



FIRST NATIONS
DEVELOPMENT INSTITUTE

Strengthening Native American Communities & Economies

Our mission is to strengthen American Indian economies to support healthy Native communities. First Nations Development Institute invests in and creates innovative institutions and models that strengthen asset control and support economic development for American Indian people and their communities.



Forging Last Mile Protein Supply Chains in Indian Country Webinar Series

Getting to the Meat of It: Advancing Tribal Food Sovereignty by Strengthening Protein Processing in Indian Country

February 9, 2022

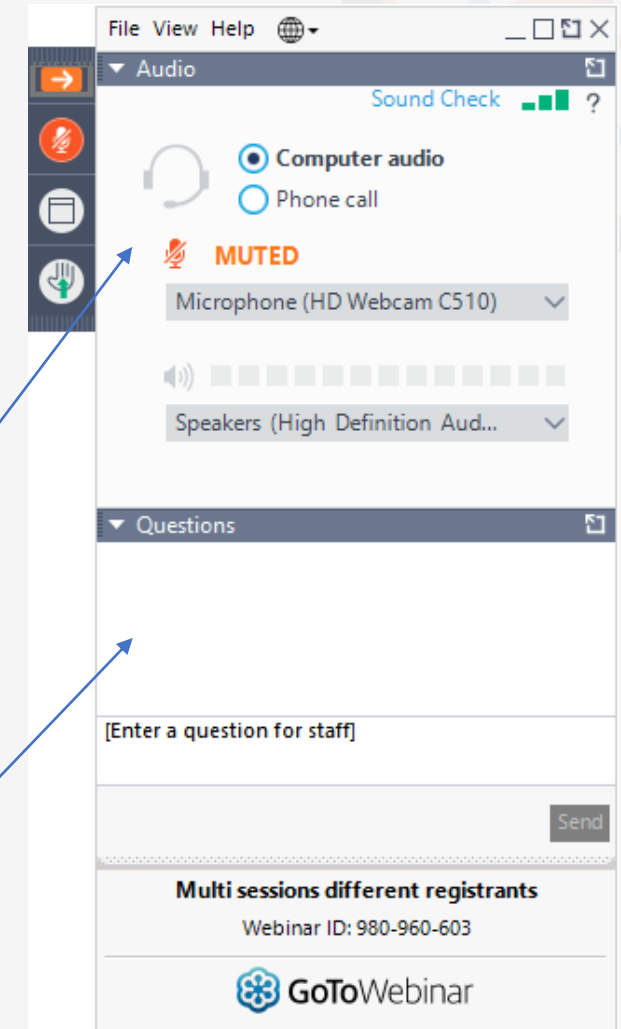
Webinar Management

All attendees will be **muted** throughout this webinar.

If you have questions, please enter them in the **Question box**.

Audio Tab: Choose **Computer audio** to use your computer microphone and speakers. Change your microphone and speaker options using the dropdown menu. Choose **Phone call** to dial using the information provided to switch to phone audio.

Questions Tab: Ask questions to the staff and panelists about the webinar material or request technical help.





STRENGTHENING **American Indian** COMMUNITIES & ECONOMIES

For 41 years

Our Mission...

to strengthen American Indian economies to support healthy Native communities. We invest in and create innovative institutions and models that strengthen asset control and support economic development for American Indian people and their communities.



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Forging Last Mile Protein Supply Chain Project

- Pilot project to strengthen tribal food sovereignty by investing in assets and capacity building in Native communities
- Partnered with the Indigenous Food and Agriculture Initiative (IFAI) and the Inter-Tribal Agriculture Council (IAC)
- Supported 6 Tribes and Native-led/serving businesses through funding and technical assistance
- Forthcoming resource publication

Topics for Today's Webinar

- Importance of investing in local meat processing facilities for tribal food sovereignty
- Business planning considerations when investing in protein processing infrastructure (i.e. planning, timelines, regulations, certifications, permits, etc.)
- Resources requirements including labor and water needs

Poll Question

What is your role at your tribe or organization?

- a) Elected official
- b) Employee
- c) Tribal member/citizen
- d) Other

Protein Supply Chain in Indian Country



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Curated for First Nations Development
Institute

Spencer Torbett, J.D.; Carly Griffith
Hotvedt, J.D., MPA

2/9/2022

Agenda

About IFAI

Introduction

Protein Processing
Supply Chains in
Indian Country

Questions



Meet Your Presenters



Carly Griffith Hotvedt, JD,
MPA
Associate Director



Spencer Torbett, JD
Policy Officer



Indigenous Food and Agriculture Initiative



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Our Founding

Establish in the Univ. of Arkansas School of Law in 2013 by:

**Dean Emeritus Stacy Leeds; and
Founding Director Janie Simms Hipp**

Our Mission

Enhance health and wellness in tribal communities by advancing healthy food systems, diversified economic development, and cultural food traditions in Indian Country.

Our Work in Indian Country

◆ **Model Tribal Food and Agriculture Code**

Comprehensive set of food and agriculture laws for review, adoption, and implementation by tribes

◆ **Native Farm Bill Coalition**

Research partner for the largest-ever coordinated effort in Indian Country around federal food, agriculture, and nutrition policy

◆ **Native Food Safety**

Tribal Food Safety Alliance, tribally specific curriculum development, and trainings

◆ **Native Youth in Food and Agriculture Leadership Summit**

Food and agricultural production and policy skills-development leadership summit for Indigenous youth



◆ **Cultivating Tribal Food Sovereignty**

Facilitating agricultural production through tribal food sovereignty

◆ **Food and Agriculture 'Scaling Up'**

Agricultural production tools and economic forecast models to help build strong Tribal food businesses and food systems

◆ **Tribal Hemp**

Policy research and analysis of industrial hemp production

◆ **Food Security and Access**

Educational resources and research development for child nutrition and food access programs in Indian Country

Protein Supply Chain Report for Indian Country

In 2021, The Indigenous Food and Agriculture Initiative, in partnership with the First Nations Development Institute, authored a comprehensive report on the state of the protein processing supply chain in Indian Country.

Research methods include:

- Interviews with tribal officials and decision makers;
- Data, regulatory, and policy analysis.



Protein Processing Supply Chains



COVID-19 Made Existing Issues Much Worse.

- Early into pandemic shutdowns, 25% of the nation's meat processing capacity had ceased.
- As larger processing plants reduced output or stopped processing product entirely, the need for a decentralized protein processing chain became evident.
- The Transportation industry also saw major disruptions.
- Disruptions in sourcing and transportation have created an enhanced strain on food storage systems—particularly on small scale producers.
- The U.S. food system, in its pre-pandemic state, did not have the ability to quickly adapt to such severe disruptions.



Protein Processing Supply Chains



COVID-19-related Issues were even more severe across Indian Country

- Between 11 and 14 percent of Americans generally face food insecurities.
- An estimated 40 percent of Native Americans faced some form of food insecurity during the height of pandemic shut-downs.
- Many tribal enterprises, especially those located in rural areas and on reservations, already face labor shortages, lack of infrastructure, and lack of access to capital.



Protein Processing Supply Chains – Moving Forward

Supply Chain Needs in Indian Country

- Primacy
- Systemic Redundancy
- Culturally Appropriate Foods
- Investments in Food Systems

Opportunities for Strengthening Supply Chain Sovereignty

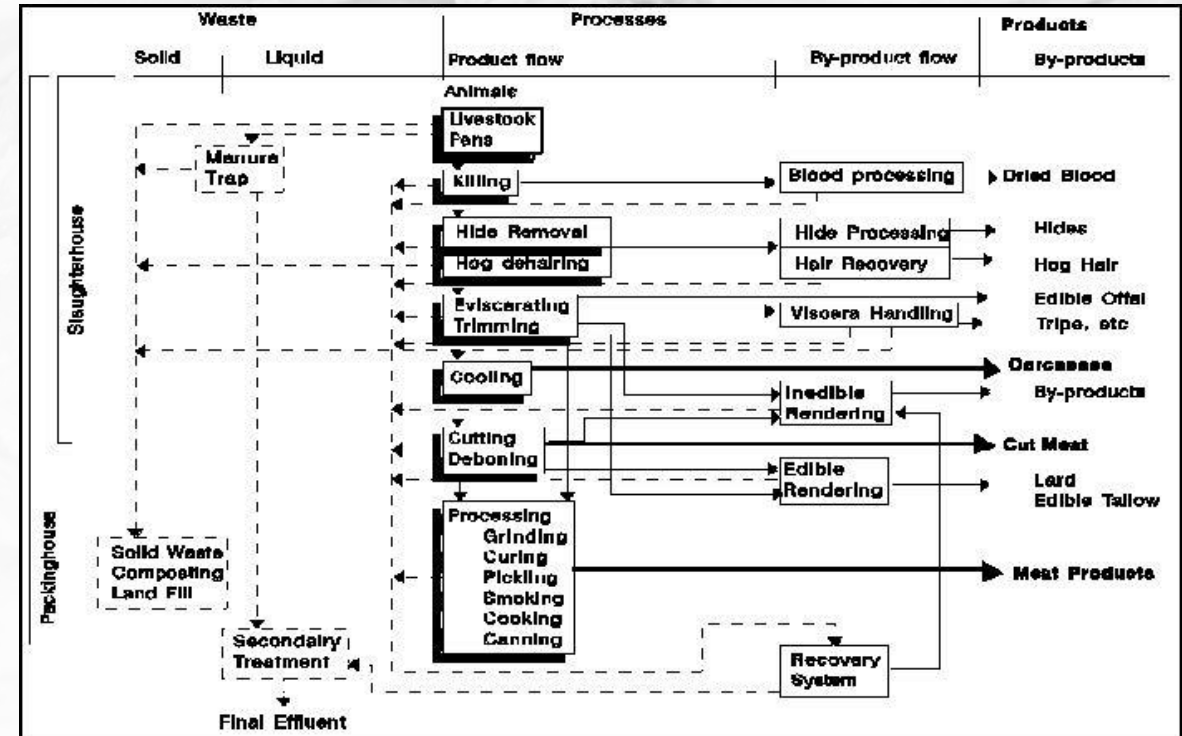
- Tribal food systems development
- Food sovereignty
- Sourcing



Meat Processing Facilities

Meat processing facility components – equipment, machinery, and design

- Different species require different equipment and machinery, facility design and equipment specifications will depend largely on the type or types of livestock to be processed and the intended end product or products.
- Reference report for a detailed description of the design process.



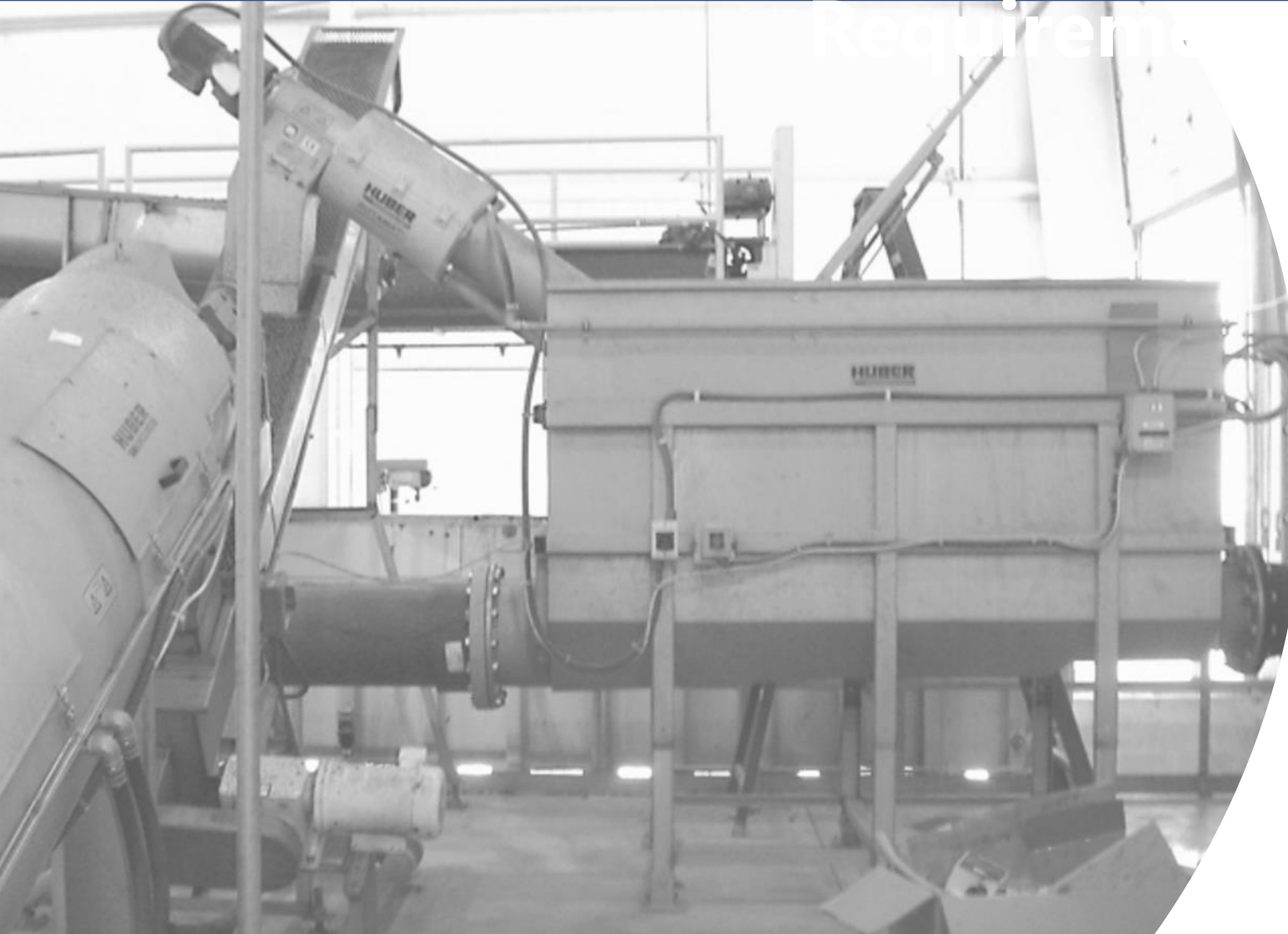
Starting a Meat Processing Facilities

Considerations

- In considering whether to start a meat processing operation, developers should take a review of goals and intent.
 - Species to be processed
 - Location
 - Volume
 - Facility size
 - Labor Needs
 - Community Support



Technical Requirements



Can facility requirements be met?

- Water/Conservation needs
- Power/utilities
- Disposal and waste management
- Environmental considerations
- Equipment and materials
- Layout/workflow
- Building requirements



Regulatory Environment

USDA Regulations

- The Federal Meat Inspection Act (FMIA) sets a national inspection standard for all commercial sales of meat products in the United States.
- FMIA applies to both animal slaughter and meat processing, as well as the final meat products offered for sale. Under this law, a meat product is “any product intended for human consumption, wholly or in part, from the carcass or parts of any cattle, sheep, swine, and goat.”
- Food Safety Inspection Service, or FSIS, which is part of the U.S. Department of Agriculture



Regulatory Environment – Meat Product

FMIA Options

Federal Inspection by USDA-FSIS.
(21 U.S.C. 601, et seq.)

State inspection by state
regulators. (21 U.S.C. 661)

Custom-exempt (but still inspected
by FSIS/and or state). (9 CFR
303.1(a)(2)).

Retail-exempt (but still inspected
by FSIS/and or state). (9 CFR
303.1(f)(iv)(a)(6))



Regulatory Environment – Meat Product

The Poultry Plant Inspection Act

- the Poultry Products Inspection Act, or PPIA, a federal law that provides a basis for inspection and sales standards for poultry.
- Similar to meat processing, the PPIA is regulated at the federal level by the Food Safety Inspection Service (FSIS) at USDA.
- Under PPIA, “poultry” means “any domesticated bird, whether alive or dead.”



Regulatory Environment – Other Considerations

- The Humane Methods of Slaughter Act (HMSA) is a federal law of general applicability that intends to establish a national standard for humane treatment of livestock prior to and during slaughter.
- Labeling
- EPA Regulations
- FDA Regulations – Nonamenable species
 - Includes bison, rabbit, game animals, deer, elk, and moose.



Labor

Certifications and labor

- No special training or certifications required
- Federally inspected facilities must maintain and follow written Sanitation Standard Operating Procedures (SSOP). FSIS publishes information on requisite sanitation performance standards. Facilities must also have Hazard Analysis and Critical Control Point (HACCP) plans in place.⁹¹ Guidance on these plans can be found in the corresponding regulations and on the FSIS website. In addition to the above resources, FSIS also publishes directives and guidelines for inspections.



Business Planning

Develop a business plan

- A business plan is a document describing the goals, objectives, and activities that an operation will engage in, detailing market opportunities, organization, management, the products produced, marketing and sales, funding and finances as well as a description of the company and an executive summary.
 - Funding
 - Organizational Structure
 - Financial Timeline
 - Market Access
 - Cost





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Questions, Comments, Feedback

We want to hear from you.

What works? What is needed? Which resources are the most helpful for your tribal agriculture goals?



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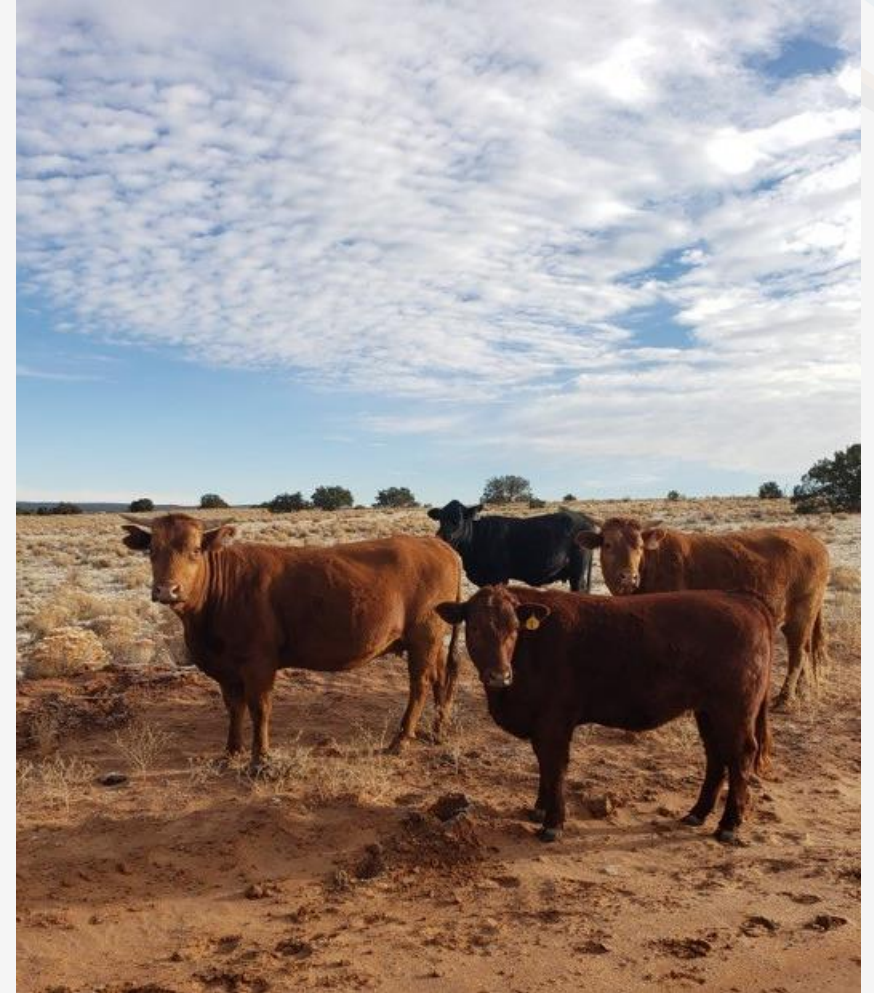
Q&A

Please submit your questions in the question
box

Forthcoming Publication

Strengthening Protein Supply Chains in Indian Country: A Guide to Starting a Meat Processing Plant

Coming to the First Nations Knowledge Center in February 2022. Join our mailing list to be among the first to know!



Save the Date! Upcoming Webinars

Linking Up: Tribal Models to Strengthen Meat Processing Chains in Indian Country

Wednesday, February 23, 2022 at 12:00 pm – 1:30 pm MST

Register Here:

<https://attendee.gotowebinar.com/register/1017050874432227856>

Beefing Up the Southwest: Increasing Meat Access in New Mexican Native Communities

Wednesday, March 9th, 2022 at 12:00 pm – 1:00 pm MST

Register Here:

<https://attendee.gotowebinar.com/register/3784109324684041996>

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The recorded webinar can be
accessed on our website under the
First Nations Knowledge Center at
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Thank you!

