

## Value Added Agriculture New Mexico Produced Meat and Poultry Products

	2007	2012
Cattle and calves	1,525,976	1,354,240
Cattle and calves sold	\$576,025,000	\$630,837,000
Ewes over 1 yr.		89,745
Sheep and lambs sold		\$4,388,000

This provides an opportunity for value added agriculture. A majority of animals are sold to buyers who export them from New Mexico. The animals then spend a period of time being fattened and prepared for slaughter, then slaughtered and processed at facilities in another state. The meat is then returned to New Mexico to be sold to New Mexico retailers and consumers.

Historically, New Mexico businesses had a larger share of the pie. A number of the animals were prepared, slaughtered, and processed in New Mexico. They could be sold by retailers without leaving the state.

In 2006, the following animals were slaughtered and processed in New Mexico.

Cattle	3,334
Sheep	6,971
Swine	1,885
Goats	177
Other (Bison/llama, etc.)	126

In 2006, the New Mexico Livestock Board Meat and Poultry Inspection Division had a State Compliance Officer and ten field Consumer Safety Inspectors. They inspected at five slaughter establishments and 19 processing establishments completing approximately 6,200 inspections. During 214 of those inspections, the facility was found to be in non-compliance. There were 4,045,920 pounds of meat processed with 20,000 pounds of meat condemned.

The federal government participated by providing oversight and funding half of the cost for inspections.

### **What changed the past to the present?**

The New Mexico Livestock Board Meat and Poultry Inspection Division used a low-stress approach to inspection and corrective actions. They constantly monitored activities and timely corrected them - a coaching approach. The Food Safety and Inspection Service utilized a periodic sampling and discipline approach with NM business owners. The culture changed and the New Mexico administration determined it was not interested in further participation. USDA offered to allow the program to continue, however, the offer was not accepted by New Mexico.

### **What is the present situation?**

The New Mexico Livestock Board Meat and Poultry Inspection Division no longer exists, but there are a number of previous inspectors still around. Some still work for the Livestock Board. Our understanding is that many food sales occur without food safety inspections making the safety of the product questionable. Additionally, many of the former food producers are out of business.

### **What changes need to occur to support value added processing in and for New Mexico?**

1. A committee would need to be formed to evaluate the interest in having a New Mexico Meat and Poultry inspection.
  - a. Inputs should come from the NM Livestock Board, NM Department of Agriculture, United States Department of Agriculture, prior and current slaughter facilities, meat processing facilities, and meat marketers.
2. Based on the level of interest, a plan would be developed that would outline a complete slaughter and meat processing inspection program for the state.
  - a. The plan would clarify the projected roles of each agency as well as the producers and marketers and would include a proposed budget.
3. Based on the NM Meat Inspection program of the past, a projected startup cost would be approximately \$1,831,000. This would include a one-time cost for equipment and supplies of approximately \$475,000 and an annual budget of \$1,356,000.

This would bring additional jobs and industry to New Mexico, along with safe meat products for New Mexican's to consume.

The cost of the inspection program as well as the funds generated from slaughter and processing would remain in New Mexico's rural economy.

### **Questions?**

With us today are two former supervisors for the NM Meat and Poultry Inspection Division, Gilbert Zamora and Steve Silva. They would be pleased to answer your questions regarding meat inspection procedures.