

# SMA InfoMeat

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## FSIS Reissues Directive on Agency Access to Testing Data

Last Thursday, FSIS issued revised Directive 5,000.2, "Review of Establishment Testing Data by Inspection Program Personnel." This Directive was revised: (1) to provide additional instruction on how inspectors are to review establishment testing data and (2) to prescribe how inspectors should document the weekly review of testing data. Interestingly, the title of the Directive itself was changed to add the word "testing" to emphasize the agency's interest in these records. This directive does not address Sanitation Standard Operating Procedures (Sanitation SOPs) records verification. All instructions related to verification of Sanitation SOP records are addressed in FSIS Directive 5000.1, "Chapter I: Verifying an Establishment's Food Safety System." This document does cancel Directive 5000.2: "Review of Establishment Data by Inspection Program Personnel," dated March 3, 2004. In short, this Directive states that FSIS has access to HACCP testing records, but not all testing records. The Directive is available online at [www.fsis.usda.gov/OPPDE/rdad/FSISDirectives/5000.2Rev1.pdf](http://www.fsis.usda.gov/OPPDE/rdad/FSISDirectives/5000.2Rev1.pdf). For a detailed summary of the Directive and an assisting "Survival Plan" by SMA legal counsel Olsson, Frank and Weeda, P.C., email [phyllis@southwestmeat.org](mailto:phyllis@southwestmeat.org).

## FSIS Revises Detention and Seizure Directive

Last week, USDA's Food Safety and Inspection Service (FSIS) published Directive 8410.1, Revision 5, titled, "Detention and Seizure." This directive provides the procedures that FSIS program personnel are to follow when detaining or preparing a recommendation to seize, meat, poultry or processed egg products found in commerce when there is reason to believe that products are adulterated, misbranded or otherwise in violation of the Federal Meat Inspection Act, the Poultry Products Inspection Act or the Egg Products Inspection Act. This document cancels Directive 8410.1, Revision 4, Detention and Seizure dated September 4, 2007. This Directive has been re-issued in its entirety to incorporate instructions related to the In-Commerce System (ICS). The ICS is a new, web-based system that the Office of Program Evaluation, Enforcement and Review (OPEER), Office of Field Operations (OFO), and Office of International Affairs (OIA) will use to document and report compliance and enforcement activities. To view this Directive online, visit [www.fsis.usda.gov/OPPDE/rdad/FSISDirectives/8410.1Rev5.pdf](http://www.fsis.usda.gov/OPPDE/rdad/FSISDirectives/8410.1Rev5.pdf). For detailed summary of the Directive by SMA legal counsel Olsson, Frank and Weeda, P.C., email [phyllis@southwestmeat.org](mailto:phyllis@southwestmeat.org).



**Register now to attend our 52nd Annual Convention and Suppliers' Showcase, July 16-19, 2008 at the historic Camelback Inn in Scottsdale, AZ!**

**Registration information is available on our website at [www.southwestmeat.org](http://www.southwestmeat.org), or you may call the SMA office for details. Don't forget to make your hotel reservations early! Our room block expires Wednesday!**

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## FSIS Posts Latest Results for *E. coli* O157 on Raw Ground Beef

FSIS regularly samples raw beef from establishments and tests for the presence of *E. coli* O157:H7 at its laboratories. The table below reports year-to-date information for 2007 and 2008 for raw ground beef. Raw ground beef components will be added starting next week.

Results from Analysis of Raw Ground beef Samples for <i>E. coli</i> O157:H7						
Source	As of June 17, 2007			As of June 15, 2008		
	No. Analyzed	No. Positive	Percent Positive	No. Analyzed	No. Positive	Percent Positive
Federal Plants	5,409	8	0.15%	5,471	11	0.20%
Retail Stores	91	0	0.00%	202	0	0.00%

The number of *E. coli* O157:H7 positive results are higher as of June 15 this year than by the same week of 2007. There have been two changes this year that might have influenced these results. First, the laboratories are using a new enrichment broth. FSIS believes the new procedure allows for recovery of a greater number of pathogenic organisms in some samples; therefore, there may be some increase in the number of *E. coli* O157:H7-positive samples found by FSIS laboratories. For more information about this change, see the FSIS Constituent Update dated January 25. Second, using a risk-based algorithm, a larger proportion of samples are now collected at establishments considered to be at higher risk for *E. coli* O157:H7 contamination. FSIS will continue to monitor these results to assess whether the numbers continue to be elevated. Positive results are reported on FSIS' Web site at [www.fsis.usda.gov/Science/2008\\_Ecoli\\_Positive\\_Results/index.asp](http://www.fsis.usda.gov/Science/2008_Ecoli_Positive_Results/index.asp). FSIS will also begin summarizing laboratory test results for *E. coli* O157:H7 in the FSIS *Constituent Update*.

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## POSITION AVAILABLE

Hudson Sausage Company of Austin, Texas, a processor of smoked meats and wild game, is seeking a **General Manager**.

Individual must be hands-on with an understanding of:

- HACCP and USDA Inspection
- Leadership and employee morale
- Product yields, costing, and scheduling
- Continuous improvement
- Computer spreadsheet and word processing

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Qualified applicants should send resumes to **[bklein@gvvc.com](mailto:bklein@gvvc.com)** or fax to **512-445-6614**.

## Briefly . . .

FSIS Posts HIKE Scenario: FSIS has posted the second Humane Interactive Knowledge Exchange (HIKE) scenario on its website. This HIKE scenario addresses "Cattle Unloading: Slips and Falls." This HIKE scenario describes a hypothetical situation involving animals that slip and fall during unloading, and the process inspection

and facility personnel follow to make best practices decisions regarding the humane handling of animals. It also demonstrates to inspection personnel which reports to file and when to take regulatory control action (RCA). The HIKE is available at [www.fsis.usda.gov/FSIS\\_Employees/HIKE\\_02-08/index.asp](http://www.fsis.usda.gov/FSIS_Employees/HIKE_02-08/index.asp).

USTR: U.S. to Verify Beef Age for S. Korea: The United States will operate an age verification system for beef products exported to South Korea as an interim measure to allay South Koreans' concerns over BSE, the Office of U.S. Trade Representative (USTR) said Saturday. *Yonhap News* quoted USTR Susan Schwab as saying, "The USDA will set up a voluntary Quality System Assessment (QSA) program ... to verify that beef from participating plants will be from cattle less than 30 months of age." Hours earlier, South Korea announced in Seoul that it had agreed with the U.S. on the introduction of the QSA to ban imports of beef from older cattle considered more susceptible to BSE.

Owens Foods Announces Expansion: SMA member Owens Foods recently announced plans to expand its Sulphur Springs, Texas, food production plant to nearly double its current size and is expected to break ground today. The new construction will add an additional 50,000 square feet to the existing 52,777-square-foot facility. The plant currently serves as a sandwich production facility for Owens Foods and its parent company, Bob Evans Farms. "This expansion is essential to meeting the increasing demand by our customers for our popular convenience sandwich items, including our breakfast sandwiches, fully-cooked sausage and breakfast tacos," said Owens Foods Vice President of Operations, Phil Chapman. "We currently have product distribution in 49 states, and expect to ship 28 million pounds of product annually when we are at full capacity in this expanded facility." Chapman said that the company also expects to increase its work force. "We plan to hire 60 additional employees soon after opening, and another 60 as production expands in the new facility." He noted that the company purchased nine additional acres at the site, which will allow for further growth in the future.

CFIA to Investigate Horse Slaughter: The *Toronto Sun* reported that hidden-camera footage of horses being slaughtered at Saskatchewan's Natural Valley Farms will now be used in efforts to outlaw the practice in Canada. The Canadian Horse Defence Coalition (CHDC), which released the footage, says the images provide clear evidence of neglect, abuse and suffering during the handling and the slaughter of the animals. The Canadian Food Inspection Agency (CFIA) says it will investigate the allegations. Footage showed horses with apparent severe health problems in holding pens and horses being dragged out to be strung up to have their throats slit. The CHDC says the industry has existed in Canada for years but has escalated since the recent closure of all U.S. horse-slaughter plants.