



Michigan Meat Association

Newsletter

September 2011

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USDA To Declare Six Non-O157 *E. Coli* Strain Adulterants

By Rita Jane Gabbett on 9/13/2011

USDA is set to declare this morning (September 13, 2011) six non-O157 *E. coli* strains as adulterants in certain raw beef products, according to industry sources briefed ahead of today's announcement and legislators reacting to the news in advance.

USDA officials also briefed the *New York Times* on the announcement, which reported the new rules will take effect in March 2012 and will apply to ground beef, beef trim, and needle tenderized whole beef muscle products such as steaks.

Not a surprise

Declaring these strains (serotypes: 026, 045, 0103, 0111, 0121 and 0145) adulterants in certain raw beef products has been long debated and today's announcement was widely anticipated. A year ago, the debate was reignited after Cargill recalled 8,500 pounds of ground beef over concerns about a connection between *E. coli* O26 and three illnesses in two states, marking the first recall directly relating a beef product to illnesses traced to a non-O157:H7 STEC.

In a November 2010 interview with Meatingplace, USDA Under Secretary for Food Safety Elisabeth Hagen discussed the agency's efforts to develop viable testing protocols for six non-O157 STECS. Since then, she has repeatedly said USDA needed to broaden its reach on ground beef pathogen control beyond *E. coli* O157:H7. In June, USDA officials confirmed the proposal was awaiting approval by the Office of Management and Budget.

Some meat processors have already begun testing for the six strains. In July, Beef Products Inc. announced it was expanding its testing protocols to six pathogenic, non-O157:H7 forms of *E. coli*, and would hold product until negative test results came back.

Advocates and opponents

Congresswoman Rosa DeLauro (D-Conn.), who has been calling for USDA to take this action for some time, praised the move. "I am thrilled that the USDA will at last recognize these six devastating strains of *E. coli* as adulterants...When a similar action was taken on *E. coli* O157:H7, its prevalence decreased by nearly fourfold, and I hope to see a similar result with these six strains," she said in a statement.

The American Meat Institute, however, has long opposed the move.

"It is neither likely to yield a significant public health benefit nor is it good public policy," said AMI Executive Vice President James Hodges in a statement emailed to Meatingplace.

Hodges went on to say banning a pathogen cannot make a product safe and suggested the millions of dollars spent testing for these strains would be better spent toward preventative strategies.

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Custom Exempt Record Keeping

By Brynn K. Kepler, AAMP Capitol Line-up, September 1, 2011

If you are custom processing meat and poultry products, are you keeping detailed records required by the U.S. Department of Agriculture Food Safety Inspection Service (USDA FSIS)? The American Association of Meat Processors (AAMP) staff has received several questions lately on what type of records are required to be kept by custom processors.

The regulations, 9 CFR 303.1(b)(3), 309.3, 310.22, 320, and 381.175, detail the records to be kept by processors. 9 CFR 303.1(b)(3) specifically states:

The custom operators claiming exemption under paragraph (a)(2) of this section shall keep records, in addition to records otherwise required by part 320 of this subchapter, showing the numbers and kinds of livestock slaughtered on a custom basis, the quantities and types of products prepared on a custom basis, and the names and addresses of the owners of the livestock and products.

It is up to the custom processor to decide if they wish to differentiate the net weight of specific cuts of meat or just provide the total net weight. The bottom line is that there needs to be a record and that it is clear and understandable. Noting that there is flexibility in the types of records kept is positive for the industry, but should not undermine the importance of having these documents available for annual reviews.

FSIS Directive 5930.1 Rev. 4 issued on July 15, 2009, dictates what records should be checked for during the Custom Review Process. FSIS personnel are to assess whether the facility maintains records that demonstrate that it is operating in compliance with the Federal Meat Inspection Act, Poultry Products Inspection Act, and the applicable regulatory requirements. FSIS personnel are to consider the following (not a complete list):

- ◆ Does the facility maintain records that document the number and kinds of custom livestock slaughtered, the quantities and types of custom product prepared, and the names and address of the owners of the livestock and products? Does the facility maintain records for poultry operations as applicable?
- ◆ Does the facility maintain records that document the ages of slaughtered cattle that were ambulatory at the time they were delivered to slaughter, and that specified risk materials (SRMs) were disposed of properly?
- ◆ Does the facility keep records for two years after December 31 of the year in which the record was made?

For more details on the Customer Review Process, the directive can be downloaded by visiting <http://www.fsis.usda.gov/OPPDE/rdad/FSISDirectives/5930.1Rev4.pdf>.

Outstanding Service Award and Supplier of the Year Award Nominations Due January 1, 2012

The nomination form for the Michigan Meat Association Outstanding Service Award and Supplier of the Year Award are now available online at www.michiganmeatassociation.org. Please send your completed nomination form to Dru Montri by January 1, 2012.

Benefits of Membership in the Michigan Meat Association

Networking opportunities at the annual convention

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Opportunity to compete in the Cured Meat Competition

Support MSU meat program for education of future meat industry professionals

MMA Membership Directory that includes processor and supplier contact information

MMA Monthly Newsletter of activities, pertinent industry news, membership news, AAMP news, convention information, and classified listings



Vacancy Restriction

By Ted M. Wray, CIC, Senior Vice-President, The Craft Agency

Hidden deeply within your commercial insurance policy is a form which discusses vacancy of buildings. This form is extremely important to understand. Failure to understand it and communicate with your agent can have a significant impact on a claim being altogether denied or reduced.

As a building owner it is critical to know that a building is considered vacant when more than 70% or more of its square footage:

- a) Is not rented; or
- b) Is not used to conduct customary operations.

Buildings under construction or renovation are not considered vacant. These buildings are better covered under a Builders Risk policy.

Under the Vacancy Provisions, if a building where loss or damage occurs has been vacant for more than 60 consecutive days before that loss or damage occurs:

- 1) Insurance company will not pay for any loss or damage caused by any of the following even if they are a Covered Cause of Loss:
Vandalism, Sprinkler Leakage, Building Glass Breakage, Water Damages, Theft or Attempted Theft
- 2) With respect to Covered Causes of Loss other than those listed in the insurance company will reduce the amount they would otherwise pay for the loss or damage by 15%.

If your building will become Vacant by definition, contact your agent so that coverage can be arranged to deal with this exposure.

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EHD in 2 White-tailed Deer

Source Michigan DNR (edited)

The Department of Natural Resources announced a diagnosis of epizootic hemorrhagic disease (EHD), an often-fatal viral disease found in wild ruminants, in 2 white-tailed deer in Cass County.

Two deer, a 1.5-year-old male and a 3.5-year-old female recently collected from a location in the county, have tested positive for the disease at the Diagnostic Center for Population and Animal Health at Michigan State University.

The disease is characterized by extensive hemorrhages and is transmitted by a biting fly (midge). White-tailed deer develop signs of the illness about 7 days after exposure. A constant characteristic of the disease is its sudden onset. Deer initially lose their appetite and fear of humans, grow progressively weaker, salivate excessively, develop a rapid pulse and respiration rate and finally become unconscious. Due to a high fever, the deer often are found sick or dead along or in bodies of water. There is no evidence that humans can contract the EHD virus.

There is no known effective treatment for, or control of, EHD. Michigan 1st documented EHD in its white-tailed deer population in 1955. Additional die-offs attributed to EHD occurred in 1974 in several Michigan counties and again in 2006 in Allegan County. A similar die-off affected areas of Oakland and Macomb counties along the Clinton River in 2008, in Livingston County in 2009 and in 6 western Michigan counties in 2010. EHD is a common white-tailed deer disease in the southern United States. More frequent outbreaks of EHD in Michigan could be a consequence of climate changes that favor the northward spread of the biting flies that spread the disease, said Russ Mason, chief of the DNR Wildlife Division.

Property owners who discover dead deer they suspect died of EHD should call the nearest DNR office to report it.

http://www.michigan.gov/dnr/0,4570,7-153-10371_10402-262658--,00.html

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Calendar of Events

September 28	To Build or Not to Build Webinar
January 1, 2012	Nominations Due for Outstanding Service Award and Supplier of the Year Award
January 18, 2012	MMA Board Meeting, Mount Pleasant, MI
March 9-10, 2012	2012 MMA Convention, Okemos, MI
July 26-28, 2012	2012 AAMP Convention, St. Paul, MN

The Michigan Meat Association supports its members and the meat industry by providing timely information exchange and opportunities to enhance productivity and technology enhancement to maintain the viability of the meat industry.

www.michiganmeatassociation.org

Michigan Meat Association

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