

CONVENTION memosies



SPECIALTY BACON CHAMPS!



HAMMING IT UP





FANTASTIC FACIAL HAIR



ALL FUN + GAMES



SHOWIN' OFF THE GEAR



BOOTH GOOFIN'



SMILES FOR MILES!



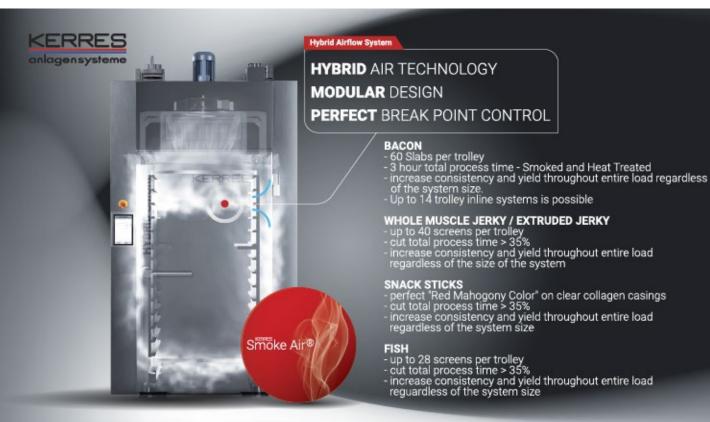
 \leftarrow

upcoming OPPORTUNITIES

2021 GROWTH THROUGH AGRICULTURE PROGRAM

Submission Deadline: October 4, 2021 at 5PM

The Growth Through Agriculture (GTA) program is a grant and loan program established by the Montana Legislature to strengthen and diversify Montana's agricultural industry through the development of new agricultural products and processes. Examples of eligible project activities involve equipment purchases, construction costs, advertising and promotion, and consultant services for engineering. The GTA program is administered by the Agriculture Development Council (Council) which is attached to the Department of Agriculture.





Kerres USA, LLC Thomas Springman Managing Partner

Mobile: (570) 279-2989 Phone: (570) 924-3278 Fax: (570) 924-3332







Bold Marketing That Grows Your Business

Gain More Leads and Make More Money

Branding Websites Ads Social Media





FSIS RELEASES NEW HACCP MODEL

Source: USDA-FSIS

FSIS has released a Generic Hazard Analysis and Critical Control Point (HACCP) Model for Thermally Processed, Commercially Sterile Product. Thermally processed, commercially sterile (TPCS) products are commonly referred to as canned products, although the containers can be metal cans, glass jars, flexible pouches, paperboard, and other types of hermetically sealed containers. The model may not necessarily apply to all operations or products. The flow diagram in the model demonstrates a general production process and should be modified to reflect the processes used at the establishment.

As announced previously in the <u>October 2, 2020 Constituent Update</u>, FSIS updated its HACCP guide and multiple generic HACCP models. The agency has also developed a new Sanitation Standard Operating Procedures (Sanitation SOP) guide. The guides and the models are intended to assist establishments in meeting regulatory requirements to produce safe and wholesome products.

The updated guides and models reflect changes in FSIS policy and lessons learned about implementing HACCP since its inception. The materials include updated scientific references and footnotes containing explanatory guidance and links to related sources of information. Consistent with the previous models, each model includes a product description, ingredients list, production flow diagram, hazard analysis and HACCP plan.

The revised <u>Guideline for the Preparation of HACCP Plans</u> leads an establishment through the process of developing a HACCP plan according to seven principles and provides links to additional reference materials. Templates are provided in the guide so the establishment can capture the product-specific information as demonstrated in the guide.

The contents of the models are not binding. The documents are intended only to provide clarity regarding regulatory requirements. Additional models will be posted as they are revised. The Generic HACCP Model for Thermally Processed, Commercially Sterile Product is available here.



SERVING THE HARDWORKING

of Montana and beyond

- · connect with others like you
- · stay up-to-date with industry standards
- receive continuing education
- start feeling supported

BECOME A MEMBER TODAY!

JARVIS[®]

Call Doug Bain, Jarvis' Western Sales Supervisor for delivery or repair information on any Jarvis tool and Wellsaw[®].

His phone number is 806 674-3497

Doug's E-mail address is doug_bain_jarvis@hotmail.com



Made in the U.S.A.



Model PAS - Type P Power Actuated Stunners



SER-04
Reciprocating Breaking Saw

Dehider

JC4A

Wellsaw® Series Reciprocating Breaking Saws

Jarvis Products Corporation

33 Anderson Road, Middletown, CT 06457

Tel: (860) 347-7271 Fax: (860) 347-9905

E-mail: sales@jarvisproducts.com Website: www.jarvisproducts.com





UPDATED CDC/OSHA GUIDANCE ON COVID-19

By Richard D. Alaniz, Esq., Alaniz Law & Associates

Last Friday, the U.S. Department of Labor's Occupational Safety and Health Administration (OSHA) issued <u>updated guidance</u> to help employers protect workers from the coronavirus.

The new guidance includes:

- 1. Facilitate employee vaccinations, including granting paid time off for employees to get vaccinated.
- 2. Implement six feet of physical distancing in all communal work areas for unvaccinated and otherwise at-risk workers.
- 3. Supporting or requiring that unvaccinated customers, visitors, or guests wear face coverings in public-facing workplaces such as retail establishments in areas of substantial or high transmission based on CDC's COVID-19 County Tracking System.
- 4. Ensure adequate ventilation in the facility.

Read more here.

KHG WETTER

BOWL CUTTERS GRINDERS MIXER GRINDERS







Kerres USA, LLC tom@kerresusa.com

Mobile: (570) 279-2989 Phone: (570) 924-3278 Fax: (570) 924-3332



FAMOUS COMBOS









Hollymatic "Super" Patty Machine

Hollymatic.

& ROLLSTOCK

www.rollstock.com 800-295-2949

WE'RE IN THIS TOGETHER For All of Your Processing & Packaging Needs



www.hollymatic.com

708-579-3700















"We used to slice & package 25 bellies in 6 hours with 4 people, now it only takes 2 hours using 2 people."

-Josh from Ehresmans Packing Co.



Increase your slicing production with the Icone 700 Bacon Slicer. Start slicing large quantities of meats and cheese with its 9.8" loading chamber. We can also provide you with the highest quality in seasonings, casings, packaging, equipment and more.







