

# SMA InfoMeat

1957

Representing the Meat Industry for Over 50 Years

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## FSIS Issues Appendix to In-commerce Surveillance Directive

Last Tuesday, the Food Safety and Inspection Service (FSIS) issued Appendix 1 to FSIS Directive 8010.1, Methodology for Conducting in-Commerce Surveillance Activities. This Directive and accompanying Appendix is available at: [www.fsis.usda.gov/OPPDE/rdad/FSISDirectives/8010.1Rev2.pdf](http://www.fsis.usda.gov/OPPDE/rdad/FSISDirectives/8010.1Rev2.pdf). This Appendix was added to the In-Commerce Surveillance Directive to provide specific instructions for collecting raw ground beef samples at retail, which present the highest risk to consumers, to analyze for *E. coli* O157:H7. The Appendix clarifies that advance notification of sampling to the retail facility is not required. Further, a sample may be collected from the retail facility that is not actively grinding if the criteria in the Appendix for sampling have been met. FSIS Program Investigators are instructed to collect a raw ground beef sample during operating hours, when the retail facility is grinding beef or has ground product available at the retail facility under the following circumstances:

- Grinding primals, subprimals, or boxed beef;
- Grinding store-generated bench trim derived from its own operations;
- Grinding beef that is labeled "natural" or "all-natural" (unless case-ready; not ground by the retail store – only portioned into retail trays; reground product; or product derived from tested primals, subprimals, or boxed beef);
- Not cleaning and sanitizing the grinder between the use of different source materials;
- Grinding purchased trim that does not have negative test records for *E. coli* O157:H7;1
- Grinding product with expired sell-by dates;
- Grinding product and failing to keep records of the establishment numbers of the suppliers used in the ground products; or
- Mixing irradiated and non-irradiated beef.

FSIS Program Investigators are not to collect raw ground beef samples from retail facilities, unless the grinding operation is performed in an unsanitary manner or under insanitary conditions. If a sample of raw ground beef at retail tests positive, the OPEER Investigator will notify the retail facility, follow any supervisory instructions, and in the event that product was not held, will assist with possible recall activity. Finally, the OPEER Investigator will collect eight investigative samples within a 120-day period from the retail facility<sup>3</sup>. The OPEER Investigator will also enter the supplier information into the System Tracking *E. coli* O157:H7 – Positive Suppliers (STEPS) system for follow-up (as per FSIS Notice 79-08) and follow the existing procedures for notifying suppliers.

### Register for the 2009 Processed Meats Clinic, January 6-8 at TAMU!

Are you interested in troubleshooting a processed meat product you currently manufacture? Perhaps you've been considering development of a new product, such as an uncured, no-nitrate/nitrite-added meat product? Do it at the 2009 Processed Meats Clinic, January 6-8, 2009, at Texas A&M University! Hosted by SMA, TAMU's Meat Science Section, and Texas AgriLife Extension, this hands-on workshop will provide training and expert demonstrations in meat processing and product development. Registration information is available on pages 4-5, on the SMA website or by contacting the SMA office.

**Sign up today! Registration is limited!**

**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 Notice Clarifies Raw Beef Sampling

Last week, USDA's Food Safety and Inspection Service (FSIS) issued Notice, 85-08: "Routine Sampling of Raw Ground Beef Components Other than Trim and Imported Products." This is a clarification of Notice 80-08 (which was a re-issuance of Notice 68-07, "FSIS Routine Sampling of Raw Beef Components and Imported Beef"). The agency wanted to make clear that two piece chuck and other primal/subprimal cuts intended for use in raw ground beef are to be sampled as trimming under the MT 50 project code. The Notice can be found at [www.fsis.usda.gov/OPPDE/rdad/FSISNotices/85-08.pdf](http://www.fsis.usda.gov/OPPDE/rdad/FSISNotices/85-08.pdf).

## FSIS Directives Address Recalls, Illness Investigations

FSIS issued two directives last week addressing procedures and protocols for conducting meat and poultry recalls and foodborne illness investigations. Directive 8080.1, Revision 5, Recall of Meat and Poultry Products, provides instructions to Agency personnel and industry in the event of a meat/poultry recall. The directive is being updated four years after the last issuance based on lessons learned from recent recalls and Public Health Alerts. Many of the revisions incorporate critical lessons learned and fulfill the Agency's goal of transparency and successful communication with stakeholders. The revised directive formalizes procedures for public health alerts in situations where a product or class of products may present a public health hazard but key facts are not available, such as if a specific product is not identifiable or if the product has far beyond its production or availability date. Also, FSIS will issue a Recall Notification Report for products that were transferred to another firm and remained in control of the company, even though the products are not available for purchase by consumers. Additional updates to the recall directive include a quarterly recall assessment report to assess policies and procedures, incorporation of the retail list final rule implemented in August 2008, formalized Office of International Affairs procedures for recalls involving imported products and a weighted effectiveness check process to give priority verification for at-risk groups, such as school districts. The new Directive 8080.3, Foodborne Illness Investigations, provides central guidance for Agency personnel and affords greater transparency for collaboration with other public health partners. FSIS formalizes best practices and standard operating procedures for conducting foodborne illness investigations that have been applied across various program areas. This directive demonstrates how the Agency applies sound epidemiological principals for conducting investigations and identifying FSIS regulated products for potential regulatory action.



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**Welcome, New Member!**

SMA is proud to introduce  
our newest member:

**Double D Meat Company**

11518 Highway 21 South • Bogalusa, LA 70427  
Phone: 985-735-6581 • Fax: 985-735-6582

Mike Stogner, Owner • Tillman Stogner, President  
Jon and Josh Stogner, Plant Managers

*Services: Processor • Product: Pork • Federally  
inspected • 35 employees*

**POSITION AVAILABLE**

Bobby Cox Companies, Inc. has an immediate opening for a full time **Quality Assurance/Food Safety Specialist** in Odessa/Midland, TX.

The QA position will also work with the 47 restaurants that we own. You have a unique opportunity to make a significant impact on the QA system and move these concepts to a new level. Competitive salary and full benefits package including 401k, paid vacation, education assistance program and credit union membership available.

BS Degree in Food Science, Meat Science, Biology, or Nutrition. Required. Basic Understanding of HACCP, GMP, Microbiology/Lab Practices Required. QA experience preferred.

**Contact: Susan Belmore, Corporate Recruiter**  
**Phone: (432) 563-5233, Fax (432) 563-5236**

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**713-882-9794**

**Wade Hudson**  
**936-537-0145**

**Email: [coldstorage@consolidated.net](mailto:coldstorage@consolidated.net)**  
**Website: [coldstorageusa.com](http://coldstorageusa.com)**

**Briefly . . .**

**Morrilton Packing Co. Featured on Food Network:** Food Network's Pat and Gina Neely highlighted Arkansas's best, Petit Jean Meats' smoked ham, as well as the Morrilton Packing Co. facility on the "Road Tasted with the Neelys" Thanksgiving special last Friday. The Neely's Thanksgiving episode features a mouthwatering meal made from their nationwide food favorites. SMA Board member and Secretary/Treasurer, David Ruff, made his national television debut! If you missed it, the show will re-air on Wednesday, Thanksgiving Eve, at 8 PM ET/PT (7 PM CT) and 3 AM ET/PT. Bravo, David!

**FSIS Extends *E. coli* Comments Deadline:** FSIS has extended the deadline for submitting comments on the draft *E. coli* compliance guidelines until December 17. You may access the draft guidelines and instructions for submitting comments at [www.fsis.usda.gov/Regulations\\_&\\_Policies/Compliance\\_Guides\\_Index/index.asp#Ecoli](http://www.fsis.usda.gov/Regulations_&_Policies/Compliance_Guides_Index/index.asp#Ecoli).

**Sam Kane Secures USDA Loan Through Rezoning:** SMA member Sam Kane Beef Processors was able to de-annex its property from the city limits of Corpus Christi, TX in order to qualify for a USDA rural business loan. *Meatingplace.com* reported that the city council approved the de-annexation so that Sam Kane could secure a loan via USDA's Business and Industry Guaranteed Loan Program. The program stipulates that properties are rural in character and adjacent to rural properties. Surrounded by large farm tracts, Sam Kane told city officials it needed the loan to be able to get a line of credit that would help ensure it could continue operating amid adverse economic conditions. Employer of over 850 people and a regular contributor to local charities, Sam Kane Beef has been a fixture in Corpus Christi since 1949 and is an important cog of the local economy. (Tom Johnston, *meatingplace.com*, 11/24/08)

**OFFICE HOLIDAY**

The SMA office will be closed November 27-28, 2008 for the Thanksgiving holidays. SMA wishes all our members, their families and employees a very safe and happy holiday.

***Happy Thanksgiving!***

# 2009 Processed Meats Clinic

January 6-8, 2009

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



Sponsored by:



Meat Science Program  
Department of Animal Science



## *Day One - Tuesday, January 6*

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

## *Day Two - Wednesday, January 7*

- 7:30 a.m. Bus departs hotel for Rosenthal Meat Science 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 - Osburn
- 10:30 a.m. Improving Product Safety and Quality - Packaging
- 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 for hotel
- 6:30 p.m. Bus departs hotel for The Veranda
- 7:00 p.m. Supplier's Night Social - The Veranda
- 8:30 p.m. Bus departs The Veranda for hotel

## *Day Three - Thursday, January 8*

- 7:30 a.m. Bus departs hotel for Rosenthal Meat Science Center
- 8:00 a.m. Regulatory Issues Update – Joe Harris, President/CEO, SMA
- 9:00 a.m. Student Team Project Evaluations & Team Reports I
- 9:45 a.m. Break
- 10:00 a.m. Student Team Project Evaluations & Team Reports II
- 10:45 a.m. Course Evaluations
- 11:15 a.m. Graduation/Closing Comments
- 12:00 p.m. Adjourn

## 2009 Processed Meats Clinic

### Course Objectives

- In this course the participant will learn:
- The properties and functional characteristics of raw (meat) and non-meat ingredients
  - The basics of processed meat product development with an emphasis on “uncured” or “no nitrite added” products
  - How to formulate and determine the costs of making processed meat products
  - To apply the principles of product development in making a processed meat product

### What Participants Receive

- Two lunches and refreshments during breaks
- Lecture and laboratory materials
- Course CD
- Ground transportation to and from the course hotel and Texas A&M University

### Important Information

- The Processed Meats Clinic is limited to 40 participants
- Please dress casually and comfortably, but bring warm clothes for laboratory portions of the course, as the group will be working in an environment less than 50°F

### Registration Information

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

**Registration Fee: \$595.00**  
**Early Bird Fee: \$495.00\*\***  
*\*\*Received by 12/01/08*

### Registration Form

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 12/1/08**

#### Payment Information: (check one)

Check:  Check # \_\_\_\_\_ Amount: \_\_\_\_\_  
*(payable to SMA)*

Charge: \*  VISA  MC  DISC  AMEX

Cardholder Name: \_\_\_\_\_

Card #: \_\_\_\_\_

V Code: \_\_\_\_\_ Exp. Date: \_\_\_\_\_

Billing Address: \_\_\_\_\_

Billing Zip Code: \_\_\_\_\_

\*NOTE: All credit card transactions will be assessed a 3.5% processing fee

Signature: \_\_\_\_\_

#### Remit form and payment to:

Southwest Meat Association  
 4103 S Texas Ave, Ste. 101  
 Bryan, TX 77802  
 Fax: 979-846-8198

#### For workshop info, contact:

Wes Osburn  
 TAMU Department of Animal Science  
 Phone: 979-845-3935  
 Fax: 979-845-9454  
 Email: osburnw@tamu.edu

#### Cancellations:

Requests received by 1/2/09 will be refunded 50% of registration fee. Refunds will not be issued after 1/2/09.

### Registration Form continued

To help us meet your needs, please answer the following questions: (check 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)

- \_\_\_\_ Uncured/no nitrite added \_\_\_\_\_ (exharn)  
 \_\_\_\_\_ 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  
 \_\_\_\_\_ Other \_\_\_\_\_

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

\_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

### Hotel Information

Hampton Inn  
 320 South Texas Ave.  
 College Station, Texas 77840  
 979-846-0184

**Room Rate:** \$84.00 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 hot breakfast bar, free wireless high-speed internet, and free airport shuttle bus service.*