

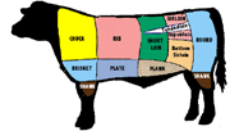


NEBRASKA BEEF IN SCHOOLS

This fact sheet provides information for meat specifications that covers food safety requirements for the slaughter and processing of beef and the requirements of the National School Lunch Program. In addition to beef, this information can also be applied to pork.

Slaughter and Processing

- Donated **and** purchased beef must be slaughtered, processed, and packaged in a USDA federally-inspected facility.
 - When meat is handled in this way, and ONLY when it is handled in this way, will the package have the USDA stamp.
 - A list of USDA inspected facilities can be found on the Nebraska Cattlemen website at: <http://nebraskacattlement.org/federalslaughter.aspx>.
- A school must be prepared to provide the following information to the processor:
 - Cuts of beef desired
 - Types and acceptable weight ranges
 - Ground beef must be no more than 30% fat.
 - Processor must provide official crediting documentation to verify the fat content and the documentation kept on file at the school.
 - Packaging requirements
 - Size of packages – For example, ground beef in 10 lb. rather than 2lb. tubes.
 - Portion size (raw weight) that will yield appropriate cooked weight to meet meal pattern.



Transportation of Meat

- The specification must include acceptable temperature ranges depending on whether the beef is transported in a fresh or frozen state in temperature controlled trucks. Frozen meat should stay frozen and fresh meat should be held at a temperature of 41°F or below.

Storage of Processed Product

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

Meeting Nutrition Standards

- A cooked portion must provide 2 ounces of lean meat per serving
- While ground beef that is no more than 30% fat is allowed, it's considered a best practice to use ground beef that is no more than 15-20% fat

Procurement

- When beef is purchased and/or processing paid by the school, proper procurement procedures must be met.

