



Local Meat in Child Nutrition Programs

Using local meats in Child Nutrition Program meals provides participants with a high quality and nutritious product, decreases opportunities for food shortages, and supports local economy.

- Buying meat locally shortens the supply chain, decreasing the chance for disruption.
- Direct communication with the producer and processor creates opportunity for customized option in cuts, packaging, delivery, and payment.
- Using local meat provides a fresh taste and high-quality product that participants will enjoy. Increased participation increases revenue!
- Minimally processed meat products offer many nutrients vital to health such as iron, zinc, phosphorus, potassium, thiamin, riboflavin, niacin, and choline¹.

1. **Review menus.** Current recipes may need altered to include cooking fresh or frozen local meats. [Healthier Kansas Menus](#) provide several breakfast and lunch entrée recipes for using minimally processed meats. Start simple and small to make adjustments attainable.
2. **Find a producer.** In 2017, it was reported there are over 96,000 total farm producers in the state of Kansas². There are many options to find meat producers in your area:
 - The Kansas Department of Agriculture (KDA) houses a [list of wholesale meat producers](#).
 - Shop Kansas Farms by Kansas Farm Bureau offers a [list of producers across the state](#). You can search by meat product, county, region, and city.
 - Use community resources such as your local [Food and Farm Council](#), county economic development office, or [extension agent](#).
 - The Farm to Plate team within Child Nutrition and Wellness (CNW) works to help sponsors source locally. Contact the CNW office at any time for assistance in finding producers in your area: 785-296-2276.
3. **Find a processor.** Meat products used in Child Nutrition Programs must be slaughtered and processed in a KDA or United States Department of Agriculture (USDA) inspected facility with an inspector present. Processing availability may be booked several months in advance. Producers typically schedule appointments with the processor directly. Discuss with your producer the importance of state or federal inspection and the timeframe you will need your meat order. Use the following links for lists of [KDA inspected facilities](#) and [USDA inspected facilities](#).
4. **Communicate labeling requirements.** Processors must use correct labeling for meat being used within Child Nutrition Programs. These labeling requirements are the same as to sell at farmers markets or grocery store shelves, so KDA and USDA processors are aware of correct labeling procedures. However, it is important that sponsors communicate the need for proper labeling when placing their order with the producer. For more information on proper labeling, see the Kansas Farm to Plate Q&A, found at: [Kansas Farm to Plate Q&A \(ksde.org\)](#)

Footnotes:

¹[FoodData Central \(usda.gov\)](#)

²[farm-facts-2021-final.pdf \(ks.gov\)](#)