

SMA InfoMeat

1957

August 28, 2006
Volume 27, Issue 9

50 Years of Excellence!

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

2006

Edited by Phyllis Zimmerman

FSIS Issues New Instructions for BSE Surveillance Sampling

Last Wednesday, the USDA's Food Safety and Inspection Service (FSIS) issued Notice 51-06, "Sample Collection From Cattle Under the Bovine Spongiform Encephalopathy (BSE) Ongoing Surveillance Program." This Notice provides instructions to FSIS personnel on collecting brain samples for the Animal and Plant Health Inspection Service (APHIS) BSE ongoing surveillance plan. In addition, Notice 28-04, "FSIS Sample Collection From Cattle Condemed During Ante-Mortem Inspection for the BSE Surveillance Program," is cancelled. FSIS Notice 51-06 was to be implemented on August 27, 2006 and may be viewed at: www.fsis.usda.gov/OPPDE/rdad/FSISNotices/51-06.pdf. On Friday, August 25, FSIS issued Notice 52-06, "Temporary Suspension of Provision in the Bovine Spongiform Encephalopathy (BSE) Ongoing Surveillance Program," which delays the implementation of Paragraph IIA in Notice 51-06 until further notice. It provided for collection of brain samples by FSIS inspection program personnel from cattle condemned at ante-mortem inspection for other than central nervous system symptoms. FSIS will notify inspection program personnel via a subsequent Notice when sampling under the provisions in Paragraph II A in Notice 51-06 is to begin. Notice 52-06 may be viewed at: www.fsis.usda.gov/OPPDE/rdad/FSISNotices/52-06.pdf. Questions regarding these notices should be referred to the Technical Assistance and Correlation Division, Technical Service Center, at 800-233-3935.

FSIS Announces New Screening Test for Drug Residues

Last week the Food Safety and Inspection Service (FSIS) issued Directive 10,220.3 to advise inspection personnel that it is moving to a new pre-screening test for antimicrobial drug residues in cattle and swine. Specifically, FSIS is replacing the Swab Test on Premises (STOP) with the Fast Antimicrobial Screen Test (FAST). The Directive instructs inspection personnel to use FAST when possible for testing all slaughter classes of cattle and swine. If FAST is not available at the establishment, inspection program personnel may continue to use STOP when testing is necessary. The Directive also incorporates information contained in previous FSIS Notices regarding Public Health Veterinarian (PHV) responsibilities relating to drug residue testing. This includes instructions for conducting pre-screening tests, responding to pre-screen results, and responding to confirmatory laboratory results. The Directive can be found at: www.fsis.usda.gov/OPPDE/rdad/FSISDirectives/10220-3.pdf. Replacing STOP with FAST Pursuant to the FSIS National Residue Program, FSIS provides a variety of sampling plans to verify that slaughter establishments prevent the occurrence of violative residue levels. When inspection personnel suspect, based on herd history, prior violations or antemortem or postmortem inspection, that animals may have illegal levels of drug residues, PHV's are to conduct in-plant screening tests to detect the presence of drug residues in kidney tissues. If these tests are positive, then the PHV is to retain carcasses and parts, and submit appropriate tissue samples to an FSIS laboratory for further testing. Currently, inspection personnel use both the STOP and FAST pre-screening tests. However, FSIS has determined that using both tests is not an efficient use of resources. To that extent, FSIS has determined that it will phase out the STOP test and use only the FAST test for all slaughter classes of cattle and swine, and eventually for other livestock, such as sheep, goats and horses. As this phase out occurs, inspection personnel are instructed to use only the FAST test unless it is not available and testing is necessary.

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

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

Meat Plant Designs

Construction Drawings

Facility Review for HACCP

Assessment of Plants/Operations for Sale or Division

Walk-in Coolers and Freezers

Product Flow

Plant Renovations and Upgrades

Emergency Repairs

Construction Supervision

Derald Hudson

713-882-9794

Wade Hudson

936-537-0145

Email: coldstorage@consolidated.net

FSIS Announces Date Change for Regulatory Education Session

FSIS has changed the date of the Austin, Texas regulatory education session from September 14 to September 18. This regulatory education session will now be held on Monday, September 18, from 6:30 - 8:30 PM, at the MCC Building Auditorium, University of Texas J.J. Pickle Research Campus, 3935 West Braker Lane, in Austin, Texas 78759. The next session will be held on September 12, from 6:30 - 8:30 PM, at the Howard Johnson Hotel, 3841 E. Washington Avenue, in Madison, Wisconsin, 53704. The free sessions cover a regulatory walkthrough of the sanitation standard operating procedures, hazard analysis and critical control point and rules of practice regulations. To register by phone, call 800-336-3747. Online registration forms and information about upcoming sessions can be found at www.fsis.usda.gov/News_&_Events/Outreach_Sessions_SVS_Plants/index.asp.

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

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

Briefly . . .

Help Defeat Horse Slaughter Prevention Bill: SMA urges all members to contact their representatives in Congress and ask them to vote against HR 503, the American Horse Slaughter Prevention Act. Introduced by Congressman John Sweeney (R-NY), HR 503 would eliminate the humane slaughter and processing of horses for reasons other than safety or public health. The bill is slated for a vote as the first order of business when Congress reconvenes in September. Slaughter plants provide humane euthanasia as dictated by the Humane Slaughter Act, and equine processing is regulated by USDA's FSIS. Eliminating slaughter as a livestock management option could leave some owners of lame, old, or useless stock to neglect, abandon, or inhumanely destroy their animals. Proponents of the bill seem to forget that horses are livestock and equine welfare management issues should be based on scientific facts and animal husbandry practices, not on emotion.

DHS Offers New Rules to Help Employers Identify Workers: The Department of Homeland Security (DHS) recently announced the release of two Federal regulations to help businesses comply with current legal hiring requirements intended to reduce the employment of unauthorized aliens. The first proposal would permit U.S. businesses to digitize their I-9 employment forms, which are used to verify eligibility to work in the U.S. The other proposed regulation would set forth guidance for U.S. businesses when handling no-match letters from the Social Security Administration (SSA) concerning submitted employee Social Security numbers or from DHS concerning documents submitted by employees during the I-9 process. These proposed regulations are now subject to a 60-day public comment period, although the I-9 regulation will become effective on an interim basis as soon as it is published. For more information, visit www.dhs.gov/dhspublic/display?content=5684.

FSIS Posts Salmonella Compliance Guideline for Broilers: FSIS announced several new initiatives as part of its efforts to lower the level of *Salmonella* in all classes of raw products during a public meeting in February in Atlanta, Georgia. One of the agency's initiatives is the development of a *Salmonella* compliance guideline especially for small and very small broiler establishments. The guideline will help establishments better control *Salmonella* levels in their products. This compliance guideline describes concerns and validates controls for each step in the broiler slaughter process including pre-harvest. Additionally, it provides an example of a real-life validation study as well as several website references, including the Technical Service Center website address and food safety hotline number. The agency intends for establishments to use this guideline to improve their *Salmonella* management practices. The Salmonella Compliance Guideline for broilers is available at www.fsis.usda.gov/regulations_&_policies/Compliance_Guides_Index/index.asp.

MGC Branch Offers Draft of Requirements for Grading Terms on Meat Labeling: The Meat Grading and Certification (MGC) Branch has made available the final draft copy of Instruction 107, "Requirements for Grading Terms On Meat Product Labeling." This Instruction sets forth the correct use of grade mark terms on meat items or packaging at all marketing levels between the point of U.S. Department of Agriculture's (USDA) grading and the consumer to ensure the accuracy of grading terms on meat product labeling. This revision considers all comments received to date from both industry and USDA personnel. Since there were conflicting comments and other suggestions which the Department will not adopt, not all comments and suggestions were included. This Instruction will be issued with a January 2007 implementation date, at which time review and enforcement activities will begin. The new draft Instruction is posted at: www.ams.usda.gov/lsg/mgc/instructions/100docs/MGC107Draft.pdf.

Office Holiday

The SMA office will be closed on Monday, September 4th in observance of



Automated Washing & Pasteurizing Equipment
for the Meat Slaughter Industry



19950 W 161st Street US & Canada (800)444-8360
Olathe, Kansas 66062 Worldwide (913)764-0321
Worldwide Fax (913)764-0779

Website: <http://www.chadcompany.com>

Email: mike@chadcompany.com