

The Good, the Bad, and the Ugly Offal

King County Meat Processing Update



What we'll
cover

Overview of current state

King County Projects: East African Meat Project, Beefing Up Infrastructure

Marzolf Meats: Custom/USDA processing

Halal Slaughter



The Good

Overview of Current State

Background on meat and poultry processing in King County

As of August, all local meat processors are booked with no openings until 2023.

Meat processing is the most complicated of all food/farm businesses. Meat processing requires:

- navigating federal, state and local regulations
- \$\$ equipment to meet changing food safety regulations
- a skilled workforce
- sophisticated business management and customer service skills

New Meat Processing Support

- Since Covid further elucidated the supply chain challenges of livestock producers and meat processing, both WSDA and USDA have greatly expanded their grant programs to support infrastructure, workforce development and waste disposal funding for small and medium meat processors.
- To date, King County processors have applied for roughly \$1.8 M in grant funding and received **\$650,000**.

Red Meat

- *USDA slaughter and processing* is required to sell red meat retail. While King County has one *USDA meat slaughter and processing operation* in Duvall, they do not buy local animals or serve local producers, but they do serve the retail market selling primarily Halal meats.
- At King County, we have been working since 2014 to bring USDA mobile slaughter to King County livestock producers, so that they may sell their meats retail – at farmers markets, farm stores, grocery stores, and restaurants. In Fall 2020, we were a couple of weeks from opening a USDA mobile slaughter unit, when the landlord changed their minds about hosting the site. King County has continued to work on the project and plans are now in place for the butcher/operator to open in 2023, but located in Snohomish.
- Producers who need to sell meat retail, are forced to drive their animals to either Rochester, WA (south of Olympia) or north to Mount Vernon in order to have their animals USDA slaughtered and packaged for retail sale.
- *WSDA Custom Exempt Slaughter and Processing* is a federal meat regulation exemption overseen by the WSDA in which farmers sell a whole, half, or quarter of an animal to a customer before it is slaughtered and processed by a WSDA licensed slaughter and/or processing operation. The meat cannot be re-sold and is only for the customer and their family to consume.

Poultry

- In about 2017, a *Washington State Department of Agriculture (WSDA) Licensed Poultry Processing Facility* opened in the Snoqualmie Valley to process other King County farms' birds. It was bought by Carnation Farms in about 2019 and operated until this summer when their operator resigned.
- Because this facility was in place, King County farmers began producing more poultry for retail sales to customers, restaurants, grocery stores (but mostly farmers market and CSA sales). Farmers raise meat birds on pasture in the summer months. Because of this closure, farmers are left without a way to process their birds to sell retail. Although WSDA provided me a list which I've distributed to producers of other potential poultry processors within a 2-hour drive of King County, many of these operations are already booked for the year.
- Farmers may also apply for a *WSDA Special Poultry Permit* and process chickens on-farm for customers to pick up from the farm within 48 hours of slaughter. It takes 8-10 weeks to get this permit and that is approximately the life-cycle of chickens raised for meat, so again, farmers who lost their processing dates at Carnation Farms were stuck without an option to process their birds for sale.

WSDA Licensed Custom Meat Operations in King/Snohomish/Pierce County (July 2022)

Serving King County producers/customers

- 3 custom slaughter operations (mobile and go to farms): **Snohomish, Enumclaw, Kent**
- 3 custom (onsite) slaughter establishment: Fall City, Enumclaw, **Sumner**
- 4 custom meat facilities (for processing and packaging): **Snohomish, Kent, 2 Enumclaw**

2 now CLOSED



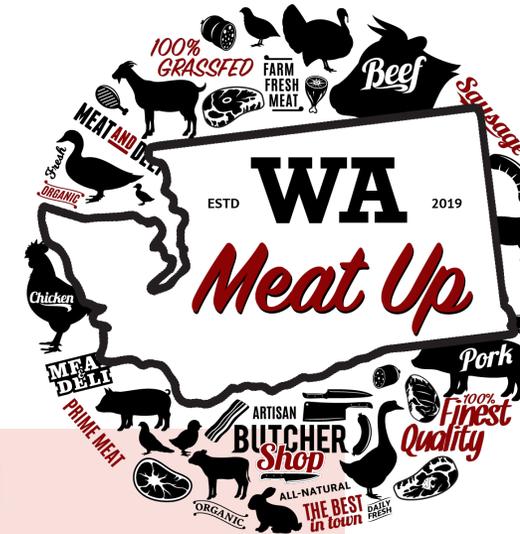
What do I do to help meat processors?

Technical Assistance

I work with meat processors in King County as well as aspiring processors to consider and prepare proposals for grant funding, assist with local zoning and local, state and federal meat regulations, liaise with local and state meat professionals



WSDA/WSU Meat Professionals Team



MEAT the Team



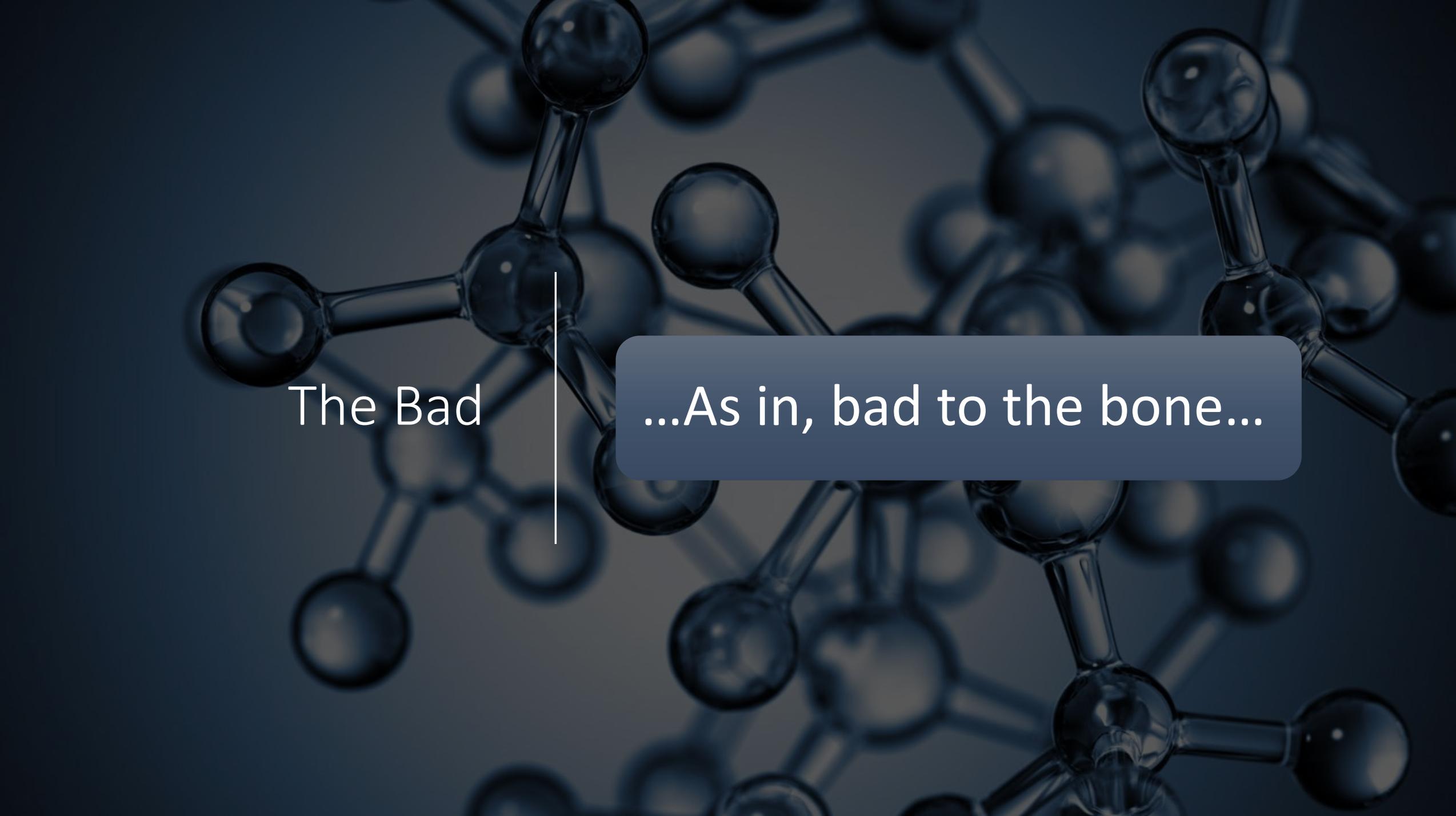
Gordon Murdoch



Patrice Barrentine

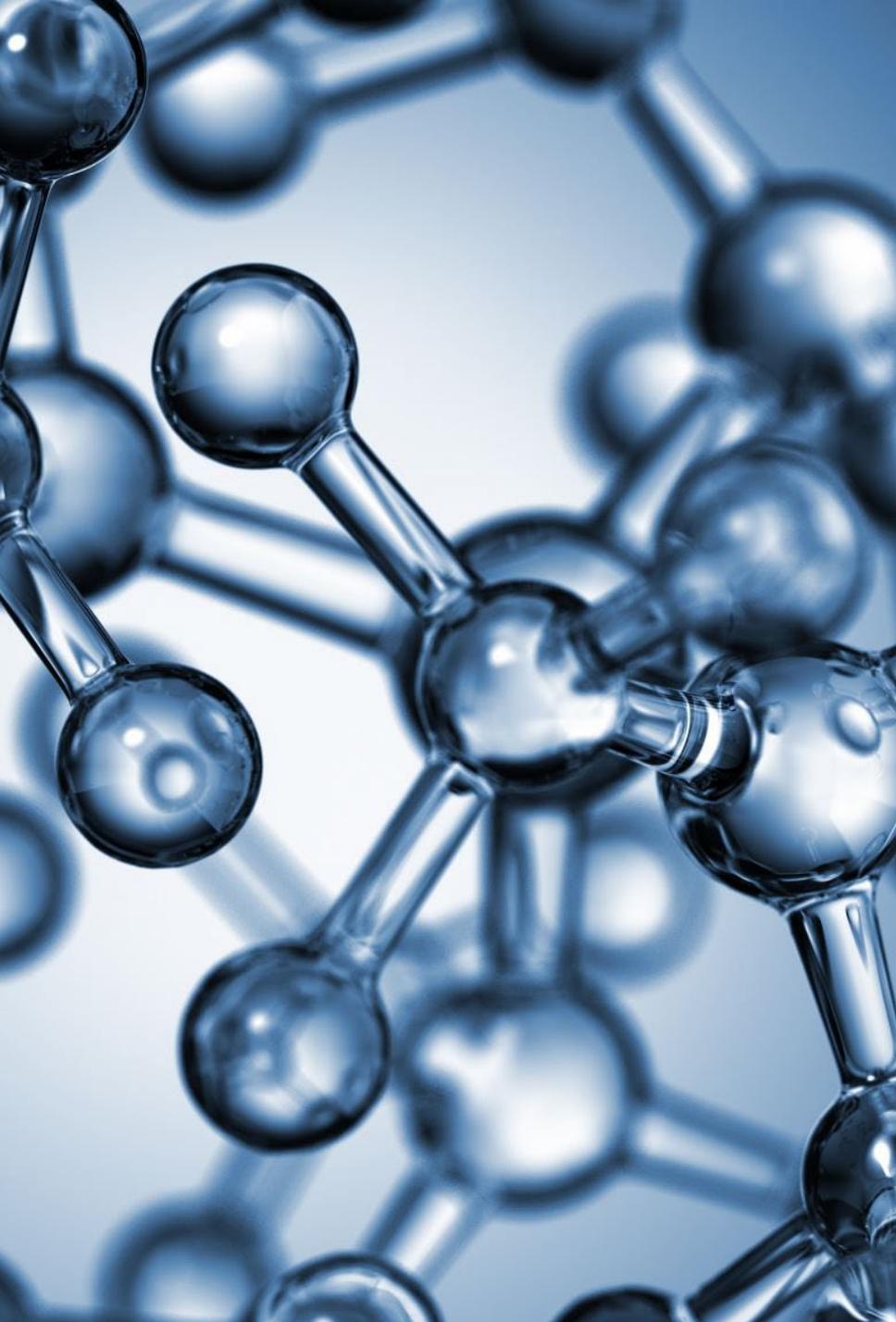


Alyssa Jumars



The Bad

...As in, bad to the bone...



King County Meat Processing Projects

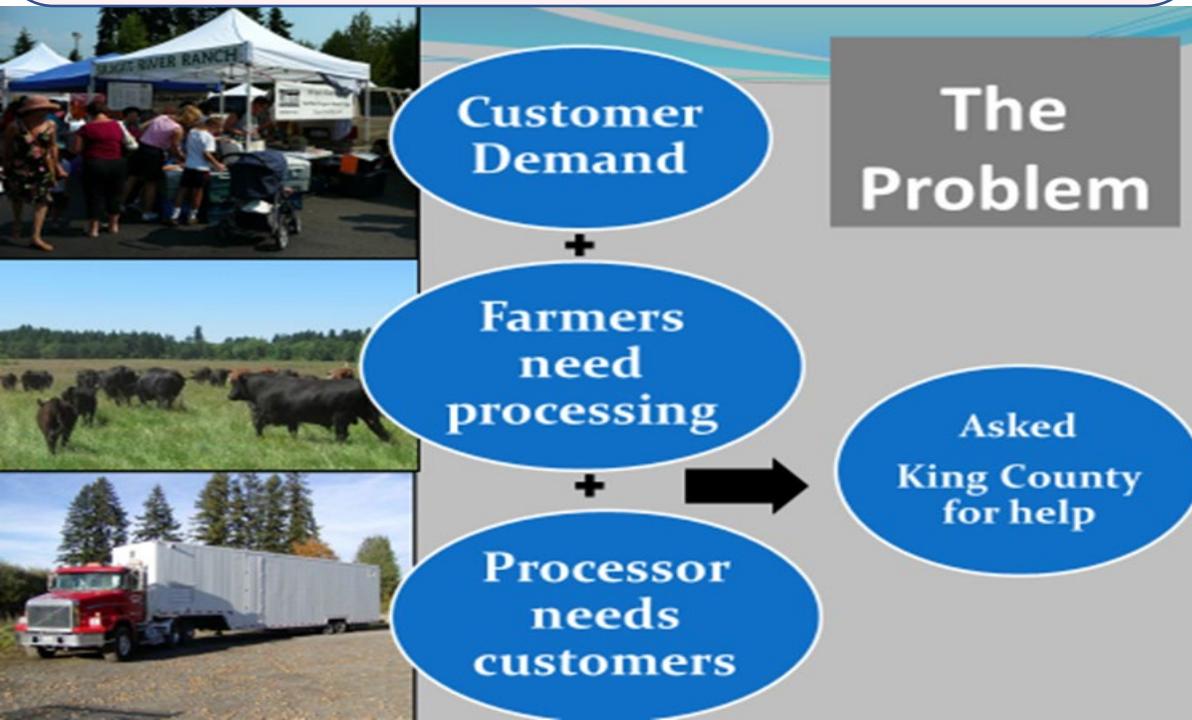
Beefing Up
Infrastructure

East African Meat
Supply Chain

2 projects: Problem Statement

1. Couldn't Get Meat into the Marketplace

- USDA mobile meat processing unit so that KC Livestock producers can sell retail at King County's 40 farmers markets, to restaurants and grocery stores by the cut



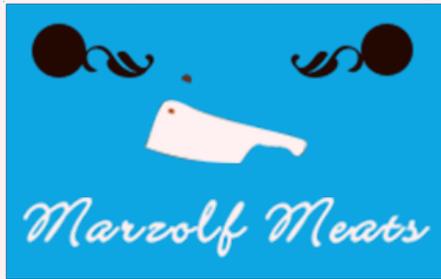
2. Unsafe Meat Shouldn't Have Been in the Marketplace

- Collaborative work with Public Health to provide a safe, fresh meat supply chain to African immigrants through a community-based approach with consumers, processors, and producers



Develop the Team

USDA mobile meat processing unit



Krainick Dairy, LLC



West Valley Beef



Safe Meat Supply Chain for African Immigrants



Public Health — Seattle & King County



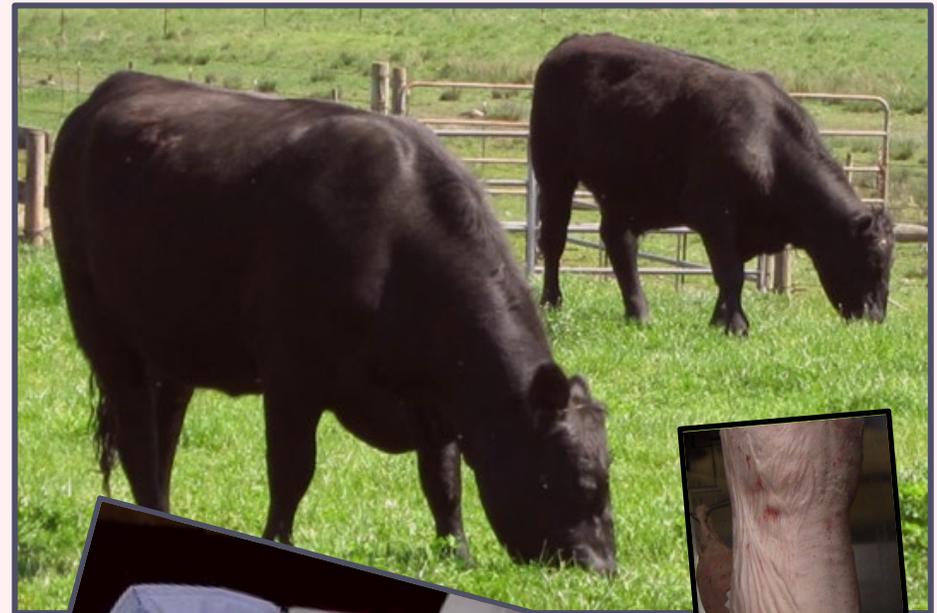
King County Custom Meat Slaughter Co.

Dig Into the Federal, State, and Local Regulations

USDA for Retail - Cuts

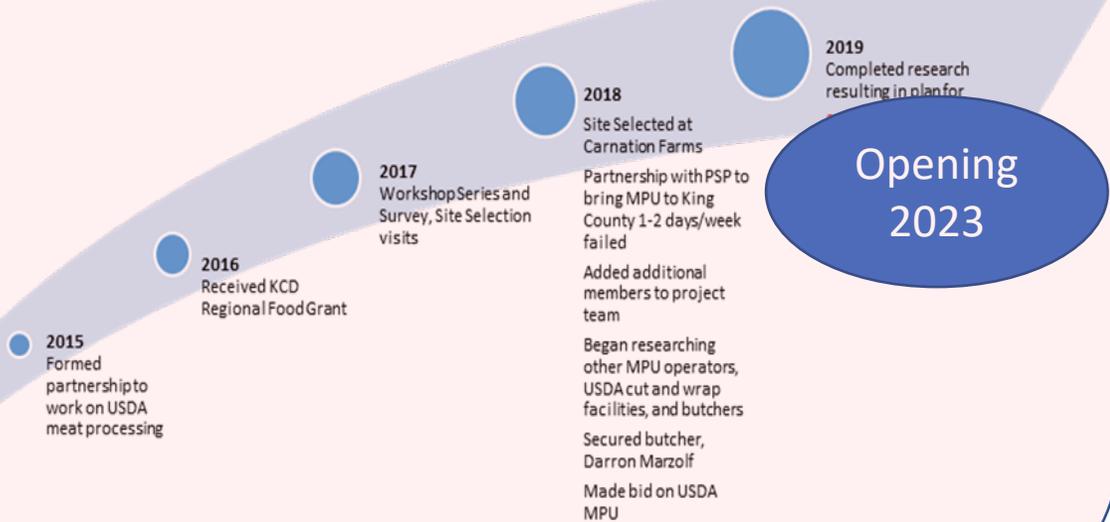


WSDA Custom Exempt/Home use - whole, half animals

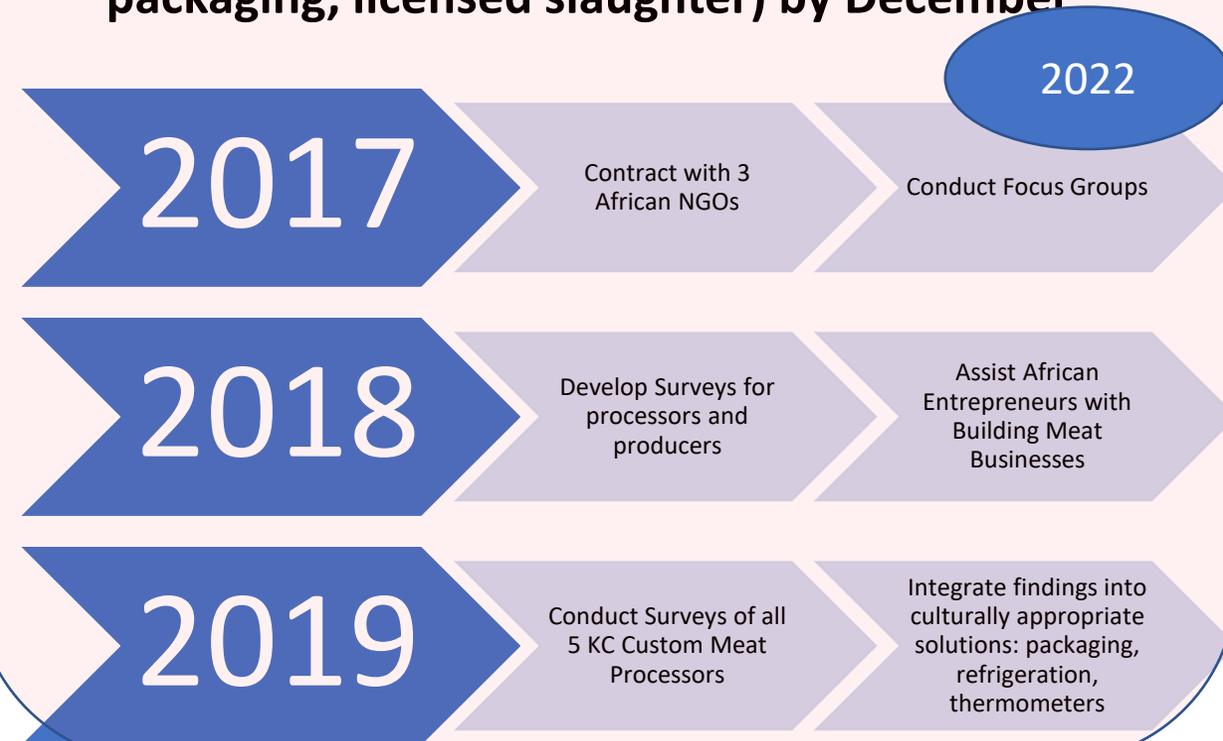


Implementing Community Based Solutions: Education, Partnerships, and Thinking Outside the Box for Appropriate Solutions

• USDA Mobile Meat Processing operating at Marzolf Meats in 2023



▪ Safe Meat Supply Chain Serving African Immigrants Utilizing Affordable Technology (paper thermometers, text ordering, food grade packaging, licensed slaughter) by December



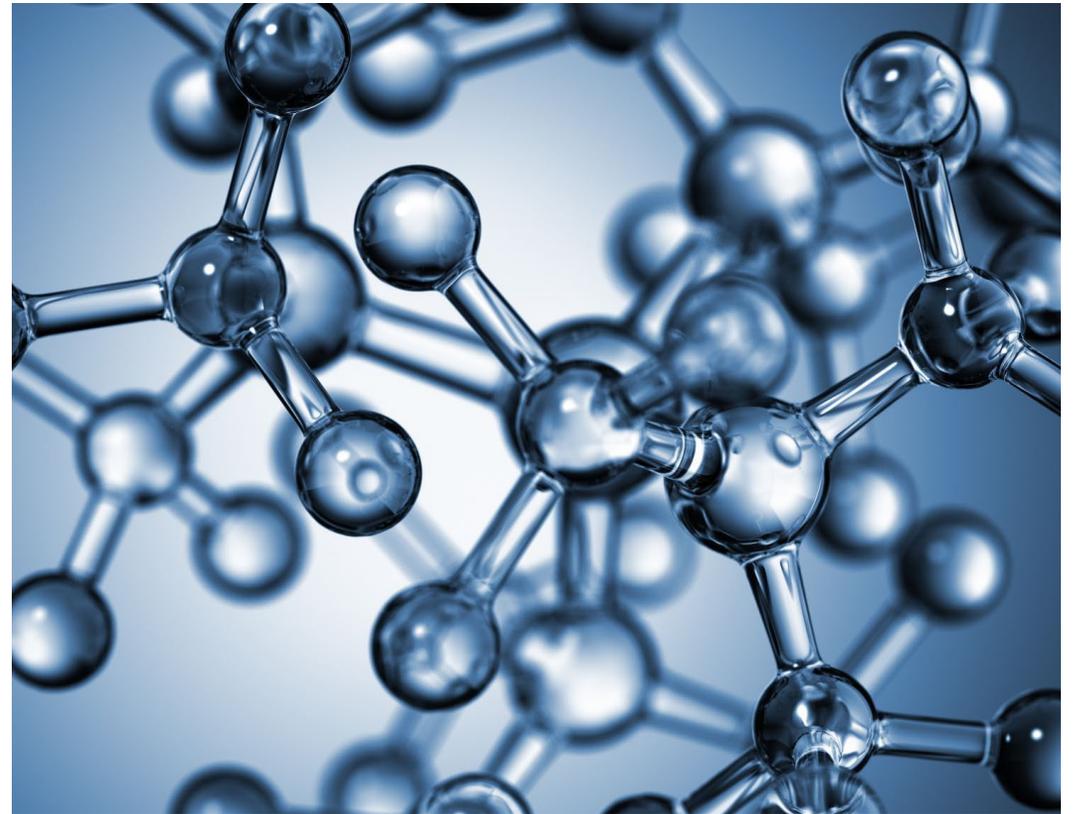
Marzolf Meats dba Falling River Meats



BUYING THE FARM AND
FACILITY



GRANTS AND USDA,
CUSTOM, RETAIL UPGRADES



Front of Marzolf Meats: WSDA Custom Meat Facility conversion to USDA facility



- 2b. Drainfield design and installation
- 2c. Replace roof
- 2e. Exterior upgrades

White roofed shop (with Google place markers) is site for USDA Butcher Shop and all 2b-2e Items and Activities

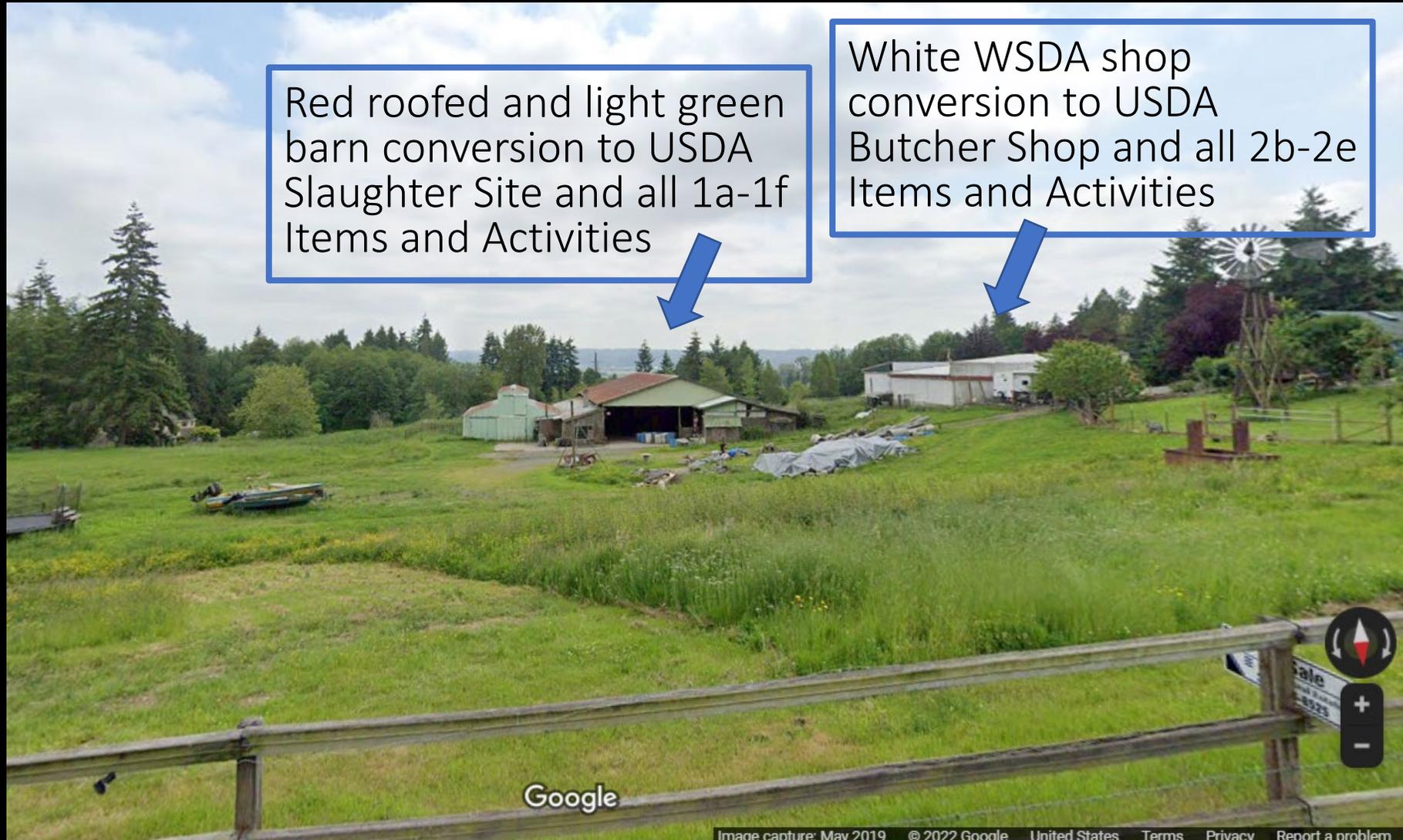
Red roofed barn is site for USDA Slaughter and all 1a-1f Items and Activities



Pastoral View: Barn and Meat Shop

Red roofed and light green barn conversion to USDA Slaughter Site and all 1a-1f Items and Activities

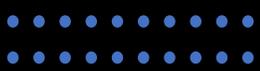
White WSDA shop conversion to USDA Butcher Shop and all 2b-2e Items and Activities



Google

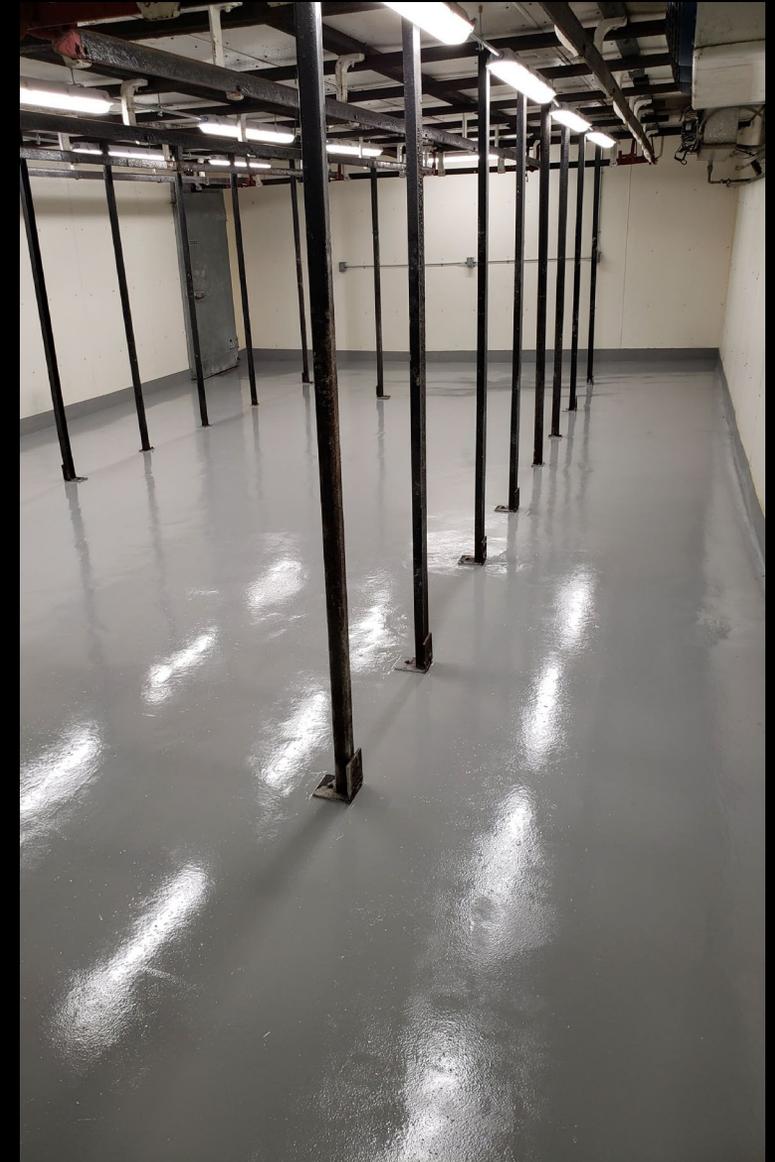


Front of Marzolf Meats: WSDA Custom
Meat Facility conversion to USDA facility



Inside Marzolf Meats: WSDA Custom Meat Facility conversion to USDA facility

- Cooler Upgrade
- New FRP walls
- New floor coating
- New Door





Inside Marzolf Meats: WSDA Custom Meat Facility conversion to USDA facility

- Cooler Upgrade
- New FRP walls
- New floor coating
- New Door



Inside Marzolf Meats: WSDA Custom Meat Facility conversion to USDA facility

- New FRP walls
- New floor coating
- Electrics
- And more

Marzolf Meats: 2022 USDA MPIRG Grant

USDA mobile slaughter facility

- Construct humane handling and overnight holding pens
- MPU into position
- Connecting electrics, plumbing, holding tank and pump system
- Installing the turn tub and squeeze shoot

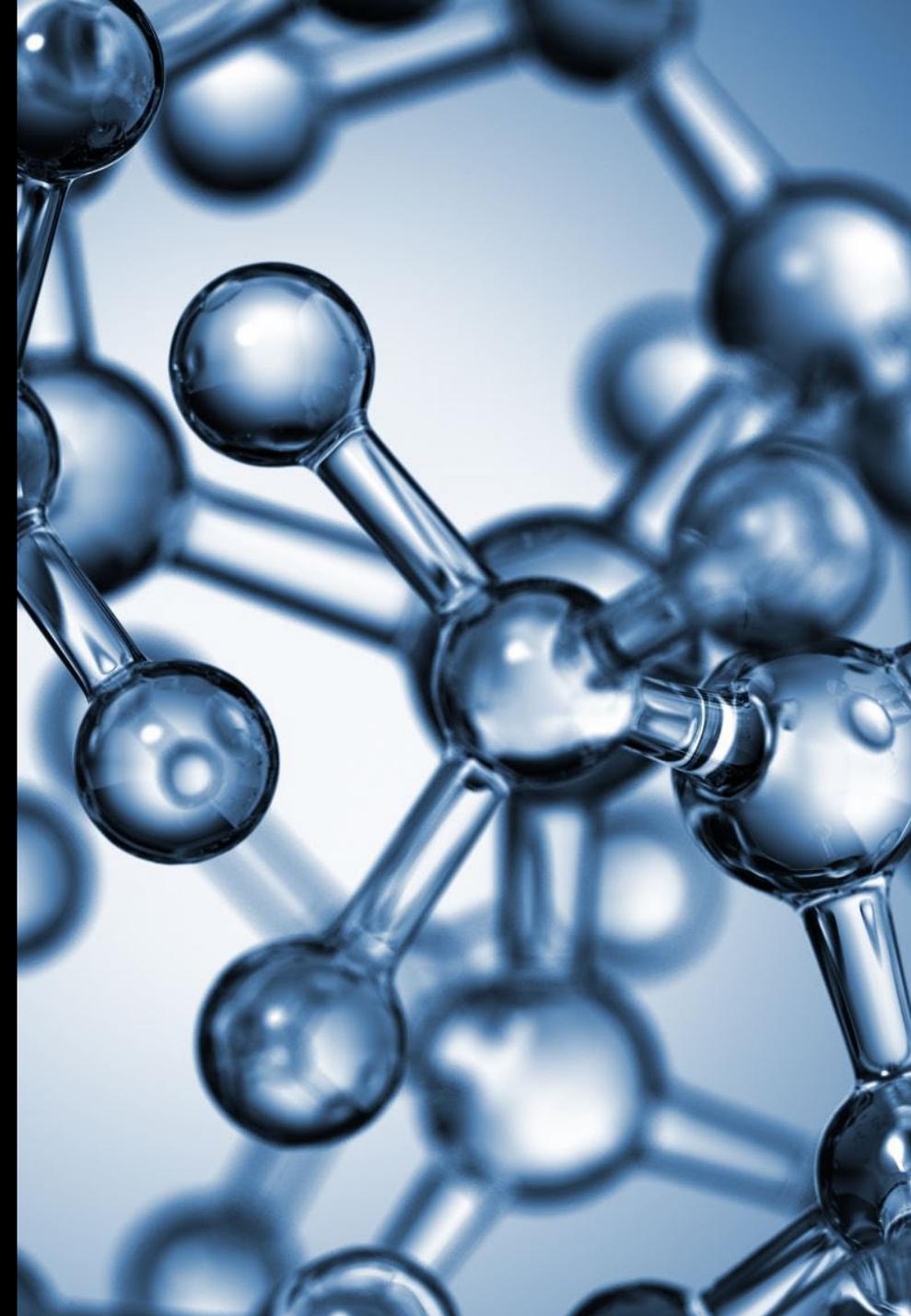
Halal Slaughter

1

MAKING
CULTURALLY
APPROPRIATE FOOD
AVAILABLE

2

GETTING A CUSTOM
SLAUGHTER
BUSINESS STARTED
IN KING COUNTY



Halal: Culturally Appropriate Food

- In great demand by King County residents
- Particularly for Muslim Holidays such as Eid al-Fitr
- About 6,000 new Afghan refugees to King County
- Fresh-slaughtered meat
- Religious and cultural gathering

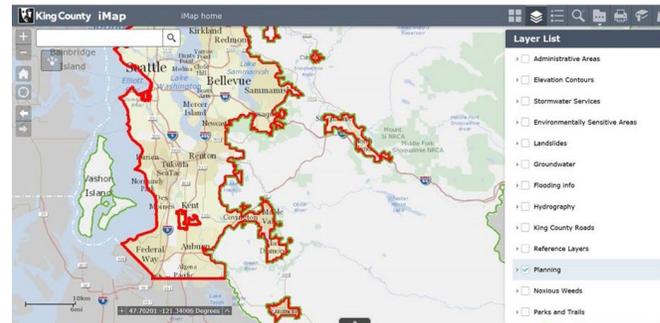




Apply for a business license



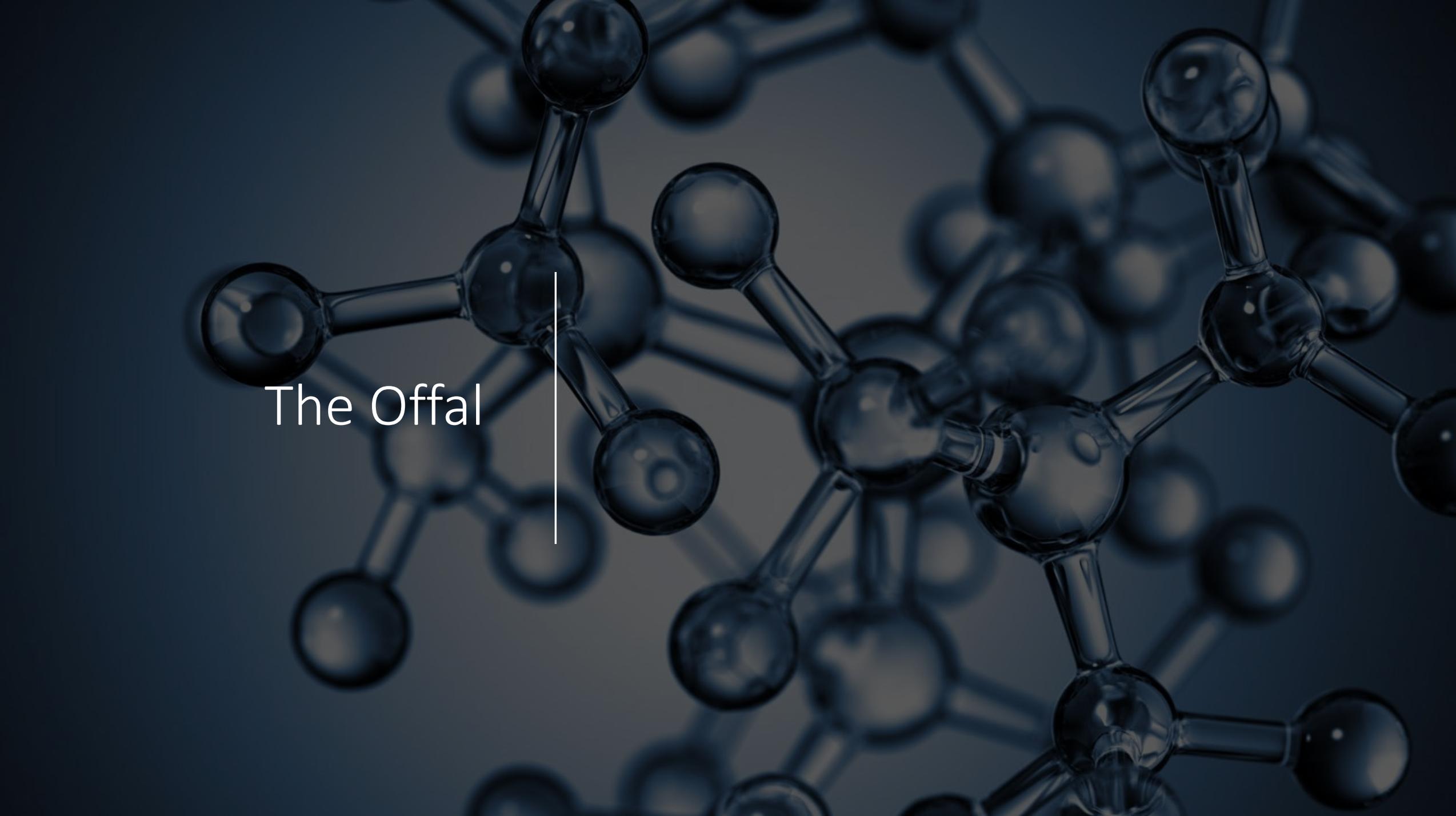
Apply for a
CUSTOM MEAT
License



GETTING A CUSTOM SLAUGHTER BUSINESS STARTED IN KING COUNTY

Guidance for Producers in King County

- How to use IMAP to search for Allowed Meat Processing Zones in King County
- Zoning for Meat Processing and Livestock Operations in King County
- Livestock Ordinance Fact Sheet
- Custom Farm Slaughter WAC
- Washington State's Specific Requirements for a Custom Farm Slaughter Truck
- Custom Farm Truck Operation Clarifications from WSDA
- WSDA Selling Red Meat in Washington Presentation
- WA Department of Health Custom Processing of Animals at Retail: Food Safety Fact Sheet for Industry



The Offal

Firefighters extinguish fire at Tacoma Tideflats industrial plant

The only rendering plant in Western WA burned down Sept 27th in TACOMA.

Closed for at least 8 months

DAR PRO Meat Waste Recycling:
biofuel, animal food, solvents and
more

