



# BMPB Industry Updates

Division of Food and Recreational Services, Bureau of Meat and Poultry Businesses

WISCONSIN DEPARTMENT OF AGRICULTURE, TRADE AND CONSUMER PROTECTION (DATCP)

September 11, 2025

# BMBP INDUSTRY UPDATE

- FSIS Onsite Audit Recap
- Industry Reminders
- Training Opportunities



# AUDIT BACKGROUND

- State of Wisconsin – Bureau of Meat and Poultry Businesses operates a meat inspection program “at least equal to” USDA-FSIS
- Annual self-assessment
- Onsite audit every three years
- Additional audits for Laboratory Methods and Quality Assurance Program, Civil Rights, and Financial Accountability



# 2025 ONSITE AUDIT SUMMARY

- July 28 – August 7, 2025
- 15 Official Establishments
- 1 – Custom Exempt Establishment
- 1 – In-commerce Surveillance Review
- 6 FSIS Findings



## FSIS FINDING #1

- Product not properly addressed within the HACCP plan
  - Hazards were not properly identified
  - Flow chart did not match the production process



## FSIS FINDING #2

- Cooling CCP monitoring records not initialed by each entry.

- 9 CFR 417.5(b) requires:

Each entry on a record maintained under the HACCP plan shall be made at the time the specific event occurs and include the date and time recorded and shall be signed or initialed by the establishment employee making the entry.

- This means if an establishment is collecting three temperatures as part of monitoring, then each temperature recorded must be accompanied by a time and date as well as a signature or initials of the person performing the monitoring activity.





## FSIS FINDING #3

- Not all food contact surface sites listed in the Listeria control program
  - 9 CFR 430.4(b)(3) requires the establishment's sanitation program provide for testing of food contact surfaces in the post-lethality processing environment to ensure that the surfaces are sanitary and free of *L. monocytogenes* or of an indicator organism.
  - Attachment 2 found on pages 13-14 of FSIS Notice 48-24 provides a list of common food contact surface sites.



## FSIS FINDING #4

- Direct observation of corrective action not documented
  - 9 CFR 417.4(a)(2) states ongoing verification activities include, but are not limited to:
    - (i) The calibration of process-monitoring instruments;
    - (ii) Direct observations of monitoring activities and **corrective actions**; and
    - (iii) The review of records generated and maintained in accordance with § 417.5(a)(3) of this part.





## FSIS FINDING #4

- Direct observation of corrective action not documented
  - Establishments are to directly observe corrective actions frequently enough to verify that these actions are being performed by establishment employees in a manner that meets the applicable regulatory requirements.
  - The establishment is to document these direct observations in the same manner that it documents other verifications under 9 CFR 417.4(a)(2)(ii).
  - All official establishments will receive an MOI regarding this regulatory requirement.



## FSIS FINDING #5 AND #6

- Product stored in the cooler not identified
  - Establishments must have a way to identify the product, the ingredients in the product, its inspection status if also performing custom exempt operations, and the source/lot of the product.
- Boxes containing inspected product were stored on the floor



# AUDIT CLOSURE

- Program Action Plan
  - Submitted to FSIS and accepted
  - Bureau Post-audit Recap and Training
  - Survey of Establishments Not Visited
    - 4 RTE establishments per circuit
    - Assess whether or not the FSIS findings are also present at establishments not visited



# WHAT DOES BMPB EXPECT OF MEAT ESTABLISHMENTS?

- Respectful and cordial behavior
- Good faith effort to comply with regulatory requirements
- Availability and willingness to discuss production processes and controls
- Corrective action is taken when control systems reveal a food safety hazard
- Acknowledgement of all noncompliance findings - fix or appeal, but don't ignore
- Immediate response to all findings of inhumane handling or product contamination



# WHAT CAN MEAT ESTABLISHMENT EXPECT FROM BMPB?

- Respectful and cordial behavior
- Truthful communication and honesty about intentions
- Willingness to explain all inspection activities, and the “why”
- Accurate information provided on regulatory requirements
- Willingness to explain noncompliance findings, including the reason for the food safety or regulatory concern.
- Immediate intervention if animal handling practices are inhumane, or if product contamination, adulteration, or misbranding occurs.
- Non-compliances to be documented



## REMINDER – SCHEDULE AGREEMENTS

- Approved schedule agreements must be adhered to
  - Notify the Circuit Supervisor of any changes
    - Cancellations
    - Additional days
- Operating outside of the approved schedule agreement is considered operating without the benefit of inspection
- Enforcement action
- FSIS Directive 12800.1: Inspection Coverage for Reimbursable Overtime Inspection and Operations Occurring Without Required Inspection Services



# TRAINING OPPORTUNITIES

## Effective Stunning and Equipment Maintenance

Sept. 18, October 13

## Humane Handling and Restraint

Sept. 19, Oct. 14

## UW-RF HHI Training Bundle

Sept. 18-19, Oct. 13-14

\*Eligible for WI Meat Industry Scholarship!





# TRAINING OPPORTUNITIES

- Innovation and New Technology Workshop October 14-16, 2025
- **Basic HACCP is November 5-6, 2025**
- Thermal Processing Workshop November 18-20, 2025
- Registration is now open! [Short Courses & Workshops – Meat Science](#)

## Master Meat Crafter Training Program

- Applications for the 2026-2027 class are open and due October 15, 2025. Please find the application here: [26-27 MMC Application](#).



# Questions?



## Bureau of Meat and Poultry Businesses

Paul Humphrey, Bureau Director  
[paul.humphrey@wisconsin.gov](mailto:paul.humphrey@wisconsin.gov)

WISCONSIN DEPARTMENT OF AGRICULTURE, TRADE AND CONSUMER PROTECTION (DATCP)





# Meat Processor Infrastructure Grant Program

Jeff Swenson

WISCONSIN DEPARTMENT OF AGRICULTURE, TRADE AND CONSUMER PROTECTION (DATCP)

September 11, 2025

## OVERVIEW

The meat processing grant program aims to grow Wisconsin's meat industry and improve the long-term viability of the state's livestock industry



## OVERVIEW

- Proposed by Governor Tony Evers in his 2021-23 biennial budget
- Approved by the Legislature
- \$200,000 each year of the biennium
- Maximum grant of \$50,000 per establishment



## ROUND ONE - 2022

- **100 applications received**
- **\$200,000 available**
  - \$4.4 million requested
  - 5 grants awarded
  - 2 Expansion; 2 infrastructure Improvements/Equipment; 1 New Build
  - All 5 harvest
  - All projects have been completed and closed



## ROUND TWO - 2023

- **70 applications received**
- **\$200,000 available**
  - \$2.8 million requested
  - 8 grants awarded
  - 1 Expansion; 6 Infrastructure Improvements/Equipment; 1 New Build
  - 6 of 8 harvest
  - All projects have been completed and closed





## ROUND THREE - 2024

- **70 applications received**
- **\$1.8 million available**
  - \$3 million requested
  - 38 grants awarded
  - 1 Expansion; 37 Infrastructure Improvements/Equipment;
  - 20 of the recipients' harvest
  - 16 projects have been completed and closed; 22 in progress



## ROUND FOUR - 2025

- **51 applications received**
- **\$250,000 available**
  - \$2.2 million requested
  - 9 grants awarded
  - 9 Infrastructure Improvements/Equipment;
  - All 9 Harvest
  - Projects are ongoing



## RESULTS/IMPACT

- 65 full-time and 13 part-time jobs added
- Cumulatively, processors self-reported an increase of over \$7 million in gross sales
- Each grant dollar has spurred over \$200 in industry investment



## LOOKING AHEAD

- \$700,000 will be available in 2026
- The Request for Proposals will be posted in mid-January
- Maximum grant amount will remain at \$50,000
- \$700,000 will be available in 2027





Jeff Swenson

Division of Agricultural Development

[datcp.wi.gov](http://datcp.wi.gov)

WISCONSIN DEPARTMENT OF AGRICULTURE, TRADE AND CONSUMER PROTECTION (DATCP)



# Thank you!



## Take our survey!

DATCP is seeking feedback from the meat industry on BMPB Office Hours, including when sessions are held, which topics you'd like to see covered, and more.

Scan the QR code to take the survey now!

