

Dairy (Beef?) Cattle in the Slaughter Channel

2020 Pennsylvania Dairy Summit

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Who is NAMI?

- Represent 95% of red meat and 70% of turkey processing companies in the U.S. and their suppliers throughout North America
- Member profile (721):
- Packer/Processors – 396
- Supplier/Equipment – 237
- Associate – 79
- Academic - 9

North American Meat Institute

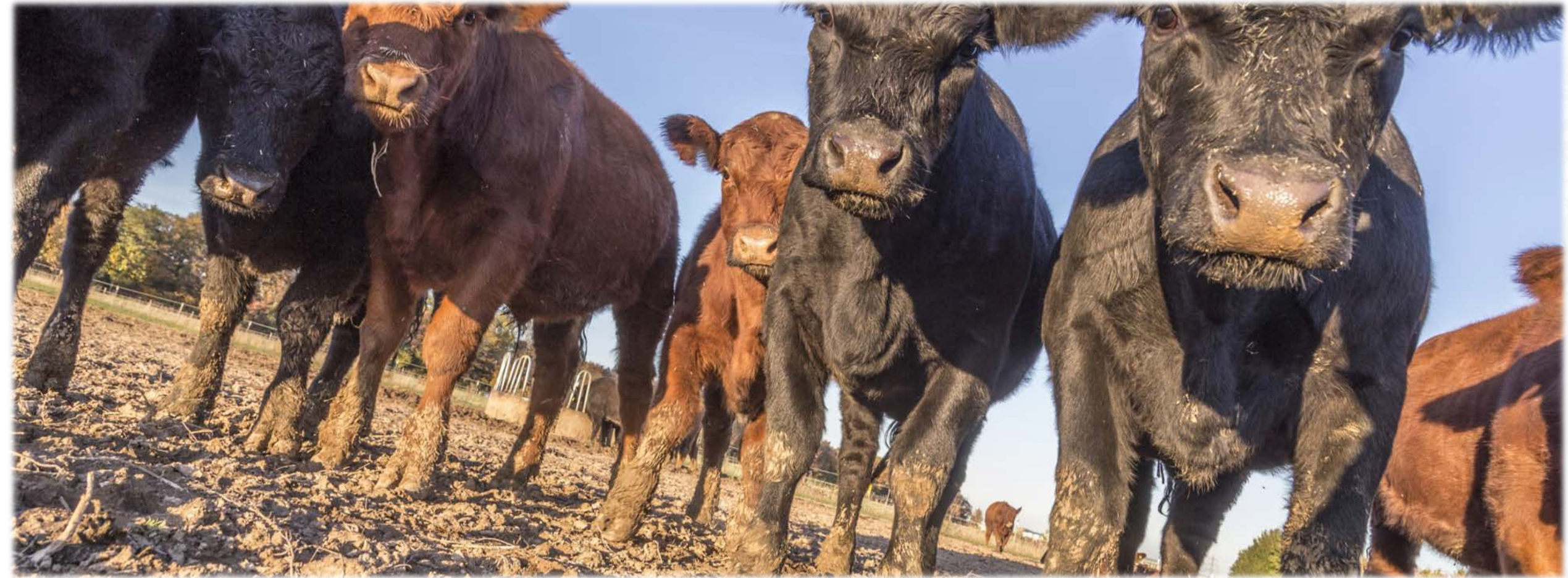
- #1 Priority: Food Safety
- Regulatory & Scientific Affairs
 - Animal handling and welfare
- International Affairs
- Legislative Affairs
- Customer outreach/Public affairs
- Foundation for Meat and Poultry Research and Education

What is a veterinarian doing at the Meat Institute?



What is a veterinarian doing at the Meat Institute?

- Food animal welfare
 - Staff liaison for AW Committee
 - Technical support
- Judicious use of veterinary drugs
- Gene editing
- Foreign animal disease
- Helping members produce a safe, wholesome product for consumers to enjoy



Two classifications of cattle:

1. Fat



Two classifications of cattle:

2. Cull



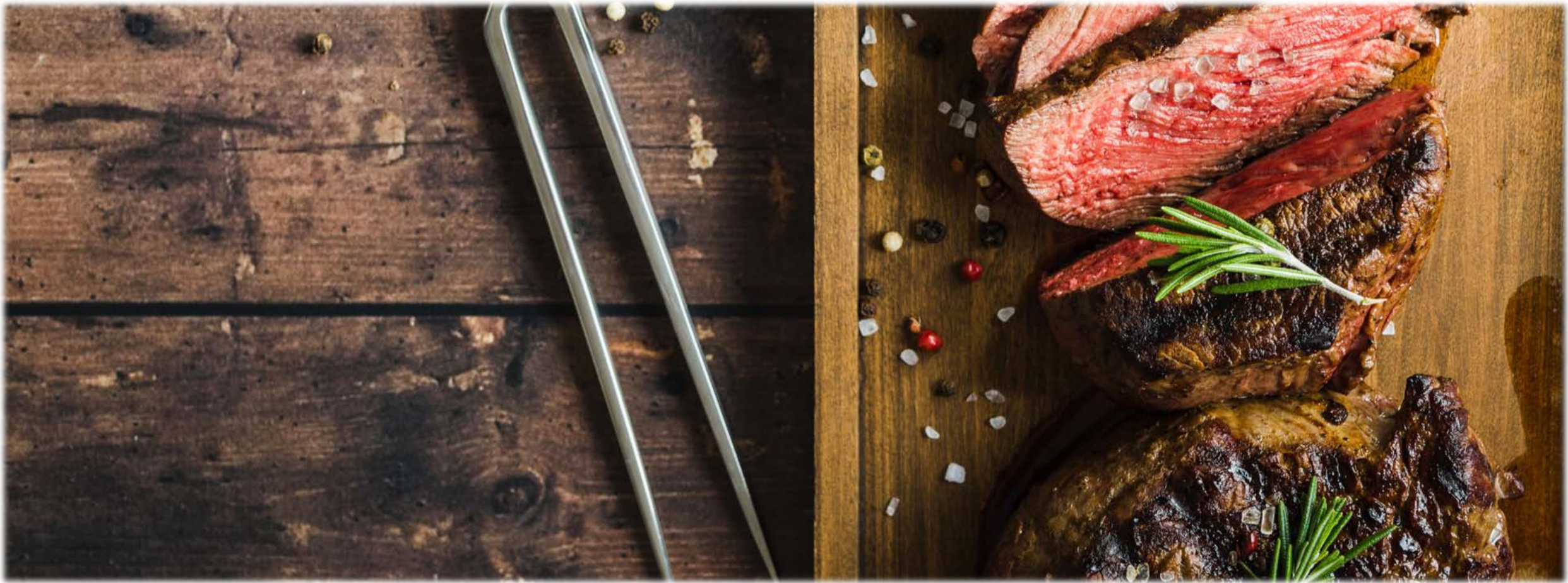
Same ride (more or less)



Same (final) destination



Same process



Same end result (deliciousness)

Different Journeys



I'm a fed beef steer



I'm a fed beef steer



July in south central KS

1500# & black hided

Sorted at 10am

Pen mates

30 min from plant

I'm a cull dairy cow



Low milk

Lame

Udder
condition

Cancer eye

Thin/emaciated

Prolapse

Non-
ambulatory

Wound

Nervous
disorder

Repro

I'm a cull dairy cow



July in central CA

Lame & weak

Left farm in ID 3 days ago

Mixed with unfamiliar cows

Loaded 8 hours ago

Fit to Transport Matters



Why?



Why?



Beef Quality Assurance Transportation (BQAT)

- Transportation Quality Assurance
- Training program for transporters of live cattle
- Program covers:
 - Cattle handling guidelines (with diagrams)
 - Loading/unloading checklists
 - Checklists for environmental factors
 - Biosecurity and emergency action plans
 - Checklists for fit/injured/weak cattle

BQAT: Transport with Special Provisions

- Transport directly to slaughter
 - Abscess
 - Cancer eye (eye intact)
 - DAs
 - Lumpy jaw
 - Pneumonia
 - Prolapse (vaginal)
 - Given birth within 48 hours
- Transport directly to emergency slaughter (ASAP); advise plant:
 - Bloat
 - Hardware disease (localized)
 - Recent injury
 - Acute water belly
 - Broken jaw

BQAT: Do Not Transport/Delay Transport

- Delay transport and reassess
 - Exhaustion
 - Calving
 - Weakness
 - BCS < 2
 - Mobility score***
- Euthanize
 - Non-ambulatory
 - Fracture to limb or spine
 - Arthritis in multiple joints
 - Cancer eye (severe)
 - Extremely thin
 - Prolapse (uterus)
 - Nervous disorders
 - Hernia that impedes movement

Why does this matter for packers?

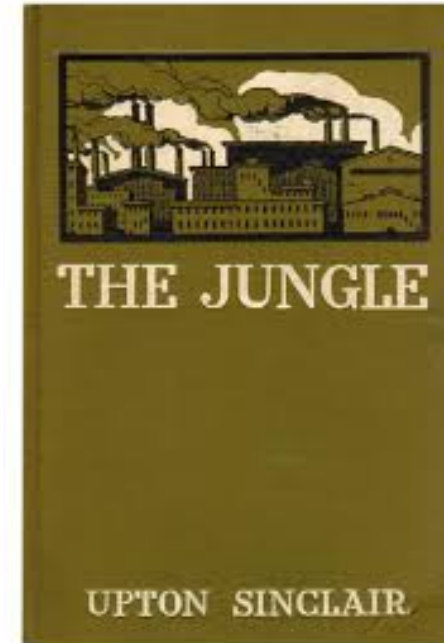


Entering Establishment Premises

- Once a truck enters the establishment premises, the welfare of the animals is the establishment's responsibility (Directive 6900.2)
- No non-ambulatory or otherwise compromised cattle are not to leave the property without permission (9 CFR 309.3)
- All non-ambulatory or severely compromised cattle must be euthanized (9 CFR 309.13)
- Fatigued or suspect animals may be separated at the point of unloading (establishment preference)

Federal Meat Inspection Act

- 1906
- Public outcry
- Teddy Roosevelt
- Labor? Or unsanitary conditions?
- Administered by the Food Safety and Inspection Services within the U.S. Department of Agriculture



Federal Meat Inspection Act

- In-plant personnel (IPP) are to examine and inspect all livestock prior to slaughter to determine if the animals are fit for human consumption
- If an establishment does not present animals for ante-mortem inspection, FSIS is unable to determine that carcasses are not adulterated, and therefore cannot permit the carcasses to be marked “inspected and passed”
- There are certain animal health conditions that can only be assessed when the animals are alive
- No inspection, no mark, no product

Antemortem Inspection

- Performed by FSIS IPP (public health veterinarians)
- Performed on the same day of slaughter
- Cattle must be observed both in motion and at rest
- Look for:
 - Overall condition
 - Degree of alertness, mobility, breathing
 - Unusual lesions, swellings, other abnormalities
- Verification of count
 - # head inspected = # head slaughtered

Antemortem Inspection

- Three options
 - Pass
 - U.S. Suspect
 - PHV will evaluate further to pass or condemn
 - Condemned
 - Does not pass for slaughter
 - Includes all non-ambulatory disabled cattle and all cattle showing signs of nervous disorder

Humane Slaughter Act

- Congress passed in 1958
 - Only applied to establishments that sold meat product to the federal government
- Expanded in 1978
 - Covers all federally-inspected establishments
 - Exception: religious slaughter

Humane Handling Regulations

- 9 CFR Part 313
 - Animals must be rendered insensible to pain prior to slaughter
 - Various methods of stunning
 - Animals must be handled and moved through facilities in ways that do not cause stress
 - Animals must be provided water at all times when in holding pens
- FSIS Directive 6900.2



“Ninety-eight percent of Americans are several generations removed from direct farming.”

--Former U.S. Secretary of Agriculture Tom Vilsack

Estimates range between 3 and 4 generations!

Customers

- Customers are consumers with more information and (buying) power
- Get pressure from:
 - NGOs
 - Consumers
- Need to stay competitive
- Rat race
 - Uneducated public policies
 - Innocent misconceptions
 - Surveys, audits, visits, etc.



Customers

- Surveys, audits, visits, etc.
 - Random (surprise!) third-party audits
 - Video auditing requirements
 - Pain management questions
 - BQA certification
 - And beyond (think GAP+)
 - Traceability
 - Tell me about this animal—what's its birthday?
 - Other
 - Do you knowingly buy pregnant cows for fetal blood?



NAMI Recommended Animal Handling Guidelines & Audit Guide

- A systematic approach to improvement in animal handling and stunning
- 1991: Recommended Animal Handling Guidelines for Meat Packers (Temple Grandin)
- 1997: Good Management Practices (GMPs) for Animal Handling and Stunning (Temple Grandin)
- 2004: Merged the two documents and included the audit (AW Committee & Temple Grandin)
- Updated in 2007, 2012, 2015, 2017, and FINALLY in 2019

Recommended Animal Handling Guidelines & Audit Guide: Core Criteria

Transportation Audit

- Transportation Policy/Preparedness for Receiving Animals
- Set-up and Loading of Trailer
- Timeliness of Arrival/Animal Unloading
- Falls
- Electric Prod Use
- Condition of Animal
- Willful Acts of Abuse/Egregious Acts

Slaughter Audit

- Willful Acts of Abuse/Egregious Acts
- Access to Water
- Falls
- Electric Prod Use
- Vocalization/Gondola Loading
- Effective Stunning
- Bleed Rail Insensibility

NAMI and PAACO

- NAMI = North American Meat Institute
 - Develops the Guidelines and Audit based on member input (through AW Committee)
- PAACO = Professional Animal Auditor Certification Organization
 - Third party organization that certifies the NAMI Audit
 - Also certifies auditors

The logo for the North American Meat Institute (NAMI) features the word "NAMI" in a bold, red, sans-serif font, followed by the words "NORTH AMERICAN MEAT INSTITUTE" in a smaller, black, sans-serif font.

NAMI NORTH AMERICAN
MEAT INSTITUTE

The logo for the Professional Animal Auditor Certification Organization (PAACO) features the word "PAACO" in a bold, black, sans-serif font. The letters "AA" are white and are positioned inside a red circle, which is part of the overall design.

PAACO

Benefits of Humane Handling and Fitness for Transport

- It's the right thing to do
- Economic
 - Less condemnns
 - Less shrink
 - Increased efficiency in moving animals through the facility
 - Better meat quality
- It's the right thing to do



Questions?

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