

# SMA InfoMeat

1957

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2007

June 25, 2007  
Volume 30, Issue 12

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## FSIS Posts Draft IKE Scenario on Common Source Rule

FSIS recently posted the Draft Interactive Knowledge Exchange (IKE) 04D-07: "Application of Common Source Rule to *E. coli* O157:H7 Samples" for comment. Over all, this is a very good discussion on the "common source rule" and how establishments may open themselves up to recalls when a source material is used one day to the next. The Draft IKE may be viewed at: [www.fsis.usda.gov/FSIS\\_Employees/IKE\\_04D-07/index.asp](http://www.fsis.usda.gov/FSIS_Employees/IKE_04D-07/index.asp). This IKE addresses the "common source rule" and supports FSIS Directive 10,010.1, rev. 1, "Microbiological Testing Program for *Escherichia Coli* O157:H7 in Raw Ground Beef Products and Raw Ground Beef Components and Beef Patty Components," as well as its accompanying guidance documents relating to product that is implicated by a positive *E. coli* O157:H7 laboratory test. The scenario presented deals with an establishment which purchases beef cheek and head meat that it uses over a two week period to produce raw ground beef for a particular customer. While the establishment does conduct quarterly verification testing under its Raw Ground HACCP plan, it does not do any intensive finished product testing. In this example, the FSIS Inspector receives a sample test kit and notifies the establishment to allow them the opportunity to hold all product that may be implicated by a positive sample. Management, in response, says that it "will conduct a special clean up and then hold all finished product clean-up to clean-up." The IKE then has the Inspector, who recognizes that "clean-up to clean-up cannot be used as the sole method of distinguishing one portion of production of raw ground beef from another," asking if the establishment is familiar with the Q&A document issued with the Directive that discusses the "common source rule." Based on the information provided to the establishment, it decides to limit its production in the future that would be considered from the same source to no more than three days as well as conducting additional testing of its source materials to further define its lots. Note: as it is the establishment's decision on how it will address the "common source" issue, it could also use new lots of raw ground beef components on the day of sampling and then not use those lots in subsequent production until test results are received. Comments are due by June 22, 2007 and should be emailed to: [ike@fsis.usda.gov](mailto:ike@fsis.usda.gov). (Many thanks to Jolyda Swaim of SMA legal counsel Olsson, Frank, and Weeda, P.C. for this detailed summary.)



### 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](http://www.southwestmeat.org). Register today!

Due to the tremendous turnout, our hotel room block is full! 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 accommodate 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. Alternative accommodations are available in Bastrop (<http://hotel-guides.us/texas/bastrop-tx-hotels.html>) and south Austin, near the airport (<http://hotel-guides.us/texas/bastrop-tx-hotels.html>).

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## FSIS Posts Report, Holds Meeting on Expert Elicitation for RBI

FSIS recently posted on its website a draft report entitled, "Results of an Additional Expert Elicitation on the Relative Risks of Meat and Poultry Products." The agency also posted an agenda for the related expert elicitation meeting tomorrow. At the meeting, FSIS officials will provide stakeholders with information concerning an expert ranking of meat and poultry products based on their inherent risk. The agency will review background on the most recent expert elicitation as well as the process and results. The meeting will allow agency statisticians to offer analysis of the data and compare it to previous elicitations. It will also give participants insight on how the information will be used in the algorithm for determining an establishment's intensity of inspection. This meeting is the fifth in a series of technical summits FSIS has conducted this year to address various elements of risk-based inspection. The meeting will be held from 9 AM to 1 PM in Room 107- A of the USDA Jamie Whitten Building, 1400 Independence Avenue SW, Washington, D.C. The session will be simultaneously connected to an audio conference call. To register online, participate in the audio cast, or view the meeting agenda and the draft report, go to [www.fsis.usda.gov/News\\_&\\_Events/Meetings\\_&\\_Events/index.asp](http://www.fsis.usda.gov/News_&_Events/Meetings_&_Events/index.asp).

## AMS Reopens Comment Period for Mandatory COOL

The Agricultural Marketing Service (AMS) reopened the comment period for 60 days for the proposed rule (PR) for mandatory country of origin labeling (COOL) for beef, lamb, pork, perishable agricultural commodities, and peanuts that was published in the *Federal Register* on October 30, 2003 (68 FR 61944). The PR requires designated retailers and their suppliers to notify customers of the country of origin of covered commodities. The PR also requires retailers and their suppliers to maintain specific records to verify claims. Persons providing comments should take into account that the Agency has changed some definitions and requirements in the Interim Final Rule for fish and shellfish, which was published after the PR, that would now be applicable to all covered commodities. USDA will review the comments and information received as it promulgates a final rule for mandatory COOL for all covered commodities. The full text of the PR can be found at [www.ams.usda.gov/cool/ls0304.pdf](http://www.ams.usda.gov/cool/ls0304.pdf). Comments are due by August 20 and may be submitted online at [www.regulations.gov](http://www.regulations.gov).

**Welcome, New Member!**  
**SMA is proud to introduce our newest member:**

**Ivy Natural Solutions**

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Phone: 913-310-7971 • Fax: 913-492-6565

Patrick Mies, Manager - Technical Services & Product Development

*Develops and markets "plate-friendly" products and services that reduce levels of food-borne pathogens in pre- and post-harvest management systems*

Ivy Natural Solutions provides "plate friendly" products and services that enable branded meat companies to enhance production and food safety efficiencies. INS products include ProTernative® Continuous Fed Formula – a natural, rumen-specific yeast that enhances performance and maintains rumen health and function when natural beef programs do not allow the use of ionophores, antibiotics or implants – and ProTernative® Stress Formula, a natural GI tract-specific yeast that helps improve feed consumption and health when cattle are under stress. In addition, a line of products are currently being developed as antimicrobial solutions for use in RTE, trimmings, and carcasses.

**Briefly . . .**

Horse Slaughter Plant Granted Extension: A federal judge extended a temporary restraining order, allowing an Illinois horse slaughterhouse to remain in operation while it challenges a state law that would force it to close. Cavel International Inc. in DeKalb, IL is the last remaining slaughterhouse in the U.S. where horses are killed for human consumption. In late May, Illinois Governor Rod Blagojevich signed a law banning the import, export, possession and slaughter of horses intended for human consumption. Soon after, U.S. District Court Judge Frederick Kapala granted a temporary restraining order preventing state and DeKalb County officials from enforcing the ban while he considered a lawsuit filed by Belgian-owned Cavel International claiming the Illinois law is unconstitutional. Cavel lawyers say the Illinois law violates the interstate and foreign commerce clauses of the U.S. Constitution. They argue its closure would deprive about 55 people of jobs. The judge's order runs through June 28.

Export Requirements Updated: The Library of Export Requirements has been updated to reflect changes in export requirements for Canada, Cuba, and the European Union. Complete information can be found at: [www.fsis.usda.gov/Regulations\\_&\\_Policies/Export\\_Information/index.asp](http://www.fsis.usda.gov/Regulations_&_Policies/Export_Information/index.asp).

FSIS to Hold Regulatory Education Session in Georgia: FSIS will hold a regulatory education session on July 11 in Georgia for the owners and operators of small and very small plants. This session will cover sanitation performance standard regulations and food defense. The regulatory education session will be held from 6:30 to 8:30 PM, at the Days Inn Gainesville Hotel, 520 Queen City Parkway, Gainesville, GA. 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).

Japan, U.S. to Meet on Beef: Japan and the U.S. will hold a two-day meeting on U.S. beef imports, officials said today, amid expectations that the talks may pave the way for easing Japan's strict import restrictions. Officials from the two countries will meet Wednesday and Thursday in Tokyo, according to a press release from the Japanese Health and Agriculture Ministries. The meeting will mark the start of a process to review safety rules on U.S. beef trade.

**SINCERE CONDOLENCES**

SMA offers our sincere condolences to the family, friends, and colleagues of James "Jim" Pietsch, 76, of Yoakum, Texas, who passed away June 20, 2007. After graduation from Yoakum High School and service in the US Navy, Jim attended the Toledo Ohio Meat Cutter's School and worked in Handy Andy Markets in San Antonio to become Market Supervisor. He became the Plant Manager of Yoakum Packing Company in 1958, and later retired as President in 1992. He served several years as an SMA Board Member. Jim is survived by two daughters, Candace Pietsch Andrews and husband, Mike, of Seguin and Sherri Pietsch Kusak and husband, Glen, of Yoakum, and four grandchildren: Jonathan Andrews of Knoxville, TN, Samantha Andrews of Seguin, Whitney Kusak of College Station, and Tyler Kusak of Yoakum. Services were held Saturday. The family has asked that memorials be made to the SMA Foundation Scholarship Fund.



**Southside Market & BBQ in Elgin, Texas is looking for a Meat Market Manager.**

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