

SMA InfoMeat

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FSIS Revises Dioxin Survey Notice

On August 23, 2007, the Food Safety and Inspection Service (FSIS) issued Notice 52-07, titled "Dioxin Survey 08-Revised." The notice was issued to update some of the instructions in FSIS Notice 51-07, "Dioxin Survey 08." The revisions are as follows:

On the 15th of each month after receipt of this notice, the districts' designees (district analyst or district veterinary medical specialist and not inspection program personnel as stated in FSIS Notice 51-07) should check the list of establishments that are to be sampled to determine whether establishments in their district are included in the dioxin survey for the following month. The district designee will notify the inspector-in-charge at each establishment in the district that is scheduled for dioxin sampling, or if supplemental information is provided.

At establishments where public health veterinarians (PHV) are unable to collect the sample, other non-PHV inspection program personnel can take the sample with PHV support.

If an establishment absolutely does not allow glass in the production area, inspection program personnel should transfer the specimen from the carcass onto an acceptable clean and dust-free material, such as stainless steel or aluminum foil. (Note: Plastic or paper is not acceptable.) Inspection program personnel should transfer the specimen into the glass jar in an area acceptable to the establishment. (Note: While transferring the specimen, inspection program personnel should ensure that the specimen does not get contaminated.)

Notice 52-07 is available on the FSIS website at www.fsis.usda.gov/OPPDE/rdad/FSISNotices/52-07.pdf.

FSIS Offers Educational Outreach Session in Dallas

Small and very small plant owners and operators are invited to join FSIS inspection personnel at an educational outreach session to bring industry and inspection personnel together to promote a uniform understanding of the regulations. The Dallas District has been selected to host a small and very small plant public educational outreach session which will be held in Dallas on Wednesday, September 12, 2007, 6:30 - 8:30 PM at the Crown Plaza Suites, Dallas Park Central, 7800 Alpha Road, Dallas, TX 78240 (972-233-7600). This session will cover Sanitation Performance Standards and Food Defense. Plant management personnel may pre-register for the session at : www.fsis.usda.gov/News/Reg_091207_TX_Workshop/index.asp. Other regulatory sessions will also be held at:

- Radisson Suites, 1211 E. Garvey Street, Covina, CA, 6:30 - 8:30 PM. This session will cover a regulatory walk-through of sanitation standard operating procedures, HACCP and rules of practice regulations.
- Holiday Inn Select, 549 S. Rock Road, Wichita, KS, 6:30 - 8:30 PM. This session will cover a regulatory walk-through of sanitation performance standard regulations and food defense.
- Holiday Inn Convention Center, 3321 S. 72nd Street, Omaha, NE, 6:30 - 8:30 PM. This session will cover a regulatory walk-through of sanitation standard operating procedures, HACCP and rules of practice regulations.
- Holiday Inn New Philadelphia, 131 Bluebell Drive SW, New Philadelphia, OH, from 6:30 - 8:30 PM. This session will cover a regulatory walk-through of sanitation standard operating procedures, HACCP and rules of practice regulations.

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S. Korea Resumes Beef Imports

Last Friday South Korea said it would end its effective ban on U.S. beef imports, which could ease tensions in its trade disputes with the U.S. South Korea, which was once the third-largest overseas market for U.S. beef, effectively blocked U.S. imports in early August by suspending quarantine inspections after finding a prohibited spinal column in a beef shipment. The decision to resume imports came after South Korea received assurances from the U.S. on safety inspections. "We have decided to resume quarantine inspections as of August 27 as Washington ensured the safety of beef and promised to tighten its export procedures," said Lee Sang-kil, head of the agriculture ministry's livestock bureau. However, Seoul will continue to block imports from the Cargill plant that shipped the spinal material and will keep a ban on four other packers which shipped parts deemed by Seoul as risky, the ministry said. The country also said it would resume a review on the safety of U.S. bone-in beef, which had also been suspended. Seoul had expected to open the market wider to include U.S. beef on the bone by September. "We will restart the review, but we are not sure when bone-in beef will enter the South Korean market," Lee added. The United States asked South Korea to fully open its market to U.S. beef after the World Organization for Animal Health (OIE) in May gave the United States a "controlled risk" status for beef safety.



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FSIS Offers Web Seminar on *Listeria* Compliance Guidelines

FSIS will hold a Web seminar on September 6, 2007 as part of its initiative to provide outreach to small and very small plants. The seminar will cover the review of FSIS compliance guidelines for controlling *Listeria monocytogenes* in small and very small establishments that produce ready-to-eat product. The seminar will be held from 7 to 8 PM. Registrations will be accepted through Thursday, August 30. A seminar representative will contact registered individuals the week of the seminar with instructions on how to join the event. To register by phone, call 800-336-3747 or send an e-mail to OutreachTSC@fsis.usda.gov. Online registration forms and information about upcoming Web seminars can be found at www.fsis.usda.gov/News_&_Events/Outreach_Sessions_SVS_Plants/index.asp.

Mark Your Calendars

Sept 18-20 – Developing and Implementing HACCP Plans for the Meat Industry - Texas A&M University, College Station, TX
Oct 12-14 – SMA Annual Dove Hunt - Janecka Ranch, Waelder, TX
Nov 1-2 – Beyond Basics: HACCP Plan Improvement Workshop - Texas A&M University, College Station, TX

Welcome, New Member!

SMA is proud to introduce
our newest member:

Action Box Company, Inc.

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Ken Dean, VP-Sales

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Office Holiday

The SMA office will be closed on
Monday, September 3rd in observance of



Briefly . . .

NMA to Host Teleconference on MPR: On Friday, August 30, 2007 at 1:00 PM CDT, the National Meat Association (NMA) will host a teleconference on proposed changes to the Mandatory Price Reporting rule. The conference call will feature John Van Dyke, former Chief of AMS Market News. More information and an agenda will be available later this week, and SMA members are invited to join. If you would like to participate in the teleconference, please call Phyllis at the SMA office (800-777-5955) or email phyllis@southwestmeat.org. We will provide details to interested parties when they become available.

APHIS Reviews Ear Tags for NAIS: USDA's Animal and Plant Health Inspection Service is reviewing several proposals for the production and delivery of 1.5 million radio frequency ear tags that are compliant with the National Animal Identification System (NAIS) standards. These ear tags will be used to uniquely identify U.S. livestock that are part of current animal disease programs, in particular within geographic regions where bovine tuberculosis testing and the brucellosis calfhood vaccination program are most active. "Using these animal identification number tags with radio frequency ID technology enhances the accuracy of animal identification and increases the program administration efficiencies," said Bruce Knight, undersecretary for USDA's marketing and regulatory programs. "Most importantly, it puts us a step closer to our goal of rapid traceback when an animal disease outbreak occurs." Individual animal identification is important to NAIS' efforts to provide rapid response and containment in the event of an animal disease event. By quickly identifying involved animals, the impact of the outbreak on neighboring herds and premises can be limited--and disease spread could even be stopped before it reaches those animals.

EU Lifts Export Ban on UK: European Union regulators eased an export ban on U.K. meat, livestock and dairy products over the weekend after British officials contained an outbreak of foot-and-mouth disease. The ban, in place since August 6, ended Saturday for most of the country, allowing farms to export within the 27-nation EU, under the oversight of veterinarians. Movements of animals and products will remain restricted in the outbreak area of Surrey, southwest of London. The halt in meat and cattle trade has cost the industry an estimated 10 million pounds (\$20 million) a week. The U.K. restricted livestock movements within the country and killed 576 animals to contain the virus, and there has been no recurrence reported since August 7. If there are no reappearances three months after that date, the U.K. will be considered free of foot-and-mouth disease and able to export beyond Europe.

Poultry Producers Protest: Poultry growers are protesting proposed regulations from the Department of Homeland Security that would label propane gas a "chemical of interest" and require anybody with 7,500 pounds or more of the fuel to register with the agency. At that amount, poultry farmers who use propane to heat chicken houses would have to fill out the forms. By industry counts, up to 40,000 farms could be affected by the security proposal, although the government claims the registration rule is important to protect the country.

ATTENTION HUNTERS!

The Annual SMA Dove Hunt is scheduled for October 12-14, 2007 at the Janecka Ranch in Waelder, Texas! Limited slots are still available for anyone who is interested. Join us for a weekend of hunting fun featuring great food, refreshments, skeet, games and prizes!

Call Phyllis at the SMA office or email phyllis@southwestmeat.org to sign up!