

# SMA InfoMeat

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50 Years of Excellence!

Email: [sma@tca.net](mailto:sma@tca.net)  
Internet website: [southwestmeat.org](http://southwestmeat.org)

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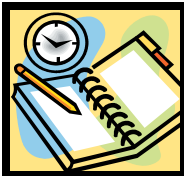
Edited by Phyllis Zimmerman

## FSIS Posts Guideline for Appealing Inspection Decisions

FSIS has posted on its website the compliance guideline for small and very small plants appealing inspection decisions. The agency developed the compliance guide for using the appeals process when appealing FSIS decisions as one of the action items in its implementation plan for strengthening small and very small plant outreach. The guideline will help small and very small plants understand how to use the appeals process. The compliance guide includes information about the appeals process, a step-by-step noncompliance record appeal outline, guidance regarding written versus verbal appeals, typical appeal response timelines, a notice of intended enforcement challenge procedure outline and a relevant appeals process question and answer section. Small and very small establishments can use this guideline to better understand the appeals process and to use this process to make an appeal in accordance with 9 Code of Federal Regulations (CFR) 306.5 and 9 CFR 381.35. The compliance guide is available at: [www.fsis.usda.gov/regulations\\_&\\_policies/Compliance\\_Guides\\_Index/index.asp](http://www.fsis.usda.gov/regulations_&_policies/Compliance_Guides_Index/index.asp).

## USDA Conducts Confirmatory AI Tests on Pennsylvania Ducks

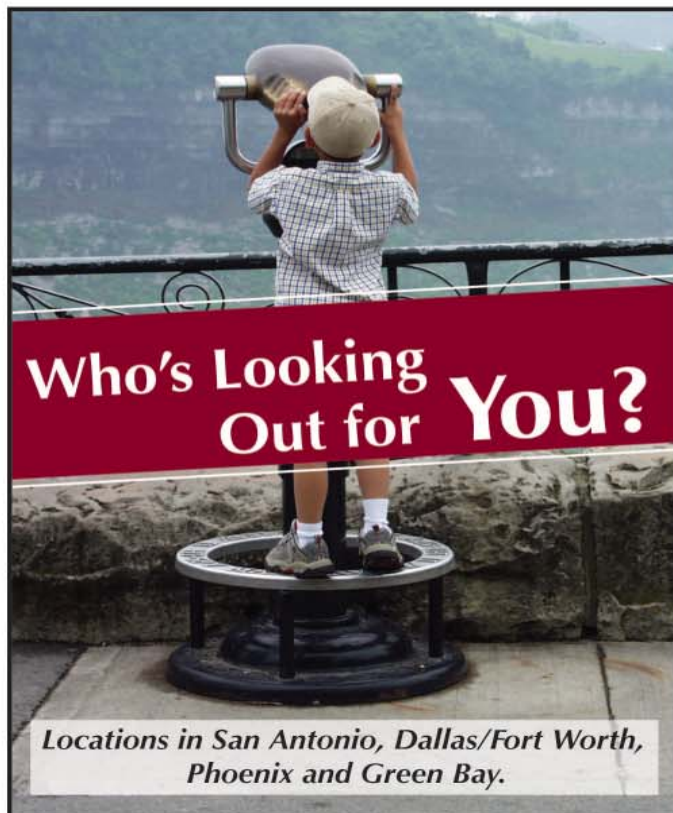
The U.S. Departments of Agriculture and Interior announced Saturday the presence of the H5 and N1 avian influenza subtypes in samples from wild mallard ducks in Pennsylvania. Testing has ruled out the possibility of this being the highly pathogenic H5N1 strain that has spread through birds in Asia, Europe and Africa. Test results thus far indicate this is low pathogenic avian influenza (LPAI), which poses no threat to human health. Showing no signs of illness, the ducks were sampled August 28, 2006 in Crawford County, PA by Pennsylvania Game Commission personnel as part of an expanded wild bird monitoring program. The Departments of Agriculture and Interior are collaborating with States to sample wild birds throughout the U.S. for the presence of highly pathogenic avian influenza (HPAI). USDA and DOI expect to identify additional cases of common strains of avian influenza in birds, which is not cause for concern. It is possible that these birds were not infected with an H5N1 strain, but instead with two separate avian influenza viruses, one containing H5 and the other containing N1. The confirmatory testing underway at USDA's National Veterinary Services Laboratories will clarify whether one or more strains of the virus are present, the specific subtype, as well as confirm the pathogenicity. The results are expected within 2-3 weeks and will be made public when completed. Mallard ducks are among the wild bird populations that are commonly hunted. There is no known health risk to hunters or hunting dogs from contact with low pathogenic forms of avian influenza virus. Nevertheless, hunters are always encouraged to use common sense sanitation practices, such as hand washing and thorough cooking, when handling or preparing wildlife of any kind. DOI has issued guidelines for safe handling and preparation of wild game at [www.doi.gov/issues/avianflu.html](http://www.doi.gov/issues/avianflu.html). For more information about USDA's efforts and research related to avian influenza, go to [www.usda.gov/birdflu](http://www.usda.gov/birdflu).



**Register now for "Developing & Implementing HACCP Plans for the Meat Industry"**  
to be held at Texas A&M University in College Station, Texas, September 12-14, 2006,  
hosted by SMA and the Texas A&M Department of Animal Science. Registration forms  
are available on our website, or by contacting the SMA office. **Sign up today!**

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## FSIS Plans New Directives, 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:

- 5420.4, Revision 3 - OIA Food Defense Verification Procedures. This directive is being revised to make activities that import inspection program personnel perform consistent with those of in-plant inspection program personnel.
- 5420.3 - OPEER Food Defense. This directive updates procedures for FSIS' Office of Program Evaluation, Enforcement and Review.
- 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. It also issues new inspection system procedures for the 04 and 05B procedures.

The Agency also plans to issue Notices 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.
- Use of Training Material. This notice clarifies that training materials may be used to find supporting documentation for hazard analysis and critical control point validation, but training materials are not sufficient to support validation.

Watch future issues of *InfoMeat* for more information on these Directives and Notices.

## Canada Confirms 8th BSE Case

Canada confirmed its eighth case of BSE on August 23 in an 8-10 year old Alberta beef cow. Investigators are now trying to locate the animal's birth farm, according to a news release by the Canadian Food Inspection Agency (CFIA). The animal did not enter the human or animal food systems. Meanwhile, CFIA investigators have concluded their epidemiological investigation of the 50-month-old dairy cow from Alberta diagnosed with BSE on July 13, 2006. Because the animal was exposed to BSE after the 1997 implementation of Canada's feed ban, the CFIA placed priority on conducting a comprehensive review of all potential routes of BSE exposure. The CFIA found that the probable source of infection came from one possible batch of contaminated cattle feed that was shipped only to the BSE-positive animal's farm. A complete summary of the investigation is available on the CFIA website at [www.inspection.gc.ca](http://www.inspection.gc.ca).

**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, November 30 - December 1, 2006 at TAMU's Kleberg Center in College Station, 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 the SMA web site, or by contacting the SMA office.

**Sign up today!**

**Briefly . . .**

Advisory Committee Announces Meeting on Foreign Animal, Poultry Diseases: The Secretary of Agriculture's advisory committee on foreign animal and poultry diseases will conduct an open meeting September 12-13 at the USDA Center in Riverdale, Maryland. The committee advises the Secretary of Agriculture on actions necessary to prevent the introduction of foreign livestock and poultry diseases into the United States. In addition, the committee advises the Secretary on contingency planning and on maintaining a state of preparedness to deal with these diseases, if introduced. Open to the public, the meeting will focus on the U.S. animal health emergency management system as well as the foreign animal disease status worldwide and its relevance to the United States.

Campylobacter Report Issued by Microbiological Criteria Committee: The final version of the National Advisory Committee on Microbiological Criteria for Foods (NACMCF) *Campylobacter* report and accompanying methodology flowchart has been posted on the Food Safety and Inspection Service (FSIS) website. Without a final report addressing *Campylobacter* methods, the committee is using the report to compile all past and current activities associated with *Campylobacter*. The document summarizes past committee deliberations on *Campylobacter*, including previous questions posed to the committee. The document and associated materials are available to download at [www.fsis.usda.gov/PDF/NACMCF\\_Campylobacter\\_092805.pdf](http://www.fsis.usda.gov/PDF/NACMCF_Campylobacter_092805.pdf).

FDA Revises Compliance Guide for Registration of Food Facilities: The U.S. Food and Drug Administration (FDA) has posted an updated Compliance Policy Guide for Registration of Food Facilities Under the Public Health Security and Bioterrorism Preparedness and Response Act of 2002. This is a revision of the compliance policy guidance document issued in December 2003. It is intended for FDA personnel and represents the Agency's current thinking on registration of domestic and foreign facilities manufacturing/ processing, packing, or holding food for human or animal consumption in the United States. The purpose of registration is to provide FDA with sufficient and reliable information about food and feed facilities. When used with the detention, record keeping, and prior notice provisions of the Bioterrorism Act, registration will help provide FDA with information on the origin and distribution of food and feed products and aid in the detection and quick response to actual or potential threats to the U.S. food supply. Registration information also will help FDA notify firms that may be affected by the actual or potential threat. Access the revised guide at [www.cfsan.fda.gov/~furls/cpgreg3.html](http://www.cfsan.fda.gov/~furls/cpgreg3.html).

Rapid FMD Test Developed: A simple new test for foot-and-mouth disease (FMD) could help avoid the disaster that plagued UK animal agriculture in 2001. A rapid test developed under the leadership of the Lawrence Livermore National Laboratory in California with funding by the U.S. Department of Homeland Security can yield results in hours rather than days. The test will have to undergo USDA laboratory evaluation, which could take up to a year, before it can be used. It has been estimated that an FMD outbreak could cost the U.S. economy \$3 million for every hour it takes to diagnose the disease. While the U.S. hasn't had an outbreak of FMD since 1929, the disease is still endemic in South America and much of the developing world. "The whole key (to stopping an outbreak) is to be able to react fast," says William Hueston, director of the Center for Animal Health and Food Safety at the University of Minnesota.

Slots Still Available for SMA Dove Hunt: Slots are still available for the Annual SMA Dove Hunt, October 6-8, 2006 at the Janecka Ranch in Waelder, Texas. The event features hunting, skeet shooting, great food, fun, prizes, and more! If you are interested in attending, please email Phyllis at [sma@tca.net](mailto:sma@tca.net) or call the SMA office. Directions and details on accommodations will be mailed to participants soon.