



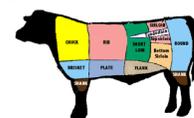
## Nebraska Beef in Schools Fact Sheet

### Slaughter and Processing

All USDA Child Nutrition Programs (CNP) require that purchased and donated beef be slaughtered, processed, and packaged under USDA inspection. Meat handled in this way will have the USDA mark of inspection on the package. The USDA mark of inspection is a requirement for all beef served in CNP.

[USDA's Meat, Poultry and Egg Product Inspection \(MPI\) Directory](https://www.fsis.usda.gov/wps/portal/fsis/topics/inspection/mpi-directory) list of facilities:  
<https://www.fsis.usda.gov/wps/portal/fsis/topics/inspection/mpi-directory>

A school should be prepared to provide the following specifications to the processor:



- ✓ Cuts of meat desired (i.e. roasts, hamburger, etc.) and approximate weight per item
- ✓ Packaging requirements including size of packages, i.e. ground beef in 10 lb. or 2 lb. tubes.
- ✓ Ground beef must be no more than 30% fat; best practice for school use is 15-20% fat. If requesting hamburger patties, raw weight must yield appropriate cooked weight to meet meal pattern.
- ✓ Receiving temperature: specify frozen or fresh. If receiving fresh beef, keep in mind the shelf life of the product and work with the processor to maintain compliance.
- ✓ Delivery / pick-up logistics: quantity and type of packages to retrieve (per delivery, and total), frequency of deliveries

### Transportation of Meat

All those involved in transport and delivery of the product are required to ensure that the product does not become adulterated. Frozen meat should stay frozen and fresh meat should be held at a temperature of 41°F or below. The transportation vehicle and containers should be clean. Consult with your county or state health inspector for more specifics in your area.

### Storage of Processed Product

The school's food safety plan should include specific information concerning the proper receiving, storage, and handling of the beef whether it is stored on- or off-site.

### Procurement

When a CNP is paying for the beef and/or paying for processing, proper procurement procedures must be followed. Resource: <https://www.fns.usda.gov/cfs/local-procurement-decision-tree>

### Contact for more information:

- Nebraska Department of Education: (CNP requirements, including procurement regulations) 402-471-2488
- Nebraska Department of Agriculture: (Slaughter, Processing) 402-471-3422
- Department of Health and Human Services: (Storage, Transportation) 402-471-3121