

# SMA InfoMeat

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## CDC Releases Report on Foodborne Illness

The Centers for Disease Control and Prevention (CDC) released a report on April 14 titled, "Preliminary FoodNet Data on the Incidence of Infection with Pathogens Transmitted Commonly Through Food - 10 States, United States, 2005." FoodNet collects data from 10 U.S. states regarding diseases caused by enteric pathogens transmitted commonly through food. This report describes preliminary surveillance data for 2005 and compares them with baseline data from the period 1996-1998. In its annual report on the incidence of infections from foodborne pathogens, the CDC noted significant declines in 2005 from the 1996-1998 baseline in illnesses caused by *Yersinia* (49%), *Listeria* (32%), *Campylobacter* (30%), *E. coli* O157 (29%), and *Salmonella* (9%). Although *Salmonella* incidence decreased overall, of the five most common *Salmonella* serotypes, only the incidence of *S. Typhimurium* (42%) significantly decreased. The estimated incidence of *S. Enteritidis* increased 25% and *S. Heidelberg* increased 25%. "The release of the 2005 data clearly shows that the reductions in human illness from foodborne pathogens witnessed during the past few years have been sustained. Healthy People 2010 national objectives are close to being met for *E. coli* O157, *Campylobacter* and *Listeria monocytogenes*," stated Under Secretary for Food Safety Dr. Richard Raymond. "FSIS looks forward to continuing its collaboration with the CDC to find better ways to detect and prevent human illness from the foods we regulate." The report is available on CDC's website at [www.cdc.gov/mmwr/PDF/wk/mm5514.pdf](http://www.cdc.gov/mmwr/PDF/wk/mm5514.pdf).

## Canada Confirms Fifth Case of BSE

Testing at the National Centre for Foreign Animal Disease in Winnipeg has confirmed bovine spongiform encephalopathy (BSE) in a downer cow from British Columbia. Samples from the animal were sent to Winnipeg for additional testing after initial screening produced inconclusive results. No part of the animal entered the human food or animal feed systems. Preliminary investigations conducted prior to receiving final results identified the animal's exact date of birth and birth farm, two critical elements required to trace other animals of interest. With the confirmed positive results and this information already in hand, the Canadian Food Inspection Agency (CFIA) has immediately undertaken the animal component of its investigation on a priority basis. The CFIA is also conducting a thorough examination of potential sources of infection. Investigators will pay particular attention to the feed to which the animal may have been exposed early in its life, when cattle are most susceptible to BSE. The CFIA is collecting records of feed purchased by and used on the animal's birth farm. As in previous investigations, the CFIA will also fully consider all other scientific pathways in an attempt to definitively determine how the animal became infected. This animal, a six-year-old Holstein dairy cow, developed BSE after the implementation of Canada's feed ban. Similar situations are common to almost all BSE-affected countries that have introduced feed controls. The CFIA has published proposed regulatory amendments to enhance their feed ban, and is in the process of finalizing their content. The feed ban and national surveillance program which identified this animal contribute to Canada's interlocking BSE controls. While the feed ban continues to limit the spread of BSE, Canada's national surveillance program effectively monitors the health of the Canadian cattle herd. The national surveillance program, which targets cattle most at risk of having BSE, has tested more than 100,000 such animals since 2003. The detection of only five animals within this high-risk population over the past three years and the age of the animals detected supports the conclusion that the level of BSE in Canada is very low and declining.

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## FSIS Issues Revised Poultry Guidance Materials

FSIS has issued Notice 24-06, "Availability of Revised Versions of Guidance Materials." This Notice announces revisions to the following guidance documents available on the FSIS website:

1. Guidance for Determining Whether a Poultry Slaughter or Processing Operation is Exempt from Inspection Requirements of the Poultry Products Inspection Act - Revisions include clarifications and corrections of typographical errors. These changes are based on FSIS contacts as well as discussions with State inspection program officials about this document since it was originally posted in June 2005.

2. Generic HACCP Model for Poultry Slaughter, HACCP-5, dated September 1999 - page 26 incorrectly listed "Fecal contamination from gut breakage" as a physical hazard in last row of second column in the "Food Safety Hazard" column. This has been deleted in the Physical hazard row and replaced with "None." "Salmonella" has also been removed from the Biological hazard row and replaced with "Pathogens (fecal and ingesta contamination from gut breakage)" on the same page.

Notice 24-06 may be viewed at: [www.fsis.usda.gov/OPPDE/rdad/FSISNotices/24-06.pdf](http://www.fsis.usda.gov/OPPDE/rdad/FSISNotices/24-06.pdf). The updated Guidance for Determining Whether a Poultry Slaughter or Processing Operation is Exempt... may be viewed at: [www.fsis.usda.gov/OPPDE/rdad/FSISNotices/Poultry\\_Slaughter\\_Exemption\\_0406.pdf](http://www.fsis.usda.gov/OPPDE/rdad/FSISNotices/Poultry_Slaughter_Exemption_0406.pdf). The updated Generic HACCP Model for Poultry Slaughter may be viewed at: [www.fsis.usda.gov/OPPDE/nis/outreach/models/HACCP-5.pdf](http://www.fsis.usda.gov/OPPDE/nis/outreach/models/HACCP-5.pdf).

## China Agrees to Resume U.S. Beef Imports

China has conditionally agreed to resume purchases of U.S. beef, Agriculture Secretary Mike Johanns reported last Tuesday, although a timetable and details are yet to be established. Johanns also announced the signing of a memorandum of understanding (MOU) with Minister Li Changjiang of China's General Administration of Quality Supervision, Inspection and Quarantine to improve bilateral cooperation on animal and plant health and food safety. "This memorandum of understanding will create a structure to enable us to address sanitary, phytosanitary and food safety issues before they become barriers to the thriving agricultural trade between our two countries," Johanns said. Under the MOU, the two countries will exchange information on food regulations and standards, inspection and quarantine procedures, and other issues such as pests and disease, harmful residues, and food certification. The MOU was signed in conjunction with the 17th U.S.-China Joint Commission on Commerce and Trade (JCCT) held in Washington, D.C. The forum was co-chaired by Vice Premier Wu Yi for China and U.S. Trade Representative Rob Portman and Commerce Secretary Carlos Gutierrez for the U.S. The JCCT provides the U.S. and China with an opportunity for high-level discussions on bilateral trade issues, and a means to strengthen commercial relationships. The JCCT last met in China in July 2005. Beef imports to China could help stimulate beef trade to other Asian markets. The United States exported \$100 million worth of beef to China in 2003.



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## **Briefly . . .**

**FSIS Amends Approved Ingredients List:** FSIS has issued amendment 7 to its Directive 7120.1 “Safe and Suitable Ingredients Used in the Production of Meat and Poultry Products” which provides ongoing updates that identify substances approved in 21 CFR for use in meat and poultry products as food additives or that have been approved in GRAS notices, pre-market notification or letters conveying acceptability determinations. As usual, new additions to the list since 01/06/2006 are printed in bold. The new amendment may be viewed at: **[www.fsis.usda.gov/OPPDE/rdad/FSISDirectives/7120.1\\_Amend\\_7.pdf](http://www.fsis.usda.gov/OPPDE/rdad/FSISDirectives/7120.1_Amend_7.pdf)** .

**FSIS Posts 2005 Microbiological Data on Web:** FSIS posted calendar year (CY) 2005 microbiological data on its website for *E. coli* O157:H7 in raw ground beef, *Listeria monocytogenes* (*Lm*) and *Salmonella* in ready-to-eat (RTE) products, and serotype data for *Salmonella* detected in raw meat and poultry products. The data shows that in 2005, the percent of samples that tested positive for *E. coli* O157:H7 was 0.173 percent. This is relatively unchanged from 2004, when the percent was 0.175. The objective of the microbiological testing program to detect *E. coli* O157:H7 in raw ground beef is to verify that industry’s HACCP systems are working. The percentage of *Lm* positive test results for RTE products was 0.64 percent. This is a slight increase from 2004, when the percentage of positive test results was 0.55 percent. The percentage of *Salmonella* positive test results for RTE products was 0.06 percent. This is a reduction from 0.08 percent in 2004. The CY 2005 microbiological data is available on FSIS’ website at **[www.fsis.usda.gov/Science/Microbiology/index.asp](http://www.fsis.usda.gov/Science/Microbiology/index.asp)**.

**Rapid Test Developed for Cholera, Botulism:** According to an article in the *Scientific American*, the current test for botulin, the potent neurotoxin responsible for paralyzing botulism, involves injecting a mouse with a suspicious sample and waiting to see if it dies. The test is crude, imprecise and can take up to three days to deliver results. But after 72 hours death may have already come for victims of the deadly toxin. Now researchers have discovered an exquisitely sensitive test that kills no animals and takes just three hours to complete. Biophysicists Jeffrey Mason of the Armed Forces Institute of Pathology, Timothy O’Leary of the Veterans Health Administration and their colleagues paired specific antibodies for botulin and cholera with the crime scene DNA-amplification technique known as polymerase chain reaction, or PCR. By combining the two, the scientists can detect trace amounts of the biological agents in urine samples, water or other mediums.

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## **OUR CONDOLENCES**

Our SMA family offers sincere condolences to the family and friends of Gayla Leonard, wife of L&H Packing Co.’s Neal Leonard. Last Thursday, Neal and his wife were involved in a serious helicopter accident in Fredericksburg, Texas. Tragically, Gayla did not survive the accident, and Neal is being treated in intensive care at Brooke Army Medical Center in San Antonio with severe burns. Please join us in thoughts and prayers for Neal’s quick recovery. The Leonards have two children, Walker Evan, 7, and Alexis “Lexi” Faith, 5. A memorial service for Gayla is scheduled for 3 PM today at Oak Hills Church, 19595 IH-10 West, San Antonio, TX 78257-9508. She will be laid to rest in a private ceremony at Mission Burial Park North. Gayla was born in Greenville, Texas on May 30, 1973, graduated from Texas Tech University, and was a member of Oak Hills Church. Honorary pallbearers include all of Neal and Gayla’s friends, family and loved ones. In lieu of flowers, memorials may be made in her honor to the Gayla Leonard Memorial Fund, c/o Clayton Leonard, P.O. Box 831368, San Antonio, Texas 78283-1368. You may sign the on-line guestbook at [www.missionparks.com](http://www.missionparks.com) under the obituary section and you may view her complete obituary at **<http://obits.mysanantonio.com/story.cfm?type=0&id=52876>**.