

SMA InfoMeat

August 7, 2006
Volume 27, Issue 6

Email: sma@tca.net
Internet website: <http://www.southwestmeat.org>

Edited by Phyllis Zimmerman

Technical Service Center Automates Telephone System

As part of FSIS' efforts to enhance its outreach to owners and operators of small and very small plants, on August 2, the Technical Service Center (TSC) in Omaha, Nebraska implemented a new automated telephone system. When callers dial into the TSC, they will be directed to the appropriate specialist through a series of automated voice prompts. These specialists are available Monday through Friday from 6 a.m. to 5 p.m., Central Standard Time. The new phone number for the TSC is 402-344-5000. The toll-free number will remain the same for program area personnel: 800-233-3935. The toll-free number for FSIS' Office of Public Health Science in Omaha will also remain the same: 866-818-6747. However, **all** fax numbers located at the TSC have changed. The new fax numbers are:

TSC, Administrative: 402-344-5005;
TSC, Program Analysis Staff: 402-344-5006;
TSC, Technical Assistance Correlation: 402-344-5007;
TSC, Technical Assistance Correlation Residue: 402-344-5008;
TSC, Technical Assistance Correlation Import/Export: 402-344-5009;
TSC, Office of Program Evaluation, Enforcement and Review (OPEER): 402-344-5104;
TSC, OPEER/Internal Control Staff: 402-344-5141;
TSC, Office of Public Health Science: 402-344-5166;
TSC, Safety: 402-344-5146.

FSIS to Issue New Directives, Notice

FSIS publishes directives and notices to enable the agency to carry out its mission of protecting public health. Within the next month, FSIS expects to issue the following directives:

- 6000.1, Rev. 1 - Responsibilities Related to Foreign Animal Diseases (FADs). This directive provides public health veterinarians (PHVs) instructions to follow when they suspect that animals may have FADs, or when PHVs observe symptoms of FADs or other reportable conditions. This directive is being revised to update the lists of reportable diseases and add Lagomorph (Rabbits) diseases.
- 7000.1 - Verification of Non-Food Safety Consumer Protection Regulatory Requirements. This directive provides updated instructions for verifying compliance with the regulatory requirements designed to provide consumer protections other than food safety. This directive also issues new inspection system procedures for all the 04 and 05B procedures.
- 10,220.4 - Using the FAST Antimicrobial Screen Test (FAST) to Detect Antimicrobial Drug Residues in Cattle and Swine. This directive is being issued to replace the swab test on premises in swine slaughter establishments. FAST is the preferred in-plant screening test for any slaughter class of swine or cattle. This directive also clarifies FSIS policies regarding the use of in-plant residue screening tests for the detection of antimicrobial drug residues in cattle and swine.

FSIS also intends to issue a notice on: *(Numbers are assigned as notices are issued.)*

- Nationwide Young Chicken Microbiological Baseline Data Collection Program. This notice provides information to inspection program personnel at establishments participating in the FSIS Nationwide Microbiological Baseline Data Collection Program for Young Chickens.

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 to Hold 2006 Food Safety Education Conference

FSIS will hold a food safety education conference titled, "Reaching At-Risk Audiences and Today's Other Food Safety Challenges" in Denver, CO, from September 27-29. The conference will focus on educating general and at-risk populations such as pregnant women, children, older adults, immune-compromised patients and culturally diverse populations about food safety. The conference will be held at the Adam's Mark Hotel, 1550 Court Place, Denver, CO, (800) 444-2326. The three-day conference, with pre-conference workshops on September 25-26, is being sponsored by FSIS; NSF International, a non-profit public health company; the Food and Drug Administration; the Centers for Disease Control and Prevention; USDA's Cooperative State Research, Education, and Extension Service; USDA's Food and Nutrition Service; the NSF/WHO Collaborating Center for Food Safety; and other partners. The conference will be organized around five primary themes: Foodborne Illness Surveillance and Epidemiological Insights; Food Safety Behavioral and Attitudinal Research; Social Marketing, Educational Interventions and Program Research; Role of Foodservice and Food Industries; and New Technologies. A limited number of exhibit spaces are still available to showcase your organization, programs, services and products to a diverse and motivated audience. To register or view the conference program, visit FSIS' website at www.fsis.usda.gov/denver2006.

Legislation Would Ban Carbon Monoxide in Meat Packaging

Representative Rosa DeLauro (D-CT) recently introduced a bill in Congress that would ban the use of carbon monoxide in meat packaging. DeLauro noted that the European Union (EU), Japan and Canada have all outlawed the use of CO in meat packaging. Products treated with the gas, she said, could make spoiled meat appear fresh. "I understand the meat producers' desire to cut costs that result from discarding meat that has begun to turn brown, but is still safe to eat," she said in a statement. "However, ground beef treated with carbon monoxide still could have the appearance of being fresh months after its "sell-by" date. Consumers often do not know until they open the package at home and smell its contents that the meat has spoiled." The meat industry contends that while rancid meat may still appear fresh in CO packaging, the sell-by date and the odor of the meat are more than enough protection for the consumer. The added shelf-life afforded by MAP packaging can offer a distinct consumer benefit. In fact, recently released university-based analyses showed that meat packaging systems using low oxygen combined with gases, including minute CO levels, to prevent premature browning can also prevent the growth of pathogenic bacteria.

National Pork Board Elects Officers

The National Pork Board in Des Moines, Iowa, recently elected Wayne Peugh, a pig producer from Edelstein, IL, as its president. Board members also elected Lynn Harrison, a pig producer from Elk Mound, WI, as vice president. Both will serve one-year terms. "On behalf of all producers, we worked with the packers, restaurants, and grocery stores that make up the pork chain to find a solution that assures everyone in the chain that U.S. pork producers are providing the best possible care for their animals," Peugh remarked. "This is a considerable achievement in at least two ways. It is the first time I am aware of that a commodity organization has worked with the entire chain on the animal well-being issue. And it will help our producers remain competitive in both domestic and international markets." Peugh is an Illinois native and a graduate of the University of Illinois in agricultural economics. He and his wife, Edith, own and manage a farrow-to-finish operation with 3,000 sows. Leading Edge Pork LLC/Peugh Farms markets 60,000 hogs per year. They also raise corn and soybeans on 1,800 acres.

Welcome, New Member!

SMA is proud to introduce our newest member:

Summit Hill Flavors

253 Lackland Dr. • Middlesex, NJ 08846
Phone: 732-805-0335 • Fax: 732-805-1994
Website: www.summithillflavors.com

Dwight Grenawalt, VP/General Manager

Manufacturer of all natural meat, poultry, and vegetable flavors designed to be used as natural enhancers to meat and poultry marinade and vacuum tumbling systems; also offering organic meat and poultry flavors that compliment labeling for minimally processed all natural meats and poultry products.

Mark Your Calendars for Upcoming SMA Events

- | | |
|---------------|---|
| Sept 12-14 | Developing and Implementing HACCP Plans for the Meat Industry - Texas A&M University, College Station, TX |
| Nov 30- Dec 1 | Beyond Basics: HACCP Plan Improvement Workshop - Texas A&M University, College Station, TX |
| Dec 12-14 | Developing and Implementing HACCP Plans for the Meat Industry - Texas A&M University, College Station, TX |
| Jan 9-11 | Processed Meats Clinic - Texas A&M University, College Station, TX |

SMA Convention Portraits Are Available!

If you had your portrait made by Professional Images Photography at Convention during the President’s Dinner & Dance, the images are now available for viewing and ordering on their website at: <http://www.photorefect.com/scripts/prsm.dll?eventthumbs?event=02Z50041>. You can also go to www.proimagesphoto.com and click on the orange “Find My Photos” button, then look for Southwest Meat Association on their list. If you need ordering assistance or do not have Internet access, please call 888-271-3446.

Briefly . . .

FSIS Issues Final Rule on Foreign Inspection System Supervisory Visits: FSIS published a final rule on August 3 in the *Federal Register*, titled, Frequency of Foreign Inspection System Supervisory Visits to Certified Foreign Establishments. The rule announces that FSIS is amending the Code of Federal Regulations to make the agency’s requirements for foreign inspection programs as consistent as possible with FSIS’ domestic inspection program. This final rule does not affect in-plant inspection requirements. FSIS is deleting the requirement that supervisory visits take place “not less frequently] than one such visit per month.” Instead, FSIS will require foreign inspection systems to make “periodic supervisory visits” to certified establishments to ensure that establishments meet FSIS requirements for certification to export meat and poultry to the United States. The final rule is available on FSIS’ website at: www.fsis.usda.gov/Frame/FrameRedirect.asp?main=http://www.fsis.usda.gov/OPPDE/rdad/FRPubs/03-033F.htm.

APHIS to Amend Rule on Importation of Hides, Skins, Bird Trophies: USDA’s Animal and Plant Health Inspection Service (APHIS) is proposing to amend the regulations governing the importation of animal by-products to require that untanned swine hides and skins from regions with African swine fever and bird trophies from regions with exotic Newcastle disease go directly to an approved establishment upon importation into the United States. The agency would also set out certain requirements for the importation of untanned bovine, deer, and other ruminant hides and skins into the United States from Mexico to prevent the spread of bovine babesiosis. These proposed requirements would provide for the importation of these articles under conditions intended to prevent the introduction of African swine fever, bovine babesiosis, and exotic Newcastle disease. The notice was published in the *Federal Register* on August 4, and comments will be accepted until October 3, 2006.

Restrictions on Beef Exports to Canada Lifted: Effective immediately, age restrictions on beef and beef products derived from cattle 30 months of age and older have been removed. All beef and beef products are now eligible to export to Canada and an Agricultural Marketing Service (AMS) Export Verification (EV) program is no longer required. For more information, see the Export Requirements for Canada in the FSIS Export Library at: www.fsis.usda.gov/Frame/FrameRedirect.asp?main=http://www.fsis.usda.gov/OFO/export/Canada.htm.

Dan Mar Co. can help meet the need!

Keeper Professional.
FDA approved

Antimicrobial Agent



Our antimicrobial solution is controlling bacteria on more than 1 million pounds of red meat products daily!

Proper antimicrobial intervention can help the Red Meat and RTE Industries significantly reduce and control bacteria such as E coli 0157, Salmonella and Listeria by intergrating Keeper Professional into any of their processing pipelines—including mechanical tenderizing.

Inquire today! (888) 822-5767 danmarco1@msn.com www.danmarco.net

www.fsis.usda.gov/OFO/export/Canada.htm.

Senators Say S. Korean Beef Embargo Will Affect Free Trade: 31 U.S. Senators are sending a bipartisan letter urging South Korean President Cheong Wa Dae to give his “personal attention in resolving the prolonged embargo” being maintained against American beef by the Republic of Korea. The letter points out that the ongoing beef embargo has become an impediment to advancements on free trade talks between the nations. “This ongoing irritant in our trade relationship will hinder the ability of our trade negotiators to conclude any agreement with your country that will survive Congressional scrutiny,” the letter adds.