2072

#### Dr. Evan Sumner Manager, Meat and Poultry Inspection Program

Good afternoon Chairman Johnson and members of the committee. My name is Dr. Evan Sumner. I am program manager for the Kansas Department of Agriculture meat and poultry inspection program. Thank you for allowing me to be here today to testify in opposition to House Bill 2072.

Earlier this session, Acting Secretary Foley provided testimony in support of the meat and poultry inspection program to this committee and to the House Agriculture Budget Subcommittee. This testimony is a supplement to previous testimony.

Recently we had the chance to discuss differences between the state "equal to" meat and poultry inspection program and the federal inspection program, and I believe these discussions are beneficial. This afternoon I am going to briefly discuss what I believe are the strong points of the state inspection program. Then I will be glad to answer any specific questions you may have.

- Program staff are a first-line of detection and defense against natural or introduced animal diseases. Field staff are trained to detect signs of dangerous animal diseases and to put immediate precautionary measures in place. In case of a major animal disease emergency, the program's nine veterinarians would join the Department of Animal Health's three vets to contain and correct the situation.
- The state program provides assurance of food safety for Kansans. It is a proven program and well rated by federal reviewers for both its inspection activities and sanitary conditions in our small meat processing plants. Our program has worked side-by-side with industry and Kansas State University to meet new federal food safety requirements and we will continue to do so as new requirements arise.

House Agriculture Committee  
February 17, 2003

Food Safety and Consumer Protection Programs, Meat and  
109 SW 9<sup>TH</sup> St., Topeka, KS 66612-2180  
Voice (785) 296-3511 Fax (785) 296-0673 <http://www.acc>

Attachment 3

- By helping plants meet requirements and maintain sanitary conditions, this program is positive for the economies of rural communities and small farmers. Some have questioned the economic benefit of these 110 small, rural businesses. We do not. We believe they provide employment and tax dollars to our small towns, as do our inspectors who live in the same small communities, and provide valuable services for farmers and agribusinesses.
- No one knows exactly the costs for a small Kansas meat processing plant if it were forced to seek federal inspection. Structural changes may be required, as they have been for some plants at a substantial cost, or they may be accepted by the federal reviewer with no change. We do know, however, that the record hasn't been good in other states that have dropped their state program. A quarter to a half of the small meat processing businesses in those states were unable to meet the requirements or expenses of federal inspection. They went out of business.
- The costs of doing day-to-day business are higher for plant owners under federal inspection. USDA labor costs, with its union workforce, are 25 percent higher than the state's. Federal inspection is less flexible and responsive to the emergency, holiday or even 4-H Fair slaughter needs of the little businesses in the small communities. This means higher business expenses that must translate to higher costs for small farmers and rural residents.
- The primary mission of the state program is to ensure sanitary conditions are maintained in plants so that Kansas meets federal standards. At the same time, however, we have a history of building partnerships to help the industry meet new demands. We have worked with KSU to provide no-cost HACCP and sanitation training in the past. We currently are working with KSU to present a workshop on March 13 that will help the industry understand and implement new regulations regarding E. coli 0157:H7. A copy of the brochure for that training is attached for your reference. We have partnered with the Department of Commerce to present direct marketing seminars, to develop the low-cost loan program, and to examine other marketing opportunities. We currently are training one of our employees to provide no-cost organic processing certification training for plants that want to process organically raised animals. We are developing a new document to point plant owners toward the resources available to them. The federal inspection program is unlikely to be responsive to these special needs of these small businesses.

I urge you to consider the merits of the state meat and poultry inspection program and its benefits to rural Kansas. I will stand for questions.



**Kansas State University Agricultural Experiment Station and Cooperative Extension Service  
University of Nebraska Institute of Agriculture and Natural Resources**

It is the policy of the Kansas State University Agricultural Experiment Station and Cooperative Extension Service, the University of Nebraska Institute of Agriculture and Natural Resources and the County Extension Councils that all persons shall have equal opportunity and access to its educational programs, services, activities and materials without regard to race, color, religion, national origin, sex, age or disability. Kansas State University and the University of Nebraska are equal opportunity organizations. These materials may be available in alternative formats. Issued in furtherance of Cooperative Extension Work Acts of May 8 and June 30, 1914, as amended, Kansas State University, County Extension Councils, Extension Districts, and United States Department of Agriculture Cooperating, Marc A. Johnson, Director.

This material is based upon work supported by the Cooperative State Research, Education and Extension Service, U.S. Department of Agriculture, under Agreement No. 00-51110-9768. Any opinions, findings, conclusions or recommendations expressed in this publication are those of the authors and do not necessarily reflect the view of the U.S. Department of Agriculture

**REGISTRATION**

The registration fee for this course is \$60 per person. Participants will be provided with workshop materials as well as lunch and refreshments during breaks. Payment and the registration form must be received by March 3. If there are fewer than 20 participants, the course will be cancelled and a full refund will be made. Participants can access registration information online at <http://www.oznet.ksu.edu/meastscience> and click on workshops.

**CANCELLATIONS**

Cancellations, with full refund, will be permitted until March 3.

**LODGING INFORMATION**

Information regarding lodging and course location will be sent to participants upon receipt of course registration. Lodging costs are not included in the registration fees.

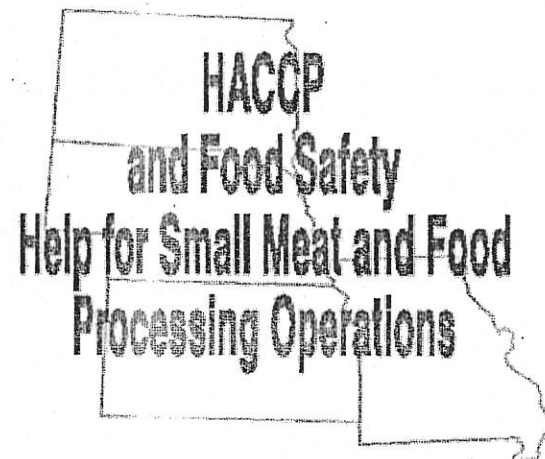
**FOR MORE INFORMATION**

Call our HACCP Specialists tollfree - Cort Ballard, Kansas State University, 877-205-8345 or Ryan Baumert, University of Nebraska - Lincoln: 888-688-4346. The course will be held at the K-State Alumni Center at Kansas State University in Manhattan, KS.

**Hazard Analysis Critical Control Point**

3.3

2003  
**UNDERSTANDING  
AND IMPLEMENTING  
THE NEW  
*E. coli* O157:H7  
REASSESSMENT  
REGULATION**



March 13, 2003

**KANSAS STATE  
UNIVERSITY**

## WORKSHOP DESCRIPTION

With the magnitude of recent ground beef recalls for *E. coli* O157:H7, reassessment of beef slaughter and raw beef product HACCP plans has been mandated for very small state and federal plants beginning April 7, 2003. Understanding the reassessment process and the details of the new regulation will make reassessment of HACCP plans manageable. The course will allow for interaction between participants, University HACCP Specialists, Kansas Department of Agriculture Meat and Poultry Inspection staff, and USDA Technical Service Center personnel.

**Thursday, March 13, 2003**  
**K-State Alumni Center**

**Registration- 8:00 a.m.**  
Program Begins at 8:30 a.m.

USDA-FSIS: Regulatory Update on the *E. coli* O157:H7 Directive and *Listeria monocytogenes* Directive

Discussion and Background on *E. coli* O157:H7 Regulation

Review of USDA Guidance Documents

Requirements for Reassessment of raw beef and ground beef HACCP plans

Interventions for Slaughter, Fabrication and Grinding

Pre-requisites for Receiving Trim-*E. coli* O157:H7 Issues

*E. coli* O157:H7 testing Requirements and Methods

Kansas Department of Agriculture Meat and Poultry Inspection Role and Expectations in *E. coli* O157:H7 Reassessment

Adjourn 4:30 p.m.

## WORKSHOP FACULTY

Elizabeth Boyle, Ph.D.  
Kansas State University

Dennis Burson, Ph.D.  
University of Nebraska – Lincoln

Harshavardhan Thippareddi, Ph.D.  
University of Nebraska – Lincoln

Ryan R. Baumert, MS  
University of Nebraska-Lincoln

Cort Ballard  
Kansas State University

## GUEST PRESENTERS

Dr. Evan Sumner-Kansas Department of Agriculture

USDA Technical Service Center Personnel

*E. coli* O157:H7 Reassessment Workshop  
Manhattan, KS  
March 13, 2003

Registration Deadline: March 3, 2003

Fee: \$60 per person  
PLEASE MAKE CHECK PAYABLE TO  
Kansas State University, ASI

Name: \_\_\_\_\_  
Affiliation: \_\_\_\_\_  
Address: \_\_\_\_\_  
Address: \_\_\_\_\_  
City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_  
Phone: \_\_\_\_\_ Fax: \_\_\_\_\_  
e-mail: \_\_\_\_\_

### RETURN FORM TO:

Cort Ballard  
HACCP Extension Assistant  
Kansas State University  
Department of Animal Sciences & Industry  
Weber Hall  
Manhattan, KS 66506  
Phone: (877) 205-8345 Fax: (785) 532-7059

3-4



**House Agricultural Committee  
February 17, 2003**

**Mr. Chairman, Members of this Committee**

**Thank you for taking the time to address the critical issue of meat inspection in the State of Kansas.**

**I do not want to take up any time today arguing about the cost of meat inspection. No matter who pays the cost of operating the program, Kansas or USDA, it will cost the same to regulate.**

**The economy for the small businesses of Kansas is no better than it is for the State of Kansas or the Federal Government, at this time.**

**I would however like to ask this committee to continue funding State Meat Inspection for the following reasons:**

**Federal Inspection was and is designed for big companies, State Meat Inspection was and is designed for the small meat plants that are a vital business in many small rural towns in the State of Kansas. These towns can not afford to lose the 5 or 6 jobs that would result if that plant closed due to the fact that it could not meet any part of Federal Standards. I think it is very important to say that no one including myself is going to say they will just close their doors if the status of**

**inspection moves over to federal, because anyone who has their time and money invested in a business will not at least try to survive. Some plants will survive with very little changes, some will go custom, and some will probably close. Having only 45% of the plants answering the Post Audit are their numbers correct.**

**I also believe that food safety will be severely compromised, if there is a change over to Federal inspection. The plants that do go custom, will receive less than adequate inspection in regards to dead, dying, diseased or disabled animals that would then be allowed to be slaughtered without any inspection. Human nature tells us that some will slaughter and process anything just to generate revenue.**

**I think that if the State of Kansas were to drop inspection the amount of moneys saved would be offset by plant closures. The loss of revenue produced by sales tax, loss of income tax paid by the plants and employees, the loss of business property taxes paid and the increase of unemployment benefits paid by the state, could be equal to or greater than the savings.**

**A loophole in the Federal laws that allows custom plants to sell sides of Beef and Pork by having the buyer write two checks, one to the owner of the animal which does not include sales tax, and one to the custom plant that charges sales tax on processing only. This could be a large amount of sales tax revenue that is lost.**

**Some cost factors that have not already been addressed are in the areas of product sampling. Product sampling cost will increase dramatically. Right now under State inspection we submit for sampling 8 ounces of fresh ground beef, 1 pound of cured ham or bacon. Under Federal sampling you submit 1 pound of fresh ground beef, one half ham or approximately 8 pounds and one half bacon or approximately 5 pounds. Increased costs also include reproducing labels, of which our business has over 100 labels, also package marking equipment and bags.**

**Those of us that slaughter buffalo will also have an increased cost because under federal inspection we will have to pay for inspection. This will not only increase our cost but also that of the producer and the consumer, who also face the same economic hardships as you and I.**

**I think the inspection program in this State could be operated more efficiently to help keep the cost down. I also think that there would be many dollars saved if the already trained meat inspectors, instead of KDHE, did the inspection of grocery stores and any meat handling business within the State of Kansas.**

**I could go on for a long time with reasons to Keep State Meat Inspection. I know there are a lot of complaints about the current system but I feel that if you examine these complaints**

**you will find them plant specific, by that I mean each plant is different and each plant has a different complaint. Overall the current system works and works well. I know you have the very difficult task of deciding where tax money can be saved, but please remember Kansas consumers especially those in rural areas benefit from State Inspection, and food safety is vital to all Kansans.**

**In closing, Meat Inspection is a USDA mandated program that can be operated by either USDA or a state equivalent program. At this time plants that are dependent on being able to transport their products across State lines have taken that situation on independently and have moved their business to what best suits their needs. Many plants do not need interstate shipment to be profitable. You are now in the position of deciding what is best for meat processors.**

**The Kansas Meat Processors Association, Board of Directors, has voted to support the continuation of State Meat Inspection instead of Federal Inspection. I myself also Hope State Meat Inspection will continue.**

**Thank You  
Ron Duis**



## **Kansas Farm Bureau**

2627 KFB Plaza, Manhattan, Kansas 66503-8508 • 785.587.6000 • Fax 785.587.6914 • www.kfb.org  
800 S.W. Jackson, Suite 817, Topeka, Kansas 66612 • 785.234.4535 • Fax 785.234.0278

### **PUBLIC POLICY STATEMENT**

#### **House Committee on Agriculture**

**RE: HB 2072 – an act relating to the elimination of the meat and poultry inspection program.**

**February 17, 2003  
Topeka, Kansas**

**Presented by:  
Janet McPherson, Assistant Director  
Governmental Relations**

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Chairman Johnson and members of the committee, thank you for this opportunity to provide comments on House Bill 2072 addressing the meat and poultry inspection program. I am Janet McPherson, Assistant Director of Governmental Relations for the Kansas Farm Bureau. Kansas Farm Bureau is a grassroots organization that develops policy through the input of our 105 county organizations and the more than 41,000 farmer and rancher members across the State. Kansas Farm Bureau policy is clear as it pertains to meat inspection, and as such, we oppose HB 2072.

***We strongly support the state Meat and Poultry Inspection Program administered by the Kansas Department of Agriculture. Meat is inspected for the protection of all consumers thus; the program should be supported primarily by State General Fund appropriations. State-inspected meat should be allowed to move in interstate commerce.***

HB 2072 would repeal the rules for inspections of meat and poultry slaughter. Farm Bureau members have been very clear on support for the provisions of current law that allow for custom and retail meat programs. As the committee deliberates this matter, we respectfully ask that you definitively discern whether the federal inspection program would absorb the plants in the state, and what the possible impacts would be on the state-inspected plants and customers.

At a time when many Kansas farmers and ranchers are struggling to develop innovative ways to market their products and generate cash flow, some of our members would raise concern with the elimination of this program. Farm Bureau policy supports opportunities for farmers and ranchers to pursue value-adding endeavors.

***We support increased efforts to develop, promote and utilize products derived from the crops and livestock produced by our nation's farmers and ranchers.***

Thank you.



STATE OF KANSAS  
DEPARTMENT OF WILDLIFE & PARKS

Office of the Secretary  
1020 S Kansas Ave., Room 200  
Topeka, KS 66612-1327  
Phone: (785) 296-2281 FAX: (785) 296-6953



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HOUSE BILL NO. 2072  
Testimony provided to  
House Committee on Agriculture  
17 February 2003

HB 2072 relates to the repeal of the state meat and poultry inspection program.

Although this bill does not directly impact the operations of the Department, the Department is concerned with potential elimination of state regulated meat processors. A great number of big game hunters use meat processors to process harvested deer. The potential loss of processors who could not afford to enter into the federal inspection program could have an indirect impact on hunters. Should those state regulated processors decide, in addition to not entering the federal program, they cannot afford financially to open to process deer during the deer season, hunters would lose a location to process deer. In today's society, fewer hunters have the location or the knowledge to process their own big game harvest, thus resulting in the potential loss of a big game hunter as well as the loss of assistance in control of big game populations.

DAN THIMESCH  
REPRESENTATIVE, 93RD DISTRICT  
30121 WEST 63RD STREET SOUTH  
CHENEY, KANSAS 67025  
(316) 531-2995

STATE CAPITOL  
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TOPEKA

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**Testimony  
To  
House Agriculture  
Neutral  
HB-2072  
February 17, 2003**

I am taking a neutral stand because we do not have enough information to make a good policy decision to keep or eliminate the program. We know that the change over from a state to a federal program requires much planning. I have repeatedly encouraged the USDA to come and explain what could and would happen if they took over the program. Until then we are only guessing.

If we continue our state program, we must demand more. More efforts to help stop closing of plants. More efforts to reopen closed plants. More efforts to promote a working together.

I hope we can do what will benefit Kansans the most.