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SDSU Beef Day 2022 Summary Publication

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## Serving Beef in USDA Child Nutrition Programs in South Dakota: Development of an FAQ

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# Beef Day 2022

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## Serving beef in USDA Child Nutrition Programs in South Dakota: development of an FAQ

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### Objective

The objective of this project was to publish a resource to provide answers to frequently asked questions about serving beef and bison in South Dakota (SD) Child Nutrition Program (CNP) meals and snacks. While resources exist describing the rules and regulations for serving beef in CNPs at the federal level, states have additional rules and regulations to consider. Therefore, this resource consolidates clear and accurate information for beef producers, processors, and CNP operators in SD.

### Study Description

The project occurred in partnership with four organizations representing state, tribal, and federal affiliations. The authors collaborated to compile and answer questions. Questions that were not answered by the authors' organizations were asked to the SD Animal Industry Board and USDA Food Safety and Inspection Service.

### Take Home Points

The outcomes of the project included answers to nine questions classified into three sections, 1) slaughter and processing inspection requirements, 2) labeling beef and bison for CNPs, and 3) crediting beef and bison towards CNP meal pattern requirements.

CNPs, often operated at schools, provide a large market for SD beef. Beef producers and processors can use the resource to begin to understand the rules and regulations surrounding school markets. The document can be shared by beef producers and processors to local CNP operators to help them understand how to accept and serve beef products.

### Acknowledgements

We would like to thank all the experts who answered questions for this project, including Dr. Tammy Anderson, SD Animal Industry Board Staff Veterinarian; Amanda Blair, SDSU Extension Meat Science Specialist; and USDA AskFSIS service.

To view the resource online, visit <https://extension.sdstate.edu/frequently-asked-questions-faqs-about-serving-bison-and-beef-usda-child-nutrition-programs-south>.

