

# SMA InfoMeat

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## RBI Meeting Examines Use of Data From Non-Agency Sources

On April 30th, the Food Safety and Inspection Service (FSIS) held another public meeting on its Risk Based Inspection (RBI) initiative. The topic for this meeting was using data from non-agency sources, such as industry, states, and other federal agencies. Dr. Goldman, Acting FSIS Administrator, explained that the agency's initial "prototype" pilot, scheduled to begin this summer, will not use third party data in calculating an establishment's RBI score. Accordingly, the meeting was to convey how the agency is handling its own data (which will be used in the pilot and later) and to solicit input on how third party data could be used by the agency for RBI and other purposes in the future. FSIS explained how it is currently using data and the activities the agency has recently undertaken to improve data integration. In this regard, FSIS has created a "Data Analysis and Integration Group" or DAIG, to identify data needs, conduct data analysis to inform agency decisions, and integrate the various internal databases within the agency so that all data is available for decision making. FSIS has also created the Data Coordination Committee (DCC), comprised of senior representatives from each FSIS program office, to coordinate the activities of the DAIG with each program office and help identify data and research needs. The DAIG will also interact with any external experts and stakeholders. Recognizing the need to use third party data for decision making, the agency discussed guidelines to be considered for the collection, maintenance, dissemination, and protection of such data. The meeting concluded with a question and answer session and group breakout sessions to further discuss collection, validation, analysis, and application of data. For a detailed summary of the meeting by SMA legal counsel Olsson, Frank & Weeda, P.C., email [phyllis@southwestmeat.org](mailto:phyllis@southwestmeat.org). The agenda and PowerPoint presentations are available at: [www.fsis.usda.gov/News\\_&\\_Events/Meetings\\_&\\_Events/index.asp](http://www.fsis.usda.gov/News_&_Events/Meetings_&_Events/index.asp).

## Smithfield Completes Acquisition of Premium Standard Farms

Smithfield Foods, Inc. of Virginia announced today that it has completed the acquisition of Kansas City-based Premium Standard Farms, Inc. The *Kansas City Star* reported that the purchase price was approximately \$800 million, including the assumption of about \$125 million of Premium Standard's debt. Premium Standard shareholders will receive 0.678 of a Smithfield share plus \$1.25 in cash, for a combined value about at \$22.13 per Premium Standard share. Smithfield is the largest hog producer and pork processor in the United States, with annual revenues of more than \$11 billion. Premium Standard is the second-largest hog producer and sixth-largest pork processor with annual revenues of about \$900 million. Last Friday, federal regulators approved the deal after determining that it would not harm competition or depress prices paid to hog farmers. The deal was investigated by the Department of Justice's antitrust division, which had asked for additional information from the companies in November. "This combination is a great strategic fit for Smithfield," said C. Larry Pope, president and chief executive officer. "The acquisition of PSF fits well with our strong expertise in hog production and pork processing." Smithfield said that Paul J. Fribourg, chairman, president and chief executive officer of ContiGroup Companies, Inc., has been elected a member of Smithfield's board of directors. In addition, Michael J. Zimmerman, executive vice president, investments and strategy and chief financial officer of ContiGroup, has been appointed an advisory director. ContiGroup had owned 38.8 percent of Premium Standard's common stock.

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## **Harris, Covington Appointed to NACMPI**

SMA President/CEO Dr. Joe Harris has been named to serve a third term on the National Advisory Committee on Meat and Poultry Inspection (NACMPI). Agriculture Secretary Mike Johanns announced the names of this year's members on Friday. Brian Covington, Senior Corporate Food Safety Manager for SMA member Keystone Foods LLC of West Conshohocken, PA, was named to his first term on the committee. The NACMPI was established in 1971 to provide advice and recommendations to the U.S. Secretary of Agriculture on meat and poultry inspection programs. Membership is drawn from a broad range of groups interested in food safety including consumers, producers, processors, exporters and importers of meat and poultry products, as well as those in academia, public health, and government. Members are selected to serve a two-year term and will be confirmed upon their acceptance. Other members named to the panel are: Kibbe Conti, Northern Plains Nutrition Consulting, Rapid City, SD; Dr. Catherine Cutter, Pennsylvania State University, University Park, PA; Dr. James Dickson, Iowa State University, Ames, IA; Kevin Elfering, Minnesota Department of Agriculture, St. Paul, MN; Mike Finnegan, Montana Meat & Poultry, Inspection Bureau, Helena, MT; Carol Tucker Foreman, Consumer Federation of America, Chevy Chase, MD; Dr. Andrea Grondahl, North Dakota Department of Agriculture, Bismarck, ND; Dr. Craig Henry, Food Products Association, Washington, DC; Cheryl Jones, Morehouse School of Medicine, Atlanta, GA; Ken Kelly, Center for Science in the Public Interest, Washington, DC; Michael Kowalcyk, DunnhumbyUSA LLC, Cincinnati, OH; Dr. Shelton Murinda, California State Polytechnic University, Pomona, CA; Dr. Edna Negron-Bravo, University of Puerto Rico, Mayaguez, PR; Dr. Michael Rybolt, National Turkey Federation, Washington, DC; Mark Schad, Schad Meats, Inc., Cincinnati, OH; and Dr. Stanley Stromberg, Oklahoma Department of Agriculture, Food, and Forestry, Oklahoma City, OK.

## **Poultry Consumed Contaminated Feed**

The U.S. Department of Agriculture (USDA) and the U.S. Food and Drug Administration (FDA) have learned that byproducts from pet food manufactured with contaminated wheat gluten imported from China have been used in chicken feed on 38 farms in Indiana. This information came to light as part of the continuing investigation into imported rice protein concentrate and wheat gluten that have been found to contain melamine and melamine-related compounds. Much of the adulterated feed was eaten in early February by broiler chickens that have since been sold and consumed nationally, the FDA and USDA said in a joint statement. The breeder chicken have been quarantined and may be euthanized, the FDA and USDA said. The agencies also warned that "as the investigation continues, additional farms will likely be identified that received contaminated feed." However, the broiler chickens that ate the contaminated feed present no threat to human consumers, even though the government now considers the chicken meat to be "adulterated," Secretary Mike Johanns said. Johanns said the presence of melamine has been diluted to the degree that it presents no threat to consumers who bought the meat, and there is no need for a recall, just as with swine that consumed similarly contaminated feed. An assessment conducted by scientists from five federal agencies agreed with the risk assessment. Currently, swine and poultry on farms suspected of receiving contaminated feed are being held under state quarantine or voluntarily by the owners. In several cases, feed samples have tested negative for melamine and related compounds. It is assumed that because only small amounts of the contaminated feed were mixed with other rations, the melamine and related compounds were no longer detectable. USDA has concluded that, based on the human risk assessment and the inability to detect melamine in the feed samples, these animals no longer need to be quarantined or withheld from processing. In cases where feed samples have tested positive for melamine and related compounds, were not available, or have not yet been submitted for testing, animals continue to be withheld from processing, but are not yet being culled, pending the results of the animal risk assessment. This assessment is expected to be completed within one week. At that time, USDA will determine whether these animals can be released for inspection and further processing.

## **Canada Confirms Tenth Case of BSE**

The Canadian Food Inspection Agency (CFIA) has confirmed the diagnosis of bovine spongiform encephalopathy (BSE) in a mature dairy cow from British Columbia, the country's tenth case. The animal carcass is under CFIA control, and no part of it entered the human food or animal feed systems. Preliminary information indicates that the age of the animal (66 months) falls well within the age range of previous cases detected in Canada and is consistent with the recognized average incubation period of the disease. This signifies that the animal was exposed to a very small amount of infective material, most likely during its first year of life. An epidemiological investigation directed by international guidelines is underway to identify the animal's herdmates at the time of birth and the pathways by which it might have become infected. All findings will be publicly released once the investigation concludes. Canada's BSE control programs have resulted in a recommendation for recognition as a controlled risk country by the World Organization for Animal Health (OIE).

## Briefly . . .

Illinois Firm Wins Temporary Reprieve for Horse Slaughter: According to a report in the *Chicago Tribune*, a federal court is allowing the last operating horse slaughterhouse in the U.S., located in DeKalb, IL, to temporarily resume butchering horses for sale to overseas markets. Last Tuesday the U.S. Circuit Court of Appeals for the District of Columbia granted Cavel International slaughterhouse's emergency request for a stay as it considers an appeal of the lower court's order a month ago that halted federal inspection at the plant, effectively shutting down the business. The appeals court indicated that Cavel International argued that it will go out of business without the stay because it would not be able to operate while the appeal is pending.

FSIS Extends Notice on Beef Export Verification Programs: Instructions for certifying beef products under Export Verification (EV) programs have been extended by the Food Safety and Inspection Service (FSIS). The expiration date for FSIS Notice 19-06, "Revised Notice for Certifying Beef Products Under Export Verification (EV) Programs," has been extended from May 1, 2007 to May 1, 2008. The notice provides FSIS personnel with instructions for carrying out FSIS's certification process for meat products exported under EV programs. Notice 19-06 is available at [www.fsis.usda.gov/regulations\\_&\\_policies/FSIS\\_Notices\\_Index/index.asp](http://www.fsis.usda.gov/regulations_&_policies/FSIS_Notices_Index/index.asp).

FSIS Requests Extension of Information Collection for the Notification of New Technology: FSIS published a *Federal Register* notice on May 2 titled, Notice of Request for Extension of a Currently Approved Information Collection (Procedures for the Notification of New Technology). In accordance with the Paperwork Reduction Act of 1995 and the Office of Management and Budget regulations, the agency requested an extension of an approved information collection regarding the procedures for notifying the agency about new technology. The agency is accepting comments through the Federal eRulemaking Portal at [www.regulations.gov](http://www.regulations.gov) or via email at [FSIS.RegulationsComments@usda.gov](mailto:FSIS.RegulationsComments@usda.gov). The notice is available on the FSIS website at [www.fsis.usda.gov/Frame/FrameRedirect.asp?main=http://www.fsis.usda.gov/OPPDE/rdad/FRPubs/2007-0010.htm](http://www.fsis.usda.gov/Frame/FrameRedirect.asp?main=http://www.fsis.usda.gov/OPPDE/rdad/FRPubs/2007-0010.htm).

FDA Announces New Food Safety Position: FDA Commissioner Dr. Andrew C. von Eschenbach announced a new senior position at the Food and Drug Administration (FDA): Assistant Commissioner for Food Protection. The Assistant Commissioner will provide advice and counsel to the Commissioner on strategic and substantive food safety and food defense matters. David Acheson, M.D., F.R.C.P. will be assigned to the new role. Currently, Dr. Acheson serves as chief medical officer and director of the Office of Food Defense, Communication and Emergency Response at the FDA's Center for Food Safety and Applied Nutrition (CFSAN). One of Dr. Acheson's first projects will be the development of an agency-wide, visionary strategy for food safety and defense. The strategy will identify and characterize changes in the global food safety and defense system, and identify current and future challenges and opportunities. It will also name potential barriers, gaps, and most critical needs in the food safety and defense system. The strategy will serve as the framework in helping the agency prioritize and address food safety and defense challenges.

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### POSITION AVAILABLE

Weiler and Company, Inc., a leading manufacturer of heavy-duty food processing equipment, is currently seeking a **Customer Service Representative** to join its customer service team. This position reports directly to the Corporate Director of Customer Service.

The successful candidate will be challenged by calling on customers in Texas, Oklahoma Kansas, Arkansas, Louisiana, and Missouri, assisting them with aftermarket parts requirements, troubleshooting, preparing parts quotations, and providing some maintenance work.

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Weiler and Company, Inc. offers a competitive base salary with commission and benefit packages, as well as an ideal environment for professional growth. Please send your resume with a cover letter and salary requirements to:

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