

SMA InfoMeat

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Representing the Meat Industry for Over 50 Years

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FSIS Updates New Technology Information Table

USDA's Food Safety and Inspection Service (FSIS) recently updated its Technology Table, which is the latest summary describing some of the new technologies received and reviewed by FSIS and approved for use in establishments. FSIS defines "new technology" as new, or new applications of, equipment, substances, methods, processes, or procedures affecting the slaughter of livestock and poultry or processing of meat, poultry, or egg products. FSIS believes that increased public and industry awareness of the new technologies being used could further promote their use, by small and very small plants in particular, towards improving the safety of meat, poultry, and egg products. In an effort to share this information, FSIS has posted a brief summary 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. The table also lists the case number assigned to each new technology and the name of the establishment. The Technology Table is available online at www.fsis.usda.gov/regulations_&_policies/New_Technology_Table_Feb_06/index.asp.

FSIS Summit Examines Foodborne Outbreak Strategies

FSIS co-hosted a two-day summit in St. Louis, Missouri titled, "Better Communications, Better Public Health Outcomes: Strategies for Improved Coordination During Foodborne Outbreaks" on May 15 and 16. The meeting's goal was to bring together industry, consumer groups, and local, state and federal public health and regulatory agencies to discuss outbreaks that cross jurisdictional lines. Over 160 attendees learned how various participants in investigations of foodborne outbreaks operate, how they function and what their responsibilities and limitations are. "The presenters were very open and honest about what they can do as well as frustrations they encounter," said Dr. Elisabeth Hagen, executive associate for public health at FSIS and the meeting's moderator. "They gave us a great perspective on what they deal with and how varied the experiences are." FSIS will post a transcript of the May 15 public meeting on its website at www.fsis.usda.gov/News_&_Events/past_events/index.asp. A report that summarizes the May 16 group discussions will also be provided to participants, including proposed action items and next steps.

FSIS Posts *Salmonella* Serotype Data

On Friday FSIS posted to its website the third and fourth quarter serotype profile data for *Salmonella* isolates from meat and poultry products from July 1 through December 2007. *Salmonella* testing and serotype data are a resource for comparison with future post-Hazard Analysis and Critical Control Point data collection. Along with complementary data from molecular and phenotypic analyses, it also provides an opportunity to examine the association among serotypes isolated on-farm, from meat and poultry products and from human cases of salmonellosis. FSIS keeps abreast with serotypes of emerging concern to human health. Historic U.S. human health surveillance data revealed that *Salmonella* serotypes Typhimurium, Enteritidis, Newport, Javiana and Heidelberg are the most commonly identified serotypes causing human infection in the U.S. The serotype data can be viewed at www.fsis.usda.gov/Science/Quarterly_Salmonella_Serotype_Results/index.asp.

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AMS Plans Beta Test of New Livestock Reporting Program

USDA/AMS's Market News Service held a meeting last week in Kansas City, MO to prepare the industry for changes to the Livestock Mandatory Reporting program. In place since April 2001, the authorizing statute expired in October 2004. The industry agreed to continue reporting on a voluntary basis, and the statute was extended for a year, but then lapsed on September 30, 2005. Since that time, the industry cooperated with USDA and voluntarily continued the reporting system. Reauthorization of the statute with some changes occurred in October 2006, and it will again expire September 30, 2010. USDA proceeded through rulemaking, and a final rule published in the *Federal Register* on May 16, 2008 re-established the regulatory authority for mandatory reporting. Last week's meeting with industry aimed to address any questions or issues about implementation that is scheduled for July 16, 2008. At that meeting, Market News Staff presented the changes collectively and in breakout sessions with each species. Of great interest to SMA are the changes in the reporting of cow and bull information which has been separated from steers and heifers, matching the distinction already made between sows and boars, and barrows and gilts. SMA is pleased to learn that the agency will beta test the changes it is making beginning this month using the new reporting forms presented at last week's meeting, until implementation on July 21, 2008 when the old system will go down, and only the new forms will be usable. This parallel system will allow time to work out any glitches, a fundamental flaw in the roll-out of the program in 2001 that resulted in litigation, not against the Department, but against major packers who were wrongly accused of knowingly manipulating the system. This is the lesson learned, and we commend the agency for its effort to work out programming glitches before the system is finalized. SMA and NMA will work collectively to host a teleconference for members to answer questions if needed. *(Thanks to NMA for their summary for this story.)*

SMA, NMA Offer Humane Handling Workshop

For over forty years, the U.S meat industry has operated under the federal Humane Slaughter Act of 1958. Since it was enacted, our industry has also adopted many voluntary animal handling initiatives, including personnel training, best practice methods, and self-audits. SMA and the National Meat Association support USDA's humane animal-handling laws and are teaming up to offer a one-day Humane Animal Handling Workshop on June 9th in Denver, CO. Expert speakers will include Dr. Temple Grandin of Colorado State University, Dr. Dan Hale of Texas A&M University, Dr. Kerri Harris from the Int'l HACCP Alliance, and Dr. Ronald Jones of USDA/FSIS. A registration form and tentative agenda are available on page 4. Register early, as space is limited to 30 participants!



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**Time is running out to advertise
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Book! Deadline for ads is June 13.
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The official Convention Program Book is a great way to promote your products & services! It is distributed to everyone attending the event, and features the schedule of events, speaker biographies, sponsor recognitions, and more!

POSITION AVAILABLE

San Angelo Packing Co., Inc. is currently seeking a
Quality Control Manager.

Education/Experience Desired:

- B.S. degree in Meat Science or Microbiology
- Minimum 5 years related experience
- Supervisory/management experience
- Experience with developing/documenting HACCP and SSOP procedures
- Computer proficiency

Benefits include paid vacation and 401K Plan.

**Qualified applicants should send resumes to
jarrod@sanangelopacking.com
or fax to 325-658-7272.**



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Briefly . . .

USDA Forecasts Record Ag Exports: According to USDA's most recent quarterly forecast, U.S. agricultural exports are expected to reach a record \$108.5 billion for fiscal year (FY) 2008. Exports of livestock, poultry and dairy products are forecast at \$20.5 billion in FY 2008, up \$2.5 billion from the February forecast. Pork is forecast to set new export volume and value records. Pork exports are projected to be about \$475 million above the February forecast on a 200,000-ton increase, largely due to increased sales to China. Overall U.S. agricultural exports to China are forecast to reach a record \$10.5 billion, up almost \$3.4 billion from 2007 levels, while Canada and Mexico remain the top two markets for U.S. exports worldwide. Exports to both are forecast to continue the impressive growth of the past 15 years, and are forecast to reach a combined \$30.5 billion in 2008, up \$5 billion above 2007. USDA's quarterly report is available at www.fas.usda.gov/cmp/outlook/2008/May-08/AES-05-29-2008.pdf.

APHIS Amends END Regulations: Last week the Animal and Plant Health Inspection Service (APHIS) issued a final rule that changes the exotic Newcastle disease (END) domestic quarantine regulations. These changes include harmonizing foreign and domestic regulations regarding the movement of dressed carcasses of dead birds and dead poultry; adding restrictions on the interstate movement of ratites out of quarantined areas; adding an option for the movement of pet birds; providing for the use of alternative procedures for treating manure and litter for composting and adding an additional surveillance period prior to removing quarantine restrictions. APHIS has determined that these changes are necessary based on experiences during the eradication programs for the outbreaks of END in California, Arizona, Nevada and Texas in 2002 and 2003. This final rule will help ensure that if an END outbreak occurs again, the disease can be eradicated within future quarantine areas and disease spread can be prevented.

Livestock Auction Owner Charged with Cruelty: The Maryland state Department of Agriculture has charged James Horak, the operator of the Westminster Livestock Auction, with violating state animal health regulations after a cow unable to move was allegedly left overnight. The agency claimed Horak did not provide equipment to move the "downer" cow, failed to euthanize the animal at the end of the auction and failed to provide humane treatment. He has 15 days to respond to the charges. He can accept the charges, in which case he faces criminal prosecution or could lose his auction operator's license; or he may appeal the charges to the office of administrative hearings. Horak could not be reached for comment, but officials said he has cooperated with the investigation.

June 9, 2008
Denver, Colorado

WORKSHOP



Humane Animal Handling Workshop

EXPERT SPEAKERS:

- Dr. Temple Grandin** ~ CO State University
- Dr. Dan Hale** ~ Texas A&M University
- Dr. Kerri Harris** ~ Int'l HACCP Alliance
- Dr. Ronald Jones** ~ USDA/FSIS

DATE & LOCATION:

Monday, June 9, 2008
Timbers Hotel
4411 Peoria Street
Denver, Colorado
(800)844-9404
Special group rate \$109 per night.
Complimentary airport shuttle is available.

REGISTRATION INFO:

Minimum of 18 participants required in order for seminar to go as scheduled. Confirmation will be faxed two weeks prior to seminar start date.
Registration fee includes lunch.

Register early, space is limited to 30 participants!

- PRELIMINARY AGENDA**
- 7:45am Registration
 - 8:00am Welcome & Introduction
 - 8:10am Regulatory Update
Audit Standards
Agency Expectations
 - 9:30am Break
 - 9:45am Human Resource Issues
Hiring Practices
Employee Training/Role
 - 10:45am Legal Issues
Legal Obligations
Documentation
Video Surveillance Guidelines
Review of Footage
How Long Should You Keep Footage?
 - 12:00pm Lunch
 - 12:45pm Assessment
Audits
Role of USDA Employees in the Plant
 - 1:45pm Animal Handling Best Practices
Overview of Animal Handling Best Practices
 - 2:45pm Questions & Answers
 - 3:00pm Conclude

REGISTER TODAY - mail or fax to: 510-763-6186

Name Company.....

Address City.....State..... Zip.....

Phone Fax.....

E-mail

Seminar Fee \$350 Member \$450 Non-member

Payment Method: Check Credit Card __MC __ VISA

Signature Card # Exp. Date.....