

# SMA InfoMeat

1957

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## FSIS Issues Directive, IKE on Required Inspection, Overtime

Last Friday, USDA's Food Safety and Inspection Service (FSIS) issued Interactive Knowledge Exchange (IKE) 07-07, "FSIS Directive 12,600.2: Determining When Inspection Coverage Is Required and Overtime Is Charged." The IKE may be viewed at: [www.fsis.usda.gov/PDF/IKE\\_07-07.pdf](http://www.fsis.usda.gov/PDF/IKE_07-07.pdf). The IKE provides additional guidance on applying Directive 12,600.2, "Reimbursable Overtime Services at Meat and Poultry Establishments," to a particular factual scenario. This IKE was previously issued in draft form on August 31, 2007 and is essentially unchanged. A sentence was added to the end of the draft IKE directing inspection program personnel to charge the reimbursable overtime to the establishment as provided in the attachments to FSIS Directive 12,600.1, Revision 1, Amendment 2, "Voluntary Reimbursable Inspection Services." These Directives may be viewed as follows: Directive 12,600.1, Rev. 1, Amend. 2: [www.fsis.usda.gov/OPPDE/rdad/FSISDirectives/12600rev1amend2.pdf](http://www.fsis.usda.gov/OPPDE/rdad/FSISDirectives/12600rev1amend2.pdf). Directive 12,600.2: [www.fsis.usda.gov/OPPDE/rdad/FSISDirectives/126002.pdf](http://www.fsis.usda.gov/OPPDE/rdad/FSISDirectives/126002.pdf). In this scenario, a relief inspector is assigned to a small hog slaughter establishment with a processing department that includes production of smoked pork products. The inspector's tour of duty and the establishment's approved work schedule are 0700 hours until 1530. They consistently work these hours for slaughter and until 1630 hours for processing (including labeling). The smoked pork is in the smokehouse from 0800 hours until 1400 hours. The product is then transferred to the cooler for stabilization until 1700 hours. The establishment has smoked pork stabilization CCP which is monitored at 1700 hours and verified by direct observation on a weekly basis. On a particular day, the PBIS tasks include pre-operational sanitation observation. The inspector will conduct the direct observation before the start of operations (here at 0630 hours). In addition, the establishment's weekly smoked pork stabilization verification check is scheduled. Under Directive 12,600.2, inspection coverage is required for certain plant activities. In the stated scenario, the specific activity requiring coverage is when the establishment is undertaking a HACCP verification activity (as opposed to its normal monitoring activities). Therefore, the inspector can charge overtime for verification of the establishment's stabilization CCP. Inspection program personnel can also charge overtime when they are scheduled to conduct a direct observation pre-operational inspection outside the plant's normal hours of operation. Therefore, the inspector here can charge overtime for the one-half hour before the start of the regular tour of duty. Overtime is to be charged in accordance with the guidance provided in the attachments to FSIS Directive 12,600.1, Revision 1, Amendment 2, dated July 2, 2007.



*Happy  
Holidays!*

**The SMA staff thanks all our members for their generous support this year, and wishes you a safe and happy holiday season and a very prosperous New Year!**

**S O U T H W E S T M E A T A S S O C I A T I O N**  
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## FSIS Issues Directives on Poultry, Ratite Inspection

USDA's Food Safety and Inspection Service (FSIS) recently issued Directives on ante- and post-mortem inspection of poultry and ratites. Directive 6100.3, "Ante-Mortem and Post-Mortem Poultry Inspection," instructs public health veterinarians (PHVs) and off-line and on-line inspection program personnel on how to perform ante-mortem and post-mortem inspection of poultry and of the conditions under which the birds are processed. It also instructs PHVs on how to make dispositions for some poultry diseases post-mortem and how to document the findings. Directive 6170.1, "Ratite Ante-Mortem and Post-Mortem Inspection," instructs inspection program personnel on how to perform ante-mortem and post-mortem inspection of ratites. In addition, it provides direction on how to make dispositions for some ratite diseases post-mortem and how to document the findings. This directive provides information about the compliance guidelines for the proposed performance standards for the production of processed meat from ratites. All FSIS Notices and Directives are available on the FSIS website at [www.fsis.usda.gov/Regulations\\_&\\_Policies/index.asp](http://www.fsis.usda.gov/Regulations_&_Policies/index.asp).

## Horse Slaughter Plant Plans Appeal to Supreme Court

Cavel International, Inc., operators of a horse-slaughtering plant in DeKalb, IL plan to seek a hearing before the U.S. Supreme Court on an Illinois law that forced the plant to cease operations last fall, according to an attorney for the Belgium-based company. The court granted an extension until January 18, to the deadline for filing the request. The shutdown in September of the DeKalb Cavel plant, the nation's last horse-slaughtering plant, ended an operation that had been in operation for about 20 years, had 60 employees, and at one point slaughtered 40,000 to 60,000 horses a year. The horsemeat was sold primarily for human consumption in overseas markets. A series of lower-court decisions upheld a law signed by Illinois Governor Rod Blagojevich in May that effectively ended the operation by banning the import, export, possession and slaughter of horses for human consumption in Illinois. The U.S. Seventh Circuit Court of Appeals upheld those rulings, claiming the law was similar to state bans on bullfights and cockfights meant to protect animal welfare. J. Philip Calabrese, the Cleveland attorney for Cavel, said the petition to the Supreme Court will simply ask justices to accept the case. The actual appeal could take several more months.

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

to be held at Texas A&M University in College Station, Texas, **February 13-15, 2008**, hosted by SMA and the Texas A&M Department of Animal Science. The course provides hands-on training in developing a HACCP program for all types of meat slaughtering and processing facilities.

Registration forms are available on our website at [southwestmeat.org](http://southwestmeat.org) or by contacting the SMA office.

**Sign up today!**



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### Register for the 2008 Processed Meats Clinic, January 8-10 at TAMU!

Are you interested in troubleshooting a processed meat product you currently manufacture? Or perhaps you've been considering development of a new product, or a variation of a current one? Do it at the 2008 Processed Meats Clinic, January 8-10, 2008, at Texas A&M University! Hosted by SMA, TAMU's Meat Science Section, and Texas Cooperative Extension, this hands-on workshop will provide training and expert demonstrations in meat processing and product development. Registration information is available on the SMA website or by contacting the SMA office.

**Sign up today! Registration is limited!**

### Briefly . . .

Pilgrim's Pride Mourns President: The president and chief executive officer of Pilgrim's Pride Corporation, O.B. Goolsby Jr., 60, passed away today after suffering an apparent massive stroke Saturday morning. Goolsby was on a hunting trip with customers in south Texas at the time. "Our company has lost a gracious, talented leader who served as an inspiration to everyone around him," said Lonnie "Bo" Pilgrim, senior chairman and co-founder of Pilgrim's Pride. The board of directors plans to appoint a special committee of directors to begin the process of selecting a new president and chief executive officer, but no timetable has been set for a decision. Goolsby's executive team has met and taken steps to ensure that all business activities will continue without interruption. Goolsby had served as Pilgrim's Pride's president and CEO since September 2004. He joined the company in 1969.

Senate Passes Farm Bill: Ending a six-week impasse on Friday, the Senate approved a \$286 billion farm bill that would authorize significant new spending for farm programs, food stamps and conservation, but would make only modest changes in the nation's traditional agricultural subsidy system. Now House and Senate negotiators must agree on a compromise version. The White House, citing inadequate reforms and the use of "\$20 billion of budget gimmicks," has threatened to veto the bill. Acting Agriculture Secretary Chuck Conner said that he was "disappointed" with the Senate measure. "This bill has a tough road ahead of it," he said. He singled out the Senate's rejection this week of an amendment that would have ended government subsidy payments to farmers earning more than \$750,000 after expenses. The current cutoff is \$2.5 million. Conner said it makes no sense to provide income-support payments to the wealthiest 2 percent of Americans, using dollars derived from middle-class taxpayers.

Pork Exports Break Monthly Record: U.S. pork exports (including variety meat) in October broke the record for a single month set in November 2006. October's exports totaled 130,424 metric tons (mt) valued at \$313.33 million. The previous record was 122,225 metric tons valued at \$289 million. The October increase was enough to bring the January through October total volume to 1,035,816 mt, a 1% increase over the same period in 2006 and a 9% increase in value at \$2.524 billion, on track for another record-breaking year. U.S. pork production increased 11% in October, compared to 2006, and October exports were equivalent to 14% of October production.

More Research Is Needed on Ethanol By-product Feed and *E. coli*: Scientists at Kansas State University who are studying the effect of feeding distiller's grains to beef cattle said that more research is needed before cattle feeders and the public should reach definitive conclusions. In three separate studies conducted over the last two years, T.G. Nagaraja, a professor of microbiology in K-State's College of Veterinary Medicine, and Jim Drouillard, K-State professor of animal sciences and industry, found that feeding beef cattle a diet that included 25% distiller's grains (DGs) increased the prevalence (number of cattle positive) of *E. coli* 0157 in those animals' manure.

### Welcome, New Member!

SMA is proud to introduce  
our newest member:

### Double B Foods, Inc.

1229 Pleasant Run, Suite 200 • DeSoto, TX 75115  
Phone: 469-567-6015 • Fax: 469-567-6021

Kevin Migdal, President • Tom Beadle, VP Sales  
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### Office Holidays

The SMA Office will be closed  
Monday & Tuesday, December 24-25,  
for the Christmas holidays and Monday  
& Tuesday, December 31, 2007 - January  
1, 2008 for New Year's.

*InfoMeat* will not be published next week.  
Look for our next issue on January 2, 2008.  
Happy Holidays!

