

SMA InfoMeat

1957

50 Years of Excellence!

2007

June 11, 2007
Volume 30, Issue 10

Email: phyllis@southwestmeat.org
Internet website: southwestmeat.org

Edited by Phyllis Zimmerman

United Foods Expands Ground Beef Recall

In a precautionary measure to protect consumers, United Food Group, LLC of Vernon, California, in cooperation with the U.S. Department of Agriculture (USDA), voluntarily expanded a June 3 and June 6 ground beef recall on Saturday. The expanded recall includes fresh and frozen ground beef products produced at its plant from April 6 through April 20, an estimated 5.3 million pounds that may have been contaminated with *E. coli* O157:H7. Products included fresh ground beef chubs, fresh tray packs and frozen hamburger patties. United Food Group stated that while the fresh ground beef is no longer available in stores, some of the product could be stored in consumers' freezers for future use. "This additional product recall is based on new information just shared with our company regarding the purchase date of fresh ground beef in Arizona suspected of being contaminated," said Todd Waldman, United Food Group's senior vice president. "While all illnesses and findings have been limited to fresh ground beef purchased in a very short window of time, we have been unable to pinpoint the exact date and time of production because the code dating information on the packaging was no longer available from the consumer," Waldman said. "As a precautionary measure, we have chosen to voluntarily recall additional fresh and frozen ground beef products not previously recalled during this period. Our company's paramount concern is for the safety and health of consumers who have purchased our products, and that's why we believe this expanded recall is necessary to ensure that no one else is at risk." Fourteen confirmed illnesses have been linked to the recalled product, but all reported cases have now recovered. The labels of the products subject to recall bear the establishment number "EST. 1241" inside the USDA mark of inspection or printed on the package. All stores were notified to remove all product included in the recall. The recalled products were distributed in 11 states: Arizona, California, Colorado, Idaho, Montana, Nevada, New Mexico, Oregon, Utah, Washington and Wyoming. Details on specific products affected and code date information can be found at www.unitedfoodgrouprecall.com. Consumers with recalled products should either dispose of the product or return it to the point of purchase for a refund. Consumers seeking additional information may also contact United Food Group's 24-hour toll-free hotline at 800-325-4164.

Tyson Recalls Wal-Mart Beef

Last Friday Tyson Fresh Meats, Inc. voluntarily recalled more than 40,000 pounds of ground beef shipped to Wal-Mart stores in 12 states after samples tested at a Sherman, Texas, plant showed signs of *E. coli* contamination. No illnesses had been reported. The problem was discovered through trim sampling done by the company. Springdale-based Tyson Foods, Inc. said the recalled products were sent to Wal-Mart stores in Alabama, Arkansas, Colorado, Kansas, Kentucky, Louisiana, Mississippi, Missouri, New Mexico, Oklahoma, Tennessee and Texas for sale to consumers. Wal-Mart has removed the products from its meat cases and is destroying the recalled ground beef still in its possession, officials said. Tyson recalled 40,440 pounds of ground beef, all of which had sell-by dates of June 13 and were packaged in case-ready trays. Tyson emphasized that the recall was not connected to the United Foods recall in any way.

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

FSIS Issues Six Enforcement Directives

FSIS issued six new Compliance Evaluation & Enforcement (8000 Series) Directives last week to provide new and additional guidance to inspection personnel. All six focus on agency enforcement activities and include:

- 8010.1 - Methodology for Conducting In-Commerce Surveillance Activities. This directive provides instructions on the methodologies used by program investigators for surveillance, monitoring and verification activities.
- 8010.2 - Investigative Methodology. This directive provides the methodologies that program investigators will apply when conducting investigations of allegations, apparent violations or incidents relating to the Federal Meat Inspection Act, Poultry Products Inspection Act, Egg Products Inspection Act, the Humane Methods of Slaughter Act and other laws and regulations.
- 8010.3 - Procedures for Evidence Collection, Safeguarding and Disposal. This directive provides instructions to program investigators to use when collecting, safeguarding and disposing of evidence.
- 8010.4 - Report of Investigation. This directive provides instructions to program investigators on the style, format and procedures that they should follow when preparing a report of investigation.
- 8010.5 - Case Referral and Disposition. This directive describes the procedures and methodologies that program investigators should follow for determining actions on reports of investigations, including referral to the Office of the General Counsel and the Department of Justice for criminal, civil and administrative enforcement actions.
- 8010.2 - Detention and Seizure. This directive provides the procedures that program investigators should follow when detaining or preparing a recommendation to seize meat, poultry and egg products found in commerce.

All Directives are available on the FSIS website at www.fsis.usda.gov/Regulations_&_Policies/8000_Series-Compliance_Evaluation_&_Enforcement/index.asp.

S. Korea Cancels Suspension of U.S. Beef Imports

South Korea will resume beef trade with the United States after Washington has verified that recent beef shipments meet a trade agreement between the two nations, the country's Agriculture Ministry said on Friday. "We cancel

the suspension of quarantine inspections of imported U.S. beef as of today," the ministry said in a statement. However, it will keep banning beef from two plants owned by Cargill, Inc. and two owned by Tyson Foods, Inc., whose shipments violated the trade agreement and prompted the suspension. "They first have to suggest measures to prevent sending the wrong exports before resuming trade," the ministry said. S. Korea suspended U.S. beef trade early last week after finding Cargill sent 15.2 metric tons of beef containing two boxes filled with short bones, and Tyson erroneously shipped 51.2 metric tons of meat intended only for U.S. sales. Seoul sent back the beef and asked Washington to see whether any other beef for U.S. consumption had been exported to South Korea since mid-April, when the country received its first U.S. beef imports since lifting a 3-year-old ban. The USDA recently sent a letter to South Korea stating that a review of the nearly 50 loads of beef exported since April met the trade agreement, the ministry said. At present, Seoul allows imports of boneless U.S. beef from cattle less than 30 months old, while the U.S. has no restriction on age and meat cuts for domestic consumption. Some 227 metric tons of U.S. beef have been released in the S. Korean market, once the third-largest for U.S. beef, since April. The country has been expected to be ready by September to resume imports of U.S. beef with bones, while Washington has called on Seoul to ease import restrictions to ease the passage of a bilateral trade deal. (Reuters News, 7/7/07)

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
Walk-in Coolers/Freezers
Meat Plant Designs
Product Flow
Construction Drawings
Plant Renovations and Upgrades
Facility Review for HACCP
Emergency Repairs
Construction Supervision
Assessment of Plants/Operations for Sale or Division

Derald Hudson **Chad Kirby** **Wade Hudson**
713-882-9794 **936-672-2304** **936-537-0145**

Email: coldstorage@consolidated.net
Website: coldstorageusa.com



Changing and Growing: Meating the Next 50 Years!

Register now to attend our 51st Annual Convention and Suppliers' Showcase, July 18-21, 2007 at the scenic Hyatt Regency Lost Pines Resort in Bastrop, Texas! Registration information is available on our website at www.southwestmeat.org. Register and reserve your hotel room today!

Briefly . . .

FSIS Notice Updates Export Library: On June 7, FSIS issued Notice 34-07, providing the Export Library revisions for May 2007. The notice provides links to the pages of the Export Library for those countries that have made changes in their export requirements during the preceding month. Updates have been added for Azerbaijan, Cuba, Indonesia, People's Republic of China, Peru, Republic of Korea, Russia, and Sri Lanka. Complete information can be found at www.fsis.usda.gov/Regulations_&_Policies/Export_Information/index.asp.

FSIS to Hold Regulatory Education Session in North Carolina: FSIS will hold a regulatory education session on June 12 in North Carolina for the owners and operators of small and very small plants. The session will cover regulatory walk-through of sanitation performance standard regulations and food defense and will be held at the Holiday Inn Crabtree Valley Hotel, 4100 Glenwood Ave., in Raleigh, NC. 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.

Johanns Names ERS Director: Last week Agriculture Secretary Mike Johanns announced the selection of Katherine Smith as administrator of the department's Economic Research Service. Smith will oversee the agency's program of economic and social science research and analysis. "Kitty Smith has demonstrated outstanding leadership abilities as acting administrator, associate administrator, and in other key management positions at ERS," said Johanns in announcing the selection. "I look forward to working with her as the agency administrator." Smith recently served as acting administrator of ERS and has directed the agency's Market and Trade Economics Division and its Resource Economics Division.

USDA Plans to Issue New Minimum Risk Rule Soon: The U.S. may be ready to lift a restriction on Canadian cattle imports that would allow older animals across the border as early as late summer or possibly early fall. In a news conference Friday at the World Pork Expo, USDA Under Secretary for Marketing and Regulatory Programs Bruce Knight said that USDA will plans to issue a final rule, the so-called "minimal risk II rule," allowing older Canadian cattle into the U.S. within the next couple of months. The U.S. banned all Canadian cattle about four years ago after Canada reported finding its first domestic-born case of BSE.

Welcome, New Member!

SMA is proud to introduce our newest member:

Hormel Foods Corporation

One Hormel Place • Austin, MN 55912
Phone: 507-437-5456 • Fax: 507-434-6509

Bryan Farnsworth, Vice President - Quality Assurance

Services: Slaughterer, boner, processor, purveyor, renderer, portion control, canner, quick freeze
Product: Beef, pork, chicken, turkey • Federally inspected • 18,000+ employees • Export



International Print & Packaging

CUSTOM LABELS - PREPRINTED MEAT FILM -
PRODUCT HANG TAGS - SHRINK SLEEVE

Phone: (512) 515-6333
Toll Free: (866) 904-4477
Fax: (512) 778-5101

For more information, visit
www.ipp-corp.com