

# SMA InfoMeat

1957

Representing the Meat Industry for Over 50 Years

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## NACMPI Meeting Focuses on New Risk Based Inspection System

On February 5-6, 2008, the National Advisory Committee on Meat and Poultry Inspection (NACMPI) held its autumn/winter meeting in Washington DC. Attending were SMA President/CEO Joe Harris and SMA Board of Directors member Brian Covington of Keystone Foods, who both serve on the committee. The Food Safety and Inspection Service (FSIS) used the meeting to unveil its updated "current thinking" on modernizing inspection. The new system is named "Public Health Risk Based Inspection System (PHRBIS)" and has its roots in the old Risk Based Inspection System (RBI). This proposed system will apply to all inspected establishments, both slaughtering and processing alike. Although not expressly stated, it would appear that PHRBIS may be first implemented in poultry slaughter establishments, based on a "draft" implementation schedule. Notwithstanding the presentations and supporting materials, there was a lack of support by industry, consumer groups and inspection representatives for PHRBIS. FSIS will continue to develop PHRBIS, but it was clear from the NACMPI meeting that the agency has significant work ahead to gain support for the initiative. FSIS will permit public comments on PHRBIS, although no comment period was specified. In essence, the new system is designed to be data driven. Based on the inputs into the data system, known as the Public Health Information System (PHIS), FSIS can direct in-plant inspectors to focus on certain "vulnerable points," steps in an establishment's process where the greatest microbial contamination or growth would occur in absence of effective control. In addition, PHIS will direct "deployable resources" to establishments based on inputs into PHIS. This would include assignment of Enforcement, Investigation and Analysis Officers (EIAOs) to conduct Food Safety Assessments (FSA) and initiation of targeting sampling (Intensified Verification Testing)(IVT). PHRBIS is resource neutral, and does not call for any reduction in inspection personnel. Additionally, there will be no lessening of inspection at any establishments – the best an establishment can expect is the same level of inspection activities as it currently receives. For a detailed overview of the PHRBIS, the proposed timeline for development and implementation, and a ranking of non-compliance records (NR) based on public health significance, authored by SMA legal counsel, Olsson, Frank and Weeda, P.C., please email [phyllis@southwestmeat.org](mailto:phyllis@southwestmeat.org).

## FSIS Issues Notice on Sampling of *Salmonella* and *E. coli*

Last Thursday FSIS issued Notice 12-08, "Sampling of Low Production Volume Raw Ground Beef Establishments For *Salmonella* and *Escherichia coli* O157:H7," which provides direction to inspection program personnel on how to submit samples for *Salmonella* and *E. coli* O157:H7 testing for establishments producing low volumes of raw ground beef. The agency will begin random sampling and testing of the two pathogens at each establishment that produces less than 1000 pounds of raw ground beef products in a typical day's production. FSIS will not schedule the establishments sampled under this program in the regular *Salmonella* verification testing program (9 CFR 310.25(b)). This notice will be implemented no earlier than March 28. The Office of Food Defense and Emergency Response and the Office of Public Health Science will analyze *Salmonella* sample results for raw ground beef in low volume establishments for serotyping and subtyping results for all positive samples. For technical questions, contact the Policy Development Division at 800-233-3935. This notice is available online at [www.fsis.usda.gov/OPPDE/rdad/FSISNotices/12-08.pdf](http://www.fsis.usda.gov/OPPDE/rdad/FSISNotices/12-08.pdf).

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## Beef Checkoff Introduces New Veal Cuts

During the Veal Council Meeting at the 2008 Cattle Industry Annual Convention & Trade Show in Reno, Nevada last week, the Beef Checkoff introduced four new veal cuts designed for the casual theme segment of the foodservice industry to help increase veal demand nationwide. Utilizing data from The Beef Checkoff-funded Veal Optimization Study, the Beef Innovations Group (B.I.G.) provided technical support to the veal foodservice marketing as part of the industry Veal Go to Market Strategy. The four new cuts include: the Osso Bucco for Two, Double-Bone Veal Chop, Tuscan Style Veal Chop and Boneless Osso Bucco. "These four cuts more fully utilize the veal square cut chuck," said Mike Lemler, vice chairman of the Veal Council. "The new cuts also make it economically attractive for veal packers and processors to separate these muscles and add value for foodservice operators in the casual dining segment." Funded in 2007, the Veal Optimization Study already created five new cuts representing 20% of the veal square chuck cut. These cuts included the Veal Flat Iron, Veal Petite Tender, Veal Shoulder Tender, Veal Filet Tender and Boneless Shoulder Rib. Tom Houlton, veal industry veteran and member of the Veal Go to Market Strategy Team, explained, "These new veal cuts will be targeted to casual dining chains showing huge potential for increased sales in the foodservice channel in a partnership with veal packers and processors. "In the end, veal producers will benefit from the increased demand of the underutilized portion of the veal carcass," he concluded. For more information about veal, visit [www.vealstore.com](http://www.vealstore.com) or contact Dean H. Conklin, CAE at [dconklin@beef.org](mailto:dconklin@beef.org) or 303-850-3387.

## FSIS Offers Web Seminar on *E. coli* Policies

In continuing efforts for outreach to small and very small plants, FSIS sponsors a free monthly seminar series. The seminars cover a variety of technical topics concerning FSIS policies and new technologies of interest to industry. Due to the increased number of recalls and subsequent revisions to FSIS policies, the Agency has scheduled an additional seminar this month that will focus on FSIS policies related to *E. coli* O157:H7 in beef products. Dr. Kerri Harris of Texas A&M University and the International HACCP Alliance will conduct the seminar, which will be netconferenced on February 25 at 10 AM EST and at 6 PM EST. Dr. Harris helped standardize HACCP training programs, and helped develop the train-the-trainer course and the accreditation program for HACCP training providers. This educational seminar will review the new FSIS policies, including the FSIS checklist and FSIS' enhanced risk-based sampling and testing program for *E. coli* O157:H7 in raw ground beef. The seminar will be conducted via Net Meeting, using internet access for viewing the presentation and a phone line for the audio portion. Pre-registration is recommended but not required. Upon registration, a seminar representative will contact you with instructions on joining the event. To register online (valid email required), visit [www.fsis.usda.gov/News\\_&\\_Events/Reg\\_022508\\_Web\\_Seminar/index.asp](http://www.fsis.usda.gov/News_&_Events/Reg_022508_Web_Seminar/index.asp). Email questions to [netmeetingseminars@fsis.usda.gov](mailto:netmeetingseminars@fsis.usda.gov).

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### **Welcome, New Member!**

**SMA is proud to introduce  
our newest member:**



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Candace Jacobs, VP • Sharon Wood, Director,  
Food Safety • Derek Kirchner, Director Own Brand  
QA • Jon Adickes, Own Brand QA Technologist

*Grocery retailer*

**Does Your HACCP Plan Need An Update?  
Are You Ready for an FSIS EIAO 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, **March 27-28, 2008** at Texas A&M University.

This workshop will provide a review and evaluation of your company’s HACCP plan, with hands-on help to improve it. Workshop topics will include: flow chart review and evaluation, review and scientific support of hazard analysis, defending the selection of CCPs, supporting the selection of monitoring and verification frequencies, HACCP plan validation schemes, composing decision making documentation, and compiling supporting documentation. Registration information and course outline are available on our website.

**Sign up today!**

**POSITION AVAILABLE**

A poultry slaughter/processing facility in Gonzales, TX has an immediate opening for a **Plant Manager**.

Poultry experience desired and meat experience a must! Qualified candidates should have good organizational skills, the ability to maintain good customer relations, great personnel skills and be aggressive, forward thinking, and able to deal with USDA. Bilingual a plus!

**Interested parties may submit resume along with salary requirements to SMA via fax to: 979-846-8198 or by e-mail to: [info@southwestmeat.org](mailto:info@southwestmeat.org).**

**Briefly . . .**

FDA Announces Draft CPG on *Listeria*: The Food and Drug Administration (FDA) announced the availability of a draft Compliance Policy Guide (CPG) for control of *Listeria monocytogenes* in ready-to-eat (RTE) foods that support growth of the organism and RTE foods that do not support growth of the organism. For foods that do not support growth of *Lm*, FDA will revise its tolerance level from zero to 100 colony forming units per gram of food (cfu/g). The “zero tolerance” standard for those RTE foods that support the growth of the pathogen will remain the same. FDA published three draft documents in the February 7 *Federal Register*: a draft Compliance Policy Guide that provides guidance for FDA staff on the agency’s enforcement policy, draft Guidance for Industry on Control of *Lm* in Refrigerated or Frozen Ready-to-Eat Foods, and a Notice of a Public Meeting on March 28, 2008 to receive public comments on the proposed changes to the agency’s policy for *Lm* in ready-to-eat (RTE) foods that fall under the jurisdiction of FDA. The draft guidance is available at [www.fda.gov/OHRMS/DOCKETS/98fr/FDA-2008-D-0058-GDL.pdf](http://www.fda.gov/OHRMS/DOCKETS/98fr/FDA-2008-D-0058-GDL.pdf).

GIPSA: Swine Contractors Regulated Under P&S Act: In the February 8 *Federal Register*, USDA’s Grain Inspection, Packers and Stockyards Administration (GIPSA) published a proposed rule to add “swine contractors” to the list of regulated entities subject to specific regulations under the Packers and Stockyards Act (the P&S Act). The amended specific regulations would prohibit regulated entities from circulating misleading reports about market conditions or prices. GIPSA also proposes to amend regulations that address inspection of business records and facilities, information that regulated entities are required to share with USDA, and USDA’s responsibility to refrain from unauthorized disclosure of that information. The notice is available at <http://a257.g.akamaitech.net/7/257/2422/01jan20081800/edocket.access.gpo.gov/2008/pdf/E8-2376.pdf>.

FSIS Suspends Inspection at Hallmark Meat: On February 4, the Food Safety and Inspection Service (FSIS) suspended inspection at Hallmark/Westland Meat Packing Company based on the establishment’s clear violation of Federal regulations and the Humane Methods of Slaughter Act. This Notice of Suspension is a regulatory course of action available when FSIS finds egregious violations of humane handling regulations. At the time allegations were revealed on Jan. 30, the Hallmark/Westland Meat Packing Company voluntarily stopped operations on Feb. 1. The USDA suspension will remain in effect and the Hallmark/Westland Meat Packing Company will not be allowed to operate until written corrective actions are submitted and verified by FSIS to ensure that animals are humanely handled.

USDA Proposes Additional Entry Port for Mexican Cattle: USDA’s Animal and Plant Health Inspection Service (APHIS) recently proposed a rule to include an additional port in San Luis, Arizona for controlling the entry of cattle from Mexico. To protect American livestock, cattle from Mexico must be inspected individually at APHIS-approved facilities on the Mexican side of the border and be certified free of ticks. If ticks are found, the cattle must be dipped and held in quarantine for 10 to 14 days before being re-inspected. Under current APHIS regulations, tick-infested and exposed cattle from Mexico may only enter the United States through a single port in New Mexico (Santa Teresa) and six ports in Texas (Brownsville, Del Rio, Eagle Pass, Hidalgo, Laredo and Presidio). An estimated 68,000 cattle currently enter the United States through the New Mexico port and an estimated 500,000 cattle currently enter through the Texas ports. An additional 25,000 to 50,000 cattle would be expected to enter through the port in Arizona.