

SMA InfoMeat

1957

Representing the Meat Industry for Over 50 Years

2008

May 12, 2008

Volume 34, Issue 6

Email: phyllis@southwestmeat.org

www.southwestmeat.org

Edited by Phyllis Zimmerman

FSIS to Conduct Food Defense Plan Survey in August

FSIS will conduct a survey on August 1, 2008 to determine how many FSIS-regulated slaughter and processing plants have voluntarily adopted functional food defense plans. Prior to this date, the agency will revise the survey to assure that plans containing functional food defense measures, but called something other than food defense plans, are considered in the survey. A notice of instruction and training will also be provided for guidance. Additional outreach initiatives will also be launched such as providing assistance to members at trade association meetings on how to develop a functional food defense plan and posting "questions and answers" specific to developing a plan into askFSIS, on the Agency's website. There are no regulatory requirements for an establishment to develop a plan; however, FSIS strongly encourages establishments to maintain a food defense plan. A food defense plan helps to identify steps that will minimize the risk that food products in an establishment will be intentionally contaminated or tampered with and it also increases preparedness. Although the plan should be in place at all times, it may be particularly helpful during emergencies. During a crisis, when stress is high and response time is at a premium, a documented set of procedures can improve an establishment's ability to respond quickly. The agency is expecting to see a goal of a 50% adoption rate since the prior two surveys, in which the adoption rate was less than 50%. Ultimately, FSIS is expecting industry to reach a goal of at least 90% of plants adopting functional food defense plans in order to stave off the agency's move forward with rulemaking that will mandate functional food defense plans. To learn how to develop a functional food defense plan, visit FSIS' website at www.fsis.usda.gov/Food_Defense_&Emergency_Response/Guidance_Materials/index.asp.

FSIS Issues Notice on Marking Carcasses for Further Processing

Last week, FSIS issued Notice 35-08 titled: "Verification of Carcasses that an Establishment Further Processes Without an Official Inspection Legend." This notice provides inspection program personnel with clarification related to establishments that elect not to have the mark of inspection applied to carcasses that will remain in the facility for further processing. Many establishments that slaughter swine or cattle also fabricate the carcasses within the establishment. The establishment then ships the parts or products, rather than the marked carcasses, in fully labeled containers for further processing at other establishments. Currently, regulation 9 CFR § 316.9(a) requires that carcasses bear the mark of inspection following inspection on the slaughter floor. Some establishments have requested, however, that if they further process the carcasses within the same establishment, that the carcasses not be marked following inspection. FSIS has granted these requests on a case-by-case basis, provided that the establishment maintains appropriate controls on the carcasses. The Agency intends to revise its regulations to remove this requirement. Pending this rulemaking, inspection program personnel are to allow inspected and passed carcasses to leave the slaughter floor without being marked if the establishment: requests that the carcasses not be marked; processes the unmarked carcasses at the establishment; and maintains control of the carcasses. Program personnel are to verify that the establishment has procedures in its HACCP plan, Sanitation SOP or other prerequisite program to ensure that unmarked carcasses do not leave the establishment. This notice is available at www.fsis.usda.gov/Regulations_&Policies/FSIS_Notices_Index/index.asp. For a detailed summary of the Notice by SMA legal counsel, Olsson, Frank & Weeda, P.C., please email phyllis@southwestmeat.org.

S O U T H W E S T M E A T A S S O C I A T I O N

4103 SOUTH TEXAS AVENUE, SUITE 101 • BRYAN, TX 77802 • (979) 846-9011 • FAX (979) 846-8198

FSIS Posts Compliance Guide for Pathogen Control in Poultry

FSIS has posted on its website the second edition of the "Compliance Guideline for Controlling *Salmonella* and *Campylobacter* in Poultry." The updated guideline includes recommendations for controlling both *Salmonella* and *Campylobacter*. The compliance guideline describes concerns and validated controls for each step in the broiler slaughter process. It targets small and very small poultry plants to help them better comply with regulatory requirements. The compliance guide includes the following changes:

- Addition of guidance for the control of *Campylobacter* both at pre-harvest and during slaughter processing;
- Updated information regarding progress on implementation of the *Salmonella* verification program;
- Information for controlling *Salmonella Enteritidis* at pre-harvest provided in Appendix A;
- Information on current research by FSIS and the Agricultural Research Service; and
- Examples of case studies as additional ways of validating a plant's food system.

To view the Compliance Guideline for Controlling *Salmonella* and *Campylobacter* in Poultry, go to www.fsis.usda.gov/PDF/Compliance_Guideline_Controlling_Salmonella_Poultry.pdf.

EU Ban on U.S. Poultry May End Soon

Enterprise and Industry Commissioner Guenter Verheugen announced last Tuesday that the European Union will likely lift its 11-year-old ban on imports of U.S. poultry, according to *Reuters*. "The Commission will find a solution and the only solution is to lift the ban," Verheugen said prior to tomorrow's Transatlantic Economic Council (TEC) meeting in Brussels. The EU banned imports of U.S. poultry in April 1997 because U.S. poultry producers use a low-concentration chlorine wash to reduce harmful pathogens, a practice not permitted by the EU food safety regime. Verheugen said that the ban has stayed in force so long due to lack of clear political will, which corroborated Washington's long-standing claim that the ban was political and not based on scientific fact. Verheugen declined to say when the ban would be lifted, but said, "In November I made a clear commitment the issue will be solved ahead of the EU-US summit here in Slovenia (in June)." Poultry is one of the 31 issues disputed by the EU and the United States. Verheugen said earlier that failure to resolve the poultry spat could jeopardize attempts to reach consensus on wider issues like health care, financial services, patents, cosmetics and biofuels.

COLD STORAGE CONSTRUCTION SERVICES, INC.

***Buildings and Repairs for the
Meat Processing Industry***

10611 Commerce Row • P.O. Box 526
Montgomery, TX 77356
Phone: 936-448-4115 or 936-448-1222
Fax: 936-582-6185

Worldwide Services Available

Condensation Elimination
Walk-in Coolers/Freezers
Meat Plant Designs
Product Flow
Construction Drawings
Plant Renovations and Upgrades
Facility Review for HACCP
Emergency Repairs
Construction Supervision
Assessment of Plants/Operations for Sale or Division

Derald Hudson
713-882-9794

Wade Hudson
936-537-0145

Email: coldstorage@consolidated.net
Website: coldstorageusa.com

**Plan Now to Attend SMA's
52nd Annual Convention &
Suppliers' Showcase**



**July 16-19, 2008
Camelback Inn
Scottsdale, AZ**

**Make your hotel reservations
today by calling 480-948-1700
or use the link on our website
at southwestmeat.org!
Registration packets will be
mailed in mid-May.**



SPECTRUM
CONCRETE RESTORATION

Industrial Floors for Food Plants
Specialty Concrete Repairs
Stainless Drains
www.spectrumconcrete.com



Mike Robinson	281-782-4450
Scott Ragsdill	972-948-7746

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.

Briefly . . .

FAPC, OK State Offer Beef Boot Camp: Restaurateurs, beef producers, beef fabricators and processors, and other foodservice industry professionals are invited to attend the Beef Boot Camp May 20 and 21 at the Francis Tuttle Technology Center in Oklahoma City. Hosted by top beef experts from the Robert M. Kerr Food & Agricultural Products Center and the Oklahoma State University Department of Animal Science and sponsored by the Oklahoma Beef Council, the course promises to create lean-beef experts through beef quality, beef safety and

beef cut education. To register or for more information, e-mail Heather Buckmaster at hbuckmaster@oklabeeff.org or Courtney Burns at cburns@oklabeeff.org.

New OSHA Regulations on PPE Take Effect: On May 15th, new regulations from the Occupational Safety and Health Administration (OSHA) take effect requiring all employers to bear the cost of providing any personal protective equipment (PPE) necessary to protect workers from job-related injuries. The new regulations include only those items already required by OSHA, and do not enact any new PPE requirements. Examples of common PPE include hardhats, earplugs, arm guards, and cut-resistant gloves. Employers are not required to pay for equipment that is lost or intentionally damaged, but must replace equipment destroyed by ordinary wear and tear. Exceptions to the new rule include ordinary weather related clothing, but not clothing necessary for artificially cold environments such as freezers. Steel toed boots that can be worn off the job and prescription safety eyewear are also excluded from mandatory employer payment. We recommend that all SMA members review their safety program to ensure that all required PPE is being provided at company expense, as appropriate. It is important to note that equipment or clothing required for food safety or sanitation is not covered under this regulation. If you have questions regarding these new regulations please contact David Barron at Epstein Becker Green Wickliff & Hall, 713-750-3132.

Russia Allows For Importation Of U.S. Livestock: The U.S. Department of Agriculture recently announced that the United States will begin exporting breeding cattle and bovine embryos; breeding, fattening and slaughter swine; and breeding and sport horses to Russia. Russia will accept cattle born on or after implementation of the United States' 1997 ruminant-to-ruminant feed ban. Russia is turning to the world market to import livestock and genetics to restore its livestock herd, which has been declining during the last 15 years. The new live animal protocols will allow U.S. exporters to participate in Russia's \$300 million market for live animal imports.

FSIS Offers Regulatory Workshop: As part of the initiative to enhance outreach to assist small and very small plants, FSIS will hold a regulatory education workshop Tuesday, June 10, 2008, 6:30 - 8:30 PM, at the Intercontinental Houston, 2222 West Loop, in Houston, TX. The workshop will include a walk-through of a variety of topics, which may include HACCP, Sanitation Performance Standards, Sanitation SOPs, Rules of Practice, Food Defense strategies, *E. coli* 0157:H7 workshops, and Notices 65-07, 66-07 and 68-07. To register online, go to www.fsis.usda.gov/News_&_Events/Reg_061008_TX_Workshop/index.asp.