

**Department of Livestock
Meat and Poultry Inspection Bureau
2017 Biennium Goals and Objectives**

Guiding Principles:

- Sustainability
- Efficiency
- Effectiveness

Theme:

- Public Safety

MPI Goal:

- To ensure that safe, wholesome, properly labeled meat and poultry products are being offered for sale to Montana consumers.

CFSD Objectives:

- Inspection: All meat and poultry establishments licensed by the DOL are inspected for proper sanitation and compliance with all federal and state regulations.
- Compliance: All commercial and private operations such as retail stores, restaurants, cold storage warehouses, distributors, salvage operators, rendering plants, brokers, animal food manufacturers and other handlers/processors of livestock and poultry products offer for sale only wholesome, unadulterated, properly labeled meat and poultry products in Montana.
- Personnel: Maintain up to date training consistent with federal and state laws and regulations for meat and poultry programs. Perform employee evaluations on all MPI personnel annually.

Measurements:

- On an on-going basis, review completed inspection results for each type of licensed establishment to ensure all laws and regulations are met and any deficiencies are documented and addressed.
- On an on-going basis, review all documentation on reports of non-compliance issues to ensure all laws and regulations are met and any deficiencies are documented and addressed.
- On an on-going basis, review all employee training records and all employee performance appraisals to ensure consistency in training and evaluations.