



**Agricultural
Marketing
Service**

**Transportation and Marketing
Meat and Poultry Inspection
Readiness Grant**

***Fiscal Year 2022
Description of Funded Projects***

Number of Grants Awarded: 111

Amount of Funds Awarded: \$21,894,464

The below project descriptions were adapted from summaries provided by the grant recipients.

For more information, please visit the grant program's website:

<https://www.ams.usda.gov/services/grants/mpirg>

Note: an "*" next to the name indicates that the recipient has previously received an MPIRG grant.

Alabama

Recipient: Dixie Meat Processing LLC
Oneonta, AL

Award Amount: \$200,000

Dixie Meat Modernization Project

As a small family-owned business, Dixie Meat Processing has made every effort to meet EPA and USDA guidelines. It is currently a custom meat plant, with 8 employees. The USDA inspector made several recommendations for upgrading the facility to make it more efficient and improve output. The MPIRG will enable Dixie Meat Processing to further modernize their existing facility, upgrade their manufacturing equipment, and increase processing efficiencies. Improvements will also enable the company to move animals faster through the process, keeping them calmer and minimizing the potential for accidents or mishaps.

Recipient: Daniel Jackson Feed Mill
Ranburne, AL

Award Amount: \$200,000

Increasing economic opportunity through modernization and expansion of existing slaughter/processing plant to operate in compliance with the Federal Meat Inspection Act and capacity and efficiency

Danial Jackson Feed Mill is a small family-owned business located in rural East Alabama. The business recently opened a small scale multi species processing plant called Danial Jackson Feed Meat Processing. The facility, capable of slaughtering and harvesting 10-15 animals per week, has grown quickly since inception and is now having to turn away customers due to current capabilities. The plant is seeking funds to modernize and expand the facility and install equipment to increase production, enhance market accessibility, ensure product end quality is high and expand product offerings to both wholesale and retail customers.

Recipient: *Slasham Valley Farms, LLC
Ashville, AL
Award Amount: \$200,000

Increasing economic opportunity for a small meat processing facility by expanding the facility's safety standards, food quality, and ease of handling

Slasham Valley Farms is a small, family-owned, rural processing plant with 5 employees. They provide processing services to area ranchers and consumers. Slasham Valley Farms understands the importance of safety—including food safety, employee safety and customer safety. The MPIRG funds will enable Slasham Valley Farms to further modernize its existing facility, upgrade its manufacturing, processing, and storage equipment to meet safety standards and improve efficiencies. Improvements will enable the company to achieve USDA standards and minimize the potential for accidents or mishaps.

Arizona

Recipient: *Heartquist Hollow Farm
Gilbert, AZ
Award Amount: \$200,000

Heartquist Hollow Farm Meat Processing Equipment Improvement Plan

The Heartquist Hollow Farm Meat Processing Equipment Improvement Plan will immediately improve the quality of equipment used every day at the plant. This grant will allow Heartquist Hollow Farm to lower the amount of time spent processing and improve the safety of the staff and increase the productivity of the plant. With improved equipment, Heartquist Hollow Farm will provide employment to approximately 10 additional team members in the town where jobs are scarce.

Arkansas

Recipient: Manna Foods Inc
North Little Rock, AR
Award Amount: \$200,000

Processing Update and Expansion for USDA Inspection

The purpose of this project is to increase processing capacity by purchasing additional modern and more efficient equipment so that the facility will achieve federal USDA inspection. After completing this expansion and passing the federal inspection, Manna Foods will be able to sell products to a wider audience of citizens across the United States.

California

Recipient: Khanh Nguyen-Winster INV
Garden Grove, CA
Award Amount: \$200,000

Request MPIRG Funds to Add Equipments, HACCP, SOP, Construction and/or Requirement for Meat and Poultry Inspection Readiness

By applying for the Federal Grant of Inspection, providing up-to-code facility, and obtaining the equipment, the expected outcomes will be an increase in food production which helps lower the food shortage insecurities of consumers, more jobs created which helps lower the unemployment rate in the

community, and more products sold by the local markets and across the United States by the major food distribution companies, which will help increase consumer spending and stimulate the economy.

Colorado

Recipient: Stagecoach Meat Company, LLC
Wiggins, CO
Award Amount: \$200,000

Stagecoach Meat Company Facility Expansion, Upgrade, and Inspection Readiness Plan Development

Stagecoach Meat Company, LLC is in the procurement phase of an 11,000 SF facility expansion and existing processing facility upgrade. As part of this project, the company will be applying for a Federal Grant of Inspection. In order to obtain a Federal Grant of Inspection, the business will need to update its current slaughter floor in order to comply with 9CFR. This includes new handling, holding, and stunning equipment to comply with 9CFR 313, as well as office space and inspection equipment (i.e. tables, meat trees, sanitation equipment, etc.) to comply with 9CFR 307. To accommodate the addition of inspection equipment and office space, a new facilities layout will be created.

Recipient: *Bountiful Ventures, LLC
La Jara, CO
Award Amount: \$200,000

Bountiful Ventures, LLC Federal Grant of Inspection Readiness- Compliance and Output Efficiencies Expansion Part 2

Bountiful Ventures, LLC dba Bountiful Meats & Processing is taking the necessary steps to offer USDA meat processing by obtaining a Federal Grant of Inspection. In order to do this the plant is upsizing the capabilities and efficiencies of their facility by constructing a new harvest floor as well as modernizing space, equipment, and supplies to meet the requirements to pass the inspection. As a result, they will be able to offer USDA processing to their rural communities and surrounding areas as well as offer local Colorado meat at retail and wholesale.

Recipient: *Wheatridge Poultry & Meats
Denver, CO
Award Amount: \$200,000

Wheat Ridge Poultry & Meats Application for Inspection Readiness and Expansion of Zero Carbon Emissions Slaughter Facility.

The need for USDA inspected slaughter and processing facilities remains high in Colorado with some processors quoting dates into summer 2023. To meet the demand of consumers and the needs of producers, additional facilities under inspection are necessary to build a sustainable and resilient food system. Wheat Ridge Poultry sought and received grant funds to obtain meat and poultry inspection and to expand domestic livestock processing capabilities. They have made considerable progress since receiving access to the awarded funds and are nearing completion on many of the original objectives.

Florida

Recipient: Modern Heritage Wholesome Foods LLC
Ocala, FL
Award Amount: \$200,000

Modern Heritage Processing USDA Readiness Endeavor

Modern Heritage Meat Processing Plant is a 10,200 sq ft. facility that provides meat processing services to local livestock producers, farmers, and ranchers. The purpose of the project is to benefit their local market of consumers, producers, and vendors by increasing the availability of fresh, affordable, high-quality meats, as well as by creating new jobs and boosting their local economy. They will also benefit other markets by adding online meat ordering to their website and offering meat delivery services nationwide. Their online ordering services would serve both individual consumers, as well as grocery stores, supermarkets, and other meat vendors on a wholesale basis.

Recipient: Pasture 714 LLC
Indiantown, FL
Award Amount: \$200,000

South Florida Poultry Processors

The purpose of the 'South Florida Poultry Processors' is to provide Pasture 714 and other small poultry farms in South Florida with access to a local slaughter and processing facility and allow them to sell to various markets in South Florida. This facility will primarily aid Pasture 714's current poultry operation and allow them to increase pasture-raised poultry production. The project requires a new facility as the current facility is only suitable for the FDACS' Limited Poultry and Egg Farm Operation Program and does not have sufficient production capacity to grow. The facility will require a new structure that provides space for collection and slaughter, processing and packaging, cold storage, storage, office space for employees and USDA employees, pick-up and delivery bays, and sanitation facilities. The expected outcome will be the construction and operations of a plant compliant with the federal grant of inspection with USDA FSIS.

Recipient: BOOZY PIG LLC
Tampa, FL
Award Amount: \$200,000

Modern Value-Added Production, Packaging, and Cold Storage Capabilities at The Boozy Pig to Achieve USDA-Inspection Readiness and Increase Local Meat Availability in Florida

The Boozy Pig is a meat processing plant proposing to upgrade their value-added packaging line to comply with FSIS standards and increase production by more than 7x during the grant period. They also propose a walk-in freezer to increase cold storage capacity by 400% and a new FSIS-compliant mobile cold storage to increase market opportunities. The project includes acquisition of an order traceability and management tool to comply with recall requirements and reduce administrative bottlenecks. The project will benefit the business and the local community.

Recipient: *Bay Lake Farms, LLC
Groveland, FL
Award Amount: \$200,000

Bay Lake Farms - Improvement and expansion project to obtain a Federal Grant of Inspection.

The Bay Lake Farms family has been in the alligator business for over 25 years, which includes managing the adult alligator population on privately owned land, alligator egg collection and farm raising alligators with a little to no waste processing/production facility. More recently they began a cattle/calf operation where animals are allowed to roam and graze freely. The goal is to expand the current market by transitioning into a state of the art, vertically integrated cattle abattoir that produces top quality custom beef and obtaining a Federal Grant of Inspection.

Recipient: *Southern Unique Sustainability LLC
Loxahatchee, FL
Award Amount: \$62,886

Southern Unique Sustainability Processing Facility Modernization, Poultry Products

Southern Unique Sustainability LLC (SUS) has been in operation since 2017 processing poultry products (ducks, chicken, and turkey). SUS was awarded the MPIRG grant in 2021 to modernize its processing facilities; during this time the cost of materials, labor, and shipping of materials needed to complete the modernization have increased significantly. SUS has started the process of obtaining the USDA grant of inspection by connecting with local USDA inspectors and begun work on modernization of facilities.

Illinois

Recipient: HARVESTER MEAT COMPANY
Canton, IL
Award Amount: \$200,000

Modernizing Processing Facilities and Value-Added Processing Equipment at Harvester Meat Co. to Reach Inspection Readiness, Boost Local Meat Production, and Increase Farmer Opportunities

Harvester Meat Company is a very small slaughter and processing plant which proposes modernizing processing equipment to boost value-added production and improve sanitary conditions. The proposal also includes a smokehouse to double smoked-meat output and several upgrade and expansion projects related to humane handling, processing, and packaging areas.

Recipient: PARIS FROZEN FOODS INC
Hillsboro, IL
Award Amount: \$200,000

Adding Food Safety Technology and Facility Upgrades to Achieve Inspection Readiness at Paris Frozen Foods

Paris Frozen Foods Inc. is a very small family-owned beef and pork slaughter and processing shop originally started in 1900, operating with approximately 8 employees. They offer State Inspected slaughter and processing services and produce various types of value-added and fresh cut meat products. While annualized growth rate has already been 100% recently, their facility is lacking key modernization necessary to help them achieve the USDA status needed to expand any further and comply with FSIS protocols. Paris Frozen Foods Inc proposes updating processing equipment, building, workplace safety and sanitation systems, all efforts that will result in substantial benefits for the business and local community.

Recipient: SALT & STRINGS BUTCHERY
Louisville, IL
Award Amount: \$200,000

Modernizing Cold Storage and Value-Added Production Capabilities at Salt and Strings Butchery to Reach Inspection Readiness and Create New Opportunities for Independent Farmers and Local Meat Consumer

Salt & String Butchery is a family-owned small meat processor that opened in October 2016, with 8 employees, offering State Inspected processing and produce various value-added and fresh cut products. While their annualized growth has recently been 20%, their facility is lacking modernization necessary to achieve the USDA status needed to expand further and comply with FSIS protocols. In this project, Salt & String Butchery proposes a modern, high-capacity smokehouse to increase value-added product offerings and comply with FSIS cooking and production standards. They also include a “Ready to Eat” Cooler that would ensure food safety and FSIS compliance regarding cold storage capacity and product separation, even as they increase production.

Recipient: Love Family Enterprises Inc
Mattoon, IL
Award Amount: \$200,000

Adding Modern Infrastructure, Cold Storage, and Value-Added Processing Equipment at Morgan’s Meat Market to Reach CIS Inspection Status

Love Family Enterprises Inc is a family-owned small beef and pork processing business originally started in 1979. They have ~12 employees. The facility is lacking key modernization necessary to help them achieve the USDA status needed to expand any further and comply with FSIS protocols. Altogether, Love Family Enterprises Inc estimates that this project will help them create 4 jobs and source meat from 284 unique farmers within a 60 mile radius of the facility. With these improvements, they estimate an increase in production capacity to 1,848,600 pounds per year.

Recipient: KEVIN W MILLER
Red Bud, IL
Award Amount: \$200,000

Upgrading Cold Storage, Value-Added, Food Safety, and Facility Capabilities at Miller’s Meat Market to Promote Inspection Readiness and Local Food Opportunities

Kevin W Miller, dba Miller's Meat Market, is a beef, pork, and poultry slaughter and processing plant. As a family-owned business originally started in November, 1958, they operate a 5,000 sq. ft. facility with approximately 6 employees. Miller’s Meat Market offers State Inspected slaughter and processing services and produce various types of value-added and fresh meat products. While their annualized growth rate has recently been 32%, their facility is lacking key modernization necessary to help them achieve the USDA status needed to expand further and comply with FSIS protocols.

Recipient: LEGACY MEATS, LLC
Sumner, IL
Award Amount: \$200,000

Meat and Poultry Inspection Readiness Grant

Legacy Meats LLC is a small beef and pork slaughter and processing plant. As a family-owned business originally started in 2017, they operate an approximately 4,500 sq. ft. facility with 6 employees, and offer custom exempt slaughter and processing services and produce various types of value-added and fresh cut meat products. Their facility is needs upgrades to get CIS status and comply with FSIS protocols.

Indiana

Recipient: ROESCHLEIN MEAT PROCESSING LLC
Rising Sun, IN
Award Amount: \$200,000

Modernizing Value-Added and Cold Storage Capabilities at Roeschlien Meat Processing to Achieve Inspection Readiness and Increase Local Meat Opportunities for Consumers and Farmers

Roeschlein Meat Processing LLC is a small slaughter and processing plant. This project includes modernizing their value-added production line to reduce food safety risks associated with outdated equipment and increase capacity by more than 2,000 pounds daily. They also include a modern, high-capacity equipment to increase packaging capacity from 24 to 600 packages per hour, and a 720-sq-ft processing area expansion and 189 sq. ft. walk-in freezer for FSIS product separation and storage temperature compliance as they grow. Roeschlein Meat Processing LLC also includes an order traceability and management tool to have strong recall abilities and reduce administrative bottlenecks.

Recipient: This Old Farm, Inc
Colfax, IN
Award Amount: \$200,000

Preparing for Federal Inspection in New 2021 Facilities Operating Next to an Existing Inspected Facility, This Old Farm, Inc.

This Old Farm's meat processing facility has grown to capacity in the current 13,000-sq-ft facility. In 2021 they built a new building to house RTE (ready to eat) storage and further processing. This building is not attached to the current building and is applying for its own Federal Grant of Inspection; it will increase capacity by 110% when complete. The new facility is 10,000-sq-ft of which 3000 sq-ft is finished space. In order to operate under inspection, the remaining 7000-sq-ft need to comply with minimum SPS standards as outlined in 416 regulations. The company projects a total growth of 110% by 2025.

Iowa

Recipient: DOUBLE A ENTERPRISES LLC
Long Grove, IA
Award Amount: \$200,000

Modernizing Processing, Value-Added, Cold Storage, and Facility Capabilities at Baetke Custom Cuts to Reach CIS Inspection Readiness and Boost Local Meat Processing in Eastern IowaIA-02

Double A Enterprises LLC is a small beef and pork slaughter and processing plant. As a family-owned business started in 2021, the business offers custom exempt slaughter and processing services and produces various types of value-added and fresh cut meat products. While their annualized growth rate has been 100% recently, the facility is lacking key modernization necessary to help them achieve the CIS status they need to expand any further and comply with FSIS protocols. Double A Enterprises LLC proposes upgrades to their cold storage to comply with FSIS requirements and boost capacity, and also new higher-capacity processing equipment that is FSIS-compliant.

Recipient: RED BARN MEAT MARKET, LLC
Lamoni, IA
Award Amount: \$200,000

New Improvements to Food Safety Technology, Facility Elements, and Equipment at Red Barn Meat Market to Achieve CIS Inspection Readiness

Red Barn Meat Market is a beef and pork slaughter and processing plant. This project includes the addition of a modern, high-capacity smokehouse that would allow the business to double their value-added product output and unlock new market opportunities in Iowa, Illinois, and Missouri. Red Barn Meat Market plans facility-wide safety and sanitation improvement to floors to meet FSIS standards. The project also includes order traceability and customer tracking tools to boost recall abilities and reduce administrative bottlenecks.

Recipient: WEST RIVER MEATS, LLC
Rutland, IA
Award Amount: \$200,000

West River Meats, LLC Proposes Addition of Livestock Holding Area and Equipment

West River Meats, LLC is a very small beef and pork slaughter and processing plant. As a locally-owned business started in January, 2022, they operate a 4,500 sq. feet facility with approximately 7 employees. They offer custom exempt slaughter and processing services and produce various types of value-added and fresh cut meat products. While their monthly growth rate has been +15% recently, their facility is lacking key modernization necessary to help achieve the CIS status needed to expand any further and comply with FSIS protocols. In this project, West River Meats, LLC proposes the addition of a holding area for livestock and adding equipment to increase capacity and ensure humane handling and inspection compliance. These efforts will result in substantial benefits for the business and local community.

Recipient: ZANKER MEATS INC
Stanhope, IA
Award Amount: \$200,000

Modern Value-Added Processing Equipment and Food Safety Technology at Stanhope Locker and Market to Achieve CIS Inspection Readiness and Increase Local Meat Production

ZANKER MEATS INC is a very small beef and pork slaughter and processing plant. As a family-owned business originally started in 1946, they operate a 9,000-sq-ft. facility with approximately 10 employees. They offer State Inspected slaughter and processing services and produce various types of value-added and fresh cut meat products. While their annualized growth rate has been 20% recently, the facility is lacking key modernization necessary to help achieve the CIS status needed to expand any further and comply with FSIS protocols.

Recipient: BAILEY BEEF PROCESSING LLC
Anita, IA
Award Amount: \$200,000

Upgrading Facilities and Processing Equipment at Bailey Beef Processing to Promote Inspection Readiness and Local Processing Opportunities for Consumers and Farmers

Bailey Beef Processing LLC is a small, family-owned beef and pork harvest and processing facility that provides fee-based meat processing services to livestock producers and manufactures value-added, fresh, and frozen cuts of meat products. Bailey Beef Processing LLC was founded in February 2022 and operates as a State Inspected facility for harvest and processing. While their annualized growth rate has

been +22% recently, the facility is lacking key improvements to help achieve the CIS status needed to expand any further and comply with FSIS protocols.

Recipient: Food Locker Service Inc
Holstein, IA
Award Amount: \$200,000

Modernizing Food Locker Service, Inc Value-Added Equipment to Reach CIS-Inspection and Increase Opportunities for Local Meat Production

Food Locker Service, Inc offers State Inspected slaughter and processing services and produces various types of value-added and fresh cut meat products. The facility is lacking key equipment necessary to help achieve the CIS status needed to expand any further and comply with FSIS protocols. Food Locker Service, Inc proposes new equipment to replace the current manual process and meet FSIS sanitary requirements. This will increase their capacity for value-added products to 125 pounds per minute, up from just 15 pounds. They also propose additional equipment for the purpose of expanding their product line of value-added products, reduce product waste, and increase workplace safety.

Recipient: Leighton Processed Meats, Inc
Leighton, IA
Award Amount: \$200,000

Adding Modern Processing and Cold Storage Capabilities at Leighton Processed Meats to Achieve Inspection Readiness and Support Local Food Production Opportunities

Leighton Processed Meats, Inc is a very small slaughter and processing plant. They are a family-owned business started in 1999 with approximately 9 employees. Leighton Processed Meats, Inc offers State Inspected Slaughter and processing services and produces various types of value-added and fresh cut meat products. While their annualized growth rate has been 15% recently, the facility is lacking key modernization necessary to help achieve the CIS status needed to expand any further and comply with FSIS protocols.

Recipient: West Liberty Locker & Processing /Suzette Vance
West Liberty, IA
Award Amount: \$200,000

New Cold Storage and Food Safety Improvements at West Liberty Locker & Processing to Achieve CIS Inspection Readiness and Boost Local Meat Availability

West Liberty Locker & Processing is very small slaughter and processing facility. As a family-owned business started in January, 2007, they have 8 employees and offer custom exempt slaughter and processing services and produce various types of value-added and fresh cut meat products. While their annualized growth rate has been 18% recently, the facility is lacking key modernization necessary to help achieve the CIS status needed to expand any further and comply with FSIS protocols.

Recipient: CJV, LLC
Gilbertville, IA
Award Amount: \$200,000

Modernizing Equipment at Gilbertville Meat Locker to Reach CIS Inspection Readiness and Boost Value-Added Meat Product Availability

CJV LLC , dba Gilbertville Locker is a very small slaughter and processing plant. They are a family-owned business started in January, 2022 and have approximately 14 employees. CJV LLC , dba Gilbertville Locker offers a State Inspected slaughter and processing services and produces various types of value-added and fresh cut meat products. While their monthly growth rate has been 20% recently, the facility is lacking key modernization necessary to help achieve the CIS status needed to expand any further and comply with FSIS protocols

Recipient: *Country Meat's, Inc
Arcadia, IA
Award Amount: \$200,000

Country Meat's Cooperative Interstate Shipment Project

Country Meat's Inc. is a state-inspected, family-owned meat slaughter and processing plant. They look to become a Cooperative Interstate Shipment facility. They offer processing of custom, retail, official cooking, and Federally inspected products for wholesale products. New labeling and scale capabilities will improve their capacity and ability to ship interstate products in full compliance with FSIS requirements. These efforts will benefit both the business and the community.

Recipient: *Bordenaros Meat Market LLC
Carroll, IA
Award Amount: \$200,000

Meat slaughter, processing and shipping facility providing wholesale & retail products to customers nationwide.

Bordenaro's Meat Market will use the MPIRG funding to complete electrical work and purchase necessary equipment to increase their slaughtering capacity. This project will allow Bordenaro's to expand their farm to the table livestock program and allow the business to ship products to wholesale and retail customers throughout the United States.

Recipient: *Weaver Meats LLC
Afton, IA
Award Amount: \$200,000

Improving Facility Design and Value-Added Capacity at Weaver Meats to Reach CIS Status

Weaver Meats is a beef and pork harvest and processing facility. Funds will support the addition of modern, high-capacity equipment and facility upgrades to comply with FSIS requirements on product separation, because currently they are separating by "time" only. This involves renovations and plumbing upgrades in the building next to the facility and connecting it to the current operation to allow for the smokehouse, processing equipment, and storage to be separated and larger. They also want to include modern equipment to separate custom and inspected products as the business grows.

Recipient: *Edgewood Locker Inc.
Edgewood, IA
Award Amount: \$200,000

Edgewood Locker Refrigeration System Modernization and USDA Transition

The Edgewood Locker will invest in a new refrigeration system. This refrigeration improvement will allow for products to be at 35 degrees within 18 hours (six hours quicker than the current system). There is strong demand from customers to increase processing capacity. This improvement will enable conversion of an existing room into a product cooler space, allowing increased production capacity. Upgrades to the refrigeration will support The Edgewood Locker's attainment of USDA Federal Grant of Inspection.

Kansas

Recipient: *Schenker Family Farms Inc.
McCune, KS
Award Amount: \$200,000

Kansas Meat Processing Expanding from USDA Inspection

The McCune facility operates as a processing, distribution staging , and cold storage area for Schenter Family Farms, Inc. The company is seeking USDA inspection for the facility so that it can expand the market for its specialty foods beyond current consumer-direct channels. Having a USDA Inspected product would allow the company to sell their value-added processed products through additional distribution channels, such as smaller retail and wholesale markets. Grant Funds will be used to get the facility ready for Inspection. Grant funds will be used to expand the staging, loading and cold storage areas to ensure correct segregation of their value-added fresh/refrigerated and frozen products.

Recipient: *BD Meats Inc
Yoder, KS
Award Amount: \$200,000

Cooked Product Food Safety Improvements for Federal Inspection and Packaging Capacity Increase

In this projec, BD Meats, Inc. will continue with the goal of becoming federally inspected. The company will work with FSIS to ensure the plan is designed to meet all requirements and upon completion of the project they will be federally inspected. They will also invest in cooler expansion and a small expansion and renovation to allow for close location of the existing and new smokehouses. And improve the food safety of cooked products..

Recipient: *Dieck's, Inc.
Clay Center, KS
Award Amount: \$200,000

MPIRG DIECK'S, INC.

The purpose of the project is to increase production. This will aid local producers in marketing their products in the "Farm to Fork" movement nationwide. With the addition of advanced technology in protein fabrication, the new processing equipment added to the current processing line will increase capacity and efficiency while delivering a more superior product. This will allow them to aid customers and showcase just how great rural America's products are produced.

Recipient: *Circle P Processing LLC
Waterville, KS
Award Amount: \$200,000

Facility Upgrades to Ensure a Granted USDA Inspection

The purpose of this project is to ensure that the company is granted a USDA inspection that will allow them to grow and help producers and consumers by increasing capacity. After completing this update and passing the Federal inspection, Circle P Processing will be able to meet the needs of clients wanting to sell meat products throughout the United States.

Recipient: OZ LLC
Overland Park, District 03
Award Amount: \$200,000

Meat and Poultry Inspection Readiness Grant for Oz LCC

The goal of OZ LCC to develop new markets by expanding into untapped new territories by increasing beef processing capacity and transporting the beef safely to current and new customers. The project will help the business obtain a Federal Grant of Inspection by modernizing the businesses facilities and gaining grant support staff. OZ LCC desires to increase their current capacity and better meet consumer and producer demands by hiring grant project-related personnel, leasing a larger refrigerated truck, and increasing its ability and processes to provide better food safety.

Kentucky

Recipient: Markwell Deer Processing LLC. Dba. Markwell Beef
Lawrenceburg, KY
Award Amount: \$193,395

Equipment upgrades providing more output, customer base, employees and allowing for USDA grant application

Markwell Deer Processing LLC has decades of experience in the meat cutting industry, which will help with the training of future cutters, sausage makers, and packaging employees. The project includes new sausage making, smoking, curing and packaging equipment, and updated coolers and freezers. These improvements will allow the facility to be open on a full time rather than a part time basis. This will allow for the acceptance of a backlog of livestock animals from farmers and other producers, providing individuals an opportunity to process their meats from sources outside conventional retail grocery stores. The full-time opening will also give the facility the opportunity to work toward a USDA approval for even further expansion.

Louisiana

Recipient: PARISH MEAT PROCESSING, LLC
Sibley, LA
Award Amount: \$200,000

New Value-Added Processing and Packaging Capabilities and Facility Safety Improvements to Achieve Inspection Readiness at Parish Meat Processing

Parish Meat Processing, LLC is a slaughter and processing plant. They are a farmer-owned business with approximately 10 employees which offers State Inspected slaughter and processing services and produces various types of value-added and fresh cut meat products. The facility is lacking key

modernization necessary to help achieve the USDA status needed to expand any further and comply with FSIS protocols. In this project, Parish Meat Processing, LLC proposes the addition of modern, high-capacity, FSIS-compliant processing, smokehouse, and packaging equipment that will scale up production as much as threefold while maintaining food and worker safety. Altogether, this project will help create 10 jobs and source meat from 114 unique farmers within a 100-mile radius of their facility.

Recipient: *Eunicen Superette, Inc.
Eunice, LA
Award Amount: \$200,000

Eunice Superette transition project from state-inspected facility to USDA-inspected facility.

Eunice Superette is a small multiple-species harvest and processing plant that provides fee-based processing services to producers and manufactures processed meat for sale, direct-to consumer and to wholesale distribution or retail customers. The company is the largest locally owned processing plant in the state. They are committed to sourcing and producing high quality local products to local customers in a safe and clean environment. The mission is to provide tailored processing services to meet any need.

Maine

Recipient: Olde Haven Farm LLC
Chelsea, ME
Award Amount: \$200,000

Olde Haven Farm HACCP Development and Processing and Storage Facility Expansion

Olde Haven Farm (OHF) is a diverse livestock and vegetable farm in central Maine and one of the largest pasture-based pork operations. Since 2017, OHF has processed their own meats under a Maine retail exemption license. They are seeking the resources necessary to expand capacity and operate their facility under the CIS program. This will make processing services more available to other livestock growers in both Maine and New Hampshire where there is unmet demand for inspected processing capacity. Smaller livestock growers in the region are finding it very challenging to access fully inspected meat processors required to support retail sales.

Recipient: Fork Food Lab
Portland, ME
Award Amount: \$200,000

Fork Food Lab: Developing Meat Processing Capacity for Wholesale Distribution of Maine-made Products

In 2022, Fork Food Lab, a shared-use kitchen incubator, will expand to a 42,000-sq-ft facility designed to meet the requirements for a Federal Grant of Inspection. The missing piece in this expansion project is the procurement of specialized equipment for meat and poultry processing. MPIRG will allow Fork Food Lab to 1) develop the first shared-use kitchen facility in New England with dedicated space for meat processing that has obtained a Federal Grant of Inspection; 2) assist 5 meat and poultry processors to obtain their own Federal GOI for wholesale distribution; 3) assist 5-8 meat and poultry processor startup operations; and 4) institutionalize training and technical assistance protocols that create a continuous pipeline of meat and poultry processors positioned for wholesale.

Recipient: *Hatch's Custom Meat Cutting, LLC
Crystal, ME
Award Amount: \$199,949

Hatch's Custom Meat Cutting Infrastructure and Processing Capacity Expansion Continuation for CIS Compliance

The MPIRG funding will provide Hatch's Custom Meat Cutting, LLC with the resources needed to continue with their expansion and to successfully increase processing capacity and accommodate a larger volume of livestock. This expansion will allow for segregation between the cutting and packaging areas, putting in place further safeguards to promote food safety and quality assurance, and decreasing the risk of cross contamination. The project will allow for greater operational efficiencies, as well as the physical space to hire and accommodate more employees. This expansion will also accommodate larger capacity packaging and specialized processing equipment needed in order to increase production capacity and improve services by offering new products, allowing the business to be more competitive with larger facilities and increase their appeal to regional customers.

Recipient: *Nest & Mullen LLC
Kennebunk, ME
Award Amount: \$200,000

Nest and Mullen LLC Meat and Poultry Readiness Grant Program 2022

Nest and Mullen LLC has been a small family run processing business since the late 1920s. On September 17th, 2020, they suffered a devastating fire that destroyed the 50' x 60' plant. The building was a total loss and with appointments already stretching over a year out, they were forced to close until they could build a small 16' x 30' temporary building. The temporary building is too small to use long-term as it lacks space, a cooler, a freezer and a rail system. They have been renting space from a neighboring plant, using temporary refrigerators/freezers and using refrigerated trucks and trailers to hold product. They have secured funding to build a new State Inspected Plant, but they are a long way from having the equipment and interior finishes to operate. With this grant and 5 generations of experience in the industry they can have hope at continuing on in the business.

Recipient: *Rooney's Meat Shop, LLC
Mapleton, ME
Award Amount: \$200,000

Increasing Rooney's Meat Shop Processing Capacity and Food Handling Safety

Rooney's Meat Shop LLC is a home-based Custom Exempt slaughterhouse and processing facility in rural Northern Maine. Rooney's Meat Shop LLC will use the MPIRG grant funds to expand capacity by adding various meat processing equipment to their facility. The funds will also be used to purchase and install refrigeration equipment necessary for cooling the cutting room floor which is needed in order to receive a Federal Grant of Inspection. Funds will also be utilized to construct a live animal holding and dispatch area to improve worker safety and humane handling of livestock.

Massachusetts

Recipient: *Reed Farm, LLC
Sunderland, MA
Award Amount: \$200,000

Expanding Poultry Production in the Northeast through USDA Inspection

The purpose of this project is to build upon Reed Farm's existing infrastructure and recent upgrades towards USDA certification to improve its capacity and efficiency, maintain strong inspection and food safety standards. Also, to obtain a larger commercial presence and increase access to poultry processing for small farms, new and beginning farmers, veterans, and socially disadvantaged producers.

Michigan

Recipient: BELLINGAR PACKING & ASSOCIATES INC
Ashley, MI
Award Amount: \$200,000

Modernizing Equipment at Bellingar Packing & Associates to Reach Federal Inspection Readiness, Boost Local Food Availability, and Increase Small Farmer Opportunities

Bellingar Packing and Associates Inc. is a very small, slaughter and processing shop. Bellingar Packing and Associates is a family-owned business started in May, 1977. They offer State Inspected slaughter and processing and produce various types of value-added and fresh cut meat products for retail and wholesale. Their annualized growth rate has been 40% recently, but the facility is lacking key modernization necessary to help achieve the USDA status needed to expand any further and comply with FSIS protocols.

Recipient: COUNTRY SMOKE HOUSE
Almont, MI
Award Amount: \$200,000

Investing in Food Safety and Value-Added Product Packaging at Country Smokehouse, Inc. to Achieve Inspection Readiness and Support Local Food Opportunities for Farmers and Consumers

Country Smoke House is a family-owned beef, pork, and poultry processing business started in 1991. They offer Custom Exempt Processing services and produce various types of value-added and fresh cut meat products. While their growth has been +38% recently, the facility is lacking key upgrades and professional support to help achieve the USDA status needed to expand any further and comply with FSIS protocols. Country Smoke House proposes to add a modern, high-capacity packaging line, increase sanitary conditions, and engage with HACCP food safety expert. These efforts will benefit the business and local community.

Recipient: CLEAR WATER MEATS
Eau Claire, MI
Award Amount: \$200,000

Revitalizing Infrastructure and Equipment at Clear Water Meats to Achieve Inspection Readiness and Support Value-Added Meat Production in Michigan

Clear Water Meats is a very small beef, pork, and poultry processing plant. As a family-owned business started in 2015, they operate a 4,600-sq-ft facility with approximately 3 employees. Clear Water Meats offers State Inspected Processing services and produces various types of value-added and fresh cut meat products. While their annualized growth rate has been 50% recently, the facility is lacking key modernization necessary to help achieve the USDA status needed to expand any further and comply with FSIS protocols.

Recipient: Thomas Elliott
Jackson, MI
Award Amount: \$200,000

Veritas Vineyard LLC, Grand River Butcher MPIRG Project

Thomas Elliott (Veritas Vineyard, LLC) proposes to increase the processing capacity of the Grand River Butcher facility and obtain a Federal Grant of Inspection from USDA. The facility modifications and federal inspection will allow them to increase volume, expand to new wholesale markets and help fill the demand of processing for farmers. The needed processing will grow local Michigan beef production by working closely with small farms and ranches to insure continued growth of Michigan beef and agriculture products.

Recipient: MARROW
Detroit, MI
Award Amount: \$200,000

Value-Added Equipment Modernizations at Marrow Detroit to Support Inspection Readiness and Local Food Opportunities in Urban Michigan

Marrow is a small processing plant whose goal is to be an exemplary meat company that advances the ethical and sustainable meat movement in Michigan and the region. Marrow proposes upgrades to their value-added production to comply with FSIS protocols on production and safe handling while increasing capacity and a new smokehouse to comply with FSIS rules on food temperatures during processing. These efforts will benefit the business and local community through increasing food access in a historically underserved community. They will increase weekly production by 8 head equivalents to beef and 56 hogs. During the grant period, this will result in \$3,307,200 pounds of new meat production meat capacity at their new facility.

Recipient: MERINDORF MEATS INC
Mason, MI
Award Amount: \$200,000

Modernizing Value-Added Processing Equipment, Food Safety Protocols, and Facility Features to Achieve Inspection Readiness and New Opportunities for Local Meat Production

Merindorf Meats Inc. is a meat processing plant proposing to add a new smokehouse and snack stick cutter to boost value-added production and maintain compliance with FSIS protocols. The proposal also includes required facility improvements to walls, doors, and floor surfaces to meet FSIS specifications. Finally, Merindorf Meats Inc proposes retaining a food safety expert to develop their plans and oversee transition to USDA status.

Minnesota

Recipient: Waseca Morgan's Meat Market LLC
Waseca, MN
Award Amount: \$200,000

New Value-Added Meat Production Additions and Facility Improvements to Boost Food Safety, Capacity, and Inspection Readiness at Waseca Morgan's Meat Market

Waseca Morgan's Meat Market LLC is a Beef and pork very small processing plant. As a family-owned business originally started in 2003, they have approximately 10 employees. They offer Custom Exempt Processing services and produce various types of value-added and fresh cut meat products. While their annualized growth rate has been 25% recently, the facility is lacking key modernization necessary to help achieve the USDA status needed to expand any further and comply with FSIS protocols. In this project, Waseca Morgan's Meat Market proposes a modern, high-capacity smokehouse to maintain regular and even temperature during cooking and increase value-added production. They also propose a series of facility improvements to comply with FSIS product separation requirements and utility improvements to handle increases in production and ensure the proper, safe functioning of the smokehouse.

Recipient: *Neighbor's Meats, LLC
New Richland, MN
Award Amount: \$200,000

Federal Food Safety Inspection Upgrade – Phase 1

Neighbor's Meats, LLC is pursuing the Food Safety Inspection Upgrade to enable it to become a federally inspected slaughtering and processed meats retail facility. Becoming a federally inspected facility will assist local producers get the product they generate on the plates of local restaurants and food trucks as well as schools. It will open the door to sharing their quality products to a greater clientele in the region and beyond. This will provide an opportunity for local producers to sell their animals locally, thus lowering the carbon footprint created by shipping them to processing plants many miles away. Becoming a federally inspected facility will provide an additional slaughter facility in the region should a pandemic or similar situation cause major processing facilities to close again.

Missouri

Recipient: REIS MEAT PROCESSING INC
Jackson, MO

Award Amount: \$200,000

Upgrading Facilities at Reis Meat Processing to Promote Inspection Readiness and Local Food Opportunities

Reis Meat Processing Inc. is a very small slaughter and processing plant. While their annualized growth rate has been 32% recently, the facility is lacking key modernization necessary to help achieve the USDA status needed to expand any further and comply with FSIS protocols. In this project, Reis Meat Processing Inc proposes new equipment to increase processing capacity and improve workplace safety, FSIS compliance, and efficiency. They also propose the addition of facilities plumbing, and HVAC for FSIS personnel and employee welfare space.

Recipient: Fair Play Fine Meats LLC
Fair Play, MO

Award Amount: \$200,000

Upgrading Infrastructure, Cold Storage, Value-Added Processing Equipment and Food Safety Technology at Fair Play Fine Meats to Reach CIS Inspection Status

Fair Play Fine Meats LLC is a very small beef and pork slaughter and processing plant. As a local business started in 2021, they offer State Inspected slaughter and processing services and produce various types of value-added and fresh cut meat products. While their annualized growth rate has been strong recently, the facility is lacking key modernization necessary to help achieve the CIS status needed to expand any further and comply with FSIS protocols.

Recipient: J-H CATTLE, LLC
Joplin, MO

Award Amount: \$200,000

Modernizing Processing, Food Safety, and Product Handling Capabilities at J-H Cattle Co. and Meat Store to Help Achieve Inspection Readiness

J-H Cattle, LLC offers Custom Exempt Processing services and produces various types of value-added and fresh cut meat products. While their annualized growth rate has been 100% recently, the facility is lacking key modernization necessary to help achieve the USDA status needed to expand any further and comply with FSIS protocols. In this project, J-H Cattle, LLC proposes upgrades to food preparation and loading dock areas to increase food safety and handling compliance with FSIS standards while increasing capacity.

Recipient: Von Allmen Processing
Thayer, MO

Award Amount: \$200,000

VonAllmen Processing CIS Readiness

VonAllmen Processing is a small, family-owned Custom Exempt processing plant that opened in January, 1976. They will use the MPIRG grant to become CIS inspected under the state of Missouri. Becoming CIS inspected will allow VonAllmen Processing to better serve local livestock producers and consumers. Due to their facility's age, it is in need of updating to meet the strict inspection standards, including noncontact food surfaces. Facility updates proposed include new equipment, replacement of walls,

covering of surface rust and exposed wood, and replacement of cut tables. Due to FSIS requirements involving separation of products, they plan to install an addition to the current chill cooler.

Recipient: Tom's Slaughter House
Montreal, MO
Award Amount: \$200,000

Equipment Updates for Federal Grant of Inspection

Tom's Slaughter House is a small livestock slaughter and processing facility that provides custom meat processing services to livestock producers and hunters and also offers retail products for customers. By completing a Federal Grant of Inspection, they will be able to expand their geographic region for processing and sales. Updated Equipment is also necessary for Federal inspection as official and unofficial establishments must keep custom exempt operations separate and apart from any Federal inspected operations (per 9 CFR 303.1(a)(2)(ii) code).

Recipient: LEGACY MEATS CO LLC
Verona, MO
Award Amount: \$200,000

Modernizing Equipment at Legacy Meats to Reach Inspection Readiness and Support Local Food Production

Legacy Meats Co LLC is a very small beef and pork slaughter and processing plant. As a family-owned business originally started in 2017, they operate an approximately 4,500 sq. ft. facility with 6 employees. Legacy Meats Co LLC offers Custom Exempt slaughter and processing services and produces various types of value-added and fresh cut meat products. While their annualized growth rate has been 100% recently, the facility is lacking key modernization necessary to help achieve the CIS status needed to expand any further and comply with FSIS protocols.

Recipient: *Hermann Wurst Haus, LLC
Hermann, MO
Award Amount: \$200,000

HERMANN WURST HAUS ENTERS PHASE II UPGRADES TO ACHIEVE CIS-INSPECTION READINESS

Hermann Wurst Haus, LLC is a specialty meat processing company. With a robust store and deli, and the support of Hermann's tourism, the processing facility is in a strong position to expand sales into other states through the CIS program by meeting compliance and being selected to participate in the program. Currently in the CIS inspection process, having finished the Missouri Dept of Agriculture Food Safety Assessment, this grant will allow the company to finalize necessary upgrades per the assessment, meet the CIS compliance, and prepare for the increased shipping demands. Phase II upgrades include improved packaging equipment and freezer storage, enhanced cooling and venting system, and facility improvements to meet safety standards.

Recipient: *Morning Glory Farms, LC
Blackwater, MO
Award Amount: \$100,000

To complete the expansion of processing facility to obtain a grant of inspection under a Cooperative Interstate Program.

Morning Glory Farms produces and finishes beef for slaughter, and currently operates as a MO state inspected facility with HACCP plans in place to for beef biltong and to package raw Intact meat. After initial intent to sell to institutions was thwarted by COVID reductions in institutional purchasing,

Morning Glory Farms sought and obtained Missouri state inspections status in order to produce other value-added products for wholesale/retail sales and purchased additional equipment to produce beef biltong and bone broth. They used the first round of MPIRG funding to purchase equipment to begin manufacturing snack sticks, & complete their storefront with intent of obtaining CIS inspection for biltong. This MPIRG funding will be used to convert a storage space to accommodate a packaging/shipping area to support attainment of a grant of CIS inspection. The grantee will also add pork, lamb & other value-added products for its growing customer base.

Montana

Recipient: Grotto Meats LLC
Bozeman, MT
Award Amount: \$177,324

Grotto Meats expansion project to obtain a USDA Grant of Inspection and increase production capacity

Grotto Meats is inspired to create the finest hand-crafted charcuterie to reflect and preserve the beauty of Montana. Grotto Meats' expansion project will allow them to expand processing space, making necessary updates to receive a USDA Grant of Inspection, which will open many new markets. Their expansion project will increase dry-curing capacity by 4x, provide a dedicated room for packaging ready-to-eat products, and provide more refrigeration for processing.

Recipient: S Ranch Meats, LLC
Hardin, MT
Award Amount: \$200,000

Increase Access to Quality Meats in Historically Underserved Community by Achieving GOI and Upgrading Facility

S Ranch Meats, LLC seeks a GOI for a second processing facility located in a historically under served community. Currently, S Ranch Meats is the owner of the only USDA Certified slaughter and processing facility located within the Crow Indian Reservation, an area spanning approximately 3,600 square miles and home to more than 11,000 Native Americans.

Recipient: *BMB Ventures, LLC
White Sulphur Springs, MT
Award Amount: \$200,000

B&C Farm LLC - Supplemental Facility Improvements to Achieve Federal Grant of Inspection

BMB Ventures LLC dba Rawhide Meats will use the USDA grant to obtain a Federal Grant of Inspection under FMIA. They will accomplish this by 1) Expanding and upgrading the slaughter and livestock holding area and 2) upgrading equipment that will meet FMIA requirements and allows increased capacity. BMB Ventures, LLC is a small, state inspected slaughter and meat processing facility located in a small, under-served community. They currently employ 11 people and are ready to expand into additional retail markets. They provide processing services for approximately 75 local ranchers, who have been asking BMB Ventures, LLC to obtain a Federal Grant of Inspection to open new markets.

Nebraska

Recipient: BORCHARD CUSTOM CUT AND PROCESSING, L.L.C.
Benkelman, NE

Award Amount: \$200,000

Upgrading Value-Added Processing Equipment Borchard Custom Cut and Processing to Reach Inspection Readiness and Encourage Meat Supply Chain Diversity

Borchard Custom Cut and Processing, LLC is a very small beef and pork slaughter and processing plant. Their facility is lacking modern equipment necessary to help achieve the USDA status needed to expand any further and comply with FSIS protocols. In this project, Borchard Custom Cut and Processing, LLC proposes modern, high-capacity equipment for processing and packaging. These efforts will result in substantial benefits for the business and local community.

Recipient: *GENTERT PACKING COMPANY
Holstein, NE

Award Amount: \$200,000

Food Safety and Facility Improvement Project

Gentert Packing Company is a veteran-owned small slaughter and processing plant. Their annualized growth rate has recently been 175%. This facility is lacking modernization necessary to achieve the USDA status needed to expand and comply with FSIS protocols. In this project, Gentert Packing Company proposes hiring food safety experts to aid in inspection readiness and preparation that will involve various food safety and facility plans and improvements. Cold storage and freezer improvements will double capacity and provide compliance temperature requirements. With these improvements, they estimate an increase in production capacity to 988,000 pounds each year.

New Jersey

Recipient: *Lima Family Farms, Inc.
Hillsborough, NJ

Award Amount: \$200,000

Improving the capacity of the Lima Family Farms to obtain a Federal Grant of Inspection for expanded facilities to slaughter, process, and cut and wrap the beef and pork raised at Lima Family Farms.

The Lima Family Farms owns and operates a 350 acre farm in Central New Jersey. Lima Family Farms has worked with USDA officials, local permitting authorities, and an architect who is in the process of submitting building drawings that will allow for the retrofit of an existing well, septic system, and pole building to expand poultry facilities and add the capacity to process beef and pork on site. This grant application would also fund the additional equipment needed to process, cut and wrap, and do value added work with pork and beef for retail sale at their farm market.

New Mexico

Recipient: Hurst Farms Meat Co LLC
Roswell, NM

Award Amount: \$200,000

Hurst Farms Meat Co compliance with the USDA requirements to process and package cattle for retail and wholesale to help the local chain supply Project.

Hurst Farms Meat Co is a 2600 sq ft packaging and processing plant that processes raw meat (beef). The plant will process is five head of beef cattle per week, purchased from local ranchers and small farmers in the immediate area. The business expects to have five employees conducting processing and packaging services. Hurst Farms will sell wholesale and retail beef products. The Business will open a meat market at this facility for sale to the public and are seeking wholesale contracts from local school districts, prisons, and other wholesale providers such as grocery stores and restaurants.

Recipient: A M MEAT PROCESSING
Alamogordo, NM

Award Amount: \$200,000

Modernizing Processing, Storage, and Smoked Product Capacity at A&M Meat Processing to Help Achieve USDA Status

A M Meat Processing is a small slaughter and processing plant. As a family-owned business started in January 2020, their 4 employees operate a ~2,880 sq. ft. facility. A M Meat Processing's facility is lacking modernization necessary to achieve the USDA status needed expand and comply with FSIS protocols. This project will create 10 jobs and source meat from 114 farmers within a 220-mile radius of their facility. With these improvements, they estimate an increase in production capacity to 1,297,920 pounds each year during the grant period and these efforts will result in substantial benefits for their business and local community.

New York

Recipient: Gregory Hangac Jr.
Milan, NY

Award Amount: \$199,662

Down the Road Butchery's expansion to prepare for Federal Inspection for a multi-species processing facility

The purpose of the project is to improve upon and expand Down the Road Butchery's facility, which currently functions as a seasonal deer processing facility. The goal is to obtain a Grant of Inspection from the USDA as a cut and wrap and sausage production facility processing beef, lamb, and pork in order to expand processing capacity for small-scale livestock farmers in the Berkshire-Taconic, Hudson Valley, and Catskill regions. In order to reach this goal Down the Road Butchery needs to make improve and expand the plant, including building accommodations for FSIS inspectors and expanded staffing; additional space and equipment for increased processing capacity; purchasing and installing a larger holding tank for wastewater; and widening and paving the driveway and parking area.

North Carolina

Recipient: Rainbow Meadow Farm dba Whiskey Pig Craft Butchery
Snow Hill, NC
Award Amount: \$200,000

Expanding Meat Processing in Eastern North Carolina

Rainbow Meadow Farms, LLC, dba Whiskey Pig Craft Butchery, has been processing meat for over four years. In 2021, the company processed over 120,000 pounds of beef, lamb, pork, chicken, turkey, and rabbits. Almost all of the meat processed is raised on the 10th generation family farm in Eastern North Carolina. Whiskey Pig is expanding its processing facility so that it can become USDA Inspected. This will allow the company to enter new retail and foodservice markets. Whiskey Pig is requesting funds for expenses needed to expand its processing facility and become USDA inspected. Funds will be spent on supplies, equipment, and contractual expenses.

Recipient: Yakub Ahmed Adam
Marble, NC
Award Amount: \$200,000

Upgrade facility to meet USDA standards

The purpose of this project is to modernize Adam Farm's facility to obtain a Federal Grant of Inspection. Their current facility will not pass a USDA inspection without improvements and new equipment. The slaughtering and processing rooms will be upgraded to meet USDA standards. This will include creating an office for USDA Inspectors, filing storage for records and an area for testing.

North Dakota

Recipient: Memas Meats LLC
Berthold, ND
Award Amount: \$200,000

New Value-Added Processing and Facility Improvements at Mema's Meats to Reach Inspection Readiness and Increase Production

Memas Meats LLC is a very small beef and pork slaughter and processing plant. As a family-owned business originally started in December 2020, they operate a 7,600 sq- ft facility with approximately 11 employees. Memas Meats LLC offers State Inspected slaughter and processing services and produce various types of value-added and fresh cut meat products. While their annualized growth rate has been 20%, the facility is lacking key modernization necessary to help achieve the CIS status needed to expand any further and comply with FSIS protocols. In this project, they propose upgrading processing equipment to reduce food safety risk and ensure compliance with FSIS standards. They also propose enclosing holding capacity to ensure the facility meets FSIS humane animal handling standards. These efforts will result in substantial benefits for the business and local community.

Recipient: *Spruce Hill Meats LLC
Bowman, ND
Award Amount: \$199,382

Spruce Hill Meats CIS Compliance

Spruce Hill Meats, after changing ownership in 2020, has spent the last 20 months renovating and modernizing its facility in an effort to become a CIS compliant meat processing facility. In 2021 Spruce Hill Meats received \$200,000 in the first round of the Meat and Poultry Inspection Readiness Grant to modernize meat smoking equipment, build a meat smoking addition, upgrade various equipment, and hire a HACCP consultant. The scope of work for this initial grant will continue until 2024 and Spruce Hill Meats will continue to progress on these goals.

Ohio

Recipient: HURDWELL LLC
Arlington, OH
Award Amount: \$200,000

Making Inspection Readiness Upgrades on Packaging, Cold Storage, and Value-Added Processing Equipment at Hurdwell to Boost Market Opportunities and Local Food Production

Hurdwell LLC is a 100% female-and-locally-owned regenerative-focused facility offering whole animal butchery, custom processing and aggregating services for farm-to-family meat. They offer custom exempt processing services and produce various types of value-added and fresh cut meat products. While their annualized growth rate has been 100% recently, the facility is lacking key modernization necessary to help achieve the CIS status needed to expand any further and comply with FSIS protocols.

Recipient: BUCKEYE MEATS & PROCESSING, LLC
Hamler, OH
Award Amount: \$200,000

Cold Storage, Value-Added Processing, Sanitation, and Livestock Handling Inspection Readiness Upgrades At Buckeye Meats & Processing To Increase Capacity and Support Local Food Opportunities

Buckeye Meats & Processing, LLC is a very small beef and pork slaughter and processing plant. They are a family-owned business started in September, 2020. Buckeye offers state inspected slaughter and processing services and produce various types of value-added and fresh cut meat products. While their annualized growth rate has already been 12% recently, the facility is lacking key modernization necessary to help them achieve the CIS status needed to expand any further and comply with FSIS protocols.

Oklahoma

Recipient: BARNES COMPANY LIMITED LLC
Pryor, OK
Award Amount: \$200,000

Upgrading Infrastructure, Cold Storage, and Equipment at Mayes County Processing to Reach Inspection Status and Support Local Meat Opportunities for Consumers and Farmers

Barnes Company Limited LLC is a beef and pork slaughter and processing plant. In this project, they propose a new incinerator to handle offal from increased production, a key growth limiter currently. The project also includes a cold storage addition to boost capacity while simultaneously ensuring compliance with FSIS requirements on cooling times and protocols. The business will also add a equipment to support the modernization and capacity of value-added production.

Recipient: Rainey's Custom Butchering
Ramona, OK
Award Amount: \$200,000

Rainey's Custom Butchering Slaughterhouse Modernization and Expansion to Increase Capacity within Organization, Customer Base, and Community

Rainey's Custom Butchering currently operates in a 6000 sq. ft. slaughter and processing plant which currently holds a state inspection license allowing processed meat to be sold within the state of Oklahoma. The slaughterhouse is entering into a modernization phase with the remodeling, the addition of a third chill room and upgrading their customer management software. These upgrades will allow the plant to apply for a Federal Grant of Inspection allowing the meat processed in the plant to be sold across state lines.

Recipient: Muscogee (Creek) Nation
Okmulgee, OK
Award Amount: \$199,932

DANR Meat and Poultry Inspection Readiness Project

Looped Square Meat Co. is a 25,0000 square foot slaughter, processing and retail facility owned and operated by the Muscogee (Creek) Nation (MCN). Located at the heart of the MCN reservation, Looped Square Meat Co. sits in a food desert and provides a much-needed food source of fresh and frozen meat, poultry and other foods in northeastern Oklahoma. In the USDA process several issues were discussed for correction prior to eligibility for USDA Grant of Inspection. The grant proposal seeks to remedy these issues to receive a federal grant of inspection.

Recipient: AMERICAN HERITAGE BEEF CO LLC
Nowata, OK
Award Amount: \$200,000

Revitalizing Infrastructure and Equipment at American Heritage Beef Co to Achieve Inspection Readiness

American Heritage Beef Company LLC is a family business with approximately 12 employees that began operations in March, 2021. They offer State Inspected processing and generate various types of value-added products. While their annualized growth rate has been +20%, they are lacking key modernizations necessary to help achieve the USDA status needed to expand any further and comply with FSIS protocols. In this project, they propose improvements to their processing area to help improve

workplace safety, FSIS compliance, and production. They also propose modern harvest area improvements to increase capacity while maintaining compliance with FSIS humane handling rules. They will double cold storage with this project to improve compliance with cooling time requirements, and retain a food safety expert to help reach USDA compliance.

Recipient: HOMEGROWN LG OK LLC
Locust Grove, OK
Award Amount: \$200,000

Modernizing Processing Equipment and Food Safety Technology at Homegrown Processing to Reach Inspection Readiness and Boost Value-Added Meat Product Availability

Homegrown LG OK LLC, is a family-owned very small processing plant which began operations in September 2021. They offer State Inspected processing services and generate various types of value-added products. Their facility needs modernization to help achieve the USDA status needed to expand and comply with FSIS protocols. In this project, they will procure new machines that are easily cleaned and sanitized to comply with FSIS requirements while simultaneously increasing capacity and use professional food safety technology and consulting to ensure they can obtain their USDA status and take advantage of interstate sales opportunities. This plan will increase weekly production substantially during the grant period, resulting in higher production capacity in rural, low access areas. They estimate that this project will help create 4 new jobs and engage 114 unique farmers within a 40-mile radius of the facility.

Oregon

Recipient: THE BUTCHER SHOP INC
Eagle Point, OR
Award Amount: \$199,927

Investing in Food Safety Technology, Facility Improvements, and Modern Value-Added Equipment to Achieve Inspection Readiness and Increase Production at The Butcher Shop

The Butcher Shop Inc. is a processing plant and family-owned business that began operations in 1999. They have 8 employees offering State Inspected processing services and generating various types of value-added products. While their annualized growth rate has been 50% recently, the facility is lacking the key modernization necessary to help achieve the USDA status needed to expand any further and comply with FSIS protocols. In this project, they propose upgrades to the labeling and retail cold storage capabilities for FSIS compliance. They also propose value-added equipment to increase production capacity and comply with FSIS on safe and sanitary production.

Recipient: *BIG HORN MEAT INC
Jefferson, OR
Award Amount: \$200,000

Big Horn Meat Inc. upgrade of equipment to help facilitate federal inspection approval.

Big Horn Meat Inc. proposed project will be used to upgrade the current facility. Upgrades include smoke house upgrade and additional processing equipment. The first offering of the Meat and Poultry Inspection Readiness Grant focused on increasing the number of animals being processed. Big Horn Meat Inc. is in the process of accomplishing this goal.

Pennsylvania

Recipient: Community Kitchen Pittsburgh
Pittsburgh, PA

Award Amount: \$184,500

Increase Access to Training, Jobs, and Product thru Expansion of Processing Facility in Underserved Community

Community Kitchen Pittsburgh is a 501c3 nonprofit workforce development agency centered on food industry jobs. They operate on a social enterprise model, with foodservice businesses providing revenues to support their programs and the foundation for applied training in an on-the-job setting. The target population for their workforce training is underserved individuals from non-traditional populations, including women, people of color, socio-economically disadvantaged individuals, individuals who were previously incarcerated, and individuals experiencing multiple barriers to employment. Community Kitchen Pittsburgh will use MPIRG funding to expand their processing capacity and sell the resulting raw product to consumers in their community who lack market or source of fresh meat.

Recipient: CHAPEL FORD FARM LLC
Gettysburg, PA

Award Amount: \$200,000

Modernizing Harvest, Processing, Cold Storage, and Facility Design at Chapel Ford Farm to Reach USDA Inspection Readiness and Support Local Poultry Processing Opportunities in Pennsylvania

Chapel Ford Farm LLC is a very small processing plant located in a low-income, low-access area. They are a family-owned business which began operations in 2020. They offer Custom Exempt processing services and generate various types of value-added products. The facility is lacking the key modernization necessary to help achieve the USDA status needed to expand any further and comply with FSIS protocols.

Recipient: Unified Fields, Inc.
Pittsburgh, PA

Award Amount: \$200,000

Improving Safety and Capacity with A More Efficient Mobile Slaughter Unit

Founded in 2020 by an industry worker with 20 years experience, Unified Fields offers custom exempt mobile processing to local producers. In order to obtain a larger commercial presence, improve efficiency, increase access for smaller farms, and make more wholesome local products available to consumers, Unified Fields aims to obtain a federal grant of inspection for operations. The project will improve the safety and capacity of the mobile unit, allowing them to comply with regulations by formalizing and documenting standard operating procedures, sanitation standard operating procedures, HACCP plans, and other food safety practices.

South Dakota

Recipient: C9 Enterprises LLC
Wall, SD

Award Amount: \$185,430

C9 Enterprises LLC, dba Wall Meat Processing - Equipment Upgrade

Wall Meat Processing will use the MPIRG funding to purchase equipment to improve the humane handling, food safety measures and efficiencies provided by new technology. The new equipment will also lessen the workload while adding capacity through efficiencies. The goal of the MPIRG funded project is to seamlessly deliver service operations in protein manufacturing to their producers and customers in their region under the CIS mark of inspection. CIS opens a larger market to a small business such as Wall Meats, but also adds another resource into the food supply chain for food security.

Tennessee

Recipient: FRIEND VALLEY RANCH LIMITED LIABILITY COMPANY
Thorn Hill, TN

Award Amount: \$200,000

Obtain Federal Grant of Inspection as a Meat Processing Facility under USDA Authority

In January 2021, Friend Valley Ranch completed construction of a processing facility which is currently operating at 100% capacity. However, they can only accommodate 50% of the call volume requests that are received daily. In addition to their current capacity limits their customers routinely request USDA processing. Being able to offer USDA processing would immediately double the volume of their business as a processor.

Texas

Recipient: David Zuazua
San Antonio, TX

Award Amount: \$200,000

Expand Alamo Sun Dried Beef and make necessary improvements to acquire Federal Grant of Inspection for our meat processing plant.

Alamo Sun Dried Beef will expand and carry out other planning activities to obtain a Federal Grant of Inspection. It is intended to finalize the current construction plan to expand the Alamo Dried Beef meat processing plant as well as to acquire critical machinery that will automatize the production line. With this expansion and the adequate food grade facilities for federal inspection with USDA, the plant capacity will increase the sales by a minimum of 3x and give the opportunity to commercialize outside the state.

Recipient: CLINT & SONS FREEMAN BROTHERS
White Deer, TX
Award Amount: \$200,000

Upgrading Facility Elements, Cold Storage, and Processing Equipment at Clint and Sons to Promote Inspection Readiness and Local Meat Opportunities for Consumers and Farmers in Texas

Clint and Sons Freeman Brothers is a small processing plant proposing to modernize their processing equipment to improve inspection readiness and increase capacity. New equipment will help increase their value-added production while complying with FSIS safe handling, temperature, and processing standards. They also propose new cold storage and industrial floor coating improvements to help maintain temperature compliance for new production and a safe, sanitary workplace.

Recipient: GROHOLSKI GROCERY & MARKET
Bremond, TX
Award Amount: \$200,000

Groholski Grocery & Market, will become a CIS Inspected facility through the completion of this proposal.

Groholski Grocery & Market is a 2nd and 3rd generation retail and custom exempt processing plant. For over 70 years their family has provided products for their surrounding communities. Their commitment to high quality products and services has set a foundation that has lead Groholski Grocery & Market to become a destination for many patrons. Their efforts to increase product lines and services have yielded an increase in demand from local area farmers/ranchers, expansion of the geographic footprint for their products, and a viable resource as a co-packer for emerging small businesses and private labels. In order to meet CIS standards, grant funds will be used to repurpose and refigure their 3,000 sq. ft. building, including upgrades to electrical systems, refrigeration systems, and equipment needed to increase capacity and meet HACCP and sanitation standards.

Recipient: Hill Country Smoked Meats, LLC
Boerne, TX
Award Amount: \$200,000

Hill Country Smoked Meats Acquisition of USDA Inspection

Hill Country Smoked Meats, LLC currently generates products under state inspection. Grant funds would assist Hill Country Smoked Meats, LLC in achieving three goals: modernizing older areas of the facility, conforming to FSIS standards, and expanding into new markets. To modernize the facility, HCSM will need to upgrade incoming electrical service to facilitate freezer add-ons and relocation of equipment within the facility. Additionally, Hill Country Smoked Meats plans to remove portable/temporary cold storage units and construct a permanent freezer. Achieving USDA inspection would allow HCSM to expand into new markets by adding fully cooked, not shelf-stable items to the list of products offered to customers, including Polish sausage, specialty sausages, ham, roast beef, and smoked turkey.

Recipient: *Dyess Processing, LLC
Rusk, TX
Award Amount: \$199,081

Dyess Processing Expansion Stage 2

The Dyess Processing Expansion Stage 2 Project will increase the company's ability to process more beef, pork, deer and bison meat in a timely manner, and become a local distributor to retail markets. The current 2,000 sq ft facility limits the amount of meat processed and the number of employees that can be in the plant at the same time. The project will increase the plant size by 4,500 sq. ft.

Recipient: *B&C FARM LLC (Formerly Ovalo Wood Company LLC)
Abilene, TX
Award Amount: \$199,583

BMB Ventures LLC will utilize grant funds to improve the slaughter area of the facility and upgrade equipment to meet the requirements of becoming a USDA inspected facility.

B&C Farm is currently pursuing a Federal Grant of Inspection. B&C Farm is proposing workflow changes for the purpose of will improving the facility's ability to cater to the growing consumer demand for cutups without limiting daily plant production. By having additional workspace, they believe they can comfortably double daily plant production while also providing opportunities for 2-3 more workers.

Recipient: *Rail 19
Brashear, TX
Award Amount: \$200,000

Advance accessibility to the facility, upgrade plant security and improve packaging and labeling systems.

Rail 19 proposes to advance accessibility to the facility, upgrade plant security and improve packaging and labeling systems project, and to become a USDA Inspected slaughter and processing facility. This project would allow the facility to become compliant with ADA path of travel rules by upgrading driveways, parking, and entryways to the facility. The project includes the addition of a video surveillance and alarm system for the facility and storage areas to secure and restrict access to facilities and all storage areas. Additionally, packaging and labeling development to comply with USDA regulations is imperative for obtaining a Grant of Inspection and allowing customers to compete in marketing their inspected meats.

Utah

Recipient: Farm Creek Meats LLC
Duchesne, UT
Award Amount: \$199,502

Farm Creek Meats slaughter plant in further processing facility obtaining federal grant of inspection.

Farm Creek Meats LLC has been operating as a retail exempt processor for nearly 5 years and has had many hurdles in trying to become a USDA inspected plant with further processing capabilities. There are many needs to be met to finally achieve this, which include: hiring the administrative team and additional direct labor for further processing and the expansion, construction to refurbish warehouse space for performing essential activities, the necessary consultants for the food safety (including HACCP /SSOP preparation/labs) and purchasing the AW water meter for ready to eat foods. Other costs

associated with Farm Creek Meats LLC to become federally inspected and oversee the grant management include advertising to local Native American reservations unable to access fresh products, and administrative costs for the grant management.

Vermont

Recipient: Vermont Rabbitry, LLC
Glover, VT
Award Amount: \$200,000

CIS compliance Project

Vermont Rabbitry LLC would like to become CIS compliant to support producers seeking inspected processing services to sell their products to neighboring CIS states and to support other state producers wishing to access inspected services to sell their products to regional clients. Expansion will allow for separate essential activity spaces, proper room for employee work flow, and adding a separate entrance for inspectors to directly enter office with the adjacent bathroom. Expansion will also add more freezer capacity.

Virginia

Recipient: Keenbell Farm LLC
Rockville, VA
Award Amount: \$199,500

The modernization and expansion of the processing facility at Keenbell Farm.

The full grant of inspection will allow for expanded marketing opportunities for operations and products and allow the opportunity to expand by offering services to area farmers. Key investments will be made in the following areas: facility modernization, specialty equipment purchases and written program compliance consultants. This will provide for the needed compliance with facility regulatory requirements and written program regulatory requirements to ensure the successful grant of inspection. The benefit of receiving the grant of inspection means these investments will increase production capacity, improve labor capacity, and provide increased service capacity.

Recipient: The Butchers Block VA, LLC
Dry Fork, VA
Award Amount: \$199,927

Increase capacity, sustain local farmers in southern Virginia, and contribute positively to current food challenges

The Butcher's Block VA is an LLC that provides high-quality custom exempt processing and services to producers. The Butcher's Block VA is housed in a 4,400 sq. ft. facility that includes county supplied water, a private commercial septic system, a processing room, a moderately sized freezer, multiple walk-in coolers, and limited storage space situated on 0.597 acres. They will use the 2022 MPIRG funds to repair the aging and damaged roof and ceiling which has developed several leaks and cracks, as well as purchase processing and packaging equipment. These are necessary to obtain a Federal Grant of Inspection as advised by the FSIS inspector.

Recipient: *William Jackson Hall Jr.
Drakes Branch, VA
Award Amount: \$200,000

Custom Exempt plant to become USDA inspected

Eastern view Farm Meat Processing, a custom exempt meat processor, will use the grant to plan for and obtain a Federal Grant of Inspection, in order to meet a very strong and growing demand for locally raised and processed meats. The plant is in Charlotte County in southern Virginia, where the entire county and surrounding areas are USDA designated as low income/low food access and most farms raise cattle and other livestock. A Federal Grant of Inspection will allow the business and area farmers to sell a variety of local meat products in affordable retail quantities. Funds will be used to develop sanitation and HACCP plans, expand and enhance harvest and refrigerated storage areas, and upgrade harvest and processing equipment. These upgrades are necessary to obtain Federal inspection and meet a projected 300% increase in processing volume resulting from Federal inspection.

Washington

Recipient: Table Rock Meat Company
Dayton, WA
Award Amount: \$199,948

Table Rock Meat Company is Building a USDA-Inspected Meat Processing Harvest Floor in Dayton, Washington

Table Rock Meat Co. has requested funding to help construct a new USDA-inspected processing floor. The current facility lacks the space and proper zoning for the addition of the needed USDA-inspected floor and planned future value-added processing development. Through this project, they will construct a facility that includes essential activity rooms and a mobile refrigeration truck for transportation. The facility will have a business office, a USDA inspector's office, and a small processing space.

Recipient: *Marzolf Meats, LLC
Snohomish, WA
Award Amount: \$200,000

Making the Shot, the slaughter site upgrade

To increase capacity and access to USDA slaughter and processing in a region with few options for producers who sell in Seattle's marketplace, Marzolf Meats custom butcher facility, already being upgraded to meet USDA requirements, needs to also upgrade the current custom slaughter operation to USDA as they seek USDA Grant of Inspection. Meeting USDA requirements will allow them to better serve producers and increase capacity for slaughter, processing, and sales. In addition to online sales and the retail butcher shop opening in 2022, Marzolf Meats is also developing a primal cut online sales platform to buy and sell locally produced meats to restaurants, grocery stores and other butcher shops. This program will allow farmers to grow their operations knowing they have a reliable market for their product.

Wisconsin

Recipient: TMB East LLC dba Haen Meats
Kaukauna, WI

Award Amount: \$200,000

TMB East LLC dba Haen Meats Improvements to Cold Storage Facilities and Freezer Box

TMB East LLC dba Haen Meats is a beef, pork, poultry, and slaughter and processing plant. They are proposing significant improvements to cold storage facilities and the freezer box to double capacity. The project includes condenser, evaporator, and racking upgrades that will help maintain strict compliance with FSIS protocols on temperature and handling, even as they increase throughput substantially. The transition to USDA status and this project will help launch new private label partnerships as well.

Recipient: THE MEAT SCHOPPE LLC
Lancaster, WI

Award Amount: \$200,000

Modernizing Meat Processing Equipment, Cold Storage, and Food Safety Technology at The Meat Schoppe to Achieve CIS-Inspersion Readiness and Increase Local Meat Availability

The Meat Schoppe LLC is a beef, pork, and poultry processing plant. They propose several modernization projects related to value-added production equipment, including, packaging, tumblers, and other essential machines. These will support FSIS compliance while increasing value-added market opportunities. They also propose a smokehouse update to meet FSIS expectations and several cold storage units to help properly handle more products at a time.

Recipient: MEAT BLOCK LLC
Greenville, WI

Award Amount: \$200,000

Modernizing Cold Storage, Packaging Capabilities and Improving Facility Design to Achieve Inspection Readiness and Support New Meat Processing Capacity at The Meat Block

Meat Block LLC is a beef, pork, and poultry processing plant. As a family-owned business founded in 2010, they operate a 10,500 sq. ft. facility with approximately 28 employees. They offer State Inspected processing and produce various types of value-added products. These efforts will benefit the business and the local community by increasing weekly production. Altogether, they estimate that this project will help create 11 jobs and engage 114+ unique farmers within a 75 mile radius.

Recipient: *SALCHERT'S MARKET, INC
Saint Cloud, WI

Award Amount: \$200,000

Salchert's Market INC., Continuing to Invest in Today's Infrastructure for USDA CIS Certification and Long-Term Sustainability

Salcherts has been serving northeast Wisconsin with high quality Wisconsin meat since 1928. With new ownership in 2019, it is critical to the continued growth, efficiency, sustainability, and longevity of this main street business to add processing capacity and efficiency with built-in food safety standard operating procedures (SOPs) to obtain the CIS certification. The project funds will be used to purchase equipment critical to a larger facility expansion project.

Wyoming

Recipient: *Kompac Inc
Mills, WY

Award Amount: \$200,000

Kompac Meat Processing – Additional USDA upgrades

Kompac Meat Processing is the only state inspected meat processing facility serving central Wyoming. Casper, Wyoming and the surrounding region has not had an operating, full-service USDA inspected facility in more than 40 years. They have begun the conversion process to a USDA facility and worked with FSIS staff to identify remaining requirements to obtain a Grant of Inspection. This grant will assist in addressing the remaining necessary improvements to obtain the Grant of Inspection and increase capacity.