**Report from the USDA Slaughter/Cut and Wrap and Food Processing for Clallam County Committee to the Clallam County Food Policy Council**

January 6, 2011

Committee Members: Holly Clark

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Introduction: This committee was in charge of researching USDA slaughter/cut and wrap facilities for Clallam County meat producers as well as food processing facilities in Clallam County. After brainstorming as a group on November 16th, focus was spent on:

1. Updating the January 2010 list of USDA facilities in Washington that WSU extension provided.
2. Finding out if it is feasible to have a USDA slaughter/cut and wrap facility in Clallam County?
3. Finding out what it takes to get a USDA slaughter/cut and wrap facility up and running in Clallam County?
4. Following up on a rumor of a doctor in Jefferson County that has plans to build a facility.
5. Finding out if the owner of Sunrise Meats, Steve Fink, is interested in expanding?
6. Finding out if there is a need to look at providing a USDA facility at the Tri-County level, Kitsap-Jefferson-Clallam?
7. Starting a Clallam County FPC website.
8. Clallam FPC providing a list identifying public figures/officials that support the local food movement.
9. Clallam FPC adopting a goal to have 20% of the Clallam County Population consuming local food.

Findings:

1. Updating the January 2010 list of USDA facilities in Washington that WSU extension provided.
* Keizer Meats in Lynden provides services for lamb, goat, pork and beef. Keizer smokes and is USDA certified to do bacon but not hams at this point. Currently Keizer Meats is the only USDA slaughter cut and wrap at one location, in Western Washington.
* Puget Sound Meats Cooperative now comes to Silverdale to Joe Keenan’s Farm, a USDA approved site. Joe is the owner of Farmer George’s Custom Meat Shop in Port Orchard.
* Minder Meats in Bremerton is updating their railing system to accommodate USDA cut and wrap. Minder Meats is working in conjunction with Puget Sound Meats Cooperative. Jim Carlson, Minder Meats owner, has expressed interest in building a land slaughter facility on his farm in Silverdale if there is enough demand, according to Dennis Hultman, acting Kitsap FPC member.
* The Beef Shop in Centralia is no longer doing USDA custom orders for farmers.
* Kapowsin, in Graham, slaughters hogs but only cuts into primals, large cuts. Meat needs to be driven to another USDA cut and wrap facility for further processing. Heritage Meats in Rochester is the closest facility currently. In the future, Minder Meats will be the closest USDA processing facility for Kapowsin.
* Heritage Meats provides USDA cut and wrap but does not provide USDA slaughter on site.
* At least two of our meat producers from Clallam and Jefferson County use a USDA slaughter/cut and wrap facility in Sandy Oregon because this facility is USDA certified for smoked hams and because Sandy Oregon provides slaughter/cut and wrap all at one site.
1. Is it feasible to have a USDA slaughter/cut and wrap facility in Clallam County?

\*The group looked to the North Olympic Peninsula Livestock Producer October 2008 Survey. 434 surveys were mailed out, 148 in Jefferson County and 291 in Clallam County.

36 surveys returned. The survey does not share whether it is feasible but shows a demand.

1. What would it take to get a USDA slaughter/cut and wrap facility up and running in Clallam County?

\*Adequate water and sewer are required to handle a facility.

\*Kathryn Baril, Jefferson WSU Extension Agent, suggested using an old and/or abandoned grocery or warehouse with some of the structure in place to be cost effective. Jefferson is looking into 15 acres of land out by the airport that is owned by the Port to use as a butcher/storage/food processing site to share with programs like senior and Head Start program.

1. There is a rumor of a doctor in Jefferson County that has plans to build a facility.

Dr. Phillip Vogelzang was contacted via e-mail. He did not reply.

1. Is the owner of Sunrise Meats, Steve Fink, interested in expanding?

Steve shared he had interest in expanding his retail space. He also shared that he feels another professional custom slaughterer and cut and wrap shop would not hurt his business.

1. Is there a need to look at providing a USDA facility at the Tri-County level, Kitsap-Jefferson-Clallam?

Efforts were made to meet with the Kitsap Food Policy Council and a Jefferson County Extension Agent, Kathryn Baril to address this issue together. Kitsap Food Policy Council member, Dennis Hultman feels Kitsap’s needs are being met with Minder Meats providing USDA cut and wrap now in conjunction with Puget Sound Cooperative providing slaughter in Silverdale. Kathryn Baril shared Dr. Vogelzang’s e-mail address as well as Jefferson having an interest in a grant that would provide possibly a butcher/cold storage/food processing facility. The site they are looking is 15 acres out by the airport and owned by the Port.

1. Start a Clallam County FPC website.

Jane Heilman has put together this site: [www.proposedclallamfoodpolicycouncil.weebly.com](http://www.proposedclallamfoodpolicycouncil.weebly.com/)

Group Recommendations:

* + Find out if it is feasible to have a USDA slaughter/cut and wrap facility in Clallam County.
	+ Solicit at least a custom cut and wrap shop and a professional slaughterer for Clallam County, possibly through the Chambers of Commerce.\*
	+ Identify regulations that need to be focused on to assist local farmers in processing their meat to sell locally and passing on that information to appropriate political officials.
	+ Identify public figures/officials that support the local food movement. This could be done by looking at issues they are trying to sustain.
	+ Adopt a goal to have 20% of the Clallam County population consuming local food.