

SMA

InfoMeat

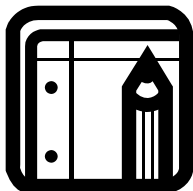
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Edited by Phyllis Zimmerman

APHIS Publishes Final Rule on BSE Minimal Risk Regions

Last Tuesday the United States Department of Agriculture's (USDA) Animal and Plant Health Inspection Service (APHIS) published the final rule, "Bovine Spongiform Encephalopathy; Minimal-Risk Regions and Importation of Commodities; Technical Amendments" in the *Federal Register*. This final rule clarifies the agency's intent regarding certain provisions in the Minimal-Risk Regions and Importation of Commodities rule that was published on January 4, 2005 and corrects several inconsistencies. The regulations were amended to establish "minimal-risk regions," categories of regions that presented "a minimal risk of introducing Bovine Spongiform Encephalopathy (BSE) into the United States via live ruminants and ruminant products and byproducts..." Canada was designated a minimal-risk region and remains the only identified minimal-risk region to date. This final rule also clarifies certain other provisions. Amendments make clear that a health certificate must accompany any live bovines, sheep or goats imported from Canada and each animal must be individually identified prior to its arrival at the United States port of entry. The health certificate exemption for animals destined for immediate slaughter is removed. Any animal imported must have an official ear tag of the country of origin that meets the standards set forth by the APHIS administrator to be equivalent to those required by the U.S. Ear tags must allow each animal to be traced to its "premises of origin" and may not be removed until the animal is slaughtered. The regulation requiring the name of the animal is also removed. The regulations are modified to remove redundant provisions and wording and provide consistent language throughout with regards to issues such as: health certificate requirements, requirements for tuberculosis and brucellosis applied to certain cattle, prohibiting the importation of pregnant bovines, sheep and goats, and the inclusion of all species of Camelids. The regulations contain lists of commodities prohibited from importation from certain regions where BSE is known to exist. These regulations have been updated to clarify that exceptions do exist for items such as tallow and offal from a BSE minimal-risk region if certain conditions are met. The previous wording appeared to prohibit all items from minimal-risk regions, with no acknowledgement of the exceptions that were added by the final rule in January 2005. For a more detailed summary of this final rule by SMA legal council Olsson, Frank, And Weeda, P.C., email Phyllis at sma@tca.net. The final rule and technical amendments may be viewed at: <http://a257.g.akamaitech.net/7/257/2422/01jan20061800/edocket.access.gpo.gov/2006/pdf/06-2406.pdf>.



Does Your HACCP Plan Need An Update? Are You Ready for an FSIS Team Review?

Register now for "Beyond Basics: HACCP Plan Improvement Workshop for Raw and Cooked Product Operations,"

hosted by SMA, NMA, and the Texas A&M University Department of Animal Science, April 6-7, 2006 in Bryan, Texas. This workshop will provide a review and evaluation of your company's HACCP plan, with hands-on help to improve it. Registration information and course outline are available on pages 4-5, the SMA website, or by contacting the SMA office.

Sign up today!

S O U T H W E S T M E A T A S S O C I A T I O N

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South Korea Delays U.S. Beef Imports

U.S. beef imports will be delayed until at least early May to verify scientific data on the latest U.S. case of BSE, according to a South Korean government official Friday. "Originally, U.S. beef was expected to arrive in mid-April, but this will be pushed back to early May at the earliest," said Kim Chang-seob, the Agriculture Ministry's chief veterinary officer. Kim said that earlier news reports by U.S. veterinarians confirming the age of the BSE cow is inadequate and additional information, if received, would require at least a week for examination by local experts. Seoul may also ask the United States for more information, if the need arises. South Korea signed an agreement in January to reopen the market for U.S. beef and was in the process of pushing this forward when the latest BSE case was reported. Meanwhile, the Ministry of Agriculture and Forestry confirmed that it is putting off sending inspectors to the U.S. to conduct on-site inspections. Since South Korea can import beef only after checking all butchering facilities and processing centers, American beef imports may be delayed longer. Inspectors need two or more weeks to check the 33 facilities on its list. The Agriculture Ministry, however, said that this did not mean that import measures have been halted, since the new BSE discovery did not violate agreements signed between the two countries in January.

USDA Expands Monitoring Program, Response Plans for AI

Today, U.S. Health and Human Services Secretary Michael Leavitt, Agriculture Secretary Mike Johanns and outgoing Interior Secretary Gale Norton presented a joint briefing on preparations for avian influenza (AI) in the U.S. The briefing included details of the expanded migratory bird monitoring system and an update on response plans in the event of an outbreak among domestic birds. This readiness plan and system builds on, significantly expands and unifies ongoing efforts among federal, state, regional and local wildlife agencies. Secretary Leavitt discussed public health preparedness, covering bird testing, poultry industry protections, anti-smuggling measures, vaccine development and the status of state and local emergency planning. The interagency plan outlines five specific strategies for early detection of the virus in wild migratory birds, including: investigation of disease-outbreak events in wild birds, expanded monitoring of live wild birds, monitoring of hunter-killed birds, use of sentinel animals, such as backyard poultry flocks, and environmental sampling of water and bird feces. The change of seasons each year sends wild birds from Asia and the continental United States north to Alaska, where they commingle while they nest and molt. U.S. birds, including ducks, geese, and swans, follow four major migratory patterns, but it is the Pacific Flyway, the route through Alaska and down through the Western states to Mexico, that scientists predict as the most likely conduit of AI should it spread here. The plan recommends a prioritized sampling system with emphasis in Alaska, the Pacific Flyway and the Pacific islands, followed by the Central, Mississippi and Atlantic Flyways. In 2006, USDA and its cooperators plan to collect between 75,000 to 100,000 samples from live and dead wild birds. They also plan to collect 50,000 samples of water or feces from high-risk waterfowl habitats across the United States. The H5N1 AI virus has remained resilient as it makes its way around the globe, from Asia into Europe and Africa, affecting at least 43 countries. For more information, access USDA's comprehensive website for pandemic preparedness at www.pandemicflu.gov/.

FSIS Issues *Listeria* Directives

The Food Safety and Inspection Service (FSIS) has issued two Directives regarding compliance and verification of the *Listeria monocytogenes* (*Lm*) regulation as well as an introduction to Phase 2 of the *Lm* risk-based verification testing program. The first Directive is the new 10,240.5 "Enforcement, Investigations, and Analysis Officer (EIAO) Assessment of Compliance with the *Listeria monocytogenes* (*Lm*) Regulation and Introduction of Phase 2 of the *Lm* Risk-Based Verification Testing Program." This Directive describes the new Routine *Lm* Risk-Based (*RLm*) sampling program i.e., "Food Contact, Environmental (Non-Food Contact), and Intact Product Verification Testing Program." EIAOs or Public Health Veterinarians (PHV) trained in the new *RLm* program are also provided instructions in assessing an establishment's food safety system and how to verify validation data associated with specific alternatives addressing *Lm*. View the Directive at: www.fsis.usda.gov/OPPDE/rdad/FSISDirectives/10240.5.pdf. The second Directive is 10,240.4, Revision 1 "Verification Procedures for Consumer Safety Inspectors for the *Listeria monocytogenes* (*Lm*) Regulation and Introduction of Phase 2 of the *Lm* Risk-Based Verification Testing Program." This Directive has been reissued to provide direction to Consumer Safety Inspectors (CSI) on implementing the new *RLm* described in Directive 10,240.5. Directive 10,240.4, Rev.1 also adds instructions on verifying ready-to-eat (RTE) products when disposition occurs off-site. Previous instructions to CSIs on verifying compliance with the *Lm* regulation, including sampling under the current programs, have been reworded and/or updated. Directive 10,240.4, Revision 1 may be viewed at: www.fsis.usda.gov/OPPDE/rdad/FSISDirectives/10240.4Rev1.pdf. for a detailed summary of both of these new directives by SMA legal counsel Olsson, Frank, and Weeda, P.C., please email Phyllis at sma@tca.net.

Briefly . . .

FSIS Issues Correction to Notice on Ante-Mortem Inspection of Horses: FSIS published a *Federal Register* notice on March 14 titled, "Ante-Mortem Inspection of Horses; Correction." This notice corrects the preamble to the interim final rule that was published in the *Federal Register* on February 8, amending its federal meat inspection regulations to provide a voluntary fee-for-service program under which official establishments that slaughter horses will be able to apply and pay for ante-mortem inspection. The notice is available on the FSIS website at www.fsis.usda.gov/Frame/FrameRedirect.asp?main=/OPPDE/rdad/FRPubs/05-036C.htm.

Japan Confirms 24th Case of BSE: A 14-year-old beef cow in southern Japan was confirmed to have bovine spongiform encephalopathy (BSE), a panel of the Japanese Ministry of Health, Labor and Welfare reported last Friday. This is the first case of BSE in a beef cow in Japan. All previous cases were found in dairy cows, aged 1 to 9 years, according to Ministry officials. The cow, of domestic Japanese breed, was raised on a farm in Nagasaki and had given birth to ten cows before it was sent to a meat processing plant. Meanwhile, U.S. Secretary of State Condoleezza Rice, meeting with Japanese Foreign Minister Taro Aso during a three-nation dialogue in Sydney, called on Tokyo to end the ban on U.S. beef. Rice told Aso that reinstating the ban on U.S. beef was an excessive reaction after a U.S. meat packing plant mistakenly shipped banned spinal materials in a batch of meat to Japan in January. Japanese officials maintain that Japanese consumers will not buy U.S. beef unless Washington clears concerns over mad cow disease.

ARS Develops New Rapid Test for *Salmonella*: An innovative test to detect *Salmonella* in ready-to-eat meats has been developed by Agricultural Research Service (ARS) scientists. The preliminary test, still being evaluated by agency researchers, relies on PCR (polymerase chain reaction) technology to detect food-contaminating microbes on a molecular level. Food technologist Jitu Patel, with the ARS Food Technology and Safety Laboratory, and microbiologist Arvind Bhagwat, with the ARS Produce Quality and Safety Laboratory, in Beltsville, MD, compared their laboratory-developed "molecular beacon" test to a commercial rapid-detection test currently in use. While both tests can detect *Salmonella* in eight hours, the laboratory test is less expensive than commercial kits. The molecular beacon test could aid the food industry in quality assurance, helping prevent recalls of contaminated meats and produce by stopping the products from being introduced in the marketplace. Detection of contaminated foods could be achieved within a work shift, before shipment takes place. For more information, access the ARS website at www.ars.usda.gov/is/pr/2006/060317.htm.

Dan Mar Co. is a proud member of 5 regional meat associations and 1 national meat association.



Innovators in Red Meat Product Safety and Distributors of:

ACIDIFIED SODIUM CHLORITE – PRESERVATIVES - INDUSTRIAL SANITATION PRODUCTS AND SYSTEMS

Dan Mar Co. is an Authorized distributor of Near-pharmaceutical grade Sodium Chlorite in Texas & the U.S. and offers Technical, Regulatory, and Efficacy Support

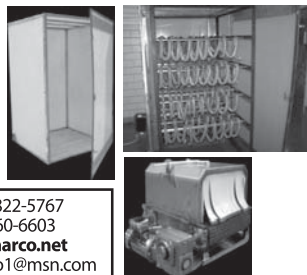
Dan Mar's Antimicrobial Sprays and Custom-built Antimicrobial Cabinets include Laboratory Research Validation

Acidified Sodium Chlorite uses include:

- Pre- and Post-Evisceration Sprays
- Pre-Fabrication Spray
- Parts and Trim Spray
- Comminuted Parts Mist
- Food Spoilage Bacteria Control
- D-2 Sanitizer Plant Wide
- P-1 Disinfectant Plant Wide
- Odor Control in Kill Plants

Approved Antimicrobial for RTE Meats Effective against E. coli, Salmonella, and Listeria

Sales: 817-822-5767
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"Dan Mar Co. is determined to go the extra mile for any size processing facility across the state and across the country!"—Paul Edwards President/Owner

★★★ Success stories established in processing facilities using our antimicrobial on million's of pounds of beef products daily. ★★★

POSITIONS AVAILABLE

Food Source, a food processing company in McKinney TX is recruiting:

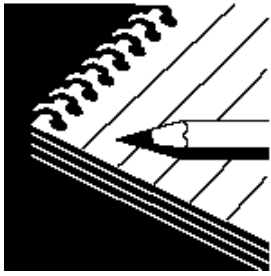
• **Maintenance Engineering Manager:**

Responsible for all maintenance/engineering leadership activities in support of a 90K square foot, USDA-inspected frozen food processing facility. 5-8 years maintenance management experience in food / beverage plant; plant utilities expertise with significant Ammonia Refrigeration (PSM), electrical, steam, compressed air, high-pressure boilers, food processing & packaging equipment, BS Engineering or equivalent experience

• **Maintenance Technician:** Experience/expertise in preventive maintenance, troubleshooting & repair in Ammonia Refrigeration, High Pressure Boilers, Air Compressors, Electrical and Control systems, welding, food processing & packaging equipment E-mail resume to:

Rosie.moshiri@foodsourcelp.com or Fax to 972-542-0884 Attn: HR Manager

Please specify position of interest in the subject line. No phone calls, no relocation assistance, local candidates only please.



Beyond Basics:

HACCP Plan Improvement Workshop for Raw and Cooked Product Operations

April 6 - 7, 2006

November 9 - 10, 2006

8:30 a.m. to 5:00 p.m., each day



Texas A&M University
College Station, Texas



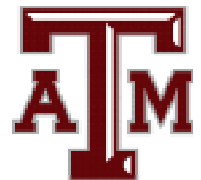
Sponsored by the:
Department of Animal Science at Texas A&M University
Southwest Meat Association
National Meat Association

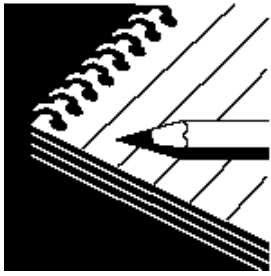
- * Do you have decision-making documentation for your HACCP plan?
- * Can you justify and defend your CCPs or CLs?
- * Do you have all of your scientific supporting documentation on file?
- * Can you support the frequency of your monitoring and verification activities?
- * Is the FSIS asking for information that you don't have?
- * Do you feel ready for an FSIS Review Team visit?

If you answered "No" to any of the questions above, then you need to attend this workshop, and we'll help you find the answers! To participate in this program, you must bring your company's raw and/or cooked product HACCP plan(s) to the workshop and we will work together to improve your HACCP plan(s)! Space is limited to allow for optimal hands-on interaction, so register today!

Workshop Overview:

- * Flow Chart Review and Evaluation
- * Review and Scientifically Support a Hazard Analysis
- * Defend the Selection of CCPs
- * Support the Selection of Monitoring and Verification Frequencies
- * Discuss HACCP Plan Validation Scheme
- * Compose Decision-Making Documentation
- * Compile Supporting Documentation





Beyond Basics:

HACCP Plan Improvement Workshop for Raw and Cooked Product Operations

Registration Fee Per Person:

\$600.00 for SMA or NMA members

\$750.00 for non-members

Registration fee includes refreshment breaks and materials.

April 6 - 7, 2006

November 9 - 10, 2006

8:30 a.m. to 5:00 p.m., each day

Texas A&M University

College Station, Texas

Registration Form:

Name: _____

2nd Person: _____

3rd Person: _____

Company: _____

Mailing Address: _____

City: _____

State: _____ ZIP: _____

Telephone: _____

FAX: _____

Indicate the type of raw or cooked products produced in your facility:

Payment: Check enclosed (Payable to SMA)
Charge to: American Express Mastercard Visa

Cardholder's Name: _____

Card No.: _____

Expiration Date: _____

Signature: _____

Please send the registration form and payment to:

**Southwest Meat Association
4103 S. Texas Avenue, Suite 101
Bryan, Texas 77802
Telephone: 979/846-9011
FAX: 979/846-8198**

Cancellation policy: All requests for refunds are subject to a \$75 processing fee. Refunds will be issued if written notification is postmarked or faxed three days prior to the workshop.

Hotel Information:

Hampton Inn

320 South Texas Ave. College Station, Texas 77840

Telephone: 979-846-0184

Room Rate: \$75.00 plus tax, single/double — Ask for the Southwest Meat Association block of rooms.

The Hampton Inn provides free hot breakfast bar in the hotel lobby, free high-speed internet connections in guest rooms, and free airport shuttle service.