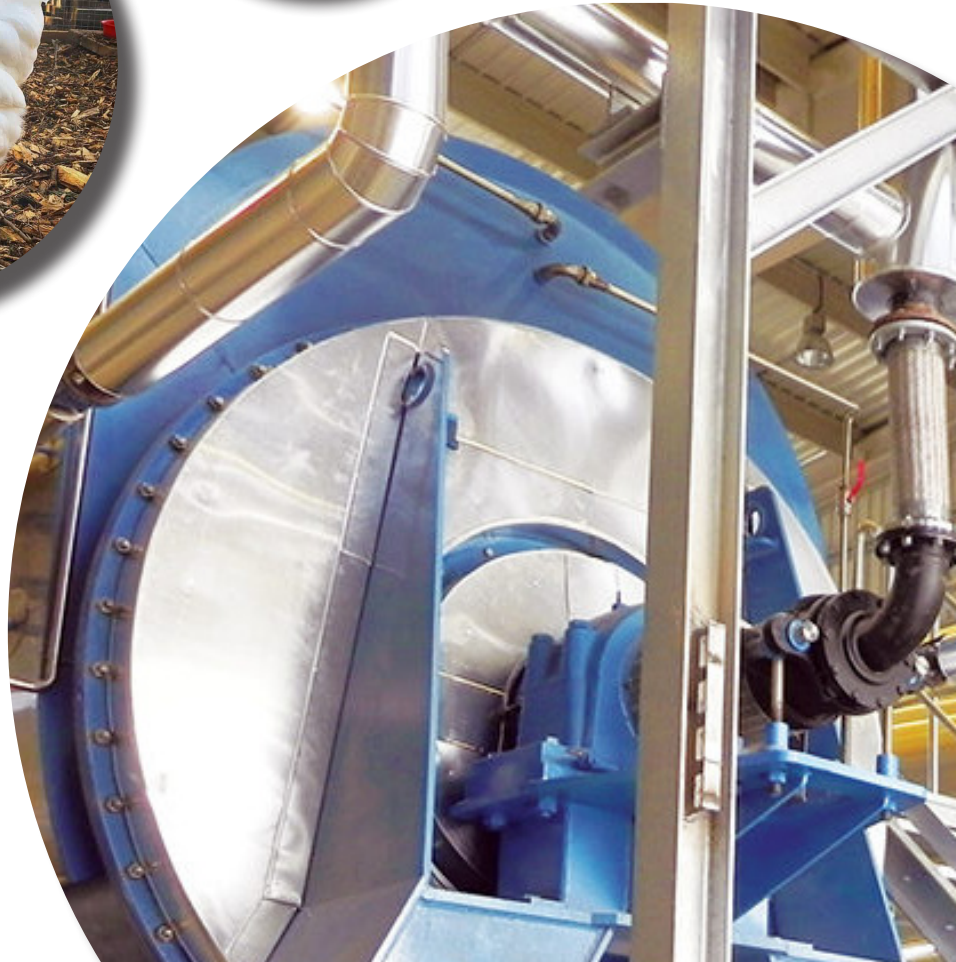




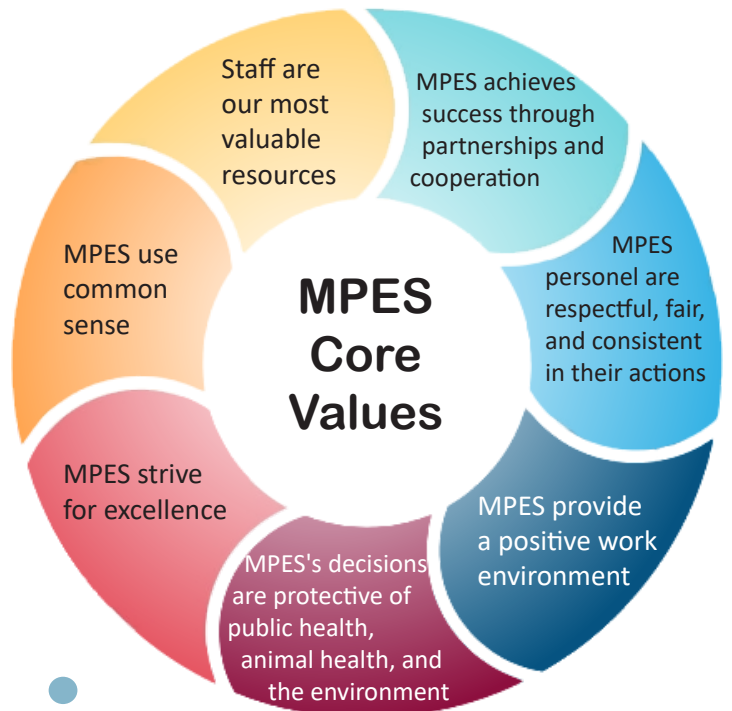
Meat, Poultry and Egg Safety Branch

Annual Report 2020/2021



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MESSAGE

from the Branch Chief

An “ordinary” year in the Meat, Poultry and Egg Safety Branch is filled with incredible examples of hard work, dedication, and resilience. However, 2020-2021 proved to be anything but ordinary, it was extraordinary!

As the world adapted to the challenges and threats associated with the COVID-19 pandemic, MPES staff and the communities we serve found opportunities to shine in the face of adversity and demonstrate an incredible resolve during some of the most unsettling times. Staff juggled competing interests at home and in the workplace, all with the same end goal – safety. Maintaining the integrity of California’s food safety was a monumental challenge and quickly classified as “essential.”

MPES personnel focused on food safety inspections, using personal protective equipment and best practices for health and safety. The Branch explored ways to expand markets for small meat processors and harvesters, utilized technology and online platforms to enhance outreach and education efforts, utilized online training and virtual classrooms to train industry livestock, poultry and processing inspectors, county egg inspectors, and border station personnel, and adapted operations to incorporate COVID-19 prevention measures to protect the health and safety of all licensees and staff.

We greatly enhanced the effectiveness of the Rendering Program by improving processes and stepping up our surveillance, enforcement and investigation of Inedible Kitchen Grease theft, illegal slaughter, and disposition of inedible materials. We partnered with allied agencies and industry representatives to ensure that carcasses and animal by-products were properly and legally handled by licensed renderers, while exploring alternative recycling practices when traditional rendering is not available. This will help to ensure environmental stewardship for the next generation.

Many of this year’s changes have resulted in a Branch that is nimble, leaner and more customer focused. I would like to offer a special “thank you” to the Rendering Industry Advisory Board and the Shell Egg Advisory Committee for their valuable input and continued support of the Branch. Their guidance, insight, and dedication, coupled with the creative and dynamic MPES staff, have positioned our Branch for success. Although the COVID-19 pandemic has changed the world we live in, it has also shown that the Meat, Poultry, and Egg Safety Branch is moving forward in a sound and thoughtful manner, and is ready to tackle any challenges that arise.

Respectfully,



Paula Batarseh, Branch Chief
Meat, Poultry and Egg Safety Branch
Animal Health and Food Safety Services Division

Budget & Funding Summary

\$3.85 Million

Egg, Safety &
Quality Management



\$8.8 Million

\$4 Million

Meat & Poultry

\$0.93 Million

Rendering

 **57**
Personnel

Northern Counties

Sacramento HQ

1220 N Street

Sacramento, CA 95814

: (916) 900-5004

Southern Counties

Ontario District

1910 S Archibald Ave, Ste X

Ontario, CA 91761

: (909) 773-0079



Contact Us



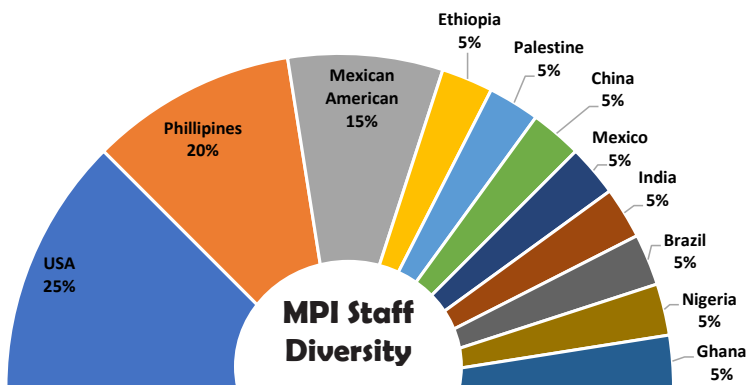
<https://www.cdfa.ca.gov/ahfss/mpes>



cdfa.mpes_feedback@cdfa.ca.gov

Meat & Poultry

MPES, through the Meat and Poultry Inspection (MPI) program, licenses, registers, and inspects meat processing establishments and meat and poultry slaughterhouses. The MPI program also licenses and inspects pet food slaughterers, processors, and importers. The program provides oversight in plants that are exempt from federal inspection to ensure that only wholesome, unadulterated, and properly labeled meat and poultry products are provided to consumers.



Cultural diversity within the MPES workforce allows the Branch to support, promote and maintain the traditions and customs of several ethnic groups served by the meat and poultry industries in California. Our broad diversity allows the ethnic groups we serve the opportunity to continue practicing their habits and cultural traditions, including ritualistic slaughter and religious practices, while ensuring they are performed in a humane way and under sanitary conditions to protect public health.

The Meat and Poultry Inspection program licenses and regulates the following operations:

Meat Processing Establishments are operations involving the preparation of products from cattle, sheep, swine, goats, or poultry traditionally and usually conducted at retail stores and restaurants, or similar retail-type establishments, for sale in normal retail quantities or service to consumers at such establishments when involving curing (e.g., corned beef, cured and smoked sausages), drying (e.g., jerky, salami), smoking for preservation (not smoking for flavor enhancement), or rendering (e.g., tallow, lard, duck fat).



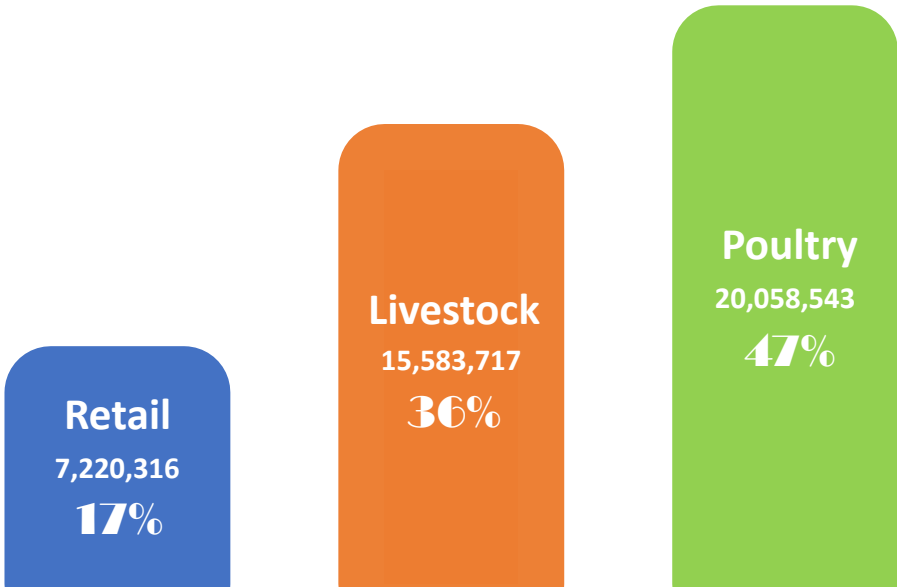
Custom Livestock Slaughterhouses that slaughter cattle, sheep, swine, goats and fallow deer raised or bought live by owners. The meat is “NOT FOR SALE” and is only for use by the animal’s owner, members of the owner’s household, employees and nonpaying guests. Fallow deer meat can be transported and sold in commerce.

Poultry Plants that slaughter and process amendable and non-amendable species. Amendable species include chickens, ducks, geese, guineas, squab and ratites. Non-amendable species include rabbits, small game fowls: quails, pheasants, and partridge, do not require Federal inspection.

Pet Food Processors that prepare fresh or frozen pet food from raw meat and poultry products. This industry is one of the fastest growing businesses under MPES's scope. During FY 2020-2021, the total production of raw pet food was 298,699,166 pounds.

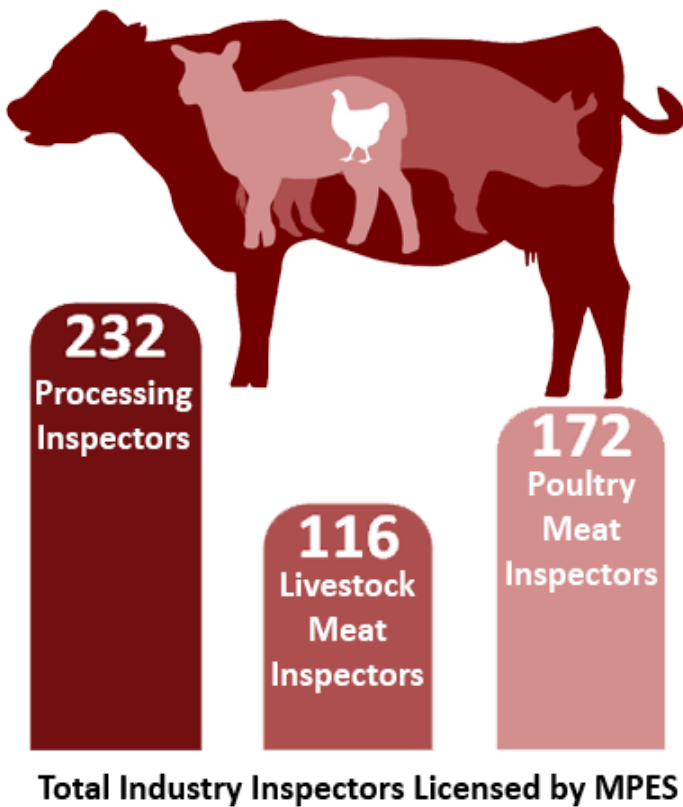
Pet Food Slaughterers that slaughter livestock or poultry for use in pet food.

Pet Food Importers that import “not for human consumption” meat and poultry products into California to be used for, or in the manufacturing of, raw food for pets or zoo animals.



Licensed Operation Production (lbs) During FY 2020-2021

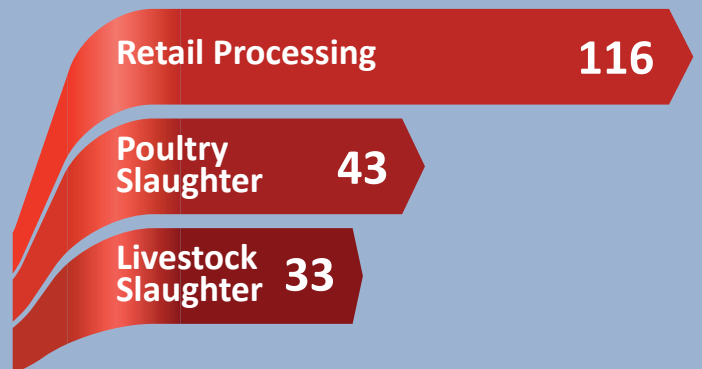
The MPI program trains, licenses, and evaluates Poultry Meat Inspectors, Livestock Meat Inspectors, and Processing Inspectors to help enforce sanitation standards, antemortem and postmortem inspections, pest control, humane handling, and other regulatory requirements at the licensed plants.



MPES conducts annual reviews of sanitation and records at Federally Exempt Establishment (locker plants that cut, wrap and process meat from farm killed livestock; custom livestock slaughterhouses; poultry plants) and thoroughly documents their compliance with the Code of Federal Regulations. MPES ensures all livestock meats are properly identified “not for sale” and are safe to eat.



USDA Custom Exempt Operations



USDA Cooperative Agreement

California is a designated state and does not have an “equal-to” or “same-as” United States Department of Agriculture (USDA) Meat and Poultry Inspection system.

The Meat and Poultry program works collaboratively with the USDA, Food Safety Inspection Services through a cooperative agreement to continue meat and poultry inspections in California.



Rendering

MPES promotes the safe and legal collection, transportation, processing and disposal of animal carcasses, fish materials, and Inedible Kitchen Grease.

MPES licenses and inspects rendering plants, collection centers, dead animal haulers and Inedible Kitchen Grease (IKG) transporters throughout the State.



Landfills
For a [map of landfills in CA](#) that accepts dead animals, scan the [QR](#) code:

CalRecycle

Rendering is the process of breaking down animal by-products into fats and proteins.

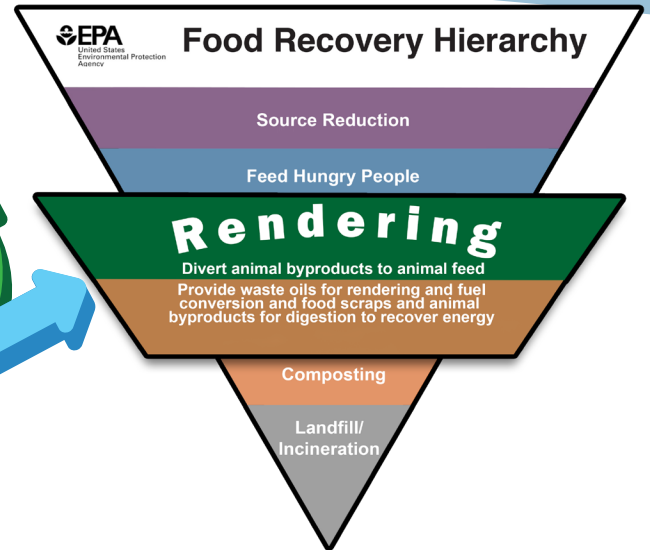
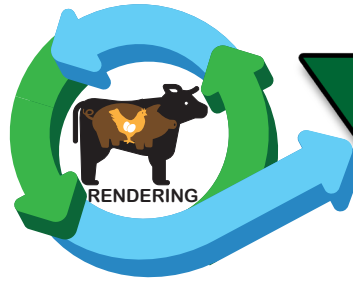
The Rendering Industry plays a critical role in agriculture by removal of fallen animals to protect the health of our livestock populations and the environment.

Safe, rendered products are used in the manufacturing of many products from animal feed to fertilizers to paints and cosmetics. As such, rendering ranks in the top level industries of the U.S. in the reduction of greenhouse gases and the protection of the environment.

U.S. EPA's Food Recovery Hierarchy - visit: <https://www.epa.gov/sustainable-management-food>

Approximately 75% of California’s biodiesel production comes from IKG. The Rendering Industry plays a vital role in the energy sector and provides a vital service to the restaurant industry. An estimated 315 million pounds of IKG and 703.5 million pounds of interceptor trap grease were collected during FY 2020-2021.

Diesel substitutes such as low carbon biofuels also provide significant greenhouse gas reductions.



DID YOU KNOW?

Renderers collect approximately **2.1 billion** pounds of raw animal byproducts every year in CA. Without the Rendering Industry, all U.S. landfills capacity would diminish significantly!



CDFA licensed

44 Dead Animal Haulers

49 Trucks and

51 Trailers

The Rendering Industry plays a critical role in diverting organic waste from the landfills and protecting the environment. Having the Rendering Industry in California is now more important than ever, given the new initiatives and laws (e.g., SB 1383 Lara, Chapter 395, Statutes of 2016) geared towards diverting organic waste from landfills and reducing greenhouse gases.

MPES has been working closely with CalRecycle and local jurisdictions and municipalities on SB 1383 regulations to ensure that unprocessed meat, poultry and fish scraps are point-source segregated from other organic wastes and sent to renderers to ensure the highest and best use of such materials and the continued protection of public health, animal health, and the environment.

For more information on inedible food materials segregation and recycling check out the links below:
https://www.youtube.com/watch?v=gBJZTF_CxTc

English Flyer: https://www.cdfa.ca.gov/AHFSS/MPES/pdfs/Inedible_Food_Materials_Flyer.pdf

Spanish Flyer: https://www.cdfa.ca.gov/AHFSS/MPES/pdfs/Inedible_Food_Materials_FlyerSP.pdf

CalRecycle’s SB 1383 regulations considers rendering as an activity that constitutes recycling of organic waste and would count towards achieving SB 1383’s organic waste reduction targets. http://leginfo.legislature.ca.gov/faces/billTextClient.xhtml?bill_id=201520160SB1383

The top levels of the CDFA -regulated Food Waste Recovery Hierarchy are preferred ways of diverting organic materials regulated by CDFA because they create the most benefits for the environment, society, and the economy. For the complete guide, visit: <https://www.cdfa.ca.gov/AHFSS/MPES/pdfs/CDFAFoodWasteGuide.pdf>

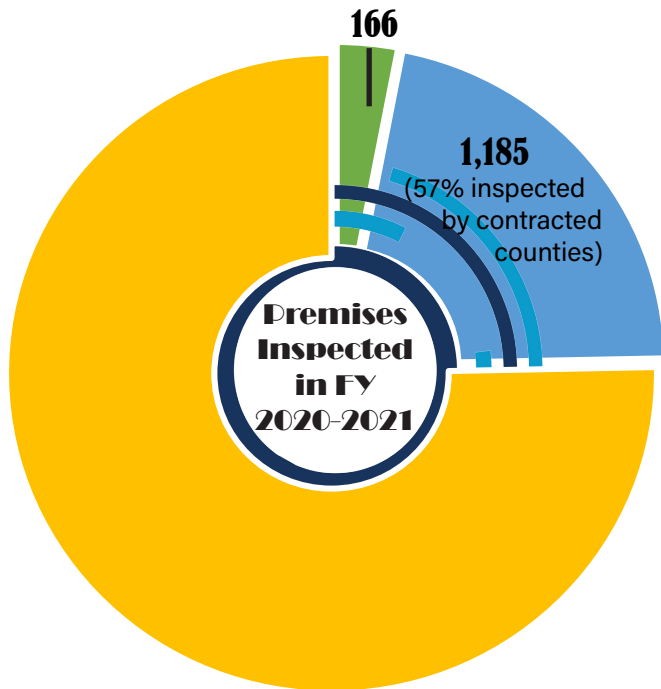
Egg Safety & Quality Management

The Egg Safety and Quality Management Program (ESQM) is responsible for the safety of shell and egg products that are produced, shipped or sold in California. The mission of ESQM is to ensure that eggs sold in California are safe, wholesome and of known quality, origin, grade and size.

ESQM is a state-wide regulatory program, its funding is derived primarily from assessments and registration fees. ESQM registers in-state and out-of-state egg producers. Retail outlets are exempt from ESQM registration.

Key Components:

- Compliance and Risk Based Inspection (CRBI)
- FDA Contracted Egg Rule Inspection
- Federal Shell Egg Surveillance (SES)
- Retail Surveillance
- CA Shell Egg Food Safety (SEFS)

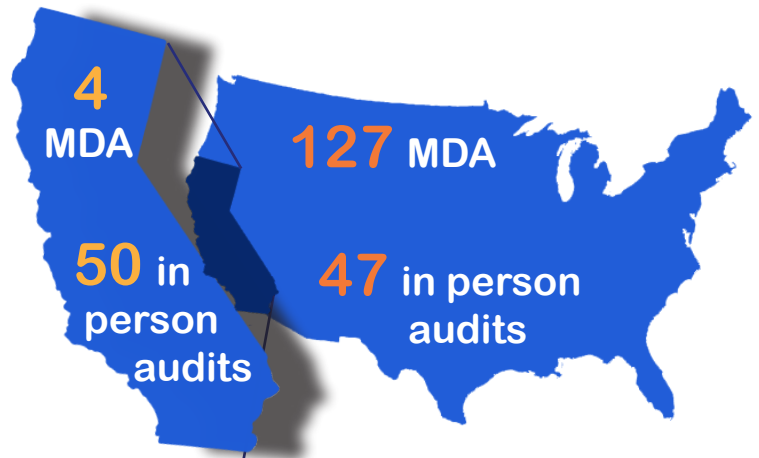


■ SES ■ CRBI ■ Retail

Shell Egg Food Safety



SEFS Inspections were carried out in the 2020/2021 fiscal year in order to continue the enforcement of Title 3, Section 1350 and 1354. The inspections were either in person or modified desk audits (MDA) both In-State and Out-of-State.



FDA Contract

ESQM completed year **5** of our **5** year contract with the FDA to conduct egg inspections according to the FDA Egg Rule, Code of Federal Regulations, 21 CFR 118.

11 out of **11** assigned contract inspections were completed.



Enhanced Border Station Enforcement

In the early 1920s, the first California's border inspection station was created as the first line of defense in CDFA's pest exclusion efforts. This was the foundation of the Border Protection Station program (BPS). Since 2015, ESQM partners with the BPSs to ensure that shell eggs coming into California through the border stations are safe and of known origin.



BPS Duties with ESQM

- Inspect Egg Shipments for proper compliance with SEFS regulations
- Complete egg compliance and Hold/Disposal Notice for shipments that do not meet SEFS regulations
- Collect data on egg shipments entering California
- Input data into Egg Passing Report Database



DID YOU KNOW?

The egg production in California is not enough to cover for the demand. During FY 2020-2021, CA imported approximately

5.5 billion eggs to fill that gap. (18% less than the previous fiscal year)

Names of CA Border Stations and their Highway Thoroughfare

- | | | | |
|---------------------|-----|----------------------|-----|
| 1. Smith River..... | 101 | 9. Meyers..... | 50 |
| 2. Redwood Hwy ... | 199 | 10. Topaz..... | 395 |
| 3. Hornbrook..... | 5 | 11. Benton..... | 6 |
| 4. Dorris..... | 97 | 12. Mt. Pass..... | 15 |
| 5. Tulelake..... | 139 | 13. Needles..... | 40 |
| 6. Alturas..... | 395 | 14. Vidal..... | 62 |
| 7. Long Valley..... | 395 | 15. Blythe..... | 10 |
| 8. Truckee..... | 80 | 16. Winterhaven..... | 8 |



Outreach & Education

Small Flock Producers Workshop

This Project seeks to educate Small Producers (less than 3,000 birds) on all aspects of egg production, including; chicken husbandry, bio-security, good processing sanitation practices, egg grade and quality factors, labeling and other regulatory requirements. Due to COVID-19 pandemic, the free workshops are currently being held virtually via Zoom. Producers leave the class with a certificate of participation, educational materials and resources, and a greater understanding of the importance of bio-security and food safety.



Held **3** workshops via Zoom reaching out to a total of **97** participants

For upcoming workshops and participant materials (available in English and Spanish), please visit the link below:

<https://www.cdffa.ca.gov/ahfss/mpes/spop.html>

Continuous Improvement Task Force

Due to COVID-19, MPES shifted to using webinar style classes via Zoom to comply with mandatory Annual Maintenance Training for industry inspectors.

Annual Maintenance Training

Industry Inspectors can achieve training in three ways:

- Online
- Webinar
- Class Setting

The continuous improvement task force team is constantly looking for ways to improve the three methods of training.

What We Do Presentations

MPES personnel created a pre-recorded presentation that includes a video on the meat and poultry industry in California. The presentation is aimed to educate regulatory environmental/public health organizations and industry on the regulatory and inspection aspects of all the MPES's programs.

The presentation can be viewed at: <https://youtu.be/atE7ri1wNqI>



AMT held **6** webinars via Zoom in English and Spanish, reaching out to a total of **131** participants



Enforcement

The MPES Compliance and Enforcement Unit (CEU) is charged with ensuring compliance with the Food and Agricultural Code (FAC), as well as the California Code of Regulations (CCR). CEU personnel conducts surveillance and investigations related to IKG theft, reported violations, suspicious activity and tips submitted through the Rendering Enforcement Program website or via email at HitGreaseTheft@cdfa.ca.gov.

Thanks to the Enhanced Border Station Enforcement Program, hundreds of investigations were initiated during the past year, resulting in the issuance of 357 Notices of Violation. The Branch utilize its enforcement authority by issuing administrative penalties using the Notice of Proposed Action (NOPA) process.



This truck is missing a decal and illegally pumping grease



Report grease theft at: <https://apps1.cdfa.ca.gov/IKG/TheftReport.aspx>

Example of IKG/Dead Animal Hauler Decals



Truck



Trailer

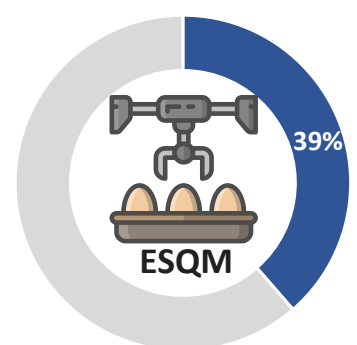
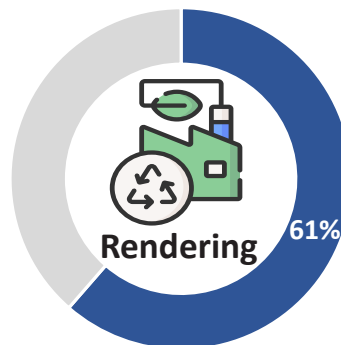


Personal Use



Dead Animal Hauler

The amount of penalties assessed in FY 2020-2021 was **\$76,325.**



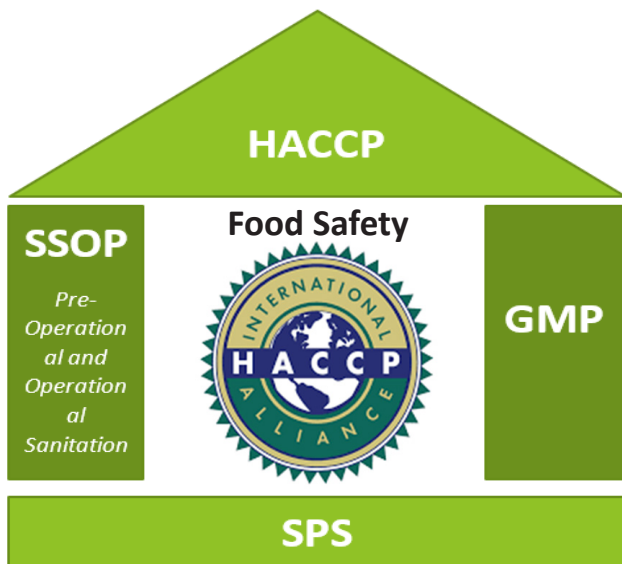
Special Projects

HACCP / Food Safety

MPES is working on enacting regulations requiring Hazard Analysis and Critical Control Point (HACCP) food safety plans for meat processing establishments and meat and poultry slaughterhouses exempt from federal inspection and are under MPES regulation.

Currently, these establishments are required to have Sanitation Standard Operation Procedures (SSOP), Sanitation Performance Standards (SPS) and General Manufacturing Practices (GMP) which are the pillars of a HACCP plan.

The HACCP plans were first implemented in the early 1990's in federally inspected meat, poultry, and seafood establishments to identify and control specific hazards associated with meat products and their processes. HACCP is now globally recognized by international food safety programs.



Workshops and trainings will be offered to MPES licensed meat and poultry establishments as part of the planned strategy in providing guidance for the industry to assist in complying with the new regulations.

Pet Food Made with Unprocessed Raw and Frozen Meat and Poultry

As the supply and demand for raw meat, poultry and unprocessed pet food increases, MPES is currently working on pet food regulations to strengthen and modernize the pet food standards. This action would put MPES pet food regulations at the level of the Food and Drug Administration (FDA), Food Safety Modernization Act (FSMA) Standards. The regulation will require MPES licensed pet food establishments to develop and implement SSOPs, have a GMP and a recall notification procedure.



MPES is certain that by strengthening and modernizing its pet food regulation, the branch will continue to accomplish its ongoing mission – which is to protect and assure the safety of the public's health and their pets while keeping the human and pet food supply chain separate through decharacterization and proper labeling.

Assembly Bill 888

State support of proposed legislation that will benefit local meat and poultry products supply, such as AB 888, which allows for the legal custom slaughter of multiple livestock by a licensed mobile slaughter operator on the farm where the animals were raised, provided that sanitary conditions are met and the meat is returned to the animal's owner. The meat also needs to be labeled "Not For Sale".

Carcass Management

Carcass Composting Workgroup and Rendering Disruptions

MPES has taken a proactive approach and formed a composting workgroup with key state regulatory agencies including CalRecycle, Central Valley Regional Water Quality Control Board, and State Water Resources Control Board to explore a legal pathway to allow producers to compost and use the final composted product on-site during rendering disruptions. MPES is drafting an issue paper, summarizing the emergency waiver and permit exemption requirements based on the on-going discussions. The issue paper, along with other regulatory guidance provided by other regulatory agencies, will be shared with the producers to help them identify and implement on-site solutions when the renderers are overwhelmed during extended heat waves or technical/mechanical difficulties that impedes them from meeting the demand.

On-going Research Projects on Alternative Methods of Disposal/Recycling of Carcasses & Inedible Materials

There are currently two on-going mammalian carcass/tissue composting research projects: Tulelake project in Siskiyou County and Chico State project in Yuba County. Both research projects are conducted on University property by academic researchers.



Compost Pile at the Tulelake Research Project in Siskiyou County

Two additional carcass composting research projects located in Siskiyou County and Merced County respectively, recently received approval from CDFA, but have not started yet.

Maine-USDA Foreign Animal Disease (FAD) Emergency Carcass Compost Training Course

CDFA is working with the University of Maine, USDA, and several state and regional regulatory stakeholders to bring this nationally recognized school to California in February 2022. CDFA's Animal Health Branch (AHB) drafted a Livestock Compost School Project Plan and has completed the Local Enforcement Agency's Notification Form required to receive permit approval. MPES will lead the regulatory agency coordination for this project. The San Joaquin Regional Water Board will develop a soil sampling plan and will oversee the laboratory analysis. CDFA-AHB Tulare District personnel will assist with sample collection and monitoring activities.

Virulent Newcastle Disease Outbreak After-Action Report

In 2018, virulent Newcastle Disease (vND) was detected in Southern California. Several MPES employees were deployed to assist in the eradication efforts. On June 1, 2020, vND was eradicated from California. As a result of the successful eradication of vND, MPES personnel assisted in the development of the After-Action Report and are currently working with AHFSS on the development of the Foreign Animal Disease Preparedness Program Standard Operation Procedures (FAD PReP SOP) as part of the National Animal Disease Preparedness and Response program (NADPRP).



Dr. Everardo Mendes (MPES) sampling a chicken for vND

Euthanasia of Livestock with Barbiturates & Rendering

MPES drafted an emergency regulation which became effective July 30, 2020. This regulation states animals (not including domestic dogs, cats, and pet birds) euthanized with Barbiturates must be marked with an Orange B on the forehead, at least 4 inches in height, at the time of euthanasia. Producers wanting to avoid confusion with rendering pickup should avoid using a “B” in orange paint anywhere on the animal to indicate “beef cow,” “bucket cow” or Banamine.

The marking of animals is critical to prevent animals euthanized with Barbiturates from getting rendered into animal feed or pet food. MPES is in the process of adopting formal regulations.

Rendering of dead animals is an important method of carcass management, preventing animal carcasses from being sent to a landfill, protecting the environment with the reduction of greenhouse gases.

Euthanized Animals Outreach and Educational Materials

To access and download the free outreach and educational materials for producers, veterinarians, and general public in English or Spanish, please visit the links below:

English:

https://www.cdfa.ca.gov/AHFSS/MPES/pdfs/Euthanized_Animals.pdf

Spanish:

https://www.cdfa.ca.gov/AHFSS/MPES/pdfs/Euthanized_Animal_Spanish.pdf

3 CCR Section 1180.24.1 - Euthanized Animals:

- No less than four (4) inches in height unless the area to be marked is less than (4) inches, in which case, the mark shall be as large as possible
- Legible at a distance of not less than ten (10) feet
- Made using an orange all-weather livestock marker or orange pavement marking spray approved by the Department as suitable for producing a permanent mark



B

Additional Projects

MPES, along with Animal Health Branch, analyzed and responded with comments to several senate bills, assembly bills, and proposed rulings throughout the year. Some examples include:

- SB-376 Wild Life: prohibitions, possession, transportation, and importation of wild animals: live animal markets
- AB-1285 - Poultry health advisory committee: Regulations to control or eradicate poultry diseases
- Regulation of the movement of animals modified or developed by genetic engineering