

## **RAW MEAT DIET MANUFACTURE OVERVIEW AND ROUNDTABLE DISCUSSION**

*Moderated by Kerri Slifka, MS, Dallas Zoo and Aquarium, 650 S. R.L. Thornton Fwy., Dallas, TX 75203*

*Participating companies: Central Nebraska Packing, Inc., PO Box 550, North Platte, NB 69103-0550; Milliken Meat Products, Ltd., 3447 Kennedy Rd., Unit 1, Scarborough, Ontario CANADA, M1V 3F1; Dick Van Patten's Natural Balance Zoological Formulas, 12924 Pierce St., Pacoima, CA 91331; Triple A Brand Meat Co., 43465 Hwy. 24, Burlington, CO 80807*

Manufacturers were provided with the following list of questions for discussion.

What is the source of your meat? Onsite or from 3rd party?  
Are animals euthanized onsite? By what process?  
Are supplements made in house or purchased from a supplier?  
Do you supply bones and if so what types?  
What is your freezing method?  
What temperature is the product kept during process?  
Do you utilize lot number, batch numbers, etc. and is this on the label?  
Is there a regulatory body that inspects your operation? If so how often?

Do you have a HACCP/biosecurity plan in place?  
What kind of training do you provide for the employees?  
Is the staff certified for sanitation/food handling? If so, by what agency?  
What is the inspection procedure (evaluation criteria) for the raw ingredients entering the plant?  
What is the inspection procedure (evaluation criteria) for the finished product?  
How do you trace ingredients (link) to the finished product?

Please describe your product recover system.  
How do you handle customer complaints?  
What is schedule for preventative maintenance?  
What analysis do you conduct in house (lab)?  
For your lab, what quality control practices do you have?  
What analyses do you conduct in labs outside of the plant and how often?