

# SMA *InfoMeat*

September 17, 2001

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Volume 7, Issue 12

Home Page Address: <http://www.southwestmeat.org>

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## **Food Industry Lends Support to Terrorist Victims**

Food companies across the nation have rallied to offer support to the victims and survivors, rescue workers, and others affected by last Tuesday's terrorist attack on the United States. Several meat processors, food manufacturers, restaurant chains and retailers have pledged donations of food and financial support to help rescue and recovery efforts in New York City and Washington, D.C. Tyson Foods has donated over 70,000 pounds of ready-to-eat (RTE), fully cooked breaded chicken to be distributed by Share Our Strength, a hunger relief agency, to emergency workers and medical teams. Likewise, Purdue Farms has pledged \$400,000 in RTE foods, as well as coordinating a blood drive among its employees. McDonald's, Burger King, and Wendy's fast-food chains have contributed food and millions of dollars to victim relief efforts. Several supermarket chains, including Kroger, Albertson's, and Jewel-Osco, have established relief funds for victims' families to be distributed by The Salvation Army and the American Red Cross and corporations like PesiCo, Dr. Pepper/7-Up, Kellogg, Kraft Foods, and Anheuser-Busch have provided food and beverages to rescue workers and pledged money and matching funds. The Grocery Manufacturers Association said, "GMA and its member companies share the shock and anguish that every American feels today in the wake of yesterday's attacks on our nation's airlines, the World Trade Center and the Pentagon. In a generous showing of support for the victims of these acts of terrorism, GMA member companies have begun the process of donating money, food and water to those in need." Among the earliest contributors to the relief fund were H.J. Heinz Co., and General Mills, Inc., who each donated \$100,000 to the September 11th Fund and the American Red Cross respectively. "We're going to do what we can to help," said Steve Sanger, Chairman and CEO of General Mills, Inc., and Chairman of the GMA Board of Directors. "Our thoughts are with the victims of this tragedy and their families. Our hearts go out to each and everyone." Companies that wish to help may do so by contacting their local American Red Cross office, the United Way of New York at 212-251-4035, or the Salvation Army at 800-725-2769.

## **U.S., South Korea Ban Japanese Beef**

After the first case of bovine spongiform encephalopathy (BSE) was discovered in Japan last week, the United States and South Korea have both banned imports of Japanese beef. The ban in S. Korea applies to all beef products and meat from ruminants. In the United States, the USDA's Animal and Plant Health Inspection Service (APHIS) instituted a ban on all beef, other ruminant meats and ruminant by-products from Japan. "As with restrictions placed on other BSE-infected countries, importation of non-ruminant material from Japan will not be eligible for entry into the U.S. until APHIS can verify that these products have not been co-mingled or cross-contaminated with ruminant products. APHIS announced an interim rule concerning this action is being prepared and will be published in the *Federal Register* in the near future," said a USDA spokesman. Meanwhile, the Japanese agricultural ministry is making plans to ban the use of meat and bone meal (MBM) in all cattle feed. "We are considering revising regulations by the end of September to ban the use of meat and bone meal in feed products for cattle," said Agriculture Minister Tsutomu Takebe. Last year, Japan imported approximately 55,000 tons of MBM from Denmark and Italy, both of which have suffered BSE outbreaks. According to an Associated Press report last Friday, the animal suspected of carrying Japan's first case of BSE was not destroyed as previously reported, but was instead processed into meat and bone meal. An investigation revealed that a feed mill and a meal plant located in two different Japanese states were in possession of tons of meal that included meat and bone from the infected cow. The ministry reported that no feed or products containing the suspect MBM had yet been sold and has ordered the meal to be destroyed.

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## **FSIS Issues Two New Notices**

USDA's Food Safety and Inspection Service (FSIS) issued two new notices titled, "Rules of Practice" and "Making Determinations About Whether Product Is Produced or Shipped Under Part 417 HACCP Regulations." According to the agency, the "Rules of Practice" Notice (36-01) was issued to "ensure that all inspection program personnel are knowledgeable about the enforcement actions that the Agency may take (generally) in inspected establishments, the circumstances under which the various types of enforcement actions are appropriate and can be taken, and the procedures that the Agency will follow in doing so." The notice defines three types of enforcement actions: a regulatory control action, a withholding action, and a suspension. It also clarifies the differences between a withdrawal of federal inspection (or a refusal to grant inspection) and a suspension or withholding action. FSIS will use these terms only as defined in the rules of practice in all future agency publications. The notice further explains to FSIS personnel how to utilize the enforcement actions available, defines when they are appropriate, discusses how to prevent noncompliance in establishments, how to communicate noncompliance to establishments, and when it is appropriate to use an abeyance. Notice 37-01, titled "Making Determinations About Whether Product Is Produced or Shipped Under Part 417 HACCP Regulations," is intended to clarify the meaning of the words "produced or shipped" as used in part 417 HACCP regulations. The clarification results from a petition filed by meat and poultry trade associations on December 30, 1999. The petition requested that the agency develop a new definition for the word "shipped" and asked that the words "produced or" and "enters commerce" be removed from the regulations. FSIS intends to propose regulations that will remove the words "enters commerce" from 417.3(b)(3) and replace them with the words "is produced." FSIS has issued this notice in the interim to maximize consistency of actions by FSIS personnel. According to the notice, "for purposes of 417 compliance, product may or may not have been physically moved from one location to another to be considered 'produced or shipped.' It must, however, have been the subject of pre-shipment review." In other words, the establishment may move the product to an off-site warehouse or other facility in its control and the product will not be considered "produced or shipped" as long as the pre-shipment review has not been completed. Both notices went into effect on September 5, 2001. To view the notices online, access the FSIS web site at: <http://www.fsis.usda.gov/OPPDE/op/whatsnew.htm>. For a complete copy of the notices, contact the SMA office.

## **SMA, AMI Foundation Team Up for *Listeria* Workshop**

SMA and the American Meat Institute Foundation are teaming up to present a *Listeria* workshop December 5-6, 2001 in Dallas, Texas. USDA's Food Safety and Inspection Service will soon require plants producing ready-to-eat products to implement an environmental testing program for *Listeria monocytogenes*. Unlike other pathogens, *Listeria* is a ubiquitous organism found throughout nature and must be controlled in the post-processing environment. The workshop is designed to help members examine the issues surrounding testing and to provide experience in developing appropriate standards and procedures for processing ready-to-eat products under the new soon to be final rule. The workshop will be held at the Hyatt Regency Dallas, 300 Reunion Blvd., Dallas Texas 75207 and special room rates under an AMI block will be available until November 12. Participation will be limited to 60 participants, so please register early. Registration forms for "Implementing *Listeria* Intervention and Control Workshop" will be available from the SMA office and should be faxed or mailed to the AMI Foundation.

## **FSIS Clarifies Collagen Casing Labeling**

The Food Safety and Inspection Service clarified its rules regarding the labeling of sausages in collagen casings. According to the agency, if the casing manufacturer certifies that the sole collagen source for collagen casings is of a certain species and the sausage contains that same species in the ingredient statement, then the plant is not required to put "regenerated collagen casings" on the label. If the species of the collagen casing is not in the sausage, then the casing source must be disclosed on the product label. The casing type can be the last item on the ingredient statement. FSIS also stated that the term "collagen" is an "expectable term to disclose the use of regenerated collagen casing."

### **Equipment For Sale**

**518 Hollymatic Pattie Machine:** 10 plates, spacers and knock out cups from 3.2 oz. to 10 oz. - **\$8000** **1997 Risco 4001 Vacuum Stuffer:** RS 250 Twist Linker, RS 150 Automatic Hand, 2 straight horns, 3 twist inking horns, regular maintenance performed. - **\$37,500** **Also for sale: Biro Meat Slicer - \$200; Hobart Meat Slicer - \$200; Jaccard Tenderizer (Manual) - \$200**

**Call Bobby at 512-445-6611 for details.**

## **Townsend Engineering Acquires Stork Protecon-Langen**

According to a company press release, Townsend Engineering Co. has completed the acquisition of Stork Protecon-Langen, a full-line supplier of equipment for the red and white meat processing industries and a pioneer in development of sausage co-extrusion technology. The combined sales and manufacturing operations of Townsend Engineering and Stork Protecon-Langen in Europe will be named Townsend Protecon-Langen. Townsend Engineering will maintain its world headquarters in Des Moines, Iowa. "This is a momentous occasion for Townsend Engineering as we expand the size and scope of our sausage co-extrusion systems and meat trimming, curing and linking equipment," said Theo Bruinsma, Townsend president. "It serves as a worldwide launching pad for long-term growth, providing customers the added value of complete systems for further processing of meat." Company officials said that integrating the operations of Townsend and Stork Protecon-Langen would create a company with unparalleled experience in co-extrusion, traditional sausage processing systems and cured and fresh meat manufacturing technologies. Many similarities exist between the two companies. Townsend Engineering and Protecon were both founded in the mid-1940s. Both companies can trace their beginnings back to blacksmith shops, and company officials point out that each company earned the industry's respect with revolutionary new-product innovations. A steady stream of new products — skinning, linking, injecting, trimming and co-extrusion machines — solidified Townsend's reputation as a world-class manufacturer. Protecon flourished with its innovative co-extrusion systems, automated harvesting technology and processed meat curing equipment. "Our mutual commitment to pioneer new standards of performance provides a solid foundation for a great marriage between two dynamic companies with rich histories," said owner Ted Townsend. "Protecon and Townsend probably share 99.9 percent of the world's proprietary knowledge about co-extrusion," said Bob Damstetter, Townsend vice president of sales and marketing. "The acquisition will continue to build Townsend's leadership position in our core business." Steve Cate, Townsend vice president of development, added "The acquisition will position us to deliver complete system efficiencies for customers on several fronts. Packers and processors can increase productivity and gain greater control when all components can rely on a single source for technical support across many operations." In the U.S., Stork RMS-Protecon in Gainesville, GA will continue to be a sales, service and parts agent through the end of the year. Sales, service, and parts will shift to Townsend Engineering headquarters in Des Moines, Iowa beginning January 1, 2002.

### **Briefly . . .**

NACMCF Meeting Postponed: Due to travel difficulties, the National Advisory Committee on Microbiological Criteria for Foods public meeting originally scheduled for September 17-20, 2001 will be postponed. Food Safety and Inspection Service will notify constituents when the meeting has been rescheduled. For additional information, contact Brenda Halbrook at 202-690-6600.

USDA Plans Increased Foreign Animal Disease Surveillance: USDA announced last week that Foreign Animal Disease (FAD) surveillance will be increased nationwide in the wake of the terrorist attacks on the U.S. The agency instructed investigators and laboratory personnel to implement an appropriate level of personal protection when examining animals, carcasses and submitted samples until potentially zoonotic diseases can be ruled out. "Early detection remains the key to minimizing the impact of such a disease introduction," USDA said.

CDC Updates List of Foodborne Diseases: The Centers for Disease Control and Prevention (CDC) has published their annual updated list of infectious and communicable diseases that are transmitted through handling the food supply and the methods by which such diseases are transmitted. For more information, see the Federal Register of September 10, 2001 (Volume 66, Number 175).

### **Dove Hunt Information**

and invoices were mailed recently. If you signed up to attend and have not received yours, please contact Phyllis at the SMA office. The annual event is scheduled for October 12-14, 2001 at the Janecka Ranch in Waelder, Texas. Hunting, skeet shooting, fun, food, prizes, & more!

**Hurry! Slots are still available! Contact the SMA office to sign up!**