

# SMA InfoMeat

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## FSIS Issues New Notices and Directives

FSIS publishes directives and notices to enable the agency to carry out its mission of protecting public health. Notices can be viewed on the FSIS website at [www.fsis.usda.gov/Regulations\\_&\\_Policies/FSIS\\_Notices\\_Index/index.asp](http://www.fsis.usda.gov/Regulations_&_Policies/FSIS_Notices_Index/index.asp). Last week, FSIS issued:

- Notice 78-06 - Export Library Revisions for October 2006. This notice informs inspection program personnel of changes that countries made to export requirements within the month of October.
- Notice 79-06 - Clarification Regarding Appropriate Use of the Content of FSIS Workforce Training Materials in Relation to Policy and Validation. This notice clarifies the appropriate use of FSIS workforce training material.
- Notice 80-06 - Notice of Availability for Various Questions. This notice provides answers to five commonly asked questions about hazard analysis and critical control point.
- Notice 81-06 - Clarification of Re-inspection Procedures for Product Presented for Export at Official Establishments. This notice clarifies re-inspection procedures that inspection program personnel should employ in official establishments before issuing export certificates.

Within the next month, FSIS expects to issue the following directives and notices:

### Directives

- 5500.4 - Products Intentionally Adulterated with Threat Agents. This directive instructs FSIS inspection program personnel how to verify that establishments properly address and control intentionally adulterated product.
- 10,000.1 - Policy on Use of Results from Non-FSIS Laboratories. This notice describes the decision making process that FSIS uses when determining whether it is appropriate to rely on results from a non-FSIS laboratory.

### Notices (Numbers are assigned as notices are issued)

- Documentation of a Regulatory Noncompliance Related to Specified Risk Material. This notice clarifies how inspection program personnel are to document regulatory non-compliance related to specified risk materials on non-compliance reports.
- Performance Based Inspection System (PBIS) Version 5.1.6. This notice provides instructions for changes to PBIS and provides new instructions related to surveys and profile extensions.
- Availability of Electronic Web-Based Form 10,240-1. This notice provides instructions for using the electronic Form 10,240-1 - Production Information on Post-Lethality Exposed Ready-to-Eat Products

## Register for the 2007 Processed Meats Clinic, January 9-11

Hosted by the Southwest Meat Association, TAMU's Meat Science Section, and Texas Cooperative Extension, this three-day workshop at Texas A&M University provides hands-on training and demonstrations in meat processing and product development. Through lecture and laboratory instruction, attendees will learn the properties and functional characteristics of raw meat and non-meat ingredients, the basics of processed meat product development and how to apply them, and how to formulate and determine the costs of making processed meat products. The course is limited to **40** participants, so register early! Registration forms and a tentative agenda are available on the SMA website at [www.southwestmeat.org](http://www.southwestmeat.org). For more information, contact Dr. Wes Osburn at 979-845-3935 or call the SMA office. **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**

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## **FSIS to Co-Chair Risk Analysis Symposium**

FSIS will co-chair a symposium with the Centers for Disease Control and Prevention during the 2006 Society for Risk Analysis (SRA) annual meeting. The theme of the meeting is "Risk Analysis in a Dynamic World: Making a Difference." The symposium will focus on modeling the attribution of foodborne illness in the United States and adaptation of a model for attributing human Salmonellosis to consumption of meat, poultry and eggs in the United States. The SRA annual meeting brings together nearly 1,000 international scientists and practitioners from a wide range of disciplines who share an interest in risk analysis. The annual meeting will feature several plenary sessions focused on the theme of making a difference and the role of risk analysis in a dynamic world. It will also consist of technical sessions in the form of oral presentations, posters and poster-platforms. The SRA meeting will be held from December 3 - 6, at the Renaissance Harborplace Hotel, 202 East Pratt Street, Baltimore, MD 21202. For more information about the symposium, visit <http://birenheide.com/sra/2006AM/program/single-session.php3?sessid=M3-E>.

## **South Korea Battles New Outbreak of Bird Flu**

According to news reports, South Korea will cull over half a million fowl in an attempt to prevent the spread of the deadly H5N1 strain of avian influenza (AI), having already killed 150,000 chickens near farms where the virus was first discovered. Last week South Korea's Agriculture Ministry confirmed the country's first outbreak of the H5N1 strain in about three years, saying the strain had been found at two poultry farms near Iksan, about 105 miles south of Seoul. "We will expand the radius of areas for culling bird flu-infected poultry farms ... in order to make sure the outbreak does not spread," the Agriculture Ministry said in a statement. For the present, the ministry decided not to include other animals in the cull, although it has already killed some dogs and cats on farms hit by the outbreak, drawing criticism from animal rights groups. South Korea culled 5.3 million birds during the last known outbreak of bird flu in 2003. The H5N1 virus began ravaging Asian poultry in late 2003 and has killed dozens of people worldwide.

## **FSIS to Hold Regulatory Sessions for Small, Very Small Plants**

FSIS will hold regulatory education sessions on December 2 and 5 for the owners and operators of small and very small plants in Georgia and Texas. The sessions will cover a regulatory walk-through of sanitation standard operating procedures and the hazard analysis and critical control point and rules of practice regulations. The regulatory education sessions will be held at the following locations:

- Saturday, December 2, from 10 AM to 12 PM, at the Sheraton Atlanta Hotel, 165 Courtland Street, Atlanta, GA, 30303; and
- Tuesday, December 5, from 6:30 to 8:30 PM., at the Embassy Suites Dallas Market Center, 2727 Stemmons Freeway, Dallas, TX, 75207.

To register by phone, call 800-336-3747. Online registration forms and information about upcoming sessions can be found online at: [www.fsis.usda.gov/News\\_&\\_Events/Outreach\\_Sessions\\_SVS\\_Plants/index.asp](http://www.fsis.usda.gov/News_&_Events/Outreach_Sessions_SVS_Plants/index.asp).

## **Korean Officials Suspend Beef Imports from Second U.S. Firm**

Last Friday, South Korean trade officials said once again that they would suspend beef imports from a U.S. company due to bone fragments in the shipment. Three bone fragments were reportedly discovered in a recent 3.6 ton shipment from Premium Protein Products L.L.C., of Hastings, Nebraska. The announcement came one week after the country announced it would suspend beef imports from Creekstone Farms Premium Beef of Arkansas City, Kansas., after a bone fragment, four-tenths of an inch long (about the size of a coffee bean), was found in a 9-ton shipment that arrived October 30. Secretary of Agriculture Mike Johanns responded to the ban by saying that the fragments were harmless and separate from the beef shipment. "They found a small piece of cartilage, rejected the whole shipment, notwithstanding the fact that this is not a threat to anyone," Mr. Johanns said. "They acknowledge it's not a threat to anyone." Earlier last week, Johanns told reporters that exporters of U.S. beef are not being given fair access to trade with South Korea because of inconsistent policies. "They have applied a standard we did not agree to," he said. "It was a standard that they invented along the way." South Korea's trade policy on U.S. beef imports is expected to be a topic of discussion when trade officials from the two countries meet next week in Montana during a fifth round of talks to discuss a free trade agreement. After banning U.S. beef for almost three years over BSE fears, Korea only recently began allowing shipments of boneless beef under strict regulations. "South Korea has been, until this arose, pretty straightforward to deal with, but you can't trade under these circumstances," Johanns said. "And so my hope is that we can get this solved and we can get beef moving into Korea like we agreed upon."

## Briefly . . .

FSIS to Hold Public Meeting on Definition of the Term "Natural": FSIS will hold a public meeting on December 12 to discuss "product labeling: definition of the term 'natural.'" The agency received a petition from Hormel Foods to establish a definition for the voluntary claim "natural" and to delineate the conditions under which the claim can be used on the labels of meat and poultry products. The public meeting will be held from 9 AM to 1 PM, at the south end of the cafeteria located in the USDA South Building, 1400 Independence Avenue, SW, Washington, D.C. 20250. For more information, contact Robert Post at 202-205-0279 or e-mail him at [Robert.Post@fsis.usda.gov](mailto:Robert.Post@fsis.usda.gov).

FSIS Posts 2007 Strategic Implementation Plan on Enhancing Outreach to Small, Very Small Plants: FSIS has posted on its website the 2007 strategic implementation plan on enhancing outreach to small and very small plants. It outlines what the agency plans to accomplish during fiscal year (FY) 2007, as well the agency's outreach accomplishments for FY 2006. The 2007 strategic implementation plan can be viewed online at: [www.fsis.usda.gov/Science/Small\\_Very\\_Small\\_Plant\\_Outreach/index.asp](http://www.fsis.usda.gov/Science/Small_Very_Small_Plant_Outreach/index.asp). The agency also posted to its website copies of the enforcement investigations and analysis officer (EIAO) work methods training modules. EIAOs conducts comprehensive food safety assessments at establishments in which they consider all food safety aspects that relate to that establishment and its products, the nature and source of all materials received, the establishment's processes and the environment of the establishment. This information, combined with recently issued and updated directives, describes FSIS policies and procedures for EIAOs. The EIAO work methods training modules are available at: [www.fsis.usda.gov/FSIS\\_Employees/EIAO\\_Training\\_Modules/index.asp](http://www.fsis.usda.gov/FSIS_Employees/EIAO_Training_Modules/index.asp).

Gold Kist Agrees to Pilgrim's Pride Buyout: Pilgrim's Pride Corporation's hostile takeover bid for poultry processor Gold Kist, Inc. has finally come to an end. According to a report today on [Meatingplace.com](http://Meatingplace.com), the two companies have finally reached an agreement. In September, Pilgrim's Pride first publicly announced its bid for the Atlanta-based company at \$20 per share. The new agreement provides a \$21 per share cash buyout and an assumption of \$144 million in Gold Kist debt. Reportedly, the Boards of Directors for both companies unanimously approved the deal, which is valued at \$1.1 billion. "After careful consideration, the special committee of independent directors, as well as our entire board, determined that the Pilgrim's Pride enhanced offer is in the best interests of our shareholders, employees, growers and customers," said Gold Kist chairman A.D. Frazier in a news release. "Since becoming a public company more than two years ago, Gold Kist has made significant progress in achieving its business goals. We look forward to working with the Pilgrim's Pride board and management on a smooth integration, and we recommend that all stockholders embrace this transaction by tendering their shares into the premium offer."

AETA Becomes Law: President Bush signed the "Animal Enterprise Terrorism Act" (AETA) into law last Monday. AETA expands criminal prohibitions against the use of force, violence, and threats involving animal enterprises and increases penalties for violations of these prohibitions. The bill reclassifies unlawful animal-rights tactics as terrorism under certain conditions, even if they are non-violent. Sponsored by Senator James Inhofe (R-OK) and Senator Dianne Feinstein (D-CA), the AETA amended the Animal Enterprise Act of 1992. The Senate passed the bill by unanimous consent in September, just prior to the Congressional recess and a similar bill, H.R. 4239, was approved by the House of Representatives in November.

Polansky to Command Next NASA Mission: Commander Mark Polansky will lead the crew of STS-116 aboard the space shuttle Discovery on NASA's 20th shuttle mission to the International Space Station. Members may remember Polansky as our featured luncheon speaker at SMA's 47th Annual Convention in 2003. His fascinating presentation enthralled attendees with a "behind the scenes" video of his last shuttle mission in space. On December 7, Polansky and his team are being sent to "rewire" the Space Station in two separate spacewalks, each devoted to rewiring half of the station to connect it to electricity-generating solar array panels that were installed in September. For more information on STS-116, visit [www.nasa.gov/mission\\_pages/shuttle/main/index.html](http://www.nasa.gov/mission_pages/shuttle/main/index.html).

TAMU Team Wins National Meat Judging Title: Congratulations to the Texas A&M University Senior Meat Judging Team, named the national champion during the International Intercollegiate Meat Judging Contest on November 12 in Dakota City, Nebraska! Members of the team were Wade Fisher, Florence; Jessica Igo, Plainview; Jessica Doege, St. Hedwig; Kelly Murdock, Yoakum; Lee Murray, San Saba; Laura May, Hurricane Mills, TN; Russell Harred, Pleasanton; Will Wiederhold, Troy; Joey Muras, LaGrange; Chance Crossland, Floydada; and Kevin Sparks, Poteet. Murdock was the high-scoring individual, and Doege was the fourth high-scoring high individual. Both Murdock and Igo were named to the 2006 All-American team. The members of that team are chosen on the basis of their grade-point averages and performances in intercollegiate meat judging contests in 2006. Graduate student Eric Metteauer serves as team coach and the faculty adviser is Dr. Davey Griffin, Texas Cooperative Extension meats specialist.