

SMA InfoMeat

1957

50 Years of Excellence!

2007

June 18, 2007
Volume 30, Issue 11

Email: phyllis@southwestmeat.org
Internet website: southwestmeat.org

Edited by Phyllis Zimmerman

FSIS: Annual HACCP Plan Reassessment Must Be Verified

Last Friday, USDA's Food Safety and Inspection Service (FSIS) released Notice 35-07, "Verification of the Annual Hazard Analysis and Critical Control Point (HACCP) Plan Reassessment Requirement." This Notice provides clarification to inspection program personnel regarding how to verify that an establishment has met its annual HACCP plan reassessment and how this verification should be recorded. Establishments are required to perform an annual reassessment of their HACCP plans at least once each calendar year or when any change occurs that could affect a hazard analysis or the HACCP plan. At minimum, HACCP plans must be re-signed and dated each calendar year as required by 9 C.F.R. § 417.2(d)(2). Inspection program personnel are instructed to verify that an establishment has performed an annual reassessment of each HACCP plan as close as possible to the annual date that HACCP was initially implemented. FSIS personnel will perform the Performance Based Inspection System (PBIS) procedure 03A01. At minimum, verification will ensure that the establishment has "signed and dated each of its HACCP plans sometime during the calendar year." If each HACCP plan has been signed and dated during the calendar year, the annual reassessment requirement has been met and inspection program personnel are instructed to complete "the first and last blocks on FSIS Form 5000-1, 'HACCP Systems Basic Compliance Checklist' for each HACCP plan." Even if an establishment has several HACCP plans in one HACCP processing category e.g., three raw ground plans (03B), inspection program personnel are instructed to only record one 03A01 PBIS procedure for that processing category. When inspection program personnel find that an establishment has not signed and dated each of its HACCP plans during the calendar year, they are instructed to document this on FSIS Form 5000-1, on the PBIS Procedure Schedule under procedure 03A01 with noncompliance result code "M," **and** issue a Noncompliance Record (NR) with a copy of FSIS Form 5000-1 attached. Any questions regarding HACCP reassessment verification are to be referred to the Technical Service Center at 800-233-3935. Notice 35-07 may be viewed at: www.fsis.usda.gov/OPPDE/rdad/FSISNotices/35-07.pdf.

FSIS Requests Revisions on Recordkeeping for AMR, SRMs

FSIS published two *Federal Register* notices Friday: "Notice of Request for Revision of a Currently Approved Information Collection (Advanced Meat Recovery)" and "Notice of Request for Revision of a Currently Approved Information Collection (Specified Risk Materials)." Each of these requests a revision in the total burden hours related to an establishment's time to complete paperwork and/or recordkeeping to meet regulatory requirements associated with the production of meat from AMR systems and implementing and monitoring procedures for the removal, segregation and disposal of SRMs respectively. The AMR Notice states the agency's intent to request a revision supporting a finding of fewer total burden hours for an establishment in which to meet its paperwork and recordkeeping requirements. The SRM Notice states the agency's intent to request a revision supporting a finding of more total burden hours for an establishment in which to meet its paperwork requirements. These notices are available on FSIS' website at www.fsis.usda.gov/Regulations_&Policies/index.asp. The agency is accepting comments received on or before August 14, 2007 through the Federal eRulemaking Portal at www.regulations.gov and by e-mail at fsis.regulationscomments@fsis.usda.gov.

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



Changing and Growing: Meating the Next 50 Years!

Register now to attend our 51st Annual Convention and Suppliers' Showcase, July 18-21, 2007 at the scenic Hyatt Regency Lost Pines Resort in Bastrop, Texas! Registration information is available on our website at www.southwestmeat.org. Register today!

Due to the tremendous turnout, our hotel room block is full and the hotel is nearing capacity! If you do not have a room reservation, please call us now to have your name placed on a waiting list. We will make every effort to work with the hotel to accomodate everyone that wants to attend. Also, If you have reserved rooms you will not need, **PLEASE DO NOT CANCEL THEM!** Call the SMA office, and we can reassign those reservations to SMA members on our waiting list.

FDA Offers Software Tool to Determine Bioterror Vulnerability

On Friday, the U.S. Food and Drug Administration (FDA) released a new tool to help growers, packers, processors, manufacturers, warehouseers, transporters, and retailers in the food industry determine the vulnerability of individual food facilities to biological, chemical, or radiological attack. The software program, called the CARVER + Shock Software Tool, is a science-based prevention strategy to safeguard the food supply. This tool is an example of the type of approach currently being developed as part of a broader food protection strategy by FDA. "FDA's goal in developing the CARVER + Shock software is to maximize protection of the American food supply," said FDA Assistant Commissioner for Food Protection, David Acheson, M.D. "The relative risk-ranking methodology used by the CARVER + Shock software tool has been designed to assist facility operators in identifying potential vulnerabilities and assist in providing preventive measures to increase the defense of products and operations." CARVER + Shock was developed by FDA's Center for Food Safety and Applied Nutrition, in collaboration with Sandia National Laboratories, the Institute of Food Technologists, FSIS, National Center for Food Protection and Defense, State representatives, and private industry representatives. For more information, visit www.cfsan.fda.gov/~dms/vltcarv.html.



EXPERT RESOURCES UNSURPASSED RESULTS

- ⊕ Laboratory Services
- ⊕ Auditing & Consulting
- ⊕ Education & Research



888.525.9788 | www.food-safetynet.com

ISO 17025 &
USDA Accredited



FSIS Offers Web Seminars for Small, Very Small Plants

FSIS is reaching out to small and very small plants through four web seminars later this year. This initiative was developed by an Outreach Task Force, comprised of representatives from each FSIS program area, and directed by Chief Training Officer Dr. Karlease Kelly. The task force has been working on creating ways to streamline access to important regulatory information and improve its delivery to the owners and operators of small and very small plants. The seminars are being offered through the Office of Policy, Program and Employee Development as a part of its agency mission to assess and develop all FSIS domestic policy. These meetings follow up last year's Regulatory Education Sessions. Web seminars are scheduled for:

- July 19, 7 – 8 PM, on agency compliance guidelines for controlling *E. coli* O157:H7
- August 13, 11 AM – 12 PM, on agency compliance guidelines for controlling *Salmonella*
- September 6, 7 – 8 PM, on agency compliance guidelines for controlling *Listeria monocytogenes*
- Date and time to be determined, on the production of safe meat and poultry jerky products

For more information, watch FSIS' *Constituent Update* at www.fsis.usda.gov/News_&_Events/2007_Constituent_Update/index.asp.

Briefly . . .

Canadian Ranchers' BSE Class Action Against Government to Proceed: In a landmark decision released late Friday, Quebec Superior Court Justice Richard Wagner granted authorization to a billion dollar class action suit, ruling that the BSE class action on behalf of some 20,000 Quebec cattle producers against the Federal Government will proceed to trial. The class action lawsuits allege that the BSE crisis, the closing of the U.S. and other international borders to Canadian cattle and beef, and the loss of billions of dollars by the Canadian cattle industry were the result of gross incompetence on the part of the Canadian government. Statistics Canada confirmed in May of this year that Canadian cattle producers have lost more than \$9 billion in cash receipts since the BSE crisis began in May of 2003, an amount which has been growing daily. To view the report, visit www.bseclassaction.ca.

FSIS Posts *Listeria* Compliance Guideline for Small, Very Small Plants: FSIS posted on its website a guide to assist small and very small plants with the implementation of strategies to control *Listeria monocytogenes* (*Lm*) in ready-to-eat products. The guide, titled, "Summary of *Listeria monocytogenes* Compliance Guideline for Small and Very Small Meat and Poultry Plants that Produce Ready-to-Eat Products," also contains practical recommendations developed from an analysis conducted on food safety assessments in small and very small plants that had product that tested positive by FSIS for *Lm*. The guide can be viewed at www.fsis.usda.gov/PDF/LM_Guidelines_for_SVSP_Ready_to_Eat_Products.pdf.

FSIS to Hold Regulatory Education Session in Arkansas: FSIS will hold a regulatory education session on June 20 in Arkansas for the owners and operators of small and very small plants. 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. The regulatory education session will be held from 6:30 - 8:30 PM at the Holiday Inn Springdale, 1500 South 48th Street, in Springdale, AR. 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.

Welcome, New Member!

SMA is proud to introduce our newest member:

The Stahlman Group

5 Chenell Drive, Box 3 • Concord, NH 03301
Phone: 603-225-0010 • Fax: 603-225-0761

Charles Buescher, Director

Professional engineering and construction firm specializing in the food/beverage industries, offering a comprehensive range of facility services with all design responsibilities handled in-house, including site evaluation, permitting, civil, architectural, structural, refrigeration, mechanical, and electrical design

Southwest Meat Association Insurance Program



Save Money and Support Your Association.
For details on the SMA Property/Casualty Insurance Program - call Julie Davis or Nancy Bertel
tollfree 1-888-258-1938.

