

SMA InfoMeat

June 19, 2006
Volume 26, Issue 11

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

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FSIS Revises Directive on Reimbursable Inspection Services

Last week USDA's Food Safety and Inspection Service (FSIS) issued Directive 12,600.1, Revision 1, "Voluntary Reimbursable Inspection Services." This Directive "updates and combines information from Directive 5110.1, Revision 1, Reimbursable Services Reference Guide, as well as the original Directive 12,600.1." An attachment to the Directive contains questions regarding reimbursable services, minimum charges, proration between facilities and overtime. The Directive and attachment may be viewed at: www.fsis.usda.gov/OPPDE/rdad/FSISDirectives/12600.1Rev1.pdf. This update only addresses those voluntary reimbursable services to which a regulation may be cited. The Q&As provide a list of the regulatory and statutory references for approving or denying voluntary reimbursable services and providing voluntary inspections. In addition, the Q&As address how charges are determined for reimbursable services such as overtime, call backs, and times between official and non-official facilities. The method for prorating charges between facilities is also addressed. The minimum charge for reimbursable services is a quarter hour. Time is to be rounded to the nearest quarter hour: greater than seven minutes, but less than 22 minutes, is rounded to a quarter hour and more than 22 minutes, but less than 37 minutes, is rounded to one half hour. The Directive notes that when less than seven minutes of overtime occurs immediately following the official tour of duty, the plant is not generally charged. FSIS may charge for voluntary reimbursable service during an inspector's regular tour of duty if services provided are not mandated under the FMIA, PPIA or EPIA, but are authorized under AMA as reimbursable. Seven scenarios are provided on determining charges for reimbursable services. For a detailed summary of this revised Directive by SMA legal counsel Olsson, Frank, and Weeda, P.C., email Phyllis at sma@tca.net.

McKee Appointed Director of Technical Service Center

The Office of Policy, Program, and Employee Development announced that effective June 25, 2006, Dr. Garry McKee will become the Director of the Technical Service Center (TSC) in Omaha, NE. McKee brings more than 30 years of public health experience from previous positions within the Wyoming Department of Public Health, Oklahoma State Department of Health, and more recently as FSIS administrator from 2002 to 2004. His experience, combined with a solid record in managing public health programs and personnel will be a tremendous asset for FSIS to further improve the services the TSC provides to its customers. McKee's appointment is one of a number steps FSIS is taking to further strengthen its assistance for small and very small plants.



Celebrating 50 Years of Excellence!

Register Now for the Southwest Meat Association's 50th Annual Convention and Suppliers' Showcase!

Registration deadline to avoid late fee is June 30th! We have oversold our room block at the Hyatt, but we have blocked some overflow rooms at the Radisson Hill Country next door - call Donna Mayhair directly at 210-767-5377 for reservations at \$185/night + tax.

Send in your registration today!

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FSIS Issues Notice on Certifying Casings for Export

Last Thursday, the Food Safety and Inspection Service (FSIS) issued Notice 34-06, Certification of Intestines or Animal Casings for Export. The Notice instructs inspection program personnel on how to determine whether intestines and casings from animals are eligible to receive the marks of inspection and how to certify the intestines and casings for export. Intestines or casings may be saved for use as meat-by-products, bear the mark of inspection, and be certified for export provided the establishment produces the intestines or casings under sanitary conditions resulting

in clean, wholesome, not adulterated, and properly labeled product. Inspection program personnel may certify intestines and casings for export when the containers bear the official mark of inspection as: a non-reimbursable service in accordance with 9 CFR Part 322 in official establishments; and as a reimbursable service in non-official establishments or in an official establishment in accordance with 9 CFR 350.3 when the importing country requires certification of requirements not imposed by meat and poultry product regulations. The Notice is to be implemented on July 17, 2006. During the time between receipt of this notice and its implementation date, inspection program personnel are to sign export certificates at inspected establishments that are processing the intestines into casings, provided the establishment harvested the intestines under sanitary conditions from animals that passed ante and post-mortem inspection and meet the requirements listed in the Export Library for the importing country. Read the Notice online at www.fsis.usda.gov/regulations_&_policies/Notice_34-06/index.asp.

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Briefly . . .

FSIS Posts Beef Advanced Meat Recovery Data on Web Site: FSIS has posted the results from regulatory testing of the product from beef advanced meat recovery (AMR) systems on its website. Advanced meat recovery is a technology that enables processors to remove remaining muscle tissue from beef carcasses without breaking bones. The regulatory program for Central Nervous System (CNS) tissue was initiated in March 2003 following the completion of the 2002 Beef AMR survey. Under the current regulatory program, implemented on January 12, 2004, all samples are tested for both CNS tissue and dorsal root ganglia. To view the results, visit www.fsis.usda.gov/Science/Beef_Produced_by_AMR_Systems/index.asp.

Canada Concludes BSE Investigation: Last week the Canadian Food Inspection Agency announced it has concluded its investigation of the case of bovine spongiform encephalopathy (BSE) confirmed last April in a cow from British Columbia. 148 animals were identified, including the index animal's herd mates and recent offspring. From this group, 22 live animals were located and all tested negative for BSE. One additional animal, which is currently pregnant, has been quarantined and will be tested once it has calved. Of the remaining animals investigated, 77 had died or been slaughtered, 15 were exported to the U.S. and 33 were untraceable. Efforts to identify potential routes of transmission included reviews of feed records and procedures at the farm, retail and production levels. While a specific source of infection was not found, investigators determined that vehicles and equipment used to ship and receive a variety of ingredients likely contaminated cattle feed with the BSE agent. Investigators also identified a feed ingredient supplier common to this case and Canada's fourth BSE animal, confirmed on January 22, 2006. This potential link suggests that all of Canada's BSE cases fall within the same geographic cluster, which is reflective of feed sourcing, production and distribution patterns.

USDA Releases Report on Economic Impact of BSE: The USDA has posted "An Economic Chronology of Bovine Spongiform Encephalopathy in North America" on its website. The overview states that the first confirmed cases of bovine spongiform encephalopathy (BSE) in Canada and the U.S. had significant effects on trade and prices of U.S. cattle and beef. However, these incidents occurred during a period of low U.S. beef supplies, near-record beef prices, and strong domestic demand for beef that was largely unshaken by the BSE announcement. Access the publication at www.ers.usda.gov/Publications/LDP/2006/06Jun/LDPM14301/.

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Advance Food Co. has the following positions available:

- **Food Safety Director** - Masters degree required with five years of managerial experience.
- **Process Project Engineer** - Degree in engineering required.
- **Production Supervisor** - No degree required, minimum 2 years experience in RTE.

If interested, please apply online at www.advf.com, send resumes to Careers@advf.com or contact Nancy Correa at 580-213-4122