

# SMA InfoMeat

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## FSIS Issues IKE Scenario on Freezer Condensate

Last week FSIS posted Interactive Knowledge Exchange (IKE) scenario 02-07 on its website entitled, "FSIS Verification of 9 CFR 416.2(d) Regarding Condensate in Product Freezers." This scenario addresses what inspection program personnel should consider when verifying compliance with 9 CFR 416.2 (d) regarding ventilation and applies the instructions outlined in FSIS Directive 5000.1 to this situation. The scenario addresses the situation of a Consumer Safety Inspector (CSI) assigned to a processing facility producing fully cooked meat and poultry products which are stored in freezers. The CSI performs PBIS inspection procedure (06D01) to verify sanitation performance standards. To verify regulatory compliance with 9 CFR 416.2(d), the inspector walks through multiple areas of the facility to observe whether ventilation is adequate to control odors, vapors and condensation to the extent necessary to prevent adulteration of product and the creation of insanitary conditions. The CSI decides to verify the raw product storage freezer, observing frost (i.e., frozen condensate) on the overhead doorframe of the freezer entrance and on the interior wall of the freezer. There are no indications that the frost has contacted any packages of product. The CSI recognizes that the door opens and shuts throughout the day allowing warm air from outside the freezer to contact the cold doorframe, creating frost on the door and interior wall surfaces. He/she also recognizes that only packaged product is stored in this freezer. The discussion points in the IKE indicate that the CSI recognizes the following facts:

- Establishment inspects and cleans the doorframe regularly to prevent an excessive build-up of frost.
- The establishment documents its inspection.
- The establishment had cleaned and inspected the doorframe during the previous night's sanitation, so even if frost did contact the product, it would not have a significant effect; hence, there is no insanitary condition.
- There is a operational wall fan outside the freezer door to reduce the amount of warm air entering the freezer, so the establishment is adequately controlling the formation of condensate.

The final conclusion in the IKE is that because the frost is not creating an insanitary condition and the establishment has initiated effective measures to control condensation, the establishment is in compliance with 9 CFR 416.2(d). The CSI would document the procedure as "performed" in PBIS. This IKE may be viewed at: [www.fsis.usda.gov/FSIS\\_Employees/IKE\\_02-07/index.asp](http://www.fsis.usda.gov/FSIS_Employees/IKE_02-07/index.asp). Address questions to the Technical Service Center at 800-233-3935.

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

to be held at Texas A&M University in College Station, Texas, September 18-20, 2007, hosted by SMA and the Texas A&M Department of Animal Science. The course curriculum provides hands-on training in developing a HACCP program for all types of meat slaughtering and processing facilities. The course includes case studies and small working group sessions to provide participants with a working knowledge of HACCP and enable them to incorporate HACCP principles in their own facilities. Course instructors continuously update their materials to provide the latest information in government policy.

**Registration forms are available on our website at**

***[www.southwestmeat.org](http://www.southwestmeat.org), or by contacting the SMA office. Sign up today!***

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## **House Approves Farm Bill, Authorizing Mandatory COOL**

The U.S. House of Representatives approved their version of the next U.S. farm bill last Thursday, passing the measure on a 231-191 vote. There was a victory in the bill for lawmakers who have been pushing for mandatory Country of Origin Labeling (COOL) on food products. The bill includes language that will finally allow full implementation of mandatory COOL for meat, but it is re-designed to prevent costly paperwork that industry originally feared. The provision includes three categories of labeling: one that indicates a meat product was born, raised and slaughtered in the United States; one that indicates that product was not exclusively born, raised and slaughtered in the U.S.; and one that includes products entirely from other countries. For ground meat, products can be labeled with a list of countries where the product may have originated. House Agriculture Committee Chairman Collin Peterson (D-MN) commented that the new labeling agreement is simplified and reduces the penalties and paperwork requirements, making it much easier to comply with the law. Fines for non-compliance could only be levied if a company "willfully" violates the rules, and then only after a USDA hearing. Country-of-origin labeling rules for meat products were signed into law in the 2002 Farm Bill, but implementation has been repeatedly postponed. The current deadline for implementation is September 2008. The House version of the Farm Bill also included provisions to overturn the ban on interstate shipment of state-inspected meat, provided that state inspection programs are equivalent to the federal program. The U.S. Senate agriculture committee is expected to begin writing its version of the Farm Bill in early September, under the chairmanship of Senator Tom Harkin (D-IA).

## **APHIS Proposes Fee Adjustments for Vet Diagnostic Services**

The USDA's Animal and Plant Health Inspection Service (APHIS) recently announced a proposal to adjust the user fees charged for veterinary diagnostic services. These user fees would be increased incrementally during fiscal years 2008 to 2012 to reflect the anticipated costs associated with providing diagnostic services each year. APHIS currently charges fees for its veterinary diagnostic services, or the laboratory work involved in identifying and diagnosing disease-causing organisms or chemical agents in animals. Specifically, APHIS is proposing to adjust the fees for the following services: laboratory tests, reagents and other veterinary diagnostic services performed at the National Veterinary Services Laboratories' (NVSL) Foreign Animal Disease Diagnostic Laboratory; laboratory tests performed as part of isolation and identification testing at NVSL; laboratory tests performed as part of serology testing at NVSL; laboratory tests performed at the pathobiology laboratory at NVSL; diagnostic reagents produced at NVSL or other authorized sites; and other diagnostic services or materials provided at NVSL. In addition to the role veterinary diagnostic services and products play in protecting American agriculture, they enhance livestock production, trade and research. The proposed annual increase of fees will help ensure that the fees accurately reflect the cost of providing these important services. This proposed rule was published in the July 23 *Federal Register*. Consideration will be given to comments received on or before September 21, 2007. Comments may be submitted online via the Federal eRulemaking portal at [www.regulations.gov](http://www.regulations.gov).

## **FSIS Offers Regulatory Education Sessions**

FSIS will hold regulatory education sessions on August 8 for the owners and operators of small and very small plants in Maryland, Alabama, Louisiana and Tennessee. The sessions will be held at the following locations:

- Holiday Inn Express Hotel & Suites, 30232 Lighthouse Square Drive, Delmar, MD, from 6 to 9 PM. This session will cover a regulatory walk-through of sanitation standard operating procedures, and hazard analysis and critical control point and rules of practice regulations.
- Quality Inn Dothan, 3053 Ross Clark Circle, Dothan, AL, from 6 to 9 PM. This session will cover a regulatory walk-through of sanitation performance standard regulations and food defense.
- Comfort Inn, 1951 North Service Road East, Ruston, LA, from 6 to 9 PM. This session will cover a regulatory walk-through of sanitation standard operating procedures, and hazard analysis and critical control point and rules of practice regulations.
- Sheraton Read House Hotel, 827 Broad Street, Chattanooga, TN, from 6 to 9 PM. This session will cover a regulatory walk-through of sanitation performance standard regulations and food defense.

To register by phone, call 800-336-3747. Online registration forms and information about upcoming sessions can be found at [www.fsis.usda.gov/News\\_&\\_Events/Outreach\\_Sessions\\_SVS\\_Plants/index.asp](http://www.fsis.usda.gov/News_&_Events/Outreach_Sessions_SVS_Plants/index.asp).

## **Some Testing Requirements for Cattle Exports Eliminated**

The U.S. Department of Agriculture's Animal and Plant Health Inspection Service (APHIS) is amending its livestock exportation regulations to eliminate tuberculosis and brucellosis testing requirements for certain U.S. cattle prior to export. Under this final rule, APHIS is eliminating the requirement for pre-export tuberculosis and brucellosis testing of certain cattle being exported to countries that do not require such testing. These actions relieve restrictions on certain exports of U.S. cattle to Canada for which testing is no longer necessary. Canadian animal health authorities have recognized our success in eradicating brucellosis, tuberculosis and other diseases by establishing the Restricted Feeder Cattle Program, which allows certain untested feeder cattle to be imported into Canada. To participate in this program, the feeder cattle must originate from a state that has been designated by APHIS as brucellosis and tuberculosis free. In addition, should other countries importing U.S. cattle suspend or remove their testing requirements, this rule will ensure that U.S. cattle exporters receive the full benefits of no longer being required to perform pre-export tests. Currently all states are designated accredited-free for tuberculosis except Minnesota and portions of Michigan and New Mexico, and all states except Idaho and Texas are designated as class free for brucellosis. The final rule was published in the July 23 *Federal Register* and becomes effective August 22.

## **FSIS Releases Draft IKE Scenarios for Comment**

USDA's Food Safety and Inspection Service (FSIS) released three Interactive Knowledge Exchange (IKE) scenarios for comment last week. Draft IKE Scenario 08D-07, "Experimentation with On-line Reprocessing in Accordance with 9 CFR 381.3(b)," is designed to help inspection program personnel understand verification activities and control actions when performing inspection of on-line reprocessing (OLR) systems in poultry slaughter establishments. Draft IKE Scenario 07D-07, "FSIS Directive 12, 600.2 – When to Charge Overtime," is issued in support of FSIS Directive 12,600.2 and provides one example of when inspection coverage is required, and when inspection personnel are to charge the establishment for their overtime service. Draft IKE Scenario 06D-07, "FSIS Directive 12,600.2 – Overtime Not Charged," is also issued in support of FSIS Directive 12,600.2, and provides an example of when inspection coverage is not required, and overtime would not be charged. Comments will be accepted until July 27, 2007. To view the draft scenarios, go to: [www.fsis.usda.gov/About\\_FSIS/Technical\\_Service\\_Center/index.asp](http://www.fsis.usda.gov/About_FSIS/Technical_Service_Center/index.asp).

## **Briefly . . .**

FSIS to Hold Jerky "Webinar": Don't forget that FSIS will hold a Web seminar on August 8 as part of its initiative to provide outreach to small and very small plants. The seminar will cover the jerky compliance guidelines, and regulatory, practical and scientific approaches for processing safe jerky products. The seminar will be held from 11 AM to noon. Registrations will be accepted through August 3. During the week of the seminar, an FSIS representative will contact persons who register 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](mailto:OutreachTSC@fsis.usda.gov). Online registration forms and information about upcoming seminars can be found at [www.fsis.usda.gov/News\\_&\\_Events/Outreach\\_Sessions\\_SVS\\_Plants/index.asp](http://www.fsis.usda.gov/News_&_Events/Outreach_Sessions_SVS_Plants/index.asp).

India Confirms Outbreak of AI: Manipur, India is on high alert after a village just a few kilometers outside the state capital first reported an outbreak of avian influenza. Tests confirmed the dreaded H5N1 strain of the virus that is highly contagious, and the state culled over 25,000 poultry by Friday. The pace of control and containment measures was further intensified with 34 Rapid Response Teams, including two teams sent as re-enforcement, deployed for undertaking culling operations. A total of 22 villages/areas were covered in the culling zone. India, which has close to 500 million chickens, also shares a 4,000-km border with Bangladesh, which has also battled several recent flare-ups of the H5N1 strain in fowl.

Winn Meat Launches Webcam on Aging Beef: What could be more fun than watching meat dry? SMA member Winn Meat Company of Dallas, TX has posted a time-elapsed webcam photo offering viewers a glimpse of "Primo, the Pampered Steak" dry-aging online. The website also offers consumers information about the dry-aging process, Cargill Meat Solutions' Sterling Silver meats, a monthly newsletter with recipes by corporate chef Jamie Samford, and more. Check out "Primo" at [www.winnmeat.com](http://www.winnmeat.com).

Aggie Jerky Gets National Attention: Ray Riley, lab manager at Texas A&M's E. M. "Manny" Rosenthal Meat Science and Technology Center, was featured in an article about beef jerky in last Wednesday's issue of *The New York Times*. The article, penned by David Hochman, appeared in the Wine & Dining section and described a recent renaissance of "designer" jerky and how different chefs are featuring it in menu items. Ray and his workers will be busy for weeks to come; he said that the mention significantly increased mail orders for their Aggie version of the meat treat.