

SMA InfoMeat

1957

Representing the Meat Industry for Over 50 Years

2008

January 14, 2008
Volume 33, Issue 3

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FSIS Revises Food Defense Verification Procedures

USDA's Food Safety and Inspection Service (FSIS) recently revised Directive 5420.1 (Homeland Security Threat Condition Response; Food Defense Verification Procedures), and Directive 5420.4 (Homeland Security Threat Condition Response; Emergency Procedures for the Office of International Affairs Import Inspection Division). Directive 5420.1 details the emergency Food Defense Verification Procedures that inspection program personnel should follow when the Department of Homeland Security declares a threat condition Yellow, Orange, or Red. FSIS is reissuing this directive in its entirety to provide inspection program personnel with instructions for documenting food defense verification procedures in the Performance-Based Inspection System (PBIS). The directive also instructs inspection program personnel to update the food defense profile extension when an establishment develops and implements a food defense plan. Directive 5420.4 details the procedures that Import Inspection Division (IID), Office of International Affairs (OIA), Food Safety and Inspection Service (FSIS), field personnel are to follow when the Department of Homeland Security declares a threat condition Yellow, Orange, or Red. The agency reissued this directive in its entirety to provide OIA personnel with instructions for documenting food defense verification activities in the Performance Based Inspection System (PBIS) using FSIS Form 5420-4 (Memorandum of Interview). The directive also instructs OIA personnel to update the food defense profile extension when an import establishment develops, implements, or modifies an existing food defense plan. To view this updated information, visit the FSIS website at www.fsis.usda.gov/regulations_&_policies/5000_Series-Program_Services/index.asp.

FSIS Posts Food Safety Videos on the Web

FSIS has launched a new Web page that includes streaming food safety videos of public service announcements, regulatory information sessions and training on meat, poultry and processed egg products inspection. By using streaming video, a Web user doesn't have to wait to download large files before seeing the video. Instead, the videos are sent in a continuous stream and are played as they arrive. The food safety videos are available at www.fsis.usda.gov/news_&_events/Food_Safety_Videos/index.asp. At the top of the page are public service announcements on subjects such as the Be Food Safe campaign lessons of clean, separate, cook and chill; food safety during a power outage; and food thermometer usage. The meat, poultry and processed egg products videos targeted to plants, employees and other food handlers cover topics such as control of *Listeria monocytogenes* (*Lm*) in retail establishments, food safety at power outages, the hazard analysis and critical control point (HACCP) system, food defense, post packaging heat treatment, new FSIS food inspector orientation and new plant orientation. Many of these videos were developed through cooperative agreements with universities and state agriculture departments. Copies of the meat, poultry and processed egg products inspection videos can also be ordered from the agency's Food Safety Resource brochure, located online at www.fsis.usda.gov/Science/HACCP_Resources_Brochure/index.asp. Regulatory education session videos feature programs to promote uniform understanding of the regulations. These sessions cover topics such as avian influenza, compliance guidelines for *E. coli* O157:H7 verification, in-plant risk management practices for controlling *Salmonella* in poultry and *E. coli* O157:H7 in beef slaughter, compliance guidelines for production of safe meat and poultry jerky products and raw products, and compliance guidelines for controlling *Lm* in ready-to-eat products.

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AMSA Releases White Paper on CO-MAP Packaging Systems

The American Meat Science Association (AMSA) Scientific Information Committee recently completed an extensive review of the scientific literature regarding meat packaging systems that utilize low oxygen with combinations of packaging gases including carbon monoxide (CO). The white paper, "Low-Oxygen Packaging of Fresh Meat with Carbon Monoxide: Meat Quality, Microbiology, and Safety" was commissioned by the Association to bring clarity to the discussion currently taking place within the meat industry and with policy makers and consumers concerning the use of carbon monoxide (CO) as component of fresh meat packaging systems. The report was developed by Daren Cornforth of Utah State University and Melvin Hunt of Kansas State University two leading authorities on fresh meat packaging, and has been peer-reviewed by the AMSA committee. To view and/or download the white paper at no charge visit www.meatscience.org/Pubs/White%20Papers/CO_MAP_Packaging.htm.

FSIS Posts *Salmonella* Serotype Data Online

Last Friday, FSIS posted to its website the first and second quarter serotype profile data for *Salmonella* isolates from meat and poultry products from January through June 2007. In June 2006, FSIS developed new criteria for scheduling establishments that are risk-based and designed to focus FSIS resources on establishments that have the most samples positive for *Salmonella* and the greatest number of samples with serotypes most frequently associated with human salmonellosis as defined by the Centers for Disease Control and Prevention (CDC). Establishments are no longer randomly selected under the new criteria. One of the goals of the revised program is to identify the source of serotypes of the greatest human health concern and to report those findings directly to establishments as they become available. The most recent U.S. human health surveillance data reveals that *Salmonella* serotypes Typhimurium, Enteritidis, Newport, Javiana and Heidelberg are the most commonly identified serotypes causing human infection in the United States. Along with complementary data from molecular and phenotypic analyses, the serotype data from meat and poultry products provides an opportunity to examine the association among serotypes isolated on-farm, from meat and poultry products and from human cases of salmonellosis. The serotype data can be viewed at www.fsis.usda.gov/Science/Quarterly_Salmonella_Serotype_Results/index.asp.

Welcome, New Member!

SMA is proud to introduce
our newest member:

Golden State Foods

1525 Old Covington Rd. NE • Conyers, GA 30013
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Wayne Morgan, VP-Meat • Larry Arnold, Director of
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Register now for “Developing & Implementing HACCP Plans for the Meat Industry”

to be held at Texas A&M University in College Station, Texas, **February 12-14, 2008**, hosted by SMA and the Texas A&M Department of Animal Science. The course provides hands-on training in developing a HACCP program for all types of meat slaughtering and processing facilities.

Registration forms are available on our website at southwestmeat.org or by contacting the SMA office.

Sign up today!

Briefly . . .

Agency to Host Workshop for Small, Very Small Plants: As part of the agency's ongoing initiative to enhance outreach to small and very small plants, FSIS will hold a regulatory education workshop January 30 from 6:30 to 8:30 PM in Dallas, Texas. This specific workshop will cover prerequisite programs and FSIS Notices 65-07, 66-07 and 68-07, with special emphasis on *Escherichia coli*. The session will be held at the Crowne Plaza Suites - Dallas Park Central, 7800 Alpha Road, Dallas, Texas. To register by phone, call 800-336-3747. Online registration forms and information are available online at www.fsis.usda.gov/News_&_Events/Outreach_Sessions_SVS_Plants/index.asp.

FSIS Updates New Technologies Table: The Food Safety Inspection Service (FSIS) has updated its new technologies table. The table includes brief summaries describing some of the new technologies that it has received and reviewed, and for which FSIS has had “no objection” to use in FSIS establishments. Also listed on this website is the case number assigned to the new technology and the name of the establishment. The table is available online at www.fsis.usda.gov/regulations_&_policies/New_Technology_Table_Feb_06/index.asp.

FDA Plans Public Meeting on Pet Food Safety: The Food and Drug Administration (FDA) recently announced its intention to schedule and hold a public meeting early in 2008 to obtain input from stakeholder groups, including, but not limited to the Association of American Feed Control Officials (AAFCO), veterinary medical associations, animal health organizations, and pet food manufacturers for the development of ingredient, processing, and labeling standards to ensure the safety of pet food. These standards were mandated by the FDA Amendments Act of 2007 (FDAAA). The date, time, and location for the 2008 public meeting will be announced in a subsequent notice.

EBG Offers Employment Briefings: The law firm of Epstein, Becker, Green, Wickliff & Hall announced its 2008 Labor & Employment Client Briefings schedule for “21st Century Workplace: High Stakes, High Tech and High Priority Employment Law Issues.” The first briefing, “Successfully Handling EEOC Claims,” will be held February 6, 2008, 8:30 am - 11:00 am, at the Crowne Plaza Houston - Downtown, 1700 Smith Street, Houston, TX 77002. This seminar will cover: pros and cons of EEOC mediation; tips on drafting position statements; handling EEOC on-sites and investigations; new EEOC initiatives and enforcement efforts; and latest trends in discrimination and harassment law. Registration fee is \$35. To register online, go to www.ebglaw.com/showevent.aspx?Show=8113 or contact Detra Culton at 713-750-3128 or dculton@ebglaw.com.

Livestock Worker Fired for Abuse: A story on Meatingplace.com reported that Wallace, N.C.-based Murphy Family Ventures has fired at least one worker on a Garland, N.C. sow farm after a videotape produced by People for the Ethical Treatment of Animals (PETA) showed workers abusing pigs. Murphy Family Ventures is an independent contract grower for Warsaw, N.C.-based Murphy-Brown LLC, the livestock production subsidiary Smithfield Foods. Murphy Family Ventures and Murphy-Brown launched internal investigations after PETA published footage of abuse in December. Murphy-Brown said Murphy Family Ventures has also reviewed and reinforced its zero-tolerance animal-welfare policy with all employees. “All independent farmers who grow animals for Murphy-Brown, on a contractual basis, are required to comply fully with our own comprehensive, industry-leading animal welfare management program,” the company stated. “Murphy-Brown has no higher priority than ensuring the well-being of our animals.”

(Tom Johnston, Meatingplace.com, 1/11/08)

U.S. Cloning Industry Awaits FDA Approval: Regulatory approval could catalyze the U.S. cloning industry, but leading firms said growth would come slowly as they battle to win consumers over to the concept of food from cloned animals. The U.S. Food and Drug Administration (FDA) could issue a final ruling as early as next week that meat and milk from cloned animals poses no special risks to consumers. Mark Walton, president of Texas-based ViaGen, which clones cows and other animals, is hoping the ruling will finally open the door for greater cloning in animal agriculture, stating, “Only after that will the community really open up and begin to embrace it on a larger scale.” The ruling would be good news for proponents of the technology and would presumably bring an end to the voluntary ban on marketing food made from cloned animals or their offspring.