

Nebraska Beef in Schools



*Promoting Nebraska beef
for school's lunch program
& encouraging beef education
and nutrition throughout
Nebraska schools.*



NEBRASKA 
CATTLEMEN

Nebraska Beef in Schools

Mission Statement:

Promoting Nebraska Beef for Schools lunch program & encouraging beef education and nutrition throughout Nebraska schools.

About Nebraska Beef in Schools Lunch Program

A trend is catching on in Nebraska—Beef is what's for lunch in schools. Great quality, Nebraska produced beef served more frequently in schools across Nebraska.

Local Cattlemen groups and other agricultural organizations have organized across the state to increase the offerings of beef in school lunches. Nebraska Cattlemen have showcased the successes of some of these programs recently, and interest is growing as others cattlemen and school districts explore the possibilities of adding more beef to the menu.

At its October meeting, the Nebraska Cattlemen Board of directors appointed a working group to put together a plan to gather information from programs already in place and for those who might want to start a program. The board strongly supported the work of its local affiliates in organizing and implementing programs across Nebraska.

The working group had its first organizational call in late October. Members of the working group are Brenda Masek (Purdum), Chair, Jerry Underwood (Alliance), Naomi Loomis (Alliance), Rob Marsh (Belvidere), Gregg Wiedel (Hebron) and Stephen Sunderman (Norfolk). NC Staff members are also supporting the group as it gathers information.



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How to Implement Project in Your School

This is a basic guideline on how to implement this idea in your area. Please note that every individual program is different.

1. Contact your superintendent and ask them if they would be willing to present the idea to your school district board.
2. Contact local producers, businesses, local Nebraska Cattlemen affiliate and community to discuss commitment required for cattle, monetary donations etc.
3. Prior to meeting with the school board have a plan in place with details and names of committed participants. You may also wish to have a committee set up for this project for future tasks that may be implemented as a program.
4. Once your program is approved by school contact a federally inspected slaughter house to see if they would process your donated animals.
5. Be sure to keep your head school cook in the loop throughout the process.
6. Kickoff event with the school. Be sure to advertise those who donated and were involved in the project.

How to be Successful

Having community support that believes in your school system and the youth for tomorrow is key to making this program successful.



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Talking Points

As we are all excited about this program please be courteous of all types of beef producers when visiting with the media. Below are a few talking points to remember while having conversation with the media and other sources at your school event or even on the streets of your community. If your school decides to host a media event, please contact Nebraska Cattlemen as we would love to be there in support of you and your unique program. Also, for additional talking points or media help, please contact Talia Goes at tgoes@necattlemen.org.

- Please remember that the Nebraska Beef in Schools projects across the state are meant to enhance the relationship between the local producers and the community via the school. Refrain from making comments about the quality of beef being better. Talk about the opportunity the program gives to serve more beef in the school.
- All of the Nebraska Beef in Schools programs are pertinent to the community coming together to make it happen. Without community strength, the programs would not be successful. It is 100% a community driven task. Allows students to interact with business and industries in their community to create a sense of collaboration and pride.
- This is an opportunity for producers and local businesses to give back to the community by offering beef or monetary donations for the schools to serve the local students.
- Nebraska Cattlemen have used this program to explore the possibilities of adding more beef to the menu across the state.
- Nebraska Beef in Schools helps school aged children learn about where their beef comes from. Informed choice is a huge factor in today's industry. Learning things early such as where your food comes from, how it is grown, who grows/raises it, and the purpose of agriculture helps the beef industry long term.
- The beef cattle industry is Nebraska's single largest industry and powers the state's economy with 20,000 beef cow operations. For every ONE person in the state there are FOUR beef animals. Nebraska has a unique mix of natural resources that provide for an abundant amount of cattle. For more facts visit: www.nebeef.org



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Nebraska Beef in Schools

Federally Inspected Slaughter & Processors

A.J. Cetak's Meat Market

M21562+P21562
Meat Processing
100 North 15th Street Suite 1
Ord, NE 68862
(308) 728-3858
3/29/2013

Albion Locker

M5622-P5622-V5622
Slaughter, Processing
129 W. Church Street Albion,
NE 68620
(402) 395-2619
08/02/2005

All American Meats, Inc.

M20420, Meat Processing
All American Meats, Inc. 4501
S. 36th Street
Omaha, NE 68107
(402) 734-6901
7/11/2000

American Butchers, LLC

M20172-P20172-V20172
Slaughter, Processing
809 O Street
Beaver City, NE 68928
(703) 582-7977
05/31/2011

Arck Foods, Inc.

M5578+P5578, Meat
Processing
6240 McCormick Drive
Lincoln, NE 68507
(402) 474-4626
12/7/2004

Armour-Eckrich Meats LLC

M19+P19, Meat Processing
5015 S. 33rd Street, Omaha,
NE 68107
(402) 731-6400
2/24/2017

ASC Lockers LLC

M45208 Processing, Slaughter
415 Plaza Dr
West Point, NE 68788
(402) 372-6956
4/9/2013

Beef Products, Inc.

M19872+P19872, Meat
Processing
360 164th Street
South Sioux City, NE 68776
(402) 412-4000
3/18/2011

Cargill Meat Solutions

M86C+P86C, Meat Processing
1529 E. 23rd Street
Columbus, NE 68601
(402) 563-7700
8/4/2016

Cargill Meat Solutions

M86J+P7117, Meat Processing
2601 Industrial Road
Nebraska City, NE 68410
(402) 873-8404
6/22/2010

C & C Processing, Inc.

M21480+P21480+V21480,
Meat Processing
409 Commercial Street
Diller, NE 68342
(402) 793-5820
7/15/2015

Copperstone Foods, LLC

M44832+V44832, Meat
Processing
101 North Wright Street
Eustis, NE 69028
(308) 486-5365
11/4/2014

Crystal Lake Foods

M20845, Meat Processing
320 Commerce St.
York, NE 68467
(402) 362-5988
2/16/2000

Custom Pack Inc.

M5650-P5650-V5650
Slaughter, Processing
601 West J. Street
Hastings, NE 68901
(402) 462-2532
02/17/1994

D & D Foods, Inc.

M21275+P21275, Meat
Processing
9425 N. 48th St.
Omaha, NE 68152
(402) 571-4113
10/3/2001

Del Gould Meats, Inc.

M5553+P5553, Meat
Processing
3520 N. 20th Street
Lincoln, NE 68521
(402) 438-3520
10/11/1995

Den's Country Meats, Inc.

M21156-P21156 Slaughter,
Processing
62573 Hwy 4
Table Rock, NE 68447
(402) 839-4635
07/03/2000

Diller Locker Company

601 Commercial St.
Diller, Ne. 68342
402) 793-5840



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Nebraska Beef in Schools

Diversified Foods & Seasonings, Inc.

M13128D+P13128D, Meat Processing
1320 South 19th Street
Nebraska City, NE 68410
(402) 873-1444
7/30/2012

E.M.S.A. Inc. (dba E & M)

M27298, Meat Processing
2200 Fletcher Ave., Ste 1000
Lincoln, NE 68521
(402) 438-4050
11/21/2005

Fairbury Steaks, Inc.

M5726+P5726+V5726, Meat Processing
504 D Street
Fairbury, NE 68352
(402) 729-3364
12/8/2005

Fremont Beef Company

M13415+P13415, Meat Processing
960 South Schneider Street
Fremont, NE 68025
(402) 727-7200
7/24/1995

Fremont Meat Market, Inc.

M5723+P5723, Meat Processing
1605 North Main St.
Fremont, NE 68025
(402) 721-8782
12/6/1990

Fusion Ranch, Inc.

M44883+P44883, Meat Processing
250521 Skyport Drive
Scottsbluff, NE 69361
(308) 633-1366
11/7/2012

Gibbon Packing, LLC American Foods Group, LLC

M5511 Slaughter, Processing
218 East HWY 30
Gibbon, NE 68840
(308) 468-5771
12/16/2014

Greater Omaha Packing Co., Inc

M960 Slaughter, Processing
3001 L Street
Omaha, NE 68107
(402) 731-1700
12/30/2014

Hastings Foods L.L.C.

M5674+P5674, Meat Processing
3317 Island Circle
Grand Island, NE 68803
(308) 384-6623
9/20/2005

Heartland Gourmet, LLC

M19577+P19577, Meat Processing
5220 So. 19th Street
Lincoln, NE 68512
(402) 423-1234
9/16/2014

Hehnke's

M21056, Meat Processing
206 North Oak Street
Paxton, NE 69155
(308) 239-4215
4/22/2015

Henningsen Foods, Inc

M1554+P94+G94, Meat Processing
402 North Third Street
Norfolk, NE 68701
(402) 371-1150
6/23/2016

Hormel Foods Corp.

M199N-P4240 Slaughter, Processing
900 S. Platte Ave.
Fremont, NE 68025
(402) 721-2300
02/20/2013

IPSI Specialty Foods, Inc

M5540+P5540, Meat Processing
7069 South 108th Street
LaVista, NE 68128
(402) 331-7830
5/16/1988

J.F. O'Neill Packing Co. Inc.

M889A-V889 Slaughter, Processing
3120 "G" Street
Omaha, NE 68107
(402) 733-4911
09/10/1996

KDK Meats, LLC

M27382-P27382 Slaughter, Processing
10056 Road 91
Bridgeport, NE 69336
(308) 262-1369
05/10/2011

LandMark Snacks, LLC

M21480B+P21480B+V21480B, Meat Processing
700 Park St.
Beatrice, NE 68310
(402) 793-5820
3/18/2016

Link Snacks, Inc.

M5528+P5528, Meat Processing
3302 Harlan Lewis Rd.
Bellevue, NE 68005
(402) 293-6600
11/9/2005



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Nebraska Beef in Schools

Loeffel Meat Lab/Animal Science

M5658-P5658 Slaughter, Processing
38th and Fair St/Univ of NE
Lincoln, NE 68583
(402) 472-6456
04/06/1988

Main Street Market City Meat Market

M5652-P5652 Slaughter, Processing
306 Main Street
Humphrey, NE 68642
(402) 923-1010
08/01/1994

Nebraska Beef Ltd.

M19336 Slaughter, Processing
Nebraska Beef Ltd.
Omaha, NE 68107
(402) 733-7000
06/24/2005

Noah's Ark Processors, LLC

M27472 Slaughter, Processing
1009 West M. Street
Hastings, NE 68901
(402) 461-3412
03/05/2015

Omaha, NE Premium Ground Beef, LLC

M45834, Slaughter, Processing
3001 L Street
Omaha, NE 68107
(402) 506-6440
3/29/2016

**Omaha Variety Meats, LLC
(Henderson Meat Processor)**

M1527-P13131 Slaughter, Processing
706 Road "B"
Henderson, NE 68371
(402) 723-4701
11/30/2016

Open Range Beef, LLC

M46407 Slaughter, Processing
120 W. Highway 20
Gordon, NE 69343
(308) 282-1125
09/12/2013

Rabe's Quality Meat

M13079+P13079, Meat Processing
13075 Renfro Circle
Omaha, NE 68137
(402) 895-5399
4/20/2006

Shuster North Inc

M13299+P13299+V13299, Meat Processing
8805 East Cornhusker Highway
Lincoln, NE 68507
(402) 467-2907
6/23/1988

Skylark Meats, LLC

M4215+P4215, Meat Processing
4430 S. 110th St.
Omaha, NE 68137
(402) 592-0300
7/31/2015

Smithfield Farmland Corp.

M717CR-P717CR Slaughter, Processing
2223 County Road I
Crete, NE 68333
(402) 826-4381
07/01/2015

Steak Master Inc.

M21159-P21159-V21159 Slaughter, Processing
Steak Master, Inc.
Elwood, NE 68937
(308) 785-2002
06/28/2001

Sugar Valley Sausage Company

M34391, Meat Processing
2943 Red Barn Drive
Gering, NE 69341
(308) 632-3222
9/21/2011

Swift Beef Company

M969G Slaughter, Processing
555 S Stuhr Rd.
Grand Island, NE 68801
(308) 384-5330
09/25/2007

Swift Beef Company

M532 Slaughter, Processing
3435 Gomez Avenue
Omaha, NE 68107
(402) 731-3370
07/21/2015

Taste Traditions of Omaha

M4219+P4219+V4219, Meat Processing
9097 F Street
Omaha, NE 68127
(402) 339-7000
8/9/2012

TLC Down Home Food

M32136+P32136, Meat Processing
4724 N. 24th St.
Omaha, NE 68110
(402) 455-4788
10/4/2004

Toman's City Market

M5722+P5722, Meat Processing
219 Pine St.
Clarkson, NE 68629
(402) 892-3452
3/17/1998



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Nebraska Beef in Schools

Twin Loups Quality Meats

M5729-P5729-V5729

Slaughter, Processing

Havlik's Locker Plant

805 Howard Ave.

Saint Paul, NE 68873

(308) 754-4031

06/01/1993

Tyson Fresh Meats, Inc.

M245C Slaughter, Processing

1131 Dakota Avenue

Dakota City, NE 68731

(605) 235-2610

06/18/2013

Tyson Fresh Meats, Inc

M244M Slaughter, Processing

1200 Industrial Parkway

Madison, NE 68748

(402) 454-3361

01/07/2004

Tyson Fresh Meats, Inc

M245L-P245L Slaughter,
Processing

1500 Plum Creek Pkwy

Lexington, NE 68850

(308) 324-5671

10/15/2014

United States Meat Animal

Research University of

Nebraska

M1654 Slaughter, Processing

4 1/2 Mi West on Hwy 18D

Clay Center, NE 68933

(402) 762-4260

11/08/1988

Wahoo Locker LLC

M46434-P46434-V46434

Slaughter, Processing

205 W. 5th St.

Wahoo, NE 68066

(402) 443-3104

09/03/2014

Wausa Lockers

M5686-P5686-V5686

Slaughter, Processing

516 East Broadway

Wausa, NE 68786

(402) 586-2882

06/27/2001

Werts G.W. Inc

M31818, Meat Processing

PO Box 183

St. Edward, NE 68660

(402) 678-2661

6/7/2005

Westin, Inc. Fairbury Food

Division

M5581+P5581, Meat

Processing

810 Bacon Road 601 Bacon

Road

Fairbury, NE 68352

(402) 729-3379

1/26/2011

Willow Creek Meats

M5660 Slaughter, Processing

77178 US Hwy 83

McCook, NE 69001

(308) 345-5029

01/16/2008

Resources

Additional resources can be found online at

<http://nebraskacattlemen.org/nebraskabeefinschools.aspx>



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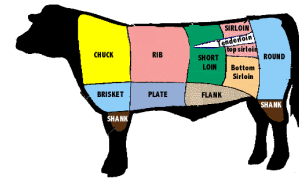
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This fact sheet provides information for meat specifications that covers food safety requirements for the slaughter and processing of beef and the requirements of the National School Lunch Program. In addition to beef, this information can also be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

Slaughter and Processing

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



Transportation of Meat

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

Storage of Processed Product

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



Meeting Nutrition Standards

- A cooked portion must provide 2 ounces of lean meat per serving
- Ground beef must be no more than 30% fat

Procurement

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



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