



MSU EXTENSION

BQA session to be offered in Gaylord on September 26

All beef producers are encouraged to become certified in Beef Quality Assurance (BQA) an industry-developed program to ensure proper care and health of animals. The BQA program's mission is "to maximize consumer confidence in and acceptance of beef by focusing the producer's attention to daily production practices that influence the safety, wholesomeness and quality of beef and beef products."

Beef producers can get Beef Quality Assurance (BQA) certified at a meeting conducted by Michigan State University Extension on September 26, 2019 at Jay's Sporting Goods, 1151 S Otsego, Gaylord. The meeting begins at 5:30 pm and will conclude by 7:45 pm.

The session will feature education about beef quality as impacted by producer management including minimizing injection site lesions, proper antibiotic use and low stress cattle handling. Participants may take an exam at the end of the educational session to become BQA-certified and receive a certificate with a BQA registered number. In addition, specified cattle auctions will be notified of producer BQA certification.

BQA certification is being required by some packers. Their buyers will be bidding on animals at auction that come from BQA-certified producers. Packers want to be able to assure consumers that the animals are being raised and handled well, from birth until harvest. Therefore, all producers who sell any cattle at auction any time of the year are encouraged to become BQA certified. Certification is good for 3 years.

Quality beef is paramount to all who are involved in the beef industry. Cow-calf producers oversee the birth of new calves each year with great care. They sell those weaned calves, often weighing 500-700 lbs. to producers who will grow them more. Finally, beef cattle are finished in feedlots where they put on weight with the right amount of fattening. Animals are humanely treated throughout life and at harvest time. The goal for producers at all stages of the animal's life is to raise healthy, well-fed animals so that consumers will enjoy safe and delicious meat.

There is no cost to attend this meeting or to take the certification test. Instructors will work with all attendees so that all pass the exam and receive their certificate that evening. To reserve your place, or for further information, contact Phil Durst, Michigan State University Extension, at durstp@msu.edu or 989-387-5346. Producers may also become BQA certified on-line at bqa.org.

Michigan State University is an equal-opportunity institution.

Phil Durst
Michigan State University Extension
205 S Eighth St. West Branch, MI 48661
C: 989-387-5346



Become BQA certified through a free session

Michigan State University Extension,
will provide a training & exam session:

Thursday, September 26, 2019
5:30 pm – 7:45 pm

Jay's Sporting Goods
1151 S Otsego Ave., Gaylord

For questions or to pre-register call: Phil Durst at 989-387-5346 or
durtsp@msu.edu.

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Accommodations for persons with disabilities may be requested by calling Phil at 989-387-5346 by September 20 to ensure sufficient time to make arrangements. Requests received after this date will be met when possible.