

SMA

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SMA Members Elect New Officers, Directors



2007-08 SMA Executive Officers are (l-r) Chairman of the Board Bobby Yarborough, Secretary/Treasurer Jarrod Stokes, Vice Chairman Jim Ondrusek, and Immediate Past Chairman Glen Kusak.

During annual business meetings last Friday, SMA elected new officers for fiscal year 2007-08. David Cone of Chappell Hill Sausage stepped down as Immediate Past Chairman, and Glen Kusak of Yoakum Packing Company acceded to the position. Bobby Yarborough of Manda Fine Meats in Baton Rouge, LA was installed as the Chairman of the Board and Jim Ondrusek of Columbia Packing Company became Vice Chairman. Jarrod Stokes of San Angelo Packing was elected Secretary-Treasurer after serving two terms on the Board of Directors. Three regular members were appointed to the Board of Directors for three year terms: Troie Burch of Food Source LP, Brian Covington of Keystone Foods, and Terry Wiese of Ruffino Meats and Foodservice. Dickie Mayer of Southwest Saw Corporation stepped down as Chairman of the Associate Member Board,

and Cecelia Railey of Jim Henry Enterprises assumed the chair. Darlene Childs of Unix, Inc., slated to become the new President, announced her difficult decision to resign from the Board, citing the recent birth of her son and new family challenges. She passed the gavel to her successor, Gary Nace of Birko Corporation, who moved up to President. Rick Kimbrell of DCS Sanitation Management became Vice President and Associate members elected George Heid of DeLaval Cleaning Solutions as their new Secretary/Treasurer, merging two positions to better represent Associate members on the SMA Board of Directors. SMA gratefully thanks David Cone and Dickie Mayer for the years of valued service and outstanding leadership they have provided to our organization.



2007-08 SMA Associate Member Officers are (l-r) Secretary/Treasurer George Heid, Vice President Rick Kimbrell, President Gary Nace, and Chairman of the Board Cecelia Railey.

FSIS Issues Directive on Non-Routine Incidents

FSIS issued Directive 5,500.2, Revision 1 (PDF Only) on July 16 titled, "Non-Routine Incident Response." This directive was re-issued in its entirety to provide instructions on how to use the new web-based Non-Routine Incident Management System (NRIMS) for non-routine incidents. The Emergency Management Committee (EMC) should use this system when non-routine incidents occur. NRIMS is designed to help the EMC effectively manage non-routine incidents by electronically disseminating non-routine incident reports. The directive also provides instructions on how to use FSIS Form 5500-8, Impact of Non-Routine Incidents on Establishments, Warehouses and Import Houses. The directive is available on FSIS' website at www.fsis.usda.gov/Regulations_&_Policies/index.asp.

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SMA Shines at Hyatt Regency Lost Pines Resort



FSIS Administrator Al Almanza addresses SMA members at the 51st Annual Convention.

Despite some rainy weather, attendees at the 51st Annual Convention and Suppliers' Showcase at the Hyatt Regency Lost Pines Resort & Spa in Bastrop last week thoroughly enjoyed an exemplary resort. The hotel staff offered excellent service, and once again, we oversold our room block every night! At the General Sessions, members heard from USDA Undersecretary Dr. Richard Raymond, newly appointed FSIS Administrator Al Almanza, and many other knowledgeable speakers on risk-based inspection, priorities at FSIS, USDA regulatory policies, the animal identification system, and meat industry retail trends. Other topics included immigration law, employment issues, better business practices, and employee retirement accounts. At our Welcome Reception, the competition for the "Best of the Not Wurst" Award, sponsored by Dewied International and Stork Townsend, was a close call between 17 varieties of tasty, ready-to-eat products. Columbia

Packing Company took home the top ham honor with their "Best Damn Ham" and Southside Market & BBQ won the brisket category for their "Southern Style Brisket." At the Birko Corporation sponsored Bob Ondrusek Memorial Golf Tournament, 25 teams competed in the four-man scramble. The winners were David Cone, Dickie Mayer, Barney Dreiling, and Charlie Booth. Our Friday luncheon speaker, Commander Scott Waddle, delivered a moving, personal message on dealing with adversity and failures, and how to prevent them from defining one's life. At the Suppliers' Showcase, 57 exhibitors showed off the latest in industry equipment, supplies and services. Immediately following, Jim Ondrusek presented five students with Bob Ondrusek Memorial Scholarships. The three in attendance at the Suppliers' Dinner Party were Amber Harris of Texas Tech University, Jarrett Hudek of Texas A&M University, and Denise Phillips of Texas A&M University. Culminating the convention was the President's Dinner and Dance, where members recognized new SMA officers and the Board of Directors and honored outgoing leaders with gifts and accolades. Young and old alike kept the dance floor crowded to the Texas Swing music of the Tailor Made Band. SMA thanks all attendees, sponsors, and speakers who made this year's convention such a huge success! We also appreciate the attendance of all the Angelo State, Texas A&M, Texas Tech and Tarleton State University graduate students at this year's event, many of whom helped at the auction. Very special thanks go to Aggies Sarah West and Jarrett Hudek, who most competently managed hospitality, speaker logistics, and our registration desk! If you were unable to attend, please make plans to join us next year at our 52nd Annual Convention at the newly remodeled JW Marriott Camelback Inn in Scottsdale, Arizona!

FSIS Issues Notice on APHIS Sampling for Swine Fever

Last Thursday, USDA's Food Safety and Inspection Service (FSIS) issued Notice 43-07, entitled "FSIS Responsibilities Related to APHIS's Sampling Program for Classical Swine Fever." The Notice provides direction to FSIS inspection program personnel on their responsibilities related to the Animal and Plant Health Inspection Service's (APHIS) sampling program for Classical Swine Fever (CSF) at FSIS inspected establishments. The CSF Surveillance Program is designed to enhance surveillance for the rapid detection of CSF virus introduced into U.S. swine by testing targeted swine populations in high risk states. Swine populations targeted for surveillance include swine highly suspicious for CSF, sick pigs submitted to a veterinary diagnostic laboratory, pigs condemned at slaughter by FSIS, and feral swine collected by Wildlife Services. APHIS personnel, or their state colleagues, will sample condemned swine for CSF in FSIS inspected establishments as part of their National Classical Swine Fever Surveillance Program¹ for foreign animal diseases in the U.S. food animal population. APHIS has posted the designated establishments on their website at: www.aphis.usda.gov/vs/nahss/swine/csf/index.htm. (See Appendix E, State-level Surveillance Plans, for the list of slaughter establishments involved.) Establishments may change when APHIS updates the list and states may sample from establishments not on the list. In establishments designated for CSF sampling, APHIS will work with the establishment in identifying a location for the sampling. APHIS will advise the establishment that it needs to discuss identifying a location for the sampling with the FSIS Public Health Veterinarian (PHV). When the establishment does so, the PHV is to ensure that sample collection at that location will not interfere with FSIS personnel safety or with FSIS inspection activities, and that it will not jeopardize food safety. PHV Identification of Eligible Carcasses PHVs are to identify eligible carcasses for sampling by APHIS or its state colleagues. Eligible carcasses are carcasses condemned for erysipelas or septicemia by FSIS. The Notice is available at: www.fsis.usda.gov/OPPDE/rdad/FSISNotices/43-07.pdf.

FSIS Plans Public Meeting on Health-Based Slaughter Inspection

FSIS will hold a public meeting on August 7 to discuss public health-based slaughter inspection. To meet the realities of food safety and public health challenges, FSIS intends to enhance its inspection system and to implement new, science-based policies. FSIS is considering proposing a new inspection system in slaughter establishments that will improve public health. Although rulemaking is not expected immediately, FSIS is seeking public input on the ideas, concepts, data, and analyses that it will use to form the basis for a technical plan and, in turn, to inform the rulemaking process. This meeting will address *Campylobacter*, *Salmonella* and other public health concerns. The meeting will be held from 9 AM to 1 PM at George Mason University, School of Public Policy, 3401 Fairfax Drive, Arlington, Virginia 22201. Pre-registration is encouraged, and the meeting will also be audiocast for those who can not attend in person. To register online, go to www.fsis.usda.gov/News_&_Events/Meetings_&_Events/index.asp and indicate whether you will attend onsite at George Mason University or participate by phone. For technical information about the meeting, contact Keith Payne at 202-690-6522 or by e-mail Keith.Payne@fsis.usda.gov.

Briefly . . .

NACMPI Meets Next Month: The National Advisory Committee on Meat and Poultry Inspection (NACMPI) will hold public meetings on August 8 - 9, 2007. Agenda items include data collection and analysis at FSIS: standard operating procedures, technical plan for risk-based inspection and a pilot project to explore mechanisms for sharing industry data with FSIS. NACMPI was established in 1971 to provide advice and recommendations to the Secretary of Agriculture regarding meat and poultry inspection programs. The committee, which generally meets twice a year, addresses food safety and policy issues affecting USDA. SMA President/CEO Dr. Joe Harris and newly elected Director Brian Covington, of Keystone Foods, both serve on the committee and will attend the meeting. A copy of the agenda and supplementary information will be available prior to the meeting on FSIS' website at www.fsis.usda.gov/About_Fsis/NACMPI/index.asp.

Canned Meat Recalled for Botulism: Castleberry's Food Company, an Augusta, GA, establishment owned by Bumble Bee Foods, LLC, is voluntarily recalling approximately 721,389 pounds of canned meat products that may contain *Clostridium botulinum* as a result of an equipment malfunction. The recall has been expanded since the first FSIS announcement on July 19. For a complete list of recalled products, access the latest press release at www.fsis.usda.gov/News_&_Events/Recall_033_2007_Expanded/index.asp.

Horse Slaughter Plant Allowed to Reopen: The Seventh Circuit Court of Appeals has granted a motion by Cavel International, allowing the plant to temporarily resume horse slaughter operations. The court ruled that the facility will be allowed to operate while their appeal, challenging a new Illinois state law banning the import, export, and possession of horsemeat intended for human consumption, is pending.

NMA Offers Export Seminar: Want to avoid potential problems in your export program? The National Meat Association is offering an Export Verification Seminar in Denver, Colorado on August 7, 2007. Meet experts who can help address the different requirements of various receiving countries and explore ways to reduce delays, eliminate problems and increase cost benefits. Panel speakers will include: Jim Riva, USDA/AMS; Richard Montgomery, USDA/FSIS Registration; Lean Saunders, IMI Global; Kevin Smith, USMEF; and others. Registration information is available at: www.meatxpo.org/pdf/ExportVerification.pdf.

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