

SMA InfoMeat

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Working Group, FDA Present Plans on Import Safety

Last week the Interagency Working Group on Import Safety, chaired by Health and Human Services (HHS) Secretary Michael O. Leavitt, presented President Bush with an action plan, containing both short- and long-term recommendations for continuing to improve the safety of imports entering the United States. The plan contains 14 broad recommendations and 50 action steps designed to strengthen the way the government oversees the \$2 trillion of imports that arrive in the U.S. each year. The framework of the plan advocates a strategy that shifts the primary emphasis for import safety from intervention to risk-based prevention. It recommends that the public and private-sectors work together to identify risks and consider new approaches for addressing them. These processes include: establishing new incentives for importers that follow strong safety procedures and demonstrate a good track record; creating a stronger certification process to foster compliance with U.S. safety standards while facilitating trade (e.g. allowing FDA the authority to mandate that high-risk food producers must certify that their products meet FDA standards in order to export to the U.S.); increasing transparency so that the names of certified producers and importers of record that import products only from certified producers could be made public so consumers and distributors could make more informed product safety decisions; and exchanging real-time product compliance data on each import transaction between the importing community, U.S. Customs and Border Protection, and other Federal agencies. Other recommendations include increasing U.S. presence overseas, enhancing standards, and strengthening penalties. The complete report is available at www.importsafety.gov/report/report.pdf. In tandem with the Working Group, the Food and Drug Administration (FDA), announced a three-part food protection plan that leverages a science and risk-based approach of prevention, intervention, and response to ensure the safety of domestic and imported foods consumed by Americans. The Food Protection Plan, which focuses on both domestic and imported food, is premised on preventing harm before it can occur, intervening at key points in the food production system, and responding immediately when problems are identified. Within these three overarching areas of protection, the plan contains a number of action steps as well as a set of legislative proposals. The plan is available at www.fda.gov/oc/initiatives/advance/food/plan.html.

Processed Meats Clinic Slated for January

Are you interested in troubleshooting a processed meat product you currently manufacture? Or perhaps you've been considering development of a new product, or a variation of a current one? If so, then the 2008 Processed Meats Clinic at Texas A&M University is for you! Slated for January 8-10, 2008 and hosted by the Southwest Meat Association, TAMU's Meat Science Section, and Texas Cooperative Extension, this hands-on workshop will provide training and expert demonstrations in meat processing and product development. Through lecture and laboratory instruction, attendees will learn the properties and functional characteristics of raw meat and non-meat ingredients, the basics of processed meat product development and how to apply them, and how to formulate and determine the costs of making processed meat products. Alternative processing methods for the manufacture of natural and organic products will also be addressed. During the course, teams will create, formulate, and manufacture several new products under the guidance of industry technical advisors. Registration information is available on pages 4-5, on the SMA website or by contacting the SMA office. Sign up today! Registration is limited to 40 participants!

S O U T H W E S T M E A T A S S O C I A T I O N
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FSIS: Inspection Personnel Must Complete *E. coli* Checklist

On November 9, 2007, the Food Safety and Inspection Service (FSIS) issued Notice 74-07, "Inspection Program Personnel's Completion of the *E. coli* O157:H7 Checklist." It has been brought to the Agency's attention that some inspection program personnel, who have received the *E. coli* O157:H7 checklist referenced in FSIS Notice 65-07, have asked the establishment to complete the checklist. FSIS Notice 74-07 makes it clear that it is FSIS' position that under no circumstance should inspection program personnel make this request, nor should they allow the establishment to complete the checklist. FSIS did not seek approval of the Office of Management and Budget under the Paperwork Reduction Act to conduct a survey of establishments that Agency personnel need to complete the paperwork. However, establishments are to be provided a copy for review once the document is completed. Many establishments have reported that inspection personnel have requested assistance in completing the checklist because of the difficulty in interpreting it. These establishments have willingly worked in conjunction with the inspection personnel in an attempt to provide the best possible answers to the checklist. If you are unable to take advantage of this approach, we strongly encourage you to review the responses carefully. The checklist has many awkwardly written questions, and it will be to your best advantage to work closely with your inspection personnel on the completion of this form. This Notice is available at: www.fsis.usda.gov/OPPDE/rdad/FSISNotices/74-07.pdf.

FSIS to Hold Outreach Seminar on *E. coli* Testing

FSIS will hold an Internet outreach seminar on December 5, the second seminar of a six-part outreach series targeted to small and very small plants which will continue through April 16, 2008. This seminar will review FSIS guidelines for generic *E. coli* testing for process control verification in cattle, swine and poultry establishments. Sampling issues and how to achieve statistical process control procedures in small and very small plant establishments will also be discussed. The seminar will be held from 10 to 11 AM EST and from 6 to 7 PM EST. FSIS welcomes participation to all at no cost. The seminars will be conducted via Net Meeting. Net Meeting uses internet access for viewing the presentation and a phone line for the audio portion. Upon registration, a seminar representative will contact registrants with instructions on joining the event. To register by phone, call 800-336-3747 or send an e-mail to OutreachTSC@fsis.usda.gov. For online registration forms and information about upcoming Web meeting seminars, visit www.fsis.usda.gov/News_&_Events/Regulatory_Web_Seminars/index.asp.

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FSIS Issues New Notice on Rancher's Beef Products

On November 9, 2007, the USDA's Food Safety and Inspection Service (FSIS) issued Notice 73-07, "Additional Information Regarding Certain Boneless Beef Product Originating from Rancher's Beef Ltd., Canadian Establishment 630." The Notice, which cancels FSIS Notice 69-07, "Retaining Boneless Beef Product from Ranchers Beef Canadian Establishment 630," verifies which products are affected under the recall and retention orders and instructs inspection program personnel to release from retention any products which are not affected by the recall. Affected product retained based on the previous FSIS Notice 69-07 should be under FSIS control, tagged "U.S. Rejected – U.S. Retain" at establishments. Inspection program personnel are to verify that those products undergo the appropriate product disposition. Unaffected product under the recall includes any intact beef intended for use as intact beef (i.e., steaks and roasts) which originated from Canadian Establishment 630, any meat or poultry product produced in the U.S. that contains ready-to-eat (RTE) beef originating from Canadian Establishment 630, or any product produced prior to 6/8/07, and is free to move in commerce. This Notice is available at: www.fsis.usda.gov/OPPDE/rdad/FSISNotices/73-07.pdf.

Mark Your Calendars

for these upcoming SMA Events:

- Nov 17 – *E. coli* Reassessment Workshop - Kansas City, MO
- Dec 11-13 – Developing and Implementing HACCP Plans for the Meat Industry - Texas A&M University, College Station, TX
- Jan 8-10 – 2008 Processed Meats Clinic - Texas A&M University, College Station, TX
- Feb 13-15 – Developing and Implementing HACCP Plans for the Meat Industry - Texas A&M University, College Station, TX
- Mar 27-28 – Beyond Basics: HACCP Plan Improvement Workshop - Texas A&M University, College Station, TX

Briefly . . .**USMEF Offers Matching Funds to Promote Meat:**

The U.S. Meat Export Federation (USMEF) encourages small U.S. meat companies seeking to promote their products in overseas markets to take part in its branded products program, a matching funds program designed to help small companies break into the international market by helping share the cost of promotions for their brand-name products. Funds from this program can help companies do the following in international markets: attend trade fairs and exhibits; offset costs of promotional materials used in connection with a promotion; help pay for costs of retail promotions, including fees for chefs, costumes, signs, displays and fees for demonstration staff; help cover the cost of seminars, including interpreters, seminar materials, set-up costs/room rental, slides and production; and translate educational materials such as company brochures and product sheets. In its most recent fiscal year, USMEF funded 22 companies through its branded products promotion program. USMEF is now accepting applications for its FY08 fiscal year from U.S. companies interested in receiving matching funds to promote their branded U.S. meat products in international markets. Companies interested in the program should contact Barbara Watson at 303-623-6328 or email bwatson@usmef.org for guidelines and proposal format. The application and information on the program are also available on the USMEF website at <http://usmef.org/TradeLibrary/BrandedPrograms.asp>.

Mexico Reopens Border to Slaughter Sheep: Last Week USDA's Animal and Plant Health Inspection Service (APHIS) announced that Mexico is once again allowing the importation of U.S. sheep intended for immediate slaughter. Mexico closed its border to U.S. slaughter sheep in July after it was discovered that Mexican importers were using the sheep for breeding programs. It is illegal in Mexico to import sheep for the stated purpose of slaughter and instead use them for breeding. All U.S. slaughter sheep destined for Mexico must cross the border at Ciudad Acuna, Coahuila, Mexico, at Del Rio, Texas. These exports to Mexico represent a \$7 million market for U.S. sheep producers.

FSIS Posts *E. coli* Meeting Transcript: FSIS has posted on its website a transcript from the October 17 public meeting on the public health significance of various strains of *Escherichia coli* (*E. coli*). The meeting solicited input from academia, consumers, other public health and regulatory agencies and industry on the issue of whether non-O157:H7 shiga toxin-producing *E. coli* should be considered to be adulterants as *E. coli* O157:H7 is. The transcript is available at www.fsis.usda.gov/News_&_Events/past_events/index.asp.

USDA Proposes Increase for Grading Services: Last week USDA announced a proposal to increase fees for certain grading and audit services for eggs, poultry, and rabbits for FY 2008 and FY 2009. The increase is to cover rising agency costs and salaries of federal and state employees who administer the programs, according to the Agency. For poultry, the increases will be from .043 cents to .045 cents per pound of poultry handled in FY 2008 and .045 to .047 per pound in FY 2009. For poultry and eggs, the maximum monthly administrative charge that covers overhead costs would also be increased. Comments on the proposal may be submitted at www.regulations.gov. The proposal may be viewed electronically at www.regulations.gov.

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Southwest Meat Association
4103 S. Texas Avenue, Suite 101
Bryan, Texas 77802

Course Agenda (tentative)

Day One-Tuesday, January 8, 2008

- 9:00 a.m. Bus departs hotel
- 9:30 a.m. Welcome and Course Objectives
- 9:45 a.m. Principles of Product Development
- 10:15 a.m. Current and Alternative Processed Meat Technology
- 10:45 a.m. Basic Meat Science Principles
- 11:45 a.m. Improving Product Functionality-Phosphates
- 12:15 p.m. Lunch
- 1:00 p.m. Improving Product Safety-Antimicrobials
- 1:30 p.m. Improving Product Safety and Quality-Non-meat Ingredients
- 2:00 p.m. Calculation of Restricted Ingredients
- 2:30 p.m. Improving Product Safety and Quality-Thermal Processing
- 3:00 p.m. Break-Class Picture
- 3:15 p.m. Improving Product Safety and Quality-Packaging
- 3:45 p.m. Student Product Planning Session I-Product Formulation and Processing
- 4:45 p.m. Technical Q&A Session-Wrap Up
- 5:15 p.m. Turn in Product Development Worksheets
- 5:30 p.m. Bus departs for hotel

Day Two-Wednesday, January 9, 2008

- 7:30 a.m. Bus departs hotel to Rosenthal Meat Science and Technology Center
- 8:00 a.m. Artificial and Natural Casings/Nettings; Stuffing and Linking Demonstration
- 9:00 a.m. Application of Natural and Liquid Smoke
- 9:45 a.m. Break
- 10:00 a.m. Ensuring Product Consistency-Quality Control
- 11:00 a.m. Student Planning Session II
- 12:00 p.m. Lunch
- 1:00 p.m. Student Product Manufacture
- 4:00 p.m. Technical Q&A Session-Wrap up
- 4:30 p.m. Turn in Product Development Worksheets
- 4:45 p.m. Bus departs to hotel
- 6:30 p.m. Bus departs hotel to The Veranda
- 7:00 p.m. Supplier's Night Social-The Veranda
- 8:30 p.m. Bus Departs The Veranda to hotel

Day Three-Thursday, January 10, 2008

- 7:30 a.m. Bus departs hotel
- 8:00 a.m. Regulatory Issues Update
- 9:00 a.m. Student Team Project Evaluation and Team Reports I
- 9:45 a.m. Break
- 10:00 a.m. Student Team Project Evaluation and Team Reports II
- 10:45 a.m. Course Evaluations
- 11:15 a.m. Graduation/Closing Comments
- 12:00 p.m. Adjourn

**3rd Annual
2008
Processed Meats Clinic
January 8-10, 2008**

Rosenthal Meat Science & Technology Center
Texas A&M University
College Station, Texas



Sponsored by:



Meat Science Program
Department of Animal Science



Processed Meats Clinic

Course Objectives

In this course the participant will learn:

- The properties and functional characteristics of meat, poultry and non-meat ingredients
- How to formulate and determine the costs of making processed meat products
- To apply the principles of product development to manufacture a processed meat product

What Participants Receive

- Two lunches, one dinner and refreshments during break
- Lecture and laboratory materials
- Course CD
- Ground transportation between course hotel and Texas A&M University

Important Information

- The Processed Meat Clinic is limited to 40 participants.
- Please dress casually and comfortably as the group will be working in an environment less than 50 degrees; therefore bring warm clothes for laboratory portions of the course.

Registration Information

Minimum number of participants for the course to make is 25. If the course is not filled by two weeks prior to the start date, the course will be cancelled.

Registration Fee: \$595.00
 Early Bird Fee: \$495.00**

**Received by 12/03/07

Registration Form

Processed Meats Clinic-January 8-10, 2008

Name: _____
 2nd Person: _____
 3rd Person: _____
 Company: _____
 Address: _____
 City: _____ State: _____ Zip: _____
 Phone: _____ FAX: _____
 Email: _____

Registration Fee Per Person:

- \$595.00
- \$495.00 **Early Bird Fee-register by 12/3/2007

Payment Information: (circle one)

- Check: Check # _____ Amount: _____
 (Payable to SMA)
- Charge: Visa MC DISC AMEX

Cardholder Name: _____
 Card Number: _____ Expires: _____
 3 or 4 digit Verification Code on back of card: _____

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NOTE:-We cannot process without a valid Zip Code

Signature: _____

Remit form and payment to:

Southwest Meat Association
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 979-846-8198 FAX

For more information:

Wes Osburn
 Department of Animal Science, Texas A&M University
 979-845-3935 Phone
 979-845-9454 FAX
 osburnw@tamu.edu Email

Cancellations:

Requests received by 01/01/08, will be refunded 50% of registration fee. Refunds will not be issued after 01/02/08.

Registration Form *continued*

To help us meet your needs please answer the following questions: (*click one*)

- I am interested in troubleshooting a product we currently manufacture.
- I am interested in developing a new product

Please rank the top three (3) products you would like to troubleshoot or develop: (1 is highest priority)

- _____ Ham
- _____ Bacon
- _____ Jerky
- _____ Fresh sausage
- _____ Emulsified sausage
- _____ Restructured/chopped/formed
- _____ Cooked/smoked sausage
- _____ Fresh ground beef/pork
- _____ Marinated/enhanced fresh product
- _____ Semi-dry/dry fermented sausage
- _____ Smoked (BBQ) meats
- _____ Natural/Organic

Please provide a product description of your number one product you wish to troubleshoot/develop:

Hotel Information

Hawthorn Suites
 1010 University Drive, East
 College Station, Texas 77840
 979-692-9500

Room Rates: \$89.00 plus tax, single/double
 Ask for the Southwest Meat Association block.

Room reservations must be made 14 days prior to the first day of the course!

Free breakfast bar in the hotel lobby, free high-speed internet connections in guest rooms, and free airport shuttle bus service.