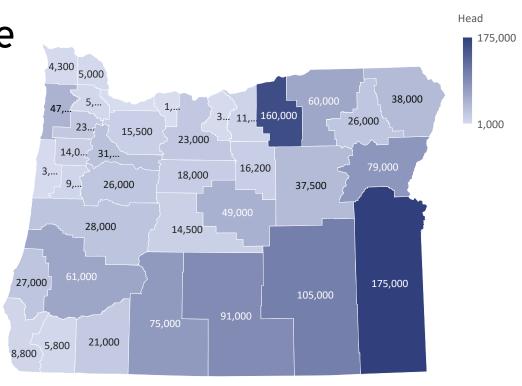
Oregon Meat Processing Infrastructure and Capacity Building Grant

> Oregon Board of Agriculture June 14-15, 2023



## **Ranching and Grazing**

Cattle and Calves by County in 2019 (1,320,000 total)



Powered by Bing © GeoNames, TomTom



- Cattle & calves are #2 by value
  \$676 million in 2020
- Of 1.32 million in 2019:
  - Coastal 7%
  - Central 7%
  - Eastern 42%
  - Plateau 20%
  - Southern 12%
  - Valley 12%
- 12 USDA-facilities in Oregon

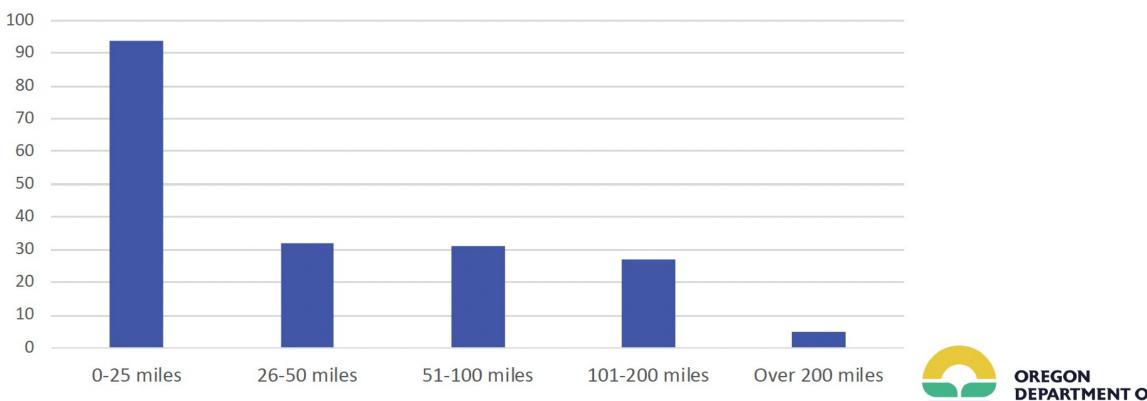
#### Meat Processing in Oregon

- Oregon facilities are very small
  - The large facilities in WA an ID are still small
- Goal is to increase processing capacity
  - Reduce miles to processing
  - Reduce processing deserts
- Benefit to small/mid producers' scheduling
  - Improve access to Food Bank
  - Improve service for Fair animals
  - Improve service for a variety of animals



## **Producer Miles to Processing**

#### How many miles are animals transported to a slaughter facility?



AGRICULTURE

Miles To Meat Processor

### Number of each species

#### Population reported in Oregon

2017 Census for Oregon 170,000 42,274 39,600

492

439

OREGON

DEPARTMENT OF AGRICULTURE

All Cattle & Calves All Sheep & Lambs Rabbits Goats: milk & meat Bison Elk (in captivity)

Data from the National Agriculture Statistic Service

1,320,000

#### Impact of the Pandemic

- Midwest plants closed and animals flooded Oregon's minimal capacity.
- Ranchers were often told to wait years for next appointment.



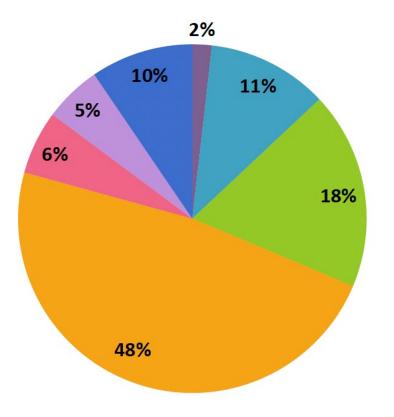
### The Initiative

- Industry Partner Meetings from summer 2020
- Identified Primary Hurdles as insufficient access to:
  - Financing
  - Slaughter
  - Cut and wrap
  - Coolers and Cold Storage
  - Markets
  - Waste Disposal
- Each hurdle is a separate bottle-neck



#### **Business Challenges**

What is your greatest challenge to growing your business?



Getting started with livestock ranching/farming

Timing: determining when your animal will be finished and scheduling processing

Marketing: pricing, building a brand and finding customers

Access to processing

Business operations, planning & finance

Understanding guidelines for selling meat in Oregon

Other - Write In



#### The Bill

- Established by HB 2785
- Address lack of meat processing capacity:
  - Whereas Oregon's already acute lack of meat processing capacity has been severely strained during the COVID-19 pandemic, as industrial meat processing facilities around the country were closed due to virus outbreaks and out-of-state producers sent animals to the Pacific Northwest for processing, reducing much needed processing capacity for Oregon's farmers and ranchers; and Whereas increased demand for local meat during the COVID-19 pandemic further taxed an already burdened meat processing system
  - Whereas breakdowns in the industrial food system during the COVID-19 pandemic have highlighted the need for long-term investment in Oregon's regional food infrastructure, including investment in increased meat processing capacity;



### The Approach

- Disbursement, not reimbursement
- Maximize impact, leveraging with other resources
- Focus on slaughter first
- Attainable within the biennium
- Seek additional funding in 2023-2025
- Prioritize regional distribution



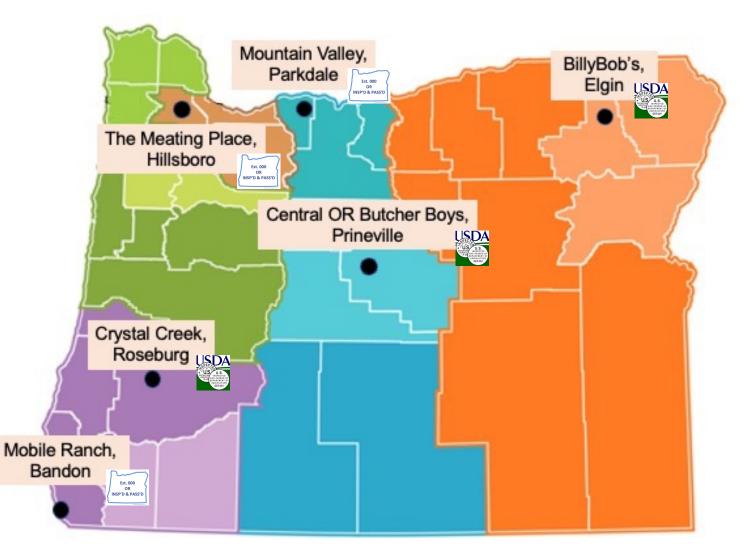
### The Application

- Collect baseline data (type of inspection, existing service levels)
- ODA asked applicants to estimate and forecast service before and after the grant award
- Customers and animals are all based in Oregon, including those near borders

Initial Customers	Additional Customers							
(per year)	(per year)	(per year)	(per week)					
1099	211	35%	190.2	117.8	77%	94,742	68,558	73%



#### **The Awardees**



- Billy Bob's
- Butcher Boys
- Crystal Creek
- Mobile Ranch
- Mountain Valley
- The Meating Place

#### \$435,210.93 \$105,598.19 \$382,707.09 \$299,762.84 \$341,510.02 \$435,210.93

. Total

#### \$2,000,000

- No ODA Administrative Overhead
- 5 of 6 grants fully disbursed as of March 31, 2023



### **Common Expenses**

- Capital Improvements
  - Holding pen modifications
  - Sanitation improvements for inspection
  - Freezer/Storage
  - Disposal
- Equipment
  - Cutting
  - Slaughter
  - Value add (brine, grinder, mixer, smoker, stuffer)
  - Wrapping



#### Outcomes... so far

- . Increasing production
- . Additional openings for appointments (shorter wait times)
- . First awardee to come under State Inspection
- . Improved disposal
- . Leveraging additional resources
- . Employee morale



# Path Forward

- Preconceptions
- Facility improvements
- Food Safety plans (HACCP & SSOPs)
- Currently working with 13 facilities
   \$2 under active inspection
   \$11 at various phases
- Staffing & Budget





# The Meating Place

- Oregon's first inspected slaughter facility under the new program
- Farm to fork supply chain within a 14-mile path
- Model proof of concept