

# SMA InfoMeat

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Email: [sma@tca.net](mailto:sma@tca.net)  
Internet website: [www.southwestmeat.org](http://www.southwestmeat.org)

Edited by Phyllis Zimmerman

## Hong Kong Reopens Market to U.S. Beef

Hong Kong announced last week that it will reopen its market to U.S. beef from animals under 30 months of age. USDA Secretary Mike Johanns welcomed the news by stating, "We are extremely pleased with the reopening of another important market for U.S. beef exports and we anticipate that trade will quickly begin. I applaud the Hong Kong government for making trade decisions based on internationally accepted scientific standards. This is one more step toward normalized international beef trade that will also help further the close bilateral trade relationship of the United States and Hong Kong." The agreement will allow the United States to export boneless beef from cattle less than 30 months of age to Hong Kong under the Beef Export Verification Program, following Hong Kong's determination that U.S. control measures effectively ensure the safety of U.S. beef. In 2003, the United States exported \$90 million worth of beef and beef products to Hong Kong, the fifth largest market for U.S. beef products. Since the closing of many U.S. export markets in December 2003, the United States has recovered access to markets valued at more than \$2.8 billion, or 74% of the 2003 export value of \$3.9 billion. "USDA will continue to focus our efforts on opening additional markets in Asia and around the world by promoting the use of science-based regulations in global beef trade," said Johanns. According to a South Korean Agriculture and Forestry Ministry official yesterday, South Korea and the United States may hold talks as early as next week on resuming imports of U.S. beef. South Korea had been the third-largest market for U.S. beef exports before imposing a ban in December 2003 after BSE was discovered in North America.

## Technical Service Center Establishes Q&A Web Page

On December 20, FSIS issued Notice 82-05 to announce the establishment of the Technical Service Center's (TSC) Questions and Answers page on the FSIS website. The TSC serves as the Agency's center for technical assistance, advice and guidance regarding the implementation of national policies, programs, systems and procedures including implementation of the farm-to-table food safety strategy within a Hazard Analysis Critical Control Point framework. The questions and answers page was established to answer various questions received from inspection personnel, industry and other interested parties, many of which pertain to recent FSIS policy issuances. The TSC will periodically update the page as new directives, notices and other technical documents are issued, and as it receives questions about them. The "TSC Q&A" site is available at: [www.fsis.usda.gov/About\\_FSIS/Technical\\_Service\\_Center/](http://www.fsis.usda.gov/About_FSIS/Technical_Service_Center/). The first set of Q&As posted concern Notice 58-05, "Verification Instructions for the SRM Amendment to 9 CFR 310.22(a)(3) Regarding Beef Small Intestines," available at: [www.fsis.usda.gov/HELP/FAQs\\_TSC\\_Notice58\\_05/index.asp](http://www.fsis.usda.gov/HELP/FAQs_TSC_Notice58_05/index.asp).

### **Hurry! Time is running out to register for the 2006 Processed Meat School!**

Cosponsored by SMA and Texas A&M University, this three-day workshop is scheduled for January 10-12, 2006. During hands-on laboratory sessions, registrants will learn the properties and functional characteristics of raw meat and non-meat ingredients, the basics of processed meat product development; how to formulate and determine the costs of making processed meat products, and how to and apply the principles of product development in making a processed meat product. Registration fee is \$595 per person.

**The registration form and tentative agenda are available on pages 4-5, on our website at [www.southwestmeat.org](http://www.southwestmeat.org), or you may call the SMA office for more information.**

**S O U T H W E S T M E A T A S S O C I A T I O N**  
4103 SOUTH TEXAS AVENUE, SUITE 101 • BRYAN, TX 77802 • 979-846-9011 • FAX 979-846-8198

**POSITION AVAILABLE**

**Rodriguez Foods** in Fort Worth, TX is currently interviewing for **Quality Assurance Manager**:  
Oversee QA, R&D & HACCP while assisting management in evaluating production process. USDA plant experience required. Please email resume to: [charles@rodriguezfoods.net](mailto:charles@rodriguezfoods.net) or contact Brenda Gilby @ 817-270-0166 ext.11.

**Additional Funding Approved for AI Prevention, Preparation**

Last week U.S. Agriculture Secretary Mike Johanns commended President Bush for signing and Congress for approving \$91.4 million in funding to enhance USDA's efforts to prevent and prepare for avian influenza (AI), a virus that commonly affects birds and has been transmitted to humans in Asia. The funding is part of a larger request submitted by President Bush to implement the National Strategy to Safeguard Against the Danger of Pandemic Influenza. "I appreciate the support of President Bush and Congress as we enhance our efforts to safeguard the U.S. against highly-transmissible forms of avian influenza," said Johanns. "These funds will enable us to intensifying our surveillance in the United States and deliver increased assistance to countries impacted by the virus, in hopes of preventing further spread and protecting both human and animal health." USDA's efforts are part of the integrated U.S. government response plan announced by President Bush. On the international level, \$18 million will advance USDA's collaboration with the U.S. Agency for International Development (USAID), the Food and Agriculture Organization of the United Nations, and other partners to control AI in Asian countries where the virus is currently endemic. In countries at high risk of AI outbreaks, the additional funds will allow USDA to collaborate with its international partners to provide technical assistance. The Animal and Plant Health Inspection Service, Foreign Agricultural Service, Agricultural Research Service, and Food Safety and Inspection Service jointly implement USDA's international outreach efforts. USDA will dedicate \$73 million to efforts within the U.S. to prevent and prepare for an outbreak of the more transmissible forms of the virus. The domestic funds include: \$10 million to increase the current animal vaccine stockpile by 40 million doses and stock other response supplies; \$32 million for surveillance and diagnostic measures of wildlife/bird flyways, waterfowl birds and training; \$6 million for biosecurity measures to rapidly contain or exclude H5N1 AI virus from poultry farms or premises; \$9 million for trade compliance smuggling interventions enforcement; \$7 million for continued research and development of improved tools like vaccines, genome sequencing; environmental surveillance or biosecurity measures; and \$9 million for planning and preparedness training and the development of simulation models. USDA is working closely with the U.S. Department of Health and Human Services and the U.S. Department of the Interior, as well as the U.S. Department of Homeland Security, state and tribal leaders, along with industry stakeholders to enhance emergency response plans in the event that HPAI is detected in the United States. Additional information about USDA avian influenza efforts can be found at: [www.usda.gov/birdflu](http://www.usda.gov/birdflu) and on the U.S. government's comprehensive website at [www.pandemicflu.gov](http://www.pandemicflu.gov).



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**Welcome, New Member!**

SMA is proud to introduce our newest member:

**Integrity Packaging, Inc.**

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## **FSIS Plans to Issue New Directives, Notices**

As a public health regulatory agency, FSIS publishes directives and notices to enable the Agency to carry out its mission of protecting public health. Within the next month, FSIS expects to issue the following directives and notices:

- Directive 5220.2 - Issuance of Ten-Day Letter for Inactive Operations This directive sets out actions that a district manager may take with an establishment that is not operating or has not responded to district office inquiries regarding its operational status and intentions.

- Directive 7120.1 Amend. 6 - Safe and Suitable Ingredients This transmittal issues the ongoing updates to Attachment 1 for FSIS Directive 7120.1, which identifies substances that have been approved for use in meat and poultry products as food additives, approved in "generally recognized as safe" notices and pre-market notifications and approved in letters conveying acceptability determinations.

- Directive 10,230.6 - Submitting Tissue Specimens for Pathology to the Laboratory This directive provides public health veterinarians with information on how to submit tissue samples for pathology to the FSIS Eastern Laboratory and addresses recommendations from the Office of the Inspector General.

Notices (Numbers to be assigned as notices are issued):

- Routine *Listeria monocytogenes* Risk-Based Verification Testing Program This notice announces phase two of the Agency's overall *Listeria monocytogenes* risk-based verification testing program and three new sampling projects.

- Performing Re-Examination of Bovines that Become Non-Ambulatory Subsequent to Passing Ante Mortem Inspection This notice instructs inspection program personnel to tag as "U.S. Suspect" any bovine that a public health veterinarian reexamines because it passed ante mortem inspection but has become non-ambulatory prior to slaughter.

- PBIS Profile Extension Instructions on Food Defense Plans This notice provides instructions to inspectors-in-charge for completing the profile extension about an establishment's food defense plan.

## **Briefly . . .**

Johanns Announces New Pork Delegates: Agriculture Secretary Mike Johanns recently announced the appointment of 153 pork producers and 8 importers to the 2006 National Pork Producers Delegate Body. Appointees will serve a one-year term. The delegates were selected from nominees submitted by state pork producer association and importer groups. For a complete list of delegate names, access the press release at [www.usda.gov/wps/portal/!ut/p/\\_s.7\\_0\\_A/7\\_0\\_1RD?printable=true&contentidonly=true&contentid=2005/12/0565.xml](http://www.usda.gov/wps/portal/!ut/p/_s.7_0_A/7_0_1RD?printable=true&contentidonly=true&contentid=2005/12/0565.xml).

Convicted Sausage King Dies in Prison : San Leandro, CA's infamous "Sausage King," sentenced to execution for the murders of three meat inspectors, died last Tuesday at San Quentin Prison. Stuart Alexander, 44, the former owner of the Santos Linguisa sausage factory, showed no apparent signs of suicide or foul play when he was discovered in his cell. An autopsy will be completed. Just over a year ago, an Alameda County jury sent Alexander to death row for the June 21, 2000 murders of government meat inspectors Jean Hillery, Bill Shaline, and Tom Quadros, who were officially investigating several violations at his family owned plant.

18th E. coli Positive Sample Reported: The 18th *E. coli* O157:H7 positive case this year was reported from samples collected on December 6 in FSIS' microbiological sampling program. The 18th positive sample was collected in Illinois. This report brings to 278 the overall number of positive samples analyzed since the inception of the program. There have been 10,413 samples analyzed so far this year. Overall, 79,348 samples have been analyzed.



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### **Mark Your Calendars**

**Jan 10-12** 2006 Processed Meat School - Texas A&M University, College Station, TX

**Mar 7-9** Developing and Implementing HACCP Plans for the Meat Industry - Texas A&M University, College Station, TX

### **POSITION AVAILABLE**

Applications accepted for **Quality Assurance Director**. Bilingual in English and Spanish and education in Food or Meat Science preferred. Please send inquiries to **Yoakum Packing Co.**, 500 Front Street, Yoakum, TX 77995 361-293-3541, or email resumes to: [glen@farmpac.com](mailto:glen@farmpac.com).



**2006 Processed Meat School**  
**Principles of Processed Meat Product Development**  
**January 10-12, 2006**  
**(Tentative Program)**



**Course Objectives: In this school you will learn:**

1. The properties and functional characteristics of raw (meat) and non-meat ingredients
2. The basics of processed meat product development
3. How to formulate and determine the costs of making processed meat products
4. To apply the principles of product development in making a processed meat product

**Day 1 – January 10, 2006**

10:00 am	Buses leave from AmeriSuites to Rosenthal Meat Science and Technology Center
10:30	Welcome/Overview and Course Objectives
10:45	Raw Material Properties and Functionality
11:30	Innovative Raw Materials for Processed Meat Production
12:00 noon	Meat Product Enhancement: An Overview of Non-Meat Ingredients for Meat Products
12:30 pm	Lunch
1:15	Phosphates
1:45	Soy Proteins
2:15	Antimicrobials
2:45	Meat-based Proteins
3:15	Quality Control of Seasonings and Flavors
3:45	Break - Class Picture Taken
4:00	Product Formulations and Calculation of Restricted Ingredients
4:30	Principles of Product Development
5:00	Student Product Planning Session
6:00	WrapUp/Q&A session
6:30	Buses leave for AmeriSuites

**Day 2 – January 11, 2006**

7:30 am	Buses leave AmeriSuites
8:00	Artificial and Natural Casing Applications
8:30	Stuffing and Linking Demonstration
9:15	Applications of Liquid Smoke
9:45	Break
10:00	Thermal Processing and Oven Management
10:30	Student Product Final Planning Session
11:00	Student Product Manufacture Set-Up
12:00 noon	Lunch
1:00 pm	Student Product Manufacture
4:00	WrapUp/Q&A Session
5:00	Buses leave for AmeriSuites
6:30	Buses leave AmeriSuites for Veranda
7:00	Supplier's Night Social-Veranda
9:00	Buses leave Veranda for AmeriSuites

**Day 3- January 12, 2006**

7:30 am	Buses leave AmeriSuites for Rosenthal Meat Science and Technology Center
8:00	Innovations in Sausage Manufacturing Technology and Safety
9:00	Regulatory Issues Update
9:30	Break
9:45	Student Team Project Evaluation and Team Reports
10:45	Course Evaluations
11:15	Graduation
11:45	Closing Comments
12:00 noon	Adjourn

2006

TAMU/SMA

Processed Meat School

Registration Form

(Deadline December 1, 2005)

Processed Meat School

January 10-12, 2006

Return this form to SMA,

4103 South Texas Ave. Suite 101, Bryan, Texas 77802

Fax (979) 846-8198, Phone (800) 777-5955

Registration includes lecture and laboratory materials, notebook, other course costs, meals and ground transportation at TAMU.

Registration Fee \$595.00. Early Bird - If you register by December 1st, \$495.00.

(You can pay by Credit Card or a Check Payable to the Southwest Meat Association)

Name (first)	Last	Nickname
Company Name		E-Mail
Company Address		
City	State	Zip
Phone Number	Fax Number	
<b>Pay by Check</b>		
I have enclosed a check in the amount of \$_____ with this registration form. <b>Please make checks payable to the Southwest Meat Association.</b>		
<b>Or Pay By Credit Card</b>		
Persons name as it appears on the card _____		
Card Number _____	Visa, Amer.Exp., or Master Card (circle one)	
Expiration Date _____	Signature _____	
I will be staying at the AmeriSuites while at TAMU _____		

Information

**Processed Meat School Format** - This course will include hands-on, problem solving, and show and tell demonstrations. The course will have lecture and laboratory sections.

**Hotel** - The AmeriSuites has been designated as the conference hotel at a rate of \$89.00 plus tax. Reservations may be made by calling (979) 846-9800. Please indicate that you are with the Processed Meat School. The AmeriSuites is located on University Avenue near the East 6 Bypass. Rooms will be held at this rate until December 20, 2005.

**Workshop Cancellation Policy and Refund**

50% If you cancel prior to January 3, 2006 5:00pm  
0% After January 3, 2006 5:00pm

Substitutes welcomed at any time

**Maximum Enrollment** - The Processed Meat School is limited to 40 people and is on a first come first served basis.

**Ground Transportation** - A bus will be available to transport you from the hotel to the conference site. The participants are requested to use the bus while traveling to and from workshop activities.

**Dress** - Please dress casually and comfortably. The Meat Processing group will be working in an environment less than 50°F; therefore, bring warm clothes for the laboratory portions of the course.

**More Information and Questions**

Call Wes Osburn at (979) 845-3935, 348 Kleberg Center, TAMU, College Station, Texas, 77843-2471

Fax (979) 845-9454, email osburnw@tamu.edu

Return this form to SMA, 4103 South Texas Ave. Suite 101, Bryan, Texas 77802, Fax (979) 846-8198