

# SMA InfoMeat

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Representing the Meat Industry for Over 50 Years

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## FSIS Posts HIKE Scenario on Egregious Stunning

Last week, the Food Safety and Inspection Service (FSIS) posted HIKE Scenario 03-08 on its website. Hike 03-08: Egregious Electrical Stunning may be viewed at: [www.fsis.usda.gov/FSIS\\_Employees/HIKE\\_03-08/index.asp](http://www.fsis.usda.gov/FSIS_Employees/HIKE_03-08/index.asp). There were minimal changes to the final HIKE scenario from the draft HIKE. In summary, the HIKE describes a scenario at a very small plant of an establishment utilizing head-only electrical stunning on roaster pigs. The establishment "corners" moving animals and stuns them by placing tongs of the "V" shaped electrical stunner at the base of the ears in close proximity to the eyes. The IIC determines that the stunning apparatus was correctly applied and that the animals are rendered unconscious. However, two pigs regain consciousness during the bleeding process, and the IIC brings it to the attention of establishment personnel and management for immediate corrective action to be taken by re-stunning the pigs. The IIC takes a regulatory control action, based on 9 CFR § 500.2 (a)(4) and rejects the stunning area. Because the IIC determines the facts in this case constitute an egregious noncompliance, the establishment is also suspended in accordance with 9 CFR § 500.3(b). The establishment decides, as part of its corrective actions, to switch from electrical stunning to captive bolt stunning. The scenario concludes that it is the establishment's responsibility to train employees in the effective use of stunning devices and to monitor employee performance and ensure that stunning equipment is functioning properly. The effectiveness of the establishment's corrective actions as implemented, both immediate and long term, will be verified by FSIS through a verification plan.

## FSIS Reissues Several Directives

On June 27, USDA's Food Safety and Inspection Service (FSIS) re-issued the following Directives in their entirety to incorporate instructions to inspection program personnel related to the new In-Commerce System (ICS). At the same time, these Directives have also been reorganized, making them more "user-friendly."

These revised Directives may be viewed as follows:

- Directive 8010.1, Rev. 2, "Methodology for Conducting In-Commerce Surveillance Activities" - [www.fsis.usda.gov/OPPDE/rdad/FSISDirectives/8010.1Rev2.pdf](http://www.fsis.usda.gov/OPPDE/rdad/FSISDirectives/8010.1Rev2.pdf)
- Directive 8010.2, Rev. 2, "Investigative Methodology" - [www.fsis.usda.gov/OPPDE/rdad/FSISDirectives/8010.2Rev2.pdf](http://www.fsis.usda.gov/OPPDE/rdad/FSISDirectives/8010.2Rev2.pdf)
- Directive 8010.3, Rev. 2, "Procedures for Evidence Collection, Safeguarding and Disposal" - [www.fsis.usda.gov/OPPDE/rdad/FSISDirectives/8010.3Rev2.pdf](http://www.fsis.usda.gov/OPPDE/rdad/FSISDirectives/8010.3Rev2.pdf)
- Directive 8010.4, Rev. 2, "Report of Investigation" - [www.fsis.usda.gov/OPPDE/rdad/FSISDirectives/8010.4Rev2.pdf](http://www.fsis.usda.gov/OPPDE/rdad/FSISDirectives/8010.4Rev2.pdf)
- Directive 8010.5, Rev. 2, "Case Referral and Disposition" - [www.fsis.usda.gov/OPPDE/rdad/FSISDirectives/8010.5Rev2.pdf](http://www.fsis.usda.gov/OPPDE/rdad/FSISDirectives/8010.5Rev2.pdf)

### IMPORTANT NOTICE

We have extended the Convention registration deadline to avoid a late fee until July 6! There's still time to register for our 52nd Annual Convention & Suppliers' Showcase! Send yours in today!

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**FSIS Revises Directive on Verifying Food Safety Systems**

FSIS published Directive 5000.1 Revision 3, Verifying an Establishment's Food Safety System on June 24. The purpose of this directive is to provide comprehensive direction to consumer safety inspectors of how to verify an establishment's compliance with the pathogen reduction, sanitation and Hazard Analysis and Critical Control Point, or HACCP, regulations. This document cancels FSIS Directive 5000.1 Revision 2, Verifying An Establishment's Food Safety System dated July 18, 2006. This revision of the Directive puts a recommended time frame on the data to be reviewed of the last 90 days. Additionally, it provides an attachment addressing the use of microbial pathogen computer modeling in HACCP plans. To review this directive, visit [www.fsis.usda.gov/regulations\\_&\\_policies/5000\\_Series-Program\\_Services/index.asp](http://www.fsis.usda.gov/regulations_&_policies/5000_Series-Program_Services/index.asp).

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Camelback Inn  
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**Registration forms & information are available on our website at [www.southwestmeat.org](http://www.southwestmeat.org). Please make your hotel reservations now; call the Camelback Inn at 480-948-1700 or use the link on our website. Our room block has been extended to July 6!**

## Briefly . . .

**Pork Exports Increase 200%:** In the first four months of 2008 alone, the U.S. pork industry has already exported 1.389 billion lbs. of pork products to trading partners around the globe. That means that for every 3.3 lbs. of pork traded in the world, 1 lb. came from the United States. The U.S. Meat Export Federation (USMEF) attributes the significant export increase to U.S. pork's consistent taste and quality and decades of strong promotion. U.S. pork has set export records for 16 consecutive years. USMEF forecasts total 2008 pork exports at 3.34 billion lbs. – a 200% increase over exports in 1998. According to Erin Daley, USMEF manager of research and analysis, 3.34 billion lbs. could be conservative if exports continue at the current pace. Unprecedented volumes of pork exports to Japan, the China/Hong Kong region and Russia have resulted in record-breaking monthly volumes during 2008.

**Canada Confirms 13th Case of BSE:** The Canadian Food Inspection Agency (CFIA) reported that the animal infected with the 13th case of bovine spongiform encephalopathy (BSE) since 2003 was a 5-year-old Holstein from British Columbia. "The animal's age is consistent with previous Canadian cases," the CFIA said in a statement. "It also indicates that this animal was exposed to a very low amount of infective material, probably during its first year of life." The government disclosed the case on June 23. The carcass didn't enter the human food supply and posed no risk to the animal-feed system, the agency said. Previous cases in Canada have been found in animals between about 4 years and 16 years old.

**FSIS Updates *E. coli* Test Results:** This week's update on *E. coli* O157:H7 testing by FSIS has been expanded to include raw ground beef components from federal plants and from imports. Access the data table posted in this week's Constituent Update at [www.fsis.usda.gov/News\\_&\\_Events/Const\\_Update\\_062708/index.asp](http://www.fsis.usda.gov/News_&_Events/Const_Update_062708/index.asp). The available table reports year-to-date information for the current year and one year prior for raw ground beef and raw ground beef components. The number of samples analyzed for raw ground beef components is greater in 2008 than in 2007. Sampling and testing of raw ground beef components is a program that was initiated on March 19, 2007. The 2007 data reflects the first three months of this program while the 2008 data reflects nearly six months of testing. For more information about the program, see FSIS Notice 18-07, "Routine Sampling of Beef Manufacturing Trimmings Intended for Use in Raw Ground Beef."