

SMA

InfoMeat

July 3, 2006

Email: sma@tca.net

Volume 27, Issue 1

Internet website: <http://www.southwestmeat.org>

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FSIS Plans New, Revised Directives and Notices

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:

- 5420.1, Revision 3 - Food Defense Verification Procedures. This directive is being revised to combine and streamline some of the activities inspectors perform related to food defense.
 - 5420.4, Revision 3 - OIA Food Defense Verification Procedures. This directive is being revised to make activities import inspectors perform consistent with those that in-plant inspectors perform.
 - 5500.2, Revision 1 - Non-Routine Incident Response. This directive is being revised to update information about the Emergency Management Committee and to include instructions for completing a non-routine incident report.
 - 6000.1 - Foreign Animal Diseases. This directive provides Public Health Veterinarians (PHVs) instructions to follow when they suspect that animals may have foreign animal diseases or observe symptoms of disease or other reportable conditions. It 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 regulatory requirements designed to provide consumer protections other than food safety. It also issues new Inspection System Procedures (ISP) for all the 04 and 05B procedures.
 - 10,220.3 - Use of FAST to Detect Residues. This directive addresses the use the FAST test. This notice provides inspection program personnel with instructions on how they will receive results in the LEARN system for *Salmonella* sampling in slaughter/processing establishments and how to record establishment e-mail addresses into the Performance Based Inspection System (PBIS) profile so that establishments may receive the results directly.
- FSIS also intends to issues notices on: *(Numbers are assigned as notices are issued.)*

- Photographs of Screening Results. This notice announces that inspection program personnel can take digital photographs of a FAST or STOP test result and e-mail it to public health veterinarians for them to read.
 - Nationwide Young Chicken Microbiological Baseline Data Collection Program. This notice provides information to inspection program personnel at establishments participating in FSIS' Nationwide Microbiological Baseline Data Collection Program for Young Chickens.
 - Information Gathering During a Non-Routine Incident. This notice announces that agency personnel may be collecting information about the operational status of facilities during a non-routine incident (e.g., a hurricane).
- Watch future issues of *InfoMeat* for more on these directives and notices as they become effective.



Hurry! It's Not Too Late to Register

for "50 Years of Excellence," our 50th Annual Convention & Suppliers' Showcase, July 19-22, 2006 at the Hyatt Hill Country Resort in San Antonio, Texas!

However, the Suppliers' Showcase is full and we can accept no more exhibitors. Registration information is available on our website at www.southwestmeat.org, or contact the SMA office at 800-777-5955. The preferred rate room block at the Hyatt has expired, but rooms may still be available at a higher rate. Call the hotel directly at 210-647-1234. Rooms may also still be available at the adjacent Radisson Hill Country; call 210-767-5377.

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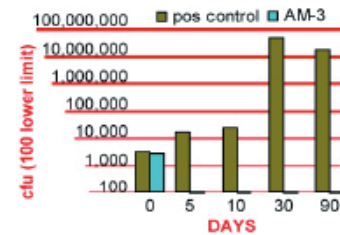
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FSIS Celebrates 100 Years of the Federal Meat Inspection Act

FSIS celebrated 100 years of protecting consumers this week by commemorating the Centennial Anniversary of the signing of the Federal Meat Inspection Act (FMIA). On June 30, 1906, President Theodore Roosevelt signed the FMIA into law, requiring that meat products be inspected and that federally inspected slaughterhouses and processing plants operate under sanitary conditions. Agriculture Deputy Secretary Chuck Conner and Under Secretary for Food Safety Dr. Richard Raymond participated in a ceremony held on the patio of USDA's Jamie Whitten Federal Building, which also featured remarks by FSIS Administrator Dr. Barbara Masters. Anthony Arthur, the author of a recently released biography of Upton Sinclair, whose book, *The Jungle*, is credited with spurring passage of the FMIA, was the key note speaker. The centennial celebration featured a documentary video chronicling the history of meat inspection and food safety, from 1906 through the present day. FSIS has also honored the centennial anniversary of the FMIA with an internet webpage dedicated to the people and complex history of inspection. The people, the policies and the evolution of FSIS' authorities, and its relationship to other Agencies within USDA, are detailed in an entertaining format. Visit the page at www.fsis.usda.gov/About_FSIS/100_Years/.

Office Holiday

The SMA office will be closed tomorrow,



in observance of Independence Day!
SMA wishes everyone a safe and happy holiday!

Welcome, New Member!

SMA is proud to introduce our newest member:

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FSIS Issues Notice on Reporting of *Salmonella* Results

Last week, the Food Safety and Inspection Service (FSIS) released Notice 36-06, "Reporting of *Salmonella* Sampling Results." This Notice provides information on how inspection program personnel will receive *Salmonella* results through the Laboratory Electronic Application for Results Notification (LEARN) system and how inspectors may also enter establishment emails into the LEARN system so establishments may receive the results directly. Reporting of individual results began July 1, 2006. The Notice may be viewed at: www.fsis.usda.gov/OPPDE/rdad/FSISNotices/36-06.pdf. Inspection program personnel are instructed to follow the directions in Directive 10,200.1, "Accessing Laboratory Sample Information via LEARN" on obtaining test results using the LEARN system. Each result will be posted as testing is completed. If a sample is positive, the serotype may take up to two weeks to be posted after being reported as positive. Inspectors should provide the most recent results during the weekly meeting with establishment management. Inspection program personnel will report the complete *Salmonella* set results to the establishment from the LEARN system when the set is complete, as well as whether the establishment passed or failed. When a set is complete, the Program Analysis Staff will also a standardized letter to the District Manager to be forwarded to the establishment. The letter will describe the establishment's *Salmonella* status. Copies of these forms are attached to the Notice. If an establishment wishes to receive its *Salmonella* results directly, it must provide its Inspector-In Charge (IIC) with the email where LEARN is to send the results. Only one email per establishment may be entered. Any technical questions regarding sample collection, sample results or the LEARN system should be directed to the Technical Service Center at 800-233-3935. For a detailed summary of this notice by SMA legal counsel Olsson, Frank, and Weeda, P.C., please email Phyllis at sma@tca.net.

Briefly . . .

APHIS e-Permits Streamlines Permit Process: USDA's Animal and Plant Health Inspection Service (APHIS) today expanded its new electronic permitting system to include online applications for permits issued by Veterinary Services' National Center for Import and Export. APHIS ePermits is a web-based system designed to improve and expedite the permitting process. Applicants can apply for permits, track applications and receive notifications, as well as copies of their permits--all through the Internet, saving customers time and effort. This latest expansion of ePermits will allow customers to apply for several frequently requested VS permits online, and access to BRS notification applications has been expanded to include all registered users. Visit www.aphis.usda.gov/permits/learn_epermits.shtml.

Canada Broadens Animal Imports: Canada announced that it has opened its border, effective immediately, to a much broader range of animals and products, including cattle for breeding purposes born after 1999, as well as beef from cattle over 30 months. Certain conditions will apply to these importations. The announcement, regulatory amendments and import restrictions may be accessed at: www.inspection.gc.ca/english/animal/heasan/disemala/bseesb/situation.shtml.

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