Feedlot Session III

"The Regulatory World We Work In"

Moderator: **Timothy Jordan**

Quality Assurance and Residue Avoidance: Monfort's Approach

Bob Kerschen DVM
Monfort, Inc.
Feedlots Division
Greeley, CO

Quality assurance or quality control programs have received a lot of attention in the last few years. The fed beef industry is making strides to keep abreast of the changing times. State feedlot organizations have moved forward with the help and guidance of groups such as the National Cattlemen's Association and the Academy of Veterinary Consultants. Colorado, Nebraska, and Texas have already initiated their own seminars and training programs. Monfort, Inc. has made a commitment to total food safety and intends to be second to none when it comes to producing a safe quality product. The basics for instituting a beef safety and quality assurance program at the feedlot level are the same whether your lot feeds 500 head or 500,000 head.

Veterinarians have received basic quality control training through their education and experience. Many of the every day functions undertaken in fact utilize the same principles used in quality control programs. When called upon to troubleshoot problems for livestock producers a history is taken, direct examination of the problem is done, and a short and long term plan of action is put in place. Through teamwork a preventative and monitoring program is discussed with the eventual goal of minimizing the risk of reoccurance.

Statistical Process Control (SPC) is a concept which changes the emphasis from putting out fires to preventing fires, and provides for factual evidence of how the system is working. Measuring at different points along the process or production line lets you determine when you are in control and when you are not. This leads to consistency which is profit. Inconsistency is a cost.

HACCP (Hazard Analysis Critical Control Point) is a principle of process control. The HACCP principle has been used for years in food processing facilities. Briefly, HACCP is:

Hazard Analysis - Identification of sensitive materials, processing points or steps, and human factors which effect product safety.

Critical Control Points- Those points in the food cycle where loss of control and would result is unacceptable product.

Steps to a successful HACCP program include:

Assess hazards with growing, harvesting, raw materials, and ingredients, processing, manufacturing, distribution marketing, preparation, and consumption of all components of the food.

Determine critical control points (CCP) required to regulate identified hazards.

Establish the requirements that must be met at each CCP.

Establish corrective action for deviation from requirements at each CCP.

Establish effective record keeping and documentation.

Establish procedures to verify that the HACCP system is working correctly through a combination of approriate biological, microbiological, physical, chemical or sensory methods.

A program designed based on the Statistical Process Control concept and the HACCP principle requires all areas of operation to define critical control points, set standards for these points, and specifications (tests) for operations to stay within the standards. Management must provide training, clear and realistic specifications, verification of performance, and communication. Dr. W. Edward Deming's work as a consultant led post-war Japanese industry into new principles of management and revolutionized their quality and productivity. His principles are being

used today and are just as sound. Strong management support is a necessary part of any successful quality control program.

Monfort packing plants are utilizing the HACCP principle in their QC and production programs. Monfort Feedlots is attempting to utilize these same principles to better its own quality program. The following is an outline of the program being phased in at the feedlot level.

Monfort Feedlot Quality Control Program

I. Animal Welfare
II. Cattle Supply and Processing
III. Feed Supply
IV. Feed Production Control
V. Animal Health
VI. Laboratory Analysis

Animal Welfare/Handling Policy

Transportation
Housing
Handling
Health Care
Nutrition
Dehorning, Castration, Branding

Animal Supply and Processing

Cattle Purchasing
History
Inspection and Evaluation
Sampling and Identification
Processing products

Feed Supply Policy

Water
Grain - Corn, Wheat
Roughage - Silage, Hay, Ground Hay, Green Hay
Supplement
Tallow
Medicated Feeds
Sampling
Nutritional
Residue
Herbicide / Pesticide Program
E.P.A. Certified Applicator
Fly Control - Biological
Rodent Control

Feed Production Control

Processing - Flaking
Bunk Management
Feed Delivery

Animal Health Policy

USDA/FDA Approved Products
Veterinary-Client-Patient Relationship
Extra-label Drug Use

Hospital Technician

Introduction - Qualtiy control, Safety
Animal Handling
Treatment Guidelines - Proper drug use, Injections
Disease Recognition
Laboratory Procedures - SPC, Necropsy, Micro
Realizer Program - LAST, Withdrawal
Record Keeping - Computer, Inventory
Facility & Equipment Care - Sanitation
Wast Management - Sharps

Pen Checker

Introduction - Quality control, Safety
Animal Handling - Cattle, Horses
Checking Guidelines - Cattle, Water, Feed, Pen
Disease Recognition
Treatment Guidelines - Proper drug use, Injections
Record Keeping
Facility & Equipment Care - Sanitation
Waste Management - Sharps

Processing Crew

Introduction - Quality Control, Safety
Animal Handling
Vaccines and Vaccination
Implant use and technique
Ear Tagging
Dip Vat Management
Deworming Agents
Record Keeping
Facility & Equipment Care - Sanitation
Waste Management

Laboratory Analysis and Procedures

Proper Sampling
Analysis
Screening
Qualitative & Quantitative

Select Supplier Program

The select supplier program is not new or unique except to the feedlot industry. As a basic good rule of management, companies keep track of their raw material suppliers to concentrate receiving the best ingredients possible at the best price. A track record or data base is kept upon which to statistically and objectively base purchasing decisions. Meat wholesalers and retailers keep a select supplier-like program on the companies they purchase meat from. Monfort is looking to develop a similar program for its raw material -- feedlot cattle. The Select Supplier Program is a feedback report from the packing plant to the feedlot. It is being tried on the cattle from the feedlot division presently. Areas such as brands, condemnations, bruises, injection sites, dark cutters and mud score are but a few of those being examined and records compiled. Information is reported as compared to the previous lots sent (producer average), plant average, and national average. It is planned as a tool to help the feedlot make better decisions on which cattle to purchase and eventually send to the plant. It is a very bold and innovative program which should benefit the feedlot industry.