



# InfoMeat

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## FSIS to Examine Profile of Food Defense Plans

Last week FSIS issued Notice 28-06, "PBIS Profile Extension Instructions on Food Defense Plans for Meat and Poultry Establishments." This Notice provides Inspectors-In-Charge (IIC) with instructions for completing a profile extension about establishments' food defense plans. These profiles are intended to provide FSIS with an overview of how food defense is being addressed and also to enable FSIS to establish a national baseline. IICs will receive a PBIS alert to complete the profile for "the purpose of determining whether there is a trend in establishments of adding or improving food defense plans." The Notice may be viewed at: [www.fsis.usda.gov/OPPDE/rdad/FSISNotices/28-06.pdf](http://www.fsis.usda.gov/OPPDE/rdad/FSISNotices/28-06.pdf). The profile extension will ask a series of questions, which should be answered by reviewing a copy of the establishment's written plan. Inspection program personnel are reminded that they "are to review the food defense profile extension at least every 120 days." The survey questions and answers may be shared with the establishment. While establishments are not obligated to provide a copy of their food defense plans, they may choose to do so to assist inspection program personnel in completing the survey. If the plan is shared, inspection program personnel are told that no copies are to be made, kept or shared with any outside source. Food defense plans are not currently required by regulations, but FSIS believes establishments should have one to prevent intentional contamination of product. FSIS has developed guidelines on elements of a food defense plan which are available at: [www.fsis.usda.gov/pdf/Elements\\_of\\_a\\_Food\\_Defense\\_Plan.pdf](http://www.fsis.usda.gov/pdf/Elements_of_a_Food_Defense_Plan.pdf).

## FSIS Issues Labeling Policy for Raw, Breaded Poultry Products

Last Friday the Food Safety and Inspection Service (FSIS) issued its Labeling Policy Guidance on Uncooked Breaded Boneless Poultry Products. The document provides guidance to the industry on the labeling modifications that are necessary for uncooked, breaded, boneless poultry products that appear cooked. FSIS requested these modifications in a March 20, 2006 letter to the industry, available at [www.fsis.usda.gov/OPPDE/larc/Policies/Letter\\_to\\_Industry\\_on\\_Frozen\\_Uncooked\\_Poultry.pdf](http://www.fsis.usda.gov/OPPDE/larc/Policies/Letter_to_Industry_on_Frozen_Uncooked_Poultry.pdf). According to the Policy Guidance, all uncooked, raw or not ready-to-eat (RTE), breaded (both pre-browned and not-prebrowned) boneless poultry products that also may be stuffed or filled, charmarked or artificially colored are covered by the agency's new policy. This includes both refrigerated and frozen products and products intended for both retail and institutional use. Product examples include, but are not limited to: breaded chicken patties, breaded, pre-browned chicken cordon bleu, chicken Kiev, chicken stuffed with broccoli and cheese, turkey patties, and chicken nuggets. The new policy does NOT apply to products that are not breaded or are not boneless. However, if these products are not RTE, but have a cooked appearance, the agency "suggests" that the product bear special labeling alerting the user that the product is uncooked. By May 1, establishments must resubmit for sketch approval labeling for all covered poultry products intended for retail, even if an establishment believes no changes to labeling are warranted. Labels may be submitted individually, or by "blanket" sketch approvals. FSIS has decided to allow companies to continue using existing labeling inventory, without needing a temporary label approval, until November 1, 2006. The Labeling Guidance may be found at: [www.fsis.usda.gov/PDF/Labeling\\_Policy\\_Guidance\\_Uncooked\\_Breaded\\_Boneless\\_Poultry\\_Products.pdf](http://www.fsis.usda.gov/PDF/Labeling_Policy_Guidance_Uncooked_Breaded_Boneless_Poultry_Products.pdf). For a detailed summary of the new labeling policy by legal counsel Olsson, Frank, and Weeda, P.C., please email Phyllis at [sma@tca.net](mailto:sma@tca.net).

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## FSIS Adds China to List of Countries Eligible to Export Poultry

FSIS issued a news release on April 20, to announce a final rule making the People’s Republic of China eligible to export processed poultry products to the United States. Under the rule, which becomes effective May 24, only poultry slaughtered in FSIS-inspected establishments or slaughtered in other countries eligible to export poultry to the United States can be processed and exported to the United States from China. Certified establishments in China must have procedures in place to ensure that products produced for domestic use are processed at separate times from those produced for export to the United States. FSIS, through on site reviews, will verify that establishments certified by the government of China are meeting all U.S. requirements. The rule proposing to allow the export of processed poultry products from China was published in November 2005, following 18 months of review of documentation and on site audits of China’s poultry processing inspection system. FSIS determined that China’s laws, regulations and other materials showed that its poultry processing system includes requirements equivalent to all provisions in the Poultry Products Inspection Act and its implementing regulations. The rule is available on the FSIS website at [www.fsis.usda.gov/Regulations\\_&\\_Policies/index.asp](http://www.fsis.usda.gov/Regulations_&_Policies/index.asp).

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**Briefly . . .**

FSIS Answers Questions on Cleaning Frequency: FSIS issued Notice 27-06 on April 19, titled "Availability of Cleaning Frequency Questions and Answers." The notice responds to inspection program personnel inquiries concerning the circumstances in which meat and poultry establishments are able to employ less than daily clean-ups in their operations. Notice 27-06 defines the general matters that inspection program personnel should consider in performing their verification activities. This notice is available at [www.fsis.usda.gov/OPPDE/rdad/FSISNotices/27-06.pdf](http://www.fsis.usda.gov/OPPDE/rdad/FSISNotices/27-06.pdf).

FSIS Offers Q&A on Donated

Products: FSIS issued Notice 26-06 on April 18, to announce the availability of questions and answers regarding donated products. The notice, titled "Availability of Questions and Answers Regarding Donated Products," addresses situations that have arisen in the wake of hurricanes and other disasters. The notice offers guidance on donation of misbranded or economically adulterated but otherwise safe products and clarifies types of non-profit organizations eligible to receive donations. It also offers labeling guidance for donated products. The notice is available on the FSIS website at [www.fsis.usda.gov/regulations\\_&\\_policies/Notice\\_26-06/index.asp](http://www.fsis.usda.gov/regulations_&_policies/Notice_26-06/index.asp).

McLaughlin Honored as Industry "Rising Star": SMA member Advance Food Company's vice president of management, Rob McLaughlin, was recently named one of *Meat Processing* magazine's Rising Stars. Each

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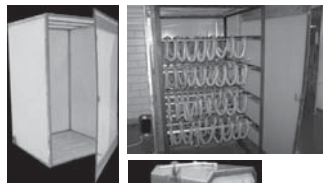
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year the publication profiles the meat industry's best and brightest. Rob joined the family business in 1995 as a member of retail sales and created a marketing department that gave him the opportunity to get involved in product development. Congratulations, Rob!

Newly Weds Plans New Texas Plant:

SMA member Newly Weds Foods plans to invest about \$40 million in a new production facility in Mount Pleasant, TX, according to an article in the *Texarkana Gazette*. The 200,000 square foot facility on 18 acres in the Cypress Industrial Park will provide more than 100 jobs. The plant will make cracker meals, dry batter mixes and spice blends for customers in Texas and the region, and house research and development operations. It should open in the first quarter of 2007. Based in Chicago, Newly Weds Foods is a global purveyor of customized taste technology in the food processing and food service industries, with 17 manufacturing plants in North America and 8 overseas.