

SMA InfoMeat

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Representing the Meat Industry for Over 50 Years

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FSIS Invites Comments on *E. coli* Compliance Guidelines

In mid-October, USDA's Food Safety and Inspection Service (FSIS) hosted a public meeting regarding the control of *E. coli* O157:H7. The principal topics addressed were: product sampling, labeling of tested product, and the agency's Draft Compliance Guidelines. FSIS invited stakeholder input about issues discussed at the meeting and comments were solicited through the Federal eRulemaking Portal at www.regulations.gov. SMA submitted comments last week on the Draft Compliance Guideline for Sampling Beef Trimmings for *Escherichia coli* O157:H7. Today is the deadline for comments, which must include docket number FSIS-2008-0035. Submissions may also be mailed to: Docket Clerk, U.S. Department of Agriculture, FSIS Docket Room, 1400 Independence Avenue, SW, Room 2534, Washington, DC 20250. The agency will review all comments before issuing a final guideline. For a copy of comments submitted by SMA, please email phyllis@southwestmeat.org. Other comments can be viewed via the FSIS website at www.fsis.usda.gov/Regulations_&_Policies/Compliance_Guides_Index/index.asp.

FSIS Issues Directives on Recalls, Foodborne Illness Investigations

Today, FSIS issued the following Directives regarding recalls and foodborne illness investigations:

- Directive 8080.1 - Recall of Meat and Poultry Products - Revision 5. This directive provides the terminology, responsibilities, and public notification procedures regarding the voluntary recall of FSIS-inspected meat and poultry products and cancels FSIS Directive 8080.1, Revision 4, dated 5/24/04. This directive is being reissued in its entirety to incorporate new procedures and to incorporate all changes to this directive previously issued through FSIS Change Transmittals. The Directive is available at www.fsis.usda.gov/OPPDE/rdad/FSISDirectives/8080.1Rev5.pdf.
- Directive 8080.3 - Foodborne Illness Investigations. This directive instructs personnel from the FSIS Office of Public Health Science (OPHS) on the procedures they are to follow when investigating foodborne illnesses potentially associated with FSIS-regulated meat, poultry, or processed egg products. It also instructs personnel from the Office of Program Evaluation, and Enforcement Review (OPEER), the Office of Field Operations (OFO), and the Office of International Affairs (OIA) on the actions they are to take when assisting with an FSIS foodborne illness investigation. This directive supplements, but is not intended to conflict with, procedures of the Consumer Complaint Monitoring System (CCMS) as specified in FSIS Directive 5610.1. The Directive is available at www.fsis.usda.gov/OPPDE/rdad/FSISDirectives/8080.3.pdf.

Register for the 2009 Processed Meats Clinic, January 6-8 at TAMU!

Are you interested in troubleshooting a processed meat product you currently manufacture? Perhaps you've been considering development of a new product, such as an uncured, no-nitrate/nitrite-added meat product? Do it at the 2009 Processed Meats Clinic, January 6-8, 2009, at Texas A&M University! Hosted by SMA, TAMU's Meat Science Section, and Texas A&M System AgriLife Extension, this hands-on workshop will provide training and expert demonstrations in meat processing and product development. Registration information is available on pages 4-5, on the SMA website or by contacting the SMA office.

Sign up today! Registration is limited!

S O U T H W E S T M E A T A S S O C I A T I O N
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R-CALF Files Suit to Block JBS Acquisition of National Beef

Ranchers-Cattlemen Action Legal Fund United Stockgrowers of America (R-CALF USA) and the Organization for Competitive Markets (OCM) filed a lawsuit in an Illinois U.S. District Court last Thursday in order to block JBS's acquisition of National Beef Packing Co. The U.S. Department of Justice, along with 17 state attorneys general also filed litigation against JBS in this matter last month. The government's lawsuit focuses primarily on the impacts on fat cattle and consumers. The R-CALF/OCM lawsuit further addresses the impacts on feeders and other cattle, explaining how packers use captive supplies to leverage down prices and how this negatively impacts the price for all classes of cattle. The suit claims that the effects of the merger are even more significant because of the Five Rivers Ranch Cattle Feeding (Five Rivers) operations and the U.S. Premium Beef feeding arrangements that are included in the merger. "We believe our involvement will assist the government's case because we can fully represent the views and competitive concerns of farmers, ranchers and feeders who are most affected by this merger," said R-CALF USA CEO Bill Bullard.

FSIS Issues Directive on Pre-op Sanitation Verification

Today the Food Safety and Inspection Service issued Directive 5000.4 - Performing the Review Portion of 01B02 (Pre-Operational Sanitation Verification) in Raw and Ready-to-Eat Product Processing Operations. This directive provides instruction to inspection program personnel (IPP) regarding how to perform the Review portion of PBIS Procedure 01B02 pre-operational (pre-op) sanitation verification in establishments that process meat and poultry carcasses and parts. FSIS personnel are to focus their inspection efforts on those processing areas and equipment that present the highest risk of becoming insanitary or of being the site, or causing, product contamination. This directive provides instructions regarding how to select equipment and areas to inspect, and how to determine to what extent (i.e. how in depth) to perform pre-op verification. The instructions do not apply to IPP in slaughter areas. The Directive is available at www.fsis.usda.gov/OPPDE/rdad/FSISDirectives/5000.4.pdf. FSIS also revised FSIS Directive 5500.2 - Significant Incident Response. This directive renames the Non Routine Incident Management System (NRIMS) to FSIS Incident Management System (FIMS) and outlines the procedures that the Emergency Management Committee (EMC) is to follow while managing significant incidents that may adversely impact food security and public health. Access it at www.fsis.usda.gov/OPPDE/rdad/FSISDirectives/5500.2Rev3.pdf.



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POSITIONS AVAILABLE

Innovators of Marinated Menu Items

National Steak and Poultry, a 27 year old, privately held company producing marinated beef and poultry menu items for national restaurant chains, has immediate openings at our facility in Owasso, OK.

Food Technologist – 1st Shift
Creates marinade formulas and processing procedures as requested by R&D manager. Creates and implements production specifications. Coordinate and manages production of new products. Knowledge of regulations, codes, principles and methods related to USDA labeling. BS in Food Science, Animal Science, Chemistry or related field preferred: One to two years of industry experience or combination of education and related experience.

Food Safety Manager – 1st Shift
Performs microbiological sampling and release of products; assist with the HACCP plan; assist with the yearly review of all quality programs as well as any internal auditing. Strong working knowledge of Quality Systems including HACCP, SPC, GMP and SSOP's necessary. BS degree or equivalent experience and or training.

Production Manager – 2nd Shift
Monitor and assist all production line supervisors to improve yield and make recommendations; work with the Human Resource department to assist in staffing needs of production operation; write daily raw production schedules; collaborate the Research and Development to test and introduce new products. BS degree or equivalent experience and or training.

Applicants must be a minimum of 18 years old and must meet employment eligibility requirements. Medical, dental and bonus plans available. Interested parties may apply in person Monday - Friday, from 8AM - 4 PM or submit resume by mail or fax to:
**National Steak and Poultry, Attn: HR, 301 E. Fifth Ave.,
Owasso, OK 74055 Fax: 918-272-8695. EOE M/F/D/V**



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ERS Report Examines Farm Bill

The USDA's Economic Research Service published an article on how the 2008 Farm Act will be implemented. "The Food, Conservation, and Energy Act of 2008 (Farm Act), enacted into law in June 2008, will govern the bulk of Federal agriculture and related programs for the next 5 years," the report states. "The Act's 15 titles include administrative and funding authorities for programs that cover income and commodity price support, farm credit, risk management, conservation, export promotion, international food assistance and agricultural development, domestic nutritional assistance (including food stamps), rural development, agriculture and food sector research, accessibility and sustainability of forests, agricultural and rural renewable energy sources, and beginning and socially disadvantaged farmers and ranchers." The article also states that more than "two-thirds of Farm Act-related spending will not go to farmers in fiscal years 2008–17, but to food and nutrition programs to help low-income Americans purchase food, and provide food to programs for children and the elderly. Less than a third of the funding will benefit farmers through commodity programs, crop insurance, and conservation programs. The remainder (1%) goes to all of the other programs, such as trade promotion, farm credit, research, and energy programs. Some USDA programs are also funded in part by annual appropriations and other legislation." To read the complete article, go to www.ers.usda.gov/AmberWaves/November08/DataFeature/.

Briefly . . .

Ben E. Keith Buys Winn Meat Co.: Ben E. Keith Foods, an institutional food service supplier, has acquired SMA member Winn Meat Co. of Dallas, Texas. Ben E. Keith will combine Winn Meat Co. with its Markon Cooperative produce and Admiral of the Fleet seafood businesses to create a full-service food service supply operation. Fort Worth-based Ben E. Keith's President, Mike Roach, said the acquisition allows the company to "combine ordering and deliveries to reduce our customers' time and labor in both purchasing and receiving, a boon in today's economy." Todd Winn, co-owner of Winn Meat Co., and Walter Wilkerson, also a co-owner, will remain with the new division. "We've been strategic partners of Ben E. Keith's for many years now, helping us to make it more economically efficient for our customers to receive great protein products, regardless of where they are in the Southwest and beyond," said Winn.

USDA Releases 2007 U.S. Animal Health Report: USDA's Animal and Plant Health Inspection Service (APHIS) released the 2007 U.S. Animal Health Report, which provides a national overview of domestic animal health in the United States. The report addresses the many components of the U.S. animal health infrastructure; approaches to animal disease surveillance, control and eradication; animal population demographics; and new initiatives. In addition, the report describes significant epidemiologic events that occurred in 2007. The 2007 report includes a chapter devoted to a number of strategic areas specific to the veterinary services mission, including emergency planning and preparedness; avian influenza surveillance; aquatic health; national animal identification; and comprehensive, integrated animal-health surveillance. New to the report this year is a chapter on animal-health diagnostics and veterinary biologics. The report is available on the APHIS website at: www.aphis.usda.gov/publications/.

Taiwan Stands Firm on Beef Import Restrictions: The Taiwan Department of Health (DOH) reiterated Friday that existing restrictions on U.S. beef imports will remain in place, despite a recent U.S. call for the country to fully open its market. DOH Minister Yeh Ching-chuan told the press that the DOH has no plans to review the restrictions, which ban the entry of all U.S. beef products except for boneless beef from cattle under 30 months old. Taiwan banned U.S. beef in early 2004 and again in June 2005 after separate cases of BSE were confirmed in U.S.-raised cattle, but later allowed in boneless beef from young cattle when it was determined such meat would not pose a health risk.

2009 Processed Meats Clinic

January 6-8, 2009

Rosenthal Meat Science & Technology Center
Texas A&M University
College Station, Texas



Sponsored by:



Meat Science Program
Department of Animal Science



Course Agenda (tentative)

Day One - Tuesday, January 6

- 9:00 a.m. Bus departs hotel for Rosenthal Meat Science Center
- 9:30 a.m. Welcome / Course Objectives
- 9:45 a.m. Basic Meat Science Principles - Osburn
- 10:30 a.m. Improving Product Safety and Quality - Non-Meat Ingredients - Osburn
- 11:00 a.m. Improving Product Functionality - Phosphates
- 11:30 a.m. Improving Product Safety - Antimicrobials
- 12:00 p.m. Lunch
- 12:45 p.m. Calculation of Restricted Ingredients - Osburn
- 1:30 p.m. Current & Alternative Processed Meat Technology - Jeff Sindelar, *Univ. of Wisconsin - Madison*
- 2:30 p.m. Improving Product Safety and Quality - Thermal Processing
- 3:00 p.m. Break - Class Picture
- 3:15 p.m. Principles of Product Development - Osburn
- 4:00 p.m. Student Product Planning Session I - Product Formulation and Processing
- 5:00 p.m. Technical Q&A Session - Wrap up
- 5:30 p.m. Turn in Product Development Worksheets
- 5:45 p.m. Bus departs for hotel

Day Two - Wednesday, January 7

- 7:30 a.m. Bus departs hotel for Rosenthal Meat Science Center
- 8:00 a.m. Artificial and Natural Casings/Nettings; Stuffing and Linking Demonstration
- 9:00 a.m. Application of Natural and Liquid Smoke
- 9:45 a.m. Break
- 10:00 a.m. Ensuring Product Consistency/Quality Control - Osburn
- 10:30 a.m. Improving Product Safety and Quality - Packaging
- 12:00 p.m. Lunch
- 1:00 p.m. Student Product Manufacture
- 4:00 p.m. Technical Q&A Session - Wrap up
- 4:30 p.m. Turn in Product Development Worksheets
- 4:45 p.m. Bus departs for hotel
- 6:30 p.m. Bus departs hotel for The Veranda
- 7:00 p.m. Supplier's Night Social - The Veranda
- 8:30 p.m. Bus departs The Veranda for hotel

Day Three - Thursday, January 8

- 7:30 a.m. Bus departs hotel for Rosenthal Meat Science Center
- 8:00 a.m. Regulatory Issues Update - Joe Harris, President/CEO, SMA
- 9:00 a.m. Student Team Project Evaluations & Team Reports I
- 9:45 a.m. Break
- 10:00 a.m. Student Team Project Evaluations & Team Reports II
- 10:45 a.m. Course Evaluations
- 11:15 a.m. Graduation/Closing Comments
- 12:00 p.m. Adjourn

2009 Processed Meats Clinic

Course Objectives

- In this course the participant will learn:
- The properties and functional characteristics of raw (meat) and non-meat ingredients
 - The basics of processed meat product development with an emphasis on "uncured" or "no nitrite added" products
 - How to formulate and determine the costs of making processed meat products
 - To apply the principles of product development in making a processed meat product

What Participants Receive

- Two lunches and refreshments during breaks
- Lecture and laboratory materials
- Course CD
- Ground transportation to and from the course hotel and Texas A&M University

Important Information

- The Processed Meats Clinic is limited to 40 participants
- Please dress casually and comfortably, but bring warm clothes for laboratory portions of the course, as the group will be working in an environment less than 50°F

Registration Information

The minimum number of participants for the course to make is 25. If the course is not filled two weeks prior to the start date, the course will be cancelled.

Registration Fee: \$595.00

Early Bird Fee: \$495.00**

**Received by 12/01/08

November 17, 2008/ InfoMeat

Registration Form

Name: _____
 2nd Person: _____
 3rd Person: _____
 Company: _____
 Address: _____
 City: _____ State: _____ Zip: _____
 Phone: _____ Fax: _____
 Email: _____

Registration fee per person:

- \$595.00
 \$495.00 **Early Bird Fee - register by 12/1/08

Payment Information: (check one)

Check: Check # _____ Amount: _____
 (payable to SMA)

Charge: * VISA MC DISC AMEX

Cardholder Name: _____

Card #: _____

V Code: _____ Exp. Date: _____

Billing Address: _____

Billing Zip Code: _____

*NOTE: All credit card transactions will be assessed a 3.5% processing fee

Signature: _____

Remit form and payment to:

Southwest Meat Association
 4103 S Texas Ave, Ste. 101
 Bryan, TX 77802
 Fax: 979-846-8198

For workshop info, contact:

Wes Osburn
 TAMU Department of Animal Science
 Phone: 979-845-3935
 Fax: 979-845-9454
 Email: osburnw@tamu.edu

Cancellations:

Requests received by 1/2/09 will be refunded 50% of registration fee. Refunds will not be issued after 1/2/09.

Registration Form continued

To help us meet your needs, please answer the following questions: (check one)

- I am interested in troubleshooting a product we currently manufacture
 I am interested in developing a new product

Please rank the top three (3) products you would like to troubleshoot or develop: (1 is highest priority)

- Uncured/no nitrite added _____ (ex ham)
 Ham
 Bacon
 Jerky
 Fresh sausage
 Emulsified sausage
 Restructured/chopped/formed
 Cooked/smoked sausage
 Fresh ground beef/pork
 Marinated/enhanced fresh product
 Semi-dry/dry fermented sausage
 Smoked (BBQ) meats
 Other _____

Please provide a product description of your number one product you wish to troubleshoot/develop:

Hotel Information

Hampton Inn
 320 South Texas Ave.
 College Station, Texas 77840
 979-846-0184

Room Rate: \$84.00 plus tax, single/double

Ask for the **Southwest Meat Association** block.

Room reservations must be made 14 days prior to the first day of the course!

Free hot breakfast bar, free wireless high-speed internet, and free airport shuttle bus service.