

SMA InfoMeat

1957

Representing the Meat Industry for Over 50 Years

2008

October 20, 2008
Volume 36, Issue 3

Email: phyllis@southwestmeat.org
www.southwestmeat.org

Edited by Phyllis Zimmerman

FSIS Invites Stakeholder Input on *E. coli* O157:H7 Issues

Last week, 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. The agenda and PowerPoint presentations are available on the agency's web site at: www.fsis.usda.gov/News_&_Events/Agenda_Ecoli_101408/index.asp and a transcript of the meeting will soon be available. FSIS invites stakeholder input about issues discussed at the meeting. Comments may be submitted through the Federal eRulemaking Portal at www.regulations.gov. All submissions must be received by November 17 and 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. Once the agency reviews the comments and issues a final guideline, it will provide instruction to FSIS personnel that the guideline is not a regulation, merely a framework for FSIS personnel to use in assessing the adequacy of the HACCP plan. For a brief summary of the meeting by SMA legal counsel Olsson, Frank & Weeda, P.C., please email phyllis@southwestmeat.org.

FSIS Issues Draft Guidance for N-60 *E. coli* Testing Claims

FSIS has issued a draft guidance to the industry on the use of labels bearing an FSIS-approved N-60 *E. coli* O157:H7 testing claim. Such special label claims are voluntary. An establishment may use such claims when it demonstrates such *E. coli* O157:H7 testing claims are truthful and not misleading. FSIS needs to approve such claims before the establishment can use them on labeling. FSIS allows the use of labels that contain special claims (e.g. instructional and disclaimer statements for *E. coli* O157:H7) under certain conditions. In order to provide receiving establishments, particularly small and very small plants, with information about the HACCP system and testing done at the supplier establishment, the Labeling and Program Delivery Division (LPDD) has developed a N-60 testing claim guidance. This labeling claim is intended to provide the receiving establishment with this information in lieu of Certificates of Analysis (COAs) that may not properly transfer with product through distributors. This claim asserts that the raw beef component has been produced under an integrated control program between the slaughter/dressing operation and the trim production operation and tested for the presence of *E. coli* O157:H7 using a particular sample method. Labels bearing this claim would not be approved for products sold at retail or directly to consumers. FSIS is providing these draft compliance guides for review and comment. All stakeholders may submit comments to: FSISGuidanceDocumentComments@fsis.usda.gov on or before November 17, 2008.

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 TAMU Department of Animal Science, **November 6-7, 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 & evaluation, review and scientific support of hazard analysis, defending the selection of CCPs, supporting monitoring and verification frequencies, HACCP plan validation schemes, compiling decision making & supporting documentation. Registration information and course outline are available on our website.

Sign up today!

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

WTO Report Vindicates U.S., Canada in EU Beef Dispute

Last Wednesday, the World Trade Organization (WTO) Appellate Panel issued reports concluding that the United States and Canada did not violate WTO obligations by maintaining additional duties on certain EU products after the EU claimed compliance by amending its ban on beef from animals treated with growth-promoting hormones. Reacting to the decision, U.S. Trade Representative (USTR) Susan Schwab said she was very pleased with the conclusion. The dispute over the EU ban on beef from animals administered certain growth promoting hormones dates back to 1996 and is one of the longest-standing disputes in the history of the WTO. In 1999, after the United States had successfully challenged the ban in front of a WTO panel and the Appellate Body, the U.S. obtained authorization from the WTO to suspend concessions and impose additional duties on certain EU products. Those duties are intended to restore the balance of trade concessions under the WTO and to induce compliance by the EU with the WTO's rulings and recommendations in the original EC – Hormones dispute. The EU amended its ban in 2003, claiming that it now complied with WTO requirements, and challenged the continued application of additional duties by the U.S. In light of this new report, there is no need to remove those duties, according to the USTR.

Experts Question Effectiveness of Japan's BSE Testing

Overreliance on meaningless testing and a lack of focus on documenting the effectiveness of steps that are making significant inroads against bovine spongiform encephalopathy (BSE) are hindering the world's access to protein, driving up food costs and harming local economies as well as the U.S. beef industry. These were key findings presented by a leading global expert on BSE at a conference hosted by the U.S. Meat Export Federation (USMEF) in Tokyo last week. Dr. Ulrich Kihm, former chief veterinary officer of Switzerland with extensive experience in the research and analysis of infectious animal diseases, was a featured speaker, along with Dr. Masahiko Ariji, a researcher for the AMITA Institute for Sustainable Economics, and a panel of Japanese journalists and health industry experts. Speaking to an audience of more than 80 Japanese government officials, meat industry representatives, media and opinion leaders, Kihm said that Japan's insistence on testing 100% of cattle for BSE, regardless of age, has been ineffective and that the youngest documented case of BSE was 34 months of age. He noted that the effectiveness of removal of specified risk materials and bans on the use of meat and bone meal in livestock feed have more dramatically reduced the incidence of BSE and the risk of vCJD (variant Creutzfeldt-Jakob disease). (www.usmef.org)



STAHLMAN GROUP

A BARRY-WEHMILLER DESIGN GROUP COMPANY

Charles Buescher, AIA, LEED, Director

David Wittliff, P.E., Director, Project Development

16200 Addison Road, Suite 190, Addison, TX 75001

Ph (972) 733-4420 • Fax (972) 733-7277 • www.stahlmangroup.com

Stahlman Group Offers Clients a Comprehensive Range of Facility Services with all Design and Construction Responsibilities Handled In-house

Services Also Include:

- Refrigeration
- Packaging
- Process
- Wastewater Treatment
- Utility Infrastructure
- Construction
- Commissioning and Startup



POSITION AVAILABLE

Bobby Cox Companies, Inc. has an immediate opening for a full time **Quality Assurance/Food Safety Specialist** in Odessa/Midland, TX.

The QA position will also work with the 47 restaurants that we own. You have a unique opportunity to make a significant impact on the QA system and move these concepts to a new level. Competitive salary and full benefits package including 401k, paid vacation, education assistance program and credit union membership available. BS Degree in Food Science, Meat Science, Biology, or Nutrition. Required. Basic Understanding of HACCP, GMP, Microbiology/Lab Practices Required. QA experience preferred.

**Contact: Susan Belmore, Corporate Recruiter
Phone: (432) 563-5233, Fax (432) 563-5236**

Mark Your Calendars

- Nov 3 SMA Board of Directors Meeting - San Antonio, TX
- Nov 6-7 Beyond Basics: HACCP Plan Improvement Workshop - Texas A&M University, College Station, TX
- Dec 9-11 Developing and Implementing HACCP Plans for the Meat Industry - Texas A&M University, College Station, TX

InfoMeat will not be published next Monday. Look for our next issue on Tuesday, October 28!



QSI
QUALITY • SERVICE • INTEGRITY®
 A Member of the Vincit Group
 "Your Brand Protection Specialists"™

Contract Sanitation Services
Custom Blended Chemistries
Automated Sanitation Equipment
QSI Guarantee

800-321-1412 or info@vincitgroup.com
www.vincitgroup.com
 412 Georgia Avenue, Suite 300B
 Chattanooga, Tennessee 37403

FDA Plans Office in China

The Food and Drug Administration (FDA) will establish its first office in China before year's end as part of a broader plan to assure the safety of imports. Last Thursday, FDA Commissioner Andrew von Eschenbach laid out a plan to place more than 60 food and drug regulators worldwide over the next year, with a particular focus on India, Latin America and the Middle East. After opening its initial office in Beijing, FDA expects to post eight U.S. staffers in China next year, with outposts in Shanghai and Guangzhou. They also plan to send 10 employees to India. Permanent outposts mark a break from the agency's current practice of sending inspectors abroad on individual assignments. "We are sending a very clear message to producers: if you want to have access to our market you need to make products that meet our standards of quality," said Health and Human Services Secretary Michael Leavitt. FDA officials said the plan would cost about \$30 million in its first year, primarily for offices and personnel. While several dozen staffers could not possibly visit thousands of plants around the world, FDA hopes manufacturers will voluntarily pay for independent inspections to verify that their plants meet U.S. standards. The U.S. would reward the practice by giving expedited entry to imports that have been independently inspected, while stepping up scrutiny of those that haven't. Currently, FDA does not have the authority to accredit third-party inspectors and would have to get Congressional approval to do so.

Briefly . . .

FSIS Opens Comment Period to Discuss Animal Raising Claims: FSIS and USDA's Agricultural Marketing Service (AMS) hosted a public meeting on October 14 to discuss and review its policies on the use of animal raising claims in the labeling of meat and poultry products. FSIS and AMS encourage public input to evaluate its policies on claims related to the use of antibiotics in poultry and on animal raising claims. All submissions must be received by November 14 and must include docket number FSIS-2008-0026. Comments may be submitted through the Federal eRulemaking Portal at www.regulations.gov or may be mailed to: Docket Clerk, U.S. Department of Agriculture, FSIS Docket Room, 1400 Independence Avenue, SW, Room 2534, Washington, DC 20250. A transcript of this meeting will be available on FSIS' website at www.fsis.usda.gov/News_&_Events/meetings_&_events/index.asp.

USDA Study Confirms Link Between Ethanol By-product, *E. coli*: In an *E. coli* O157:H7 study conducted at USDA's meat research center at Clay Center, NE, USDA researcher Jim Wells said his team tested the feces of 600 steers that were half fed corn, and half ate feed containing 40% distiller's grain. Wells said the steers fed the distiller's grain ration had more of the harmful *E. coli* O157:H7 in their digestive tracts. Wells said the study found the pathogen in almost 15% of the samples from the distiller's grain group, compared to only 1.5% in the corn-fed group. The USDA findings are in line with several other university studies which show a link between distiller's grain and an increased occurrence of *E. coli* O157:H7.

***E. coli* O157:H7 Vaccine Efficacy Reinforced by Published Study:** Bioniche Life Sciences Inc., a research-based, technology-driven Canadian biopharmaceutical company, announced that the results of a large-scale commercial beef feedlot study with the company's *E. coli* O157 vaccine have been published in *Foodborne Pathogens and Disease*, a peer-reviewed scientific journal. The article is entitled, "A Two-Dose Regimen of a Vaccine Against *Escherichia coli* O157:H7 Type III Secreted Proteins Reduced Environmental Transmission of the Agent in a Large-Scale Commercial Beef Feedlot Clinical Trial." The clinical vaccine trial of commercially-fed cattle tested the effect of a two-dose regimen of a vaccine product against type III secreted proteins of enterohemorrhagic *E. coli* O157:H7 on the probability of detecting the organism on environmental sampling devices. The vaccine prevents the bacteria from attaching to the intestines of vaccinated cattle, thereby reducing their reproduction within the animal, and reducing the amount of bacteria shed.