

# SMA InfoMeat

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## FSIS Posts Summary of *Listeria* Compliance Guidelines

FSIS recently posted on its "Compliance Guides Index" web page the document entitled, "Summary of *Listeria monocytogenes* Compliance Guidelines for Small and Very Small Meat and Poultry Plants that Produce Ready-To-Eat Products." This document is intended to assist small and very small meat and poultry plants that manufacture ready-to-eat (RTE) products to understand the regulatory requirements associated with the production of these products. 9 CFR Part 430 sets out the regulatory requirements for RTE products that have been exposed to the environment after the lethality treatment (e.g., cooking, drying, etc.). Appendix A contains useful recommendations for plants based on deficiencies commonly found in RTE plants. The document is a summary of the 65-page plus *Listeria* Guideline, and may be viewed at [www.fsis.usda.gov/PDF/LM\\_Guidelines\\_for\\_SVSP\\_Ready\\_to\\_Eat\\_Products.pdf](http://www.fsis.usda.gov/PDF/LM_Guidelines_for_SVSP_Ready_to_Eat_Products.pdf). This summary provides a rather concise list of the do's and don'ts of the *Listeria* requirements, including a good explanation of what FSIS expects in a "Hold and Test" procedure. The document is comparatively short (8 pages), but provides the minimum information needed to comply, as well as suggestions that may aid establishments in the implementation process.

## FDA Warns Consumers about Recalled Pet Food

FDA is advising pet owners that recalled pet food may still be on the shelves in some retail establishments. FDA urges retailers across the country to be vigilant in removing all products associated with the pet food recall, which began on March 16, 2007. To verify the effectiveness of the recall, FDA has conducted approximately 400 checks of retail stores across the country. Based on the checks, FDA believes most companies have removed the recalled product; however, some have not. FDA will continue to monitor retailers' efforts to remove these items from the shelves. "FDA's priority is to make sure that cats and dogs have safe food to eat, said Stephen Sundlof, D.V.M., director of FDA's Center for Veterinary Medicine." Many of us are pet owners and animal lovers, and we want pet owners to feel assured that we are doing everything we can to make sure that all contaminated food is off the shelves." Menu Foods, Inc., a private label manufacturer based in Canada, recently expanded its recall last Tuesday, to include cat food not previously subject to the recall. A complete list of Menu Foods' recalled products, including the new items, can be reviewed at [www.menufoods.com](http://www.menufoods.com). The company acted after receiving information from FDA, which had confirmed test results it received from a laboratory at University of California, Davis. The UC-Davis lab found that canned cat food which had not been included in Menu Food's earlier recalls tested positive for melamine, a chemical used as a fertilizer and in the manufacture of cutlery and kitchenware. The company informed FDA that it had shipped wheat gluten purchased from China and contaminated with melamine from its Emporia, Kansas plant to its plant in Streetsville. Some of the products produced with the contaminated wheat gluten also were shipped to the United States. FDA investigators and officials with the Canadian Food Inspection Agency were in the Ontario facility on April 11. Since March 16, recalls of pet food products, including certain varieties of dog food, have been conducted by Menu Foods, Inc., Hill's Pet Nutrition, P&G Pet Care, Nestle Purina PetCare Company, Del Monte Pet Products, and Sunshine Mills, Inc. There is now a single list of all recalled pet food located at [www.fda.gov/ora/fed\\_state/recalls/Recall.xls](http://www.fda.gov/ora/fed_state/recalls/Recall.xls) which will be updated with any new recall information when announced.

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## biomerieux, Inc. Markets Food Allergen Test Kits

SMA member bioMérieux, Inc., a leading industrial microbiology and diagnostics company, recently announced an exclusive distribution agreement with Elisa Systems Pty Ltd., which develops food allergen test kits. bioMérieux will market a full line of tests for the detection of allergenic protein residues to customers in the U.S. and Canada. The tests will help food companies evaluate products for allergens to ensure consumer safety from allergic reactions, which can be life-threatening. "This partnership provides an opportunity for bioMérieux to enter the food allergen market and we are very pleased to work with Elisa Systems, the leader in development of new allergen tests," said Herb Steward, executive vice president and general manager, bioMérieux, North America. "bioMérieux can now offer our customers a more comprehensive line of food safety solutions." An effective screening program for the presence of food allergens will help food manufacturers and suppliers prevent costly product recalls, often due to the presence of undeclared food allergens. The food allergen screening kits are ideal for testing raw materials, material-in-production, finished product and environmental surfaces. The kits provide both qualitative and quantitative detection of almond, buckwheat, crustacean, egg, hazelnut, milk (casein), milk (beta lacto globulin), peanut, sesame and soy, utilizing an enzyme-linked immunosorbant assay (ELISA) platform that provides the flexibility to be easily interpreted either visually or with an automated microplate/strip reader.

## USDA: Corn Prices Will Reduce U.S. Meat Supply

The U.S. meat supply will fall by 1.7 pounds per person this year, as demand for ethanol motor fuel has pushed corn prices to their highest level in a decade, boosting livestock feed costs, the government said last Tuesday. The USDA predicts that beef, pork and chicken output will fall by 1 billion pounds. Overall, it forecast 220 pounds of red meat and poultry per American in 2007, down from 221.7 pounds per capita in 2006. USDA has trimmed its 2007 meat output forecast by 1.07 billion pounds since January. Feeders are using more wheat and less corn in their rations, and are sending cattle and broiler chickens to market at lower weights due to rising costs. With feed use down, the corn stockpile will tally 877 million bushels when this year's crop is ready for harvest, according to USDA predictions. Americans will most likely face sizable increases in their total grocery bills this year as the boom in ethanol production diverts more corn from the nation's dinner table to its gas tank. High corn prices, bad weather and steep energy costs combined will make food a bigger potential contributor to inflation this year than it has been since 2004.



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## Briefly . . .

**FSIS Amends "Safe and Suitable" Ingredients List:** Last Wednesday FSIS released Amendment 11 to its Directive 7120.1, "Safe and Suitable Ingredients Used in the Production of Meat and Poultry Products." This replaces Amendment 10 which was issued in January 2007. Additions and/or updates to the Amendment are in bold. Once again, most changes are to the "Antimicrobials" section of the document. The new amendment may be viewed at: [www.fsis.usda.gov/OPPDE/rdad/FSISDirectives/7120.1Amend11.pdf](http://www.fsis.usda.gov/OPPDE/rdad/FSISDirectives/7120.1Amend11.pdf).

**FSNS D/FW Lab Announces New Contact Numbers:** Food Safety Net Services, Ltd.'s Dallas/Fort Worth area laboratory in Grand Prairie has new fax and phone numbers. Please amend your SMA membership directory with the new information. The new phone number for the lab is 972-602-2078 and the new fax number is 972-602-2248.

**APHIS Appoints New Associate Administrator:** Dr. Ron DeHaven, administrator for the USDA's Animal and Plant Health Inspection Service (APHIS) announced the appointment of Cindy Smith as the agency's new associate administrator. "I am very pleased that Cindy has accepted this position," DeHaven said. "Her career at APHIS spans more than 28 years and her commitment to public service, vast knowledge of agency activities and dedication to protecting American agriculture make her a natural choice for this leadership role." Smith will assist in managing one of USDA's most multi-faceted agencies, which includes the plant protection and quarantine program; veterinary services program; wildlife services program; animal care program and the biotechnology regulatory services program. Smith began her career with APHIS in 1979 after high school, and since 2002, has served as deputy administrator for APHIS' biotechnology regulatory services (BRS). She holds a B.S. in microbiology and a Masters in business management, both from the University of Maryland.

**FSIS to Hold Public Meeting on Risk-Based Inspection:** FSIS will hold a public meeting on April 25 to discuss the use of production volume data relating to risk-based inspection in processing. The public meeting will be held from 9 AM to 1 PM, in Room 244 of the George Mason University, Arlington Campus, 3401 N. Fairfax Drive, Arlington, VA. Stakeholders will also be able to participate via audio conference. Directions to the site, phone-in information, an agenda and other meeting materials will be posted on FSIS' website at [www.fsis.usda.gov](http://www.fsis.usda.gov). To register online, go to [www.fsis.usda.gov/News\\_&\\_Events/Meetings\\_&\\_Events/index.asp](http://www.fsis.usda.gov/News_&_Events/Meetings_&_Events/index.asp).

**CDC Releases 2006 Foodborne Illness Data:** The Centers for Disease Control and Prevention (CDC) recently released "Preliminary FoodNet Data on the Incidence of Infection with Pathogens Transmitted Commonly Through Food - 10 States, 2006." FoodNet collects data from 10 U.S. states regarding diseases caused by enteric pathogens transmitted commonly through food. The report describes preliminary surveillance data for 2006 and compares them with baseline data from the period 1996-1998. The report is available [www.cdc.gov/mmwr/PDF/wk/mm5614.pdf](http://www.cdc.gov/mmwr/PDF/wk/mm5614.pdf).

**Register now for "Developing & Implementing HACCP Plans for the Meat Industry"**

at Texas A&M University in College Station, Texas, May 1-3, 2007, hosted by SMA and the Texas A&M Department of Animal Science. Registration forms are available on our website or by contacting the SMA office.

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