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"Rummaging in the government's attic"

Description of document: Department of Agriculture (USDA) intra-agency emails and memoranda regarding "pink slime," 2010-2011

Requested date: 01-April-2012
08-December-2012
05-January-2013

Released date: 04-December-2012
18-December-2012
14-January-2013
17-January-2013

Updated: 11-February-2013

Source of document: Supervisory FOIA Specialist
US Department of Agriculture
Food Safety & Inspection Service
1400 Independence Ave., SW
Room 1142-S
Washington, DC 20250
Fax: 202-690-3023
Email: FSIS.FOIA@usda.gov

Notes: Material released by Food Safety and Inspection Service 18-Dec-2012 begins on (PDF) page 153
Material released by Agricultural Marketing Service 14-Jan-2013 begins on (PDF) page 164
Addn'l Food Safety & Inspection Service material released 17-Jan-2013 begins on (PDF) page 171
Part Two of this material is available here:
http://www.governmentattic.org/7docs/USDA-PinkSlime_2010-2011P2.pdf

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United States
Department of
Agriculture

Food Safety
and Inspection
Service

Washington, D.C.
20250

DEC 6 4 2012

RE: FOIA-2012-00139
"Pink Slime"

This is in an interim response to your Freedom of Information Act (FOIA) request to the Department of Agriculture's Food Safety and Inspection Service (FSIS) dated April 1, 2012, in which you requested a copy of all USDA intra-agency emails regarding "pink slime," from January 1, 2010 to March 31, 2012.

In responding to a FOIA request, FSIS' search will include responsive records in its control on the date the search began.

This portion of your request is granted in part at no cost to you. We located 156 pages that are responsive to your request. After a thorough review, we determined that eight (8) pages originated with Agricultural Marketing Service (AMS) and Food and Nutrition Service (FNS) personnel—five (5) with AMS and three (3) with FNS. As is FSIS policy, we have forwarded this portion of your request to the respective agencies for processing and direct response to you. You may contact these agencies' FOIA officers at the addresses and phone numbers below:

Valerie L. Emmer-Scott
Agricultural Marketing Service
1400 Independence Ave., SW, Rm 3521-S
Washington, DC 20250
(202) 720-2498

Jennifer Weatherly
Food and Nutrition Service
3101 Park Center Dr., Rm 302
Alexandria, VA 22302
(703) 605-0773

Regarding the other 148 pages, we have determined that portions of the documents are exempt from disclosure under (b)(5) and (b)(6) of the Freedom of Information Act of 1974, 5 U.S.C. § 552, as amended. We are releasing a total of 148 pages: 121 pages in part and 27 pages in their entirety. Enclosed are the releasable portions of the responsive records.

FOIA Exemption 5 protects from disclosure, inter-agency or intra-agency memoranda or letters, which would not be available, by law, to a party other than an agency in litigation with the agency. Incorporated within Exemption 5 is the deliberative-process privilege. This privilege is invoked: (1) to encourage open, frank discussions on matters of policy between subordinates and their superiors; (2) to protect against premature disclosure of proposed policies before they are finally adopted; and (3) to protect against public confusion that might result from disclosure

of reasons and rationales that were not, in fact, ultimately the grounds for an agency's action. Under this privilege, we are withholding supervisory notes. Because these documents are deliberative and pre-decisional in nature, its release could inhibit candor and the open and frank discussions and expressions of opinion necessary for agency decision makers to make informed decisions in the administration of their duties.

Exemption 6 protects information that would constitute a clearly unwarranted invasion of personal privacy. FSIS conducted a FOIA analysis and determined that there is no countervailing public interest qualifying under the standard set forth, under Exemption 6, to release the identity of certain Agency personnel and third parties. These names would not shed light on the Agency's performance of its statutory duties.

FSIS will continue searching for and processing records that are responsive to your request, and will forward them promptly upon completion. As this is not a final response to your FOIA request, we will include your appeal rights in our final release.

Your FOIA request, including your identity and the information made available, is releasable to the public under subsequent FOIA requests. In responding to these requests, FSIS does not release personal privacy information, such as home addresses, telephone numbers, or Social Security Numbers, all of which are protected from disclosure under FOIA Exemption 6.

Thank you for your interest in FSIS programs and policies.

Sincerely,

A handwritten signature in black ink, appearing to read 'Leilani B. Hannie', with a long horizontal flourish extending to the right.

Leilani B. Hannie
FSIS FOIA Officer
Executive Correspondence
And Issues Management Staff

Enclosure

From: (b)(6)(b)(7)(c)
To: (b)(6)(b)(7)(c)
Subject: Signed copy of FSIS Notice 48-11 Assessment of the Hazards Associated with Pork Barbecue with Vinegar and Pepper Based Sauce
Date: Tuesday, September 06, 2011 2:06:43 PM

Non-responsive

[REDACTED]

[REDACTED]

[REDACTED]

And this is the conclusion;

A. **Non-responsive**

[REDACTED]

[REDACTED]

[REDACTED]

Non-responsive

[REDACTED]

[REDACTED]

[REDACTED] ades

Non-responsive

Non-responsive

Just do it, you can do anything, when you believe you can!

(b)(6)(b)(7)(c) CSI, (Flint Relief)

USDA FSIS

Madison District, Flint Circuit

Cell (b)(6)(b)(7)(c)

"Life is only an experience.....it is the people, like you, that make life memorable!"

IMPORTANT: This e-mail, including all attachments, constitute Federal Government records and property that is intended only for the use of the individual or entity to which it is addressed. It also may contain information that is privileged, confidential, or otherwise protected from disclosure under applicable law. If the reader of this e-mail transmission is not the intended recipient or the employee or agent responsible for delivering the transmission to the intended recipient, you are hereby notified that any dissemination, distribution, copying or use of this e-mail or its contents is strictly prohibited. If you have received this e-mail in error, please notify the sender by responding to the e-mail and then delete the e-mail immediately.

From: [Van, Diane](#)
To: [Meat and Poultry Hotline](#); (b) (6) (b) (6) (b) (6) (b) (6)
Subject: RE: meat "transglutaminase"
Date: Monday, June 06, 2011 10:13:40 AM

Let's get (b) (6) write up cleared by someone downtown.

Diane Van

Manager, USDA Meat and Poultry Hotline

Food Safety Education Staff

5601 Sunnyside Ave., 2-L278

Beltsville, MD 20705

301-344-4777 Phone

301-504-0203 Fax

(b) (6) Blackberry

From: Meat and Poultry Hotline
Sent: Friday, June 03, 2011 12:44 PM
To: (b) (6) (b) (6) Van, Diane; (b) (6) (b) (6)
Subject: RE: meat "transglutaminase"

Ok I'll write something up.

(b) (6) M.S.

Technical Information Specialist

Food Safety Education Staff

Food Safety and Inspection Service

phone: (b) (6)

fax: (b) (6)

(b) (6)

From: (b) (6)
Sent: Friday, June 03, 2011 10:44 AM
To: (b) (6) Meat and Poultry Hotline; Van, Diane; (b) (6) (b) (6)
Subject: RE: meat "transglutaminase"

I'm thinking that (b) (6) probably has a standard answer for e-mails that can be used and then possibly add a link to the FR information

(b) (6)

Technical Information Specialist

USDA/FSIS/FSES

5601 Sunnyside Avenue

Room (b) (6), Maildrop (b) (6)

Beltsville, MD 20705-5000

(office) (b) (6)

(fax) 301-504-2092

From: (b) (6)

Sent: Friday, June 03, 2011 10:24 AM

To: Meat and Poultry Hotline; Van, Diane; (b) (6) (b) (6) (b) (6)

Subject: meat "transglutaminase"

There's something in the Federal Register at

http://www.fsis.usda.gov/Search/Search_Results/Index.asp?q=Transglutaminase&mode=simple&num=10&as_occt=any&site=FSIS&btnG.x=12&btnG.y=4

It's called "transglutaminase."

From: Meat and Poultry Hotline

Sent: Friday, June 03, 2011 10:20 AM

To: Van, Diane; (b) (6) (b) (6) (b) (6) (b) (6)

Subject: FW: web mail report for May 2011

Should we put an answer in Karen about meat glue and pink slime?

(b) (6)

Technical Information Specialist

Food Safety Education Staff

Food Safety and Inspection Service

phone: (b) (6)

fax: (b) (6)

(b) (6)

From: (b) (6)

Sent: Friday, June 03, 2011 8:51 AM

To: Meat and Poultry Hotline

Subject: RE: web mail report for May 2011

Yeah, what's up with that "meat glue?" Had a very angry comment on the survey from a customer who couldn't find that, and I couldn't find anything good on the issue either. If the Hotline has an official response, perhaps they should feed it to Karen.

Hope you're well – is your arm working at 100% yet?

(b) (6)

*Web Manager, Web Services Staff
Office of Public Affairs and Consumer Education
USDA Food Safety and Inspection Service
1400 Independence Ave, SW
Room (b) (6) South Building*

Washington, DC 20250

(b) (6) phone

202-690-3903 fax

(b) (6) @fsis.usda.gov

From: Meat and Poultry Hotline

Sent: Thursday, June 02, 2011 5:07 PM

To: (b) (6) (b) (6) (b) (6) Van, Diane; (b) (6)

Subject: web mail report for May 2011

Hi everyone.

For the month of May 2011 there were 165 inquiries to the MPHotline web mail box.

The top topics were:

1. FSIS inspection issues: 28
2. Local health department or state dept of Agriculture issues: 24
(grocery store complaints, foodservice inquiries, etc)
3. Import/export questions 18
(Including bringing foods into the US from other countries)
4. Safe food handling, including the 2 hour rule and other mishaps: 14

- | | | |
|----|--------------------------------------|----|
| 5. | Meat and poultry product complaints: | 13 |
| 6. | pink slime: | 1 |
| 7. | Meat glue: | 3 |

Thanks,

(b) (6)

(b) (6)

Technical Information Specialist

Food Safety Education Staff

Food Safety and Inspection Service

phone: (b) (6)

fax: (b) (6)

(b) (6) fsis.usda.gov

From: (b) (6)
To: [Meat and Poultry Hotline](#)
Subject: RE: Meat fillers
Date: Monday, June 06, 2011 12:25:01 PM

Thanks so much (b) (6) Will draft this letter.

(b) (6) Issues Analyst
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
Food Safety and Inspection Service
1400 Independence Ave. S.W., Room (b) (6), Washington, DC 20250-3700
Phone: (b) (6) Fax : (b) (6)
Email: (b) (6) fsis.usda.gov

"Building Strong Working Relationships Makes a Great Team"

-----Original Message-----

From: Meat and Poultry Hotline
Sent: Monday, June 06, 2011 12:14 PM
To: (b) (6)
Cc: (b) (6)
Subject: FW: Meat fillers

Hi (b) (6) and (b) (6)
Here's another Pink Slime inquiry.

Thanks,
(b) (6)

(b) (6) M.S.
Technical Information Specialist
Food Safety Education Staff
Food Safety and Inspection Service

phone: (b) (6)
fax: (b) (6)

(b) (6) fsis.usda.gov

-----Original Message-----

From: (b) (6) @eagle.fgcu.edu (b) (6) @eagle.fgcu.edu]
Sent: Saturday, June 04, 2011 12:13 PM
To: Meat and Poultry Hotline
Subject: Message from Internet User - Meat fillers

To whom this may concern,

I am a college student at Florida Gulf Coast University and I am doing a speech to my classmates about the stuff everyone is calling "pink slime." I am curious as to know what the Florida Department of Agriculture Inspectors and Laboratory Doctors have to say about the allegations made about the

ground beef in fast foods and in our children's school lunches. I believe this is not correct and there is no way the USDA could allow our ground beef to be laced with ammonia and I quote is "the cheapest, least desirable beef on offer - fatty sweepings from the slaughterhouse floor, which are notoriously rife with pathogens like E. coli 0157 and antibiotic-resistant salmonella. (Beef Products, Inc. or BPI) sends the scraps through a series of machines, grinds them into a paste, separates out the fat, and laces the substance with ammonia to kill pathogens."

If there is any comments that you could make about this to put my mind and my stomach at peace I would be very grateful.

Sincerely,

(b) (6)

From: (b) (6)
To: [Meat and Poultry Hotline](#)
Subject: RE: meat glue
Date: Monday, June 06, 2011 12:59:43 PM

Good news all around! I'll be sure to let you guys know when I see "unique" questions like that in the survey results. ☺

(b) (6)
Web Manager, Web Services Staff
Office of Public Affairs and Consumer Education
USDA Food Safety and Inspection Service
1400 Independence Ave, SW
Room (b) (6) South Building

Washington, DC 20250

(b) (6) phone
202-690-3903 fax

(b) (6) [@fsis.usda.gov](mailto:(b) (6)@fsis.usda.gov)

From: Meat and Poultry Hotline
Sent: Monday, June 06, 2011 12:58 PM
To: (b) (6)
Subject: RE: meat glue

Hi (b) (6)

Thanks for letting us know about the meat glue issue. We've been getting inquiries and calls on it, but I never thought about putting it as an 'answer' in Karen. I wrote something up and we'll get it cleared so people can do a search on it.

My arm is all back to normal! I had even forgotten that I had broken it, which is great since I was dreading physical therapy!

Thanks,

(b) (6)

(b) (6) M.S.

Technical Information Specialist

Food Safety Education Staff

Food Safety and Inspection Service

phone: (b) (6)

fax: (b) (6)

(b) (6)@fsis.usda.gov

From: (b) (6)

Sent: Friday, June 03, 2011 8:51 AM

To: Meat and Poultry Hotline

Subject: RE: web mail report for May 2011

Yeah, what's up with that "meat glue?" Had a very angry comment on the survey from a customer who couldn't find that, and I couldn't find anything good on the issue either. If the Hotline has an official response, perhaps they should feed it to Karen.

Hope you're well – is your arm working at 100% yet?

(b) (6)

Web Manager, Web Services Staff

Office of Public Affairs and Consumer Education

USDA Food Safety and Inspection Service

1400 Independence Ave, SW

Room (b) (6) South Building

Washington, DC 20250

(b) (6) phone

202-690-3903 fax

(b) (6)@fsis.usda.gov

From: Meat and Poultry Hotline

Sent: Thursday, June 02, 2011 5:07 PM

To: (b) (6) (b) (6) (b) (6) Van, Diane; (b) (6)

Subject: web mail report for May 2011

Hi everyone.

For the month of May 2011 there were 165 inquiries to the MPHotline web mail box.

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(grocery store complaints, foodservice inquiries, etc:
3. Import/export questions 18
(Including bringing foods into the US from other countries)

4. Safe food handling, including the 2 hour rule and other mishaps: 14
5. Meat and poultry product complaints: 13
6. pink slime: 1
7. Meat glue: 3

Thanks,

(b) (6)

(b) (6) M.S.

Technical Information Specialist

Food Safety Education Staff

Food Safety and Inspection Service

phone: (b) (6)

fax: (b) (6)

(b) (6) fsis.usda.gov

From: (b) (6)
To: [Meat and Poultry Hotline](#)
Subject: RE: Message from Internet User - Concerned Parent...
Date: Thursday, June 09, 2011 9:53:15 AM

Hi (b) (6)

Thanks, I will process this inquiry. Have a cool and wonderful day!!!

(b) (6) Issues Analyst
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
Food Safety and Inspection Service
1400 Independence Ave. S.W., Room (b) (6) Washington, DC 20250-3700
Phone: (b) (6) Fax : (202) 720-7609
Email: (b) (6) fsis.usda.gov

"Building Strong Working Relationships Makes a Great Team"

-----Original Message-----

From: Meat and Poultry Hotline
Sent: Thursday, June 09, 2011 8:58 AM
To: (b) (6)
Subject: FW: Message from Internet User - Concerned Parent...

Hi (b) (6) more pink slime!

<:o(

Thanks,
(b) (6)

(b) (6) M.S.
Technical Information Specialist
Food Safety Education Staff
Food Safety and Inspection Service

phone: (b) (6)
fax: (b) (6)

(b) (6) fsis.usda.gov

-----Original Message-----

From: (b) (6) @hotmail.com [[mailto:\(b\) \(6\) @hotmail.com](mailto:(b) (6) @hotmail.com)]
Sent: Wednesday, June 08, 2011 11:57 PM
To: mphotline.fsis@usda.gov
Subject: Message from Internet User - Concerned Parent...

Good Morning!

I have recently been made aware of food processing called "pink slime." This type of processing is allowed for our ground beef and for chicken nuggets, patties, etc. In this process the "meat" is washed with ammonia to "clean" it from the bacteria that is covering it! In 2008 at the very young age of 58, my Mom was diagnosed with Alzheimer's disease. My young, beautiful, active, smart, creative Mom was

diagnosed with Alzheimer's without any family history of this dreadful disease. One of the things they tested her for was to see if she had a high rate of ammonia in her system because studies have shown that that can cause memory loss and dementia symptoms. So knowing that ammonia causes these issues, why (WHY!?!?) in the world would we "wash" or food with it?!?! I would first ask that this process of Pink Slime be stopped!!! If you are not willing to stop this dreadful and disgusting practice, I at least ask that you would put this process on the food labels so that I can avo!

id it and avoid giving it to my son. It is a dreadful thing watching your Mom slowly forget everything. I don't want my son to have to go through that as well... Thank you for your time and your actions on getting this properly labeled or better yet, stopped!

Sincerely,

(b) (6)

From: (b) (6)
To: (b) (6) - FSIS
Subject: Re: ? of the Day
Date: Tuesday, June 14, 2011 7:29:55 AM

NO

Sent from my Blackberry: (b) (6) MPI Supervisor

From: (b) (6) [mailto:(b) (6)@fsis.usda.gov]
Sent: Tuesday, June 14, 2011 06:26 AM
To: (b) (6)
Cc: (b) (6)@fsis.usda.gov (b) (6)@fsis.usda.gov>
Subject: ? of the Day

(b) (6)

? from a customer at Humphrey's to (b) (6) in meat department, "Do you put PINK SLIME IN YOUR GROUND BEEF"? Pink Slime she went on to say was reported on TV show about meat processing as a substance cleaned from the floors of a major meat processors and put in the ground beef. My answer to ? was "What was the name of the processor and it will be forwarded to USDA for investigation of this matter". I did not see the program or have never heard of Pink Slime.

Have you heard of Pink Slime?

(b) (6)

From: (b) (6)
To: (b) (6) <(b) (6)@illinois.gov>
Subject: Pink Slime Hamburger
Date: Tuesday, June 14, 2011 7:30:19 AM

Check it out on Yahoo web search, type in pink slime and make your choice of items.

(b) (6)

From: (b) (6)
To: (b) (6) (b) (6) (b) (6)
Subject: RE: ammonia and meat?
Date: Tuesday, June 21, 2011 4:24:02 PM

Per (b) (6) - NRN

(b) (6) Issues Analyst
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
Food Safety and Inspection Service
1400 Independence Ave. S.W., Room (b) (6), Washington, DC 20250-3700
Phone: (b) (6) Fax : (202) 720-7609

Email: (b) (6)@fsis.usda.gov

"Building Strong Working Relationships Makes a Great Team"

-----Original Message-----

From: (b) (6)
Sent: Tuesday, June 21, 2011 2:14 PM
To: (b) (6) (b) (6)
Subject: FW: ammonia and meat?

FYI - Spoke with (b) (6) about whether we should respond back to Ms. (b) (6). I have already drafted a response for this inquiry and (b) (6) will talk with Alicemary and decide. She will get back with me on this. Since I am handling the Pink Slime inquiries, normally they are sent directly to me from (b) (6) and (b) (6) cc'd. Thanks and will keep you posted.

(b) (6) Issues Analyst
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
Food Safety and Inspection Service
1400 Independence Ave. S.W., Room (b) (6), Washington, DC 20250-3700
Phone: (b) (6) Fax : (202) 720-7609

Email: (b) (6)@fsis.usda.gov

"Building Strong Working Relationships Makes a Great Team"

-----Original Message-----

From: (b) (6)
Sent: Monday, June 20, 2011 3:21 PM
To: Meat and Poultry Hotline
Subject: RE: ammonia and meat?

Hi (b) (6) thanks I will handle this inquiry. We recently just responded back to her and I will see if further information to her is warranted. Again, thanks and have a wonderful day!!!

(b) (6) Issues Analyst
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education

Food Safety and Inspection Service
1400 Independence Ave. S.W., Room 1170-S, Washington, DC 20250-3700
Phone: (b) (6) Fax : (202) 720-7609

Email: (b) (6) fsis.usda.gov

"Building Strong Working Relationships Makes a Great Team"

-----Original Message-----

From: Meat and Poultry Hotline
Sent: Monday, June 20, 2011 3:17 PM
To: (b) (6)
Subject: FW: ammonia and meat?

Hi (b) (6) here's another inquiry about ammonia and meat.

Thanks/sorry!

(b) (6)

(b) (6) M.S.
Technical Information Specialist
Food Safety Education Staff
Food Safety and Inspection Service

phone: (b) (6)
fax: (b) (6)

(b) (6) fsis.usda.gov

-----Original Message-----

From: (b) (6) @hotmail.com [<mailto:salpeez@hotmail.com>]
Sent: Sunday, June 19, 2011 12:17 AM
To: mphotline.fsis@usda.gov
Subject: Message from Internet User - ammonia and meat?

Dear USDA,

I have recieved your response email to me stating that using ammonia to "wash" our "food" is perfectly safe. I do not see how you can claim that when it is a well documented fact that ammonia causes dementia and memory loss. You claim it is safe, so what is the harm in your prospective from simply labeling the process as to which was used? That way people can choose for themselves what is safe and what they would like to ingest. I thought you were required to list all ingredients. You often see on food labels stating "made in facility that also processes peanut products." Peanuts are not even contained in the product, and yet for the safety of consumers, they are required to place such statements on their labels. I can guarentee you that American citizens would like to know if their meat products are being washed with ammonia. For the majority of the population, ammonia is much more harmful to them, then say peanuts.

Please stop using ammonia in the processing of our food! At the very least, Label it!!

Thank you for your time,

(b) (6)

From: [Cardwell, Rene](#)
To: (b) (6)
Cc: (b) (6)
Subject: RE: Request for a quick topic search on letters
Date: Thursday, July 07, 2011 2:08:20 PM

I just pulled three. I know there are others.

Thank you.

René Cardwell, Deputy Director
ECIMS-Office of Public Affairs and Consumer Education
Food Safety and Inspection Service, Room 1163-South Building
U.S. Department of Agriculture
Washington, D.C. 20250
Office: (202) 720-9945

Cell: (202) 503-7113

Fax: (202) 205-0158

From: (b) (6)
Sent: Thursday, July 07, 2011 1:59 PM
To: Cardwell, Rene
Subject: RE: Request for a quick topic search on letters

I thought so too, but she just got back – and she said only 2....I know she did a lot of pink slime, however.

I did see an OES letter that I don't have access to and am calling them momentarily as I think it was from Issa...but it might not be TG.

(b) (6)
Issues Analyst
USDA/Food Safety and Inspection Service
Office of Public Affairs and Consumer Education
Executive Correspondence & Issues Management Staff
1400 Independence Ave SW. Room (b) (6) • Washington D.C. 20250
(b) (6) (W) • (202) 720-7609 (F) • (b) (6) (C)
e-mail: (b) (6) @fsis.usda.gov

From: Cardwell, Rene
Sent: Thursday, July 07, 2011 1:57 PM
To: (b) (6)
Subject: RE: Request for a quick topic search on letters

(b) (6) did lots of these letters

Thank you.

René Cardwell, Deputy Director
ECIMS-Office of Public Affairs and Consumer Education
Food Safety and Inspection Service, Room 1163-South Building
U.S. Department of Agriculture
Washington, D.C. 20250
Office: (202) 720-9945

Cell: (202) 503-7113
Fax: (202) 205-0158

From: (b) (6)
Sent: Thursday, July 07, 2011 1:46 PM
To: Mabry, Brian; Cardwell, Rene; Leach, Alicemary; (b) (6)
Cc: Picard, Lisa Wallenda; Blake, Carol; Fillpot, Dirk; (b) (6)
Subject: RE: Request for a quick topic search on letters

Brian –

Quick search is underway. I saw 2 letters in a micro search, but neither were from key stakeholders.

(b) (6)
Issues Analyst
USDA/Food Safety and Inspection Service
Office of Public Affairs and Consumer Education
Executive Correspondence & Issues Management Staff
1400 Independence Ave SW. Room (b) (6) • Washington D.C. 20250
(b) (6) (W) • (202) 720-7609 (F) • (b) (6) (C)
e-mail: (b) (6)@fsis.usda.gov

From: Mabry, Brian
Sent: Thursday, July 07, 2011 1:33 PM
To: Cardwell, Rene; Leach, Alicemary; (b) (6) Ottery, Theresa
Cc: Picard, Lisa Wallenda; Blake, Carol; Fillpot, Dirk; (b) (6)
Subject: RE: Request for a quick topic search on letters

Thanks – If it is a form letter/campaign, just an estimate of how many we have received and the text of the incoming letter would be helpful. If it is a MoveOn petition or the like, you can just send me the link or I'll find it on the web. Thanks again! Brian

Brian K. Mabry
Deputy Director, Congressional and Public Affairs
Office of Public Affairs and Consumer Education
Food Safety and Inspection Service
U.S. Department of Agriculture
Room 1175-South Building

From: Cardwell, Rene
Sent: Thursday, July 07, 2011 1:30 PM
To: Mabry, Brian; Leach, Alicemary; (b) (6) Ottery, Theresa
Cc: Picard, Lisa Wallenda; Blake, Carol; Fillpot, Dirk; (b) (6)
Subject: RE: Request for a quick topic search on letters

Lots. I've copied (b) (6), one of the writer's who has responded, as well as (b) (6) who is acting for (b) (6) today.

Thank you.

René Cardwell, Deputy Director
ECIMS-Office of Public Affairs and Consumer Education
Food Safety and Inspection Service, Room 1163-South Building
U.S. Department of Agriculture
Washington, D.C. 20250
Office: (202) 720-9945

Cell: (202) 503-7113
Fax: (202) 205-0158

From: Mabry, Brian
Sent: Thursday, July 07, 2011 1:28 PM
To: Leach, Alicemary; Cardwell, Rene
Cc: Picard, Lisa Wallenda; Blake, Carol; Fillpot, Dirk
Subject: Request for a quick topic search on letters

Alicemary and Rene,

CPAO is working with the Department on a media response, and as part of it, we have been asked to check and see if FSIS (either directly, or referred from Ex Sec) have received any correspondence regarding transglutaminase (a.k.a., "meat glue"). It would have started in March 2011.

We appreciate a quick check to see if there might have been a campaign or letters from key stakeholders on the issue. Thanks in advance for your help. Best ~ Brian

Brian K. Mabry
Deputy Director, Congressional and Public Affairs
Office of Public Affairs and Consumer Education
Food Safety and Inspection Service
U.S. Department of Agriculture
Room 1175-South Building

From: [Meat and Poultry Hotline](#)
To: (b) (6)
Subject: RE: web mail report for June 2011
Date: Tuesday, July 12, 2011 1:29:37 PM

Oh yes, we also call it TG.

Got to love the TG and the pink slime!

(b) (6) M.S.
Technical Information Specialist
Food Safety Education Staff
Food Safety and Inspection Service
phone: (b) (6)
fax: (b) (6)
(b) (6) fsis.usda.gov

From: (b) (6)
Sent: Tuesday, July 12, 2011 1:23 PM
To: Meat and Poultry Hotline
Subject: RE: web mail report for June 2011

Thanks! Apparently transglutaminase is the name of "meat clue" which I found out by reading the news clips today.

(b) (6)
Web Manager, Web Services Staff
Office of Public Affairs and Consumer Education
USDA Food Safety and Inspection Service
1400 Independence Ave, SW
Room (b) (6) South Building

Washington, DC 20250
(b) (6) phone
202-690-3903 fax

(b) (6) @fsis.usda.gov

From: Meat and Poultry Hotline
Sent: Tuesday, July 12, 2011 1:19 PM
To: (b) (6) (b) (6) (b) (6) Van, Diane: (b) (6) (b) (6)

Subject: web mail report for June 2011

Hi everyone.

For the month of June 2011 there were 146 inquiries to the MPHotline web mail box.

The top topics were:

1. FSIS inspection issues: 31
2. Local health department or state dept of Agriculture issues: 14
(grocery store complaints, foodservice inquiries, etc:
3. Import/export questions 14
(Including bringing foods into the US from other countries)
4. Safe food handling, including the 2 hour rule and other mishaps: 11
5. Meat and poultry product complaints: 11
6. New recommended internal temperatures: 9
7. pink slime: 3
8. Meat glue: 4
9. COOL 1

Thanks,

(b) (6)

(b) (6) M.S.

Technical Information Specialist

Food Safety Education Staff

Food Safety and Inspection Service

phone: (b) (6)

fax: (b) (6)

(b) (6) fsis.usda.gov

From: [FSIS Labeling & Consumer Protection Staff](#)
To: (b) (6) - FSIS
Subject: RightNow Service Notification
Date: Monday, July 25, 2011 2:55:46 PM

Incident Assigned Notification

Generated By (b) (6), 07/25/2011 02:55 PM

Reference #110722-000004

Summary: Message from Internet User - Ammonia Treated Beef
Product Level 1: Labeling
Category Level 1: Food Standards of Identity & Composition
Date Created: 07/22/2011 07:42 AM
Last Updated: 07/25/2011 02:55 PM
Status: Unresolved
Assigned: (b) (6)
Policy Arena?: Domestic (U.S.) Only
Phone Number:
Establishment Number:
Establishment Size:
Call Duration:
Analytics Flag:
Analysis Product:
Analysis Category:
Policy Follow-up: No

Key Words

Analysis Notes

Discussion Thread

Note (b) (6) - 07/25/2011 02:55 PM
Sorry, I just can't answer this one. Good luck,
(b) (6)

Auto-Response - 07/22/2011 07:42 AM

Your question has been received by the Labeling and Program Delivery Division. The reference number for your question is 110722-000004. You should receive a response from us within 5 business days.

You may update your incident at

http://askfsis.custhelp.com/app/account/questions/detail/i_id/102255/username/mtd100609@gmail.com

Thank you,
LPDD Staff

Customer By Email (mtd100609 unknown) - 07/22/2011 07:42 AM

How is it that the U.S. Department of Agriculture is proposing new labeling requirements to make it more obvious to consumers when the meat they buy has been injected with solutions containing water, salt or other ingredients. But they feel that we do not need to know when our ground beef has ammonia treated fatty trimmings added? A department microbiologist, Gerald Zirnstein, called the processed beef "pink slime" in a 2002 e-mail message to colleagues and said, "I do not consider the stuff to be ground beef, and I consider allowing it in ground beef to be a form of fraudulent labeling." How is this an ok thing? And to only save 3 cents per pound is ridiculous! Please explain this to me.

From: [McIntire, Richard](#)
To: (b) (6); [Summer intern](#)
Subject: RE: eNews
Date: Friday, July 29, 2011 10:57:36 AM

Yea—ain't nobody else here. What u got for me; looked kinda scant when I perused the headlines

Richard J. McIntire

Public Affairs Specialist

Food Safety & Inspection Service

U.S. Dept. of Agriculture

1400 Independence Ave., SW

Wash., D.C. 20250

richard.mcintire@fsis.usda.gov

Ofc.: 202/690-0417; Cell./BB: 202/573-4292

From: (b) (6); Summer intern
Sent: Friday, July 29, 2011 10:41 AM
To: McIntire, Richard
Subject: RE: eNews

Alright I'll put them in. Are you sending the eNews out again today ?

(b) (6)

Summer Intern

Congressional & Public Affairs

U.S. Department of Agriculture-FSIS

1400 Independence Avenue, S.W., Room 1180-S
Washington, DC 20250

(b) (6)

(b) (6) fsis.usda.gov

From: McIntire, Richard
Sent: Friday, July 29, 2011 10:37 AM
To: (b) (6); Summer intern
Subject: RE: eNews

Good day sir. U be so quiet over there.

One for today u may have not caught yet; also look for one about 'pink slime' and hamburgers on kypost.com

<http://www.aboutlawsuits.com/sangar-listeria-poisoning-lawsuit-award-19860/>

Richard J. McIntire

Public Affairs Specialist

Food Safety & Inspection Service

U.S. Dept. of Agriculture

1400 Independence Ave., SW

Wash., D.C. 20250

richard.mcintire@fsis.usda.gov

From: (b) (6) Summer intern
Sent: Thursday, July 28, 2011 11:37 AM
To: McIntire, Richard
Subject: eNews

- **AHN 7/28/11 Florida recalls imported beef products due to potential animal drug contaminant**

[http://www.allheadlinenews.com/articles/90055562?](http://www.allheadlinenews.com/articles/90055562?Florida%20Firm%20Recalls%20Imported%20Beef%20Products%20Due%20To%20Potential%20Animal%20Drug%20Contaminant)

[Florida%20Firm%20Recalls%20Imported%20Beef%20Products%20Due%20To%20Potential%20Animal%20Drug%20Contaminant](http://www.allheadlinenews.com/articles/90055562?Florida%20Firm%20Recalls%20Imported%20Beef%20Products%20Due%20To%20Potential%20Animal%20Drug%20Contaminant)

<< File: Local beef company issues recall over possible E.docx >>

Last one if we really need it

(b) (6)

Summer Intern

Congressional & Public Affairs

U.S. Department of Agriculture-FSIS

1400 Independence Avenue, S.W., Room (b) (6)
Washington, DC 20250

(b) (6)

(b) (6) fsis.usda.gov

From: [McIntire, Richard](#)
To: (b) (6) Summer intern
Subject: RE: eNews
Date: Friday, July 29, 2011 11:21:57 AM

Do hard copies for these

<http://tucsoncitizen.com/karynzoldan/2011/07/29/food-recall-arizona-firm-fails-to-inspect-meat-products/>

<http://www.ktnv.com/news/local/126380378.html>

Richard J. McIntire

Public Affairs Specialist

Food Safety & Inspection Service

U.S. Dept. of Agriculture

1400 Independence Ave., SW

Wash., D.C. 20250

richard.mcintire@fsis.usda.gov

Ofc.: 202/690-0417; Cell./BB: 202/573-4292

From: (b) (6) Summer intern
Sent: Friday, July 29, 2011 11:06 AM
To: McIntire, Richard
Subject: eNews

FOOD SAFETY NEWS

July 29, 2011

- *Ag Am News*

Text Summary: <http://agnews.usda.gov/fridayam.txt>

Articles: <http://agnews.usda.gov/fridayam.doc>

- *Meating Place* 7/29/11 Tokyo electric power co. will shoulder of beef buy-up

<http://www.meatingplace.com/MembersOnly/webNews/details.aspx?item=25465>

- *Cattle Network* 7/29/11 **Beef industry faces a supply crisis**

<http://www.cattlenetwork.com/cattle-news/Beef-industry-faces-a-supply-crisis-126354128.html>

- *Food Safety News* 7/29/11 **Severe penalties in china clenbuterol pork scandal**

<http://www.foodsafetynews.com/2011/07/china-dishes-severe-penalties-for-clenbuterol-pork-scandal/>

- *Food Safety News* 7/29/11 **Wyoming campylobacter outbreak wanes**

<http://www.foodsafetynews.com/2011/07/wyomings-campylobacter-outbreak-eases-some/>

- *The Poultry Site* 7/29/11 **Consumers say animal welfare labeling important**

<http://www.thepoultrysite.com/poultrynews/23225/consumers-say-animal-welfare-labelling-important>

- *The Poultry Site* 7/29/11 **Heat-wave raises farmers' concerns**

<http://www.thepoultrysite.com/poultrynews/23217/heatwave-raises-farmers-concerns>

- *WTSP* 7/28/11 **Monumental testing program find no evidence of deadly bird flu in Florida**

<http://www.wtsp.com/news/health/article/203161/12/Testing-finds-no-evidence-of-bird-flu-in-Fla>

- *KYPost* 7/29/11 **'Pink slime' in burgers stirs debate**

http://www.kypost.com/dpps/shared/%27Pink-Slime%27-debate%3A-What%27s-in-a-burger%3F_6584285

- *About Lawsuits* 7/29/11 **Listeriosis poisoning lawsuit results in \$1.1m award**

<http://www.aboutlawsuits.com/sangar-listeria-poisoning-lawsuit-award-19860/>

- *Action News* 7/28/11 **Ohio firm recalls jerky products**

<http://www.downtown.woio.com/news/health/ohio-firm-recalls-jerky-products/63041>

- **KPHO 7/29/11 Arizona meat products under recall**

<http://www.kpho.com/story/15173601/arizona-meat-products-under-recall>

- **USDA 7/28/11 Arizona Firm Recalls Various Meat Products Produced Without Inspection**

http://www.fsis.usda.gov/News_&_Events/Recall_059_2011_Release/index.asp

- **USDA 7/28/11 Ohio Firm Recalls Jerky Products Due To Misbranding And An Undeclared Allergen**

http://www.fsis.usda.gov/News_&_Events/Recall_058_2011_Release/index.asp

Note: You may access the electronic version of Food Safety News any time at <http://inside.fsis.usda.gov>.

You must have Level 2 eAuthentication to access the intranet.

To obtain your certification, please follow the eAuthentication instructions at <http://www.eauth.egov.usda.gov/eauthWhatIsAccount.html>.

Congressional Summary

Friday, July 29, 2011

Today's Legislative Schedule

The Senate reconvenes at 9:30 a.m. for morning business and is expected to consider debt limit proposals (S. 627 and S. 1323).

The House reconvenes at 9:00 a.m. for legislative business and is expected to consider a debt limit proposal (S. 627).

Congressional Hearings & Mark-ups

On Thursday, August 25, the Senate Agriculture Committee (Stabenow, D-MI) will hold a field hearing on "Kansas and the 2012 Farm Bill" in Wichita.

Other News

None to report.

(b) (6)

Summer Intern

Congressional & Public Affairs

U.S. Department of Agriculture-FSIS

1400 Independence Avenue, S.W., Room 1180-S
Washington, DC 20250

(b) (6)

(b) (6) fsis.usda.gov

From: (b) (6)
To: (b) (6) (b) (6)
Cc: (b) (6)
Subject: Emailing: %27Pink-Slime%27-debate%3A-What%27s-in-a-burger%3F_6584285.htm
Date: Saturday, July 30, 2011 6:19:01 AM
Attachments: [%27Pink-Slime%27-debate%3A-What%27s-in-a-burger%3F_6584285.htm](#)

Welcome back Doc.

While you were on the "Island" frolicking through the beach sand --- did you take time out for a burger?

Here is a video / report about pink slime burgers which may prove interesting.

From: (b) (6)
To: (b) (6)
Subject: RE: Proofing for "Parasites and Foodborne Illness" PDF and text
Date: Friday, June 03, 2011 2:34:24 PM

Thanks for reading. It takes fresh eyes to figure out these edits. Looking at them on a computer screen just doesn't work.

From: (b) (6)
Sent: Friday, June 03, 2011 2:31 PM
To: (b) (6)
Subject: RE: Proofing for "Parasites and Foodborne Illness" PDF and text

I just reviewed them...they do not match...I will leave them on your desk for Monday.

(b) (6)

(b) (6)

Technical Information Specialist

USDA/FSIS/FSES

5601 Sunnyside Avenue

Room (b) (6), Maildrop (b) (6)

Beltsville, MD 20705-5000

(office) (b) (6)

(fax) 301-504-2092

From: (b) (6)
Sent: Friday, June 03, 2011 11:07 AM
To: (b) (6)
Subject: Proofing for "Parasites and Foodborne Illness" PDF and text

Here are the two files that should match. (b) (6) has already posted the text file, but I redesigned the matching PDF. I think you originally wrote this piece, so you're probably familiar with it.

A style we're checking is a request from (b) (6) that the sub-topic "questions" be in sentence form without capitalizing all the nouns (e.g. "How do People get Giardiasis?" should be "How do people get giardiasis?")

Many thanks,

(b) (6)

<< File: Parasites_and_Foodborne_Illness.pdf >> << File:
Parasites_and_Foodborne_Illness_CHANGED_5-24-11.doc >>

From: (b) (6)
Sent: Friday, June 03, 2011 10:53 AM
To: (b) (6)
Subject: RE: meat "transglutaminase"

Sure, I can do it early afternoon, send it along.

(b) (6)

(b) (6)

Technical Information Specialist

USDA/FSIS/FSES

5601 Sunnyside Avenue

Room 2/L281, Maildrop (b) (6)

Beltsville, MD 20705-5000

(office) (b) (6)

(fax) 301-504-2092

From: (b) (6)
Sent: Friday, June 03, 2011 10:46 AM
To: (b) (6)
Subject: RE: meat "transglutaminase"

I hope (b) (6) has something cleared.

Are you super busy today? If not, could you proof a PDF with its text to make sure I have it correct to send to (b) (6) (b) (6) is doing a couple for me today.

From: (b) (6)
Sent: Friday, June 03, 2011 10:44 AM
To: (b) (6) Meat and Poultry Hotline; Van, Diane; (b) (6) (b) (6)
Subject: RE: meat "transglutaminase"

I'm thinking that (b) (6) probably has a standard answer for e-mails that can be used and then possibly add a link to the FR information

(b) (6)

Technical Information Specialist

USDA/FSIS/FSES

5601 Sunnyside Avenue

Room (b) (6), Maildrop (b) (6)

Beltsville, MD 20705-5000

(office) (b) (6)

(fax) 301-504-2092

From: (b) (6)

Sent: Friday, June 03, 2011 10:24 AM

To: Meat and Poultry Hotline; Van, Diane; (b) (6) (b) (6) (b) (6)

Subject: meat "transglutaminase"

There's something in the Federal Register at

[http://www.fsis.usda.gov/Search/Search_Results/Index.asp?](http://www.fsis.usda.gov/Search/Search_Results/Index.asp?q=Transglutaminase&mode=simple&num=10&as_occt=any&site=FSIS&btnG.x=12&btnG.y=4)

[q=Transglutaminase&mode=simple&num=10&as_occt=any&site=FSIS&btnG.x=12&btnG.y=4](http://www.fsis.usda.gov/Search/Search_Results/Index.asp?q=Transglutaminase&mode=simple&num=10&as_occt=any&site=FSIS&btnG.x=12&btnG.y=4)

It's called "transglutaminase."

From: Meat and Poultry Hotline

Sent: Friday, June 03, 2011 10:20 AM

To: Van, Diane; (b) (6) (b) (6) (b) (6) (b) (6)

Subject: FW: web mail report for May 2011

Should we put an answer in Karen about meat glue and pink slime?

(b) (6) M.S.

Technical Information Specialist

Food Safety Education Staff

Food Safety and Inspection Service

phone: (b) (6)

fax: (b) (6)

(b) (6) fsis.usda.gov

From: (b) (6)
Sent: Friday, June 03, 2011 8:51 AM
To: Meat and Poultry Hotline
Subject: RE: web mail report for May 2011

Yeah, what's up with that "meat glue?" Had a very angry comment on the survey from a customer who couldn't find that, and I couldn't find anything good on the issue either. If the Hotline has an official response, perhaps they should feed it to Karen.

Hope you're well – is your arm working at 100% yet?

(b) (6)
Web Manager, Web Services Staff
Office of Public Affairs and Consumer Education
USDA Food Safety and Inspection Service
1400 Independence Ave, SW
Room (b) (6) South Building

Washington, DC 20250
(b) (6) phone
202-690-3903 fax

(b) (6) @fsis.usda.gov

From: Meat and Poultry Hotline
Sent: Thursday, June 02, 2011 5:07 PM
To: (b) (6) (b) (6) (b) (6) Van, Diane; (b) (6)
Subject: web mail report for May 2011

Hi everyone.

For the month of May 2011 there were 165 inquiries to the MPHotline web mail box.

The top topics were:

1. FSIS inspection issues: 28
2. Local health department or state dept of Agriculture issues: 24
(grocery store complaints, foodservice inquiries, etc:
3. Import/export questions 18
(Including bringing foods into the US from other countries)
4. Safe food handling, including the 2 hour rule and other mishaps: 14
5. Meat and poultry product complaints: 13

- | | | |
|----|-------------|---|
| 6. | pink slime: | 1 |
| 7. | Meat glue: | 3 |

Thanks,

Marianne

(b) (6), M.S.

Technical Information Specialist

Food Safety Education Staff

Food Safety and Inspection Service

phone: (b) (6)

fax: (b) (6)

(b) (6) fsis.usda.gov

From: (b) (6)
To: (b) (6)
Subject: Proofing for "Parasites and Foodborne Illness" PDF and text
Date: Friday, June 03, 2011 11:06:50 AM
Attachments: [Parasites and Foodborne Illness.pdf](#)
[Parasites and Foodborne Illness CHANGED 5-24-11.doc](#)

Here are the two files that should match. (b) (6) has already posted the text file, but I redesigned the matching PDF. I think you originally wrote this piece, so you're probably familiar with it.

A style we're checking is a request from (b) (6) that the sub-topic "questions" be in sentence form without capitalizing all the nouns (e.g. "**How do People get Giardiasis?**" should be "**How do people get giardiasis?**")

Many thanks,

(b) (6)

From: (b) (6)
Sent: Friday, June 03, 2011 10:53 AM
To: (b) (6)
Subject: RE: meat "transglutaminase"

Sure, I can do it early afternoon, send it along.

(b) (6)

(b) (6)

Technical Information Specialist

USDA/FSIS/FSES

5601 Sunnyside Avenue

Room (b) (6), Maildrop (b) (6)

Beltsville, MD 20705-5000

(office) (b) (6)

(fax) 301-504-2092

From: (b) (6)

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Subject: RE: meat "transglutaminase"

I hope (b) (6) has something cleared.

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Subject: RE: meat "transglutaminase"

I'm thinking that (b) (6) probably has a standard answer for e-mails that can be used and then possibly add a link to the FR information

(b) (6)

Technical Information Specialist

USDA/FSIS/FSES

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Beltsville, MD 20705-5000

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From: (b) (6)
Sent: Friday, June 03, 2011 10:24 AM
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There's something in the Federal Register at
http://www.fsis.usda.gov/Search/Search_Results/Index.asp?q=Transglutaminase&mode=simple&num=10&as_occt=any&site=FSIS&btnG.x=12&btnG.y=4

It's called "transglutaminase."

From: Meat and Poultry Hotline
Sent: Friday, June 03, 2011 10:20 AM
To: Van, Diane; (b) (6) (b) (6) (b) (6) (b) (6)
Subject: FW: web mail report for May 2011

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(b) (6) M.S.

Technical Information Specialist

Food Safety Education Staff

Food Safety and Inspection Service

phone: (b) (6)

fax: (b) (6)

(b) (6) fsis.usda.gov

From: (b) (6)

Sent: Friday, June 03, 2011 8:51 AM

To: Meat and Poultry Hotline

Subject: RE: web mail report for May 2011

Yeah, what's up with that "meat glue?" Had a very angry comment on the survey from a customer who couldn't find that, and I couldn't find anything good on the issue either. If the Hotline has an official response, perhaps they should feed it to Karen.

Hope you're well – is your arm working at 100% yet?

(b) (6)

Web Manager, Web Services Staff

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Washington, DC 20250

(b) (6) phone

202-690-3903 fax

(b) (6) @fsis.usda.gov

From: Meat and Poultry Hotline

Sent: Thursday, June 02, 2011 5:07 PM

To: (b) (6) (b) (6) (b) (6) Van, Diane; (b) (6)

Subject: web mail report for May 2011

Hi everyone.

For the month of May 2011 there were 165 inquiries to the MPHotline web mail box.

The top topics were:

1. FSIS inspection issues: 28
2. Local health department or state dept of Agriculture issues: 24
(grocery store complaints, foodservice inquiries, etc:
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(Including bringing foods into the US from other countries)
4. Safe food handling, including the 2 hour rule and other mishaps: 14
5. Meat and poultry product complaints: 13
6. pink slime: 1
7. Meat glue: 3

Thanks,

(b) (6)

(b) (6) M.S.

Technical Information Specialist

Food Safety Education Staff

Food Safety and Inspection Service

phone: (b) (6)

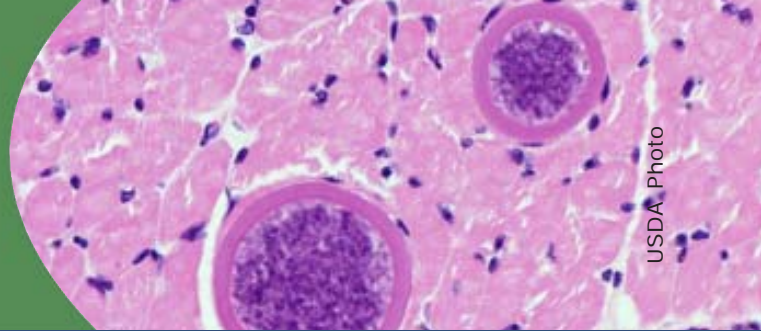
fax: (b) (6)

(b) (6) fsis.usda.gov



United States Department of Agriculture
Food Safety and Inspection Service

Food Safety Information



Parasites and Foodborne Illness

Parasites may be present in food or in water and can be identified as causes of foodborne or waterborne illness in the United States. They range in size, from tiny single-celled organisms to worms visible to the naked eye. Their lifecycle may also vary. While some parasites use a permanent host, others go through a series of developmental phases using different animal or human hosts. The illnesses they can cause range from mild discomfort to debilitating illness and possibly death.

What are parasites?

Parasites are organisms that derive nourishment and protection from other living organisms known as **hosts**. They may be transmitted from animals to humans, from humans to humans, or from humans to animals. Several parasites have emerged as significant causes of foodborne and waterborne illness. These organisms live and reproduce within the tissues and organs of infected human and animal hosts, and are often excreted in feces.

How are they transmitted?

They may be transmitted from host to host through consumption of contaminated food and water, or by putting anything into your mouth that has touched the stool (feces) of an infected person or animal.

How do they vary?

Parasites are of different types and range in size from tiny, single-celled, microscopic organisms (**protozoa**) to larger, multi-cellular worms (**helminths**) that may be seen without a microscope. The size ranges from 1 to 2 μm (micrometers) to 2 meters long.

What are the names of some parasites?

Examples of parasites are *Giardia duodenalis*, *Cryptosporidium parvum*, *Cyclospora cayentanensis*, *Toxoplasma gondii*, *Trichinella spiralis*, *Taenia saginata* (beef tapeworm), and *Taenia solium* (pork tapeworm).

The Food Safety and Inspection Service (FSIS) is the public health agency in the U.S. Department of Agriculture responsible for ensuring that the nation's commercial supply of meat, poultry, and egg products is safe, wholesome, and correctly labeled and packaged.

USDA Meat & Poultry Hotline
1-888-MPHotline
(1-888-674-6854)

***Giardia duodenalis* or *intestinalis* (formerly called *G. lamblia*)**

Giardia duodenalis, cause of giardiasis (GEE-are-DYE-uh-sis), is a one-celled, microscopic parasite that can live in the intestines of animals and people. It is found in every region throughout the world and has become recognized as one of the most common causes of waterborne (and occasionally foodborne) illness in the United States.

How do people get giardiasis?

People get giardiasis the following ways:

- Giardiasis is frequently associated with drinking contaminated water, but some people might get infected by consuming uncooked meat also contaminated with *G. duodenalis* **cysts** (the infective stage of the organism).
- By putting anything into your mouth that has touched contaminated surfaces or the stool of a person or animal with giardiasis.

Symptoms of Giardiasis

Diarrhea, abdominal cramps, gas, and nausea are the most common symptoms. Chronic infection might lead to dehydration and severe weight loss. Some cases may be without symptoms.

When will symptoms appear? What is the duration?

Symptoms will usually appear 1 to 2 weeks after ingestion of a *G. duodenalis* cyst. They may last 2 to 6 weeks in otherwise healthy persons, but there are cases of chronic illnesses lasting months or even years.

Who is at risk for contracting giardiasis?

Those at risk include:

- Day care providers and children attending daycare centers;
- International travelers (traveler's diarrhea);
- Hikers, campers, or any other persons who may drink from untreated or contaminated water supplies, including while swimming in lakes or rivers; and
- Young children, pregnant women, older adults, and persons with weakened immune systems including those with HIV/AIDS infection, cancer, diabetes, kidney disease, and transplant patients, or those individuals undergoing chemotherapy.

How to Prevent Giardiasis

- Wash hands with warm water and soap before handling foods and eating, and after going to the bathroom, changing diapers, and handling animals.
- Make sure infected individuals wash their hands frequently to reduce the spread of infection.
- Drink water only from treated municipal water supplies.
- When hiking, camping, or traveling to countries where the water supply may be unsafe to drink, either avoid drinking the water or boil it for 1 minute to kill the parasite. Drinking bottled beverages can be a safe alternative.
- Do not swallow water while swimming.
- Do not swim in community pools if you or your child has giardiasis.
- Always cook your food to a safe internal temperature. [Safe temperatures](#) can be found at: www.fsis.usda.gov/Fact_Sheets/index.asp
- Drink only pasteurized milk, juices, or cider.
- Wash, peel, or cook raw fruits and vegetables before eating.
- Do not use untreated manure to fertilize fruits and vegetables. Watering untreated manure can spread the organism.

Cryptosporidium parvum

Cryptosporidium parvum, cause of the disease cryptosporidiosis (KRIP-toe-spo-RID-e-O-sis) also called "Crypto," is a one-celled, microscopic shelled parasite and a significant cause of waterborne and foodborne illness worldwide. It is found in the intestines of many herd animals including cows, sheep, goats, deer, and elk. The illness could be intestinal, tracheal, or pulmonary.

How do people get intestinal cryptosporidiosis?

This parasite can be found in soil, food, water, or surfaces that have been contaminated with feces from infected humans or animals.

People get cryptosporidiosis the following ways:

- By consuming food or water contaminated with *C. parvum* oocysts (infective stage of the parasite). The oocysts are the environmentally resistant stage of the organism and are shed in the feces of a host (human or animal).
- By putting anything into your mouth that has touched the stool of a person or animal with cryptosporidiosis.

Symptoms of intestinal cryptosporidiosis

Symptoms include watery diarrhea, stomach cramps, upset stomach, and slight fever. Some cases may be without symptoms.

When will symptoms appear? What is the duration?

Symptoms appear 2 to 10 days after ingestion of *C. parvum* oocysts. The illness usually goes away without medical intervention in 3 to 4 days. For healthy people, symptoms may last up to 2 weeks. For individuals with weakened immune systems, cryptosporidiosis can be serious, long-lasting, and sometimes fatal.

Who is at risk for contracting cryptosporidiosis?

Those at risk include:

- Day care providers and children attending daycare centers;
- Young children, pregnant women, older adults, and persons with weakened immune systems, including those with HIV/AIDS infection, cancer, diabetes, kidney disease, and transplant patients, or those individuals undergoing chemotherapy.
- International travelers (traveler's diarrhea); and
- Hikers, campers, or any other persons who may drink from untreated water supplies.

How to Prevent Cryptosporidiosis

- Wash hands with warm water and soap before handling foods and eating, and after going to the bathroom, changing diapers, and handling animals.
- Drink water only from treated municipal water supplies.
- When hiking, camping, or traveling to countries where the water supply may be unsafe to drink, either avoid drinking the water or boil it for 1 minute to kill the parasite. Drinking bottled beverages can be a safe alternative.
- Do not swallow water while swimming.
- Do not swim in community swimming pools if you or your child has cryptosporidiosis.
- Drink only pasteurized milk, juices, or cider.
- Wash, peel, or cook raw fruits and vegetables before eating.
- Do not use untreated manure to fertilize fruits and vegetables. Watering untreated manure can spread the organism.

Cyclospora cayetanensis

Cyclospora cayetanensis (SIGH-clo-SPOR-uh KYE-uh-tuh-NEN-sis), cause of cyclosporiasis, is a one-celled, microscopic parasite. Currently little is known about this organism, although cases of cyclosporiasis are being reported from various countries with increasing frequency.

How do people get cyclosporiasis?

People get cyclosporiasis the following ways:

- By consuming food or water contaminated with *C. cayetanensis* oocysts (the infective stage of the organism).
- By putting anything into your mouth that has touched the stool of a person or animal with cyclosporiasis.

Symptoms of Cyclosporiasis

Symptoms include watery diarrhea (sometimes explosive), loss of appetite, bloating, stomach cramps, nausea, vomiting, muscle aches, low-grade fever, and fatigue. Some cases are without symptoms. Symptoms are more severe in persons with weakened immune systems.

When will symptoms appear? What is the duration?

Symptoms typically appear about 1 week after ingestion of *C. cayetanensis* oocysts. If untreated, the symptoms may last a week to more than a month. Symptoms may return.

Who is at risk for contracting cyclosporiasis?

Persons of all ages are at risk for infection.

Young children, pregnant women, older adults, and persons with weakened immune systems including those with HIV/AIDS infection, cancer, diabetes, kidney disease, and transplant patients, or those individuals undergoing chemotherapy may be at greater risk for infection.

How to Prevent Cyclosporiasis

- Wash hands with warm water and soap before handling foods and eating, and after going to the bathroom, changing diapers, and handling animals.
- Make sure infected individuals wash their hands frequently to reduce the spread of infection.
- Drink water only from treated municipal water supplies.
- When hiking, camping, or traveling to countries where the water supply may be unsafe to drink, either avoid drinking the water or boil the water for 1 minute to kill the parasite. Drinking bottled beverages can be a safe alternative.
- Do not swim in community swimming pools if you or your child has cyclosporiasis.
- Wash, peel, or cook raw fruits and vegetables before eating.

Toxoplasma gondii

Toxoplasma gondii, cause of the disease toxoplasmosis (TOX-o-plaz-MO-sis), is a single-celled, microscopic parasite found throughout the world. It is the third leading cause of death from foodborne disease. It is interesting to note that these organisms can only carry out their reproductive cycle within members of the cat family. In this parasite-host relationship, the cat is the **definitive host**. The infective stage (oocyst) develops in the gut of the cat. The oocysts are then shed into the environment with cat feces.

How do people get toxoplasmosis?

People get toxoplasmosis the following ways:

- By consuming foods (such as raw or undercooked meats, especially pork, lamb, or wild game) or drinking untreated water (from rivers or ponds) that may contain the parasite.
- Fecal-oral: Touching your hands to your mouth after gardening, handling cats, cleaning a cat's litter box, or anything that has come into contact with cat feces.
- Mother-to-fetus (if mother is pregnant when first infected with *T. gondii*).
- Through organ transplants or blood transfusions, although these modes are rare.

Symptoms of Toxoplasmosis and Severe Toxoplasmosis

Toxoplasmosis is relatively harmless to most people, although some may develop “flu-like” symptoms such as swollen lymph glands and/or muscle aches and pains. In otherwise healthy individuals, the disease is usually mild and goes away without medical treatment. However, dormant non-infective parasites can remain in the infected individual for life. An unborn child may contract the parasite congenitally resulting in severe outcomes including miscarriage or stillbirth.

However, persons with weakened immune systems such as those with HIV/AIDS infection, organ transplant recipients, individuals undergoing chemotherapy, and infants may develop **severe toxoplasmosis**. Severe toxoplasmosis may result in damage to the eyes or brain. Infants becoming infected before birth can be born retarded or with other mental or physical problems.

When will symptoms appear? What is the duration?

The time that symptoms appear varies, but generally symptoms will appear 1 week to 1 month after consuming the parasite.

Infants infected while still in the womb may show no symptoms at birth, but develop symptoms later in life.

The duration of the illness depends on the health and immune status of the host. Persons with weakened immune systems may experience illnesses of long duration, possibly resulting in death.

Who is at risk for contracting severe toxoplasmosis?

Those at risk include:

- Persons with weakened immune systems including those with HIV/AIDS infection, organ transplant recipients, or those individuals undergoing chemotherapy.
- Infants born to mothers who become infected with *T. gondii* shortly before becoming pregnant or during pregnancy. Those mothers exposed to *T. gondii* longer than 6 months before becoming pregnant rarely transmit toxoplasmosis to their infants.

How to Prevent Toxoplasmosis

- If you are pregnant or planning to become pregnant, or if you have a weakened immune system, you should discuss your risk of contracting toxoplasmosis with your health care provider.
- Wear clean latex gloves when handling raw meats, or have someone who is healthy, and not pregnant, handle the meats for you.
- Cook all raw beef, pork, lamb and veal steaks, chops, and roasts to a minimum internal temperature of 145 °F as measured with a food thermometer before removing meat from the heat source. For safety and quality, allow meat to rest for at least three minutes before carving or consuming. For reasons of personal preference, consumers may choose to cook meat to higher temperatures.
- Cook all raw ground beef, pork, lamb, and veal to an internal temperature of 160 °F as measured with a food thermometer.
- Cook all poultry to a safe minimum internal temperature of 165 °F as measured with a food thermometer.
- Wash hands, cutting boards, and other utensils thoroughly with hot, soapy water after handling raw meats.
- Clean cat litter boxes daily because cat feces more than a day old can contain mature parasites.
- Wash hands thoroughly with warm water and soap after handling cats, cleaning cat litter boxes, especially before you handle or eat food.
- Wear gloves when you handle garden soil or sandboxes. Cats may use gardens or sandboxes as litter boxes. (Cover sandboxes to prevent cats from using them as litter boxes.)
- Help prevent cats from becoming infected with *T. gondii* by discouraging them from hunting and scavenging.
- Feed cats commercially made cat foods or cook their food.

Trichinella spiralis

Trichinella spiralis, cause of trichinellosis (also known as **trichinosis**) (TRICK-a-NO-sis) is an intestinal roundworm whose larvae may migrate from the digestive tract and form cysts in various muscles of the body. Infections occur worldwide, but are most prevalent in regions where pork or wild game is consumed raw or undercooked. The incidence of trichinosis has declined in the United States due to changes in hog feeding practices. Presently, most cases in this country are caused by consumption of raw or undercooked wild game.

How do people get trichinellosis?

People get trichinellosis (trichinosis) by consuming raw or undercooked meats such as pork, wild boar, bear, bobcat, cougar, fox, wolf, dog, horse, seal, or walrus infected with *Trichinella* larvae.

The illness is **not** spread directly from person to person.

Symptoms of Trichinellosis

The first symptoms are nausea, diarrhea, vomiting, fever, fatigue, and abdominal pain, followed by headaches, eye swelling, aching joints and muscles, weakness, and itchy skin. In severe infections, persons may experience difficulty with coordination and have heart and breathing problems. Death may occur in severe cases.

When will symptoms appear? What is the duration?

Abdominal symptoms may appear within 1 to 2 days after eating contaminated meat. Further symptoms (eye swelling and aching muscles and joints) may begin 2 to 8 weeks after infection. Mild cases may assumed to be flu. Symptoms may last for months.

Who is at risk for contracting trichinellosis?

Persons consuming raw or undercooked pork or wild game.

Persons with weakened immune systems including those with HIV/AIDS infection, organ transplant recipients, or those individuals undergoing chemotherapy may be at a greater risk for infection.

How to Prevent Trichinellosis

- Wash your hands with warm water and soap after handling raw meat.
- Cook all raw pork steaks, chops, and roasts to a minimum internal temperature of 145 °F as measured with a food thermometer before removing meat from the heat source. For safety and quality, allow meat to rest for at least three minutes before carving or consuming. For reasons of personal preference, consumers may choose to cook meat to higher temperatures.
- Clean meat grinders thoroughly each time you grind meat at home.

Taenia saginata/*Taenia solium* (Tapeworms)

Taenia saginata (beef tapeworm) and *Taenia solium* (pork tapeworm) are parasitic worms (helminths). **Taeniasis** is the name of the intestinal infection caused by adult-stage tapeworms (beef or pork tapeworms). **Cysticercosis** is the name of the tissue (other than intestinal) infection caused by the larval-stage of the pork tapeworm only.

It is interesting to note that humans are the **definitive hosts** of both organisms. This means that the reproductive cycle, and thus egg production by the organisms, occurs only within humans. Eggs are passed in human feces and they may be shed into the environment for as long as the worms remain in the intestines (for as long as 30 years). In addition, the eggs may remain viable in the environment for many months.

These diseases are more prevalent in underdeveloped countries where sanitation practices may be substandard and in areas where pork and beef are consumed raw or undercooked. They are relatively uncommon in the U.S., although travelers and immigrants are occasionally infected.

How do people get Taeniasis?

People get Taeniasis by consuming raw or undercooked infected beef or pork.

Symptoms of Taeniasis

Most cases of infection with adult worms are without symptoms. Some persons may experience abdominal pain, weight loss, digestive disturbances, and possible intestinal obstruction.

Irritation of the peri-anal area can occur, caused by worms or worm segments exiting the anus.

When will symptoms appear? What is the duration?

T. saginata (beef tapeworm) infections appear within 10 to 14 weeks.
T. solium (pork tapeworm) infections appear within 8 to 12 weeks.

Taeniasis may last many years without medical treatment.

Who is at risk for contracting Taeniasis?

Anyone consuming infected beef or pork (raw or undercooked). Persons with weakened immune systems including those with HIV/AIDS infection, organ transplant recipients, or those individuals undergoing chemotherapy may be at a greater risk for infection.

How to Prevent Taeniasis

Cook all raw beef and pork steaks, chops, and roasts to a minimum internal temperature of 145 °F as measured with a food thermometer before removing meat from the heat source. For safety and quality, allow meat to rest for at least three minutes before carving or consuming. For reasons of personal preference, consumers may choose to cook meat to higher temperatures

How do people get cysticercosis?

People get cysticercosis the following ways:

- By consuming food or water contaminated with the eggs of *T. solium* (pork tapeworm). Worm eggs hatch and the larvae then migrate to various parts of the body and form cysts called cysticerci. This can be a serious or fatal disease if it involves organs such as the central nervous system, heart, or eyes.
- By putting anything into your mouth that has touched the stool of a person infected with *T. solium*.
- Some persons with intestinal tapeworms may infect themselves with eggs from their own feces as a result of poor personal hygiene.

Symptoms of Cysticercosis

Symptoms may vary depending on the organ or organ system involved. For example, in muscles, lumps under the skin may result. Cysticercosis can cause blurred vision in the eyes. An individual with cysticercosis involving the central nervous system (neurocysticercosis) may exhibit neurological symptoms such as psychiatric problems or epileptic seizures. Death is common.

When will symptoms appear? What is the duration?

Symptoms usually appear from several weeks to several years after becoming infected with the eggs of the pork tapeworm (*T. solium*). Symptoms may last for many years if medical treatment is not received.

Who is at risk for contracting cysticercosis?

Persons traveling to countries where sanitation may be substandard and the water supply may be unsafe.

Young children, pregnant women, older adults, and persons with weakened immune systems including those with HIV/AIDS infection, cancer, diabetes, kidney disease, and transplant patients, or those individuals undergoing chemotherapy may be at greater risk for infection.

How to Prevent Cysticercosis

- Drink water only from treated municipal water supplies.
- Do not eat undercooked pork or meat.
- When traveling to countries where the water supply may be unsafe, either avoid the water or boil it for 1 minute to kill parasite eggs. Avoid ice in those same areas. Drinking bottled beverages or hot coffee and tea are safe alternatives.
- Do not swallow water while swimming.
- Do not swim in community swimming pools if you or your child are infected with tapeworms.
- Wash, peel, or cook raw fruits and vegetables before eating.
- Make sure that infected individuals wash their hands frequently to reduce the spread of infection.

Food Safety Questions?

Call the USDA Meat & Poultry Hotline

If you have a question about meat, poultry, or egg products, call the USDA Meat and Poultry Hotline toll free at **1-888-MPHotline (1-888-674-6854)**. The hotline is open year-round



Monday through Friday from 10 a.m. to 4 p.m. ET (English or Spanish). Recorded food safety messages are available 24 hours a day. Check out the FSIS Web site at

www.fsis.usda.gov.

Send E-mail questions to MPHotline.fsis@usda.gov.

Ask Karen!

FSIS' automated response system can provide food safety information 24/7 and a live chat during Hotline hours.



AskKaren.gov

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Parasites and Foodborne Illness

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- [Giardia duodenalis or intestinalis](#)
- [Cryptosporidium parvum](#)
- [Cyclospora cayetanensis](#)
- [Toxoplasma gondii](#)
- [Trichinella spiralis](#)
- [Taenia saginata/Taenia solium \(Tapeworms\)](#)

Parasites may be present in food or in water and can be identified as causes of foodborne or waterborne illness in the United States. They range in size, from tiny single-celled organisms to worms visible to the naked eye. Their lifecycle may also vary. While some parasites use a permanent host, others go through a series of developmental phases using different animal or human hosts. The illnesses they can cause range from mild discomfort to debilitating illness and possibly death.

What are parasites?

Parasites are organisms that derive nourishment and protection from other living organisms known as hosts. They may be transmitted from animals to humans, from humans to humans, or from humans to animals. Several parasites have emerged as significant causes of foodborne and waterborne illness. These organisms live and reproduce within the tissues and organs of infected human and animal hosts, and are often excreted in feces.

How are they transmitted?

They may be transmitted from host to host through consumption of contaminated food and water, or by putting anything into your mouth that has touched the stool (feces) of an infected person or animal.

How do they vary?

Parasites are of different types and range in size from tiny, single-celled, microscopic organisms (**protozoa**) to larger, multi-cellular worms (**helminths**) that may be seen without a microscope. The size ranges from 1 to 2 μm (micrometers) to 2 meters long.

What are some common parasites?

Some common parasites are *Giardia duodenalis*, *Cryptosporidium parvum*, *Cyclospora cayetanensis*, *Toxoplasma gondii*, *Trichinella spiralis*, *Taenia saginata* (beef tapeworm), and *Taenia solium* (pork tapeworm).

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***Giardia duodenalis or intestinalis* (formerly called *G. lamblia*)**

Giardia duodenalis, cause of giardiasis (GEE-are-DYE-uh-sis), is a one-celled, microscopic parasite that can live in the intestines of animals and people. It is found in every region throughout the world and has become recognized as one of the most common causes of waterborne (and occasionally foodborne) illness in the United States.

How do people get giardiasis?

People get giardiasis the following ways:

- Giardiasis is frequently associated with drinking contaminated water, but some people might get infected by consuming uncooked meat also contaminated with *G. duodenalis* **cysts** (the infective stage of the organism).
- By putting anything into your mouth that has touched contaminated surfaces or the stool of a person or animal with

giardiasis.

Symptoms of giardiasis

Diarrhea, abdominal cramps, gas, and nausea are the most common symptoms. Chronic infection might lead to dehydration and severe weight loss. Some cases may be without symptoms.

When will symptoms appear? What is the duration?

Symptoms will usually appear 1 to 2 weeks after ingestion of a *G. duodenalis* cyst. They may last 2 to 6 weeks in otherwise healthy persons, but there are cases of chronic illnesses lasting months or even years.

Who is at risk for contracting giardiasis?

Those at risk include:

- Day care providers and children attending daycare centers;
- International travelers (traveler's diarrhea);
- Hikers, campers, or any other persons who may drink from untreated or contaminated water supplies, including while swimming in lakes or rivers; and
- Young children, pregnant women, older adults, and persons with weakened immune systems, including those with HIV/AIDS infection, cancer, diabetes, kidney disease, and transplant patients, or those individuals undergoing chemotherapy.

How to prevent giardiasis

- Wash hands with warm water and soap before handling foods and eating, and after going to the bathroom, changing diapers, and handling animals.
- Make sure infected individuals wash their hands frequently to reduce the spread of infection.
- Drink water only from treated municipal water supplies.
- When hiking, camping, or traveling to countries where the water supply may be unsafe to drink, either avoid drinking the water or boil it for 1 minute to kill the parasite. Drinking bottled beverages can be a safe alternative.
- Do not swallow water while swimming.
- Do not swim in community pools if you or your child has giardiasis.
- Always cook your food to a safe internal temperature. [Safe temperatures](http://www.fsis.usda.gov/Fact_Sheets/index.asp) can be found at: www.fsis.usda.gov/Fact_Sheets/index.asp
- Drink only pasteurized milk, juices, or cider.
- Wash, peel, or cook raw fruits and vegetables before eating.
- Do not use untreated manure to fertilize fruits and vegetables. Watering untreated manure can spread the organism.

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Cryptosporidium parvum

Cryptosporidium parvum, cause of the disease cryptosporidiosis (KRIP-toe-spo-RID-e-O-sis) also called "Crypto", is a one-celled, microscopic shelled parasite and a significant cause of waterborne and foodborne illness worldwide. It is found in the intestines of many herd animals including cows, sheep, goats, deer, and elk. The illness could be intestinal, tracheal, or pulmonary.

How do people get cryptosporidiosis?

This parasite can be found in soil, food, water or surfaces that have been

contaminated with feces from infected humans or animals.

People get cryptosporidiosis the following ways:

- By consuming food or water contaminated with *C. parvum* **oocysts** (infective stage of the parasite). The oocysts are the environmentally resistant stage of the organism and are shed in the feces of a host (human or animal).
- By putting anything into your mouth that has touched the stool of a person or animal with cryptosporidiosis.

Symptoms of intestinal cryptosporidiosis

Symptoms include watery diarrhea, stomach cramps, upset stomach, and slight fever. Some cases may be without symptoms.

When will symptoms appear? What is the duration?

Symptoms appear 2 to 10 days after ingestion of *C. parvum* oocysts. The illness usually goes away without medical intervention in 3 to 4 days. For healthy people, symptoms may last up to 2 weeks. For individuals with weakened immune systems, cryptosporidiosis can be serious, long-lasting, and sometimes fatal.

Who is at risk for contracting cryptosporidiosis?

Those at risk include:

- Day care providers and children attending daycare centers;
- Young children, pregnant women, older adults, and persons with weakened immune systems, including those with HIV/AIDS infection, cancer, diabetes, kidney disease, and transplant patients, or those individuals undergoing chemotherapy.
- International travelers (traveler's diarrhea); and
- Hikers, campers, or any other persons who may drink from untreated water supplies.

How to prevent cryptosporidiosis

- Wash hands with warm water and soap before handling foods and eating, and after going to the bathroom, changing diapers, and handling animals.
- Drink water only from treated municipal water supplies.
- When hiking, camping, or traveling to countries where the water supply may be unsafe to drink, either avoid drinking the water or boil it for 1 minute to kill the parasite. Drinking bottled beverages can be a safe alternative.
- Do not swallow water while swimming.
- Do not swim in community swimming pools if you or your child has cryptosporidiosis.
- Drink only pasteurized milk, juices, or cider.
- Wash, peel, or cook raw fruits and vegetables before eating.
- Do not use untreated manure to fertilize fruits and vegetables. Watering untreated manure can spread the organism.

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Cyclospora cayetanensis

Cyclospora cayetanensis (SIGH-clo-SPOR-uh KYE-uh-tuh-NEN-sis), cause of cyclosporiasis, is a one-celled, microscopic parasite. Currently little is known about this organism, although cases of cyclosporiasis are being reported from various countries with increasing frequency.

How do people get cyclosporiasis?

People get cyclosporiasis the following ways:

- By consuming food or water contaminated with *C. cayetanensis* oocysts (the infective stage of the organism).
- By putting anything into your mouth that has touched the stool of a person or animal with cyclosporiasis.

Symptoms of cyclosporiasis

Symptoms include watery diarrhea (sometimes explosive), loss of appetite, bloating, stomach cramps, nausea, vomiting, muscle aches, low-grade fever, and fatigue. Some cases are without symptoms. Symptoms are more severe in persons with weakened immune systems.

When will symptoms appear? What is the duration?

Symptoms typically appear about 1 week after ingestion of *C. cayetanensis* oocysts. If untreated, the symptoms may last a week to more than a month. Symptoms may return.

Who is at risk for contracting cyclosporiasis?

Persons of all ages are at risk for infection.

Young children, pregnant women, older adults, and persons with weakened immune systems including those with HIV/AIDS infection, cancer, diabetes, kidney disease, and transplant patients, or those individuals undergoing chemotherapy may be at greater risk for infection.

How to prevent cyclosporiasis

- Wash hands with warm water and soap before handling foods and eating, and after going to the bathroom, changing diapers, and handling animals.
- Make sure infected individuals wash their hands frequently to reduce the spread of infection.
- Drink water only from treated municipal water supplies.
- When hiking, camping, or traveling to countries where the water supply may be unsafe to drink, either avoid drinking the water or boil the water for 1 minute to kill the parasite. Drinking bottled beverages can be a safe alternative.
- Do not swim in community swimming pools if you or your child has cyclosporiasis.
- Wash, peel, or cook raw fruits and vegetables before eating.

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Toxoplasma gondii

Toxoplasma gondii, cause of the disease toxoplasmosis (TOX-o-plaz-MO-sis), is a single-celled, microscopic parasite found throughout the world. It is the third leading cause of death from foodborne disease. It is interesting to note that these organisms can only carry out their reproductive cycle within members of the cat family. In this parasite-host relationship, the cat is the **definitive host**. The infective stage (oocyst) develops in the gut of the cat. The oocysts are then shed into the environment with cat feces.

How do people get toxoplasmosis?

People get toxoplasmosis the following ways:

- By consuming foods (such as raw or undercooked meats, especially pork, lamb, or wild game) or drinking untreated water (from rivers or ponds) that may contain the parasite.
- Fecal-oral: Touching your hands to your mouth after gardening, handling cats, cleaning a cat's litter box, or anything that has

come into contact with cat feces.

- Mother-to-fetus (if mother is pregnant when first infected with *T. gondii*).
- Through organ transplants or blood transfusions, although these modes are rare.

Symptoms of toxoplasmosis and severe toxoplasmosis

Toxoplasmosis is relatively harmless to most people, although some may develop "flu-like" symptoms such as swollen lymph glands and/or muscle aches and pains. In otherwise healthy individuals, the disease is usually mild and goes away without medical treatment. However, dormant non-infective parasites can remain in the infected individual for life. An unborn child may contract the parasite congenitally resulting in severe outcomes including miscarriage or stillbirth.

However, persons with weakened immune systems such as those with HIV/AIDS infection, organ transplant recipients, individuals undergoing chemotherapy, and infants may develop **severe toxoplasmosis**. Severe toxoplasmosis may result in damage to the eyes or brain. Infants becoming infected before birth can be born retarded or with other mental or physical problems.

When will symptoms appear? What is the duration?

The time that symptoms appear varies, but generally symptoms will appear 1 week to 1 month after consuming the parasite.

Infants infected while still in the womb may show no symptoms at birth, but develop symptoms later in life.

The duration of the illness depends on the health and immune status of the host. Persons with weakened immune systems may experience illnesses of long duration, possibly resulting in death.

Who is at risk for contracting severe toxoplasmosis?

Those at risk include:

- Persons with weakened immune systems including those with HIV/AIDS infection, organ transplant recipients, or those individuals undergoing chemotherapy.
- Infants born to mothers who become infected with *T. gondii* shortly before becoming pregnant or during pregnancy. Those mothers exposed to *T. gondii* longer than 6 months before becoming pregnant rarely transmit toxoplasmosis to their infants.

How to prevent toxoplasmosis

- If you are pregnant or planning to become pregnant, or if you have a weakened immune system, you should discuss your risk of contracting toxoplasmosis with your health care provider.
- Wear clean latex gloves when handling raw meats, or have someone who is healthy, and not pregnant, handle the meats for you.
- ~~Cook all meats thoroughly to at least 160 °F and all foods thoroughly.~~ Cook all raw beef, pork, lamb and veal steaks, chops, and roasts to a minimum internal temperature of 145 °F as measured with a food thermometer before removing meat from the heat source. For safety and quality, allow meat to rest for at least three minutes before carving or consuming. For reasons of personal preference, consumers may choose to cook meat to higher temperatures.
- Cook all raw ground beef, pork, lamb, and veal to an internal temperature of 160 °F as measured with a food thermometer.

- Cook all poultry to a safe minimum internal temperature of 165 °F as measured with a food thermometer.
- Wash hands, cutting boards, and other utensils thoroughly with hot, soapy water after handling raw meats.
- Clean cat litter boxes daily because cat feces more than a day old can contain mature parasites.
- Wash hands thoroughly with warm water and soap after handling cats, cleaning cat litter boxes, especially before you handle or eat food.
- Wear gloves when you handle garden soil or sandboxes. Cats may use gardens or sandboxes as litter boxes. (Cover sandboxes to prevent cats from using them as litter boxes.)
- Help prevent cats from becoming infected with *T. gondii* by discouraging them from hunting and scavenging.
- Feed cats commercially made cat foods or cook their food.

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Trichinella spiralis

Trichinella spiralis, cause of trichinellosis (also known as **trichinosis**) (TRICK-a-NO-sis) is an intestinal roundworm whose larvae may migrate from the digestive tract and form cysts in various muscles of the body. Infections occur worldwide, but are most prevalent in regions where pork or wild game is consumed raw or undercooked. The incidence of trichinosis has declined in the United States due to changes in hog feeding practices. Presently, most cases in this country are caused by consumption of raw or undercooked wild game.

How do people get trichinellosis?

People get trichinellosis (trichinosis) by consuming raw or undercooked meats such as pork, wild boar, bear, bobcat, cougar, fox, wolf, dog, horse, seal, or walrus infected with *Trichinella* larvae.

The illness is **not** spread directly from person to person.

Symptoms of trichinellosis

The first symptoms are nausea, diarrhea, vomiting, fever, fatigue, and abdominal pain, followed by headaches, eye swelling, aching joints and muscles, weakness, and itchy skin. In severe infections, persons may experience difficulty with coordination and have heart and breathing problems. Death may occur in severe cases.

When will symptoms appear? What is the duration?

Abdominal symptoms may appear within 1 to 2 days after eating contaminated meat. Further symptoms (eye swelling and aching muscles and joints) may begin 2 to 8 weeks after infection. Mild cases may be assumed to be flu. Symptoms may last for months.

Who is at risk for contracting trichinellosis?

Persons consuming raw or under cooked pork or wild game.

Persons with weakened immune systems including those with HIV/AIDS infection, organ transplant recipients, or those individuals undergoing chemotherapy may be at a greater risk for infection.

How to prevent trichinellosis

- Wash your hands with warm water and soap after handling raw meat.
- Cook pork and wild game to at least an internal temperature of 160 °F to kill any *Trichinella* larvae that may be present. Cook all raw pork steaks, chops, and roasts to a minimum internal temperature of 145 °F as measured with a food thermometer before removing meat from the heat source. For safety and quality, allow meat to rest for at least three minutes before

carving or consuming. For reasons of personal preference, consumers may choose to cook meat to higher temperatures.

- Clean meat grinders thoroughly each time you grind meat at home.

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***Taenia saginata*/*Taenia solium* (Tapeworms)**

Taenia saginata (beef tapeworm) and *Taenia solium* (pork tapeworm) are parasitic worms (helminths). **Taeniasis** is the name of the intestinal infection caused by adult-stage tapeworms (beef or pork tapeworms). Cysticercosis is the name of the tissue (other than intestinal) infection caused by the larval-stage of the pork tapeworm only.

It is interesting to note that humans are the **definitive hosts** of both organisms. This means that the reproductive cycle, and thus egg production by the organisms, occurs only within humans. Eggs are passed in human feces and they may be shed into the environment for as long as the worms remain in the intestines (for as long as 30 years). In addition, the eggs may remain viable in the environment for many months.

These diseases are more prevalent in underdeveloped countries where sanitation practices may be substandard and in areas where pork and beef are consumed raw or undercooked. They are relatively uncommon in the U.S., although travelers and immigrants are occasionally infected.

How do people get Taeniasis?

People get Taeniasis by consuming raw or undercooked infected beef or pork.

Symptoms of Taeniasis

Most cases of infection with adult worms are without symptoms. Some persons may experience abdominal pain, weight loss, digestive disturbances, and possible intestinal obstruction.

Irritation of the peri-anal area can occur, caused by worms or worm segments exiting the anus.

When will symptoms appear? What is the duration?

T. saginata (beef tapeworm) infections appear within 10 to 14 weeks. *T. solium* (pork tapeworm) infections appear within 8 to 12 weeks.

Taeniasis may last many years without medical treatment.

Who is at risk for contracting Taeniasis?

Anyone consuming infected beef or pork (raw or undercooked).

Persons with weakened immune systems including those with HIV/AIDS infection, organ transplant recipients, or those individuals undergoing chemotherapy may be at a greater risk for infection.

How to prevent Taeniasis

~~Cook beef and pork to 160 °F, as measured with a food thermometer, to kill encysted tapeworm larvae that may be present.~~ Cook all raw beef and pork steaks, chops, and roasts to a minimum internal temperature of 145 °F as measured with a food thermometer before removing meat from the heat source. For safety and quality, allow meat to rest for at least three minutes before carving or consuming. For reasons of personal preference, consumers may choose to cook meat to higher temperatures.

How do people get cysticercosis?

People get cysticercosis the following ways:

- By consuming food or water contaminated with the **eggs** of *T. solium* (pork tapeworm). Worm eggs hatch and the larvae then

migrate to various parts of the body and form cysts called **cysticerci**. This can be a serious or fatal disease if it involves organs such as the central nervous system, heart, or eyes.

- By putting anything into your mouth that has touched the stool of a person infected with *T. solium*.
- Some persons with intestinal tapeworms may infect themselves with eggs from their own feces as a result of poor personal hygiene.

Symptoms of cysticercosis

Symptoms may vary depending on the organ or organ system involved. For example, in muscles, lumps under the skin may result. Cysticercosis can cause blurred vision in the eyes. An individual with cysticercosis involving the central nervous system (neurocysticercosis) may exhibit neurological symptoms such as psychiatric problems or epileptic seizures. Death is common.

When will symptoms appear? What is the duration?

Symptoms usually appear from several weeks to several years after becoming infected with the eggs of the pork tapeworm (*T. solium*). Symptoms may last for many years if medical treatment is not received.

Who is at risk for contracting cysticercosis?

Persons traveling to countries where sanitation may be substandard and the water supply may be unsafe.

Young children, pregnant women, older adults, and persons with weakened immune systems including those with HIV/AIDS infection, cancer, diabetes, kidney disease, and transplant patients, or those individuals undergoing chemotherapy may be at greater risk for infection.

How to prevent cysticercosis

- Drink water only from treated municipal water supplies.
- Do not eat undercooked pork or meat.
- When traveling to countries where the water supply may be unsafe, either avoid the water or boil it for 1 minute to kill parasite eggs. Avoid ice in those same areas. Drinking bottled beverages or hot coffee and tea are safe alternatives.
- Do not swallow water while swimming.
- Do not swim in community swimming pools if you or your child are infected with tapeworms.
- Wash, peel, or cook raw fruits and vegetables before eating.
- Make sure that infected individuals wash their hands frequently to reduce the spread of infection

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From: (b) (6)
To: (b) (6)
Subject: RE: slam
Date: Wednesday, April 27, 2011 2:50:04 PM

A guy from Cheesecake Factory stopped by our booth at the Food Safety Summit and wanted to know how "Pink slime" could be legal.. His name is Dr. (b) (6) PH.D., VP of Quality Assurance and Food Safety. His phone is (b) (6) and his email is (b) (6) [thecheesecakefactory.com](mailto:(b) (6)@thecheesecakefactory.com)

(b) (6)

Program Specialist

Food Safety and Inspection Service

Office of Outreach, Employee Education and Training

Outreach and Partnership Staff

Tel: (b) (6)

Fax: 202-690-6519

Email: (b) (6)@fsis.usda.gov

From: (b) (6)
Sent: Wednesday, April 27, 2011 2:11 PM
To: (b) (6)
Subject: RE: slam

I have no idea what you are talking about...pink slime? Contact who? How? Help?

(b) (6) *DVM*

Staff Officer

SOTAD, OOEET, FSIS, USDA

(b) (6)

From: (b) (6)
Sent: Wednesday, April 27, 2011 1:01 PM
To: (b) (6)
Subject: RE: slam

Also, I had a "pink slime" question from the food safety guy from the Cheesecake Factory who was at the Food Safety Summit. When you or (b) (6) have time can you contact him?

(b) (6)

Program Specialist

Food Safety and Inspection Service

Office of Outreach, Employee Education and Training

Outreach and Partnership Staff

Tel: (b) (6)

Fax: 202-690-6519

Email: (b) (6)@fsis.usda.gov

From: (b) (6)

Sent: Wednesday, April 27, 2011 12:25 PM

To: (b) (6)

Subject: slam

Hey (b) (6)

I am the only one here and I am getting slammed with calls. I sometimes just let them ring because I am up to my neck in follow up emails. Crazy. Policy routes all calls from small plants to us now! We still aren't policy and also there are like 15 of them, and one of me. It's ridiculous. It's like the dam is leaking everywhere and I am trying to catch the water but it's just too much. I may call later today but tomorrow will be better as (b) (6) will be here.

(b) (6) **DVM**

Staff Officer

State Outreach and Technical Assistance Division

Office of Outreach, Employee Education and Training

Food Safety and Inspection Service, United States Department of Agriculture

1400 Independence Ave, SW

(b) (6)

Washington, DC 20250

(b) (6)

(b) (6)@fsis.usda.gov

From: [InfoSource](#)
To: (b) (6)
Subject: RE: slime question
Date: Thursday, April 28, 2011 10:33:18 AM

(b) (6)

Now that I have seen the content of your inquiry, I believe that it would be more appropriate for a different group to answer your questions. My office responds to requests from small and very small meat and poultry plants, and assists them with locating and understanding regulatory requirements, and identifying useful resources. Consumer questions such as yours fall into the constituent group category, and are handled by our Constituent Affairs staff. They can be reached at: 202.720.9113 We also have a Meat & Poultry Hotline for general consumer questions: 1-888-674-6854, Email: mphotline.fsis@usda.gov . However, since your questions arose from media pieces, I believe that Constituent Affairs would be the most appropriate group.

Regards,

(b) (6)

(b) (6) *DVM*
Staff Officer
SOTAD, OOEET, FSIS, USDA
202.418.8833

From: (b) (6) [mailto:(b) (6)@thecheesecakefactory.com]
Sent: Wednesday, April 27, 2011 5:54 PM
To: InfoSource
Subject: RE: slime question

Dear Dr. (b) (6)

Thank you very much for your follow-up.

This is in regard to the recent expose in The New York Times on the serving of processed ground beef containing a product known as "pink slime" which is produced from scraps and entrails blended with ammonia as a disinfectant, then used as a meat filler and served by numerous restaurants including McDonalds and Burger King, as well as the hamburger patties distributed by Cargill, Inc. Since I eat out frequently at many restaurants, I have several questions:

- 1: Is there a way a person can tell if the ground beef contain meat fillers or processed ground beef containing ammonia or any other additives?
- 2: If not, how can a person be sure that he is not unknowingly eating "pink slime" or other noxious substances?
- 3: Is this process really approved by USDA and FDA to be added to pure ground beef product without being listed on the label?
- 4: Is ammonia an approved chemical to be used as a sanitizer on food product? If so, is there a limit and concentration requirements?

Thank you very much for your time and attention.

More information about the subject:

In this video clip Jamie Oliver demonstrates how 70% of America's ground beef contains leftover cow parts (a.k.a. "pink slime") containing e.coli and salmonella that has been treated with ammonia. Ammonia treated meat can be found in virtually all conventional grocery stores, fast food restaurants, many national restaurant chains, and school cafeterias. The saddest part is that the USDA allows this ammonia treated meat to enter the marketplace and with no labeling requirement on the packaging to inform the consumer that the meat they are about to buy contains ammonia. This is certainly a rude awakening to the majority of Americans that don't know where the meat in their fridge, the meat in their conventional local grocery store, the meat in their fast food hamburger, and the meat in their restaurant made hamburger comes from. The Season Premiere of [Jamie Oliver's Food Revolution](#) filmed in Los Angeles aired on April 12, 2011. Further information on [Pink Slime Ammonia-infused Hamburger Additive](#)

I have added the clip so you may view [Pink Slime Video Clip](#)

The York Times article, The "majority of hamburger" now sold in the U.S. now contains fatty slaughterhouse trimmings "the industry once relegated to pet food and cooking oil," "typically including most of the material from the outer surfaces of the carcass" that contains "larger microbiological populations

Thank you very much for your reply and time.

(b) (6)

From: InfoSource [mailto:InfoSource@fsis.usda.gov]
Sent: Wednesday, April 27, 2011 1:06 PM
To: (b) (6)
Subject: slime question

Dr. (b) (6)

My colleague, (b) (6) asked me to get in touch with you regarding a question you asked her at the FSIS booth at the Food Safety Summit recently. All I was told was that the question had to do with "pink slime". If you could restate your question I will do my best to answer it. Thank you,

Beth

(b) (6) *DVM*

Small Plant Help Desk

USDA FSIS OOEET SOTA

1-877-FSIS HELP

1-877-374-7435

From: (b) (6)
To: (b) (6) - FSIS
Subject: RE: slam
Date: Friday, April 29, 2011 8:40:12 AM

Hey (b) (6)

How did the event go yesterday? That sure sounds like a lot of kinds in one place!

FYI I sent the pink slime guy off to OPACE – I have no idea what he’s talking about, and he’s reacting to a couple of media stories, so it didn’t really seem like a small plant issue. I don’t know how the agency responds to sensational media stories like that so I didn’t want to touch it. I just gave him the constituent affairs office phone number. Hopefully he’ll be OK with that.

(b) (6) *DVM*

Staff Officer

SOTAD, OOEET, FSIS, USDA

(b) (6)

From: (b) (6)
Sent: Wednesday, April 27, 2011 1:01 PM
To: (b) (6)
Subject: RE: slam

Also, I had a “pink slime” question from the food safety guy from the Cheesecake Factory who was at the Food Safety Summit. When you or (b) (6) have time can you contact him?

(b) (6)

Program Specialist

Food Safety and Inspection Service

Office of Outreach, Employee Education and Training

Outreach and Partnership Staff

Tel: (b) (6)

Fax: 202-690-6519

Email: (b) (6)@fsis.usda.gov

From: (b) (6)
Sent: Wednesday, April 27, 2011 12:25 PM
To: (b) (6)

From: [Meat and Poultry Hotline](#)
To: (b) (6) (b) (6) [Van, Diane](#); (b) (6) (b) (6)
Subject: web mail report for April 2011
Date: Thursday, May 05, 2011 9:53:59 AM

Hi everyone.

For the month of April 2011 there were 168 inquiries to the MPHotline web mail box.

The top topics were:

FSIS inspection issues: 33

General storage questions: 18

Import/export questions 13

(Including bringing foods into the US from other countries)

Labeling issues (including natural and enhanced products): 13

Safe food handling, including the 2 hour rule and other mishaps: 13

Inquiries referred to FDA: 11

"pink slime:" 11

Meat glue: 3

Cloned animals: 1

Government shut down: 1

Thanks,

(b) (6)

(b) (6) M.S.

Technical Information Specialist

Food Safety Education Staff

Food Safety and Inspection Service

phone: (b) (6)

fax: (b) (6)

(b) (6) fsis.usda.gov

From: (b) (6)
To: (b) (6) - FSIS
Subject: Re: More beef questions
Date: Friday, May 13, 2011 4:01:07 PM

I understand completely. Any chance you could call or write on Monday? The piece is due Monday. This internet schedule is a killer. I'm writing an article once a week, so no sooner have I finished one then I need to start another one. And research takes time, as you well know.

Many thanks,

(b) (6)

On 5/13/11 3:53 PM, "(b) (6)" <(b) (6)@fsis.usda.gov> wrote:

Hi Ms. (b) (6)

We would like to take a look at your questions before we chat. (b) (6) and I will give you a call on Tuesday of next week.

Have a great weekend!

(b) (6)

(b) (6)
Technical Information Specialist
USDA/FSIS/FSIS
5601 Sunnyside Avenue
Room (b) (6), Maildrop (b) (6)
Beltsville, MD 20705-5000
(office) (b) (6)
(fax) 301-504-2092

From: (b) (6) [mailto:(b) (6)@condenast.com]
Sent: Friday, May 13, 2011 3:31 PM
To: Van, Diane; (b) (6)
Subject: More beef questions

Hi Diane and (b) (6)

Thanks, (b) (6) for getting back to me. I have a few more questions:

1. Given the huge passion for burgers and the fact that they've been gracing the covers of practically every food magazine in May or June for the past several

years, why aren't more people getting sick from them? I know so many people that routinely go out for burgers and I know they ask for them medium rare.

2. I know you can't recommend the method I sent you that I'd seen on the web in which you blanch the outside of the meat to kill any bacteria before grinding the meat and cooking it immediately. But can you tell me why? Is it because you haven't tested it yet?
3. On the FSIS site, I see that hamburger and ground beef are different. Beef fat can be added to hamburger but not ground beef. It says that both hamburger and ground beef can have seasonings, but no water, phosphates, extenders, or binders added. So then why is "pink slime" allowed?
4. What is your position in general about the "pink slime" that Jamie Oliver has publicized and which the NY Times also wrote about? Do you think it belongs in food? Would you choose to buy and eat a burger that had it in it?
5. Because beef fat can be added to "hamburger", does that mean that pink slime can be added to hamburger but not to what's labeled "ground beef?"
6. I'm assuming that you wouldn't agree with what Ian Knauer posted on the Bon Appetit website:
<http://www.bonappetit.com/blogsandforums/blogs/badaily/2010/08/become-a-better-cook-how-to-ma.html>
7. Out of curiosity, do either of you ever eat a hamburger in a restaurant? If you do, do you ask for it well done or do you ask them to cook it to 160F.?
8. (I'm jumping around a lot as ideas hit me.) What is the official name of pink slime? How many calls have you gotten on the hot line about pink slime since Jamie Oliver's program was aired?

Many thanks for all your help!!!

I just chatted with (b) (6) on your hotline. What a sweetie-pie!

Best,

(b) (6)

(b) (6)

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Questions for USDA: Diane Van and (b) (6)

What is your take on the pink slime that Jamie Oliver has been talking about (and which was written up in the Times earlier than Jamie's show)

What's the official name for it? Meat Glue?

What is pink slime in?

Is it labeled?

If someone wants to avoid it, how do they do that? What should they NOT buy?

Does the USDA really consider it safe and a good thing?

Would either of you personally eat a beef product that contained pink slime?

Is irradiation the only answer the USDA has for consumers who want to eat a food-safe medium-rare beef burger?

Why wouldn't it be OK to take a piece of grass-fed beef from a farmer that you know and trust and whose small local processor the farmer knows and trusts so that you can be assured the meat was not pierced in any way, and blanch that piece of meat in boiling water for 20 seconds to kill any bacteria on the outside of the meat, then dry it, and grind it right away and make burgers, so that the partially cooked (barely partially cooked meat) has really *no* time to grow more pathogens before you grind it and grill it? The argument against grinding your own has been that you don't know what's lurking on the outside surface of the meat.

Will there ever be standardized terms for steaks in butcher shops and supermarkets so that there is consistency across the country? Sirloin tips in New England is from the sirloin flap. Here in NYC, one market (Citarella) sells it as Bohemian Steak. I know it has other names elsewhere. It's a great piece of meat but if you aren't in New England, you often don't know what the steak is – and sirloin flap doesn't sound that delicious.

Is there any move by the USDA to standardize names? I have the Retail Meat Guide that tells you the recommended names and the names that aren't recommended, but the ones that aren't recommended sound so much more inviting. Take flat iron steaks. Flat iron sounds intriguing and cowboy-rustic and beefy-good but top blade steak doesn't begin to have the same appeal.

If the standardization of names is not under the USDA, who is in charge of it? Or is it all voluntary?

Are some states mandating that burgers be cooked to 160 F?

What's another name for the really nasty strain of e coli. Is it hemolytic e coli? (O157:H7) Or enterohemorrhagic e coli? Is it true that it only takes very little of this e coli to cause real damage to the body?

True that ground meat turns brown when covered up and that it needs oxygen to stay red? If that's the case, then how can the ground meat in the refrigerated supermarket case, tightly packed in plastic, stay red in the raw state for a couple of days?

Why is it that when I was a kid, I ate medium-rare burgers all the time, as did my friends and family, and no one got sick from them, but now we can't eat them safely. I know part of the answer is that the pathogens have evolved, but isn't it also a result of practices within the meat processing business and that the production lines of steers, as Eric Schlosser wrote about in *Fast Food Nation* have been speeded up so that the workers have to cut more quickly and often make mistakes, such as cutting the intestines so that the fecal matter pours all over the carcass?

From: (b) (6)
To: [Van, Diane - FSIS](#)
Subject: Re: Revised Questions for USDA MINUS anything on Pink Slime
Date: Tuesday, May 17, 2011 1:47:16 PM

OK. (b) (6)

If for some reason I don't answer, call my cell: (b) (6)

On 5/17/11 1:45 PM, "Diane Von Lunkhuyzen" <Diane.van@fsis.usda.gov> wrote:

Let us call you.

Diane Van
Manager, USDA Meat and Poultry Hotline
Food Safety Education Staff
5601 Sunnyside Ave., 2-L278
Beltsville, MD 20705
301-344-4777 Phone
301-504-0203 Fax
(b) (6) Blackberry

From: (b) (6) [[mailto:\(b\) \(6\)@condenast.com](mailto:(b) (6)@condenast.com)]
Sent: Tuesday, May 17, 2011 1:44 PM
To: Van, Diane
Subject: Re: Revised Questions for USDA MINUS anything on Pink Slime

Diane, I will be in a different office at that time but the phone number will be the same. Do you want me to call you or do you want to call me?

On 5/17/11 1:37 PM, "(b) (6)" <Diane.van@fsis.usda.gov> wrote:
(b) (6)

(b) (6) and I have just been called to an important meeting at 2 which we are unable to get out of. Is it possible to talk now or can we talk at 4:00 PM?

Diane Van
Manager, USDA Meat and Poultry Hotline
Food Safety Education Staff
5601 Sunnyside Ave., 2-L278
Beltsville, MD 20705
301-344-4777 Phone
301-504-0203 Fax

(b) (6) Blackberry

From: (b) (6) [mailto:(b) (6)@condenast.com]
Sent: Monday, May 16, 2011 1:40 PM
To: Van, Diane
Subject: Re: Revised Questions for USDA MINUS anything on Pink Slime

And Diane, I forgot to say thank you!!!

On 5/16/11 1:30 PM, "(b) (6)" <Diane.van@fsis.usda.gov> wrote:
Tomorrow is best because (b) (6) is out today. The press office said they will be able to provide some answers by tomorrow but not all of them.

Diane Van
Manager, USDA Meat and Poultry Hotline
Food Safety Education Staff
5601 Sunnyside Ave., 2-L278
Beltsville, MD 20705
301-344-4777 Phone
301-504-0203 Fax
(b) (6) Blackberry

From: (b) (6) [mailto:(b) (6)@condenast.com]
Sent: Monday, May 16, 2011 1:12 PM
To: (b) (6) Van, Diane
Subject: Revised Questions for USDA MINUS anything on Pink Slime

I have a hunch that you all are inundated with pink slime questions. What if we skip the pink slime altogether and talk about the other burger issues? Could we talk later today or tomorrow? Or could you answer the revised questions I sent?

Many thanks,
(b) (6)

----- Forwarded Message

From: (b) (6) <Diane.van@fsis.usda.gov>
Date: Mon, 16 May 2011 11:41:09 -0400
To: (b) (6) (b) (6)@condenast.com>
Subject: RE: My questions are attached

(b) (6)

We cannot possibly get back to you today with the answers. The press office

needs several days.

Diane Van
Manager, USDA Meat and Poultry Hotline
Food Safety Education Staff
5601 Sunnyside Ave., 2-L278
Beltsville, MD 20705
301-344-4777 Phone
301-504-0203 Fax
(b) (6) Blackberry

From: (b) (6) [mailto:KempM_Minifie@condenast.com]
Sent: Monday, May 16, 2011 11:32 AM
To: Van, Diane
Subject: Re: My questions are attached

Great, Diane. Many thanks!

(b) (6)

On 5/16/11 11:25 AM, "(b) (6)" <Diane.van@fsis.usda.gov> wrote:
(b) (6)

I will need to send these questions to our press office. They are in their scope of responsibility. You should hear from them soon.

Diane Van
Manager, USDA Meat and Poultry Hotline
Food Safety Education Staff
5601 Sunnyside Ave., 2-L278
Beltsville, MD 20705
301-344-4777 Phone
301-504-0203 Fax
(b) (6) Blackberry

From: (b) (6) [mailto:(b) (6)@condenast.com]
Sent: Monday, May 16, 2011 10:57 AM
To: (b) (6) Van, Diane
Subject: My questions are attached

Hi (b) (6) and Diane,

So sorry that I didn't give you questions earlier. I just misread your email. My

apologies.

About a month ago or so I questioned you guys a lot about chicken and my chicken post got picked up by Yahoo Shine. Unfortunately, the young woman who re-edited it for Yahoo Shine didn't get everything exactly correct, but the USDA stance on NOT washing your chicken before it's cooked got a lot of traction. Loads and loads of comments. Consumers couldn't believe it!

That was for a post labeled something like: Ten Things You Didn't Know about Chicken. They want me to do the same thing about beef.

Many thanks for your help!!!!

(This new digital world is so fast, you don't have much time to do your research!)

(b) (6)
Gourmet Live
(b) (6)

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From: [Picard, Lisa Wallenda](#)
To: [Mabry, Brian](#); [Blake, Carol](#)
Cc: [Cochran, Catherine](#)
Subject: RE: DRAFT Responses for Gourmet Magazine App - 4 PM DEADLINE
Date: Tuesday, May 17, 2011 3:03:29 PM

My thoughts are in red below. Feel free to wordsmith.

Lisa

Lisa Wallenda Picard

USDA-FSIS

From: Mabry, Brian
Sent: Tuesday, May 17, 2011 2:48 PM
To: Blake, Carol; Picard, Lisa Wallenda
Cc: Cochran, Catherine
Subject: DRAFT Responses for Gourmet Magazine App - 4 PM DEADLINE
Importance: High

Carol and Lisa,

As you both know, Gourmet Magazine has an App, and they have contacted FSES about ammoniated beef. FSES has forwarded it to us for response, but the reporter is working for a deadline of today (requested 4 PM). (b) (6) and I (mostly (b) (6)) worked on the following responses. If you are OK with these, please let us know and (b) (6) can send them to (b) (6) [REDACTED] to clear through OFS/OC (he also knows they are coming). Thanks in advance for your prompt review. Best ~ Brian

Questions for USDA: Diane Van and (b) (6)

1. What is your take on the pink slime that Jamie Oliver has been talking about (and which was written up in the Times earlier than Jamie's show)
2. What's the official name for it? Meat Glue?
3. What is pink slime in?
4. Is it labeled?
5. If someone wants to avoid it, how do they do that? What should they NOT buy?
6. Does the USDA really consider it safe and a good thing?
7. Would either of you personally eat a beef product that contained pink slime?

(b) (5)

(b) (5)

8. What's another name for the really nasty strain of e coli. Is it hemolytic e coli? (O157:H7) Or enterohemorrhagic e coli?

(b) (5)

9. Is it true that it only takes very little of this *E. coli* to cause real damage to the body?

(b) (5)

10. Why is it that when I was a kid, I ate medium-rare burgers all the time, as did my friends and family, and no one got sick from them, but now we can't eat them safely? I know part of the answer is that the pathogens have evolved, but isn't it also a result of practices within the meat processing business and that the production lines of steers, as Eric Schlosser wrote about in *Fast Food Nation* have been speeded up so that the workers have to cut more quickly and often make mistakes, such as cutting the intestines so that the fecal matter pours all over the carcass?

(b) (5)

(b) (5)

<< File: Gourmet Magazine DRAFT inquiry 05.16.11.doc >>

Brian K. Mabry
Deputy Director, Congressional and Public Affairs
Office of Public Affairs and Consumer Education
Food Safety and Inspection Service
U.S. Department of Agriculture
Room 1175-South Building

dir. 202.720.3099 | cell 202.591.0600
tel. 202.720.9113 | fax 202.690.0460
Brian.Mabry@fsis.usda.gov
www.fsis.usda.gov

From: [Mabry, Brian](#)
To: [Cochran, Catherine](#)
Subject: RE: DRAFT Responses for Gourmet Magazine App - 4 PM DEADLINE
Date: Tuesday, May 17, 2011 3:06:43 PM

Cathy,

I did look back at NYTimes – must have jammed right over it. Can you make changes to LWP's edits, save them to the shared drive, and then send them to (b) (6) for Clearance? No need to tell him 4 PM today – just COB. Thanks. Brian

Brian K. Mabry
Deputy Director, Congressional and Public Affairs
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Brian.Mabry@fsis.usda.gov
www.fsis.usda.gov

From: Cochran, Catherine
Sent: Tuesday, May 17, 2011 3:04 PM
To: Mabry, Brian
Subject: RE: DRAFT Responses for Gourmet Magazine App - 4 PM DEADLINE

Brian—

I didn't know you were going to forward those without looking back at our NYT materials. (b) (5) :

(b) (5)

Cathy

Cathy Cochran, Public Affairs Specialist

Congressional and Public Affairs, Office of Public Affairs and Consumer Education

USDA/Food Safety and Inspection Service

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Washington, DC 20250

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twitter.com/usdafoodsafety

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PHIS is coming. Learn more at <http://www.fsis.usda.gov/PHIS/index.asp>.

From: Mabry, Brian

Sent: Tuesday, May 17, 2011 2:48 PM

To: Blake, Carol; Picard, Lisa Wallenda

Cc: Cochran, Catherine

Subject: DRAFT Responses for Gourmet Magazine App - 4 PM DEADLINE

Importance: High

Carol and Lisa,

As you both know, Gourmet Magazine has an App, and they have contacted FSES about ammoniated beef. FSES has forwarded it to us for response, but the reporter is working for a deadline of today (requested 4 PM). Cathy and I (mostly Cathy) worked on the following responses. If you are OK with these, please let us know and Cathy can send them to (b) (6) [REDACTED] to clear through OFS/OC (he also knows they are coming). Thanks in advance for your prompt review. Best ~ Brian

Questions for USDA: Diane Van and (b) (6) [REDACTED]

1. What is your take on the pink slime that Jamie Oliver has been talking about (and which was written up in the Times earlier than Jamie's show)
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(b) (5)

(b) (5)

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(b) (5)

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(b) (5)

10. Why is it that when I was a kid, I ate medium-rare burgers all the time, as did my friends and family, and no one got sick from them, but now we can't eat them safely? I know part of the answer is that the pathogens have evolved, but isn't it also a result of practices within the meat processing business and that the production lines of steers, as Eric Schlosser wrote about in *Fast Food Nation* have been speeded up so that the workers have to cut more quickly and often make mistakes, such as cutting the intestines so that the fecal matter pours all over the carcass?

(b) (5)

<< File: Gourmet Magazine DRAFT inquiry 05.16.11.doc >>

Brian K. Mabry
Deputy Director, Congressional and Public Affairs
Office of Public Affairs and Consumer Education
Food Safety and Inspection Service
U.S. Department of Agriculture
Room 1175-South Building

From: [Blake, Carol](#)
To: [Cochran, Catherine - FSIS](#)
Subject: RE: Gourmet Magazine Inquiry
Date: Tuesday, May 17, 2011 5:28:40 PM

I'd wait for his final ok because I'm not sure if he was waiting to hear something back from OC. Email him and let him know that you're waiting on him before moving forward. Also, make sure that all of the O157:H7 references use the capital letter O, not the number zero. See it as the number in the first reference. Thanks!

Carol Blake, Director
Congressional and Public Affairs
Office of Public Affairs and Consumer Education
Food Safety and Inspection Service, USDA
Room 1175-South
Washington, DC 20250
Phone: (202) 720-9891
Fax: (202) 720-5704
Cell: (202) 557-4736
carol.blake@fsis.usda.gov
<http://www.youtube.com/USDAFoodSafety>
<http://twitter.com/usdafoodsafety>
<http://www.fsis.usda.gov>

From: Cochran, Catherine
Sent: Tuesday, May 17, 2011 5:24 PM
To: Blake, Carol
Subject: FW: Gourmet Magazine Inquiry

Hi Carol,

We're trying to get this to the reporter by COB, and (b) (6) isn't responding (my guess is he's commuting). After his suggestions to (b) (5)

the response to the final question is below. Do you think this is ok to send

(b) (5)

(b) (5)

(b) (5)

(b) (5)

(b) (6), *Public Affairs Specialist*

Congressional and Public Affairs, Office of Public Affairs and Consumer Education

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twitter.com/usdafoodsafety

www.fsis.usda.gov

PHIS is coming. Learn more at <http://www.fsis.usda.gov/PHIS/index.asp>.

From: Cochran, Catherine

Sent: Tuesday, May 17, 2011 4:55 PM

To: (b) (6)

Subject: RE: Gourmet Magazine Inquiry

How about this?

Questions for USDA: Diane Van and (b) (6)

1. What is your take on the pink slime that Jamie Oliver has been talking about (and which was written up in the Times earlier than Jamie's show)
2. What's the official name for it? Meat Glue?
3. What is pink slime in?
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6. Does the USDA really consider it safe and a good thing?
7. Would either of you personally eat a beef product that contained pink slime?

(b) (5)

(b) (5)

8. What's another name for the really nasty strain of e coli. Is it hemolytic e coli? (O157:H7) Or enterohemorrhagic e coli?

(b) (5)

9. Is it true that it only takes very little of this *E. coli* to cause real damage to the body?

(b) (5)

10. Why is it that when I was a kid, I ate medium-rare burgers all the time, as did my friends and family, and no one got sick from them, but now we can't eat them safely? I know part of the answer is that the pathogens have evolved, but isn't it also a result of practices within the meat processing business and that the production lines of steers, as Eric Schlosser wrote about in *Fast Food Nation* have been speeded up so that the workers have to cut more quickly and often make mistakes, such as cutting the intestines so that the fecal matter pours all over the carcass?

(b) (5)

(b) (5)

(b) (5)
(b) (5)

Cathy Cochran, *Public Affairs Specialist*

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From: (b) (6) [mailto:(b) (6)@oc.usda.gov]

Sent: Tuesday, May 17, 2011 3:43 PM

To: Cochran, Catherine

Subject: RE: Gourmet Magazine Inquiry

my comments in blue below, please verify the ?s.

(b) (6)

202-720-9081 office

202-286-8609 mobile

From: (b) (6) (b) (6)@fsis.usda.gov]

Sent: Tuesday, May 17, 2011 3:26 PM

To: (b) (6)

Subject: Gourmet Magazine Inquiry

Hi (b) (6)

As I believe Brian told you, Gourmet Magazine's Kemp Minifie ("Kemp's Kitchen") contacted FSES about ammoniated beef for a piece to be available on the Gourmet Live App. FSES has forwarded it to us for response, but the reporter is working for a deadline of **COB today**. These responses have been cleared through OPACE. If you are OK with these, please let me know so that we can send them to the reporter.

Thanks,

Cathy

Questions for USDA: Diane Van and (b) (6)

8. What is your take on the pink slime that Jamie Oliver has been talking about (and which was written up in the Times earlier than Jamie's show)
9. What's the official name for it? Meat Glue?
10. What is pink slime in?
11. Is it labeled?
12. If someone wants to avoid it, how do they do that? What should they NOT buy?
13. Does the USDA really consider it safe and a good thing?
14. Would either of you personally eat a beef product that contained pink slime?

(b) (5)

9. What's another name for the really nasty strain of e coli. Is it hemolytic e coli? (O157:H7) Or enterohemorrhagic e coli?

(b) (5)

10. Is it true that it only takes very little of this *E. coli* to cause real damage to the body?

(b) (5)

11. Why is it that when I was a kid, I ate medium-rare burgers all the time, as did my friends and family, and no one got sick from them, but now we can't eat them safely? I know part of the answer is that the pathogens have evolved, but isn't it also a result of practices within the meat processing business and that the production lines of steers, as Eric Schlosser wrote about in *Fast Food Nation* have been speeded up so that the workers have to cut more quickly and often make mistakes, such as cutting the intestines so that the fecal matter pours all over the

carcass?

(b) (5)

(b) (5)

Cathy Cochran, *Public Affairs Specialist*

Congressional and Public Affairs, Office of Public Affairs and Consumer Education

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From: (b) (6)
To: (b) (6) - FSIS
Subject: RE: Gourmet Magazine Inquiry
Date: Tuesday, May 17, 2011 5:34:22 PM

i have not.

but there is no "new ground" covered in this piece and there are no new policy questions. just a heads up will suffice.

(b) (6)
(b) (6) office
(b) (6) mobile

From: Cochran, Catherine [(b) (6)] fsis.usda.gov]
Sent: Tuesday, May 17, 2011 5:31 PM
To: (b) (6)
Subject: RE: Gourmet Magazine Inquiry

Have you been in touch with them about it at all? Just wondering if I need to wait for a response from them or if I just need to let them know we're sending it.

Cathy Cochran, Public Affairs Specialist

Congressional and Public Affairs, Office of Public Affairs and Consumer Education

USDA/Food Safety and Inspection Service

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From: (b) (6) [mailto:(b) (6)] oc.usda.gov]
Sent: Tuesday, May 17, 2011 5:28 PM
To: Cochran, Catherine
Subject: RE: Gourmet Magazine Inquiry

you should give oc a heads up.

(b) (6)
(b) (6) office
(b) (6) mobile

From: Cochran, Catherine [Catherine.Cochran@fsis.usda.gov]
Sent: Tuesday, May 17, 2011 4:55 PM
To: (b) (6)
Subject: RE: Gourmet Magazine Inquiry

How about this?

From: [Cochran, Catherine](#)
To: (b) (6) - FSIS; [Mabry, Brian - FSIS](#)
Subject: FW: Gourmet Magazine Inquiry
Date: Tuesday, May 17, 2011 5:44:51 PM

Was in a hurry and forgot to CC.

Cathy Cochran, *Public Affairs Specialist*

Congressional and Public Affairs, Office of Public Affairs and Consumer Education

USDA/Food Safety and Inspection Service

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From: Cochran, Catherine
Sent: Tuesday, May 17, 2011 5:37 PM
To: (b) (6) (b) (6) -USDA Communications
Subject: Gourmet Magazine Inquiry

(b) (6) and (b) (6)

Gourmet Magazine's Kemp Minifie ("Kemp's Kitchen") contacted our Food Safety Education Staff about ammoniated beef for a piece to be available on the Gourmet Live App. FSES forwarded it to us for response, with a very short deadline. These responses have been cleared through (b) (6) for OFS and sent to the reporter tonight. Please note that no "new ground" or policy questions are covered here—this is all recycled from previous inquiries and public content.

Thanks,

Cathy

Questions for USDA: Diane Van and (b) (6)

1. What is your take on the pink slime that Jamie Oliver has been talking about (and which was written up in the Times earlier than Jamie's show)
2. What's the official name for it? Meat Glue?
3. What is pink slime in?
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5. If someone wants to avoid it, how do they do that? What should they NOT buy?
6. Does the USDA really consider it safe and a good thing?
7. Would either of you personally eat a beef product that contained pink slime?

(b) (5)

8. What's another name for the really nasty strain of e coli. Is it hemolytic e coli? (O157:H7) Or enterohemorrhagic e coli?

(b) (5)

(b) (5)

9. Is it true that it only takes very little of this *E. coli* to cause real damage to the body?

(b) (5)

10. Why is it that when I was a kid, I ate medium-rare burgers all the time, as did my friends and family, and no one got sick from them, but now we can't eat them safely? I know part of the answer is that the pathogens have evolved, but isn't it also a result of practices within the meat processing business and that the production lines of steers, as Eric Schlosser wrote about in *Fast Food Nation* have been speeded up so that the workers have to cut more quickly and often make mistakes, such as cutting the intestines so that the fecal matter pours all over the carcass?

(b) (5)

Cathy Cochran, *Public Affairs Specialist*

Congressional and Public Affairs, Office of Public Affairs and Consumer Education

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From: [Van, Diane](#)
To: (b) (6)
Subject: RE: Press call
Date: Wednesday, May 18, 2011 1:36:12 PM

Great. I didn't want to answer her about the grinding meat at home because I knew Dr. Oz is an issue and I want all of the responses to be the same.

Diane Van

Manager, USDA Meat and Poultry Hotline

Food Safety Education Staff

5601 Sunnyside Ave., 2-L278

Beltsville, MD 20705

301-344-4777 Phone

301-504-0203 Fax

(b) (6) Blackberry

From: (b) (6)
Sent: Wednesday, May 18, 2011 1:22 PM
To: Van, Diane
Subject: RE: Press call

Non-Responsive



Cathy Cochran, Public Affairs Specialist

Congressional and Public Affairs, Office of Public Affairs and Consumer Education

USDA/Food Safety and Inspection Service

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From: Van, Diane

Sent: Wednesday, May 18, 2011 1:16 PM

To: Cochran, Catherine

Subject: Press call

Cathy,

(b) (6) is going to get back to you about **Non-Responsive**. Would you send (b) (6) and I the response you send her? Also would you send us your response on the meat glue and pink slime that you sent her also. We want it for our own education.

Diane Van

Manager, USDA Meat and Poultry Hotline

Food Safety Education Staff

5601 Sunnyside Ave., 2-L278

Beltsville, MD 20705

301-344-4777 Phone

301-504-0203 Fax

(b) (6) Blackberry

From: (b) (6)
To: (b) (6)
Cc: [Van, Diane](#)
Subject: RE: Gourmet Magazine ground beef inquiry
Date: Wednesday, May 18, 2011 2:33:49 PM

I think we should reach out to (b) (6) since it came up in the Dr. Oz program and see what DS thinks after she edits/approves. I added a few words at the end of the second-to-last sentence (scroll down). Also, here's what Dr. (b) (6) had me send the producer.

Non-Responsive



I think your draft answer is fine to send to (b) (6) with the words I've added.

Neil Gaffney
Press Officer
Office of Public Affairs and Consumer Education
Food Safety and Inspection Service
U.S. Department of Agriculture
1400 Independence Avenue, SW, Rm. 1175-South Building
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O.: 202-690-3386; BB: 202-573-1845; Fax. 202-690-0460
Neil.Gaffney@fsis.usda.gov

<http://www.youtube.com/USDAFoodSafety>
<http://twitter.com/usdafoodsafety>
<http://www.fsis.usda.gov>

PHIS has arrived. Learn more at <http://www.fsis.usda.gov/PHIS/index.asp>

From: (b) (6)
Sent: Wednesday, May 18, 2011 2:08 PM
To: (b) (6)
Cc: Van, Diane
Subject: Gourmet Magazine ground beef inquiry

(b) (6)

See below. **Non-Responsive**



See my proposed response below.

Non-Responsive

?

I can also reach out to (b) (6) (b) (6) is pretty persistent.

Q Non-Responsive

A Non-Responsive

(b) (6) Cochran, Public Affairs Specialist

Congressional and Public Affairs, Office of Public Affairs and Consumer Education

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From: (b) (6) [mailto:(b) (6)@condenast.com]

Sent: Wednesday, May 18, 2011 1:43 PM

To: (b) (6)

Subject: Re: New Question - only one! A quickie

Non-Responsive

Many thanks!

(b) (6)

From: [Cochran, Catherine](#)
To: (b) (6)
Subject: RE: New Question - only one! A quickie
Date: Wednesday, May 18, 2011 4:03:44 PM

Hi (b) (6)

Here is FSIS' response.

Q Non-Responsive

[REDACTED]

Non-Responsive **Non-Responsive** .?

A Non-Responsive

[REDACTED]

F.

Cathy Cochran, Public Affairs Specialist
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From: (b) (6) [mailto:(b) (6)@condenast.com]
Sent: Wednesday, May 18, 2011 1:43 PM
To: (b) (6)
Subject: Re: New Question - only one! A quickie

I just got off the phone with Diane Van and (b) (6) I asked them about grinding your own beef, seeing as a lot of Do-It-Yourselfers are doing that. They said to ask you about this. I know

that you still need to take the ground beef to 160 F. but they seemed to think that the USDA is not keen on people grinding their own meat. If so, why not, as long as it goes to 160F.?

Many thanks!

(b) (6)

(b) (6)

cell: (b) (6)

On 5/17/11 5:41 PM, "Cochran, Catherine" <Catherine.Cochran@fsis.usda.gov> wrote:

(b) (6)

See below FSIS' responses to your questions.

Thank you for your inquiry,

Cathy

1. What is your take on the pink slime that Jamie Oliver has been talking about (and which was written up in the Times earlier than Jamie's show)
2. What's the official name for it? Meat Glue?
3. What is pink slime in?
4. Is it labeled?
5. If someone wants to avoid it, how do they do that? What should they NOT buy?
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(b) (5)

8. What's another name for the really nasty strain of e coli. Is it hemolytic e coli? (O157:H7) Or enterohemorrhagic e coli?

(b) (5)

(b) (5)

9. Is it true that it only takes very little of this *E. coli* to cause real damage to the body?

(b) (5)

10. Why is it that when I was a kid, I ate medium-rare burgers all the time, as did my friends and family, and no one got sick from them, but now we can't eat them safely? I know part of the answer is that the pathogens have evolved, but isn't it also a result of practices within the meat processing business and that the production lines of steers, as Eric Schlosser wrote about in *Fast Food Nation* have been speeded up so that the workers have to cut more quickly and often make mistakes, such as cutting the intestines so that the fecal matter pours all over the carcass?

(b) (5)

(b) (5)

(b) (5)

(b) (6) Cochran, Public Affairs Specialist

Congressional and Public Affairs, Office of Public Affairs and Consumer Education

USDA/Food Safety and Inspection Service

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Catherine.Cochran@fsis.usda.gov

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twitter.com/usdafoodsafety <<http://twitter.com/usdafoodsafety>>

www.fsis.usda.gov <<http://www.fsis.usda.gov/>>

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<<http://www.fsis.usda.gov/PHIS/index.asp>> .

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From: (b) (6)
To: [Masood, Khalid](#); [Turner, Rosemary](#)
Subject: Fw: Jamie Oliver
Date: Friday, May 27, 2011 8:33:21 PM

Sorry forgot to Cc you- thought all should know as it might raise some Qs from media

----- Original Message -----

From: (b) (6)
To: Sprouls, Dawn
Sent: Fri May 27 20:23:19 2011
Subject: Jamie Oliver

He just did a show on WOI about "pink slime"- the type of stuff BPI in Sioux City puts out....telling parents about how usda allows amonia in the product and does not require it to be on the label and that it is being served up to school children(mixed in with ground beef). Just fyi

From: (b) (6)
To: (b) (6)
Subject: RE: Pink Slime
Date: Tuesday, May 31, 2011 2:04:02 PM

Thanks.

(b) (6) Issues Analyst
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
Food Safety and Inspection Service
1400 Independence Ave. S.W., Room (b) (6) Washington, DC 20250-3700
Phone: (b) (6) Fax : (202) 720-7609

Email: (b) (6) fsis.usda.gov

"Building Strong Working Relationships Makes a Great Team"

-----Original Message-----

From: (b) (6)
Sent: Tuesday, May 31, 2011 1:05 PM
To: (b) (6)
Cc: (b) (6)
Subject: FW: Pink Slime

(b) (6)

Another pink slime letter.

Thanks, (b) (6)

(b) (6) Supervisor
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
Food Safety and Inspection Service
Room (b) (6) So. Bldg., Washington, DC 20250-3700
Phone: (b) (6) FAX: 202-720-7609
(b) (6) fsis.usda.gov

-----Original Message-----

From: Meat and Poultry Hotline
Sent: Tuesday, May 31, 2011 11:10 AM
To: (b) (6)
Subject: FW: Pink Slime

Hi (b) (6)
Can ECIMS reply?

Thanks,
(b) (6)

(b) (6) M.S.

Technical Information Specialist
Food Safety Education Staff
Food Safety and Inspection Service

phone: (b) (6)
fax: (b) (6)

(b) (6) fsis.usda.gov

-----Original Message-----

From: martindoyle64@aol.com [<mailto:martindoyle64@aol.com>]

Sent: Friday, May 27, 2011 10:22 PM

To: Meat and Poultry Hotline

Subject: Message from Internet User - Pink Slime

Hi

I assume I will not be alone in e-mailing you about this, I sure hope not!

I was already aware of the dreadful substance of mechanically retrieved meat and probably like most of the public preferred not to think too much about it. However, being exposed to the horror of Pink Slime has truly horrified me. Why, why, why is the USDA allowing this? What kind of a 'civilised' world allows such an atrocity? It is bad enough that the whole process is permitted but why is it not essential to label any product containing this filth?

I look forward to your reply.

Sincerely

(b) (6)

From: (b) (6)
To: [Meat and Poultry Hotline](#); [Van, Diane](#); (b) (6) (b) (6) (b) (6)
Cc: (b) (6)
Subject: RE: web mail report for May 2011
Date: Friday, June 03, 2011 10:21:15 AM

Yes, I think so, do we have an official response?

(b) (6)

Technical Information Specialist

USDA/FSIS/FSES

5601 Sunnyside Avenue

Room (b) (6), Maildrop (b) (6)

Beltsville, MD 20705-5000

(office) (b) (6)

(fax) 301-504-2092

From: Meat and Poultry Hotline
Sent: Friday, June 03, 2011 10:20 AM
To: Van, Diane; (b) (6) (b) (6) (b) (6) (b) (6)
Subject: FW: web mail report for May 2011

Should we put an answer in Karen about meat glue and pink slime?

(b) (6) M.S.

Technical Information Specialist

Food Safety Education Staff

Food Safety and Inspection Service

phone: (b) (6)

fax: (b) (6)

(b) (6) [fsis.usda.gov](#)

From: (b) (6)

Sent: Friday, June 03, 2011 8:51 AM
To: Meat and Poultry Hotline
Subject: RE: web mail report for May 2011

Yeah, what's up with that "meat glue?" Had a very angry comment on the survey from a customer who couldn't find that, and I couldn't find anything good on the issue either. If the Hotline has an official response, perhaps they should feed it to Karen.

Hope you're well – is your arm working at 100% yet?

(b) (6)

Web Manager, Web Services Staff
Office of Public Affairs and Consumer Education
USDA Food Safety and Inspection Service
1400 Independence Ave, SW
Room (b) (6) South Building

Washington, DC 20250

(b) (6) phone
202-690-3903 fax

(b) (6) @fsis.usda.gov

From: Meat and Poultry Hotline

Sent: Thursday, June 02, 2011 5:07 PM

To: (b) (6) (b) (6) (b) (6) Van, Diane; (b) (6)

Subject: web mail report for May 2011

Hi everyone.

For the month of May 2011 there were 165 inquiries to the MPHotline web mail box.

The top topics were:

1. FSIS inspection issues: 28
2. Local health department or state dept of Agriculture issues: 24
(grocery store complaints, foodservice inquiries, etc)
3. Import/export questions 18
(Including bringing foods into the US from other countries)
4. Safe food handling, including the 2 hour rule and other mishaps: 14
5. Meat and poultry product complaints: 13
6. pink slime: 1
7. Meat glue: 3

Thanks,

(b) (6)

[REDACTED] M.S.

Technical Information Specialist

Food Safety Education Staff

Food Safety and Inspection Service

phone: (b) (6)

fax: (b) (6)

(b) (6) fsis.usda.gov

From: (b) (6)
To: (b) (6) - FSIS
Subject: RE: Are you holding down the fort this week?
Date: Monday, April 25, 2011 4:17:42 PM

Be brave. AC may not even be enough.....

(b) (6) DVM

State Outreach and Technical Assistance

(b) (6)

From: (b) (6)
Sent: Monday, April 25, 2011 4:15 PM
To: (b) (6)
Subject: RE: Are you holding down the fort this week?

Oh well. I'll be upbeat and encourage her to get through the week. Visions of Atlantic City might help.

(b) (6)

Program Specialist

Food Safety and Inspection Service

Office of Outreach, Employee Education and Training

Outreach and Partnership Staff

Tel: (b) (6)

Fax: 202-690-6519

Email: (b) (6) fsis.usda.gov

From: (b) (6)
Sent: Monday, April 25, 2011 4:11 PM
To: (b) (6)
Subject: RE: Are you holding down the fort this week?

Be careful. (b) (6) is grumpy.....

(b) (6) DVM

State Outreach and Technical Assistance

(b) (6)

From: (b) (6)
Sent: Monday, April 25, 2011 4:07 PM
To: (b) (6)
Subject: RE: Are you holding down the fort this week?

Thanks! Hope all is well with you in Philly. I'll contact (b) (6) tomorrow with my "pink slime" question...

(b) (6)

Program Specialist

Food Safety and Inspection Service

Office of Outreach, Employee Education and Training

Outreach and Partnership Staff

Tel: (b) (6)

Fax: 202-690-6519

Email: (b) (6) [fsis.usda.gov](mailto:(b) (6)@fsis.usda.gov)

From: (b) (6)
Sent: Monday, April 25, 2011 3:54 PM
To: (b) (6)
Subject: RE: Are you holding down the fort this week?

Nope. Two more weeks of PHIS in Philly.

(b) (6) is there alone until Thursday when (b) (6) returns from annual leave.

(b) (6) *DVM*

State Outreach and Technical Assistance

(b) (6)

From: (b) (6)
Sent: Monday, April 25, 2011 2:33 PM
To: (b) (6)
Subject: Are you holding down the fort this week?

(b) (6)

Program Specialist

Food Safety and Inspection Service

Office of Outreach, Employee Education and Training

Outreach and Partnership Staff

Tel: (b) (6)

Fax: 202-690-6519

Email: (b) (6)@fsis.usda.gov

From: (b) (6)
To: (b) (6)
Cc: (b) (6)
Subject: FW: i am very concerned about the use of "pink slime", I believe this practice to sa...
Date: Thursday, April 14, 2011 5:46:37 PM

(b) (6) Supervisor
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
Food Safety and Inspection Service
Room (b) (6) So. Bldg., Washington, DC 20250-3700
Phone: (b) (6) FAX: 202-720-7609
(b) (6) fsis.usda.gov

From: Ask Karen [mailto:(b) (6) fsis.usda.gov]
Sent: Thursday, April 14, 2011 4:35 PM
To: (b) (6)
Subject: FWD: i am very concerned about the use of "pink slime", I believe this practice to sa...

The following incident has been forwarded to you by:
(b) (6) ((b) (6) fsis.usda.gov)

Sender's Comment

Hi (b) (6)
here's another inquiry about pink slime.

thanks,

(b) (6)

Contact Information

Email Address: (b) (6)

First Name:

Last Name:

Type:

Title:

Reference #110414-000032

Summary: i am very concerned about the use of "pink slime", I believe this practice to sa...

Rule State: 999 - Finished

Date Created: 04/14/2011 03:31 PM

Last Updated: 04/14/2011 03:31 PM

Status: Unresolved

Assigned:

Country:

State:

First Time Chatting?:

Discussion Thread

Customer By Web Form

04/14/2011 03:31 PM

i am very concerned about the use of "pink slime", I believe this practice to save a buck needs to be stopped right now. I will be writing my elected officials about this horrible so called food ingredient which is nothing but a way to save money.

A concerned citizen,

(b) (6)

From: (b) (6)
To: (b) (6)
Cc: (b) (6)
Subject: FW: Non Edible Scaps allowed as Ground Beef
Date: Thursday, April 14, 2011 5:49:24 PM

(b) (6) Supervisor
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
Food Safety and Inspection Service
Room (b) (6) So. Bldg., Washington, DC 20250-3700
Phone: (b) (6) FAX: 202-720-7609
(b) (6) fsis.usda.gov

-----Original Message-----

From: Meat and Poultry Hotline
Sent: Thursday, April 14, 2011 4:52 PM
To: (b) (6)
Subject: FW: Non Edible Scaps allowed as Ground Beef

Hi (b) (6)
Another pink slime e-mail.

Thanks,
(b) (6)

(b) (6) M.S.
Technical Information Specialist
Food Safety Education Staff
Food Safety and Inspection Service

phone: (b) (6)
fax: (b) (6)

(b) (6) fsis.usda.gov

-----Original Message-----

From: (b) (6)@gmail.com [[mailto:\(b\) \(6\)@gmail.com](mailto:(b) (6)@gmail.com)]
Sent: Thursday, April 14, 2011 12:43 PM
To: Meat and Poultry Hotline
Subject: Message from Internet User - Non Edible Scaps allowed as Ground Beef

I am appalled at not only the introduction of chemicals into our beef products but also at the marketing of this. While it is claimed to be a safe process, these scraps of previously non edible meat should NOT be in our food supply! You are slowly killing us with this!

I sincerely request that all portions of beef that, in 2002, were classified as non edible for human consumption be enacted.

The introduction of ammonia and other chemicals to treat previously non edible meat and introduced as ground beef today is fraudulent and alarming to our health.

Please regard the human existence with a higher level of degree than company profits.

Thank you.

(b) (6)

(b) (6)

(b) (6)

From: (b) (6)
To: (b) (6)
Cc: (b) (6)
Subject: FW: pink slime
Date: Thursday, April 14, 2011 5:48:45 PM

(b) (6) Supervisor
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
Food Safety and Inspection Service
Room (b) (6) So. Bldg., Washington, DC 20250-3700
Phone: (b) (6) FAX: 202-720-7609
(b) (6) fsis.usda.gov

From: Meat and Poultry Hotline
Sent: Thursday, April 14, 2011 4:46 PM
To: (b) (6)
Subject: FW: pink slime

Hi (b) (6)
Here's another question about pink slime

Thanks,

(b) (6)

(b) (6) M.S.
Technical Information Specialist
Food Safety Education Staff
Food Safety and Inspection Service
phone: (b) (6)
fax: (b) (6)
(b) (6) fsis.usda.gov

From: Agricultural Reference [mailto:AgRef@ARS.USDA.GOV]
Sent: Thursday, April 14, 2011 9:18 AM
To: MPHHotline.fsis@usda.gov
Subject: FW: New Incident from AsktheExpert

From: ASK USDA [mailto:askusda@mailwc.custhelp.com]
Sent: Wednesday, April 13, 2011 8:17 PM
To: Agricultural Reference
Subject: New Incident from AsktheExpert

The following question has been received:

Contact Information

Email Address: (b) (6)

First Name:

Last Name:

Type:

Title:

Reference #110413-000043

Summary: Why are you allowing 15% of ground beef to be a product that is washed in ammoni...

Topic Level 1: Food

Subtopic Level 2: Food and Nutrition Information Center

Date Created: 04/13/2011 08:17 PM

Last Updated: 04/13/2011 08:17 PM

Status: Referred

Assigned:

Country:

State:

First Time Chatting?:

Discussion Thread

Customer By Web Form

04/13/2011 08:17 PM

Why are you allowing 15% of ground beef to be a product that is washed in ammonia (& water) and then not listing it on the label?

From: (b) (6)
To: (b) (6)
Subject: Pink Slime Folder
Date: Friday, April 15, 2011 3:09:02 PM
Importance: High

Hello (b) (6)

For tracking purposes, I have created a pink slime folder under the Q-Drive named - Pink Slime Jamie Olivers Food Network. Copies of the incoming, draft response and signed letters will go into this folder. Thanks and have a wonderful day!!!

(b) (6) *Issues Analyst*

Executive Correspondence and Issues Management Staff

Office of Public Affairs and Consumer Education

Food Safety and Inspection Service

1400 Independence Ave. S.W., Room (b) (6) Washington, DC 20250-3700

Phone: (b) (6) Fax: (202) 720-7609

Email: (b) (6) fsis.usda.gov

"Building Strong Working Relationships Makes a Great Team"

From: (b) (6)
To: (b) (6)
Subject: RE: Ammonia in Beef
Date: Friday, April 15, 2011 11:16:17 AM

(b) (6) I'm not finding anything on mechanically separated beef. We do have several responses on BPI, and the use of ammonia as a processing agent.

(b) (6) **Issues Analyst**
ECIMS-Office of Public Affairs and Consumer Education
Food Safety and Inspection Service
U.S. Department of Agriculture
1400 Independence Avenue, S.W., Room (b) (6)
Washington, DC 20250

(b) (6)
(b) (6) @fsis.usda.gov

From: (b) (6)
Sent: Friday, April 15, 2011 10:17 AM
To: (b) (6)
Subject: Re: Ammonia in Beef

Not yet. :)

(b) (6)
Supervisor, Constituent Affairs
USDA/FSIS/OPACE
Direct: (b) (6)
Mobile: (b) (6)

From: (b) (6)
To: (b) (6)
Sent: Fri Apr 15 08:47:59 2011
Subject: FW: Ammonia in Beef

(b) (6)

Did you get the information you need for this?

Thanks,

(b) (6), **Issues Analyst**
ECIMS-Office of Public Affairs and Consumer Education
Food Safety and Inspection Service
U.S. Department of Agriculture
1400 Independence Avenue, S.W., Room (b) (6)
Washington, DC 20250

(b) (6)
(b) (6) @fsis.usda.gov

From: (b) (6)
Sent: Thursday, April 14, 2011 6:28 PM
To: Mabry, Brian; (b) (6) DiNapoli, Greg; (b) (6)
Cc: (b) (6)
Subject: RE: Ammonia in Beef

Thanks for forwarding.

(b) (6) Supervisor
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
Food Safety and Inspection Service
Room (b) (6) So. Bldg., Washington, DC 20250-3700
Phone: (b) (6) FAX: 202-720-7609
(b) (6) fsis.usda.gov

From: Mabry, Brian
Sent: Thursday, April 14, 2011 6:24 PM
To: (b) (6) (b) (6) DiNapoli, Greg; (b) (6)
Cc: (b) (6)
Subject: Fw: Ammonia in Beef

FYI - 1 of 2.

BKM

Brian K. Mabry
Congressional and Media
Food Safety and Inspection Service
U.S. Department of Agriculture
tel. 202.720.3099 | fax 202.690.0460
Brian.Mabry@fsis.usda.gov

From: Khan, Atiya
To: Mabry, Brian
Sent: Thu Apr 14 17:28:53 2011
Subject: Ammonia in Beef

Wanted to share this with you. Chef Jamie Oliver talked about ammonia in ground beef on his show, "Food Revolution." Article on it below.

http://news.yahoo.com/s/ac/20110413/lf_ac/8286445_pink_slime_what_is_really_in_your_ground_beef



Pink Slime: What is Really in Your Ground Beef?

(b) (6) – Wed Apr 13, 2:48 pm ET

Contribute content like this. [Start here.](#)

In Tuesday's season premiere, chef and food activist Jamie Oliver kicked off his "Food Revolution" with a demonstration for Los Angeles parents. After explaining where certain cuts of beef are found on a cow, he reintroduced the audience to an issue raised in a New York Times [report in December 2009](#).

Terming it "pink slime," Oliver demonstrated the process of creating a product that is used in more than half of the ground beef products in the United States. While Jamie's presentation was a bit dramatic, it does exist and it is very common.

What is pink slime?

A slang phrase, the product is actually called ammoniated boneless lean beef trimmings. The frozen blocks or chips are used by ground beef manufacturers and food service operators to stretch the actual ground beef. The USDA allows up to 15 percent of a ground beef product to be this filler and still be labeled ground beef.

What are the ingredients in the filler?

Technically, it is beef. However, it's made by retrieving all the little bits of pieces of beef that are considered scrap fat from processing plants. Have you ever trimmed your own piece of beef and noticed a few scraps of meat buried among the fat? On a large scale such as a meat-packing plant, there are a lot of those tiny little bits of beef on the floor at the end of the day.

How do they make the blocks?

After removing the tiny bits of beef, the [company infuses](#) it with ammonium hydroxide in order to kill the bacteria that can cause e-Coli and salmonella. The mixture is then pressed and flash-frozen.

Isn't ammonia poisonous?

No one would drink from the bottle of cleaning ammonia under their kitchen sink. Ammonium hydroxide is a [toxic](#) mixture of ammonia and water. Ammonia occurs naturally and exists in beef and [even our own bodies](#) as a protein building block.

What companies use the ammoniated boneless lean beef trimmings?

[According to the manufacturer](#) Beef Products Inc. in South Dakota, if you're eating a hamburger, odds are very high that it includes their product. Producing more than 7 million pounds a week, the product is included in fast-food burgers and retail packages of ground beef. The New York Times report names McDonald's and Burger King as customers as well as the federal school lunch program.

Why would anyone add this to ground beef?

It's all about the money. The cost of using beef products made with the ammoniated filler was three cents less than using filler made from a non-chemical process. The school lunch program added 5.5 million pounds of pink slime to its ground beef products in 2008.

I don't want to eat this chemically enhanced product -- how can I avoid it?

The only way to keep the beef trimmings out of your own meals is to know where your beef comes from. Build a relationship with a local farmer or butcher. Ask the meat-cutter if he uses the ammoniated filler. Avoid prepackaged ground beef in the grocery store, especially in a major chain and ask your favorite burger joint where they get their ground beef.

Debbie Henthorn loves to talk about food - where it comes from, keeping it safe and a return to cooking in our own homes from scratch. She's an advocate for better school lunches, more nutritionally informed children and local food sources. Debbie has owned an Ohio-licensed home bakery for four years.

Atiya Khan
Legislative Analyst

Congressional & Public Affairs Office
FSIS, U.S. Department of Agriculture
202-205-3826 (phone); 202-690-0460 (fax)

202-510-5710 (cell)
atiya.khan@fsis.usda.gov

Learn more about PHIS. Visit: <http://www.fsis.usda.gov/PHIS/>



From: (b) (6)
To: (b) (6) - AMS -AMS
Subject: RE: CCFL Ethylene for Pineapple Flowering & NOSB update
Date: Monday, April 18, 2011 9:55:53 AM

Thanks (b) (6)

I was out of the loop last week on some emergency issues, developing responses to inquiries on Australia's news segment on "meat glue" used in meat processing (use of TG enzyme to bond meat) and the use of "pink slime" and ammonia in ground beef (treatment of finely textured beef with ammonia from Jamie Oliver's Food Revolution show last week). Anyway, I am printing off and reviewing all of the Codex e-mails right now.

Thanks,

(b) (6)

From: (b) (6) [mailto:Lisa.Brines@ams.usda.gov]
Sent: Monday, April 11, 2011 4:48 PM
To: (b) (6) @fas.usda.gov; (b) (6) (FSIS); (b) (6) (FSIS)
Cc: (b) (6) @fas.usda.gov; (b) (6) @fas.usda.gov; (b) (6) @fas.usda.gov
Subject: CCFL Ethylene for Pineapple Flowering & NOSB update

Hi all,

Non-Responsive

(b) (6)
(b) (6)
(b) (6)
(b) (6)
(b) (6)).

Non-Responsive

(b) (6)

Non-Responsive

(b) (6)
(b) (6)
(b) (6)
(b) (6)

Please let me know if you have any questions. Thanks.

Sincerely,

(b) (6), Ph.D.
National List Manager
Standards Division
USDA National Organic Program
(b) (6)
(b) (6) @ams.usda.gov

From: (b) (6)
To: (b) (6)
Subject: RE: Food processing/pink slime
Date: Friday, April 15, 2011 2:05:03 PM

Hello (b) (6)

I have processed 12 pink slime letters so far. 10 - F130 and 2 - OES30. All forwarded to you in ECM for review. Thanks and have a wonderful day!!!

OES Control Numbers:

(b) (6) - OES30 - 6786507
(b) (6) @sbcglobal.net - OES30 - 6786477

FSIS Control Numbers:

(b) (6) @aol.com - F130 - 6786199
(b) (6) @yahoo.com - F130 - 6787429
(b) (6) - F130 - 6787383
(b) (6) @yahoo.com - F130 - 6787938
(b) (6) @gmail.com - F130 - 6787922
(b) (6) @gmail.com - F130 - 6787830
(b) (6) @gmail.com - F130 - 6787900
(b) (6) @gmail.com - F130 - 678 8057
(b) (6) @comcast.net - F130 - 6788054
(b) (6) - F130 - 6787880

(b) (6) Issues Analyst
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
Food Safety and Inspection Service
1400 Independence Ave. S.W., Room (b) (6), Washington, DC 20250-3700
Phone: (b) (6) Fax : (202) 720-7609

Email: (b) (6) fsis.usda.gov

"Building Strong Working Relationships Makes a Great Team"

-----Original Message-----

From: (b) (6)
Sent: Thursday, April 14, 2011 5:50 PM
To: (b) (6)
Cc: (b) (6)
Subject: RE: Food processing/pink slime

That would be fine. (b) (6) please keep a tally of the number.

(b) (6) Supervisor
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
Food Safety and Inspection Service
Room (b) (6) So. Bldg., Washington, DC 20250-3700
Phone: (b) (6) FAX: 202-720-7609

(b) (6) fsis.usda.gov

-----Original Message-----

From: (b) (6)
Sent: Thursday, April 14, 2011 4:56 PM
To: (b) (6)
Subject: RE: Food processing/pink slime

Hi (b) (6)
Should I start sending these directly to (b) (6)

Thanks,
(b) (6)

(b) (6) M.S.
Technical Information Specialist
Food Safety Education Staff
Food Safety and Inspection Service

phone: (b) (6)
fax: (b) (6)

(b) (6) fsis.usda.gov

-----Original Message-----

From: (b) (6)
Sent: Thursday, April 14, 2011 2:51 PM
To: (b) (6)
Cc: (b) (6)
Subject: FW: Food processing/pink slime

(b) (6)

Here's another one.

(b) (6) Supervisor
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
Food Safety and Inspection Service
Room (b) (6) So. Bldg., Washington, DC 20250-3700
Phone: (b) (6) FAX: 202-720-7609
(b) (6) fsis.usda.gov

-----Original Message-----

From: Meat and Poultry Hotline
Sent: Thursday, April 14, 2011 2:41 PM
To: (b) (6)
Subject: FW: Food processing/pink slime

Hi (b) (6) here's another pink slime question.

Thanks,
(b) (6)

(b) (6) M.S.

Technical Information Specialist
Food Safety Education Staff
Food Safety and Inspection Service

phone: (b) (6)
fax: (b) (6)

(b) (6) fsis.usda.gov

-----Original Message-----

From: (b) (6)@yahoo.com [[mailto:\(b\) \(6\)@yahoo.com](mailto:(b) (6)@yahoo.com)]

Sent: Tuesday, April 12, 2011 10:50 PM

To: Meat and Poultry Hotline

Subject: Message from Internet User - Food processing

I am appalled that it is legal that you do not have to show the chemicals used to "wash" the pink slim with, that ultimately ends up in our food - including ammonia. Why is this allowed? It is not acceptable to serve humans the waste products of cows and other livestock

From: [Mabry, Brian](#)
To: (b) (6)
Subject: FW: Ammonia in Beef
Date: Thursday, April 14, 2011 5:30:49 PM

For Clips?

Brian K. Mabry
Deputy Director, Congressional and Public Affairs
Office of Public Affairs and Consumer Education
Food Safety and Inspection Service
U.S. Department of Agriculture
Room 1175-South Building

dir. 202.720.3099 | cell 202.591.0600
tel. 202.720.9113 | fax 202.690.0460
Brian.Mabry@fsis.usda.gov
www.fsis.usda.gov

From: Khan, Atiya
Sent: Thursday, April 14, 2011 5:29 PM
To: Mabry, Brian
Subject: Ammonia in Beef

Wanted to share this with you. Chef Jamie Oliver talked about ammonia in ground beef on his show, "Food Revolution." Article on it below.

http://news.yahoo.com/s/ac/20110413/lf_ac/8286445_pink_slime_what_is_really_in_your_ground_beef

Pink Slime: What is Really in Your Ground Beef?

[Debbie Henthorn](#) Debbie Henthorn – Wed Apr 13, 2:48 pm ET

Contribute content like this. [Start here](#).

In Tuesday's season premiere, chef and food activist Jamie Oliver kicked off his "Food Revolution" with a demonstration for Los Angeles parents. After explaining where certain cuts of beef are found on a cow, he reintroduced the audience to an issue raised in a New York Times [report in December 2009](#).

Terming it "pink slime," Oliver demonstrated the process of creating a product that is used in more than half of the ground beef products in the United States. While Jamie's presentation was a bit dramatic, it does exist and it is very common.

What is pink slime?

A slang phrase, the product is actually called ammoniated boneless lean beef trimmings. The frozen blocks or chips are used by ground beef manufacturers and food service operators to stretch the actual ground beef. The USDA allows up to 15 percent of a ground beef product to be this filler and still be labeled ground beef.

What are the ingredients in the filler?

Technically, it is beef. However, it's made by retrieving all the little bits of pieces of beef that are considered scrap fat from processing plants. Have you ever trimmed your own piece of beef and noticed a few scraps of meat buried among the fat? On a large scale such as a meat-packing plant, there are a lot of those tiny little bits of beef on the floor at the end of the day.

How do they make the blocks?

After removing the tiny bits of beef, the [company infuses](#) it with ammonium hydroxide in order to kill the bacteria that can cause e-Coli and salmonella. The mixture is then pressed and flash-frozen.

Isn't ammonia poisonous?

No one would drink from the bottle of cleaning ammonia under their kitchen sink. Ammonium hydroxide is a [toxic](#) mixture of ammonia and water. Ammonia occurs naturally and exists in beef and [even our own bodies](#) as a protein building block.

What companies use the ammoniated boneless lean beef trimmings?

[According to the manufacturer](#) Beef Products Inc. in South Dakota, if you're eating a hamburger, odds are very high that it includes their product. Producing more than 7 million pounds a week, the product is included in fast-food burgers and retail packages of ground beef. The New York Times report names McDonald's and Burger King as customers as well as the federal school lunch program.

Why would anyone add this to ground beef?

It's all about the money. The cost of using beef products made with the ammoniated filler was three cents less than using filler made from a non-chemical process. The school lunch program added 5.5 million pounds of pink slime to its ground beef products in 2008.

I don't want to eat this chemically enhanced product -- how can I avoid it?

The only way to keep the beef trimmings out of your own meals is to know where your beef comes from. Build a relationship with a local farmer or butcher. Ask the meat-cutter if he uses the ammoniated filler. Avoid prepackaged ground beef in the grocery store, especially in a major chain and ask your favorite burger joint where they get their ground beef.

Debbie Henthorn loves to talk about food - where it comes from, keeping it safe and a return to cooking in our own homes from scratch. She's an advocate for better school lunches, more nutritionally informed children and local food sources. Debbie has owned an Ohio-licensed home bakery for four years.

Atiya Khan
Legislative Analyst

Congressional & Public Affairs Office
FSIS, U.S. Department of Agriculture
202-205-3826 (phone); 202-690-0460 (fax)

202-510-5710 (cell)
atiya.khan@fsis.usda.gov

Learn more about PHIS. Visit: <http://www.fsis.usda.gov/PHIS/>

From: (b) (6)
To: (b) (6)
Subject: RE: pink slime in ground beef
Date: Thursday, April 14, 2011 3:06:07 PM

Yeah.

(b) (6) Supervisor
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
Food Safety and Inspection Service
Room (b) (6) So. Bldg., Washington, DC 20250-3700
Phone: (b) (6) FAX: 202-720-7609
(b) (6) fsis.usda.gov

From: (b) (6)
Sent: Thursday, April 14, 2011 3:00 PM
To: (b) (6)
Subject: RE: pink slime in ground beef

(b) (6)

Thanks so much, I feel so honored. Keeping them moving!!! LOL.....

(b) (6) *Issues Analyst*
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
Food Safety and Inspection Service
1400 Independence Ave. S.W., Room (b) (6), Washington, DC 20250-3700
Phone: (b) (6) Fax: (202) 720-7609

Email: (b) (6) fsis.usda.gov

-

-

"Building Strong Working Relationships Makes a Great Team"

From: (b) (6)
Sent: Thursday, April 14, 2011 2:53 PM
To: (b) (6)
Cc: (b) (6)
Subject: FW: pink slime in ground beef

(b) (6)

This is your lucky day!

(b) (6) Supervisor
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
Food Safety and Inspection Service

Room (b) (6) So. Bldg., Washington, DC 20250-3700
Phone: (b) (6) FAX: 202-720-7609
(b) (6) fsis.usda.gov

From: Meat and Poultry Hotline
Sent: Thursday, April 14, 2011 2:52 PM
To: (b) (6)
Subject: FW: pink slime in ground beef

Hi (b) (6) here's another one.

Thanks

(b) (6)

(b) (6) M.S.
Technical Information Specialist
Food Safety Education Staff
Food Safety and Inspection Service
phone: (b) (6)
fax: (b) (6)
(b) (6) fsis.usda.gov

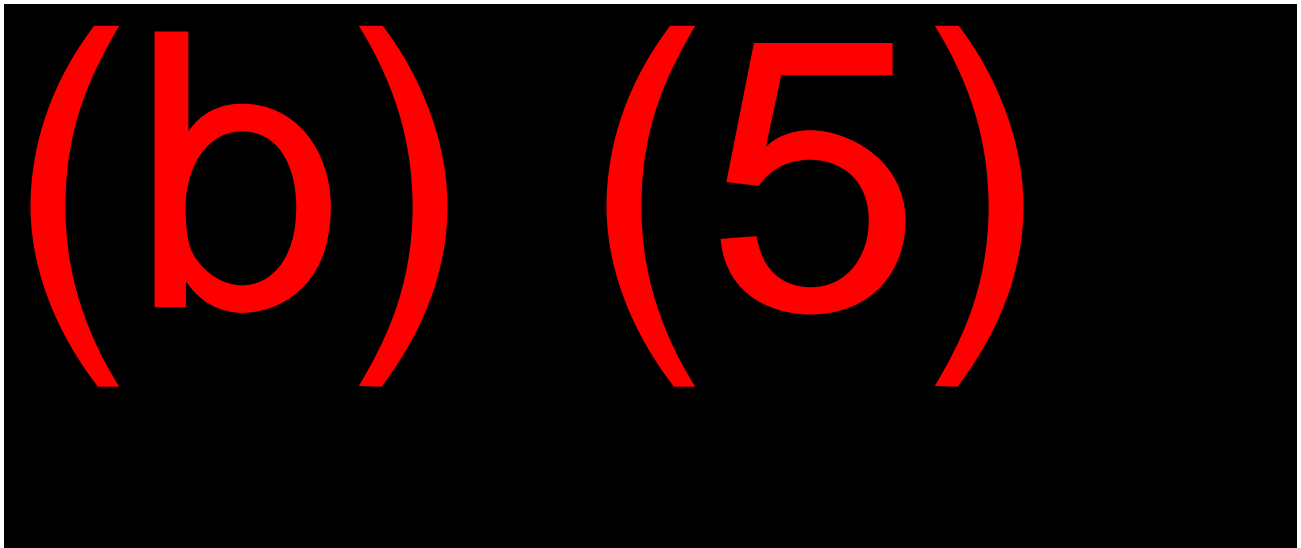
From: (b) (6) [mailto:(b) (6)@gmail.com]
Sent: Wednesday, April 13, 2011 9:23 AM
To: MPHHotline.fsis@usda.gov
Subject: ground beef

Do you allow the use of "pink slime" for ground beef products and is ammonia used to cleanse the meat?

From: (b) (6)
To: (b) (6) (b) (6) (b) (6) [Murphy-Jenkins, Rosalyn](#); (b) (6) (b) (6)
Subject: RE: Jamie Oliver's TV show- Jamie Oliver's Food Revolution
Date: Thursday, April 14, 2011 2:57:20 PM
Attachments: (b) (6) [_PinkSlime.pdf](#)

This one was a little different. Unlike the new inquiries, the old inquiry on pink slime never mentioned ammonia. We weren't sure if they meant ammonia so we focused on purge. I don't think we can use much of the language after all because the new inquiries specifically raise the use of ammonia. Here is a first stab for comment. Let me know what you think.

(b) (6)



http://edocket.access.gpo.gov/cfr_2010/janqtr/pdf/9cfr319.15.pdf

<http://www.fsis.usda.gov/OPPDE/rdad/FSISDirectives/7120.1.pdf>

http://www.fsis.usda.gov/PDF/Determination_of_Processing_Aids.pdf

<http://www.ams.usda.gov/AMSV1.0/getfile?dDocName=STELDEV3003281>

From: (b) (6)
Sent: Thursday, April 14, 2011 12:33 PM
To: (b) (6) (b) (6) (b) (6)
Cc: (b) (6)
Subject: RE: Jamie Oliver's TV show- Jamie Oliver's Food Revolution

I think having some standard text that anyone could use would be great! And it wouldn't have to go through clearance so it could be accomplished faster.

(b) (6) Staff Officer

FSIS, OPPD, Policy Development Division

Edward Zorinsky Federal Building

1616 Capitol Avenue, Suite (b) (6)

Omaha, Nebraska 68102-5908



Consider the environment. Please don't print this e-mail unless you need it.

From: (b) (6)
Sent: Thursday, April 14, 2011 11:17 AM
To: (b) (6) (b) (6)
Cc: (b) (6) (b) (6)
Subject: RE: Jamie Oliver's TV show- Jamie Oliver's Food Revolution

(b) (6)

Yes, we can help. I think Jamie Oliver got the reference to "pink slime" last year when the NY Times ran a series on the use of ammonia to treat FTB and used the term. There were multiple FOIAs, etc. I think posting a Q and A may raise more questions. Do you think we can develop a response that can be used to respond to individual inquiries by staff so we are responding with a similar response instead? I know Shannon was looking for a response too.

(b) (6)

From: (b) (6)
Sent: Thursday, April 14, 2011 12:03 PM
To: (b) (6) (b) (6)
Cc: (b) (6) (b) (6) (b) (6)
Subject: FW: Jamie Oliver's TV show- Jamie Oliver's Food Revolution

Hi, I got Roz out of office, can one of you help? Thanks!

(b) (6) **DVM**

USDA/FSIS/OPPD

Director, Policy Development Division

Zorinsky Federal Building

1616 Capitol Ave. Suite (b) (6)

Omaha, NE. 68102

Office (b) (6)

Fax 402-344-5007

From: (b) (6)
Sent: Thursday, April 14, 2011 11:01 AM
To: Murphy-Jenkins, Rosalyn
Cc: (b) (6) (b) (6)
Subject: FW: Jamie Oliver's TV show- Jamie Oliver's Food Revolution

We are getting some questions about use of anhydrous ammonia used as a processing aid. I think we need a QA published on it, can you help? (b) (6) or (b) (6) can work with your staff if needed. Thanks!

(b) (6) DVM

USDA/FSIS/OPPD

Director, Policy Development Division

Zorinsky Federal Building

1616 Capitol Ave. Suite (b) (6)

Omaha, NE. 68102

Office (b) (6)

Fax 402-344-5007

From: (b) (6)
Sent: Thursday, April 14, 2011 10:38 AM
To: (b) (6)
Subject: Jamie Oliver's TV show- Jamie Oliver's Food Revolution

(b) (6)

We have started getting questions regarding “ammonia” and “anhydrous ammonia” that were sparked by a recent TV show. Due to the intricacy of the issue (processing aid, good commercial practice, school lunches, etc) should we be sending the customers to LPDD or simply pointing them towards 7120.1?

<http://abc.go.com/shows/jamie-olivers-food-revolution>

(b) (6) Staff Officer

FSIS, OPPD, Policy Development Division

Edward Zorinsky Federal Building

1616 Capitol Avenue, Suite (b) (6)

Omaha, Nebraska 68102-5908



Consider the environment. Please don't print this e-mail unless you need it.

From: [Meat and Poultry Hotline](#)
To: (b) (6)
Subject: FW: Pink Slime?
Date: Thursday, April 14, 2011 2:38:32 PM

Hi (b) (6) please see the attached.

Thanks,
(b) (6)

(b) (6) M.S.
Technical Information Specialist
Food Safety Education Staff
Food Safety and Inspection Service

phone: (b) (6)
fax: (b) (6)

(b) (6) fsis.usda.gov

-----Original Message-----

From: aaagrnt@comcast.net [<mailto:aaagrnt@comcast.net>]
Sent: Tuesday, April 12, 2011 8:32 PM
To: Meat and Poultry Hotline
Subject: Message from Internet User - Pink Slime?

After watching an alarming show about food processing, I wanted to learn more about the safety of meat products. It is apparent that some companies recycle trimmings using ammonia. But how safe is this process, are retailers required to inform the consumer if they are buying what is called "pink slime", and how can you know if a product is treated by ammonia? To me it is very important to protect my children and it would mean a great deal if you helped. Thank you so much.

From: [Meat and Poultry Hotline](#)
To: (b) (6)
Subject: FW: Jamie Olivers Food Revolution
Date: Thursday, April 14, 2011 2:37:49 PM

HI (b) (6)
Well get ready for a bunch of pink slime questions!

Thanks/sorry!

(b) (6)

(b) (6) M.S.
Technical Information Specialist
Food Safety Education Staff
Food Safety and Inspection Service

phone: (b) (6)
fax: (b) (6)

(b) (6) fsis.usda.gov

-----Original Message-----

From: (b) (6) @comcast.net [[mailto:\(b\) \(6\) @comcast.net](mailto:(b) (6) @comcast.net)]
Sent: Tuesday, April 12, 2011 8:30 PM
To: Meat and Poultry Hotline
Subject: Message from Internet User - Jamie Olivers Food Revolution

After watching Jamie Olivers Food Revolution, I have a great many questions regarding the food served to my children at the elementary and high school levels. I am appalled at the food served to the children and future of our country. Comparing meat to dog food and served at the schools makes me want to vomit and the USDA supposedly approves this measure. The breakfasts shown are unacceptable. I am trying to teach my children how bad the "bad" carbs are and on occasion my son during lent asks for school breakfasts. Feeding him "honey" buns is not a healthy breakfast. Thank you for listening to my ravings and I hope I am not the only parent voicing their opinions. May this e-mail help not only my grade and high school children but future school children. Please feel free to contact me at the aforementioned e-mail.

(b) (6)

From: (b) (6)
To: (b) (6) (b) (6) (b) (6)
Cc: (b) (6)
Subject: FW: Jamie Oliver's TV show- Jamie Oliver's Food Revolution
Date: Thursday, April 14, 2011 12:50:51 PM

I agree with (b) (6) standardized text would be beneficial since this issue is bound to surface again based on the information being presented.

(b) (6), Staff Officer

FSIS, OPPD, Policy Development Division

Edward Zorinsky Federal Building

1616 Capitol Avenue, Suite (b) (6)

Omaha, Nebraska 68102-5908

From: (b) (6)
Sent: Thursday, April 14, 2011 12:33 PM
To: (b) (6) (b) (6) (b) (6)
Cc: (b) (6)
Subject: RE: Jamie Oliver's TV show- Jamie Oliver's Food Revolution

I think having some standard text that anyone could use would be great! And it wouldn't have to go through clearance so it could be accomplished faster.

(b) (6) Staff Officer

FSIS, OPPD, Policy Development Division

Edward Zorinsky Federal Building

1616 Capitol Avenue, Suite (b) (6)

Omaha, Nebraska 68102-5908



Consider the environment. Please don't print this e-mail unless you need it.

From: (b) (6)
Sent: Thursday, April 14, 2011 11:17 AM
To: (b) (6) (b) (6)
Cc: (b) (6) (b) (6)
Subject: RE: Jamie Oliver's TV show- Jamie Oliver's Food Revolution

(b) (6)

Yes, we can help. I think Jamie Oliver got the reference to "pink slime" last year when the NY Times ran a series on the use of ammonia to treat FTB and used the term.

From: (b) (6)
To: (b) (6)
Subject: FW: "Pink Slime" question
Date: Thursday, April 14, 2011 12:42:11 PM
Attachments: (b) (6) [PinkSlime.pdf](#)
Importance: High

I assigned this one to (b) (6) I assigned another one to her yesterday, I believe.

(b) (6) Supervisor
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
Food Safety and Inspection Service
Room (b) (6) So. Bldg., Washington, DC 20250-3700
Phone: (b) (6) FAX: 202-720-7609

(b) (6) fsis.usda.gov

From: (b) (6)
Sent: Thursday, April 14, 2011 12:39 PM
To: (b) (6)
Cc: (b) (6)
Subject: RE: "Pink Slime" question
Importance: High

Hi (b) (6)

Yes, a response was signed by (b) (6) and sent last September. Attached is copy. Please let me know if you need anything else.

Thanks,

(b) (6), **Issues Analyst**
ECIMS-Office of Public Affairs and Consumer Education
Food Safety and Inspection Service
U.S. Department of Agriculture
1400 Independence Avenue, S.W., Room (b) (6)
Washington, DC 20250
(b) (6)
(b) (6) [@fsis.usda.gov](mailto:fsis.usda.gov)

From: (b) (6)
Sent: Thursday, April 14, 2011 12:22 PM
To: (b) (6)
Subject: FW: "Pink Slime" question
Importance: High

(b) (6)

Did we ever finalize a response on pink slime last year? We are getting inquiries on Jaime' Oliver's

reference to it. The pink slime was in reference to ammonia treated finely textured beef. If we had developed a response, I thought we could probably use much of the language for the new inquires we are getting.

(b) (6)

From: (b) (6)
Sent: Wednesday, September 15, 2010 9:32 AM
To: (b) (6)
Cc: Murphy-Jenkins, Rosalyn; (b) (6) (b) (6)
Subject: RE: "Pink Slime" question

I agree with (b) (6) if (b) (6) wants to only mention purge and ignore the ammoniated beef, I can also help reword the response.

From: (b) (6)
Sent: Wednesday, September 15, 2010 8:29 AM
To: (b) (6) (b) (6)
Cc: Murphy-Jenkins, Rosalyn; (b) (6)
Subject: RE: "Pink Slime" question

I think we need to go back to (b) (6) and explain that "pink slime" reference is most likely the ammonia treated finely textured beef. (b) (5)

(b) (5)

(b) (5)

(b) (5)

(b) (6)

From: (b) (6)
Sent: Wednesday, September 15, 2010 9:23 AM
To: (b) (6) (b) (6)
Subject: RE: "Pink Slime" question

Hi (b) (6) and (b) (6)

(b) (6) had some comments on the response to the "pink slime" e-mail (see below). Is "purge" the more likely the constituent's concern? I attached the draft response and incoming e-mail for your reference as well. Thank you,

"[Task Note] 09/13/2010 04:25:46 PM CDT (b) (6)

[Note for Task #8 Review Draft] Not cleared: I don't think (b) (5)

(b) (5)

(b) (5)

(b) (5)

(b) (5)

(b) (5) ."

<< File: isabelle8370.txt >> << File: Isabelle_Pink_Slime[1][1][1][1][1].docx >>

(b) (6), Issues Analyst

ECIMS-Office of Public Affairs and Consumer Education
Food Safety and Inspection Service
U.S. Department of Agriculture
1400 Independence Avenue, S.W., Room (b) (6)
Washington, DC 20250

(b) (6)
(b) (6) @fsis.usda.gov

From: Murphy-Jenkins, Rosalyn
Sent: Thursday, September 09, 2010 9:48 PM
To: (b) (6)
Cc: (b) (6)
Subject: RE: "Pink Slime" question

Hi (b) (6)

The letter looks fine to us. If you have additional questions, please contact Sally Jones or me.

Roz

Rosalyn Murphy-Jenkins, Director

Labeling and Program Delivery Division OPPD-FSIS-USDA

(301) 504-0879 Main Line - Fax: (301) 504-0872

EMail: Rosalyn.Murphy-Jenkins@fsis.usda.gov

5601 Sunnyside Avenue

Room 2-2124GWCC

Beltsville, MD 20705-5000

Submit your questions to...

<http://askfsis.custhelp.com>

Website: http://www.fsis.usda.gov/About_FSIS/labeling_&_consumer_protection/index.asp

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telephone, FAX, or Email immediately.

From: (b) (6)
Sent: Tuesday, September 07, 2010 3:34 PM
To: Murphy-Jenkins, Rosalyn
Subject: "Pink Slime" question

Hi Roz,

I am working on a response to the attached incoming e-mail on "pink slime" in ground beef. A draft response is attached; could you or someone on your staff please help me by reviewing this for accuracy?

<< File: isabelle8370[1].txt >> << File: Isabelle_Pink_Slime[1][1][1][1].docx >>

Thank you!

(b) (6), Issues Analyst
ECIMS-Office of Public Affairs and Consumer Education
Food Safety and Inspection Service
U.S. Department of Agriculture
1400 Independence Avenue, S.W., Room (b) (6)
Washington, DC 20250
(b) (6)
(b) (6) [@fsis.usda.gov](mailto:(b) (6)@fsis.usda.gov)

From: (b) (6)
To: (b) (6) (b) (6) (b) (6)
Cc: (b) (6)
Subject: RE: Jamie Oliver's TV show- Jamie Oliver's Food Revolution
Date: Thursday, April 14, 2011 12:38:18 PM

Sounds good. I found the old inquiry (b) (6) worked on for another pink slime inquiry. I asked if he had a finalized copy; I do not. I am hoping he can send me a copy so all of us can look at it and (b) (5).

(b) (6)

From: (b) (6)
Sent: Thursday, April 14, 2011 12:33 PM
To: (b) (6) (b) (6) (b) (6)
Cc: (b) (6)
Subject: RE: Jamie Oliver's TV show- Jamie Oliver's Food Revolution

I think having some standard text that anyone could use would be great! And it wouldn't have to go through clearance so it could be accomplished faster.

(b) (6) Staff Officer

FSIS, OPPD, Policy Development Division

Edward Zorinsky Federal Building

1616 Capitol Avenue, Suite (b) (6)

Omaha, Nebraska 68102-5908



Consider the environment. Please don't print this e-mail unless you need it.

From: (b) (6)
Sent: Thursday, April 14, 2011 11:17 AM
To: (b) (6) (b) (6)
Cc: (b) (6) (b) (6)
Subject: RE: Jamie Oliver's TV show- Jamie Oliver's Food Revolution

(b) (6)

Yes, we can help. I think Jamie Oliver got the reference to "pink slime" last year when the NY Times ran a series on the use of ammonia to treat FTB and used the term. There were multiple FOIAs, etc. I think posting a Q and A may raise more questions. Do you think we can develop a response that can be used to respond to individual inquiries by staff so we are responding with a similar response instead? I know Shannon was looking for a response too.

(b) (6)

From: (b) (6)

From: (b) (6)
To: (b) (6)
Subject: RE: 6786507 Amy Schwarzer
Date: Thursday, April 14, 2011 12:35:08 PM

Thanks - Will handle this one.

(b) (6) Issues Analyst
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
Food Safety and Inspection Service
1400 Independence Ave. S.W., Room (b) (6), Washington, DC 20250-3700
Phone: (b) (6) Fax: (202) 720-7609

Email: (b) (6) fsis.usda.gov

-

"Building Strong Working Relationships Makes a Great Team"

From: (b) (6)
Sent: Thursday, April 14, 2011 12:32 PM
To: (b) (6)
Subject: FW: 6786507 Amy Schwarzer

Here's another on pink slime.

Thanks, (b) (6)

(b) (6) Supervisor
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
Food Safety and Inspection Service
Room (b) (6) So. Bldg., Washington, DC 20250-3700
Phone: (b) (6) FAX: 202-720-7609
(b) (6) fsis.usda.gov

From: (b) (6) -USDA [mailto:(b) (6)@osec.usda.gov]
Sent: Thursday, April 14, 2011 11:22 AM
To: (b) (6) (b) (6)
Subject: 6786507 Amy Schwarzer

Hi Ladies:

Please review the attached and let me know if this is an issue for your area or FDA.

Thanks

(b) (6)

From: (b) (6) @aphis.usda.gov
To: (b) (6) - FSIS
Subject: RE: FWD: I would like to know if it is true that the USDA allows pink slime to be used in...
Date: Thursday, April 14, 2011 9:42:30 AM

HA!!! Too funny. Actually, the mention of anything pink seemed kind of cheerful.....I'll take a look at the other one.

(b) (6)

(b) (6)
(b) (6) fsis.usda.gov>

04/14/2011 09:39 AM

To (b) (6) @aphis.usda.gov>
cc

Subject RE: FWD: I would like to know if it is true that the USDA allows pink slime to be used in...

Oops! Sorry (b) (6) I forwarded the wrong inquiry to you.
Sorry to ruin your morning with thoughts of pink slime.
I will forward the correct inquiry to you now!

Thanks,

(b) (6)

(b) (6) M.S.
Technical Information Specialist
Food Safety Education Staff
Food Safety and Inspection Service
phone: (b) (6)

fax: (b) (6)

(b) (6) fsis.usda.gov

From: (b) (6) @aphis.usda.gov [mailto:(b) (6) @aphis.usda.gov]

Sent: Thursday, April 14, 2011 9:12 AM

To: (b) (6)

Cc: (b) (6) @usda.gov

Subject: Re: FWD: I would like to know if it is true that the USDA allows pink slime to be used in...

Hi (b) (6)

APHIS pretty much only deals with meat if it's an import issue or an animal health issue, so we would not be able to answer this. I think meat processing issues generally stay with FSIS.

Sorry I can't help with this one, but please do not hesitate if you have others we can help with!

Best,

(b) (6)

(b) (6), Assistant Director
Executive Communications/Legislative and Public Affairs
Animal and Plant Health Inspection Service
United States Department of Agriculture
(b) (6)

Ask Karen
<(b) (6)@fsis.usda.gov>

04/14/2011 09:06 AM

To (b) (6)@usda.gov>
cc

Subject FWD: I would like to know if it is true that the USDA allows pink slime to be used in...

The following incident has been forwarded to you by:
(b) (6) (b) (6)@fsis.usda.gov)

Sender's Comment

Hi (b) (6) I work with (b) (6) Carpenter at FSIS.
Can APHIS help with this?

thanks,

(b) (6)

(b) (6) MS
Technical Information Specialist
Food Safety Education Staff
Food Safety and Inspection Service, USDA

phone: (b) (6)
fax: (b) (6)

(b) (6)@fsis.usda.gov

Contact Information

Email Address: (b) (6)@aol.com

First Name:

Last Name:

Type:

Title:

Reference #110412-000037

Summary: I would like to know if it is true that the USDA allows pink slime to be used in...

Rule State: 999 - Finished

Date Created: 04/12/2011 10:11 PM

Last Updated: 04/13/2011 04:14 PM

Status: Waiting

Assigned:

Country:

State:

First Time

Chatting?:

Discussion Thread**Customer By Web Form**

04/12/2011 10:11 PM

I would like to know if it is true that the USDA allows pink slime to be used in chop meat after it goes through a process where it is washed in ammonia. I can't seem to find anything on the website that proves or denies this. If so how do I buy meat that does not contain this byproduct that butchers throw out because it is garbage. Thank you

From: (b) (6)
To: [Meat and Poultry Hotline](#)
Cc: [Van, Diane](#)
Subject: RE: first meat glue, now pink slime!
Date: Thursday, April 14, 2011 8:25:05 AM

Hi (b) (6)

(b) (6) got a question about it yesterday, I will forward her email. (b) (6) has asked labeling to respond.

(b) (6)

(b) (6) RD RN
Technical Information Specialist
USDA/FSIS Food Safety Education Staff

(b) (6)
5601 Sunnyside Avenue
Beltsville, MD 20705
Phone 3 (b) (6)
(b) (6) @fsis.usda.gov

From: Meat and Poultry Hotline
Sent: Wednesday, April 13, 2011 4:48 PM
To: (b) (6) Van, Diane
Subject: first meat glue, now pink slime!

Do we have talking points for the pink slime questions?

Thanks,

(b) (6)

(b) (6) M.S.
Technical Information Specialist
Food Safety Education Staff
Food Safety and Inspection Service
phone: (b) (6)
fax: (b) (6)
(b) (6) fsis.usda.gov

From: (b) (6)
To: [McMurtrey, Shannon](#); [Murphy-Jenkins, Rosalyn](#)
Cc: (b) (6); [Stanley, Mary](#)
Subject: RE: Complaint regarding USDA labeling meat
Date: Wednesday, April 13, 2011 5:22:57 PM

We are taking a beating from the media lately. Yeah, I think the "pink slime" refers to finely textured beef (FTB). I seem to remember the "pink slime" reference being used in the NY times articles last year on the treatment of FTB with ammonia. The FTB is commonly used in ground beef at up to 20% of the meat block so Jamie Oliver may have viewed the FTB as a type of "filler" in ground beef (even though we do not).

(b) (6)

From: McMurtrey, Shannon
Sent: Wednesday, April 13, 2011 3:22 PM
To: Murphy-Jenkins, Rosalyn
Cc: (b) (6); (b) (6); Stanley, Mary
Subject: RE: Complaint regarding USDA labeling meat

Thanks Roz....that would be great if we can be kept in the loop, especially since I advised FAS that I would try to loop back around and let them know the story and what response we provide.

And just to clarify (b) (6) is asking about the same issue, right?

*Shannon McMurtrey
Deputy Director
International Policy Division
Office of Policy and Program Development
Food Safety and Inspection Service
2925 South Bldg.
Washington, D.C. 20250-3700
Phone: (202) 720-9966
Fax: (202) 720-4929*

From: Murphy-Jenkins, Rosalyn
Sent: Wednesday, April 13, 2011 10:19 AM
To: McMurtrey, Shannon
Cc: (b) (6); (b) (6); Stanley, Mary
Subject: RE: Complaint regarding USDA labeling meat

Thanks, Shannon. (b) (5)

(b) (5)

(b) (5)

(b) (5). We'll keep you all in the loop.

BTW – (b) (6) has sending emails asking questions about the information. We are responding but I think (b) (5) " and (b) (6) approves, we can send it to other FSIS personnel to corral some of the questions.

Roz

Rosalyn Murphy-Jenkins, Director
Labeling and Program Delivery Division OPPD-FSIS-USDA
(301) 504-0879 Main Line - Fax: (301) 504-0872
Email: Rosalyn.Murphy-Jenkins@fsis.usda.gov
5601 Sunnyside Avenue
Room 2-2124GWCC
Beltsville, MD 20705-5000

Submit your questions to...

<http://askfsis.custhelp.com>

Website: http://www.fsis.usda.gov/About_Fsis/labeling_&_consumer_protection/index.asp

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From: McMurtrey, Shannon
Sent: Wednesday, April 13, 2011 10:15 AM
To: Murphy-Jenkins, Rosalyn
Cc: (b) (6); Stanley, Mary
Subject: FW: Complaint regarding USDA labeling meat
Importance: High

Roz ----

If this something you can help with? It appears to be a labeling issue, but perhaps I am wrong. Let me know if I am in error and need to redirect this elsewhere.

Thanks!!

*Shannon McMurtrey
Deputy Director
International Policy Division
Office of Policy and Program Development
Food Safety and Inspection Service
2925 South Bldg.
Washington, D.C. 20250-3700
Phone: (202) 720-9966
Fax: (202) 720-4929*

From: (b) (6) (FAS) [mailto:(b) (6)@fas.usda.gov]
Sent: Wednesday, April 13, 2011 9:29 AM
To: (b) (6); McMurtrey, Shannon (FSIS)
Cc: (b) (6) (FAS)
Subject: FW: Complaint regarding USDA labeling meat
Importance: High

Hello (b) (6) and Shannon,

Could you please refer Ms. (b) (6) query (pls. see her email below) to the appropriate FSIS contact for a response regarding ammonia fillers (?) in packaged foods?

Many thanks,

(b) (6)

(b) (6)
International Economist
WTO SPS Committee and Enquiry Point Group
Office of Agreements and Scientific Affairs
USDA-Foreign Agricultural Service
Tel: (b) (6)
Email: (b) (6) @fas.usda.gov

From: (b) (6) [mailto:(b) (6) @gmail.com]
Sent: Wednesday, April 13, 2011 1:31 AM
To: (b) (6) (FAS)
Subject: Complaint regarding USDA labeling meat

(b) (6)

I apologize for waking you.

I have a complaint for the USDA. I watched a show on television called "Jamie Oliver's Food Revolution" and he mentioned that the USDA doesn't require ground beef packagers to label ammonia cleansed red slime used as filler to be mentioned on the packaging. This is ludicrous.

We need to know what we are feeding our children.

Please tell me who I need to talk to in this regard.

Thanks,

(b) (6)

From: (b) (6)
To: (b) (6)
Subject: RE: I would like to know if it is true that the USDA allows pink slime to be used in...
Date: Wednesday, April 13, 2011 5:00:53 PM

Yes, we can respond. This isn't the first one we have received.

(b) (6) Supervisor
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
Food Safety and Inspection Service
Room (b) (6) So. Bldg., Washington, DC 20250-3700
Phone: (b) (6) FAX: 202-720-7609
(b) (6) fsis.usda.gov

From: Ask Karen [mailto:(b) (6) fsis.usda.gov]
Sent: Wednesday, April 13, 2011 4:15 PM
To: (b) (6)
Subject: FWD: I would like to know if it is true that the USDA allows pink slime to be used in...

The following incident has been forwarded to you by:

(b) (6) Gravely ((b) (6) fsis.usda.gov)

Sender's Comment

Hi (b) (6) I have three inquiries about 'pink slime' in the Karen inbox so far. I guess it was mentioned on the Jamie Oliver show last night. The first one specifically requested to be put in touch with the technical staff so I referred her to AskFSIS.
do you want to handle these?

thanks,

(b) (6)

Contact Information

Email Address: (b) (6) @aol.com
First Name:
Last Name:
Type:
Title:

Reference #110412-000037

Summary: I would like to know if it is true that the USDA allows pink slime to be used in...
Rule State: 999 - Finished
Date Created: 04/12/2011 10:11 PM
Last Updated: 04/12/2011 10:11 PM
Status: Unresolved
Assigned:

Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

04/12/2011
10:11 PM

I would like to know if it is true that the USDA allows pink slime to be used in chop meat after it goes through a process where it is washed in ammonia. I can't seem to find anything on the website that proves or denies this. If so how do I buy meat that does not contain this byproduct that butchers throw out because it is garbage. Thank you

From: (b) (6)
To: (b) (6)
Subject: RE: ammonia in meat
Date: Friday, January 14, 2011 1:46:15 PM

My Pleasure!

(b) (6) *Issues Analyst*
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
Food Safety and Inspection Service
1400 Independence Ave. S.W., Room (b) (6), Washington, DC 20250-3700
Phone: (b) (6) Fax: (202) 720-7609

Email: (b) (6) fsis.usda.gov

-

"Building Strong Working Relationships Makes a Great Team"

From: (b) (6)
Sent: Friday, January 14, 2011 1:07 PM
To: (b) (6)
Cc: (b) (6)
Subject: FW: ammonia in meat

(b) (6)

Could you take this on? This may be someone who is responding to our response to an earlier communication.

Thanks, (b) (6)

(b) (6) Supervisor
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
Food Safety and Inspection Service
Room (b) (6) So. Bldg., Washington, DC 20250-3700
Phone: (b) (6) FAX: 202-720-7609
(b) (6) fsis.usda.gov

From: Ask Karen [mailto:(b) (6) fsis.usda.gov]
Sent: Friday, January 14, 2011 10:40 AM
To: (b) (6)
Subject: FWD: ammonia in meat

The following incident has been forwarded to you by:
(b) (6) (b) (6) fsis.usda.gov

Sender's Comment

Hi (b) (6) This came in through Ask Karen.

thanks,

(b) (6)

Contact Information

Email Address: (b) (6) @gmail.com

First Name:

Last Name:

Type:

Title:

Reference #110113-000011

Summary: Feedback for Answer ID 823 (Rated Helpfulness: 25%)

Rule State: 999.2 Expert In Progress

Date Created: 01/13/2011 01:46 PM

Last Updated: 01/13/2011 01:46 PM

Status: Unresolved

Assigned:

Country:

State:

First Time Chatting?:

Discussion Thread

Customer

01/13/2011 01:46 PM

This feedback is about:

http://askkaren.custhelp.com/cgi-bin/askkaren.cfg/php/enduser/popup_adp.php?p_faqid=823.

I specifically want to know how to avoid getting meat containing "pink slime", which contains ammonia, among other things. I have tried searching the net without much luck. The FDA allows this, but I don;t want to eat it.



United States
Department of
Agriculture

Food Safety
and Inspection
Service

Washington, D.C.
20250

DEC 18 2012

RE: FOIA-2013-00073
"Non-Responsive" Records

This letter is in response to your Freedom of Information Act (FOIA) request dated December 8, 2012, in which you requested a copy of the records marked "non-responsive" in the response to request FOIA-2012-00139, dated December 4, 2012.

In responding to a FOIA request, FSIS' search will include responsive records in its control on the date the search began.

Your request is granted in part at no cost to you. We located 8 pages of records that are responsive to your request. After a thorough review, we have determined that portions of the documents are exempt from disclosure under (b)(5), (b)(6), and (b)(7)(C) of the FOIA of 1974, 5 U.S.C. § 552, as amended. We are releasing seven (7) pages in part and one (1) page in its entirety. Enclosed are the releasable portions of the responsive records.

FOIA Exemption 5 protects from disclosure, inter-agency or intra-agency memoranda or letters, which would not be available, by law, to a party other than an agency in litigation with the agency. Incorporated within Exemption 5 is the deliberative-process privilege. This privilege is invoked: (1) to encourage open, frank discussions on matters of policy between subordinates and their superiors; (2) to protect against premature disclosure of proposed policies before they are finally adopted; and (3) to protect against public confusion that might result from disclosure of reasons and rationales that were not, in fact, ultimately the grounds for an agency's action. Under this privilege, we are withholding supervisory notes. Because these documents are deliberative and pre-decisional in nature, its release could inhibit candor and the open and frank discussions and expressions of opinion necessary for agency decision makers to make informed decisions in the administration of their duties.

Exemption 6 protects information that would constitute a clearly unwarranted invasion of personal privacy. FSIS conducted a FOIA analysis and determined that there is no countervailing public interest qualifying under the standard set forth, under Exemption 6, to release the identity of certain Agency personnel and third parties, as these names would not shed light on the Agency's performance of its statutory duties. This exemption, along with the law enforcement Exemption 7(C), affords protection to Agency enforcement personnel. Public

identification of enforcement personnel could subject them to undue harassment while conducting their official duties and in their private lives.

You may appeal this determination within 45 days from the date of this letter. Your appeal should include copies of your original request and this response, as well as a discussion of the reasons supporting your appeal.

The envelope should be plainly marked to indicate that it contains a FOIA appeal. If you decide to appeal, please send your appeal to:

Alfred V. Almanza
Administrator
U.S. Department of Agriculture
Food Safety and Inspection Service
1400 Independence Avenue, SW.
Room 1140 South Building
Washington, D.C. 20250-3700

Your FOIA request, including your identity and the information made available, is releasable to the public under subsequent FOIA requests. In responding to these requests, FSIS does not release personal privacy information, such as home addresses, telephone numbers, or Social Security Numbers, all of which are protected from disclosure under FOIA Exemption 6.

Thank you for your interest in FSIS programs and policies.

Sincerely,

M. F. Sharpe
for Leilani B. Hannie
FSIS FOIA Officer
Executive Correspondence
And Issues Management Staff

Enclosure

From: [REDACTED]
To: [REDACTED]
Subject: Signed copy of FSIS Notice 48-11 Assessment of the Hazards Associated with Pork Barbecue with Vinegar and Pepper Based Sauce
Date: Tuesday, September 06, 2011 2:06:43 PM

Ok here is one example of my point of (b) (5) when compared to the field.....

If the following is the rational;

FSIS performed an analysis of *Salmonella* positives from 2005 to 2010, and found that pork barbecue products with vinegar and pepper-based sauce have been implicated in 23% of *Salmonella* positive samples from meat and poultry products. Although there have been no known illnesses linked to these products, the high rate of positive results for pork barbecue with vinegar and pepper-based sauce is (b) (5) Agency. The source of the *Salmonella* in these types of products is not clear, (b) (5)

[REDACTED]

[REDACTED]

During processing of these products, the pork was cooked first, and the barbecue sauce was added after the cooking step. The lack of a lethality treatment for the sauce or its ingredients (e.g. pepper or other spices) could result in contamination of the final product.

And this is the conclusion;

A. At the weekly meeting following the issuance of this notice, IPP who are assigned to establishments that produce RTE pork barbecue product with vinegar and pepper-based sauce are to have an awareness meeting with plant management to discuss this notice. IPP are to document the meeting in a Memorandum of Interview (MOI) as described in FSIS Directive 5000.1, Verifying an Establishment's Food Safety System.

B. IPP are to determine whether the establishment has evaluated the safety of ingredients added after the lethality step, as described in FSIS Notice 01-11, Instructions for Verifying all Steps In the Processing of Ready-to-Eat Meat and Poultry Products. As part of this review, IPP are to verify that the establishment has evaluated the interventions applied by its suppliers to the ingredients and spices that it receives. IPP are to verify that the establishment has determined whether its purchase specifications are met through, for example, certificates of analysis or other forms of documentation establishing the safety of the lots of raw materials, ingredients, or spices that it receives, and that the establishment performs any in-plant verification testing it has identified as necessary.

The (b) (5)
(b) (5). The

policy people should (b) (5) . A prime grade "MEAT" is considered the same as "PINK SLIME" <http://www.youtube.com/watch?v=wshlnRWnf3Q>

Is considered MEAT per policy. Where is the majority of e coli found.... (b) (5)

(b) (5)I tell you what.....

Any thoughts.... (b) (5)

(b) (5) CSI, (Flint Relief)

USDA FSIS

Madison District, Flint Circuit

Cell (b) (5)

"Life is only an experience.....it is the people, like you, that make life memorable!"

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From: Van, Diane
To: [REDACTED]
Subject: RE: Press call
Date: Wednesday, May 18, 2011 1:36:12 PM

Great. I didn't want to answer her about the grinding meat at home because I knew Dr. Oz is an issue and I want all of the responses to be the same.

Diane Van

Manager, USDA Meat and Poultry Hotline

Food Safety Education Staff

5601 Sunnyside Ave., 2-L278

Beltsville, MD 20705

301-344-4777 Phone

301-504-0203 Fax

(b) (6) Blackberry

From: (b) (6)
Sent: Wednesday, May 18, 2011 1:22 PM
To: Van, Diane
Subject: RE: Press call

I just forwarded them. Meat glue is a whole other issue than pink slime. I'm not sure if she isn't aware of meat glue and came up with that name on her own, or if she was (b) (5) We have a lot going on right now with grinding your own meat at home. (b) (5) the Dr. Oz show turns out. I'll send over talkers if they get developed as a result.

(b)(6)(b)(7)(c), *Public Affairs Specialist*

Congressional and Public Affairs, Office of Public Affairs and Consumer Education

USDA/Food Safety and Inspection Service

1400 Independence Ave, SW, (b)(6)(b)(7)(c)-South Building

Washington, DC 20250

Office: (b)(6)(b)(7)(c), Cell: (b)(6)(b)(7)(c)

(b)(6)(b)(7)(c) @fsis.usda.gov

www.youtube.com/USDAFoodSafety

twitter.com/usdafoodsafety

www.fsis.usda.gov

PHIS is coming. Learn more at <http://www.fsis.usda.gov/PHIS/index.asp>.

From: Van, Diane
Sent: Wednesday, May 18, 2011 1:16 PM
To: (b)(6)(b)(7)(c)
Subject: Press call

(b)(6)(b)(7)(c)

(b)(6)(b)(7)(c) is going to get back to you about grinding your own meat at home. Would you send (b)(6)(b)(7)(c) and I the response you send her? Also would you send us your response on the meat glue and pink slime that you sent her also. We want it for our own education.

Diane Van

Manager, USDA Meat and Poultry Hotline

Food Safety Education Staff

5601 Sunnyside Ave., 2-L278

Beltsville, MD 20705

301-344-4777 Phone

301-504-0203 Fax

(b)(6)(b)(7)(c)

Blackberry

From: [Gaffney, Neil](#)
To: [Cochran, Catherine](#)
Cc: [Van, Diane](#)
Subject: RE: Gourmet Magazine ground beef inquiry
Date: Wednesday, May 18, 2011 2:33:49 PM

I think we should reach out to Carol, since it came up in the Dr. Oz program and see what DS thinks after she edits/approves. I added a few words at the end of the second-to-last sentence (scroll down). Also, here's what Dr. Hagen had me send the producer.

"Whole cuts of meat are not adulterated, legally speaking, if they have *E. coli* O157 on them, and they can be sold in that condition. Only ground beef and the source material that goes into it fall under zero tolerance. So trim and ground beef components are handled differently by the industry than whole muscle cuts, in terms of interventions and testing. Some companies treat their whole muscle cuts with antimicrobials. But most don't. And consumers have no way of knowing that when they buy something and have it ground themselves. And an antimicrobial doesn't guarantee a safe product. "So, advising consumers to take a whole cut of meat that has been produced under inspection but not necessarily treated for or tested for *E. coli* and have it grinded up is probably **not** the best advice. Regardless of what choice consumers make, we want them to handle the product with care, and always use a meat thermometer."

I think your draft answer is fine to send to Carol with the words I've added.

Neil Gaffney
Press Officer
Office of Public Affairs and Consumer Education
Food Safety and Inspection Service
U.S. Department of Agriculture
1400 Independence Avenue, SW, Rm. 1175-South Building
Washington, DC 20250
O.: 202-690-3386; BB: 202-573-1845; Fax: 202-690-0460
Neil.Gaffney@fsis.usda.gov

<http://www.youtube.com/USDAFoodSafety>
<http://twitter.com/usdafoodsafety>
<http://www.fsis.usda.gov>

PHIS has arrived. Learn more at <http://www.fsis.usda.gov/PHIS/index.asp>

From: Cochran, Catherine
Sent: Wednesday, May 18, 2011 2:08 PM
To: Gaffney, Neil
Cc: Van, Diane
Subject: Gourmet Magazine ground beef inquiry

Neil—

See below. We've had a fun week with Gourmet Magazine while you were out, and now they're asking about grinding meat at home. See my proposed response below.

Are we (b) (5)

I can also reach out to Carol. (b) (6) is pretty persistent.

Q: I just got off the phone with Diane Van and (b) (6) I asked them about grinding your own beef, seeing as a lot of Do-It-Yourselfers are doing that. They said to ask you about this. I know that you still need to take the ground beef to 160 F. but they seemed to think that the USDA is not keen on people grinding their own meat. If so, why not, as long as it goes to 160F.?

A: FSIS wants consumers to understand that grinding meat at home does not mean that the final product is safer. Bacteria may exist on the surface of whole cuts of meat, and when ground, that bacteria gets mixed throughout the final product. FSIS has very strict requirements for the meat industry regarding pathogen levels in ground beef, including a zero tolerance policy for *E. coli* O157:H7. The meat that you purchase and grind yourself does not undergo the same antimicrobial steps, and therefore it is generally safer to cook that meat in its whole form so that any bacteria existing on the surface can be killed through proper cooking **instead of grinding it first and then cooking it.** Whole cuts of beef should be cooked to 145 °F as measured by a food thermometer placed in the thickest part of the meat, and ground beef, whether pre-ground or ground at home, should be cooked to 160 °F.

Cathy Cochran, *Public Affairs Specialist*

Congressional and Public Affairs, Office of Public Affairs and Consumer Education

USDA/Food Safety and Inspection Service

1400 Independence Ave, SW, Rm. 1180-South Building

Washington, DC 20250

Office: 202-690-0428, Cell: 202-527-0607

Catherine.Cochran@fsis.usda.gov

www.youtube.com/USDAFoodSafety

twitter.com/usdafoodsafety

www.fsis.usda.gov

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From: (b) (6) [mailto:(b) (6)@condenast.com]

Sent: Wednesday, May 18, 2011 1:43 PM

To: Cochran, Catherine

Subject: Re: New Question - only one! A quickie

I just got off the phone with Diane Van and (b) (6) I asked them about grinding your own beef, seeing as a lot of Do-It-Yourselfers are doing that. They said to ask you about this. I know that you still need to take the ground beef to 160 F. but they seemed to think that the USDA is not keen on people grinding their own meat. If so, why not, as long as it goes to 160F.?

Many thanks!

(b) (6)

From: Cochran, Catherine
To: [REDACTED]
Subject: RE: New Question - only one! A quickie
Date: Wednesday, May 18, 2011 4:03:44 PM

Hi [REDACTED]

Here is FSIS' response.

Q: I just got off the phone with Diane Van and [REDACTED] I asked them about grinding your own beef, seeing as a lot of Do-It-Yourselfers are doing that. They said to ask you about this. I know that you still need to take the ground beef to 160 F. but they seemed to think that the USDA is not keen on people grinding their own meat. If so, why not, as long as it goes to 160F.?

A: FSIS wants consumers to understand that grinding meat at home does not mean that the final product is safer. Bacteria may exist on the surface of whole cuts of meat, and when ground, that bacteria gets mixed throughout the final product. FSIS has very strict requirements for the meat industry regarding pathogen levels in ground beef, including a zero tolerance policy for *E. coli* O157:H7. The meat that you purchase and grind yourself does not always undergo the same antimicrobial steps. Therefore, it is generally safer to cook that meat in its whole form instead of grinding it first, so that any bacteria existing on the surface can be killed through proper cooking. Whole cuts of beef should be cooked to 145 °F as measured by a food thermometer placed in the thickest part of the meat, and ground beef, whether pre-ground or ground at home, should be cooked to 160 °F.

Cathy Cochran, Public Affairs Specialist

Congressional and Public Affairs, Office of Public Affairs and Consumer Education
USDA/Food Safety and Inspection Service
1400 Independence Ave, SW, Rm. 1180-South Building
Washington, DC 20250

Office: 202-690-0428, Cell: 202-527-0607

Catherine.Cochran@fsis.usda.gov

www.youtube.com/USDAFoodSafety

twitter.com/usdafoodsafety

www.fsis.usda.gov

PHIS is coming. Learn more at <http://www.fsis.usda.gov/PHIS/index.asp>.

From: [REDACTED] [mailto:[REDACTED]]@condenast.com]
Sent: Wednesday, May 18, 2011 1:43 PM
To: Cochran, Catherine
Subject: Re: New Question - only one! A quickie

I just got off the phone with Diane Van and [REDACTED] I asked them about grinding your own beef, seeing as a lot of Do-It-Yourselfers are doing that. They said to ask you about this. I know

From: [REDACTED]
To: [REDACTED] - AMS -AMS
Subject: RE: CCFL Ethylene for Pineapple Flowering & NOSB update
Date: Monday, April 18, 2011 9:55:53 AM

Thanks [REDACTED]

I was out of the loop last week on some emergency issues, developing responses to (b) (5)

[REDACTED] and the use of "pink slime" and ammonia in ground beef (treatment of finely textured beef with ammonia from Jamie Oliver's Food Revolution show last week). Anyway, I am printing off and reviewing all of the Codex e-mails right now.

Thanks,
[REDACTED]

From: [REDACTED] [mailto:(b)(6)(b)(7)(c)@ams.usda.gov]
Sent: Monday, April 11, 2011 4:48 PM
To: [REDACTED]@fas.usda.gov; (b) (6) (FSIS); (b) (6) (FSIS)
Cc: (b) (6)@fas.usda.gov; (b) (6)@fas.usda.gov; (b) (6)@fas.usda.gov
Subject: CCFL Ethylene for Pineapple Flowering & NOSB update

Hi all,

As I previously mentioned to some of you, the National Organic Standards Board (NOSB) Crops Committee has proposed removing the allowance of ethylene for pineapple flower induction from the USDA National Organic Program (NOP) National List of Allowed and Prohibited Substances (National List). This is the one of the ethylene uses being considered at the upcoming CCFL meeting (Agenda Item 5a).

The Board will vote on the Committee's proposal at their upcoming meeting, April 26-29, 2011 in Seattle, WA.

We are still processing public comments for this meeting (we've received over 3,000 public comments so far), but the organic pineapple industry in Costa Rica has responded with comments requesting continued allowance for this material. I'll keep everyone updated of the vote at the end of the month.

Please let me know if you have any questions. Thanks.

Sincerely,

(b) (6), Ph.D.
National List Manager
Standards Division
USDA National Organic Program
(b) (6)
(b) (6)@ams.usda.gov



1400 Independence Avenue, SW.
Room 3521-S, STOP 0202
Washington, DC 20250-0202

In reply, please refer to
FOIA 2013-AMS-01296-F

JAN 14 2013

This is our final response to your January 5, 2013, Freedom of Information Act (FOIA) request received by this office by mail on January 9, 2013, requesting two documents (five pages) that were deemed non-responsive to your previous FOIA request 2013-AMS-00714-F.

We have identified the five pages that are responsive to your request and are releasing them to you with redactions. Each of the five pages has been redacted pursuant to Exemption 5 of the FOIA (5 U.S.C. §552(b)(5) and one page has also been redacted pursuant to Exemption 6 of the FOIA (5 U.S.C. §552(b)(6).

The information withheld under 5 U.S.C. §552(b)(5) consists of inter-agency or intra-agency communication that is not eligible for disclosure because it is pre-decisional or deliberative in nature. The information withheld under 5 U.S.C. §552(b)(6) consists of copies of signatures, the disclosure of which would represent a clearly unwarranted invasion of personal privacy. To assist you in identifying where the information has been excised, the notations (b)(5) or (b)(6) have been substituted for the excised information. These notations correspond to the sections of the code invoked.

The FOIA (U.S.C. § 552(a)(4)(A)) allows for fees for document search and duplication to be assessed. However, because the cost of duplication for this request is less than \$25.00, there will be no charge for the information.

You may appeal this action within 45 days from the date of this letter. Any such appeal should be in writing, addressed to: Administrator, Agricultural Marketing Service, U.S. Department of Agriculture, Stop 0201, 1400 Independence Ave., S.W., Room 3071, South Building, Washington, D.C. 20250-0201. If you decide to file an appeal, please provide specific reasons why you believe modification of the initial action is warranted. To facilitate processing your appeal, the phrase "FOIA APPEAL" should be placed in capital letters on the front of the envelope.

Sincerely,

A handwritten signature in black ink that reads "Valerie L. Emmer-Scott". The signature is written in a cursive, flowing style.

Valerie L. Emmer-Scott
AMS Freedom of Information Act Officer

Enclosures

From: Fabina, Janice
To: Vazquez, Tim - FNS - FNS
Subject: RE: Draft of Ltr addressing concerns re quality of meat in schools (Meek)
Date: Monday, August 15, 2011 12:40:06 PM
Attachments: Ammonium Hydroxide - AMS-LS-2010-07--Decision Memorandum for the Secretary signed by John Ferrell 04-29-10.pdf

Tim

This is the information we received from AMS about the use of ammonia, the memo referenced is enclosed...

From: OConnor, Martin (AMS) [mailto:Martin.OConnor@ams.usda.gov]
Sent: Thursday, August 11, 2011 8:56 AM
To: Murphy-Jenkins, Rosalyn
Cc: Canavan, Jeff; Fabina, Janice
Subject: RE: Draft of Ltr addressing concerns re quality of meat in schools (Meek)

Roz,

We developed a Decision Memo on the subject a little over a year ago. Here is some slightly modified verbiage taken out of the attached Decision Memo that should be able to respond to the question. Phil reviewed and commented for FSIS before this went forward.

(b) (5)



(b) (5)



Let me know if this is sufficient or if you need something else. I can provide the Word document of the signed Memo if you want to utilize the copy function.

Marty



Agricultural
Marketing
Service

1400 Independence Avenue, SW.
Room 3071-S, STOP 0201
Washington, DC 20250-0201

DECISION MEMORANDUM FOR THE SECRETARY

THROUGH: Edward Avalos (b) (6)
Under Secretary
Marketing and Regulatory Programs 4/23/10

FROM: Rayne Pegg (b) (6)
Administrator
Agricultural Marketing Service APR 16 2010

SUBJECT: (b) (5)

ISSUE:

(b) (5)

OPTIONS:

1. (b) (5)

PROS:

• (b) (5)

•

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DECISION MEMORANDUM FOR THE SECRETARY

Page 2

- (b) (5)

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CONS:

- (b) (5)

-

2. (b) (5)

PROS:

- (b) (5)

CONS:

- (b) (5)

-

-

-

-

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DECISION MEMORANDUM FOR THE SECRETARY
Page 3

RECOMMENDATIONS:

(b) (5)

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DISCUSSION:

(b) (5)

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(b) (5)

A large rectangular area of the document is completely blacked out, indicating redacted content.

(b) (5)

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(b) (5)

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DECISION MEMORANDUM FOR THE SECRETARY

Page 4

(b) (5)



(b) (5)



DECISION BY THE SECRETARY:

Approve:

OWV-Option 1

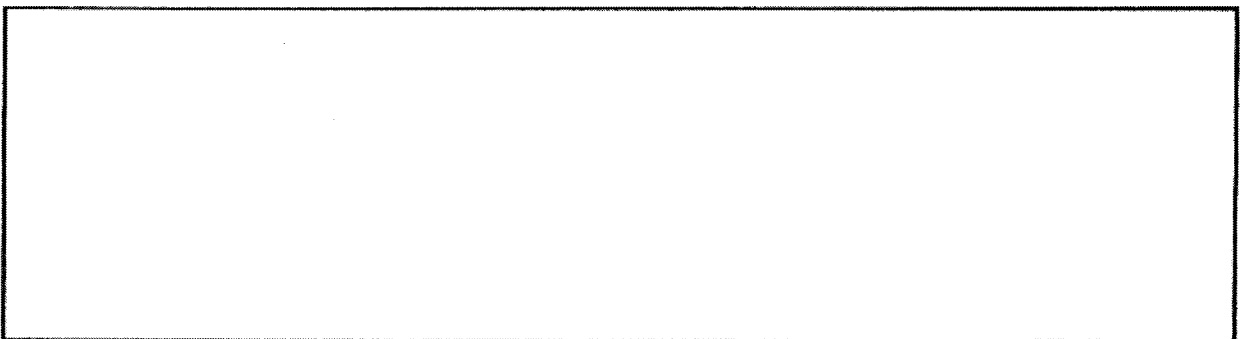
Disapprove:

Discuss with me:

Date:

4/30/10

Reviewed by:





United States
Department of
Agriculture

Food Safety
and Inspection
Service

Washington, D.C.
20250

JAN 17 2012

RE: FOIA-2012-00139
"Pink Slime"

This is in an interim response to your Freedom of Information Act (FOIA) request to the Department of Agriculture's Food Safety and Inspection Service (FSIS) dated April 1, 2012, in which you requested a copy of all USDA intra-agency emails regarding "pink slime," from January 1, 2010 to March 31, 2012.

In responding to a FOIA request, FSIS' search will include responsive records in its control on the date the search began.

This portion of your request is granted in part at no cost to you. We located 496 pages that are responsive to your request. After a thorough review, we have determined that portions of the documents are exempt from disclosure under (b)(4), (b)(5) and (b)(6) of the FOIA of 1974, 5 U.S.C. § 552, as amended. We are releasing a total of 496 pages: 237 pages in part and 259 pages in their entirety. Enclosed, on a CD, are the releasable portions of the responsive records.

FOIA Exemption 4 protects "trade secrets and commercial or financial information obtained from a person that is privileged or confidential." Disclosure of this information would impair the government's ability to obtain necessary information in the future and cause substantial harm to the competitive position of the person from whom the information was obtained. Under this exemption, we are withholding proprietary information related to the day-to-day functioning of the establishment, contract information, quality control procedures, raw data and manufacturing methods, and specific plans proposed by the plant for addressing deficiencies. This information is proprietary in nature and may include unique time and temperature regimens used to achieve product safety, or other product-specific parameters resulting from considerable research, effort, and cost to the plant.

FOIA Exemption 5 protects from disclosure, inter-agency or intra-agency memoranda or letters, which would not be available, by law, to a party other than an agency in litigation with the agency. Incorporated within Exemption 5 is the deliberative-process privilege. This privilege is invoked: (1) to encourage open, frank discussions on matters of policy between subordinates and their superiors; (2) to protect against premature disclosure of proposed policies before they are finally adopted; and (3) to protect against public confusion that might result from disclosure of reasons and rationales that were not, in fact, ultimately the grounds for an agency's action.

Under this privilege, we are withholding supervisory notes. Because these documents are deliberative and pre-decisional in nature, its release could inhibit candor and the open and frank discussions and expressions of opinion necessary for agency decision makers to make informed decisions in the administration of their duties.

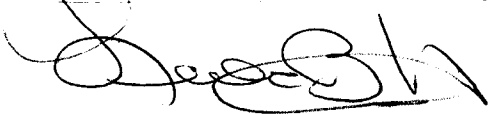
Exemption 6 protects information that would constitute a clearly unwarranted invasion of personal privacy. FSIS conducted a FOIA analysis and determined that there is no countervailing public interest qualifying under the standard set forth, under Exemption 6, to release the identity of certain Agency personnel and third parties. These names would not shed light on the Agency's performance of its statutory duties.

FSIS will continue searching for and processing records that are responsive to your request, and will forward them promptly upon completion. As this is not a final response to your FOIA request, we will include your appeal rights in our final release.

Your FOIA request, including your identity and the information made available, is releasable to the public under subsequent FOIA requests. In responding to these requests, FSIS does not release personal privacy information, such as home addresses, telephone numbers, or Social Security Numbers, all of which are protected from disclosure under FOIA Exemption 6.

Thank you for your interest in FSIS programs and policies.

Sincerely,

A handwritten signature in black ink, appearing to read 'Leilani B. Hannie', written over a horizontal line.

Leilani B. Hannie
FSIS FOIA Officer
Executive Correspondence
And Issues Management Staff

Enclosure

From: [Gaffney, Neil - FSIS](#)
To: [Mabry, Brian - FSIS](#); [Fillpot, Dirk - FSIS](#); [DiNapoli, Greg - FSIS](#)
Cc: [Blake, Carol - FSIS](#)
Subject: All quiet on the pink slime inquiry front tonight (so far).
Date: Wednesday, March 14, 2012 8:39:31 PM

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: AMR
Date: Thursday, March 15, 2012 3:43:18 PM

Hey (b) (6)

Are you still in Greeley? "Pink Slime" seems to be a hot button topic now and I was curious if you could point me to some latest regulatory requirement, (Notices, Directives etc). There seems to be a semantically differing view as to "AMR" vs. "Mechanically Separated (species)", particularly beef. Are plants still doing whizzard knife trimming? (b) (5)

Take care my friend...

(b) (6)

Colo Sprgs, CO Relief

(b) (6) *Verizon*

From: (b) (6) (DO30) - FSIS
To: (b) (6)
Cc: (b) (6) - FSIS
Subject: Document1
Date: Thursday, March 15, 2012 12:58:59 PM
Attachments: [Doc1.docx](#)

We have complained about this product for years, but now the public is finding out about it and they don't like what they see. (b) (6)

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Cc: (b) (6) (DO40) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: FW: BPI
Date: Thursday, March 15, 2012 11:10:48 AM

fyi

(b) (6) DVM, IIC
Establishment 245E, Tyson Fresh Meats
Amarillo, TX 79120
phone: (b) (6)
Fax: (806)335-2350
"Don't type when you're Angry!!"

From: McKean, Jennifer - FSIS
Sent: Thursday, March 15, 2012 10:06 AM
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS
Subject: RE: BPI

Thanks I appreciate it. I made some changes a couple weeks ago but they were made after the sample schedule was sent out through PHIS. You should see tasks for April, but you won't see them before that since the sample requests are only generated once a month about a week before the end of the month.

Jennifer Beasley-McKean, DVM

District Manager

Dallas District Office

1100 Commerce Street Rm 516

Dallas, TX 75242

(214) 767-1253

From: (b) (6) - FSIS
Sent: Thursday, March 15, 2012 9:39 AM
To: McKean, Jennifer - FSIS
Cc: (b) (6) - FSIS
Subject: BPI

Hello Doc,

I deleted the ammoniated product from BPI altogether. They haven't made the product in 3 weeks. I also bumped the Low Temperature Rendered Product - Partially Defatted Beef Fatty Tissue (PDBFT) to over 600,000 lbs./day. That's a little high, but we still don't have any sampling requests being generated. I set the request calendar to search January 1st thru April 30th, and the only thing that came up was what we've already accomplished. I'm just guessing, but I would imagine with all the "Pink Slime" in school lunch program meat noise being generated, that there's going to be a call for increased testing. I wouldn't be terribly surprised by a FOIA request by some industrious journalist either. Just trying to be a little proactive.

(b) (6)

(b) (6) **DVM, IIC**

Establishment 245E, Tyson Fresh Meats

Amarillo, TX 79120

phone: (b) (6)

Fax: (806)335-2350

"Don't type when you're Angry!!"

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: I have found the reports of "pink slime" in food to be quite alarming. More upse...
Date: Thursday, March 15, 2012 11:50:55 AM

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) @fsis.usda.gov

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: Ask Karen [mailto:(b) (6) @fsis.usda.gov]
Sent: Monday, March 12, 2012 8:36 AM
To: FSIS
Subject: FWD: I have found the reports of "pink slime" in food to be quite alarming. More upse...

The following incident has been forwarded to you by:

(b) (6) (b) (6) @fsis.usda.gov)

Sender's Comment

Please see the attached.

Thank you.

Contact Information

Email Address: (b) (6) @gmail.com
First Name:
Last Name:
Type:
Title:

Reference #120311-000001

Summary: I have found the reports of "pink slime" in food to be quite alarming.
More upse...
Rule State: 999 - Finished

Date Created: 03/11/2012 03:57 AM
Last Updated: 03/11/2012 03:57 AM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/11/2012 03:57 AM

I have found the reports of "pink slime" in food to be quite alarming. More upsetting is finding out that the USDA, a group that most of us rely on to keep our food safe, allows this "slime" to be in our food in the first place.

"Under federal law, the USDA is not required to distinguish between products that may or may not have pink slime included in its ingredients. Manufacturers are not required to put ammonia on a food label's list of ingredients either."

Sounds like it's time to change the laws. I wouldn't feed this to my grandmother or my children. I find it difficult to believe that the families of USDA personnel are actually eating this substance. Really, isn't this a case of "Let them eat cake!"? If you wouldn't eat it, wouldn't feed it to your own family, why do you think it's permissible to do so to others..those who count on you to do a better job than has been done in this case.

From: (b) (6) - FSIS
To: (b) (6) (b) (6) @mt.gov (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS;
(b) (6) - FSIS; (b) (6) (ghamel@mt.gov); (b) (6) - FSIS; (b) (6) - FSIS;
(b) (6) - FSIS; (b) (6) - FSIS; (b) (6) @mt.gov; (b) (6) - FSIS;
(b) (6) - FSIS; (b) (6) @mt.gov; (b) (6) @mt.gov; (b) (6) - FSIS;
(b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS

Subject: FW: Meat MythCrushers
Date: Thursday, March 15, 2012 10:59:04 AM

(b) (6) also found this website on "Pink Slime".

From: (b) (6) - FSIS
Sent: Thursday, March 15, 2012 10:54 AM
To: (b) (6) - FSIS; (b) (6) - FSIS
Subject: Meat MythCrushers

The American Meat Institute has a website called Meat Myth Crushers. It has info too.

<http://meatmythcrushers.com/myths/myth-ordinary-household-ammonia-is-used-to-make-some-hamburgers.html>

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From: [Meat and Poultry Hotline](#)
To: [FSIS](#)
Subject: FW: Message from Internet User - Food Safety
Date: Thursday, March 15, 2012 11:20:42 AM

Please see attached message.

Thank you.

-----Original Message-----

From: (b) (6)@yahoo.com [mailto:(b) (6)@yahoo.com]
Sent: Wednesday, March 14, 2012 7:55 PM
To: Meat and Poultry Hotline
Subject: Message from Internet User - Food Safety

I understand that your department is responsible for the safety of food in the USA. That being the case, why do you allow:

1. dairy products from cows that are given antibiotics and hormones
2. beef that is treated with ammonia
3. beef that has pink slime additives
4. genetic engineering of heritage seeds
5. companies like Monsanto to patent seeds
6. companies like Monsanto to put pesticides in seeds
7. companies to be exempt from informing the public if the food has had genetic engineering.
8. artificial sweeteners in so many products knowing they are carcinogenic.
9. foods to be imported from countries that do not abide by the same pesticide restrictions honored in the USA.
10. allow BPA in softgel delivered medications and supplements.

Our people are getting sick and you are not doing your part to protect us and our children. As a citizen of the USA I think USDA management needs to review where your loyalty and responsibility is because from where I sit my tax dollars are not being used as they should be. Please respond.

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: New Incident from AsktheExpert
Date: Thursday, March 15, 2012 4:01:13 PM

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) @fsis.usda.gov

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: (b) (6) - OC
Sent: Thursday, March 15, 2012 12:13 PM
To: FSIS
Subject: FW: New Incident from AsktheExpert

The following inquiry has been forwarded to you by:
OC (b) (6) (b) (6) @oc.usda.gov)

From: (b) (6) - OC
Sent: Thursday, March 15, 2012 10:23 AM
To: (b) (6) - OC
Subject: FW: New Incident from AsktheExpert

From: (b) (6) - OC
Sent: Thursday, March 15, 2012 10:22:57 AM (UTC-05:00) Eastern Time (US & Canada)
To: (b) (6) - OC
Subject: Fw: New Incident from AsktheExpert

Can we discuss? I am not the poc.

From: Agricultural Reference
Sent: Thursday, March 15, 2012 09:17 AM
To: (b) (6) - OC
Cc: (b) (6)
Subject: FW: New Incident from AsktheExpert

Please send emails on pink slime issues to (b) (6) @oc.usda.gov, with a cc: to (b) (6) .

From: ASK USDA [mailto:askusda@mailwc.custhelp.com]
Sent: Thursday, March 15, 2012 10:14 AM
To: Agricultural Reference
Subject: New Incident from AsktheExpert

The following question has been received:

Contact Information

Email Address: (b) (6) 0751@sbcglobal.net
First Name:
Last Name:
Type:
Title:

Reference #120315-000009

Summary: What is pink slime and are grocery stores and restaurants obligated to tell you ...
Topic Level 1: Food
Subtopic Level 2: Food and Nutrition Information Center
Date Created: 03/15/2012 10:13 AM
Last Updated: 03/15/2012 10:13 AM
Status: Referred
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/15/2012 10:13 AM

What is pink slime and are grocery stores and restaurants obligated to tell you if their ground beef has this in it?

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: Pink Slime
Date: Thursday, March 15, 2012 3:55:48 PM

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) @fsis.usda.gov

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: Meat and Poultry Hotline
Sent: Tuesday, March 13, 2012 8:34 AM
To: FSIS
Subject: FW: Pink Slime

Please see attached message.

Thank you,

From: TMV [mailto:(b) (6) @yahoo.com]
Sent: Monday, March 12, 2012 9:35 AM
To: FSIS Labeling; MPHHotline.fsis@usda.gov
Subject: Pink Slime

I want to know when filler has been added to the meat I buy. You must specifically define "meat" that is intended for human consumption as "muscle meat." If the product contains anything other than muscle tissue, then a label must be added to the package to alert the consumer. Not all of us want to eat chemically treated tripe!

Act now to remedy this issue!

(b) (6)

From: [Lisa Keefe](#)
To: [Gaffney, Neil - FSIS](#)
Subject: FW: this is a big development in pink slime saga
Date: Thursday, March 15, 2012 9:56:32 AM
Attachments: [D8A20880-DFCC-4A5E-8C47-283A05A38DE9.png](#)

Neil: Can you tell me who the AMS contact is? I'm sure we've communicated with him/her, but not as often as we do you guys ...

Thanks!

Lisa M. Keefe
Editor, Meatingplace in Print
Chicago
312-274-2212



From: (b) (6) (b) (6) <meatingplace.com>
Date: Thu, 15 Mar 2012 06:19:57 -0700
To: (b) (6) <dfriedland@mtgmediagroup.com>
Cc: (b) (6) <lkeefe@meatingplace.com>, (b) (6) (b) (6) <meatingplace.com>, (b) (6) <meatingplace.com>
Subject: this is a big development in pink slime saga

We'll need this in the p.m. newsletter. If they have not announced it by then, we should match it, or, worst case, pick it up with a link to the AP article.

ALBANY, N.Y. — "Pink slime" just went from a simmer to a boil.

In less than a week this month, the stomach-turning epithet for ammonia-treated ground beef filler suddenly became a potent rallying cry by activists fighting to ban the product from supermarket shelves and school lunch trays. The U.S. Department of Agriculture is set to announce Thursday it will offer schools choice in ground beef purchases in response to requests from districts.

<http://www.dailyjournal.net/view/story/d98d05e6c0c4439792736da05a70e845/US--Food-Pink-Slime-Debate/>

Rita Jane Gabbett
Executive, Editor, Meatingplace
jgabbett@meatingplace.com
Office: 312-274-2217
cell: 847-651-4821
www.meatingplace.com

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Cc: Cardwell, Rene - FSIS
Subject: FW: USDA Announces Additional Choices for Beef Products in the Upcoming School Year
Date: Thursday, March 15, 2012 2:15:59 PM

Hi (b) (6)

Now that we have updated language for the "pink slime" e-mails, could you draft an updated response?
We can use the Bess Ross (7184011) as the lead now.

I highlighted some language from the release below that I think we can use in our response.

Please let me know if you'd like to discuss.

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) @fsis.usda.gov

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: (b) (6) - FSIS
Sent: Thursday, March 15, 2012 1:52 PM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Cc: Leach, Alicemary - FSIS; Cardwell, Rene - FSIS
Subject: Fw: USDA Announces Additional Choices for Beef Products in the Upcoming School Year

Fyi, as promised. This will change our "pink slime" campaign response, but I am confirming exactly how this afternoon.

From: USDA Office of Communications [mailto:usda@public.govdelivery.com]
Sent: Thursday, March 15, 2012 12:46 PM
To: (b) (6) - FSIS
Subject: USDA Announces Additional Choices for Beef Products in the Upcoming School Year

Having trouble viewing this email? [View it as a Web page.](#)

You are subscribed to USDA Office of Communications.

Release No. 0094.12

Contact:
Office of Communications (202)720-4623

USDA Announces Additional Choices for Beef Products in the Upcoming School Year

USDA Affirms Safety of Lean Finely Textured Beef Product for Consumers

WASHINGTON, March 15, 2012 – In response to requests from school districts across the country, the USDA announced today that it will offer more choices to schools in the National School Lunch Program when it comes to purchases of ground beef products.

USDA only purchases products for the school lunch program that are safe, nutritious and affordable – including all products containing Lean Finely Textured Beef. However, due to customer demand, the department will be adjusting procurement specifications for the next school year so schools can have additional options in procuring ground beef products. USDA will provide schools with a choice to order product either with or without Lean Finely Textured Beef.

USDA continues to affirm the safety of Lean Finely Textured Beef product for all consumers and urges customers to consult science based information on the safety and quality of this product. Lean Finely Textured Beef is a meat product derived from a process which separates fatty pieces from beef trimmings to reduce the overall fat content.

By law, USDA has two primary responsibilities as part of its mandate to provide safe and nutritious food to the American people. Through the Food Safety and Inspection Service, USDA ensures that safety of the nation's commercial supply of meat, poultry, and processed egg products. Through the Food and Nutrition Service and the Agricultural Marketing Service, USDA provides food and nutrition assistance through several domestic programs, including the National School Lunch Program.

While USDA sets national nutritional guidelines for school meals, school districts make local decisions on what food to feed kids to meet these guidelines. On average, schools in the National School Lunch Program purchase approximately 20 percent of their food through USDA, and approximately 80 percent of food served is purchased directly by schools or school districts through private vendors. Schools purchase food from the department through the [USDA Foods Program](#), which provides more than 180 nutritious food items that are fresh, frozen, packaged, canned, dried, or in bulk. USDA procures these products based on the demand from schools to help meet the menu planning needs, student taste preferences, school nutrition goals, and local wellness initiatives.

USDA ensures all food purchased for the National School Lunch Program meet stringent food safety standards, which includes rigorous pathogen testing. Purchase specifications are continually reviewed, microbial test results are evaluated, new food safety technologies are considered, and food safety experts are consulted to determine the adequacy of our food safety requirements.

#

USDA is an equal opportunity provider and employer. To file a complaint of discrimination, write: USDA, Office of the Assistant Secretary for Civil Rights, Office of Adjudication, 1400 Independence Ave., SW, Washington, DC 20250-9410 or call (866) 632-9992 (Toll-free Customer Service), (800) 877-8339 (Local or Federal relay), (866) 377-8642 (Relay voice users).

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This email was sent to (b)(6)(b)(7)(c)@sis.usda.gov using GovDelivery, on behalf of: USDA Office of Communications · 1400 Independence Ave SW · Washington DC 20250



If you have questions about USDA activities, please visit our [Ask the Expert](#) page. This feature is designed to assist you in obtaining the information you are seeking.

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From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: what is it going to take to remove the "pink slime" from american food? second, ...
Date: Thursday, March 15, 2012 3:54:14 PM

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) @fsis.usda.gov

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: Ask Karen [mailto:(b) (6) @fsis.usda.gov]
Sent: Tuesday, March 13, 2012 7:53 AM
To: FSIS
Subject: FWD: what is it going to take to remove the "pink slime" from american food? second, ...

The following incident has been forwarded to you by:

(b) (6) (b) (6) @fsis.usda.gov)

Sender's Comment

for your response

Contact Information

Email Address: (b) (6) @gmail.com
First Name:
Last Name:
Type:
Title:

Reference #120312-000052

Summary: what is it going to take to remove the "pink slime" from american food? second, ...

Rule State: 999 - Finished

Date Created: 03/12/2012 04:53 PM

Last Updated: 03/12/2012 04:53 PM

Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/12/2012 04:53 PM

what is it going to take to remove the "pink slime" from american food? second, what is it going to take to finally stop using hydrogenated oils in american food? reason why this country is so unhealthy is you have that crap in foods. both should be banned immediately.

From: (b) (6) - FSIS
To: FSIS
Subject: FWD: After seeing a report by ABC News regarding "pink slime beef" I reviewed comment...
Date: Thursday, March 15, 2012 8:54:14 AM

The following incident has been forwarded to you by:

(b) (6) (b) (6) @fsis.usda.gov)

Sender's Comment

For your response

Contact Information

Email Address: (b) (6) @yahoo.com
First Name:
Last Name:
Type:
Title:

Reference #120315-000001

Summary: After seeing a report by ABC News regarding "pink slime beef" I reviewed comment...
Rule State: 999 - Finished
Date Created: 03/15/2012 01:17 AM
Last Updated: 03/15/2012 01:17 AM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/15/2012 01:17 AM

After seeing a report by ABC News regarding "pink slime beef" I reviewed comments on Yahoo news regarding this matter. The vast majority of respondents, almost everyone seemed to be upset by the use of this process along with the fact it would be given to their children in school. Are you aware of the American citizen's opinions concerning this matter? Should this process be clearly marked on packages containing this product?

From: (b) (6) - FSIS
To: FSIS
Subject: FWD: If so-called "pink slime" is safe, healthy and nutritious, why is it limited to ...
Date: Thursday, March 15, 2012 10:30:58 PM

The following incident has been forwarded to you by:

(b) (6) (b) (6) @fsis.usda.gov)

Sender's Comment

please see the attached.
thank you

Contact Information

Email Address: (b) (6)@aol.com
First Name:
Last Name:
Type:
Title:

Reference #120315-000050

Summary: If so-called 'pink slime' is safe, healthy and nutritious, why is it limited to ...
Rule State: 999 - Finished
Product Level 1: Additives
Product Level 2: Ammonium Hydroxide
Date Created: 03/15/2012 03:58 PM
Last Updated: 03/15/2012 10:30 PM
Status: Referred
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/15/2012 03:58 PM

If so-called 'pink slime' is safe, healthy and nutritious, why is it limited to only 15% in a serving of a meat pattie?

From: (b) (6) [@att.net](#)
To: [Meat and Poultry Hotline](#)
Subject: Message from Internet User - Pink Slime
Date: Thursday, March 15, 2012 7:28:56 PM

Can you tell me if Kroger (Atlanta metro stores) uses "PINK SLIME" ...They would not give me an answer...We are going to quit eating any kroger beef until we find out...

Thank You,
Alan Hayes

From: [Footprints Footprints](#)
To: (b) (6) - FSIS
Subject: Miscellaneous ISSUE=1633 PROJ=63
Date: Thursday, March 15, 2012 12:43:01 PM

When replying, type your text above this line.

A call has been entered into the CPAO Call Tracker and has been assigned to [Primary Constituent Group](#).

Call Information

Ticket Number: [1633](#)
Subject of Call: [Miscellaneous](#)
Secondary Subject:
Call Date: [03/15/2012 12:15 PM](#)
Contact Name: (b) (6)
Caller Type: [Primary Constituent](#)
Contact Phone Number: (b) (6)
Cell Phone Number:
Alt. Phone Number:
Contact Email Address:
Employer/Organization: [Private Citizen](#)
Call Info: [Entered on 2012-03-15 at 12:41:40 by \(b\) \(6\) :](#)

[RE: Pink Slime Labeling](#)

Notes: [Entered on 03/15/2012 at 12:41:40 EDT \(GMT-0400\) by \(b\) \(6\) :](#)
[\[no Notes entered \]](#)

More information about the call may be available in the ticket. Please open the ticket to see more information.

Please return this call back as soon as possible. Update ticket **1633** with the information that was provided, the date the call was returned, and then close the ticket.

[Click here to view Call Log in Browser](#)

From: (b) (6) [.FSIS](#)
To: (b) (6) [- FSIS](#); (b) (6) [- FSIS](#); (b) (6) [- FSIS](#)
Subject: Pink Slime 2
Date: Thursday, March 15, 2012 12:50:10 PM
Attachments: [Pink Slime 2.docx](#)

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: pink slime talking points
Date: Thursday, March 15, 2012 10:53:14 AM

(b) (6)

Didn't (b) (6) send a statement or some kind of talking points for us to use about pink slime? Would you please send it to (b) (6) ?

Thanks!

(b) (6)

(b) (6)

Technical Information Specialist

USDA/FSIS/FSES

5601 Sunnyside Avenue

Room 2/L281, Maildrop 5269

Beltsville, MD 20705-5000

(office) (b) (6)

(fax) 301-504-2092

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE:
Date: Thursday, March 15, 2012 1:40:57 PM
Attachments: [image001.png](#)

Kinda bored here now..(b) (6) gone, the processing room is soaping..just hanging out now. All is done..

When you perform a review of establishment data..what exactly do you look at?

(b) (6)
Consumer Safety Inspector
Est. 10202 M
Geukes Meat Market LLC
500 High St., Middleville MI, 49333
(b) (6)

"worrying is like sitting in a rocking chair, it will give you something to do, but it won't get you anywhere"-cow farmer

From: (b) (6) - FSIS
Sent: Thursday, March 15, 2012 1:39 PM
To: (b) (6) - FSIS
Subject: RE:

Glad I could Help out!!!

(b) (6)
CSI / EEOAC ViceChair person
USDA - FSIS
Est. # 2592,32143P, 10202, 20935P

c/o Byron Center Wholesale Meats
8375 Freeland Ave. S.W.
Byron Center, MI 49315

(b) (6)

Let your smile change the world, but don't let the world change your smile



From: (b) (6) - FSIS
Sent: Thursday, March 15, 2012 1:05 PM
To: (b) (6) FSIS
Subject: RE:

That's awesome! Hey this "pink slime" article...thanks for sending me that. My mother in law was bugging me about this. She saw this on fox news..she is great at getting certain parts of information and turning them all around into something that doesn't make any sense!

All I could gather from her is that burger is soaked in ammonia and it's called pink slime...she says this crap to me as I walk in the door...no "hi", or "how's your day"..its all about some "pink slime"...ugh..so now I can print this off and let her read it... ☺

(b) (6)

Consumer Safety Inspector
Est. 10202 M
Geukes Meat Market LLC
500 High St., Middleville MI, 49333

(b) (6)

"worrying is like sitting in a rocking chair, it will give you something to do, but it won't get you anywhere"-cow farmer

From: (b) (6) - FSIS
Sent: Thursday, March 15, 2012 1:01 PM
To: (b) (6) - FSIS
Subject: RE:

I'm hurrying up, (b) (6) is going to cover my OT after 4:00...YEAH!!!!

(b) (6)

CSI / EEOAC ViceChair person
USDA - FSIS
Est. # 2592,32143P, 10202, 20935P

c/o Byron Center Wholesale Meats
8375 Freeland Ave. S.W.
Byron Center, MI 49315

(b) (6)

Let your smile change the world, but don't let the world change your smile



From: (b) (6) - FSIS
Sent: Thursday, March 15, 2012 12:39 PM
To: (b) (6) - FSIS
Subject: RE:

Well since its lunch time for me..facebook...lol serious reading!

(b) (6)

Consumer Safety Inspector
Est. 10202 M
Geukes Meat Market LLC
500 High St., Middleville MI, 49333

(b) (6)

"worrying is like sitting in a rocking chair, it will give you something to do, but it won't get you anywhere"-cow farmer

From: (b) (6) - FSIS
Sent: Thursday, March 15, 2012 12:38 PM
To: (b) (6) - FSIS
Subject: RE:

What ya reading??

(b) (6)

CSI / EEOAC ViceChair person
USDA - FSIS
Est. # 2592,32143P, 10202, 20935P

c/o Byron Center Wholesale Meats
8375 Freeland Ave. S.W.
Byron Center, MI 49315

(b) (6)

Let your smile change the world, but don't let the world change your smile



From: (b) (6) - FSIS
Sent: Thursday, March 15, 2012 12:36 PM
To: (b) (6) - FSIS
Subject: RE:

Hahahahahah...I was so engrossed in what I was reading that when this came through..I was like...is this a trick question... ☺ Yes it's here...lol

(b) (6)

Consumer Safety Inspector
Est. 10202 M
Geukes Meat Market LLC

500 High St., Middleville MI, 49333

(b) (6)

"worrying is like sitting in a rocking chair, it will give you something to do, but it won't get you anywhere"-cow farmer

From: (b) (6) - FSIS
Sent: Thursday, March 15, 2012 12:35 PM
To: (b) (6) - FSIS
Subject:

Is my mouse there??

(b) (6)

CSI / EEOAC ViceChair person
USDA - FSIS
Est. # 2592,32143P, 10202, 20935P

c/o Byron Center Wholesale Meats
8375 Freeland Ave. S.W.
Byron Center, MI 49315

(b) (6)

Let your smile change the world, but don't let the world change your smile



From: [Cardwell, Rene - FSIS](#)
To: (b) (6) - FSIS; (b) (6) - FSIS
Subject: RE: Bess Ross letter
Date: Thursday, March 15, 2012 2:12:48 PM

Looks like additional updates since this morning based on the Press Release. (b) (6) i will return to you when I get a chance.

Thank you.

René Cardwell, Deputy Director
ECIMS-OPACE/FSIS

Room 1163-South Building
Department of Agriculture, Washington, D.C. 20250
Office: (202) 720-9945 Cell: (202) 503-7113 Fax: (202) 205-0158

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods

COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: (b) (6) - FSIS
Sent: Thursday, March 15, 2012 2:11 PM
To: Cardwell, Rene - FSIS; (b) (6) - FSIS
Subject: RE: Bess Ross letter

Greetings,

This letter is assigned to (b) (6) This morning I did share with her (b) (6) new language that we discussed this morning.

Thanks and Have a Wonderful Day!

(b) (6) *Issues Analyst*

Executive Correspondence and Issues Management Staff

Office of Public Affairs and Consumer Education

Food Safety and Inspection Service

1400 Independence Ave. S.W., Room (b) (6) Washington, DC 20250-3700

Phone: (b) (6) Fax: (202) 720-7609

Email: (b) (6) @fsis.usda.gov

<< OLE Object: Picture (Device Independent Bitmap) >>

Check your Steps at <http://www.foodsafety.gov/keep/basis/index.html>

From: Cardwell, Rene - FSIS
Sent: Thursday, March 15, 2012 2:05 PM
To: (b) (6) - FSIS; (b) (6) - FSIS
Subject: RE: Bess Ross letter

We definitely need to be consistent. I'm going to return to (b) (6)

Thank you.

René Cardwell, Deputy Director
ECIMS-OPACE/FSIS

Room 1163-South Building
Department of Agriculture, Washington, D.C. 20250
Office: (202) 720-9945 Cell: (202) 503-7113 Fax: (202) 205-0158

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods

COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: (b) (6) - FSIS
Sent: Thursday, March 15, 2012 1:58 PM
To: Cardwell, Rene - FSIS; (b) (6) - FSIS
Subject: RE: Bess Ross letter

Hi Rene – I think we should probably hold off on all “pink slime” responses now that the department has come out with both a changed policy (for AMS’ NSLP) and a more detailed statement on LFTB, per the press release that just went out.

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6)@fsis.usda.gov

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods

COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: Cardwell, Rene - FSIS
Sent: Thursday, March 15, 2012 1:48 PM
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS
Subject: Bess Ross letter

(b) (6)

Please update (see attached) and return via email so that I can clear for signature.

<< File: Ross-Pink Slime[1][1][1].docx >>

Thank you.

René Cardwell, Deputy Director
ECIMS-OPACE/FSIS

Room 1163-South Building
Department of Agriculture, Washington, D.C. 20250
Office: (202) 720-9945 Cell: (202) 503-7113 Fax: (202) 205-0158

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods

COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Drover Cattle Network Article -- Slime wars – BPI responds
Date: Wednesday, March 14, 2012 5:33:28 PM

Although I really don't (b) (5)

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

(b) (6)

From: (b) (6) - FSIS
Sent: Wednesday, March 14, 2012 1:17 PM
Subject: Drover Cattle Network Article -- Slime wars – BPI responds

Slime wars – BPI responds

Drovers Cattle Network | Updated: March 14, 2012

As the media continues to stir the pot regarding “pink slime” used in ground beef products, Craig Letch, director of food safety and quality assurance with Beef Products Inc., (BPI) the world's largest processor of lean beef processed from lean trimmings, offers the company's perspective on the maligned product.

Speaking with [AgriTalk Radio's](#) Mike Adams, Lesch explains that BPI produces lean, finely textured beef (LFTB) from beef trimmings. The trimmings come from processors removing fat, and lean beef, from steaks, roasts and other cuts. The trimmings begin as about half fat and half lean beef. BPI uses a centrifuge process to separate the lean from the fat, resulting in a product that is about 95 percent lean. The process changes the texture of the lean beef, resulting in a product similar to finely ground beef.

As we know, ground or blended beef products carry a potential risk for food-borne pathogens because microbes, if present, are distributed through the product, which makes them somewhat less likely to be killed during cooking compared with those on the surface of whole-muscle cuts. So, Letch says, BPI uses interventions to reduce the possibility of microbial contamination. During processing, the company uses or ammonium hydroxide, a natural product, to elevate the pH of the LFTB, which he says is extremely effective in killing any microbes. “It is a temporary effect,” he says. It makes no physical changes to the LFTB, nor has any lasting effects on the taste or texture of the beef.

The resulting product is pink, Letch says, because it is pure beef, with a little fat. The LFTB is used as a lean ingredient in hamburger, sausage, ground beef, and in many other foods. “Pink slime,” Letch says, is derogatory term that is not based on facts.

BPI offers descriptions of its process for producing LFTB, and its food-safety interventions, on the recently launched pinkslimeisamyth.com.

Most distressing to Letch and BPI are the implications in the media and elsewhere that their LFTB product is unsafe. He understands that consumers are confused, concerned and frustrated due to

misconceptions resulting from misleading information.

“As a company,” he says, “we have strived to for decades to continuously improve our product.” BPI has invested in extensive food-safety systems since early 1990s when *E. coli* O157:H7 first emerged as a food-safety issue. BPI was one of the first meat processors to implement a “hold and test” system, in which they send product samples to a third-party laboratory for safety testing, and hold all products until confirmed free of pathogens. BPI also was one of first to voluntarily begin testing for non-O157:H7 STEC (shiga toxin producing *E. coli*) pathogens. The USDA will begin requiring processors to test for those pathogens in June of this year, but BPI has done so since June 2011. “We are extremely proactive in our approach to food safety,” Letch says.

A [news release from BPI](#) in response to the issue includes statements from several industry leaders regarding the safety and wholesomeness of the company's products.

For more on this issue, read Greg Henderson's commentary [“We should be outraged, but not over pink slime.”](#)

From: [Gaffney, Neil - FSIS](#)
To: [Ransom, Gerri - FSIS](#)
Cc: [\(b\) \(6\) - FSIS](#); [Dessai, Uday - FSIS](#); [\(b\) \(6\) - FSIS](#)
Subject: RE: Green Eggs and Pink Slime
Date: Thursday, March 15, 2012 2:28:18 PM

Yes, but we don't have anything yet. The Department (Office of Communications) is handling it.

Neil Gaffney
Press Officer
Office of Public Affairs and Consumer Education
Food Safety and Inspection Service
U.S. Department of Agriculture
1400 Independence Avenue, SW, Rm. 1175-South Building
Washington, DC 20250
O.: 202-690-3386; BB: 202-573-1845; Fax: 202-690-0460
Neil.Gaffney@fsis.usda.gov

<http://www.youtube.com/USDAFoodSafety>
<http://twitter.com/usdafoodsafety>
<http://www.fsis.usda.gov>

PHIS has arrived. Learn more at <http://www.fsis.usda.gov/PHIS/index.asp>

From: Ransom, Gerri - FSIS
Sent: Thursday, March 15, 2012 2:26 PM
To: Gaffney, Neil - FSIS
Cc: [\(b\) \(6\) - FSIS](#); [Dessai, Uday - FSIS](#); [\(b\) \(6\) - FSIS](#)
Subject: FW: Green Eggs and Pink Slime

Hi [\(b\) \(6\)](#)

Making you aware that this has come in. Does your office want to reply?

Gerri M. Ransom

Director, Executive Secretariat
USDA-FSIS, Office of Public Health Science
National Advisory Committee on Microbiological Criteria for Foods

Stop 3777, PP3, 9-210B
1400 Independence Avenue, SW
Washington, DC 20250
Office: 202-690-6600
Fax: 202-690-6364
E-mail: gerri.ransom@fsis.usda.gov

From: [\(b\) \(6\) - FSIS](#)
Sent: Thursday, March 15, 2012 2:22 PM
To: [\(b\) \(6\) - FSIS](#); [Dessai, Uday - FSIS](#)
Subject: FW: Green Eggs and Pink Slime

FYI

(b) (6)

Advisory Committee Specialist

USDA, FSIS, OPHS, MD, NACMCF

Stop 3777, PP3, 9-210B

1400 Independence Avenue, SW

Washington, DC 20250

Office: (b) (6)

Fax: 202-690-6364

Email: (b) (6) @fsis.usda.gov

From: Monifa, MomsRising.org [mailto:info@momsrising.org]

Sent: Thursday, March 15, 2012 2:02 PM

To: (b) (6) - FSIS

Subject: Green Eggs and Pink Slime

Dear Karen,

Will you eat them here or there? We all love Sam-I-Am's rhythmic attempt to encourage others to eat strange green food. And when the green eggs are finally eaten, it's hilarious! But moms and dads aren't laughing about feeling trapped in a storybook where it's Uncle Sam who is endorsing a food that we do not want to eat.

And, what do we want to eat less than green eggs? **Pink Slime** – a food additive made from spare beef trimmings that's treated with ammonium hydroxide to kill off E. Coli, salmonella, and other possible bacteria, is in grocery stores, cafeterias, and restaurants across the nation.[1] In fact, one article noted, "ABC cited a former U.S. Department of Agriculture scientist in saying that 70% of supermarket ground beef contained the additive." [2]

Our families deserve to eat high quality foods--and pink slime is most definitely NOT on our list of good eats.

***Join us in urging USDA and FDA to get pink slime out of ground beef now, or at the very least to require labels to list it as an ingredient so that we can decide not to buy it in the stores:** <http://action.momsrising.org/go/1671?akid=3188.398211.NS4Mcf&t=5>

When you do take action via the above link, you'll send an important message to USDA and FDA that moms and dads are paying close attention to the food our children and families eat.

Why?

Our children are facing increasing health risks related to their diets. As parents, we make every effort to feed them quality, wholesome foods but we can't do that if we don't even know what's in the products we buy. It's time to take pink slime off of the menu and off of grocery store shelves--or at least require it to be listed on food labels so moms and dads can decide what's in the best interest of their families.

With children facing many health problems linked to poor nutrition, it's time to take pink slime off the grocery store shelves and off the menus.

***Moms and dads are paying attention! *Join us in urging USDA and FDA to get pink slime out of ground**



Urge USDA and FDA to get pink slime out of ground beef now, or at the very least require labels to list it as an ingredient so that we can decide not to buy it!



[Take Action](#)

beef now, or at the very least to require labels to list it as an ingredient so that we can decide not to buy it in the stores: <http://action.momsrising.org/go/1671?akid=3188.398211.NS4Mcf&t=7>

Our families deserve no less. Say NO to pink slime.

What exactly is this "slime"? The slime consists of beef by-products: cow intestines, connective tissue, and other parts that are not used in traditional beef cuts.[3] And, don't forget the ammonia! [4]

Yuck! Not in a box. Not with a fox. Not in a pool. Not in a store. We do not like it here or there. We do not like it anywhere. <http://action.momsrising.org/go/1671?akid=3188.398211.NS4Mcf&t=9>

Fictional Dr. Seuss characters eating green eggs is funny. Our families and children eating pink slime - not so much.

Please take a moment to sign on--and to forward this email to friends (and post the action link on your Facebook page) so others can sign on too.

Together we're a powerful force for women and families,

- Monifa, Kristin, Donna, Claire, Sarah, Joan, and the whole MomsRising team

P.S. Please join us on Monday, March 19, 4:15 PM EST/ 1:15 PM PST, for a mom-to-mom Internet radio discussion with head of the Environmental Protection Agency, Lisa P. Jackson!

MomsRising's fearless leader, Kristin Rowe-Finkbeiner will moderate the conversation, which will also include asthma specialist, Dr. Sumita Khatri, and Steph's mom, Lydia Rojas. The topic? How the concept of clean air became "controversial" in the middle of a national asthma epidemic as lawmakers bow to special interests and work to dismantle clean air regulations, and how moms and dads can help.

Join the program here: <http://action.momsrising.org/go/1664?akid=3188.398211.NS4Mcf&t=11>

Please let us know you plan to participate by [RSVPing here](#).

[1] ABC News - <http://action.momsrising.org/go/1672?akid=3188.398211.NS4Mcf&t=14>

[2] LA Times <http://action.momsrising.org/go/1673?akid=3188.398211.NS4Mcf&t=16>

[3] USA Today - <http://action.momsrising.org/go/1674?akid=3188.398211.NS4Mcf&t=18>

[4] Huffington Post- <http://action.momsrising.org/go/1675?akid=3188.398211.NS4Mcf&t=20>

Like what we're doing? Donate: [We're a bootstrap, low overhead, mom run organization](#). Your donations make the work of MomsRising.org possible--and we deeply appreciate your support. Every little bit counts.

On Facebook? Become a [Fan](#). Follow us on [Twitter](#).

What should MomsRising tackle next? [Tell us what's on your mind](#).



From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Logged on for Thursday
Date: Thursday, March 15, 2012 8:31:27 AM

Ha ha. Tell him I'm still not seeing any retirement, and its PINK slime.

(b) (6)

From: (b) (6) - FSIS
Sent: Thursday, March 15, 2012 7:53 AM
To: (b) (6) - FSIS
Subject: RE: Logged on for Thursday

Good morning. Your husband #2 just called me.....he told me to tell (b) (6) " what the (b) (5) ?"

(b) (6), Physical Scientist
Office of Policy and Program Development (OPPD)
Labeling and Program Delivery Division (LPDD)
(b) (6)
(b) (6) @fsis.usda.gov

http://www.fsis.usda.gov/About_FSID/Labeling_&_Consumer_Protection/index.asp

From: (b)(6)(b)(7)(c) - FSIS
Sent: Thursday, March 15, 2012 5:10 AM
To: FSIS - OPPD/LPDD
Subject: Logged on for Thursday

(b) (6), Senior Technical Advisor
Labeling and Program Delivery Division
USDA, FSIS, OPPD, LPDD

Phone (b) (6) Fax(202) 245-4792

1400 Independence Ave., S.W. - Stop 3784
Patriots Plaza 3, 8th Floor Room (b) (6)
Washington, DC 20250

Submit your questions to...

<http://askfsis.custhelp.com>

Please include your name and/or company name, phone number and complete e-mail address so that we may promptly reply to your inquiries.

FSIS, Labeling and Program Delivery Division

Website: <http://www.fsis.usda.gov/OPPDE/larc/index.htm>

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From: (b) (6) - FSIS
To: Canavan, Jeff - FSIS
Subject: RE: Pink SLime
Date: Thursday, March 15, 2012 7:06:17 AM

Yeah, I don't blame you. Sometimes these issues get ridiculous.

From: Canavan, Jeff - FSIS
Sent: Thursday, March 15, 2012 7:05 AM
To: (b) (6) - FSIS
Subject: Re: Pink SLime

No problem. Some of them I have just marking as solved because they are just coimmenting and not asking a specific question. Interesting reading.

Jeffrey W. Canavan, MPA, RD
Deputy Director
Labeling and Program Delivery Division
USDA, FSIS, OPPD, LPDD

From: (b) (6) - FSIS
Sent: Thursday, March 15, 2012 06:01 AM
To: Canavan, Jeff - FSIS
Subject: Pink SLime

Sorry, I reassigned you the pink slime question☺

(b) (6), Senior Technical Advisor
Labeling and Program Delivery Division
USDA, FSIS, OPPD, LPDD

Phone (b) (6) Fax (202) 245-4792

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Washington, DC 20250

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Website: <http://www.fsis.usda.gov/OPPDE/larc/index.htm>

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From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: question
Date: Thursday, March 15, 2012 8:14:38 AM

Just as long as you didn't find pink slime in the hamburger I think your fine.

From: (b) (6) - FSIS
Sent: Thursday, March 15, 2012 7:54 AM
To: (b) (6) - FSIS
Subject: question

So, while inspecting the gut barrels I observed black slime in the bottom. Upon further examination I found that it tasted like pineapples. Is this a noncompliance?

(b) (6), CSI-IIC

USDA Food Safety Inspection Service

Establishment #04390

(b) (6)

From: [Gaffney, Neil - FSIS](#)
To: (b) (6) - FSIS
Subject: RE: Quick Question
Date: Wednesday, March 14, 2012 4:19:19 PM

We trust each other and look out for each other. Especially against (b) (5)

(b) (5) people like (b) (6)

Neil Gaffney

Press Officer

Office of Public Affairs and Consumer Education

Food Safety and Inspection Service

U.S. Department of Agriculture

1400 Independence Avenue, SW, Rm. 1175-South Building

Washington, DC 20250

O.: 202-690-3386; BB: 202-573-1845; Fax. 202-690-0460

Neil.Gaffney@fsis.usda.gov

<http://www.youtube.com/USDAFoodSafety>

<http://twitter.com/usdafoodsafety>

<http://www.fsis.usda.gov>

PHIS has arrived. Learn more at <http://www.fsis.usda.gov/PHIS/index.asp>

From: (b) (6) - FSIS
Sent: Wednesday, March 14, 2012 4:18 PM
To: Gaffney, Neil - FSIS
Subject: RE: Quick Question

I learn new rules around here every day.

(b) (6)

Program Evaluation and Improvement Staff

Office of Program Evaluation, Enforcement and Review

Food Safety and Inspection Service, USDA

Phone: (b) (6)

Fax: (202) 690-1030

(b) (6) @fsis.usda.gov

From: Gaffney, Neil - FSIS
Sent: Wednesday, March 14, 2012 4:17 PM
To: (b) (6) - FSIS
Subject: RE: Quick Question

She's my office spouse, so it's okay.

Neil Gaffney

Press Officer

Office of Public Affairs and Consumer Education

Food Safety and Inspection Service

U.S. Department of Agriculture

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From: (b) (6) - FSIS
Sent: Wednesday, March 14, 2012 4:17 PM
To: Gaffney, Neil - FSIS
Subject: RE: Quick Question

LOL I won't tell her you said that.

(b) (6)

Program Evaluation and Improvement Staff

Office of Program Evaluation, Enforcement and Review

Food Safety and Inspection Service, USDA

Phone: (b) (6)

Fax: (202) 690-1030

(b) (6) @fsis.usda.gov

From: Gaffney, Neil - FSIS
Sent: Wednesday, March 14, 2012 4:16 PM
To: Kouba, Gina - FSIS
Subject: RE: Quick Question

She doesn't. She is just being nice. She's annoying (to (b) (6) that way.

Neil Gaffney

Press Officer

Office of Public Affairs and Consumer Education

Food Safety and Inspection Service

U.S. Department of Agriculture

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<http://www.fsis.usda.gov>

PHIS has arrived. Learn more at <http://www.fsis.usda.gov/PHIS/index.asp>

From: (b) (6) - FSIS
Sent: Wednesday, March 14, 2012 4:15 PM
To: Gaffney, Neil - FSIS
Subject: RE: Quick Question

HA! I told him she missed him ☺

(b) (6)

Program Evaluation and Improvement Staff

Office of Program Evaluation, Enforcement and Review

Food Safety and Inspection Service, USDA

Phone: (b) (6)

Fax: (202) 690-1030

(b) (6)@fsis.usda.gov

From: Gaffney, Neil - FSIS
Sent: Wednesday, March 14, 2012 4:14 PM
To: (b) (6) - FSIS
Subject: RE: Quick Question

He torments me on Facebook and is nice to (b) (6) Shocker.

Neil Gaffney

Press Officer

Office of Public Affairs and Consumer Education

Food Safety and Inspection Service

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From: (b) (6) - FSIS
Sent: Wednesday, March 14, 2012 4:11 PM
To: Gaffney, Neil - FSIS
Subject: RE: Quick Question

Haha! That sounds like him! And that's fine, blame him for everything....as I sure do right now!! ☺

(b) (6)

Program Evaluation and Improvement Staff

Office of Program Evaluation, Enforcement and Review

Food Safety and Inspection Service, USDA

Phone: (b) (6)

Fax: (202) 690-1030

(b) (6) @fsis.usda.gov

From: Gaffney, Neil - FSIS
Sent: Wednesday, March 14, 2012 4:10 PM
To: (b) (6) - FSIS
Subject: RE: Quick Question

I actually want to blame your old boss since he blamed me for the pink slime coverage.....

Neil Gaffney

Press Officer

Office of Public Affairs and Consumer Education

Food Safety and Inspection Service

U.S. Department of Agriculture

1400 Independence Avenue, SW, Rm. 1175-South Building

Washington, DC 20250

O.: 202-690-3386; BB: 202-573-1845; Fax. 202-690-0460

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<http://twitter.com/usdafoodsafety>

<http://www.fsis.usda.gov>

PHIS has arrived. Learn more at <http://www.fsis.usda.gov/PHIS/index.asp>

From: (b) (6) - FSIS
Sent: Wednesday, March 14, 2012 4:09 PM
To: Gaffney, Neil - FSIS
Cc: (b) (6) - FSIS
Subject: RE: Quick Question

No problem. Don't apologize!

(b) (6)

Program Evaluation and Improvement Staff

Office of Program Evaluation, Enforcement and Review

Food Safety and Inspection Service, USDA

Phone: (b) (6)

Fax: (202) 690-1030

(b) (6) @fsis.usda.gov

From: Gaffney, Neil - FSIS
Sent: Wednesday, March 14, 2012 4:08 PM
To: (b) (6) - FSIS
Cc: Gonzales, Matthew - FSIS
Subject: RE: Quick Question

Okay, thank you. Sorry to bother you.

Neil Gaffney

Press Officer

Office of Public Affairs and Consumer Education

Food Safety and Inspection Service

U.S. Department of Agriculture

1400 Independence Avenue, SW, Rm. 1175-South Building

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PHIS has arrived. Learn more at <http://www.fsis.usda.gov/PHIS/index.asp>

From: (b) (6) - FSIS
Sent: Wednesday, March 14, 2012 4:07 PM
To: Gaffney, Neil - FSIS
Cc: (b) (6) - FSIS
Subject: RE: Quick Question

Hi Neil,

The OPEER enforcement report includes more than just humane handling, but (b) (6) is checking on the DAIG report for you, which can be requested through footprints. I'm copying him here and he is going to respond to you as well. Thanks.

(b) (6)

Program Evaluation and Improvement Staff

Office of Program Evaluation, Enforcement and Review

Food Safety and Inspection Service, USDA

Phone: (b) (6)

Fax: (202) 690-1030

(b) (6) @fsis.usda.gov

From: Gaffney, Neil - FSIS
Sent: Wednesday, March 14, 2012 4:00 PM
To: (b) (6) - FSIS
Subject: Quick Question

Hi (b) (6) –

Sorry to trouble you with this but....by any chance do you know where on the FSIS website I can find the quarterly reports for humane handling violations? I'm guessing here:

http://www.fsis.usda.gov/Regulations_&_Policies/Quarterly_Enforcement_Reports/index.asp

Regards,

Neil Gaffney

Press Officer

Office of Public Affairs and Consumer Education

Food Safety and Inspection Service

U.S. Department of Agriculture

1400 Independence Avenue, SW, Rm. 1175-South Building

Washington, DC 20250

O.: 202-690-3386; BB: 202-573-1845; Fax. 202-690-0460

Neil.Gaffney@fsis.usda.gov

<http://www.youtube.com/USDAFoodSafety>

<http://twitter.com/usdafoodsafety>

<http://www.fsis.usda.gov>

PHIS has arrived. Learn more at <http://www.fsis.usda.gov/PHIS/index.asp>

From: (b) (6) - FSIS
To: [Gaffney, Neil - FSIS](#)
Subject: RE: Quick Question
Date: Thursday, March 15, 2012 3:35:44 PM

Good-- I hope nobody shares lunch or plays nicely with him ☺

(b) (6)

Program Evaluation and Improvement Staff

Office of Program Evaluation, Enforcement and Review

Food Safety and Inspection Service, USDA

Phone: (b) (6)

Fax: (202) 690-1030

(b) (6) @fsis.usda.gov

From: Gaffney, Neil - FSIS
Sent: Thursday, March 15, 2012 3:33 PM
To: (b) (6) - FSIS
Subject: RE: Quick Question

Your old boss dropped in yesterday afternoon to bother me, er, say hello (he said he had heard I had been doing some great work this week; needless to say, I was skeptical). I asked him how he was liking his new school and whether or not he had made any new friends. He said all the kids in his new school dress funny and listen to weird music. Hmmm.....

Neil Gaffney

Press Officer

Office of Public Affairs and Consumer Education

Food Safety and Inspection Service

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Washington, DC 20250

O.: 202-690-3386; BB: 202-573-1845; Fax. 202-690-0460

Neil.Gaffney@fsis.usda.gov

<http://www.youtube.com/USDAFoodSafety>

From: [Cardwell, Rene - FSIS](#)
To: (b) (6) - FSIS
Subject: RE: USDA Announces Additional Choices for Beef Products in the Upcoming School Year
Date: Thursday, March 15, 2012 2:07:46 PM

Just getting to this. Thanks.

Thank you.

René Cardwell, Deputy Director

ECIMS-OPACE/FSIS

Room 1163-South Building

Department of Agriculture, Washington, D.C. 20250

Office: (202) 720-9945 Cell: (202) 503-7113 Fax: (202) 205-0158

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods

COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: (b) (6) - FSIS
Sent: Thursday, March 15, 2012 1:52 PM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Cc: Leach, Alicemary - FSIS; Cardwell, Rene - FSIS
Subject: Fw: USDA Announces Additional Choices for Beef Products in the Upcoming School Year

Fyi, as promised. This will change our "pink slime" campaign response, but I am confirming exactly how this afternoon.

From: USDA Office of Communications [mailto:usda@public.govdelivery.com]
Sent: Thursday, March 15, 2012 12:46 PM
To: (b) (6) - FSIS
Subject: USDA Announces Additional Choices for Beef Products in the Upcoming School Year

Having trouble viewing this email? [View it as a Web page.](#)



You are subscribed to USDA Office of Communications.

Release No. 0094.12

Contact:
Office of Communications (202)720-4623

USDA Announces Additional Choices for Beef Products in the Upcoming School Year

USDA Affirms Safety of Lean Finely Textured Beef Product for Consumers

WASHINGTON, March 15, 2012 – In response to requests from school districts across the country, the USDA announced today that it will offer more choices to schools in the National School Lunch Program when it comes to purchases of ground beef products.

USDA only purchases products for the school lunch program that are safe, nutritious and affordable – including all products containing Lean Finely Textured Beef. However, due to customer demand, the department will be adjusting procurement specifications for the next school year so schools can have additional options in procuring ground beef products. USDA will provide schools with a choice to order product either with or without Lean Finely Textured Beef.

USDA continues to affirm the safety of Lean Finely Textured Beef product for all consumers and urges customers to consult science based information on the safety and quality of this product. Lean Finely Textured Beef is a meat product derived from a process which separates fatty pieces from beef trimmings to reduce the overall fat content.

By law, USDA has two primary responsibilities as part of its mandate to provide safe and nutritious food to the American people. Through the Food Safety and Inspection Service, USDA ensures that safety of the nation's commercial supply of meat, poultry, and processed egg products. Through the Food and Nutrition Service and the Agricultural Marketing Service, USDA provides food and nutrition assistance through several domestic programs, including the National School Lunch Program.

While USDA sets national nutritional guidelines for school meals, school districts make local decisions on what food to feed kids to meet these guidelines. On average, schools in the National School Lunch Program purchase approximately 20 percent of their food through USDA, and approximately 80 percent of food served is purchased directly by schools or school districts through private vendors. Schools purchase food from the department through the [USDA Foods Program](#), which provides more than 180 nutritious food items that are fresh, frozen, packaged, canned, dried, or in bulk. USDA procures these products based on the demand from schools to help meet the menu planning needs, student taste preferences, school nutrition goals, and local wellness initiatives.

USDA ensures all food purchased for the National School Lunch Program meet stringent food safety standards, which includes rigorous pathogen testing. Purchase specifications are continually reviewed, microbial test results are evaluated, new food safety technologies are considered, and food safety experts are consulted to determine the adequacy of our food safety requirements.

#

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From: foodsafe-list@googlegroups.com
To: [Digest Recipients](#)
Bcc: (b) (6) - FSIS
Subject: [Foodsafe] Digest for foodsafe-list@googlegroups.com - 5 Messages in 2 Topics
Date: Wednesday, March 14, 2012 12:41:51 AM

Today's Topic Summary

Group: <http://groups.google.com/group/foodsafe-list/topics>

[Pink Slime](#) [4 Updates]

[salmonellosis 6-14 day lag](#) [1 Update]

Pink Slime

(b) (6) (b) (6) @yahoo.com> Mar 13 12:44PM -0700

Hi Everyone,

I keep getting many questions about the latest news item, "pink slime."
How can this best be approached in a scientific "way"....

Any comments or remarks from the group?

Dr. (b) (6)
Food Science and Safety Consulting
(b) (6) @yahoo.com

(b) (6) <(b) (6) @gmail.com> Mar 13 04:32PM -0400

I posted this earlier on FoodSafe and other sites:

The original issue in 1990 was, "is this salvage product meat?"
I believe it is not based on U.S.C. 21 601 & 602.

For funzies read sec 602

<http://us-code.vlex.com/vid/sec-congressional-statement-findings-19200654>

Then check out table 2 in Finely Textured Lean Beef as an Ingredient
for Processed Meats, a 1996 Iowa State paper by Joe Sebranek

<http://www.exnet.iastate.edu/Pages/ansci/beefreports/asl-1361.pdf>

It's not bad stuff, but it's not meat and should not, according to 9
CFR 319.15 (a)(b), be in hamburger or ground beef. Patties yes (c).
Look it up for grins.

<<http://www.gpo.gov/fdsys/pkg/CFR-2010-title9-vol2/xml/CFR-2010-title9-vol2-sec319-15.xml>>

Collagen isn't bad it's just not meat . . . Joe Sebranek contributed this:

<<http://www.realsolutionsmag.com/ezone/74/issue74c.asp>>

(b) (6) (b) (6) @affi.com> Mar 13 08:34PM

Does anyone know how schools handle this product? Or do they, directly? Does it generally go to food processors who create school-ready products and are there additional validated kill steps applied before reaching the school cafeteria? Phrased another way: Ok, yes, E. coli is occasionally found in the "raw" product, but what is the real risk for the consumers?

Does any of this end up in hot dogs, sausages, processed deli/luncheon meats?

(b) (6)

American Frozen Food Institute

From: foodsafe-list@googlegroups.com [mailto:foodsafe-list@googlegroups.com] On Behalf Of (b) (6)
Sent: Tuesday, March 13, 2012 3:45 PM
To: Foodsafe-list@googlegroups.com
Subject: [Foodsafe] Pink Slime

Hi Everyone,

I keep getting many questions about the latest news item, "pink slime." How can this best be approached in a scientific "way".... Any comments or remarks from the group?

Dr. (b) (6)

Food Science and Safety Consulting

(b) (6) @yahoo.com<mailto:(b) (6) @yahoo.com>

--

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For more options, visit this group at

<https://groups.google.com/forum/#!forum/foodsafe-list>

If you're having problems with the list, contact Cindy Roberts at foodsafetyweb@gmail.com<mailto:foodsafetyweb@gmail.com>

(b) (6) (b) (6) @gmail.com> Mar 13 05:11PM -0400

> are there additional validated kill steps applied before reaching the school

> cafeteria? Phrased another way: Ok, yes, E. coli is occasionally found in
> the "raw" product, but what is the real risk for the consumers?

(b) (6) Check with your local schools. I think FNS contracts for products and they are sent directly to the schools. Look at the Est number on the boxes and contact the est.

> Does any of this end up in hot dogs, sausages, processed deli/luncheon
> meats?

(b) (6) Likely not because it has poor binding characteristics. Bt that makes it easier to chew lean patties.

salmonellosis 6-14 day lag

(b) (6) (b) (6) r@gmail.com> Mar 13 12:10PM -0400

Wow!

An Outbreak of Salmonella Serotype Typhimurium Infections with an Unusually Long Incubation Period

(b) (6), (b) (6), (b) (6), (b) (6), (b) (6), (b) (6), and (b) (6). Foodborne

Pathogens and Disease. March 2012, 9(3): 245-248.

doi:10.1089/fpd.2011.0992.

Abstract

A 1998 investigation of an outbreak of Salmonella serotype Typhimurium infections among children tasting unpasteurized milk during tours of a dairy farm demonstrated a distribution of unusually long incubation periods (median, 8 days; interquartile range [IQR], 6–14 days). Bacterial isolates were highly acid tolerant and contained genes associated with protection against destructive phagocytic reactive oxygen intermediates. We hypothesize that exposure to low-dose oral inoculum of a pathogen with these properties could have contributed to cases of non-typhoidal salmonellosis with the longest incubation period reported to the Centers for Disease Control and Prevention (CDC).

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From: (b) (6)
To: [Swoboda, Robert - FSIS](#)
Subject: [Fwd: James Oliver "Pink Slime"]
Date: Friday, March 30, 2012 4:39:02 PM

Thank You

(b) (6)
Plant Manager
Nordic Foods
(b) (6)

----- Original Message -----

Subject: James Oliver "Pink Slime"
From: (b) (6) " (b) (6) " <(b) (6)@nordicfoods.com>
Date: Thu, March 29, 2012 4:48 pm
To: all@nordicfoods.com
Cc: (b) (6)@gmail.com
(b) (6)@yahoo.com
(b) (6)@gmail.com

Here is the reaction to James Oliver clip. I recommend you send this to people who are asking you about it.

http://www.youtube.com/watch?v=zTXhaud1HOw&feature=plcp&context=C4aaed11VDvjVQa1PpcFPp1qpAY_kq1baCuduJ6sv5AWCRaOtKP9w%3D

Thanks

(b) (6)

From: (b) (6)
To: (b) (6) - FSIS
Subject: : USDA/ Pink Slime Added to 70% Of Our Hamburger
Date: Thursday, March 08, 2012 9:25:56 AM

http://www.google.com/search?sourceid=navclient&aq=4&oq=USDA%2f&ie=UTF-8&rlz=1T4LENP_en_US473&q=usda%2fpink+slime&gs_upl=0l0l0l219808l1111111110&aqi=g4s1&pbx=1

Hello

If this does not make you sick, nothing will. I saw this on ABC News last nite at 5:45 CST with Dianne Sawyer, again this morning twice on CNN. What there are now allowing to be added went to pet food and cooking oil before.

From: (b) (6)
To: (b) (6) - [FSIS](#)
Subject: ???
Date: Tuesday, March 20, 2012 8:51:09 AM

What is pink slime????

From: (b) (6) [.V.M.D.](#)
To: (b) (6)
Bcc: (b) (6) [- FSIS](#)
Subject: "Pink Slime" (cont"d.)
Date: Saturday, March 10, 2012 11:40:19 AM

I do find the USDA's comments interesting (and predictable).
PGD. (retired USDA Public Health Veterinarian).

<http://abcnews.go.com/blogs/headlines/2012/03/where-you-can-get-pink-slime-free-beef/>

From: (b) (6)
To: (b) (6) - FSIS (b) (6) @fsis.usda.com
Subject: "pink slime" and ammonia
Date: Friday, March 30, 2012 7:35:26 AM

<http://beefisbeef.com/2012/03/09/why-is-ammonia-used-in-some-foods-2/>

I found this about ammonia, thought it was pretty good, and wanted to share. I was looking for something because Mark was asking questions about why the government was allowing BPI to put it in beef trimmings and then allowing the "pink slime" created to be added into ground beef. He was under the assumption that this product is the ONLY product out there that has a chemical in it. Needless to say he didn't understand that almost all foods that we eat have some type of added chemical whether an antimicrobial or preservative. And, he really got confused when I told he that BPI was adding it because an e.coli intervention is REQUIRED by USDA and that all meats have some form of chemical sprayed on it or added to it.

(b) (6) (b) (7) (C)

From: (b) (6) @comcast.net
Bcc: (b) (6) - FSIS
Subject: "Pink Slime" and Hamburgers
Date: Saturday, March 10, 2012 2:15:58 PM

OK USDA boys, everyone in my family and friends is asking me about this "pink slime" that is apparently all over the internet.

What is it? Why do you allow it?

Waiting on answers...

TY,
(b) (6)

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: "Pink Slime" calls for Wednesday
Date: Wednesday, March 21, 2012 2:37:51 PM

I have had 3 calls about "pink slime" today. I'm doing Hotline training at 3:00, so I'm sending you this in case I don't get back on the line today.

(b) (6)

Food Safety Specialist

USDA Meat and Poultry Hotline

Room 2L254-B

5601 Sunnyside Ave.

Beltsville, MD 20705-5000

(b) (6)

Fax (301) 504-2092

1 (888) MPH hotline or 1 (888) 674-6854

(b) (6) @fsis.usda.gov

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: "Pink Slime" discussion with Stone's
Date: Monday, March 26, 2012 3:20:44 PM

(b) (6)

We have been having discussions here at Stone's this morning regarding the "Pink Slime" on the news recently. There is supposed to be a news clip on ABC 4 tonight at 10 PM. Apparently BPI has suspended production in 3 operations already... What the Heck???? Where is our Agency on this??? Why have we not stepped up to set the record straight?? I know you won't have these answers but thought you would find it interesting as I do. ☺

Thanks,

Dr. (b) (6)

(b) (6), DVM-SVMO

Lewiston, UT mini-circuit

e-mail: (b) (6) [@fsis.usda.gov](mailto:(b) (6)@fsis.usda.gov)

cell: (b) (6)

From: (b) (6) - FSIS
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6)
- FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS;
- FSIS
Subject: "pink slime" in USDA ground beef
Date: Friday, March 09, 2012 1:48:13 PM

<http://abcnews.go.com/blogs/headlines/2012/03/70-percent-of-ground-beef-at-supermarkets-contains-pink-slime/>

Supervisory Microbiologist
USDA, FSIS, Eastern Laboratory
950 College Station Road
Athens, GA 30605

Fax: 706-546-3108

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“The USDA received hundreds of requests to completely discontinue its use of LFTB in the

school lunch program, USDA Secretary Tom Vilsack said. He added that because the product is safe, contains less fat than other beef and is historically inexpensive, the USDA had no plans to remove LFTB from the lunch program. In response to nationwide concern among parents and school service providers about 'pink slime' being purchased by the national school lunch program, the U.S. Department of Agriculture announced Thursday that next year it will give school districts the ability to choose whether they will serve the ammoniated beef product. The USDA said that while it believes all products it buys for the school lunch program, including Lean Finely Textured Beef, are "safe and nutritious" it would respond to customer demand to give schools additional options, so they can opt out of purchasing LFTB if they wish."

<http://www.foodsafetynews.com/2012/03/how-will-bpis-plant-closures-affect-americas-beef/>

Have a great day!

(b) (6)

(b) (6), DVM

Supervisory Public Health Veterinarian (Relief)

G&C Packing Company, Est. 2262 M

240 South 21st St

Colorado Springs, CO 80904

(b) (6), gov't office

(b) (6), cell

From: jriley@meatami.com
To: mph hotline.fsis@usda.gov
Bcc: [Meat and Poultry Hotline](#)
Subject: "Pink Slime"
Date: Wednesday, March 14, 2012 12:47:00 PM

What information are you providing to those who call and email about "pink slime" or more accurately, lean finely textured beef?

I was just on a conference call with about 40 retail grocers and they'd like to know what USDA is saying and what their customers will be told if they refer them to the hotline. Thanks so much.

Janet M. Riley
Senior Vice President, Public Affairs & Member Services
American Meat Institute
President, National Hot Dog & Sausage Council
202/587-4245 (office) or 703/801-2238 (cell)

[Register today and be a part of the biggest AMI Expo ever -- 25,000 people and 1,200 exhibitors in Dallas on May 1-3, 2012.](#)



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From: (b) (6)
To: (b) (6) - FSIS
Subject: "Pink Slime"
Date: Friday, March 09, 2012 3:57:22 PM

Inspector,

Attached is a link about the product.

http://www.huffingtonpost.com/2012/03/05/pink-slime-for-school-lun_n_1322325.html

Thank You,

(b) (6)

Cruises & Exports

FirstClass Foods Inc | (b) (6) | Phone (b) (6) | Cell
(b) (6) Fax 310.676.2800 //

From: (b) (6) - FSIS
To: [Shaw, William - FSIS](#); [Jefferson, Valeria - FSIS](#); [Mbandi, Evelyne - FSIS](#)
Bcc: (b) (6) - FSIS
Subject: 02-16-12 Ammonium Hydroxide revised Fact Sheet for clearance.doc
Date: Thursday, February 16, 2012 4:47:20 PM
Attachments: [02-16-12 Ammonium Hydroxide revised Fact Sheet for clearance.doc](#)
Importance: High

Good afternoon File attached for your review & feedback and OK (hopefully!) to move into clearance (using the AskFSIS Q&A Clearance SOP).

The attached file contains feedback received from LPDD (on a Labeling point), OPACE, and the Web Services staff. In their feedback after they reviewed the initial draft, OPACE suggested strongly that the Fact Sheet should specifically address the Pink Slime issue specifically. Val and I discussed that and that was NOT done in the attached revision of the Fact Sheet.

Val was provided the feedback on the draft that I received from OPACE and Web Services.

The LPDD feedback was in relation to the last two questions the Fact Sheet addresses - those two questions were suggested by OPACE based on inquiries they are getting from the public - those two questions are new additions and were not included in the draft this effort started from.

Have a nice evening and a nice long weekend.

(b) (6)

From: (b) (6) [FSIS](#)
To:
Cc: [FSIS](#)
Subject: 03-19DRAFTPROPOSEDSOPFORPLAINLANGUAGEFACTSHEETS.doc
Date: Thursday, March 29, 2012 8:54:26 AM
Attachments: [03-19DRAFTPROPOSEDSOPFORPLAINLANGUAGEFACTSHEETS.doc](#)

DRAFT DUE TO VAL BY COB ON FRIDAY MARCH 30

This electronic message contains information generated by the USDA solely for the intended recipients. Any unauthorized interception of this message or the use or disclosure of the information it contains may violate the law and subject the violator to civil or criminal penalties. If you believe you have received this message in error, please notify the sender and delete the email immediately.

From: (b) (6) -FSIS
To: (b) (6) -FSIS
Cc:
Subject: 03-29DRAFTPROPOSEDSOPFORPLAINLANGUAGEFACTSHEETS.doc
Date: Thursday, March 29, 2012 3:55:36 PM
Attachments: [03-29DRAFTPROPOSEDSOPFORPLAINLANGUAGEFACTSHEETS.doc](#)
Importance: High

DUE TO VAL BY COB FRIDAY -3-30

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From:

(b) (6) [FSIS](#)

To:

[FSIS](#)

Subject:

1 Oct AskFsis Question xls.xls

Date:

Tuesday, January 24, 2012 10:47:44 AM

Attachments:

[1 Oct AskFsis Question xls.xls](#)

From: (b) (6) - FSIS
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - Commissioned Corps - FSIS; (b) (6) - FSIS;
(b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; Van, Diane -
FSIS; (b) (6) - FSIS
Subject: 5 phrases customers hate the most - Yahoo! Small Business Advisor (just F Y I)
Date: Thursday, March 22, 2012 1:12:17 PM

FYI --

Who can avoid ALL these?.., like for example 'You'll have to go to our website.' --
Or can they be phrased more 'consumer-friendly?'

..anyway, just sharing FYI

<http://smallbusiness.yahoo.com/advisor/5-worst-things-customer-181726583.html>

By the way, I'm looking into arranging for another 'refresher' course on taking 'challenging or
belligerent' calls --e.g. 'pink slime' calls--

as may be provided by FSIS' own OOEET's CFL. Hopefully, the refresher will help.

(b) (6) and I took a class related, ...few years ago)

(b) (6)

(b) (6)

Technical Information Specialist
USDA-FSIS-FSE Staff
Meat and Poultry Hotline
5601 Sunnyside Avenue, Mailstop 5269
Beltsville, MD 20705-5000
Tel: (b) (6)
e-mail: (b) (6)@fsis.usda.gov

From: (b) (6) - FSIS
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: 70 Percent of Ground Beef at Supermarkets Contains 'Pink Slime' - ABC News.htm
Date: Thursday, March 08, 2012 12:37:04 PM
Attachments: [70 Percent of Ground Beef at Supermarkets Contains 'Pink Slime' - ABC News.htm](#)

Amazing what they (FSIS management) can get away with, glad to hear that USDA/FSIS scientist blew the whistle on this one!

It's slow, please wait for it to load, ok.

V/R,

(b) (6)

Import Inspector

USDA, FSIS

Office of International Affairs, IID



(b) (6)



(956) 727-4502



(b) (6) @fsis.usda.gov

Please consider the environment before printing this email

From: (b) (6)
To: (b) (6) - FSIS
Subject: 7082379
Date: Tuesday, January 24, 2012 7:34:39 AM
Attachments: [Midwest Coalition for Human Rights - Line speeds\[1\]\[1\]\[1\]\[1\]\[1\].doc](#)
[006B0653\[1\].pdf](#)

(b) (6)

We are having problems with FSIS's letters. Why is it that you all write this statement in every letter?

The Food Safety and Inspection Service (FSIS) is the public health regulatory agency in USDA responsible for ensuring that meat, poultry, and processed egg products are safe, wholesome, and accurately labeled. FSIS enforces the Federal Meat Inspection Act, the Poultry Products Inspection Act, and the Egg Products Inspection Act, which require Federal inspection and regulation of meat, poultry, and processed egg products prepared for distribution in commerce for use as human food.

Is this a standard in your office? It is not necessary especially when you the correspondent is not asking for USDA to address on these issues.

Please clarify, thanks.-j

Happy New Year!!!

(b) (6)
(b) (6)
(b) (6)

[@osec.usda.gov](mailto:osec.usda.gov)

"It is simply service that measures success" by George Washington Carver

From: (b) (6) - FSIS
To: (b) (6) - FSIS; (b) (6) - FSIS
Cc: (b) (6) - FSIS
Subject: 7190678-Signed Pink slime letter. Folder closed
Date: Tuesday, March 20, 2012 1:43:01 PM

(b) (6)

FSIS/OPACE/ECIMS

(b) (6) ***@fsis.usda.gov***

(Desk) (b) (6)

(Fax) 202-720-7609

FSIS/OPACE/ECIMS

TRUE PEACE IS NOT MERELY THE ABSENCE OF TENSION,

BUT THE PRESENCE OF JUSTICE

DR. MARTIN L. KING

From: (b) (6) - FSIS
To: Gould, Christopher - FSIS; (b) (6) - FSIS
Cc: Blake, Carol - FSIS; DiNapoli, Greg - FSIS
Subject: 7203454 - Priority letter for Secretary's Signature now in your inbox
Date: Friday, March 30, 2012 12:36:31 PM
Attachments: 00016A15.pdf
King-LFTB[1][1][1].docx
Jan_Smith1.doc
Importance: High

Chris/Elizabeth: Please clear and review the attached document.

Carol: I cc'd you on this email to give you the heads up. Once CPAO clear, I will send you our edits for review.

Note: Please expedite, this is a priority letter for Secretary's Signature see email below.

Incoming:

Draft Response:

Misc. Language:

(b) (6),
Congressional and Public Affairs
Food Safety and Inspection Service
U.S. Department of Agriculture
Room 1175 - South Building

Phone: (b) (6)
Fax: (202) 720-5704

(b) (6) [@fsis.usda.gov](mailto:(b) (6)@fsis.usda.gov)

From: (b) (6) - FSIS
Sent: Friday, March 30, 2012 12:20 PM
To: Blake, Carol - FSIS; Mabry, Brian - FSIS
Cc: (b) (6) - FSIS; (b) (6) - FSIS
Subject: 7203454 - Priority letter for Secretary's Signature now in your inbox

Good morning

A priority letter for the Secretary's signature is now in your ECM in-box. The letter, concerning LFTB, is to Congressmen Boswell, King, and Latham, all of Iowa. Please let

me know if you have questions.

Best -

(b) (6)

Issues Analyst

USDA/Food Safety and Inspection Service

Office of Public Affairs and Consumer Education

Executive Correspondence & Issues Management Staff

1400 Independence Avenue, SW. • Room 1166 • Washington D.C. 20250

(b) (6) (W) • (202) 720-7609 (F) • (b) (6) (C)

e-mail: (b) (6) @fsis.usda.gov

Be Food Safe. **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods

COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: A good article
Date: Friday, March 30, 2012 9:31:09 AM
Attachments: [Why Do Beef Trimmings Need to be Sanitized.htm](#)

(b) (6) this is a very good article that started with the “pink slime”. I think the authors opinions are “one sided”, but there is some interesting things in here.

I would like to call you and catch up on things one day soon. Hope all is well.

(b) (6)

From: [Gaffney, Neil - FSIS](#)
To: (b) (6) - OC; (b) (6) - OC
Cc: [Fillpot, Dirk - FSIS](#)
Subject: ABC News Fresno Affiliate Inquiring about NSLP and Pink Slime
Date: Thursday, March 15, 2012 2:04:29 PM

Reporter's contact information is as follows:

Stephanie Stone

ABC 30

Fresno, CA

Phone: (559) 696-8223

E-mail: stephanie.a.stone@abc.com

Neil Gaffney

Press Officer

Office of Public Affairs and Consumer Education

Food Safety and Inspection Service

U.S. Department of Agriculture

1400 Independence Avenue, SW, Rm. 1175-South Building

Washington, DC 20250

O.: 202-690-3386; BB: 202-573-1845; Fax. 202-690-0460

Neil.Gaffney@fsis.usda.gov

<http://www.youtube.com/USDAFoodSafety>

<http://twitter.com/usdafoodsafety>

<http://www.fsis.usda.gov>

PHIS has arrived. Learn more at <http://www.fsis.usda.gov/PHIS/index.asp>

From: (b) (6) @buffalo.com
To: (b) (6) - FSIS
Subject: ABC News report on Pink Slime
Date: Thursday, March 08, 2012 12:54:19 PM
Attachments: 70 Percent of Ground Beef at Supermarkets Contains 'Pink Slime' - ABC News.mht

Dear (b) (6)

I understand why you won't/can't respond to my emails, but last night I saw a report on ABC News that made me furious and further reinforced my disdain for the way FSIS operates. If you are not familiar with the story, I have attached the report from the ABC News website. The expose centered on two USDA scientists who resigned and became whistleblowers after FSIS upper management approved the use of "pink slime"- very low- quality meat and fat scraps that are heated, centrifuged and treated with ammonia, before then being sold to supermarkets to add to fresh ground beef as a cheap filler, against USDA scientists' recommendations. As one of the former USDA scientists stated, this is economic fraud. Sure, this so-called pink slime poses no threat to public health due to the ammonia treatment which kills any pathogens, but allowing this cheap meat substitute that was previously only approved for dog food and cooking oil, shows how far large slaughterhouses and processing plants will go to maximize profits, while reinforcing the fact that FSIS upper management is too damn cozy with the meat industry and its lobbyists. To top it all off, the former Undersecretary for Food Safety that approved this decision over the USDA's own scientists' recommendations, then goes directly to work for the beef producer's board of directors, making well over a million dollars from the industry she used to regulate. I know for a fact that this political bullshit goes on at the Federal Aviation Administration as well, which is why the families of Flight 3407 that crashed in Clarence and has successfully lobbied Congress to pass more strict pilot fatigue and training requirements, has had to continue this fight for more than two years because the airline industry, with its cozy ties to the FAA's top administrators, repeatedly tries to dilute the final FAA rules for its benefit, passenger safety be damned.

I'm sorry (b) (6) but I find all this sickening and is why I could not in good conscience stand being affiliated with FSIS any more. The degree of hypocrisy and corruption in the federal government is despicable. The fact that the Albany District Office would suspend operations at Elk Provision because it's ground beef testing was not "rigorous enough," never mind the fact that all the source material came from federally inspected plants with the USDA seal of approval on it, which was based on a proposed rule that had not been officially approved yet by FSIS headquarters in D.C. and yet the very top of the agency's management is approving a safe, yet "slimy" meat salvaging process that even a USDA scientist calls economic fraud resulting in a financial windfall for one large company, while consumers are eating extremely low-quality "meat" unbeknownst to them, I find reprehensible. This is what I meant when I stated on your pager one morning that all the inspectors have either drank the Kool Aid poured down their throats by the agency- by having the lack of intelligence or the gullibility to believe that all FSIS policies handed down by fiat from above are actually in the public's best interests and/or are morally/legally Right- or more likely, FSIS inspectors follow whatever policies upper management mandates, even against their best judgment, simply because they don't want to risk punishment or the loss of their job- and that is why I stated that any FSIS employee who continues to work for this agency is whoring them-selves out to the federal government,

because their wages and benefits are more important than their integrity. Well I'm the type of person that is too honest and has too much integrity, to blindly follow what those assholes in Albany and D.C. lord over their subordinates.

(b) (6) congratulations on a long and successful career with FSIS. How proud you must be for spending the majority of your adult life working for such a fine institution.

(b) (6), M.D., M.P.H.

From: (b) (6) - FSIS
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: ABC news
Date: Friday, March 09, 2012 11:49:19 AM

Info from ABC news:

ABC News emailed the top 10 grocery chains in America. Only Publix, Costco, HEB and Whole Foods responded, saying they don't use pink slime. No word yet from the rest.

If your meat is stamped USDA Organic, it's pure meat with no filler.

(b) (6)
Food Safety Specialist
USDA/FSIS Food Safety Education Staff
2-L248C, MS- 5269
5601 Sunnyside Avenue
Beltsville, MD 20705

(b) (6)

Need Food Safety Answers?

Call the USDA Meat & Poultry Hotline 1-888-674-6854
or Visit our web site: www.fsis.usda.gov

From: [Dessai, Uday - FSIS](#)
To: [Goldman, David - Commissioned Corps - FSIS](#); [Chen, Vivian - FSIS](#); [Thaler, Alice - FSIS](#); [\(b\) \(6\) - FSIS](#)
Cc: [\(b\) \(6\) - FSIS](#)
Subject: About Pink Slime - headsup
Date: Saturday, March 17, 2012 11:17:47 AM

Hi David, Vivian and Alice

As discussed with you earlier today, this issue has the potential to distract our AMS plenary session on the 28th.

I am headed out now and will get back to my laptop later in the evening or first thing tomorrow.

Thanks much

Uday

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: Activity Forward
Date: Tuesday, March 13, 2012 2:46:14 PM



Pink Slime Information

Marialcy Carreno called from KFTV-TV in Fresno, CA requesting an on-camera interview with any Spanish speaking USDA employees in Fresno or the Central Valley (CA) regarding pink slime. They are doing a story on what pink slime is, how's it produced, and why it's in school lunches. If there are no representatives from the Agency to do the interview, a statement in Spanish or English would be okay. She is hoping to file tomorrow 11 AM PT

Marialcy Carreno
office (559) 241 6327; cell (559) 430-8471
kftvnews@univision.net

Subject	Date	Contact / Outlet
Pink Slime	03/13/2012	Marialcy Carreno KFTV-TV

(b) (6) 03/13/2012 2:38 PM (GMT -4:00):

Marialcy Carreno called from KFTV-TV in Fresno, CA requesting an on-camera interview with any Spanish speaking USDA employees in Fresno or the Central Valley (CA) regarding pink slime. They are doing a story on what pink slime is, how's it produced, and why it's in school lunches. If there are no representatives from the Agency to do the interview, a statement in Spanish or English would be okay.

Marialcy Carreno
office (559) 241 6327; cell (559) 430-8471
kftvnews@univision.net




From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: Activity Forward
Date: Wednesday, March 14, 2012 1:18:32 PM



Pink Slime Information

Stephanie Armour emailed asking for some background on the NACMCF meeting, whether or not it will deal with pink slime. She is available by email and said there is no pending deadline.

sarmour@bloomberg.net

Subject	Date	Contact / Outlet
NACMCF Meeting	03/14/2012	Stephanie Armour  Bloomberg News - Washington DC Bureau (202) 654-7337 (P) (202) 624-1300 (F) sarmour@bloomberg.net
(b) (6)] 03/14/2012 1:06 PM (GMT -4:00): Stephanie Armour emailed asking for some background on the NACMCF meeting, whether or not it will deal with pink slime. She is available by email and said there is no pending deadline. sarmour@bloomberg.net		



From: (b) (6)
To: (b) (6) ; (b) (6) ; (b) (6) [FSIS](#); [Miller, Mike \(IA\) - FSIS](#); (b) (6) [- FSIS](#);
(b) (6) [- FSIS](#)
Subject: AgBacon
Date: Monday, March 26, 2012 11:13:46 AM
Attachments: [Ags and Bacon - Friday March 23 2012.msg.msg](#)
[Ags and Bacon - Thursday March 22 2012.msg.msg](#)
[Ags and Bacon - Wednesday March 21 2012.msg.msg](#)
[Ags and Bacon - Tuesday March 20 2012.msg.msg](#)

The Friday one talks about HYVEE and LFTB, thank you, (b)(6)(b)(7)(C)

From: [Turner, Rosemary - FSIS](#)
To: (b) (6) - FSIS
Cc: [Masood, Khalid - FSIS](#); [Sprouls, Dawn - FSIS](#); [Turner, Rosemary - FSIS](#)
Subject: Agenda items- April 10th LM meeting
Date: Friday, March 30, 2012 8:20:23 AM
Attachments: [Berhow, proposed agenda items, 04 10 12.doc](#)
[LM041012.docx](#)

Hi (b) (6)

Here are agenda items for (b) (6) and (b) (6). I'll send the others as I receive them.

Will you be able to attend on April 10th via conference call ?

Thanks in advance,

Rosemary Turner, DVM, MPH

Deputy District Manager / Des Moines /

Phone 515-727-8978 / Fax 515-727-8991

Dale S. Barth, President AFGE Local 0774, Waterloo/Marshalltown

From: [Stevens, Janet - FSIS](#)
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Cc: (b) (6) - FSIS
Subject: ALERT: Online Petition May Have Potential to Impacts Services
Date: Saturday, March 10, 2012 11:15:51 AM
Importance: High

All,

I was just made aware of a new online petition to ask USDA (meaning FSIS and AMS) to stop using "pink slime" in school lunches. There is the potential for increased website and email volume for our infrastructure. A similar change.org petition to Secretary Vilsack and 4 other USDA officials was posted on 3/6/12 and gathered more than 11,000 signatures in 3 days.

The petition to stop the "pink slime" can be found at: http://act.credoaction.com/campaign/pink_slime/. We will likely be asked to set up a rule on some senior executives' Outlook accounts to autoforward to folder. Please be vigilant for VIP requests in regards to the petition as well as potential impacts to the infrastructure. Please escalate any requests or issues to (b) (6) and me immediately throughout the weekend and next week.

Best Regards,
Janet

Janet B. Stevens, PMP
Chief Information Officer
Office of the Chief Information Officer
Food Safety and Inspection Service/USDA
Janet.Stevens@fsis.usda.gov
Phone: 202-205-9950 | Fax: 202-690-3903 | Cell: 202-465-6769

Visit the FSIS Web site: www.fsis.usda.gov

FSIS Employees, visit your intranet site, InsideFSIS: <http://inside.fsis.usda.gov>

Have a hardware, software or connectivity issue? Leave a Footprint at the Service Desk: <http://service/footprints> or call 1-800-473-9135.

Lost/stolen laptop, Blackberry or other personal data assistant or Personally Identifiable Identification (PII) incident? Immediately contact USDA at 1-877-Pii2You or 1-888-926-2373, 24 hours a day, then contact the FSIS Service Desk at 1-(800) 473-9135.

Archie Rae McFarland Senior Wellness, Science and Professional Food Technologist 1-559-217-5071 www.avispatech.com

From: (b) (6) - FSIS
To: McKean, Jennifer - FSIS; Davis, Gary - FSIS
Cc: (b) (6) - FSIS; (b) (6) - FSIS
Subject: Amarillo
Date: Tuesday, March 27, 2012 8:42:43 AM

Might be a moot point of breaking up that patrol in Amarillo now...saw the press release where BPI is suspending operations for 60 days and then going to re-evaluate if they will produce anymore product or not...the pink slime thing has everything on tilt...

(b) (6)

Supervisory Resource Management Analyst

USDA-FSIS Dallas District Office

1100 Commerce Street Room 516

Dallas Texas 75242

Voice: (b) (6)

Fax: 214-767-8230

Blackberry: (b) (6)

(b) (6) [@fsis.usda.gov](mailto:(b) (6)@fsis.usda.gov)

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: American foods Group
Date: Friday, March 16, 2012 9:36:27 PM

Green Bay Dressed Beef, LLC-East River Facility

M18076

I was (b) (5).

(b) (6), DVM

FLS Plover Circuit 45-21

BlackBerry (b) (6)

(b) (6) [@fsis.usda.gov](mailto:(b) (6)@fsis.usda.gov)

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS (b) (6) - FSIS
Subject: Ammonia Hydroxide
Date: Tuesday, March 27, 2012 2:42:43 PM

This is a web site I ran onto with information about Ammonia Hydroxide and just of few of the many products it is used in. I think some people confuse ammonia gas with chlorine gas which of course is deadly. Anyway Frank has called Channel 4 in SLC twice today complaining about last night's news release on pink slime.

http://www.foodinsight.org/Resources/Detail.aspx?topic=Questions_and_Answers_about_Ammonium_Hydroxide_Use_in_Food_Production

(b) (6)

Relief CSI

SLC Circuit

(b) (6)

To achieve, you need thought. You have to know what you are doing and that's real power.

Ayn Rand

From: (b) (6) - FSIS
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - Commissioned Corps - FSIS; (b) (6) - FSIS
Subject: Ammonia in Meat "pink slime" inquiries
Date: Thursday, February 02, 2012 3:54:25 PM

Hi,

So far I counted:

2 calls, 7 emails, and 2 chats related to this issue.

If you received a chat or call related to this topic please and didn't record it under the topic "Additives" let me know so I can be sure to count it.

Thanks,

(b) (6)

(b) (6) RD RN

Technical Information Specialist
USDA/FSIS Food Safety Education Staff
2L-248D
5601 Sunnyside Avenue
Beltsville, MD 20705
Phone (b) (6)
(b) (6) @fsis.usda.gov

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: Ammonia
Date: Friday, February 03, 2012 11:24:26 AM
Importance: High

(b) (6) – I assigned several near-identical ammoniated beef (i.e. “pink slime”) e-mails to you this morning. I think that, rather than create individual folders for each, we could bundle them all into one and handle this as a campaign response. That would save you, the reviewers, and our CCOs some time. Let’s talk about it when you return to the office early next week.

Thanks!

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, S.W., Room 1162-S
Washington, DC 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) @fsis.usda.gov

From: (b) (6) - FSIS
To: (b) (6) - FSIS; (b) (6) - FSIS
Subject: ammoniated beef
Date: Tuesday, March 06, 2012 10:09:37 PM

There was a segment on the radio today about ammoniated beef going to the school lunch program. Former FSIS microbiologist (b) (6) and another former FSIS microbiologist whose name escaped me called it "Pink Slime", and did not deem it fit for the nation's youths. It was not a pretty segment.

Dr. (b) (6)

Frontline Supervisor, Eau Claire Circuit

USDA FSIS OFO Madison District

2810 Crossroads Drive Suite 3500

Madison, WI 53718-7969

(b) (6)

(b) (6) [@fsis.usda.gov](mailto:(b) (6)@fsis.usda.gov)

From: (b) (6) - FSIS
To: (b) (6) - FSIS; West, Walinda - FSIS
Subject: Ammoniated beef
Date: Wednesday, March 28, 2012 2:14:34 PM

Hi:

We're responding to a letter from Congressman Steve King, Tom Latham, and Leonard Boswell, for the Sec'y's signature, which asks that the Sec'y "engage the full force of the USDA to ensure that consumer choice is driven by facts, and not misinformation in the public media" with regard to pink slime.

The gist of the letter will address the need for choice in the School lunch program, but wondered if we had taken any media or constituent action on pink slime, in addition to Dr. Hagen's recent blog. Would greatly appreciate any info – and apologize for not being more aware. I've been involved in other assignments and have likely missed things that are quite obvious. Please let me know if you have any questions – this letter will go into clearance tomorrow.

Thanks, as always.

(b) (6)
Issues Analyst
USDA/Food Safety and Inspection Service
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Executive Correspondence & Issues Management Staff
1400 Independence Avenue, SW. • Room 1166 • Washington D.C. 20250
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e-mail: (b) (6) @fsis.usda.gov

Be Food Safe. **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods

COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: Ammoniated Beef
Date: Tuesday, March 06, 2012 1:51:51 PM

The main issue raised in today's [Huffington Post](#) article regarding pink slime is that the USDA is purchasing 7 million pounds of the "slime" for school lunches from BPI. Another sub-issue raised is that the beef products used to make pink slime are beef trimmings which the author defines as product that is a ground-up combination of beef scraps, cow connective tissues and other beef trimmings that are treated with ammonium hydroxide. A former FSIS employee is quoted in the article, stating that pink slime was originally referred to as solvent pink was "objected to because it used connective tissues...[and] was simply not nutritionally equivalent to [ground beef]."

The issue of the purchase of this meat from BPI is obviously not our issue. But, we may be asked about why we allow establishments to put this poor quality meat into commerce, while McDonalds, Burger King and even Taco Bell have stopped using it. And do we consider such meat to be safe for consumption?

Here are our talking points on ammoniated beef:

- FSIS and FDA consider ammonia to be safe and suitable for use in beef products.
- Some establishments under FSIS' jurisdiction use ammonia to reduce foodborne pathogens as part of their HACCP plans. The FDA evaluates safety of food ingredients, such as ammonia, and FSIS determines suitability of use.
- FSIS no longer exempts from routine FSIS testing any beef product treated with ammonia.

BACKGROUND:

- On December 31, 2009, *New York Times* published an article on Beef Products, Inc. (BPI), a company that uses ammonia to reduce pathogens in its beef products. BPI also contracts with USDA's Agricultural Marketing Service to provide beef products for the National School Lunch Program and has been subject to AMS pathogen testing.
- BPI initially demonstrated that its product was receiving a full lethality treatment for *E. coli* O157:H7 and FSIS exempted the product from routine testing, but when AMS test results from BPI revealed that the establishment was not consistently achieving full lethality in the product, testing by FSIS was resumed.
- This determination was made after an in-plant investigation conducted by FSIS, found that BPI was implementing an ammoniation process that differed from the process parameters included in its supporting documents from 2007. This in-plant investigation was initiated as part of the Agency's normal surveillance system

after AMS' positive test results alerted FSIS to a potential issue at the establishment. FSIS notified BPI of its decision to stop exempting this product from routine testing with a December 2009 letter to their attorney.

- On January 15, 2009, FSIS issued Notice 07-10 to provide instructions to FSIS inspection program personnel on how to implement routine sampling for *E. coli* O157:H7 in all ammoniated beef products. This Notice serves two purposes: 1) to cancel the practice of granting exemptions to establishments that produce ammoniated beef and 2) to instruct personnel on how to sample the ammoniated products. So while BPI's exemption was revoked with a letter from FSIS on Dec. 8, 2009, the Notice prohibits future exemptions for establishments using ammonia in their products.

Atiya Khan
Legislative Analyst

Congressional & Public Affairs Office
FSIS, U.S. Department of Agriculture
202-205-3826 (phone); 202-690-0460 (fax)

202-510-5710 (cell)
atiya.khan@fsis.usda.gov

Be Food Safe:

CLEAN: Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods

COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Cc: Van, Diane - FSIS
Subject: Ammonium Hydroxide Fact Sheet 22DEC11.doc
Date: Thursday, March 08, 2012 4:09:39 PM
Attachments: [Ammonium Hydroxide Fact Sheet 22DEC11.doc](#)

(b) (6) would you know if this fact sheet is in the clearance process? It seems we're getting an increasing number of calls now related to "pink slime."

(b) (6)

(b) (6)
Technical Information Specialist
USDA/FSIS
5601 Sunnyside Avenue, Mailstop 5269
Beltsville, MD 20705-5000
Phone: (b) (6)
E-mail: (b) (6)@fsis.usda.gov

From: [FSIS Policy Development Division](#)
To: (b) (6) @live.com
Bcc: [Hulse, Laura - FSIS](#)
Subject: Ammonium hydroxide in beef products
Date: Monday, March 26, 2012 11:54:58 AM

Recently you requested personal assistance from our on-line support center. Below is a summary of your request and our response.

Thank you for allowing us to be of service to you.

To update this question by email, please reply to this message. Because your reply will be automatically processed, you **MUST** enter your reply in the space below. Text entered into any other part of this message will be discarded.

[==> Please enter your reply below this line <==]

[==> Please enter your reply above this line <==]

[To access your question from our support site, click here.](#)

Subject

Ammonium hydroxide in beef products

Discussion Thread

Response Via Email (PDD Staff Officer)

03/26/2012 11:53 AM

(b) (6)

Thank you for your askFSIS question regarding the safety of beef products treated with ammonia hydroxide. FSIS continues to affirm the safety of beef products treated with ammonium hydroxide.

Specifically, your questions are:

Q1: How much ammonium hydroxide is safe for human consumption?

A1: The ammonium hydroxide can be used in food with no limitation, other than current good manufacturing practice, in full compliance with 21 CFR 184.1139 (<http://ecfr.gpoaccess.gov/cgi/t/text/text-idx?c=ecfr&sid=30dd3e223b7deafb30b76b50904e07e&rgn=div8&view=text&node=21:3.0.1.1.14.2.1.31&idno=21>). The level of ammonium hydroxide in food is self-limiting. Foods containing high levels of ammonium hydroxide would be made unpalatable by the change in the organoleptic qualities of the food.

Q2: What makes this ammonium hydroxide different from industrial and household cleaners?

A2: The ammonium hydroxide used in the production of food would need to meet the specifications for food grade as outlined in the Food Chemicals Codex (<http://www.usp.org/food-ingredients/food-chemicals-codex>). Industrial and household cleaners do not need to meet the food grade standard.

I hope this information helps. Thank you again for your e-mail and your concern for food safety. More information about food safety can be found on FSIS' Web site at www.fsis.usda.gov. Please feel to call me or to update your incident if you have further questions or wish to discuss my response.

Peter Duryea
PDD Staff Officer
1 800 233 3935

Auto-Response

03/21/2012 02:32 PM

Your message has been received at the FSIS Policy Development Division (PDD) and will be assigned to a staff specialist for response.

Our goal is to provide an accurate response as quickly as possible—in most instances, this will be within two working days. Some questions, however, require extensive research and will take longer to answer. If you would like to know the status of your question, you can telephone PDD for additional discussion at 1-800-233-3935 between the hours of 6:00 a.m. and 5:00 p.m. CT, Monday through Friday. Please refer to the incident reference number below when calling for clarification.

The reference number for your question is 120321-000097.

You may update your incident at

http://askfsis.custhelp.com/app/account/questions/detail/i_id/119837/username/JazzKat57

Thank you for contacting the FSIS Policy Development Division.

Customer By Web Form (b) (6)

03/21/2012 02:32 PM

Hello,

Recently in the media there has been an outbreak of information regarding the use ammonium hydroxide on beef trimmings to create "pink slime."

According to Beef Products, Inc. they use 10mg of man-made ammonium hydroxide to kill the E. coli, Salmonella, and Listeria in their beef trimmings ("trimmings" are the pieces of lean meat and fat that are the result of taking larger pieces of meat and cutting them to meet customer specifications) along with the 30mg of naturally occurring ammonia in the beef itself.

How much ammonium hydroxide is safe for human consumption?

AND

What makes this ammonium hydroxide different from industrial and household cleaners?

Thanks in advance!

(b) (6)

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Cc: Van, Diane - FSIS; Tuverson, Robert - FSIS; (b) (6) - FSIS
Subject: Ammonium Hydroxide or "Pink Slime" Stats
Date: Monday, March 12, 2012 4:31:44 PM

Hi (b) (6)

I'm off tomorrow so in case you are asked about the status of the calls I put together a short summary.

The Hotline has received a total of 24 questions related to pink slime since last Monday and only 3 of them today so the buzz seems to be dying down a bit. This is about 10% of calls to the Hotline so it's not a high number but the callers were angry so it seems like it.

Email was busy over the weekend and is still receiving a higher number of inquiries than the Hotline via the phone. Ask Karen has had 28 inquiries since March 5 and Marianne reported 18 inquiries in MPH box and 4 from Webmaster box for last week. They have all been forwarded to ECIMS. I am not aware of any inquiries via the Ask Karen chat service.

3/5-3/12 Hotline inquiries = 24

3/5-3/11 MPH and webmaster box 22

3/5-3/11 Ask Karen = 28

Total 74

Total 50 email inquiries and 24 Hotline inquiries since last Monday

Diane's recommendation to tell callers we will note their concerns in our database helped diffuse those really irate callers tremendously making our job a bit easier.

I don't think I will be reporting on this anymore unless I hear otherwise or something changes significantly.

Thanks,

(b) (6)

(b) (6) RD RN

Technical Information Specialist
USDA/FSIS Food Safety Education Staff

(b) (6)

5601 Sunnyside Avenue

Beltsville, MD 20705

Phone (b) (6)

(b) (6) @fsis.usda.gov

From: [Gould, Christopher - FSIS](#)
To: [Hagen, Elisabeth - OSEC](#)
Cc: [Mabry, Brian - FSIS](#); [Blake, Carol - FSIS](#); [\(b\) \(6\) - OSEC](#); [Ronholm, Brian - OSEC](#); [Rottenberg, Carmen - FSIS](#); [Derfler, Phil - FSIS](#); [Johnson, Ashlee - OSEC](#); [Almanza, Al - FSIS](#); [Ramos, Adela - OSEC](#); [Khan, Atiya - FSIS](#)
Subject: AMS Budget Hearing Intel
Date: Tuesday, March 06, 2012 3:29:13 PM

Just FYI that the intelligence I got from today's AMS hearing was that Kingston, not Farr, asked about the hatcheries bill. Questions like: which agency would handle it, what kind of phase-in would there be, etc. You obviously already know that we're aware of the legislation and we're still looking at it, but I thought it was interesting that it came from Kingston and not Farr, a cosponsor of the measure. The so-called "pink slime" issue did not come up for them, which is interesting as well – that one could nonetheless come up with us, and it may be worth reviewing that tomorrow. DeLauro's food safety-related questions for AMS were mostly related to animal ID and the safety of fruits and veggies with regards to some of AMS's programs.

Hoping this is helpful –

Christopher Gould

Congressional & Public Affairs Office

USDA Food Safety & Inspection Service

202-690-4546 (desk)

202-365-0186 (cell)

202-720-5704 (fax)

Be Food Safe:

CLEAN: Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods

COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: [Fillpot, Dirk - FSIS](#)
To: [Blake, Carol - FSIS](#); [Mabry, Brian - FSIS](#); [Lavallee, Aaron](#)
Subject: Analytics on lean fine textured beef stories
Date: Friday, February 03, 2012 12:17:39 PM
Attachments: [9da00d3994c740fa9605462b43c0820a.jpg](#)
[bd738abc03674867bd967687fc83da92.jpg](#)
[852f8c1016824df3a90f926b2aba96d1.jpg](#)
[a4f9003ef63049f0a616b638dddaa59b.jpg](#)

After looking over data on Vocus, it looks like the stories on this topic are dying out for this news cycle.

From looking at the chronology of the stories that mention “pink slime,” which is a phrase that all media seem to have latched onto and use in their stories (thus, why it’s the search phrase I used to capture the coverage) I think a couple of things happened that extended the news cycle. First, I suspect that (b) (6) (who we worked with about a month ago) probably had an industry source who told him orders from BPI for this product were being stopped by the fast food giants. Then, a story hit in the UK (Daily Mail) which started the storyline that McDonald’s hand was forced and they were abandoning it because of bad press (Jamie Oliver claiming victory) and, finally, McDonald’s issued an official statement this Wednesday (in which it defended its decision and it seems they were most concerned about getting the word out that they made their decision long before the Jamie Oliver show aired). I think that official statement accounted for news coverage through yesterday, and there haven’t been new stories hitting since.

The pie chart below shows the cities where the “pink slime” stories hit:

Below is a chart showing mentions of “pink slime” dating back to mid-2009 – large blip is the day the NY Times story hit in 2009. Although there were more stories on the pink slime in the past week, the circulation numbers are much lower than the day when the NY Times story hit. I think this is more reflective of the fact that this was a story that primarily was a broadcast story and not one that attracted nearly as many print stories (I think this is because the footage of the Jamie Oliver show lent itself to much more “interesting” broadcast stories, not print ones.) Vocus doesn’t seem to provide data on broadcast stories under the “circulation” figures, so that’s where I think this is misleading – but, another pie chart (second one below) shows how many stories about it were broadcast stories v. print stories – and I think that’s probably the most telling chart of all of them). There also were a lot of online stories, perhaps because footage from the Jamie Oliver segment is on YouTube and could be linked for online stories.

And, of the stories that aired, here is a chart showing the number of stories about pink slime that included the phrase “food safety.” Although there were 60+ stories that hit in this lengthy news cycle, only around 12 mentioned “food safety.” (you can also see that there weren’t many news stories that hit in Dec. 2009 on the pink slime issue, but one of them was in the NY Times, which caused the big jump in the circulation chart above because of the paper’s circulation size)

Word cloud on the pink slime stories:

- [activist](#)
- [America](#)
- [ammonia](#)
- [ammonia-treated](#)
- [ammonium](#)
- [BACK](#)
- [beef](#)
- [BIG](#)
- [BREAK](#)
- [burger](#)
- [BURGERS](#)
- [chains](#)
- [chef](#)
- [CHILDREN](#)

- COMING
- company
- COUNTY
- DAY
- EAT
- fast
- fatty
- filler
- FIRST
- FLORIDA
- food
- forced
- FORECAST
- found
- GETTING
- GOING
- GOOD
- GREAT
- ground

- [hamburger](#)
- [HEALTH](#)
- [heart](#)
- [help](#)
- [HIGH](#)
- [HOME](#)
- [hydroxide](#)
- [idea](#)
- [including](#)
- [industry](#)
- [ingredient](#)
- [JamieOliver](#)
- [JamieOliver's](#)
- [JANUARY](#)
- [kill](#)
- [know](#)
- [LEAST](#)
- [Little](#)
- [LIVE](#)
- [LOOK](#)
- [LOOKING](#)

- [MAY](#)
- [MAYBE](#)
- [McDonald's](#)
- [meat](#)
- [MORNING](#)
- [NakedChef](#)
- [NEW](#)
- [NEWS](#)
- [Oliver](#)
- [online](#)
- [people](#)
- [pink](#)
- [PLUS](#)
- [POLICE](#)
- [PROCESS](#)
- [product](#)
- [recipe](#)
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- [report](#)

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- THINK
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- TONIGHT
- trimmings
- TRYING
- TWO

- U.S
- USE
- used
- using
- WANT
- WASHINGTON
- Wassler
- WEATHER
- week
- WORK
- YEAR
- YEARS

Dirk Fillpot

Media Supervisor

Congressional and Public Affairs

Office of Public Affairs and Consumer Education

USDA Food Safety and Inspection Service

Washington, D.C. 20250

Phone: (202) 690-3112

Cell: (202) 695-9950

dirk.fillpot@fsis.usda.gov

<http://www.youtube.com/USDAFoodSafety>

<http://www.twitter.com/usdafoodsafety>

<http://www.fsis.usda.gov/>

From: (b) (6)
To: (b) (6)@theskybeam.com
Bcc: (b) (6) - FSIS
Subject: ancw -ccw: How ABC News smeared a stellar company with "pink slime"
Date: Friday, March 23, 2012 5:18:51 PM

Hope you can open this.

Hello,

I thought you would find this interesting

Shared by jean while visiting FoxNews.com:

[How ABC News smeared a stellar company with 'pink slime'](#)

TV news loves a health scare. But ABC News has turned that idea on its head in its usual quest for tabloid headlines. It's going after a company for making a safe product that we've all been eating for years.

- (b) (6)

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From: (b) (6)
To: (b) (6)@theskybeam.com
Bcc: (b) (6) - FSIS
Subject: ANCW-CCW: jeans column for March 17th
Date: Wednesday, March 14, 2012 8:29:49 PM

this is my column for Red Bluff Daily News on March 17th. I addressed "pink slime" and beef vs heart health risk, thanks to a couple of writers, Gene Hall and Rita Jane Gabbett, who wrote before me. (b) (6)

>
> The California CattleWomen Spring Beef Promotion and Education meeting in
> Sacramento was informative for Tehama Co. CattleWomen Danielle Zane, Joan
> Hemsted and Jean Barton.
>
> Jim Maxey, a member of California Beef Council and Cattlemen's Beef Board
> addressed cattlemen concerns about the latest. "The use of the term
"pink
> slime" that is being applied by the media and full-time agitators to
> describe Lean Finely-Textured Beef (LFTB). Recent reports and accusations
> hint that this product is little more than pet food diverted to the human
> food chain. There is no truth to any of this.
>
> "LFTBs are lean meat, separated from fat by a process not unlike that used
> to separate milk from heavier cream. The result of all this is a
> hamburger-like product, except that it is ground into smaller particles
and
> then added to other ground beef.
>
> "Another part of this hit job refers to the use of ammonia hydroxide,
> ammonia and water, which is a naturally occurring compound. Using a
> chemical name makes it sound scary, but this product is a microbial
> inhibitor, actually making the meat safer. It's been used in all sorts of
> food products, including dairy, fruits and vegetables, baked goods,
> breakfast cereals, eggs, fish, beverages like sports drinks and beer, and
> meats. Some organic beef processing allows for the use of ammonia
compounds
> and some do. That doesn't make it any less safe, either.
>
> "The company that produces a lot of the perfectly safe LFTBs is Beef
> Products Inc. (BPI). Three of the myths follow:
> · Myth: "Boneless lean beef trimmings" or "lean finely textured beef,"
which
> have recently been called "pink slime," are just "fillers" and not beef at
> all.
> o Fact: As their real names suggest, boneless lean beef trimmings are 100%
> USDA inspected beef. There's always some meat that is trimmed with the
fat.
> It is this meat that becomes boneless lean beef trimmings. When you
compare
> the nutrition analysis of this lean beef with 90% lean/10% fat ground
beef,
> they are virtually identical. That's because boneless lean beef trim is

- > beef—period.
- > o
- > · Myth: Ground beef produced with boneless lean beef trimmings is less nutritious than other ground beef.
- > o Fact: A side-by-side comparison of nutrition labels for 90% lean/10% fat ground beef demonstrates this lean beef has substantially identical nutritional value as 90% lean ground beef. Lean ground beef is low in fat and is a good or excellent source of 10 essential nutrients, including protein, iron, zinc and B vitamins.
- > o
- > · Myth: Boneless lean beef trimmings are produced from inedible meat.
- > o Fact: Boneless lean beef trimmings are 100% edible meat. These trimmings
 - > are simply the lean beef removed from the meat and fat that is trimmed away
 - > when beef is cut into steaks and roasts.
- >
- > “The gist of many news reports, particularly the one on ABC News, seems to suggest that inedible meat has been transformed into something edible in the laboratory. There is not any way to make the inedible edible. Lean Finely-Textured Beef is beef. And that’s the truth.” From TXAGTalks. Texas
- > Farm Bureau posted by Gene Hall on March 12, 2012 .
- >
- > We met the new staff members for California Beef Council and they dispelled the myths about beef and heart disease. We can’t change our age-gender-genetics, but we can change our risk factors. There are seven:
 - > be active, control your cholesterol, eat you are better with balanced diet,
 - > manage your blood pressure, lose weight, reduce your blood sugar count, and
 - > stop smoking.
- >
- > There are 4 types of diets. Healthy American Diet (HAD). Control diet,
 - > included more refined grains, full-fat dairy products, oil and butter to
 - > reflect current American dietary habits.
- >
- > Dietary Approaches to Stop Hypertension (DASH). For 30 years this has been
 - > considered the “gold standard” heart-healthy diet. This eating plan was
 - > rich in vegetables, fruits and low-fat dairy and limited red meat and
 - > sweets.
- >
- > Beef in an Optimal Lean Diet (BOLD). Similar to the DASH diet, but used
 - > lean beef (4 oz/day) as the primary protein source, whereas the DASH diet
 - > used primarily white meat and plant protein sources. This is a recent Penn
 - > State Clinical Study.
- >
- > Beef in an Optimal Lean Diet Plus (BOLD-PLUS). Similar to the BOLD diet,
 - > but with higher protein and lean beef intake (5.4oz/day).
- >
- > They all lowered total cholesterol about the same, more than half of beefs
 - > fatty acids are monounsaturated (good) fat – the same heart healthy fat in
 - > olive oil. One third of beef saturated fatty acid is stearic acid, a
 - > neutral saturated fat.
- >
- > A three ounce serving of lean beef is 154 calories and ten essential
 - > nutrients. Beef has become leaner over time with 34% less total fat, and
 - > 65% of all beef in fresh meat cases is lean.

\succ

From: (b) (6) - FSIS
To: (b) (6) - Commissioned Corps - FSIS; (b) (6) - FSIS
Subject: any "pink slime" calls yesterday?
Date: Thursday, March 22, 2012 8:28:33 AM

---- (I got (b) (6) and (b) (6) numbers already from yesterday)

(b) (6) did you have any calls yesterday on 'pink slime?'

(b) (6) are you getting lots of these in your webmails?

Thank you,

(b) (6)

(b) (6)
Technical Information Specialist
USDA/FSIS
5601 Sunnyside Avenue, Mailstop 5269
Beltsville, MD 20705-5000
Phone: (b) (6)
E-mail: (b) (6)@fsis.usda.gov

From: (b) (6) - OGC
To: [Derfler, Phil - FSIS](#); [Engeljohn, Daniel - FSIS](#)
Subject: Are you two gentlemen in today?
Date: Monday, March 12, 2012 2:26:18 PM

Pink slime. Need help soonest?

From: editor@foodpoisoningbulletin.com
To: fsis.foia@usda.gov
Bcc: [FSIS FOIA](#)
Subject: Attention: FOIA Request
Date: Sunday, March 18, 2012 10:46:51 PM

Dear FOIA Officer:

Under the Freedom of Information Act, I am requesting access to nutrition information, including protein content, fat content, and nutrient content, for "finely textured beef product", popularly known as "pink slime". This additive is added to ground beef.

The disclosure of this information is in the public interest. If there are any reproduction costs beyond 100 pages, please let me know before fulfilling my request.

If you deny any part of this request, please cite each specific reason that you think justifies your refusal to release the information. Please notify me of appeal procedures available under the law.

If you have any questions processing this request, you may contact me at: 507-663-1511.

Thank you,

Linda Larsen
Editor
Food Poisoning Bulletin
<http://foodpoisoningbulletin.com>

From: (b) (6) - FSIS
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Cc: (b) (6) - FSIS
Subject: Baltimore Processing Team Meeting Minutes
Date: Friday, March 23, 2012 2:58:18 PM

Baltimore Processing Team Meeting Minutes

Location: Dietz and Watson, Inc. Est. 00904M

Date/Time: 03/22/2012 1000

Attendees: (b) (6), (b) (6), (b) (6), (b) (6), (b) (6)

Issues Discussed:

1. Discussion of NR's (open/closed and ongoing).
2. Discussion of USDA MT50 and MT55 sample collection as directed by PHIS.
3. Discussion of coverage/leave for inspectors (Panowicz is off 03/24/2012).
4. Discussion of FSIS Notice 21-12 (Beef Trimmings Sampling Program).
5. Discussion of processing schedule for Est. 33946 (Philip's Foods, Inc.).
6. Discussion of issues for Footprints (supplies and returns) .
7. Discussion of export product inspection procedures.
8. Discussion of " Pink Slime" .
9. Discussion of ongoing/upcoming FSA'S.
10. Next Meeting: TBA

From: [Cardwell, Rene - FSIS](#)
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS
Subject: Bess Ross letter
Date: Thursday, March 15, 2012 1:48:24 PM
Attachments: [Ross-Pink Slime\[1\]\[1\]\[1\].docx](#)

(b) (6)

Please update (see attached) and return via email so that I can clear for signature.

Thank you.

René Cardwell, Deputy Director
ECIMS-OPACE/FSIS

Room 1163-South Building
Department of Agriculture, Washington, D.C. 20250
Office: (202) 720-9945 Cell: (202) 503-7113 Fax: (202) 205-0158

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods

COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: (b) (6)
To: [Fillpot, Dirk - FSIS](#)
Subject: BPI press conference
Date: Thursday, March 29, 2012 5:42:30 PM

Dirk,

I just watched the BPI press conference re: pink slime and have a couple of questions:

A BPI official made the statement that 100 percent of their product was tested for e.coli (apparently by the company) before it left the plant and before further mixing with other ground beef products.

Is that true, to FSIS's knowledge?

What percent of all ground beef is e.coli-tested by FSIS?

And do we know what other companies, if any, test 100 percent of ground for e.coli?

If indeed, FSIS allows BPI to test 100 percent of their product for e.coli, then, Why did the USDA bar Creekstone Farms from testing all of their product for BSE when their customers (the Japanese) requested it?

Thanks,

--

Mike McGraw
The Kansas City Star
816-234-4423

From: (b) (6)
To: (b) (6) - FSIS; (b) (6) [T](#)
Subject: BPI Suspends 70 Percent of Ammoniated Beef Production
Date: Tuesday, March 27, 2012 10:37:38 AM

Things aren't looking so hot for the NSLP. This Amarillo and Dakota Dunes facilities were pretty heavy suppliers of this type product in NSLP. If schools opt to not purchase the LFTB product, this could potentially result in AMS losing two other large suppliers, in addition to the Chino plant. It will be interesting to see how this year ends in the area of food safety... it's been pretty interesting so far. Major steps in food safety regulation and protection of public health have been approached and some are actually putting on shoes and running.

BPI Suspends 70 Percent of Ammoniated Beef Production

As consumers ditch 'pink slime,' BPI suspends production at three plants

by [Helena Bottemiller](#) | Mar 27, 2012

Responding to a dramatic drop in consumer demand, Beef Products Inc, the nation's leading maker of ammoniated beef now widely known as "pink slime," announced it is suspending production at three plants. The suspended plants account for approximately 70 percent of the company's capacity to produce Lean Finely Textured Beef (LFTB) treated with ammonium hydroxide.

LFTB is essentially low-cost filler made from leftover trimmings once relegated to pet food and other byproducts. Because all beef trimmings are at risk for E. coli or Salmonella contamination, the company adds a mixture of ammonia and water (ammonium hydroxide) to kill bacteria. The product, which is 90 percent lean, is then mixed in with other, higher fat content ground beef.

Calling the recent barrage of [negative coverage](#) of its product "unfounded and misguided," the company said it would temporarily suspend the operations at production facilities in Garden City, Kansas; Amarillo, Texas; and Waterloo, Iowa, which employ around 650 people. The Dakota Dune, South Dakota headquarters plant will continue operating, but not at capacity, according to company spokesman Rich Jochum.

"The plant probably won't be at capacity for a while," said Jochum, adding that the company's production plans would depend on how long it takes to "educate and inform consumers" to restore demand for the product. In the meantime, the company will continue to pay and provide benefits to the suspended plant workers.

Demand has plummeted in large part because many of the nation's leading grocery chains have responded to consumer concern about the undisclosed presence of ammonia-hydroxide-treated beef trimmings and dropped LFTB from their ground beef. Safeway, SuperValu, Kroger, Food Lion have completely dropped the ingredient from ground beef and Walmart is now offering consumers

a choice.

Last spring, celebrity chef Jamie Oliver sparked interest in the topic after railing against the product on his ABC reality show. He called the "clever scientific process" shocking and a breach of consumer trust and referred to LFTB as "shit." Fast food giants McDonald's, Taco Bell, and Burger King all dropped LFTB several months later.

In the past few weeks, the LFTB debate has struck a national chord. ABC World News has run several segments on "pink slime" and The Daily, an iPad publication, re-reported issues that had been brought up in 2009 by the New York Times in a series that won the Pulitzer Prize. The Daily pointed to the fact that USDA was gearing up to purchase more of the product for the national school lunch program.

"Pink slime" caught even more momentum when [Bettina Elias Siegel](#), a mom and blogger, petitioned the U.S. Department of Agriculture to remove the product from school lunches. Since launching her petition at change.org, she has attracted more than quarter of a million signatures. USDA has said [school districts could opt](#) not to serve the treated beef.

"It's not just the petition," said Jochum in an interview with **Food Safety News**. "ABC News, The Daily, Jamie Oliver -- they are all part of what feels like a campaign. They've put out enough false information that it will take a significant amount of time to undo. To restore demand, first we have to restore consumer confidence."

Jochum said the company was considering legal action and said misinformation from media sources included over-using the term "pink slime" without attribution, falsehoods about the ingredients, the use of ammonium hydroxide, the levels of ammonium hydroxide, and what it's used for.

Will ground beef be less safe if ammoniated beef is dropped for good?

Jochum said there has been "very limited research" on the precise impact ammoniated beef has on the safety of the mixed product -- or whether BPI's LFTB actually makes the whole burger less likely to carry E. coli.

Iowa State University did a study a decade ago that showed there was a small reduction in pathogens in ground beef mixed with BPI's LFTB, so it could provide an additional level of safety, but it's not settled science.

The bigger issue, on the food safety front, is that BPI's overall testing program is much more advanced than other meat processors. BPI tests and holds -- waiting for test results before releasing the product into commerce -- and tests for Salmonella and non-O157 E. coli in addition to E. coli O157:H7.

"We've had positives and we've prevented them from going to market," said Jochum. "We know now that some of those will now go into ground beef. They won't go through our plant."

Whether or not BPI ever wins the image war on "pink slime," it seems clear the company is making a compelling case for more progressive testing policies for ground beef.

"It's a good argument for everyone doing finished product testing," added Jochum. "Unfortunately, we don't have control over anyone but ourselves."

"Ultimately, the question will be: are there any processing aids that will be acceptable to consumers? Or is the idea of processing aids unacceptable?"

(b) (6) | SAIC
Veterinary Public Health Scientist | Food Protection Solutions
phone: 202.488.(b) (6) | mobile: (b) (6) fax 202.488.3158
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From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: BPI
Date: Tuesday, March 27, 2012 11:52:36 AM
Attachments: [image003.png](#)


Yep, I went over there yesterday and they (plant employees) were all waiting for (b) (6) to show up their scheduled meeting. They were all pretty bummed. The GS-9's will be losing some OT as well, think I'll manage to survive though!!! ☺

Crazy, that place ran 7 days a week for years & now the doors are shut, just like that!!!!

Take care!!!!

(b) (6)

From: (b) (6) - FSIS
Sent: Tuesday, March 27, 2012 6:16 AM
To: (b) (6) - FSIS
Subject: Emailing: Meatingplace.com - Daily News

 regular page



Industry News - PM

BPI suspends operations at three plants (updated)

By [Lisa M. Keefe](#) on 3/26/2012

Beef Products Inc. today suspended operations at three of its locations: Garden City, Kans.; Amarillo, Texas; and Waterloo, Iowa, affecting 650 jobs. A fourth plant, in South Sioux City, Neb., will continue to operate.

"In an effort to protect our company and its family of employees from the recent unfounded and misguided attacks on our boneless lean beef trimmings, we have had to make some unfortunate and very difficult business decisions," CEO Eldon Roth said in a statement.

Although the plants are shut down for an undetermined amount of time, for now employees will continue to be paid "full salaries and benefits to all employees as we work through the immediate impact of today's announcement."

"Although we are immediately ceasing operation, our intention is to continue to pay people in the interim while trying to sort this through," BPI spokesman Rich Jochum he told **Meatingplace**. "We're announcing it as a temporary suspension, although the employees will be getting [layoff] notices."

The shutdown affects 236 employees in Garden City, 207 in Amarillo, and 216 in Waterloo, Jochum said. "This has a direct impact on about 650 jobs; the indirect impact is much larger," Jochum said.

The facility in South Sioux City, Neb., which employs 450, remains in operation.

Industry reacts

"At a time when so many Americans struggle to put a healthy, nutritious meal on their family's dinner table, the unfounded mischaracterization of Lean Finely Textured Beef as 'pink slime' is unconscionable," said Barry Carpenter, CEO of the National Meat Association, in a statement. "I am sure the public is not aware of how widespread and potentially devastating the consequences of allowing public misperception to trump sound nutritional science are."

Carpenter warned that beyond BPI, the ripple effect could impact more than 3,000 suppliers and others that

rely on BPI's business. He also noted without this source of lean beef product, grinders will likely have to import more beef to make lean ground beef products.

Said the American Meat Institute's J. Patrick Boyle, "In the end, today's developments are a sad day for the families Other American families will also pay the price at the checkout counter as they see the price of ground beef begin to rise while we work to grow as many as 1.5 million more head of cattle to replace the beef that will no longer be consumed due to this manufactured scare."

This story was updated to reflect additional commentary from AMI's Boyle.

For additional information on the LFTB controversy, please see [Meatingplace's LFTB News Center](#).

Loading Comments... 

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Morning, (b) (6) what's going on with BPI? (b) (6)

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: BPI
Date: Wednesday, March 28, 2012 11:46:22 AM

Mr. (b) (6)

I've heard all but one of the BPI operations nationwide has closed because of all the negative press associated with the "pink slime" ending up in the school lunch program. 650 employees were laid off. Did the BPI in Holcomb close or is it the one who survived the cut?

Mr. (b) (6)

(b) (6)

Consumer Safety Inspector

USDA-FSIS-OFO

Kansas City Metro Area

(b) (6) [@fsis.usda.gov](mailto:(b) (6)@fsis.usda.gov)

From: [USDA Office of Communications](#)
To: (b) (6) - FSIS
Subject: BROADCASTERS LETTER - Friday, March 23, 2012
Date: Friday, March 23, 2012 2:49:02 PM

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Letter No. 3658
Friday, March 23, 2012
Creative Media & Broadcast Center
202-720-7079

BROADCASTERS LETTER

#3658

Friday, March 23, 2012

(March 22)

USDA TRADE MISSION TO CREATE OPPORTUNITIES FOR U.S. AGRICULTURE IN CHINA

Nearly 40 U.S. companies to form business ties and joint ventures when Acting Under Secretary for Farm and Foreign Agricultural Services Michael Scuse leads a U.S. Department of Agriculture trade mission to China March 23-28. U.S. agricultural exports to China have grown more than 80% in the past three years. The USDA trade mission aims to help American businesses strike new deals, strengthen business ties, expand their markets, and support jobs for Americans.

"This is the largest USDA trade mission to date," said Scuse. "China and the United States share a special relationship, and we embrace this opportunity to demonstrate that our U.S. farmers, ranchers, and producers are reliable suppliers of the highest-quality food and agricultural products. At the same time, USDA and our federal partners will continue to aggressively work to expand export opportunities and reduce barriers to trade."

Joining Scuse on the mission are leaders from six state departments of agriculture, including Iowa Agriculture Secretary Bill Northey, Oklahoma Agriculture Secretary Jim Reese and representatives from North Carolina, Illinois, Kansas and South Dakota. In Shanghai, the delegation will be joined by Deputy Under Secretary for Farm and Foreign Agricultural Services Darci Vetter and Ambassador Islam Siddiqui, who is the chief agricultural negotiator for the Office of the U.S. Trade Representative.

Chinese demand for bulk commodities like soybeans and cotton is high, while demand for high-value U.S. products like meat and processed foods continues to grow. Bilateral trade between the United States and China in fiscal year 2011 reached an all-time high of \$32.1 billion. U.S. exports to China were \$22.8 billion and exports from China to the United States were \$9.3 billion. Today, USDA's largest overseas presence is in China. With seven offices in five cities, USDA is well-positioned to support American agriculture and agribusinesses.

A list of companies participating in the China trade mission follows. For more information, visit <http://www.fas.usda.gov/icd/ATM/China2012/default.asp>.

Contact: USDA Office of Communications (202) 720-4623
For More Story Info: [USDA Newsroom](#)
For Radio Story: [Historic U.S. Ag Trade Mission to China](#)

THE OBAMA ADMINISTRATION ANNOUNCES NEW FUNDING FOR BIOMASS RESEARCH AND DEVELOPMENT INITIATIVE

The research is to advance next generation biofuels and renewable energy technologies. This project is part of President Obama's all-out, all-of-the-above strategy for American energy. The White House is allocating up to \$35 million over three years to support research and development in advanced biofuels, bioenergy and high-value biobased products. The projects funded through the Biomass Research and Development Initiative (BRDI) – a joint program through the U.S. Department of Agriculture (USDA) and the U.S. Energy Department (DOE) – will help develop economically and environmentally sustainable sources of renewable biomass and increase the availability of renewable fuels and biobased products that can help replace the need for gasoline and diesel in vehicles and diversify our energy portfolio. The announcement to invest in advanced biofuels supports Mr. Obama's blueprint for an economy fueled by homegrown, alternative energy sources designed and produced by American workers. The investments are slated to help cut America's oil imports, develop clean alternative energy technologies, and protect American families and businesses from the ups and downs of the global oil market.

"USDA's partnership with the Department of Energy aims to improve our country's energy security and provide sustainable jobs in communities across the country," said Agriculture Secretary Tom Vilsack. "This funding represents the kind of innovation we need to build American-made, homegrown biofuels and biobased products that will help to break our dependence on foreign oil and move our nation toward a clean energy economy."

Contact: USDA Office of Communications (202) 720-4623

For More Story Info: [USDA Newsroom](#)

NEW CHERRY TREE VARIETY HIGHLIGHTS 100TH ANNIVERSARY OF JAPANESE GIFT

The USDA's Agricultural Research Service released a new cherry tree variety named for former First Lady Helen Taft to commemorate the 100th anniversary of the Japanese gift of cherry trees that are now a celebrated landmark of the nation's capital. At the Tidal Basin during a ceremony on March 27, 1912, Helen Herron Taft and Viscountess Iwa Chinda, wife of the Japanese ambassador, planted the first two of the cherry trees.

The "Helen Taft" variety is part of a series of flowering cherry tree varieties being developed by the [U.S. National Arboretum](#) in Washington, DC and named in honor of first ladies. The new variety was created by crossing a Yoshino cherry (*Prunus x yedoensis*) with a Taiwan cherry tree (*Prunus campanulata*). The Yoshino parent, currently growing at the arboretum, is a clone of a tree originally planted by Chinda.

Growing to as much as 35 feet tall and 35 feet wide over 30 years, "Helen Taft" has large, pale pink single flowers that turn darker in the center as the flowers mature. While most Yoshino flowering trees' blossoms are white or fade to white, the "Helen Taft" flowers retain their pink color.

U.S. National Arboretum Director [Colien Hefferan](#) said as beautiful as the ornamental cherry trees are, "unfortunately, cherry trees have a narrow genetic base, especially in this country. That can make them vulnerable to attack by a single insect, disease or environmental stress."

Geneticist [Margaret Pooler](#) runs the cherry tree breeding program at the National Arboretum said, "Stronger, well-adapted cherries also require less fertilizer and pesticides, making them even more functional in the landscape. The arboretum fulfills an important role with its long-term breeding program to improve ornamental cherry trees."

Helen Taft Cherry Tree

Helen Taft is a new flowering cherry tree joining the cadres of ornamental cherry trees in America.

Helen Taft Cherry Tree 2



With 76 different varieties, the U.S. National Arboretum is home to the Washington area's most diverse array of ornamental cherry trees. "Helen Taft" is the second variety in the First Lady series. The initial, a 25-foot-tall, upright tree with dark pink, single, semi-pendulous flowers, was released in 2003 and is named "First Lady."

Historical materials documenting Japan's gift of cherry trees to the city of Washington, D.C., are available in the [Special Collections](#) of the [National Agricultural Library](#) and online at <http://riley.nal.usda.gov/cherrytrees.html>.

Contact: Margaret Pool, U.S. national Arboretum (301) 504-5218 Margaret.Pooler@ars.usda.gov

For More Story Info: [ARS Newsroom](#)

For Radio Story: [New Cherry Tree Variety Named In Honor of a Former First Lady](#)

[The Latest Cherry Tree Variety Makes Its Way to Center Stage](#)

[ACTUALITY: The Uniqueness of This Year's New Cherry Tree Variety](#)

(March 21)

AG SEC EXPLAINS BENEFITS OF THE AFFORDABLE CARE ACT TO RURAL AMERICANS

On the second anniversary of the programs Agriculture Secretary Tom Vilsack discussed how the [Affordable Care Act](#) is building a stronger health system in rural communities and providing better care for farm families and the agricultural community. "No one should have to go without health care because of where they live, and for too long, rural Americans have been getting the short end of the health care stick," said Vilsack. "The Affordable Care Act is helping millions of young people access health care, strengthening Medicare, and training thousands of new doctors to serve rural areas to give middle-class families the health security they deserve."

This [Fact Sheet](#) has more about how the Affordable Care Act helps Rural America.

Contact: USDA Office of Communications (202) 720-4623

For More Story Info: [USDA Newsroom](#)

For Radio Story: [Health Care Law Is Two Years Old](#)

[USDA Continuing To Improve Rural Health Care](#)

[ACTUALITY: New Rules Will Help Farm Accident Victims Get Help Faster](#)

[ACTUALITY: Less Worry Now About Pre-Existing Conditions](#)

RURAL DEVELOPMENT EFFORTS TO AVOID DUPLICATION

The Department of Agriculture is attempting to reduce costs and still provide service to clients of its rural development programs. USDA Under Secretary Dallas Tonsager telling a Congressional panel about ways some of its rural development efforts could be consolidated to save money.

For Radio Story: [Rural Development Efforts to Avoid Duplication](#)
[ACTUALITY: On Additional Rural Development Consolidation Ideas](#)

SCHOOLS HAVE A CHOICE ABOUT USING SO CALLED "PINK SLIME"

Food companies, restaurants and food stores all have a choice of whether to use the meat filler product now known as pink slime and the Agriculture Secretary says the nation's schools have that choice as well. Food companies, restaurants and food stores all have a choice of whether to use the meat filler product now known as pink slime and the Agriculture Secretary says the nation's schools have that choice as well.

For Radio Story: [Schools Have a Choice About Using So Called "Pink Slime"](#)

(March 20)

AG SEC RELEASES ACCOMPLISHMENTS SUPPORTING RENEWABLE ENERGY AND ENERGY EFFICIENCY EFFORTS

Agriculture Secretary Tom Vilsack released a report highlighting the ways in which USDA's Rural Energy for America Program (REAP) contributes to U.S. energy independence and helps rural small businesses and farmers become more energy efficient. The Secretary also reminded eligible farmers, ranchers and rural business owners that the deadline to apply for some types of funding this year is approaching.

"The Obama Administration understands that helping our nation become more energy efficient is key to continuing the current economic recovery and reducing our reliance on foreign oil," Vilsack said. "Stable energy costs are a prime factor in an employer's decision to expand a business or hire new workers. That is why USDA has partnered with more than 13,000 of America's farmers, ranchers and rural businesses to improve their bottom line by helping them find energy efficient solutions that will spur economic growth and prosperity in rural America."

The REAP program is part of President Obama's all-of-the-above approach to energy that includes increasing domestic oil and gas production, developing new alternative energy sources, and reducing our reliance on oil through energy efficiencies. To coincide with the report's release, Rural Development state offices across the nation are held events to demonstrate how REAP helps reduce energy use and supports the development of renewable energy sources. During the next several weeks, RD state offices also are continuing to conduct energy stakeholder roundtable meetings to highlight Rural Development programs that help businesses conserve energy. [Click here](#) to find out how REAP is making a difference and saving energy in your state.

While applications for REAP guaranteed loans for renewable energy systems and energy efficiency improvements are being accepted through June 29, 2012, applications for REAP grants and loan/grant combinations must be submitted no later than March 30th. For additional information on how to apply for REAP funding, see Page 2948 of the January 20 Federal Register, <http://www.rurdev.usda.gov/SupportDocuments/MN-RBS-REAP-AuditNOFA.pdf>, or contact your USDA Rural Development state office. A list of these offices is available at <http://www.rurdev.usda.gov/StateOfficeAddresses.html>.

Contact: Jay Fletcher (202) 690-0498

For More Story Info: [USDA Newsroom](#)

For Radio Story: [New Report Outlines Results of Rural Energy for America Program](#)

[Deadlines Approaching for R.E.A.P. Program Applications](#)

[ACTUALITY: The Application Deadlines for the R.E.A.P. Program](#)

[ACTUALITY: Three Strategies for Dealing with Energy Costs](#)

[Vilsack Outlines His Focus for Helping Struggling Ethanol Industry](#)

(March 19)

YOU'RE INVITED! "MATCH MAKING" IN THE BIOFUELS VALUE CHAIN AT USDA

The Department of Agriculture will host a "match making day" Friday, March 30th to promote connections between agricultural producers of energy feedstocks (and their related businesses) with biorefiners seeking to produce biofuels for commercial sale and consumption. USDA, Navy, Energy and Federal Aviation Administration officials will also be on hand. "America needs and is developing a reliable, sustainable, fuel supply. If we are able to produce more of it

here at home – rather than relying on foreign oil – we'll generate good, middle-class jobs and strengthen our economy in the long run," said Sarah Bittleman, Senior Advisor to the Secretary of Agriculture. "That is why USDA and the Obama administration are working with our federal partners, states and private industry to pursue an 'all-of-the-above' energy strategy to promote American-produced renewable energy coupled with domestic oil and gas production."

The objectives of this USDA hosted match making session is to improve awareness and increase understanding of the biofuels supply-chain links between those involved in feedstock production and the processors of that feedstock into biofuels. This includes logistical challenges, potential roles of service providers, and potential pitfalls. Federal officials will provide a short profile of each section of the supply chain and representatives from the participating stakeholders will respond with brief presentations that outline their experiences in that respective supply chain sector, barriers encountered and lessons learned. They will outline potential growth and opportunities.

For event registration instructions and information go to [USDA Newsroom](#).

Contact: USDA Office of Communications (202) 720-4623

For More Story Info: [USDA Newsroom](#)

RENEWABLE FUELS INDUSTRY COULD BE A BIG USER OF WATER

An agricultural economist says one growing industry may become yet another major competitor for the nation's limited water supply.

For Radio Story: [Renewable Fuels Industry Could Be a Big User of Water](#)

WAYS TO FURTHER REDUCE FOODBORNE ILLNESS

While salmonella in poultry has been reduced, scientists maintain more can be done to further ensure a safe food supply. Dane Bernard, Keystone Foods' food safety and quality expert, talks about one of the best experimental methods to combat salmonella in poultry and how it's awaiting regulatory approval. Bernard says there a need for a cost effective means for enumerating salmonella in poultry. He outlines poultry salmonella detection and prevention processes used at his company's facilities.

For Radio Story: [Ways to Further Reduce Foodborne Illness](#)

[ACTUALITY: An Effective Poultry Salmonella Intervention Is In the Works](#)

[ACTUALITY: Better Ways Needed to Measure Poultry Salmonella Levels](#)

[ACTUALITY: A Poultry Salmonella Detection and Prevention Process](#)

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USDA Blog Header Image



[The Latest USDA Blog Posts](#)

USA pavilion at Foodex Japan 2012

USDA Provides One-Stop Information Shop for Ag Exporters (**FAS**)

Science Tuesday: USDA Scientists Offer Solutions to Global Water Issues (**REE**)

Strength testing of glulam beams (**FS**)

Forest Service Information Center in Washington, DC to reach its 250,000 visitor this spring season (**FS**)

FROM OUR RADIO SERVICE

(Feature Line-Up Subject To Change Prior to Update On March 27)

AGRICULTURE USA CD # 13.12 – Digital cameras and aerial technology are among the ways surveying and land use monitoring for agricultural fields, rangelands, and public lands are improving for researchers studying such changes. Rod Bain takes a look at these advances in this edition of "Agriculture USA".

CONSUMER TIME CD # 13.12 – Health Care Law Beginning To Show Results As Provisions Kick In, Bringing Kids Meals In The Summer Proving A Challenge, New Cherry Tree Highlights 100th Anniversary Of Japanese Gift, In Search Of Eggs, Bunnies, And Baskets, A Spring Time Hair Tonic.

AG UPDATE CD # 13.12 – The Significance Of US Ag Trade Mission To Chian, Crop Insurance And The Next Farm Bill Farm Safety Net, The Growing Importance Of The BRIC Nations, Efforts Science Is Making To Combat Salmonella Threats, A Panoramic View Of Changing Landscapes.

UPCOMING ON THE USDA RADIO NEWSLINE – March 27 – Crop Weather Report (WAOB); March 29 – Agricultural Prices Report (NASS); March 30 – Prospective Plantings Report (NASS), Quarterly Hogs And Pigs Report (NASS); April 2 – Crop Progress Report (NASS).

These are USDA reports we know about in advance. The USDA Radio Newsline carries many stories every day that are not listed in this lineup.

USDA Radio Newsline, 202-720-6776, 5:00pm ET

Or go to www.usda.gov, click on Newsroom at top of the page, scroll down on right side of page until you see Radio and TV. Then click on Daily Radio News Service or Weekly Radio Feature Service.

For questions about USDA Radio's Features, fax name, station, and address to 202-690-2165.

[USDA Radio and TV Programming](#)

FROM OUR TELEVISION SERVICE

Risk Management Hearing Highlights Crop Insurance

The U.S. Senate Agriculture Committee focused on the importance of crop insurance to farmers and ranchers during a hearing on Capitol Hill

FTP Download instructions:

The host: <ftp://ocbmtcmmedia.download.akamai.com>

User name:

Password:

Filename for **TV Feature**: scuse feature

The new file is in QuickTime Movie (H.264), MPEG 4, MPEG2 and HDV

USDA on YouTube: [Crop Insurance Hearing](#)

Please email bob.ellison@usda.gov if you have problems or suggestions

Also, use this free ftp client if you have problems

<http://filezilla-project.org/download.php?type+client>

OFF MIKE

COLLEGIATE AGRICULTURE STUDENTS SELECTED FOR INTERNATIONAL EXPERIENCE – The twelve students are headed to Vietnam, Malaysia and Singapore May 19–June 1 to study international grain marketing and trade and global agriculture. During the program, they will visit an array of agricultural operations, including grain inspecting facilities, fruit/vegetable production farms, livestock operations, and open air grain, meat and animal markets. The tours are designed to help the students, all who plan to pursue careers in the industry of agriculture-understand current international trade and cultural issues and gain awareness of how international markets for agricultural products operate.

The selected students are: Daniel Alvey of North Carolina State University, McKenzie Baecker from University of Wisconsin-River Falls, Breanne Brammer of University of Missouri-Columbia, Nellie Hill of Kansas State University, Karl Kearns of Iowa State University, Margery Magill of University of California-Davis, Bethany Markway of Missouri State University, Mathias Peterson of University of Minnesota-Twin Cities, Bethany Olson of Iowa State University, Edward Silva of University of California-Davis, Shasta Sowers of Virginia Polytechnic Institute and State University and Sarah Warren of University of California-Davis.

The trip is sponsored by the International Collegiate Agricultural Leadership (I-CAL) Program. I-CAL was developed as a partnership with the U.S. Grains Council and The Grains Foundation. the global marketplace affects American agriculture.



FFA MEMBERS CONNECT WITH LOCAL FARMERS TO WIN OVER \$275K IN CHAPTER PRIZES –

The FFA Chapter Challenge prize comes from Monsanto where more than 850 FFA chapters in 12 states competed. In the end 201 FFA chapters were awarded. This included the Lawrence County High School FFA Chapter in Moulton, Alabama which took the grand prize. In total, they connected with 1,110 farmers in their area.

“The mission of FFA goes beyond farming but its heart will always be in creating new generations of leaders who understand agriculture and small communities,” said Linda Arnold, Monsanto customer outreach lead. “Monsanto is proud to partner with the National FFA Foundation to help local chapters create that bond with the people who grow our food and build our communities.”

“Relationships are central to growing a career in any field, let alone agriculture. We love how this program emphasizes that while also supporting FFA chapters who work the hardest,” said Rob Cooper, executive director of the National FFA Foundation. “We’re very grateful of Monsanto’s support of this program and truly believe it will be a great tool to grow tomorrow’s agriculture leaders.”

The winning FFA chapters are from Alabama, Arkansas, Georgia, Iowa, Illinois, Indiana, Louisiana, Minnesota, Missouri, Mississippi, Tennessee and Texas. The top chapter in each state received a \$2,500 FFA certificate, while chapters ranked second to tenth in each state received FFA certificates worth between \$1,000 and \$2,000. 80 chapters who didn’t score in their state’s top-10 also won \$1,000. Complete results, state-by-state, are available on the [FFA Chapter Challenge website](#).

As the grand prize winner, the Lawrence County High School FFA Chapter will join over 50,000 FFA members, advisors and guests at October’s 85th National FFA Convention in Indianapolis for concert-like general sessions featuring dynamic keynote speakers and lauded dignitaries, a massive career-focused trade show, hundreds of national competitions and award presentations, career success tours and more.

Compiled and Edited by **Susan Carter**

Radio Broadcaster/Reporter/Producer

202-720-7079 susan.carter@oc.usda.gov



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From: [USDA Office of Communications](#)
To: (b) (6) - FSIS
Subject: BROADCASTERS LETTER - Friday, March 30, 2012
Date: Friday, March 30, 2012 3:52:04 PM

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Letter No. 3659
Friday, March 30, 2012
Creative Media & Broadcast Center
202-720-7079

BROADCASTERS LETTER

#3659

Friday, March 30, 2012

(March 29)

USDA EXPLORES FEASIBILITY OF ALTERNATIVE ENERGY PRODUCTION AT AIRPORTS

A recent study conducted by researchers from the U.S. Department of Agriculture's (USDA) Animal and Plant Health Inspection Service (APHIS) highlights the potential for alternative energy production at airports. The study findings were published in an article titled "[Airports Offer Unrealized Potential for Alternative Energy Production](#)" in *Environmental Management* and indicates that airports may want to consider converting to alternative fuels where it is both economically and environmentally beneficial.

"Some available grasslands at airports have the potential to spur the type of innovation we need to build American-made, homegrown biofuels and biobased products that will help to break our dependence on foreign oil and move our nation toward a clean energy economy," said Agriculture Secretary Tom Vilsack. "Converting airport grasslands to biofuel, solar or wind production not only provides more environmentally-sound alternative energy sources for our country, but may also increase revenue for airports and reduce the local abundance of potentially hazardous wildlife to aircraft. Such efforts may be particularly beneficial for rural economic development, as many rural airport properties contain expansive grasslands that potentially could be converted to biofuel crops or other renewable energy sources."

Researchers at the USDA-APHIS National Wildlife Research Center (NWRC) note that many airport properties are already managed to reduce wildlife abundance and habitat quality as part of efforts to avoid wildlife collisions with aircraft. Once biofuel crops are identified for airport use that have low wildlife-strike risks compared to existing airport landcovers, converting grasslands to these land uses could produce renewable energy and also provide airports with an additional source of revenue.

While federally obligated airports have restrictions on how land may be used, the Federal Aviation Administration (FAA) is committed to working with airports interested in pursuing the potential for changes in land use to support alternative energy production.

For additional information concerning wildlife and aviation research, please visit www.aphis.usda.gov/wildlife_damage/nwrc/research/aviation or contact the NWRC Ohio field station at (419) 625-0242.

Contact: USDA Office of Communications (202) 720-4623 Gail Keirn (970) 266-6007
For More Story Info: [USDA Newsroom](#)

FEW SURPRISES IN GRAIN STOCKS REPORT

USDA's grain stocks report has few surprises in it this time. Gary Crawford talks to USDA Chief Economist Joe Glauber.

For Radio Story: [Few Surprises In Grain Stocks Report](#)

TRIBAL COMPANY HAS A CONNECTION TO THE FINAL FOUR FLOOR

A Wisconsin based tribal enterprise takes pride that their raw lumber product is the exclusive floor for this year's NCAA Men's Basketball Finals. The floor used at this year's NCAA Men's Basketball Tournament finals in New Orleans made quite a journey to participate in the event.

For Radio Story: [Tribal Company Part of Final Four Floor](#)
[The Road Of The Final Four Floor](#)

(March 28)

OFFICIALS SAY SO CALLED 'PINK SLIME' IS BEING UNFAIRLY MALIGNED

The governor of Iowa and other top officials are launching a counterattack against what they say is an unfair smear campaign against lean finely textured beef, otherwise known as pink slime.

For Radio Story: [Officials Say So Called Pink Slime Is Being Unfairly Maligned](#)

NEW USE FOR MUSTARD SEED MEAL

Agricultural, Food and Nutritional Science researchers have found another use for mustard seed meal. Researcher Christina Engels explains the byproduct created from extracting a new compound from mustard seeds. Engels tells how she came about discovering a useful byproduct of mustard seed meal and the next steps.

For Radio Story: [New Use for Mustard Seed Meal](#)

[ACTUALITY: A New Compound Extracted From Mustard Seed Meal](#)

[ACTUALITY: The Next Steps for A New Natural Food Preservative](#)

(March 27)

HEALTH CARE REFORM IS IMPROVING RURAL RESIDENTS' HEALTH CARE

As the Affordable Care Act takes center stage in Washington this week, Agriculture Secretary Tom Vilsack says the Act is helping improve the health care situations of rural residents.

For Radio Story: [Health Care Reform Is Improving Rural Residents' Health Care](#)

MARKETS AWAITING RESULTS OF USDA FARMER PLANTING SURVEY

Everybody is getting into the game of trying to forecast what this Friday's USDA Prospective Plantings report will

show.

For Radio Story: [Markets Awaiting Results of USDA Farmer Planting Survey](#)

EXTENSION ROLE IN FOOD AND NUTRITION EDUCATION

The Extended Food and Nutrition Education Program is an Extension tool used to help improve nutrition education for limited resource and minority participants. Linda Kirk Fox of the University of Georgia explains the focus of Extension's Extended Food and Nutrition Education Program and its benefits.

For Radio Story: [Extension Role In Food And Nutrition Education](#)
[ACTUALITY: On EFNEP Program and Its Target Participant](#)

(March 26)

THE U.S. TO APPEAL WTO 'COOL' RULING

The US plans to challenge a November World Trade Organization ruling on our nation's Country of Origin Labeling policy for meat.

For Radio Story: [U.S. TO APPEAL WTO 'COOL' RULING](#)

SUSTAINABLE AGRICULTURE WORLD WIDE

In an effort to feed everybody, agricultural scientists and experts are researching whether sustainable agriculture intensification can feed the world. Jerry Glover with USAID explains there's no silver bullet to achieving sustainable agriculture intensification. Glover with USAID says sustainable agriculture intensification needs to be functional

For Radio Story: [Sustainable Agriculture World Wide](#)
[ACTUALITY: Achieving Sustainable Agriculture Is Not A Single Shot](#)
[ACTUALITY: Successful Sustainable Agriculture Has To Be Reachable](#)

USDA WARNS OF ADDITIONAL FRAUDULENT LETTERS AND CALLS

The USDA identified receipt of additional fraudulent letters and phone calls to various state offices. The phone call was received by an individual in Indiana, and letters are being sent by FAX to individuals and businesses in a growing number of states. The letters and call purportedly come from a USDA procurement officer and seek personal information. These letters are false and in no case should a recipient respond with personal and financial information.

The fraudulent letters bear USDA's logo and seal and are signed by an individual identified as "Frank Rutenberg" using a title of "Senior Procurement Officer". Recipients should **not** respond and should **not** supply the requested information. USDA is investigating this matter through the Office of the Inspector General. USDA first learned that the letters were being circulated on March 16, 2012.

If you suspect you have received such a letter or have been called by someone representing themselves as being from USDA seeking personal information, please contact USDA at: procurement.policy@dm.usda.gov or call 202-720-9448.

Contact: USDA Office of Communications (202) 720-4623
For More Story Info: [USDA Newsroom](#)

For more agriculture news visit USDA.GOV and click Newsroom on the toolbar

USDA Blog Header Image



The Latest USDA Blog Posts

Tapping Renewable Energy Potential at Airports (**APHIS**)
NCAA Final Four Basketball Court Comes from American Indian Reservation (**FS**)
Bill Northey will highlight USDA's trade mission to China (**FFAS**)
Virginia Producer Helps Lead the Way in Preserving the Chesapeake Bay (**NRCS**)

FROM OUR RADIO SERVICE

(Feature Line-Up Subject To Change Prior to Update On April 3)

AGRICULTURE USA CD # 14.12 – If you work with the public very much, you know you often get some rather far out and hilarious questions and you meet some very entertaining people. That's certainly true of the agricultural extension agents and experts across the country who give advice to people every day. On this edition of AGRICULTURE USA Gary Crawford presents just a few of their stories. The names have been kept the same to protect the guilty.

CONSUMER TIME CD # 14.12 – Officials Say So Called "Pink Slime" Has Been Unfairly Maligned, The Road Of The Final Four Floor, Celebrate Food Safety With Spring Holiday Meals, New Mobile Veterans Centers Deployed, The Wild, The Weird, And The Wonderful Part One.

AG UPDATE CD # 14.12 – The News From USDA's Prospective Plantings Report, USDA Covers Many Areas Of Service, Western Water Outlook Can Be Sliced In Thirds, Using A Hybrid Mulching Technique, What Is Driving The Brazilian Economy?

UPCOMING ON THE USDA RADIO NEWSLINE – April 3 – Crop Weather Report (WAOB); April 9 – Crop Progress Report (NASS); April 10 - Crop Production Report (NASS) and World Agricultural Supply And Demand Estimates (ERS – WAOB).

These are USDA reports we know about in advance. The USDA Radio Newsline carries many stories every day that are not listed in this lineup.

USDA Radio Newsline, 202-720-6776, 5:00pm ET

Or go to www.usda.gov, click on Newsroom at top of the page, scroll down on right side of page until you see Radio and TV. Then click on Daily Radio News Service or Weekly Radio Feature Service.

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[USDA Radio and TV Programming](#)

FROM OUR TELEVISION SERVICE

USDA Helps American Indian Tribe Restore Land

FTP Download instructions:

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Filename for **TV Feature**: pueblo tribe

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YouTube: [pueblo tribe](#)
Video Podcast: [pueblo tribe podcast](#)

- - - - -

Cherry Tree Research at National Arboretum

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User name:
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Filename for **TV Feature**: cherry tree feature

The new file is in QuickTime Movie (H.264), MPEG 4, MPEG2 and HDV

YouTube: [cherry tree research](#)
Video Podcast: [cherry tree podcast](#)

Please email bob.ellison@usda.gov if you have problems or suggestions
Also, use this free ftp client if you have problems
<http://filezilla-project.org/download.php?type+client>

OFF MIKE



SOUTHERN WISCONSIN ON TAP FOR RECORD EARLIEST FIRST CROP – Pam Jahnke (WTDY - Madison, Wisconsin – Farm Report Radio [Wisconsin Farm Report](#)) says, “The University of Wisconsin Extension alfalfa specialist, Dr. Dan Undersander, told me that if we continue with the mild conditions we’ve experienced - Wisconsin farmers may harvest their earliest first crop on record.” **Jahnke** says this could be ready to go by Easter weekend. “On the other hand, Wisconsin’s maple syrup season was almost nonexistent because of the warm weather.” **Jim Adamski** (Wisconsin Maple Syrup Producer President) informs that early harvest reports are about a third of the normal production. “Apple and cherry producers, strawberry growers, vineyards - are also anxious about how advanced the vegetation is for this time of year - and ultimately the fear of frost and freezing conditions that could return.” Meteorologists in Wisconsin say if we don’t see a frost or even snow yet in April - it would break historic records.”



FARM BROADCASTER PAM JAHNKE TALKS NUMBERS – “I just delivered a lecture on the UW-Madison campus discussing all the surveys done in production agriculture today - and how the information is used. Obviously, one of the major components I pointed to was the Wisconsin Agricultural Statistical Service and NASS - and the upcoming 2013 Census of Agriculture.” **Pam Jahnke** (WTDY - Madison, Wisconsin – Farm Report Radio [Wisconsin Farm Report](#)) says the students seemed a little shocked at how much value there was in every commodity area - and how diverse the audience was looking for that information.



4-H MEMBERS EXPLORE ISSUES AFFECTING YOUTH – There were 200 4-H members from across the country that came to the nation’s capital to make their voice heard as part of the 2012 National 4-H Conference, sponsored

by the USDA's National Institute of Food and Agriculture (NIFA).

"These 4-H members are extraordinary role models and mentors in their communities," said **Dr. Jill Biden, Second Lady of the United States** said. "Just as our military men and women serve our country on the battlefield, these young people lead in our communities. Over the next few decades, one of the tasks that will define their generation will be their support for our returning veterans and our military families."

Agriculture Secretary Tom Vilsack said, "For almost 100 years, USDA and 4-H have partnered to produce some of our nation's best and brightest, including farmers and ranchers who have supported the American economy and put food on our tables," Vilsack said. "You all are tomorrow's leaders. We need you to think big, innovate and help tackle the important challenges standing between us, a stronger middle class and a stronger nation."

Participants engaged in personal development experiences that increase their knowledge, resources and skills on issues that matter most to them. As in previous years, delegates will participate in roundtable discussions with partnering federal agencies about topics specific to issues affecting youth and communities nationwide and the role 4-H can play in addressing those issues. Issue topics for this year's conference include: alcohol and drug use prevention, youth suicide prevention, healthy eating and living, equal education for under-represented groups, integration of veteran and military families into local communities, and using science and technology to improve local communities.

The 4-H students also of a new partnership with the Department of Homeland Security focused on cyber security. The Stop.Think.Connect Campaign provided tools and resources to help raise awareness among the teens and young adults regarding emerging online threats and the importance of cybersecurity. This partnership builds on the campaign's efforts to highlight resources available to schools and communities, as well as to promote cyber awareness and educate America's youth about safe online practices.

***Broadcasters if you have any humanitarian or community service events
you'd like to share please forward to susan.carter@oc.usda.gov.
We love to hear about what you're doing and
share it with others in the farm broadcaster family.***

From all of us to all of you ... thank you for what you do

Compiled and Edited by **Susan Carter**

Radio Broadcaster/Reporter/Producer

202-720-7079 susan.carter@oc.usda.gov



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From: (b) (6) - FSIS
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: Burt's Meat and Poultry, Est. 21780M, FSA Verification process for the Week of 03-25-12
Date: Friday, March 30, 2012 10:56:17 AM
Attachments: [Burt's Meat Poultry verification plan for week of 3-25-2012 Est 21780.docx](#)
[Weekly meeting MOI, Burts Meat & Poultry for the week of 3-25-2012 Est. 21780.pdf](#)

(b) (6), IIC

From: [Footprints Footprints](#)
To: (b) (6) - [FSIS](#)
Subject: Call Log Escalation
Date: Friday, March 16, 2012 8:37:01 AM
Importance: High

Action Required:

Ticket **1632** assigned to **Media Staff** has been in **Open** Status for 24 hours. Please acknowledge the ticket by taking ownership and moving the ticket to a Pending status or return the call and close the ticket.

Call Information

Ticket Number: 1632
Subject of Call: Miscellaneous
Secondary Subject:
Call Date: 03/15/2012 8:00 AM
Contact Name: Jenny Glick
Caller Type: Media
Contact Phone Number:
Cell Phone Number: 410-370-6519
Alt. Phone Number:
Contact Email Address:
Employer/Organization: CBS Radio
Call Info: Entered on 2012-03-15 at 08:18:11 by Peggy Riek :

Reporter called for Carol or (b) (6). Re: announcement today about "pink slime."
Questions: What is it? How do you know if your meat has "pink slime."

She would like a call asap today on her cell phone.

Notes: Entered on 03/15/2012 at 08:18:10 EDT (GMT-0400) by Peggy Riek:
[no Notes entered]

[Click here to view Issue in Browser](#)

From: [Cardwell, Rene - FSIS](#)
To: [\(b\) \(6\) - FSIS](#)
Subject: Clearance - Ronk
Date: Thursday, March 29, 2012 9:46:10 AM
Attachments: [Ronk - Ammoniated beef11111.doc](#)

Hey (b) (6)

I'd like to use the original pink slime language (see attached). I'm updating and moving forward. Thanks.

Thank you.

René Cardwell, Deputy Director
ECIMS-OPACE/FSIS

Room 1163-South Building
Department of Agriculture, Washington, D.C. 20250
Office: (202) 720-9945 Cell: (202) 503-7113 Fax: (202) 205-0158

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods

COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: Closure letter for PS 2434 0294 (ICAD 12 0040) Pink Slime
Date: Friday, March 30, 2012 10:54:34 AM
Attachments: [Closure to OIG to NR \(3\).doc](#)

(b) (6)

Please see attached closure letter and advise of necessary changes, thanks!

(b) (6)

Management Analyst

USDA/FSIS/OPEER/ICAD

500 Poydras Street, Suite 1109

New Orleans, LA 70130

Office: (b) (6)

Fax: (504) 589-2916

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: Closure letter for PS 2434 0294 (ICAD 12 0040) Beef Products
Date: Friday, March 30, 2012 12:39:11 PM
Attachments: [Closure to OIG to NR \(3\).doc](#)
[Closure to OIG.doc](#)
[Engeljohn response Beef Products.docx](#)

(b) (6)

Please see the attached letter (plus copy with signature line) and attachment to be used as closure for the above case. Any questions, please let me know, thanks!

(b) (6)

Management Analyst

USDA/FSIS/OPEER/ICAD

500 Poydras Street, Suite 1109

New Orleans, LA 70130

Office: (b) (6)

Fax: (504) 589-2916

From: [Masood, Khalid - FSIS](#)
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS; [Sprouls, Dawn - FSIS](#); [Turner, Rosemary - FSIS](#); [Masood, Khalid - FSIS](#)
Subject: Combined list of questions for April 10 LM meeting
Date: Friday, March 30, 2012 10:59:48 PM
Attachments: [LM Questions for 04102012.docx](#)

Hi (b) (6)

I am attaching the list of questions from everyone (b) (6) (b) (6) (b) (6) (b) (6) (b) (6) and (b) (6).
Thank you for your help.
Enjoy your weekend!

K. Masood DVM
DDM, Des Moines, IA
515-727-8960 (Office)
515-727-8991 (Fax)

From: [Jane Weaver \(MSNBC-JV\)](#)
To: [Gaffney, Neil - FSIS](#)
Subject: Comment for msnbc.com story
Date: Friday, March 09, 2012 3:30:52 PM

Hi, Neil, We are looking into reports that 70 percent of the ground beef sold in U.S. supermarkets contains what is known as "lean finely textured beef" or pink slime. Many of our readers – and a lot of people online as well – seem to be in a panic about the safety of these meat products. Can you give me a comment about the safety of this meat and whether the agency would ever consider changing the authorization of the use of lean finely textured beef. Any help is much appreciated. We're working on an update of the story this afternoon.

Best,
Jane

Jane Weaver | deputy health editor | 212-413-6708

 **msnbc** digital network |  **TODAY.com**

From: (b) (6) - FSIS
To: (b) (6) - FSIS; (b) (6) - FSIS
Cc: West, Walinda - FSIS; (b) (6) - FSIS
Subject: Constituent call -- FW: Miscellaneous ISSUE=1628 PROJ=63
Date: Friday, March 09, 2012 9:29:58 AM

(b) (6)

Just wanted you all know that we received this Constituent call, and the constituent is reaching out to Senator Kristen Gillibrand

(b) (6)

From: FootPrints CPAO Call Tracker - FSIS [mailto:FootPrints@fsis.usda.gov]
Sent: Friday, March 09, 2012 9:06 AM
To: (b) (6) - FSIS
Subject: Miscellaneous ISSUE=1628 PROJ=63

When replying, type your text above this line.

A call has been entered into the CPAO Call Tracker and has been assigned to [Primary Constituent Group](#).

Call Information

Ticket Number: 1628
Subject of Call: Miscellaneous
Secondary Subject:
Call Date: 03/08/2012 7:00 PM
Contact Name: (b) (6)
Caller Type: Primary Constituent
Contact Phone Number: 253-671-2337
Cell Phone Number:
Alt. Phone Number:
Contact Email Address: (b) (6)@q.com
Employer/Organization: consumer
Call Info: Entered on 2012-03-09 at 09:06:26 by (b) (6) :

Message was retrieved from voicemail.

Constituent is very concerned about the "pink slime" issues that was reported by ABC news on Wednesday and Thursday this week. He would like USDA to reverse any permission to use "pink slime" in any product. (b) (6) mentioned he is currently reaching out to Senator Kristen Gillibrand as well.

Notes: Entered on 03/09/2012 at 09:06:25 EST (GMT-0500) by (b) (6) :
[no Notes entered]

More information about the call may be available in the ticket. ♦ Please open the ticket to see more information.

Please return this call back as soon as possible. ♦ Update ticket **1628** with the information that was provided, the date the call was returned, and then close the ticket.

[Click here to view Call Log in Browser](#)

From: [Riek, Peggy - FSIS](#)
To: [Fillpot, Dirk - FSIS](#)
Subject: Constituent call from last Friday re: Taco Bell
Date: Monday, February 13, 2012 10:09:58 AM

Dirk,

Here is what I received from Linda via you. Would you please let me know if the statement you sent to Linda on Feb. 1 is still the most current response we can give (if this new call applies)?

This concerns the call which began my emails PLUS a new one on Friday (we talked about this morning – regarding a constituent “inquiring about a press release about Taco Bell and the safety of certain food ingredients. Concerned about the health and well being of his kids as well as others and would like to know whether the food is safe to eat.”

Peggy

From: West, Walinda - FSIS
Sent: Wednesday, February 01, 2012 6:03 PM
To: Riek, Peggy - FSIS
Subject: FW: All the info I have on how to answer pink slime questions

FYI

From: West, Walinda - FSIS
Sent: Wednesday, February 01, 2012 2:44 PM
To: (b) (6) - FSIS
Cc: Cardwell, Rene - FSIS; 'Leach, Alicemary'; Fillpot, Dirk - FSIS; DiNapoli, Greg - FSIS; Mabry, Brian - FSIS
Subject: FW: All the info I have on how to answer pink slime questions

Hi there.

We have begun fielding consumer calls about the issue of pink slime. Dirk gave me this terrific information below because of the media interest in the subject. As we know, once stories on the subject appear, calls and letters are sure to follow. Before you get into the response information below, here is what you should know or likely already know about the issue in general.

Pink slime is another term for ammoniated boneless beef trimmings or similar products, which some are arguing is not fit for human consumption. You may remember the issue ala Beef Products Inc. BPI allegedly increased the pH of beef trimmings by adding ammonium hydroxide to remove pathogens such as *E. coli* and *Salmonella*. Cargill uses it as an antimicrobial agent to lower pH. Most recently, McDonald's announced that it was no

longer using it in its products.

From: Fillpot, Dirk - FSIS
Sent: Wednesday, February 01, 2012 12:05 PM
To: West, Walinda - FSIS
Subject: All the info I have on how to answer pink slime questions

More than you wanted to know, or likely will need. Less is probably better in this case!

USDA would not allow products into commerce or especially into schools if we believed it was unsafe. All USDA beef purchases for the National School Lunch Program and other federal food and nutrition assistance programs must meet very high food safety standards, including stringent testing. Beef supplied by Beef Products, Incorporated for the school lunch program is not exempt from USDA's strict testing requirements."

(The questions below originally were submitted by a reporter, so constituents might not need this type of info)

Question:

Does USDA continue to believe this product is safe? Why does USDA permit its use in beef purchased for school foods?

Answer:

The U.S. Food and Drug Administration as well as the Food Safety and Inspection Service (FSIS) considers ammonium hydroxide as "generally recognized as safe." FSIS reviewed the suitability of Beef Products, Inc.'s (BPI) use of ammonium hydroxide in order to assess its effectiveness in performing the intended technical purpose of use, at the lowest level necessary, and to ensure that the product is not adulterated or misleading to consumers. BPI provided data to both FDA and FSIS to satisfy these concerns regarding its use of ammonium hydroxide.

All USDA Agricultural Marketing Service (AMS) beef purchases for the NSLP and other Federal food and nutrition assistance programs meet very high food safety standards, which include stringent pathogen testing. Beef supplied by BPI for the NSLP is not exempt from AMS' strict pathogen testing requirements. Additionally, USDA has a zero tolerance for *Salmonella* and *E. coli* O157:H7 in all AMS beef purchases for the NSLP which includes

testing both the raw materials and the finished product. Beef that tests positive for these organisms is rejected and is diverted from the Federal purchase program.

In order to ensure that the food provided to schools through the NSLP is safe and healthy, AMS requires the raw material supplier plants develop technical proposals, or written quality management procedures, that address their food safety strategy, including microbiological sampling procedures that address AMS purchase requirements. These technical proposals must be reviewed and approved by AMS before product is ever tested and supplied. In addition, these plants are audited quarterly by AMS for compliance with their documented quality management program. In order to provide a higher level of confidence in the system, AMS requires all finished products to be tested, using samples pulled under direct AMS supervision. Importantly, FSIS Inspectors are on duty during the plants approved hours of operation.

Question:

Is USDA doing anything to respond to concerns about the product by schools, the food service industry, the public? If so, what?

Answer:

USDA's food safety focus is on prevention. In fact, USDA's Food Safety and Inspection Service (FSIS) announced this year that it is establishing a zero tolerance policy for six additional strains of Shiga toxin-producing *E. coli* (STEC). In addition to *E. coli* O157:H7, which already is prohibited, raw ground beef, its components, and tenderized steaks found to contain the other strains we are declaring adulterants will also be prohibited from sale to consumers. USDA will launch a testing program to detect these dangerous pathogens and prevent them from reaching consumers in March 2012. Additionally, FSIS has announced its intentions to establish a new "test and hold" policy to require facilities to hold product until microbiological testing can determine it is safe to release into commerce. This policy will significantly reduce consumer exposure to unsafe meat products by prohibiting products from being distributed until FSIS test results for dangerous contaminants are known. Having this policy in place would have prevented 44 Class I recalls – one of which involved two illnesses – between 2007 and 2009. Ammonium hydroxide is effective in reducing the presence of harmful bacteria in raw beef, especially *E. coli* O157:H7, when used appropriately.

Question:

How much of the ground beef purchased by USDA-AMS contains the BPI product?

Answer:

This year, 111,556,000 pounds of ground beef have been contracted for the National School Lunch Program. Of that amount, BPI's product comprises approximately 7 million pounds – or approximately 6.5 percent. At no time will any ground beef finished product consist of more than 15 percent of Lean Fine Textured Beef.

Question:

I understand that USDA-FSIS is developing fact sheets on ammonium hydroxide and other interventions. What is the intended audience of these fact sheets? Why is this being done? For what interventions are they being prepared and how were those selected?

Answer:

FSIS is undertaking an initiative to develop plain language fact sheets about all the new technology applications that FSIS has reviewed and approved. These fact sheets are intended to provide general information about the new technology, including: How it is used in food processing, the approval process, how it works to kill pathogens. FSIS expects to complete the fact sheet when the new technology is approved and post the information to the FSIS webpage. For new technologies already approved, FSIS is in the process of prioritizing development of the fact sheets and expects to have the project completed later this fiscal year. FSIS will post the fact sheets as they are completed, not all at the same time.

Dirk Fillpot

Media Supervisor

Congressional and Public Affairs

Office of Public Affairs and Consumer Education

USDA Food Safety and Inspection Service

Washington, D.C. 20250

Phone: (202) 690-3112

Cell: (202) 695-9950

dirk.fillpot@fsis.usda.gov

From: [Riek, Peggy - FSIS](#)
To: [Fillpot, Dirk - FSIS](#)
Cc: [West, Walinda - FSIS](#)
Subject: Constituent call re: Pink Slime - FW: Miscellaneous ISSUE=1614 PROJ=63
Date: Wednesday, February 01, 2012 9:52:10 AM

Hi Dirk,

Per our conversation and for your FYI - below is the entry that came in. I returned a call this morning to this constituent, then talked with Neil who suggested you might have some information for us. TBD as you mentioned.

I received these two questions while talking to Mr. (b) (6). He may have more questions later today.

Who authorized the use of pink slime? And under what guidelines?

Thanks.
Peggy

From: FootPrints CPAO Call Tracker - FSIS [mailto:FootPrints@fsis.usda.gov]
Sent: Tuesday, January 31, 2012 5:00 PM
To: Riek, Peggy - FSIS
Subject: Miscellaneous ISSUE=1614 PROJ=63

When replying, type your text above this line.

A call has been entered into the CPAO Call Tracker and has been assigned to [Primary Constituent Group](#).

Call Information

Ticket Number: [1614](#)
Subject of Call: [Miscellaneous](#)
Secondary Subject:
Call Date: [01/31/2012 4:45 PM](#)
Contact Name: (b) (6)
Caller Type: [Primary Constituent](#)
Contact Phone Number: [205-290-0717](#)
Cell Phone Number:
Alt. Phone Number:
Contact Email Address: (b) (6)@gmail.com
Employer/Organization: [Private Citizen](#)
Call Info: [Entered on 2012-01-31 at 17:00:05 by Michele Simms :](#)

[RE: Pink Slime \(ground beef by product\)](#)
[Why does USDA allow this substance in the food chain?](#)

[Please call tomorrow a.m.](#)

Notes: *Entered on 01/31/2012 at 17:00:04 EST (GMT-0500) by (b) (6)* :
[no Notes entered]

More information about the call may be available in the ticket. ♦ Please open the ticket to see more information.

Please return this call back as soon as possible. ♦ Update ticket **1614** with the information that was provided, the date the call was returned, and then close the ticket.

[Click here to view Call Log in Browser](#)

From: [Riek, Peggy - FSIS](#)
To: [Edelstein, Rachel - FSIS](#)
Subject: Constituent call
Date: Friday, February 03, 2012 9:20:41 AM

Rachel,

It was suggested here that I contact OPPD.

Are there any guidelines for pink slime (ammoniated boneless beef trimmings or similar products) on the web?

We have a constituent calling asking: "Who authorized the use of pink slime and under what guidelines?"

Is there any information we can give out at this time?

Thanks.

Peggy

Peggy Riek, Public Affairs Specialist

Office of Public Affairs and Consumer Education

USDA, Food Safety and Inspection Service

1400 Independence Ave., SW, Rm. 1175-South Building

Washington, DC 20250

Phone: 202-720-7608; Fax: 202-690-0460

Margaret.Riek@fsis.usda.gov

<http://www.youtube.com/USDAFoodSafety>

<http://twitter.com/usdafoodsafety>

<http://www.fsis.usda.gov>

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: Consumer pressure on LFTB
Date: Wednesday, March 21, 2012 4:54:55 PM

<http://www.meatingplace.com/MembersOnly/webNews/details.aspx?item=31589>

If you don't have access I copied the text below...

The LFTB story's newest developments

By [Lisa M. Keefe](#) on 3/21/2012

The LFTB snowball just keeps rolling on.

The past day or so has brought several new developments in the ongoing controversy over lean finely textured beef (that critics call "pink slime").

Retail

While several retailers, including Costco, have made statements that they do not carry ground beef that includes LFTB, earlier today Safeway Inc. became the first major supermarket chain to say that it will no longer carry ground beef with LFTB.

According to a report on abcnews.com, "considerable consumer concern" led the company to this decision, even as the chain said its beef with the controversial LFTB in it is safe.

"Safeway is committed to providing our customers with the highest-quality products," the company reportedly said in a statement. "While the USDA and food industry experts agree that lean finely textured beef is safe and wholesome, recent news stories have caused considerable consumer concern about this product. Safeway will no longer purchase ground beef containing lean finely textured beef."

Safeway has 1,400 stores coast to coast, second only to Kroger.

In response, Beef Products Inc. released this statement:

"We understand consumer concern, but together food makers and food sellers need to provide information to consumers so they can make informed decisions. When science, food safety and food quality do not rule the day, everyone — whether you sell food or eat food — loses. Lean Beef Trimmings is 100% beef — trimmed right off a steak or roast. And whether it's steaks, roasts or ground beef, it is all made in facilities that use smart safety interventions to deliver it in the safest form possible to the consumer. From a ground beef perspective, the only difference here is whether it is finely ground or coarsely ground."

Safeway executives did not respond to requests for additional information.

Meanwhile ...

Chef Jamie Oliver, who caused an uproar a year ago by dousing red meat with household ammonia to illustrate the antimicrobial processes used by Beef Products Inc., has launched a website, stoppinkslime.org.

In it, he encourages visitors to petition and tweet to the USDA demands that the agency disallow the use of LFTB in any products manufactured in the United States.

More education

Finally, American Meat Institute spokeswoman Janet Riley is front-and-center in a new video issued by that organization as part of its MeatNewsNetwork on YouTube. In it she describes the process by which LFTB is made, and seeks to set the record straight on the product and its use in ground beef. Watch the [video](#) here.

(b) (6), Ph.D.

Staff Officer, Microbiologist

USDA/FSIS/OPHS/MD/MIB

Stop 3777, PP 3, #9-225B

1400 Independence Avenue, SW

Washington, DC 20250-3700

Office: (b) (6)

Fax: 202 690 6364

Email: (b) (6)@fsis.usda.gov

From: (b) (6) - FSIS
To: [Engeljohn, Daniel - FSIS](#)
Cc: [Edelstein, Rachel - FSIS](#); (b) (6) - FSIS
Subject: Contents from ECM Folder No. 7196205 - Pink Slime
Date: Wednesday, March 28, 2012 4:39:21 PM
Attachments: [ECM No. 7196205, Incoming txt.txt](#)
[ECM No. 7196205, Response Letter.docx](#)
[ECM No. 7196205, Email from JCanavan.txt](#)
Importance: High

You can give me your concurrence, via email, and I will add it to the folder and close-out the workflow on behalf of OPPD.

(b) (6)
Management Assistant
USDA, FSIS, OPPD
Risk, Innovations, and Management Division (RIMD)
Patriots Plaza 3
1400 Independence Avenue SW
Mailstop 3782
Room (b) (6)
Washington, DC 20250-3700
(W) (b) (6)
(F) 202-245-4793
Email: (b) (6)@fsis.usda.gov

From: (b) (6) - FSIS
To: [West, Walinda - FSIS](#); [DiNapoli, Greg - FSIS](#)
Cc: [Blake, Carol - FSIS](#); (b) (6) - FSIS
Subject: Control # 7082379 (Food Safety - Hammer) CPAO-OPACE clearance
Date: Wednesday, February 01, 2012 4:03:37 PM
Attachments: [006B0653.pdf](#)
[Midwest Coalition.doc](#)
Importance: High

Linda: Please clear and review the attached document. Must be completed in the ECM folder.

Carol: I cc'd you on this email to give you the heads up. Once CPAO clear, I will send you our edits for review. This is assigned to CPAO and OPACE for clearance.

Note: Please expedite, task due tomorrow, 2/2/12.

Incoming:

Draft Response:

Thanks.

(b) (6),
Congressional and Public Affairs
Food Safety and Inspection Service
U.S. Department of Agriculture
Room 1175 - South Building

Phone: (b) (6)
Fax: (202) 720-5704

(b) (6) [@fsis.usda.gov](mailto:(b) (6)@fsis.usda.gov)

From: (b) (6) - FSIS
To: [Blake, Carol - FSIS](#)
Cc: (b) (6) - FSIS
Subject: Control #7182438 (Zazzaro - Pink Slime)
Date: Monday, March 12, 2012 11:48:05 AM
Attachments: [00001195.pdf](#)
[Nancy Zazzaro-Pink Slime\[1\].docx](#)
Importance: High

Carol: Please clear and review the attached document for OPACE clearance. Must be completed in the ECM folder.

Note: Please expedite, task due today, 3/12/12.

L.West clears for CPAO with no edits.

Incoming:

Draft Response:

Thanks.

(b) (6),
Congressional and Public Affairs
Food Safety and Inspection Service
U.S. Department of Agriculture
Room 1175 - South Building

Phone: (b) (6)
Fax: (202) 720-5704

(b) (6) [@fsis.usda.gov](#)

From: (b) (6) - FSIS
To: [West, Walinda - FSIS](#); [Mabry, Brian - FSIS](#)
Cc: (b) (6) - FSIS
Subject: Control #7182438 (b) (6) - Pink Slime)
Date: Monday, March 12, 2012 10:39:13 AM
Attachments: [00001195.pdf](#)
[Nancy Zazzaro-Pink Slime\[1\].docx](#)
Importance: High

Linda: Please clear and review the attached document. Must be completed in the ECM folder.

Note: Please expedite, task due today, 3/12/12.

Incoming:

Draft Response:

Thanks.

(b) (6),
Congressional and Public Affairs
Food Safety and Inspection Service
U.S. Department of Agriculture
Room 1175 - South Building

Phone: (b) (6)
Fax: (202) 720-5704

(b) (6) [@fsis.usda.gov](mailto:(b) (6)@fsis.usda.gov)

From: (b) (6) - [FSIS](#)
To: (b) (6) - [FSIS](#)
Bcc: (b) (6) - [FSIS](#)
Subject: Control number 7183817
Date: Tuesday, March 20, 2012 12:03:05 PM

These pink slime letters have been revised and should be in your in-box.

Thanks,

(b) (6)

Issues Analyst
USDA/Food Safety and Inspection Service
Office of Public Affairs and Consumer Education
Executive Correspondence & Issues Management Staff
1400 Independence Ave SW, Room 1166
Washington D.C. 20250

Phone (b) (6)

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: Control number 7196205 -- Al Sheldon e-mail
Date: Friday, March 30, 2012 11:59:25 AM
Attachments: [RE Message from Internet User - Pink Slime heat.txt](#)
[asheldon-pink slime and frozen\[1\]\[1\]\[2\].docx](#)

Not responsive to issue about previously frozen product.

Thank you

(b) (6)

Issues Analyst
USDA/Food Safety and Inspection Service
Office of Public Affairs and Consumer Education
Executive Correspondence & Issues Management Staff
1400 Independence Ave SW. Room 1166
Washington D.C. 20250

Phone (b) (6)

From: (b) (6) - FSIS
To: (b) (6) @aol.com; (b) (6) - FSIS
Cc: (b) (6) - FSIS
Subject: CORRECTIVE ACTIONS REPORT Poston's 3-14-12 Aug 11, 2008 .docx
Date: Wednesday, March 14, 2012 2:23:23 PM
Attachments: [CORRECTIVE ACTIONS REPORT Postons 3-14-12 Aug 11, 2008 .docx](#)

(b) (6) did you get your information on the pink slime?

(b) (6) please type in corrective actions and return to us by 3-26-12.

Dr. (b) (6)

This electronic message contains information generated by the USDA solely for the intended recipients. Any unauthorized interception of this message or the use or disclosure of the information it contains may violate the law and subject the violator to civil or criminal penalties. If you believe you have received this message in error, please notify the sender and delete the email immediately.

From: [Mabry, Brian - FSIS](#)
To: [FSIS - OPACE/CPA](#)
Cc: [FSIS - OPACE/Managers](#)
Subject: CPAO Weekly Report - February 3, 2012
Date: Friday, February 03, 2012 4:15:34 PM
Attachments: [CPAO Weekly Report February 3.docx](#)

Attached (and below) is the CPAO Weekly Report. In addition to these activities, CPAO staffed 2 recalls on Thursday and Friday so far this week, with another anticipated today. When completed, all recalls can be found here:

http://www.fsis.usda.gov/Fsis_Recalls/Open_Federal_Cases/index.asp

CONGRESSIONAL AND PUBLIC AFFAIRS

WEEKLY ACTIVITY REPORT

February 3, 2012

EXPECTED MEDIA

- FSIS issued a release Wednesday promoting food safety tips for Super Bowl parties.
- FSIS managed media inquiries regarding a beef product treated with ammonia gas (called “pink slime” by chef Jamie Oliver) to control pathogens, following an announcement by McDonald’s that the fast food chain was discontinuing use of the product.

CONGRESSIONAL ISSUES

- The congressional staff is preparing for the FY13 appropriations hearings, developing the briefing books and working with OBPA on the Secretary’s talking points and issue papers. The Secretary’s House hearing is tentatively scheduled for Feb. 15th and OFS’s on March 8.
- The report to Congress on humane handling scoring – mandated by FY12 Agriculture Appropriations – has been re-drafted and is undergoing clearance, which will be through the Agency via ECM.

STAKEHOLDER MEETINGS

- **February 8 (10 a.m.) – Dallas District Employees Town Hall Meeting**
- **February 27 -- Monthly Industry Meeting (tentative)**
 1. Office of the Under Secretary, 2 to 3 p.m.
 2. Office of the Administrator, 3:15 to 4:15 p.m.
- **February 29 -- Monthly Consumer Meeting (tentative)**

1. Office of the Under Secretary, 2 to 3 p.m.
2. Office of the Administrator, 3:15 to 4:15 p.m.

UPCOMING SPEECHES

- **February 7** – Almanza will speak at the Southwest Meat Association annual meeting in Arlington, Texas.
- **February 16** – Almanza will speak to the National Meat Association's U.S. Meat Export Federation's Exporter Committee in Tucson, Ariz.

WEB SERVICES

- Work on the Strategic Plan dashboard is nearly complete, awaiting additional information on names of employees that will need the ability to update the plan.
- Work toward a 'Federal Mobility Strategy' continues. OMB, after reviewing early drafts, has stated the working group is on target. Also, FSIS has been asked to join the USDA mobile community, as operated by OCIO.
- The Department of Homeland Security (DHS) is leading an initiative to develop a Mobile Security Reference Architecture. FSIS' input may influence future FISMA metrics, OMB policies, GSA procurements, and compliance assessments. WSS and FSIS OCIO are included for the discussion set for February 7.

PHIS Communications

- Hosted PHIS Industry Pilot webinar on Jan. 30
- Arranged for an industry representative to test entry to the system on Jan. 31
- Invitation Key Letter and User Guide were mailed out on Feb. 2
- Pilot will launch on Feb. 6. Will send out a reminder Monday morning

Brian K. Mabry
Acting Director, Congressional and Public Affairs
Food Safety and Inspection Service
U.S. Department of Agriculture
Room 1175-South Building

NOTE NEW DIRECT PHONE 202.720.9891
tel. 202.720.9113 | fax 202.690.0460
Brian.Mabry@fsis.usda.gov
www.fsis.usda.gov

From: (b) (6) - AMS
To: [Keeney, Robert - AMS](#); (b) (6) - AMS
Cc: (b) (6) - AMS; [Lavallee, Aaron - OC](#); (b) (6) - OC; [DeJong, Justin - OC](#); [Fillpot, Dirk - FSIS](#); [Blake, Carol - FSIS](#)
Subject: Daily show
Date: Thursday, March 29, 2012 7:58:28 AM

My friend says pink slime was entire first segment on Daily Show with JOHN STEWART last night

From: (b) (6)
To: (b) (6) - FSIS (b) (6) - FSIS
Subject: Defending Pink Slime
Date: Thursday, March 22, 2012 10:57:56 AM

A more unbiased article on Lean Finely Trimmed Beef.

<http://missoulanews.bigskypress.com/missoula/flash-in-the-pan/Content?oid=1542948>

From: [Lavalley, Aaron - OC](#)
To: [Hagen, Elisabeth - OSEC](#); [Ronholm, Brian - OSEC](#); [Ramos, Adela - OSEC](#); [\(b\) \(6\) - OSEC](#)
Cc: [Blake, Carol - FSIS](#); [Johnson, Ashlee - OSEC](#)
Subject: DeLauro
Date: Thursday, March 08, 2012 11:57:33 AM

Tweet from the Rep:

[foodsafetynews @foodsafetynews7m](#)

Re 'pink slime,' etc. DeLauro: "What we need to do is label products so school districts can make decisions abt purchases." [#schoolslunch](#)

From: (b) (6)@aol.com
To: (b) (6) - FSIS
Subject: DRAFT PROJECT PLAN - PLAIN LANGUAGE FACT SHEETS
Date: Friday, February 10, 2012 1:48:33 PM
Attachments: [02-10-12_DRAFTTRIMFACTSHEETPROJECTPLAN.doc](#)

From: (b) (6) - FSIS
To: [Mabry, Brian - FSIS](#); [DiNapoli, Greg - FSIS](#)
Subject: DRAFT: CPAO Weekly report ending week of February 3, 2012
Date: Friday, February 03, 2012 8:52:59 AM
Attachments: [CPAO Weekly Report February 3.docx](#)
Importance: High

(b) (6),
Congressional and Public Affairs
Food Safety and Inspection Service
U.S. Department of Agriculture
Room 1175 - South Building

Phone: (b) (6)
Fax: (202) 720-5704

(b) (6) [@fsis.usda.gov](mailto:(b) (6)@fsis.usda.gov)

From: RIMD
To: (b) (6) - FSIS
Subject: E coli 0157:H7 Sampling by OPEER at the retail level [Incident: 111026-000018]
Date: Wednesday, October 26, 2011 1:24:36 PM

Recently you requested personal assistance from our on-line support center. Below is a summary of your request and our response.

Thank you for allowing us to be of service to you.

To update this question by email, please reply to this message. Because your reply will be automatically processed, you MUST enter your reply in the space below. Text entered into any other part of this message will be discarded.

[==> Please enter your reply below this line <==]

[==> Please enter your reply above this line <==]

[To access your question from our support site, click here.](#)

Subject

E coli 0157:H7 Sampling by OPEER at the retail level

Discussion Thread

Response Via Email (b) (6)

10/26/2011 01:24 PM

Hello (b) (6)

Thank you for comments and concerns. The decisions regarding sampling allocations are made by upper management based on risk, resources, lab capacity and other factors. At this time, the Agency is in the process of reviewing the various sampling programs and the number of samples allocated to each to determine if changes are needed. I will forward your concerns to the appropriate group that is working on that project.

(b) (6), RIMD

Auto-Response

10/26/2011 09:30 AM

Your message has been received at the FSIS Risk & Innovations Management Division (RIMD) and is being assigned to a Staff Specialist for response.

If your issue is pertinent to a particular staff member, please indicate in the text that you would like your inquiry directed to that person.

Our goal is to provide an accurate response, as quickly as possible - in most instances; this will be within two working days. However, Retained Water Protocol submissions will be answered within 30 days and New Technologies notification and protocol submissions will be answered within 60 days.

If the response that you receive does not completely answer your technical concerns, you can telephone RIMD for additional discussion at (301) 504-0884 between the hours of 7:00 a.m. and 4:00 p.m. ET, Monday through Friday. Please refer to the incident number when calling for clarification.

The reference number for your question is 111026-000018.

You may update your incident at

http://askfsis.custhelp.com/app/account/questions/detail/i_id/108708/username/nicholas.papapietro@fsis.usda.gov

Thank you for contacting the FSIS, OPPD, Risk & Innovations Management Division (RIMD).

Customer By Web Form (b) (6)

10/26/2011 09:30 AM

My guess is, that due to budgetary concerns, the MT05 sampling of ground beef at the retail level has been dramatically reduced because of the many years of sampling, very few samples have resulted in E coli 0157:H7 positives. I believe that this is a mistake and I believe that we have been sampling the wrong raw beef source material.

From my experience and knowledge of E coli 0157:H7 trace backs in illness outbreaks and recalls, most of the cases have been linked directly to fine and-or course ground tube ground beef from large USDA facilities. That being said, OPEER Investigators should be randomly selecting 10/12/14 pound tubes of fine or course ground tubes of ground beef bearing the USDA Inspected and Passed legend and sending this intact sample to the lab. Then, the lab should be conducting an N-60 approach on this 10/12/14 pound tube of ground beef(60, 6 gram

samples taken randomly throughout the tube to composite a 375 gram sample that would then be analyzed for E Coli 0157:H7 (and then, in the not too distant future, the six non-0157 adulterant strains of E Coli)). I guaranty that this will find E Coli 0157:H7 in commerce.

Ground beef is ground beef. I have always been informed that we do not sample product bearing the marks of Federal Inspection for E coli 0157:H7 because it's already been sampled by the company along the production line. That may be true, but if it was fail-safe, we would not have had all of these illness outbreaks and deaths since the Jack-in-the-Box outbreak. If we are to truly approach this from a risk-based stand point, then we need to sample fine and course ground tubes of ground beef in commerce. The COA's that accompany loads are, in my opinion, not worth too much. Most of the time, there is a disclaimer on the BOL with the COA that states that the results are limited to the sample itself. To me, that means that the sample result does not represent the lot it was taken from.

Fine and course ground tubes of ground beef bearing the marks of federal inspection are produced from a huge amount of source materials: thousands of bovines from domestic and, sometimes, foreign countries and the ammonia-treated cost-reducing source material, aka "pink slime" which is nothing more than another source from thousands of bovines.

Long story short, this is what we need to be sampling in commerce because this is high-risk material, in my opinion. And the E coli 0157:H7 illness outbreak and recall history is there to prove it.

Thank you.

(b) (6), OPEER Investigator Rochester, NY

From: (b) (6) - FSIS
To: [Leach, Alicemary - FSIS](#)
Subject: ECIMS Weekly Activity Report March 26 2012.docx
Date: Friday, March 23, 2012 2:30:38 PM
Attachments: [ECIMS Weekly Activity Report March 26 2012.docx](#)

(b) (6) has reviewed. To you for review.

(b) (6)

(b) (6)

Issues Analyst
USDA/Food Safety and Inspection Service
Office of Public Affairs and Consumer Education
Executive Correspondence & Issues Management Staff
1400 Independence Ave SW. Room 1166
Washington D.C. 20250

Phone (b) (6)

From: [Jones, Quinton - FSIS](#)
To: (b) (6) - [FSIS](#)
Subject: Electronic Copy of AMI and USDA Documents on Pink Slime
Date: Wednesday, March 28, 2012 1:33:00 PM
Attachments: [USDA Fact Sheet on LFTB.pdf](#)
[LFTB AMI.pdf](#)

FYI

From: (b) (6) - FSIS
To: [FSIS - ODIFP/DAIG](#)
Subject: Emailing: Bottom Line - "Pink slime" is sticky problem for beef industry
Date: Thursday, March 29, 2012 4:35:22 PM
Attachments: [Bottom Line - "Pink slime" is sticky problem for beef industry.htm](#)

This comes with a word of caution about what you put in your email:

The term was coined by a scientist at the U.S. Department of Agriculture **in what he thought was an internal e-mail**. Consumer groups picked up on the phrase, which ultimately led to a public outcry over its use.

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: Emailing: BPI_press_release_12
Date: Tuesday, March 27, 2012 10:41:22 AM
Attachments: [BPI_press_release_12.pdf](#)

(b) (6) this causing any effects since one of your places uses a lot of this material I'm just curious . (b) (6)

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: Emailing: BPI_press_release_12
Date: Tuesday, March 27, 2012 10:43:33 AM
Attachments: [BPI_press_release_12.pdf](#)

(b) (6) they really shut down there BPI ??????????????????. (b) (6)

From: (b) (6)
To: --
Bcc: (b) (6) - FSIS
Subject: Emailing: Meat & Poultry Meat industry counters boneless lean beef critics
Date: Friday, March 09, 2012 9:43:00 AM
Attachments: [spacer.gifw=9&h=93&as=1](#)
[print.ashx](#)
[Print_TN.ashx](#)
[Aldells_TN.ashx](#)
[PartneringPaysOff_TN.ashx](#)
[SausageRenaissance_TN.ashx](#)
[MultivacReport_TN.ashx](#)
[JoeImage.aspx](#)
[0](#)
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If the public is raising hell about this pink slime they should see how the mechanically separated chicken and turkey are made !!! Then they would for sure know what pink slime is !!!!

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Meat industry counters boneless lean beef critics

MeatPoultry.com, March 8, 2012
by Meat&Poultry Staff

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WASHINGTON, and DAKOTA DUNES, SD -- Meat industry stakeholders are speaking out against negative reports surrounding the use of boneless lean beef trimmings (BLBT) in the food supply.

Beef Products Inc. has come under fire for a process it developed that uses the compound ammonium hydroxide to rid the trimmings of foodborne pathogens such as *E. coli*. [McDonald's, Burger King and Taco Bell](#) reportedly stopped using lean beef trimmings treated with ammonium hydroxide.

But the Food and Drug Administration designated ammonium hydroxide as "generally recognized as safe" for use in food by the Food and Drug Administration in 1974. In addition to use in beef trimmings, ammonium hydroxide has been used as a leavening agent in baked foods. In 2001, the US Department of Agriculture's Food Safety and Inspection Service approved the use of ammonium hydroxide as a food safety tool.

"At Beef Products, Inc., we produce lean beef from trim. Trim is the meat and fat that is trimmed away when beef is cut into steaks and roasts. This lean beef is used in hamburger, sausage, ground beef, and as a valuable ingredient in many other foods," the company said in a statement.

"We use a natural compound – called ammonium hydroxide, which is widely used in the processing of numerous foods, such as baked goods, cheeses, gelatins, chocolate, caramels, and puddings – to slightly increase the pH level in beef and improve its safety," the statement continued.

The American Meat Institute weighed in on the subject, saying recent media reports had created an accurate impression of boneless lean beef trimmings by calling it "pink slime".

"The fact is, BLBT is beef," said J. Patrick Boyle, president of AMI. "The beef trimmings that are used to make BLBT are absolutely edible.

"In fact, no process can somehow make an inedible meat edible; it's impossible," he added. "In reality, the BLBT production process simply removes fat and makes the remaining beef more lean and suited to a variety of beef products that satisfy consumers' desire for leaner foods."

Boyle went on to say that that boneless lean beef trimmings are a sustainable product because the process makes use of lean meat that would otherwise be thrown away.

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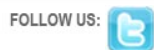


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Subject: Emailing: Pink Slime is a Myth
Date: Thursday, March 15, 2012 10:29:01 AM
Attachments: [Pink Slime is a Myth.htm](#)

Hi guys,

FYI - We have had some inquiry as to what is "Pink Slime" being added to Hamburger. (b) (6) found this website that states that BPI has added natural occurring Ammonium Hydroxide, which is intended to increase the Ph with Ammonium Hydroxide and thus destroying pathogenic bacteria. The Media have labeled it as "Pink Slime" being added to the School Lunch Program. McDonalds claims that they have stopped using the stuff.

As far as I know, none of our Montana Plants use the stuff. Take a look at the website attached.

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From: (b) (6) - FSIS
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Subject: Emailing: Pink Slime Is It Safe NBC 4i.htm
Date: Saturday, February 04, 2012 6:41:48 AM
Attachments: [Pink Slime Is It Safe NBC 4i.htm](#)

Ammonia Hydroxide! And yes it is safe. McDonalds / Burger King national brands that have used this antimicrobial.

From: (b) (6) - FSIS
To: [FSIS - OM/CRD/Headquarters](#)
Cc: (b) (6) - FSIS
Subject: Emailing: Report Supermarket Ground Beef Contains "Pink Slime"
Date: Thursday, March 08, 2012 8:13:42 AM
Attachments: [Report Supermarket Ground Beef Contains "Pink Slime" - Boston News Story - WCVB Boston.htm](#)

Just so you know, and in case it should come up in conversation with our customers, this "pink slime" story was on ABC News last night, (b) (5)

Essentially, a couple of former USDA scientists have blown the whistle on the Department for allowing the plants and others to add a cheap meat substitute to our hamburger. Just a few weeks ago, McDonalds discontinued the practice.

AMMONIA – ESSENTIAL FOR LIFE

Ammonia is a naturally occurring substance that is contained in all life forms, from plants to animals to humans. Life forms could not have evolved and cannot survive without it. Ammonia is used extensively in the production of a wide range of food and beverages. The following excerpts from government studies, academic journals and industry research outlines the vital role ammonia plays in our daily lives. In order to obtain access to the full government studies, academic journals and industry research referenced, please see page 13.

- The human body naturally produces ammonia every day.
- Ammonia naturally enters and leaves your body every day.
- Ammonia is essential for maintaining the acid-base balance in your body and so keeps you healthy.
- Ammonia is a critical element in the transition of Nitrogen from N_2 to N_1 . Nitrogen in the form of N_1 is an essential element for life.
- Ammonia has been used for many years as a processing aid in thousands of food and beverage products.
- Ammonia is present in foods. Ammonia in peanut butter (489 ppm), American cheese (813 ppm), and domestic blue cheese (1,376 ppm). The typical ammonia aroma of Brie and Camembert cheeses indicates higher levels of ammonia.
- Meat that has been pH enhanced with ammonium hydroxide is a natural addition to the wide range of consumer food products that include ammonia in their processing. Of all the foods that contain ammonium hydroxide, these meats have levels lower than other foods including the before mentioned American cheese, domestic blue cheese, peanut butter and gourmet brie and camembert cheeses.
- Meat that has been pH enhanced has been validated to produce significant reductions in microbial counts compared to non-enhanced meat.
- As with EVERY substance, the amount (*i.e.*, the dose) determines whether the substance has a beneficial or potentially harmful effect.¹

We invite you to learn more in the following pages about how ammonia is an essential part of our lives and how we cannot live without it.

¹An oral dose of Ammonia sufficient to be toxic would not be consumed, as the substance would be extremely distasteful long before a toxic level was achieved.

AMMONIA – ESSENTIAL FOR LIFE

1. A Key Component To Evolution

Scientists have long acknowledged that ammonia was an essential component in the evolution of all life forms, and that those forms could not presently survive without it. Earth's first microbes, which emerged about 3.5 billion years ago, had no ability to metabolize nitrogen, in the form of N₂ gas, writes David W. Wolfe in an article in *Natural History* magazine². However, a unique group of bacteria “invented a way to convert or fix N₂ gas into ammonia (NH₃, a usable form of nitrogen, in combination with hydrogen). Essentially all the nitrogen contained within the proteins and genes of plants, animals and humans has, at one time or another, been funneled through these nitrogen-fixing microbes, says Wolfe.

Ammonia's essential role in the evolution and survival of all life forms is regularly referenced in literature published by the U.S. federal government. “Ammonia is a naturally-occurring compound which is a key intermediate in the nitrogen cycle,” says the U.S. Department of Health and Human Services' Public Health Service Agency for Toxic Substances and Disease Registry (ATSDR), in a toxicological profile for ammonia.³ Under normal circumstances, ammonia is essential for many biological processes, it says. Ammonia is the most abundant basic gas in the environment.

Ammonia is very important to plant, animal and human life, says ATSDR.⁴ It is found in water, soil and air, and is a source of essential nitrogen for plants and animals. Nitrogen is a critical element for life, and is one of the six bulk elements (and the fourth most common) in the human body.⁵ Most of the ammonia in the environment comes from the natural breakdown of organic matter. Ammonia does not last long in the environment, it says. Because it is recycled naturally, nature has many ways of incorporating and transforming ammonia.

“Since ammonia naturally occurs in the environment, we are regularly exposed to low levels of ammonia in air, soil and water,” says ATSDR.⁶ Ammonia exists naturally in the air at levels between one part and five parts in a billion parts of air (ppb). It is commonly

² *Out Of Thin Air*, authored by David W. Wolfe, *Natural History*, September 2001.

³ *Toxicological Profile for Ammonia*, published by the U.S. Department of Health and Human Services, Public Health Service Agency for Toxic Substances and Disease Registry (ATSDR), 1991.

⁴ *Toxicological Profile for Ammonia*, published by the U.S. Department of Health and Human Services, Public Health Service Agency for Toxic Substances and Disease Registry (ATSDR), 1991.

⁵ <http://www.mii.org/periodic/N.htm>

⁶ *Toxicological Profile for Ammonia*, published by the U.S. Department of Health and Human Services, Public Health Service Agency for Toxic Substances and Disease Registry (ATSDR), 1991.

AMMONIA – ESSENTIAL FOR LIFE

1. A Key Component To Evolution (continued)

found in rain water. The ammonia level in rivers and bays are usually less than 6 parts of ammonia in a million parts of water (ppm). Soil typically contains about 1 to 5 ppm of ammonia. The levels of ammonia vary throughout the day, as well as from season to season. Generally, ammonia levels are highest in the summer and spring, when nature is most active, says ATSDR.

Ammonia's essential role in all life forms is reiterated by a Public Health Statement published by ATSDR in September 2004.⁷ Ammonia is made both by humans and by nature, it says. "Ammonia is essential for mammals and is necessary for making DNA, RNA and proteins. It also plays a part in maintaining acid-base balance in tissues of mammals," it says.

⁷ *Public Health Statement – Ammonia, CAS#: 7664-41-7*, published by the U.S. Department of Health and Human Services, Public Health Service Agency for Toxic Substances and Disease Registry (ATSDR), September 2004.

AMMONIA – ESSENTIAL FOR LIFE

2. Your Body Produces Ammonia Daily

Ammonia is naturally produced and is used by all mammals in their normal metabolism, says U.S. Department of Health and Human Services' Public Health Service Agency for Toxic Substances and Disease Registry (ATSDR).⁸ "Ammonia is produced within a person's body each day. Most of this ammonia is produced by organs and tissues but some is produced by bacteria living inside our intestines."

Ammonia is formed in the human intestinal tract by the biological degradation of nitrogenous matter in quantities of about 4 grams per day, says a 1986 report sponsored by the United Nations, the International Labor Organization and the World Health Organization.⁹ Nearly all of this ammonia is absorbed (mainly passively) and is metabolized in the liver on the first passage, so that only small amounts reach the systemic circulation. Ammonia is normally present in all tissues constituting a metabolic pool, says the report. Its distribution is pH dependent, since NH_3 diffuses more easily than NH_4^+ , it says.

"Ammonia is taken up by glutamic acid in many tissues, and this will take part in a variety of transamination and other reactions, the nitrogen being incorporated in non-essential amino acids," says the UN report.¹⁰ In the liver, ammonia is used in the synthesis of protein by the Krebs-Henseleit cycle.

"Ammonia is in a state of flux in the body, though it is present in low, steady-state concentration in body fluids," says the UN report.¹¹ "In animals, metabolically-produced ammonia is conjugated and excreted."

⁸ See *Toxicological Profile for Ammonia* and *Public Health Statement – Ammonia*, CAS#: 7664-41-7 and *Toxicological Profile for Ammonia*, published by the U.S. Department of Health and Human Services, Public Health Service Agency for Toxic Substances and Disease Registry (ATSDR), September, 2004.

⁹) Ammonia (EHC 54), International Programme on Chemical Safety, Environmental Health Criteria 54, published under the joint sponsorship of the United Nations Environmental Programme, the International Labor Organization and the World Health Organization, 1986.

¹⁰ Ammonia (EHC 54), International Programme on Chemical Safety, Environmental Health Criteria 54, published under the joint sponsorship of the United Nations Environmental Programme, the International Labor Organization and the World Health Organization, 1986.

¹¹ Ammonia (EHC 54), International Programme on Chemical Safety, Environmental Health Criteria 54, published under the joint sponsorship of the United Nations Environmental Programme, the International Labor Organization and the World Health Organization, 1986.

AMMONIA – ESSENTIAL FOR LIFE

2. Your Body Produces Ammonia Daily (continued)

Although ammonia is liberated from several tissues, including the kidneys and muscle, most of it enters the circulation from the gastrointestinal tract, and the contribution from the colon predominates, according to a 1970 paper in *The American Journal of Clinical Nutrition* (AJCN).¹²

In patients undergoing abdominal operations, ammonia concentrations in the portal vein are five times greater than those in the systemic circulation, says the AJCN paper (6). Thus, approximately 4 grams of ammonia may be absorbed from the gut during a 24-hour period. Presumably, this amount is incremented by ammonia that originates from dietary constituents under normal circumstances. Estimates of the amounts of ammonia produced in various regions of the human gut, calculated from the approximate data available, are shown in the following table.

Estimated ammonia production in the human gastrointestinal tract

Site	Ammonia mg/day	Percentage of total produced
Stomach	30	0.7
Duodenum	10	0.3
Jejunum (and ileum?)	1,080	25.7
Colon	3,080	73.3
Colon (basal)	(50)	
Total produced	4,200	100.0
Total excreted	50	
Total absorbed	4,150	

In health, ammonia absorbed from the gastrointestinal tract passes to the liver, where it is mainly synthesized to urea by the Krebs-Henseleit cycle, say authors W. H. J. Summerskill and Enrique Wolpert, in the AJCN paper.¹³ Between 15% and 30% of urea synthesized by the liver is hydrolyzed to ammonia by gastrointestinal ureases, thereby giving rise to the equivalent of 3.5 grams of ammonia during 24 hours, a significant proportion of all that is absorbed from the gut. As little as 50 mg of ammonia is excreted, they say.

¹² *Ammonia Metabolism in the Gut*, by W. H. J. Summerskill, D.M., and Enrique Wolpert, M.D., *The American Journal of Clinical Nutrition*, Vol. 23, No. 5, May 1970, pp 633-639.

¹³ *Ammonia Metabolism in the Gut*, by W. H. J. Summerskill, D.M., and Enrique Wolpert, M.D., *The American Journal of Clinical Nutrition*, Vol. 23, No. 5, May 1970, pp 633-639.

AMMONIA – ESSENTIAL FOR LIFE

2. Your Body Produces Ammonia Daily (continued)

In vitro, transport of ammonia across a membrane is governed primarily by the physiochemical principles of nonionic diffusion; write Summerskill and Wolpert (6). In solution, ammonia acts as a buffer. The free base diffuses readily because of its lipid solubility and lack of charge, whereas the ammonium being hydrated, charged, and of low lipid solubility, penetrates membranes with difficulty, they write.

The brain also produces and consumes ammonia under normal conditions, say medical researchers at Cornell University and the Memorial Sloan-Kettering Cancer Center in New York.¹⁴ The brain contains enzymes that are capable of using and releasing ammonia. However, there is little direct information concerning the relative activity of these metabolic pathways, they say.

¹⁴ *The Dynamics of Ammonia Metabolism in Man*, by Alan H. Lockwood, Joseph M. McDonald, Robert E. Reiman, Alan S. Gelbard, John S. Laughlin, Thomas E. Duffy and Fred Plum, Departments of Neurology and Biochemistry, Cornell University Medical Center, and Biophysics Laboratory, Memorial Sloan-Kettering Center, New York, as published in *The American Society for Clinical Investigation*, Volume 63, March 1979, 449-460.

AMMONIA – ESSENTIAL FOR LIFE

3. Ammonia Enters And Leaves Your Body Daily

Ammonia is found naturally in the environment, says the U.S. Department of Health and Human Services.¹⁵ You may be exposed to ammonia by breathing air, eating food or drinking water that contains it, or through skin contact with ammonia or ammonium compounds. Exposure to ammonia in the environment is most likely to occur by breathing in ammonia that has been released into the air.

“Ammonia can enter your body if you breathe in ammonia gas or if you swallow water or food containing ammonium salts,” says DHHS.¹⁶ “If you spill a liquid containing ammonia on your skin, a small amount of ammonia might enter your body through your skin.”

“However, more ammonia will probably enter as you breathe ammonia gas from the spilled ammonia.¹⁷ After you breathe in ammonia, you breathe most of it out again. The ammonia that is retained in the body is changed into ammonium compounds and carried throughout the body in seconds. If you swallow ammonia in food or water, it will get into your bloodstream and be carried throughout your body in seconds.”

¹⁵ *Public Health Statement – Ammonia, CAS#: 7664-41-7*, published by the U.S. Department of Health and Human Services, Public Health Service Agency for Toxic Substances and Disease Registry (ATSDR), September 2004.

¹⁶ *Public Health Statement – Ammonia, CAS#: 7664-41-7*, published by the U.S. Department of Health and Human Services, Public Health Service Agency for Toxic Substances and Disease Registry (ATSDR), September 2004.

¹⁷ *Public Health Statement – Ammonia, CAS#: 7664-41-7*, published by the U.S. Department of Health and Human Services, Public Health Service Agency for Toxic Substances and Disease Registry (ATSDR), September 2004.

AMMONIA – ESSENTIAL FOR LIFE

4. Used Extensively In Food Processing

Ammonia has been approved for many years for use in the U.S. food and beverage industry. The industry uses ammonia as a source of nitrogen needed by yeast and microorganisms, says the International Institute of Ammonia Refrigeration.¹⁸

Other research material says that ammonia in some form is used in the manufacture of baked goods, gelatins, puddings, grain, chocolate, snack foods, reconstituted vegetables, condiments, relishes, cheeses, and non-alcoholic beverages. Ammonia is used in the process of producing soy protein concentrates / isolates, as a result, all meat and soy based products utilizing these ingredients contain increased levels of ammonia.

The use of ammonia in food and beverage production is regulated by the Food and Drug Administration under the Federal Food, Drug and Cosmetic Act. It approves use by applying the GRAS (Generally Recognized As Safe) status to various ammonia products. These include:

Ammonium Hydroxide (GRAS 21 CFR 2184.1139)

Used in the production of soy proteins and soy isolates, which are ingredients in meat products and other processed foods. Hydrochloric acid is used to precipitate the proteins. These soy proteins are then resolubilized by raising their pH with ammonium hydroxide.

Ammonium Chloride (GRAS 21 CFR 184.1138)

A replacement for sodium chloride in low sodium foods

Monammonium Glutamate (GRAS 21 CFR 582.1500)

Flavor enhancer, similar to sodium glutamate

Ammonium Carbonate or Ammonium Bicarbonate (GRAS 21 CFR 184.1137)

Coffee whiteners: pH or buffering agent to increase the pH of whitener/coffee mixture, as coffee is very acidic and whitener would precipitate instead of mixing uniformly

Flavor stabilization: used as a buffer in soft drinks and other beverages

Leavening agent: source of carbon dioxide in the baking industry. When exposed to moisture and heat, bread will rise. The magnitude of this reaction can be increased by adding an acidulant.

Ammonium Sulfate (GRAS 21 CFR 184.1143)

Used in the production of hydrolyzed milk protein to precipitate any dark pigments. Also used in the production of yeast extracts

Ammonium Alginate (GRAS 21 CFR 184.1133)

Stabilizer and thickener in confections, frostings, gelatins, puddings, jams, jellies, fats and oils

¹⁸ *Ammonia Data Book*, published by the International Institute of Ammonia Refrigeration, Washington, D.C., December 1992.

AMMONIA – ESSENTIAL FOR LIFE

4. Used Extensively In Food Processing (continued)

A Food And Drug Administration (FDA) survey indicated that in 1960 3,000 metric tons (MT) of ammonia compounds were used, in 1970 that number doubled to 6,000 metric tons (FASEB 1974) and utilization has continued to increase. These comprised: ammonium bicarbonate 317 MT; ammonium carbonate 24 MT; ammonium hydroxide 525 MT; monobasic ammonium phosphate 52 MT; dibasic ammonium phosphate 434 MT; ammonium sulfate 1,468 MT. Information for ammonium chloride was not available.

The FDA states that the levels of ammonia and ammonium compounds normally found in food do not pose a health risk.¹⁹ Maximum allowable levels in processed foods are as follows: 0.04-3.2% (400 to 32,000 ppm) ammonium bicarbonate in baked goods, grain, snack foods and reconstituted vegetables; 2.0% (20,000 ppm) ammonium carbonate in baked goods, gelatins and puddings; 0.001% (10 ppm) ammonium chloride in baked goods and 0.8% (8,000 ppm) in condiments and relishes; 0.6-0.8% (6,000 to 8,000 ppm) ammonium hydroxide in baked goods, cheeses, gelatins, and puddings; 0.01% (100 ppm) in monobasic ammonium phosphate in baked goods; 1.1% (11,000 ppm) dibasic ammonium phosphate in baked goods, 0.003% (30 ppm) in nonalcoholic beverages and 0.012% (120 ppm) in condiments and relishes.²⁰

Research has been conducted over the past 90 years regarding ammonia's effect on food, notes the International Institute of Ammonia Refrigeration.²¹

¹⁹ *Public Health Statement – Ammonia, CAS#: 7664-41-7*, published by the U.S. Department of Health and Human Services, Public Health Service Agency for Toxic Substances and Disease Registry (ATSDR), September 2004.

²⁰ *Public Health Statement – Ammonia, CAS#: 7664-41-7*, published by the U.S. Department of Health and Human Services, Public Health Service Agency for Toxic Substances and Disease Registry (ATSDR), September 2004.

²¹ *Ammonia Data Book*, published by the International Institute of Ammonia Refrigeration, Washington, D.C., December 1992.

AMMONIA – ESSENTIAL FOR LIFE

5. Maintains the acid-base balance in your body

Ammonia plays a vital role in keeping your body healthy by helping to maintain your acid-base balance. Extensive work has been completed on the metabolism of ammonias and its participation in the glutamine cycle and the urea cycle, says the U.S. Department of Health and Human Services.²² It and other scientific bodies cite the importance of ammonia's conversion into glutamine in maintaining the body's proper acid-base balance by maintaining the health and integrity of the gastrointestinal tract.

Ammonium ion is endogenously produced in the human digestive tract, much of it arising from the bacterial degradation of nitrogenous compounds from ingested foods, says DHHS.²³ About 4,220 mg per day are produced, greater than 70% of which is synthesized or liberated within the colon. The total amount absorbed is about 4,150 mg per day, or 99% of the amount produced (Summerskill and Wolpert, 1970). Absorption after oral loading of NH_4^+ is similarly complete (Furst et al, 1969).

Ammonium ion absorbed from the gastrointestinal tract travels via the hepatic portal vein directly to the liver, where in healthy individuals, most of it is converted to urea and glutamine. It can be rapidly converted to glutamine in the brain and other tissues as well (Takagaki et al 1961; Warren and Schenker 1964). Nitrogen is released from glutamine within tissue cells and used for protein synthesis as needed (Duder and Handler 1958, Furst et al 1969, Richards et al 1975, Vitti et al 1964). Ingestion of ammonium salts leads to almost complete conversion of ammonium ion into urea in the liver, whereas exposure by other routes may lead to its metabolism in body tissues to glutamine or tissue protein (Furst et al 1969, Vitti et al 1964).

DHHS notes that researchers Duda and Handler (1958) administered 0.03 mg per kg body weight of ^{15}N -ammonium acetate intravenously to rats and noted that 90% was converted to glutamine and urea within 30 minutes, with glutamine being the major early product.²⁴ Another finding suggests that urea synthesis and glutamine synthesis occur simultaneously within minutes after injection, and that glutamine-amide-N is gradually transferred to the urea cycle 15 to 60 minutes following dosing

²² ²² *Public Health Statement – Ammonia*, CAS#: 7664-41-7, published by the U.S. Department of Health and Human Services, Public Health Service Agency for Toxic Substances and Disease Registry (ATSDR), September 2004.

²³ *Toxicological Profile for Ammonia*, published by the U.S. Department of Health and Human Services, Public Health Service Agency for Toxic Substances and Disease Registry (ATSDR), September, 2004.

²⁴ *Toxicological Profile for Ammonia*, published by the U.S. Department of Health and Human Services, Public Health Service Agency for Toxic Substances and Disease Registry (ATSDR), September, 2004.

AMMONIA – ESSENTIAL FOR LIFE

5. Maintains the acid base balance in your body (continued)

A paper sponsored by the United Nations and other world bodies makes similar points. The ammonia fixed in glutamine may eventually end up in amino acids, purines, pyrimidines or other nitrogen-containing compounds, it says.²⁵ Ingested ammonium chloride or endogenous ammonia is absorbed into the portal vein and converted in the liver to urea. Ammonia-nitrogen is central in nitrogen metabolism and therefore becomes incorporated in all proteins and nitrogen-containing compounds in the course of metabolic turnover. Some nitrogen derived from absorbed ammonia is incorporated in amino acids and proteins, says the paper.²⁶

Ammonia is important for normal animal acid/base balance, says the UN paper.²⁷ After formation of ammonium from glutamine, α-ketoglutarate may be degraded to produce two molecules of bicarbonate, which are then available as buffers for dietary acids.

Ammonium is secreted in the urine resulting in net acid loss, says the paper.²⁸ Ammonia may itself diffuse across the renal tubules, combine with a hydrogen ion and thus allow for further acid excretion, it says.

Food sources of glutamine include beef and chicken, says a paper by the George Mateljan Foundation.²⁹ “Glutamine is best known for its ability to serve as a source of fuel for the cells that line the gastrointestinal tract,” it says.

²⁵ Ammonia (EHC 54), International Programme on Chemical Safety, Environmental Health Criteria 54, published under the joint sponsorship of the United Nations Environmental Programme, the International Labor Organization and the World Health Organization, 1986.

²⁶ Ammonia (EHC 54), International Programme on Chemical Safety, Environmental Health Criteria 54, published under the joint sponsorship of the United Nations Environmental Programme, the International Labor Organization and the World Health Organization, 1986.

²⁷ Ammonia (EHC 54), International Programme on Chemical Safety, Environmental Health Criteria 54, published under the joint sponsorship of the United Nations Environmental Programme, the International Labor Organization and the World Health Organization, 1986.

²⁸ Ammonia (EHC 54), International Programme on Chemical Safety, Environmental Health Criteria 54, published under the joint sponsorship of the United Nations Environmental Programme, the International Labor Organization and the World Health Organization, 1986.

²⁹ *The World's Healthiest Foods*, on www.whfoods.org, by the George Mateljan Foundation.

AMMONIA – ESSENTIAL FOR LIFE

5. Maintains the acid base balance in your body (continued)

“More specifically, glutamine is the preferred fuel source for cells lining the small intestine. By nourishing these cells, glutamine helps maintain the health and integrity of the gastrointestinal tract. A healthy tract is vital to preserving overall well being, as the lining of the tract serves as a first line of defense against disease-causing microorganisms and also minimizes the absorption of potentially allergenic molecules. Glutamine also serves as a source of fuel for muscle and immune cells,” it says.

In addition, glutamine plays a role in maintaining the body’s proper acid-base balance, says the George Mateljan Foundation. “Glutamine is synthesized from glutamate and ammonia. Ammonia is a toxic waste compound with a high pH value, meaning that it is basic (as opposed to acidic). When ammonia levels are elevated, the body clears ammonia from the bloods by synthesizing glutamine. If the blood is too acidic (pH too low), the body can break down glutamine into glutamate and ammonia to increase the pH of the blood.”³⁰

“Glutamine also serves as a precursor to the antioxidant glutathione, participates in glycogen synthesis (the storage form of carbohydrates), and provides nitrogen compounds for the manufacture of nucleotides, which are used to make DNA and RNA.”

The foundation emphasizes the importance of glutamine by noting that muscle and blood concentrations of glutamine are rapidly depleted when the body is confronted with any type of physical stress. For example, high-intensity exercise, injury, surgery, burns, infections and malnutrition cause the body to use up its store of glutamine. During these stressful times, the body is unable to synthesize glutamine fast enough to meet its needs for this amino acid. Consequently, people under physical stress may be at risk for glutamine deficiency, it says.³¹

Government Studies – Academic Journals – Industry Research

³⁰ *The World’s Healthiest Foods*, on www.whfoods.org, by the George Mateljan Foundation..

³¹ *The World’s Healthiest Foods*, on www.whfoods.org, by the George Mateljan Foundation.

1. *The Dynamics of Ammonia Metabolism in Man*, by Alan H. Lockwood, Joseph M. McDonald, Robert E. Reiman, Alan S. Gelbard, John S. Laughlin, Thomas E. Duffy and Fred Plum, Departments of Neurology and Biochemistry, Cornell University Medical Center, and Biophysics Laboratory, Memorial Sloan-Kettering Center, New York, as published in *The American Society for Clinical Investigation*, Volume 63, March 1979, 449-460.
Web Link: <http://www.pubmedcentral.nih.gov/articlerender.fcgi?artid=371973>
2. *Ammonia Metabolism in the Gut*, by W. H. J. Summerskill, D.M., and Enrique Wolpert, M.D., *The American Journal of Clinical Nutrition*, Vol. 23, No. 5, May 1970, pp 633-639.
Web Link: <http://www.ajcn.org/cgi/reprint/23/5/633>
3. *The World's Healthiest Foods*, by the George Mateljan Foundation.
Web Link: <http://www.whfoods.com/genpage.php?tname=nutrient&dbid=122>
4. *Out Of Thin Air*, authored by David W. Wolfe, *Natural History*, September 2001
Web Link: http://findarticles.com/p/articles/mi_m1134/is_7_110/ai_78334672
5. *Wikipedia* – Online Encyclopedia; Ammonia
Web Link: <http://en.wikipedia.org/wiki/Ammonia>
6. *Public Health Statement – Ammonia*, CAS#: 7664-41-7, published by the U.S. Department of Health and Human Services, Public Health Service Agency for Toxic Substances and Disease Registry (ATSDR), September 2004.
Web Link: <http://www.atsdr.cdc.gov/toxprofiles/tp126.html>
7. *Toxicological Profile for Ammonia*, published by the U.S. Department of Health and Human Services, Public Health Service Agency for Toxic Substances and Disease Registry (ATSDR), 1991
Web Links: http://findarticles.com/p/articles/mi_m1134/is_7_110/ai_78334672
8. Ammonia (EHC 54), International Programme on Chemical Safety, Environmental Health Criteria 54, published under the joint sponsorship of the United Nations Environmental Programme, the International Labor Organization and the World Health Organization, 1986
Web Link: <http://www.inchem.org/documents/ehc/ehc/ehc54.htm>
9. *Toxicological Profile for Ammonia*, published by the U.S. Department of Health and Human Services, Public Health Service Agency for Toxic Substances and Disease Registry (ATSDR), September, 2004.
Web Link: <http://www.atsdr.cdc.gov/toxprofiles/phs126.html>



United States
Department of
Agriculture

Food Safety
and Inspection
Service

Washington, D.C.
20250

MAR 19 2012

Ms. Bess Ross

(b) (6) @yahoo.com

Dear Ms. Ross:

Thank you for your e-mail of March 9, 2012, to Agriculture Secretary Thomas Vilsack, regarding the safety of beef products treated with ammonia. Your letter has been forwarded to the Food Safety and Inspection Service (FSIS). I appreciate the opportunity to address your questions.

By law, the Department of Agriculture (USDA) has two primary responsibilities as part of its mandate to provide safe and nutritious food to the American people. Through FSIS, USDA ensures the safety of the nation's commercial supply of meat, poultry, and processed egg products. Through the Food and Nutrition Service and the Agricultural Marketing Service, USDA provides food and nutrition assistance through several domestic programs, including the National School Lunch Program.

All USDA ground beef purchases must meet the highest standards for food safety. USDA has strengthened ground beef food safety standards in recent years, and only allows products into commerce that we have confidence are safe.

In response to requests from school districts across the country, the USDA announced on March 15, 2012, that it will offer more choices to schools in the National School Lunch Program when it comes to purchases of ground beef products.

USDA only purchases products for the school lunch program that are safe, nutritious and affordable – including all products containing Lean Finely Textured Beef, referred to in some media outlets as “pink slime.” However, due to customer demand, the department will be adjusting procurement specifications for the next school year so schools can have additional options in procuring ground beef products. USDA will provide schools with a choice to order product either with or without Lean Finely Textured Beef.

USDA continues to affirm the safety of Lean Finely Textured Beef product for all consumers and urges customers to consult science-based information on the safety and quality of this

Dr. (b) (6)

Page 2

product. Lean Finely Textured Beef is a meat product derived from a process, which separates fatty pieces from beef trimmings to reduce the overall fat content.

Protecting public health is the sole mission of FSIS, and the Agency is committed to working to reduce the incidence of foodborne illnesses.

Thank you again for your e-mail and your concern for food safety. More information about food safety can be found on FSIS' Web site at www.fsis.usda.gov.

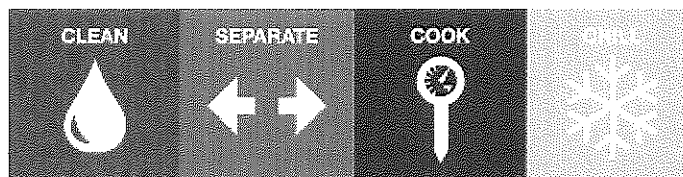
Sincerely,



Daniel L. Engeljohn, Ph.D.

Assistant Administrator

Office of Policy and Program Development



Check your Steps at <http://www.foodsafety.gov/keep/basis/index.html>



United States
Department of
Agriculture

Food Safety and
Inspection Service

Washington, D. C.
20250

MAR 14 2012

Ms. Nancy Zazzaro
(b) (6) @bellsouth.net

Dear Ms. Zazzaro:

Thank you for your e-mail of March 7, 2012, to the Food Safety and Inspection Service (FSIS) regarding the safety of beef products treated with ammonia. I appreciate the opportunity to address your questions.

FSIS is the public health regulatory agency in the Department of Agriculture (USDA) responsible for ensuring that meat, poultry, and processed egg products are safe, wholesome, and accurately labeled. FSIS enforces the Federal Meat Inspection Act, the Poultry Products Inspection Act, and the Egg Products Inspection Act, which require Federal inspection and regulation of meat, poultry, and processed egg products prepared for distribution in commerce for use as human food.

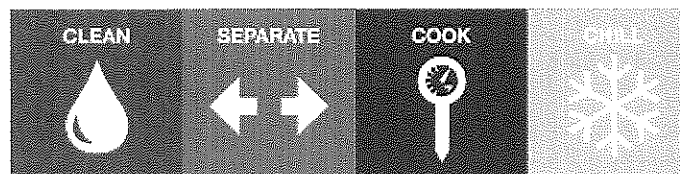
All USDA ground beef purchases must meet the highest standards for food safety. USDA has strengthened ground beef food safety standards in recent years, and only products are allowed into commerce that we have confidence are safe.

Protecting public health is the sole mission of FSIS, and the Agency is committed to working to reduce the incidence of foodborne illnesses. Thank you for your e-mail and your concern for food safety.

More information about food safety can be found on FSIS' Web site at www.fsis.usda.gov.

Sincerely,

Daniel L. Engeljohn, Ph.D.
Assistant Administrator
Office of Policy and Program Development



Check your Steps at <http://www.foodsafety.gov/keep/basis/index.html>



UNITED STATES DEPARTMENT OF AGRICULTURE
OFFICE OF INSPECTOR GENERAL
Washington D.C. 20250



DATE: March 12, 2012

REPLY TO
ATTN OF: PS-2434-0294

ICAD-12-0040
Received 3/12/2012

FROM: (b)(6)(b)(7)(c) (b)(6)(b)(7)(c) for
Special Agent-in-Charge
Investigations Liaison and Hotline Division

TO: Vincent Fayne
Director
Internal Control Staff
Food Safety and Inspection Service

SUBJECT: Hotline Complaint—Beef Products, Inc.; “Pink Slime”; and “Ammonium Hydroxide”—FRAUD

It is requested that your office obtain sufficient information to address the allegation shown below. Within 90 days, please send our office a status report or a final report indicating what administrative actions are planned or have been taken as a result of substantiated allegations. The Hotline control number should be referenced on all correspondence related to the complaint. Send all mail in a sealed envelope marked "OPEN BY ADDRESSEE ONLY" to the above listed address.

If this complaint requires referral to another agency or to an OIG Regional Office for action, please return all documents to the Hotline Office along with your recommendations for the appropriate referral.

ALLEGATION: Complainant, (b) (6), email: (b) (6)@aol.com, alleges that Beef Products, Inc., is using “pink slime” or “ammonium hydroxide” as an ingredient in their ground beef. They disguise the ingredient by calling it “Finely Textured Lean Beef” and they do not clearly label it. Please see the attached for further details.

Public Law 95-452, sec. 7, prohibits the unwarranted disclosure of the complainant's identity or the taking of reprisal action against the complainant. In those instances where the complainant is anonymous or wishes to remain confidential, no attempts should be made to discover the identity of the complainant. The complaint should be provided or discussed only with those who need to resolve the issues. The typed complaint should not be provided to the subject; however, you may discuss with the subject all relevant issues to completely resolve the complaint.



Food Safety Law Firm Commends BPI for Increase in E. coli Testing: Bill Marler Calls for U.S. Government to do Same

Marler Clark, the nation's leading law firm representing victims of foodborne illness outbreaks, petitioned the United States Department of Agriculture (USDA) to declare all illness-causing strains of E. coli bacteria adulterants in food. The firm, which is representing victims of the recent Germany-based E. coli O104 outbreak, today commended Beef Products, Inc. (BPI) for taking a large step in that direction after the company announced that it will begin testing its products for six strains of E. coli not currently regulated by the USDA, and called again on the federal government to do more to protect consumers from all pathogenic strains of E. coli.

Seattle, WA ([PRWEB](#)) July 15, 2011 -- Marler Clark, the nation's leading law firm representing victims of foodborne illness outbreaks, [petitioned the United States Department of Agriculture](#) (USDA) to declare all illness-causing strains of E. coli bacteria adulterants in food. The firm, which is representing victims of the recent Germany-based E. coli O104 outbreak, today commended Beef Products, Inc. (BPI) for taking a large step in that direction after the company announced that it will begin testing its products for six strains of E. coli not currently regulated by the USDA, and called again on the federal government to do more to protect consumers from all pathogenic strains of E. coli.

The USDA's Food Safety and Inspection Service (FSIS) currently only requires testing for the most notorious E. coli strain: O157:H7. BPI will soon test for what are known as "The Big Six" E. coli strains, which produce highly dangerous Shiga toxins and account for 70 percent of non-O157:H7 infections. These include O26, O45, O103, O111, O121 and O145.

The recent E. coli outbreak in Germany that resulted in over 4,000 illnesses and 50 deaths was caused (including five ill in the U.S. and one death) by a strain not listed in The Big Six. The strain responsible for the outbreak, E. coli O104:H4, will therefore not be tested for in BPI's new procedures. Some experts fear a similar large-scale outbreak could occur on U.S. soil, and believe companies and the government should test for all dangerous E. coli strains – not just E. coli O157:H7 and The Big Six.

"Today BPI has demonstrated a commitment to food safety," said Marler Clark managing partner [Bill Marler](#). "I see it as a big step in the right direction, but I'd like to see the USDA and President Obama step up and do what's right for the American people by declaring not just O157:H7 and The Big Six, but all illness-causing strains of E. coli, adulterants in food."

Marler said he understands his 2009 petition is held up in the White House Office of Management and Budget (OMB). In June he [sent a letter to FSIS](#) inquiring about the status of the petition and informing the agency of his plans to file suit should action not be taken by September 1.

MARLER CLARK is the nation's leading law firm dedicated to representing victims of foodborne illness, including E. coli. BILL MARLER works tirelessly to advocate for improved food safety in the U.S. and around the world. For more information or to speak with Mr. Marler email [cmoore\(at\)marlerclark\(dot\)com](mailto:cmoore(at)marlerclark(dot)com) or call 206-407-2200



###

**Contact Information****Cody Moore**

Marler Clark, The Food Safety Law Firm

<http://www.marlerclark.com>

206-407-2200

Online Web 2.0 VersionYou can read the online version of this press release [here](#).

**FOOD SAFETY AND INSPECTION SERVICE
SIGNIFICANT FOIA REPORT
March 23, 2012**

Synopsis: The Food Safety and Inspection Service's (FSIS) Significant Freedom of Information Act (FOIA) Report is compiled each week to give an overview of key issues/topics for which FOIA requests have been submitted. The report includes the name of the requester, the FOIA Specialist/Assistant handling the request(s), the date the request was received, and a description of the request.

Significant FOIA(s): Received on March 19, 2012, from Linda Larsen (Food Poisoning Bulletin, Minneapolis, Minnesota) requesting a copy of documents regarding nutrition information, including protein content, fat content, and nutrient content for finely textured beef product, known as "pink slime", from March 18, 2010 to March 18, 2012.

Total for Media: 9

Total for Consumer and Special Interest Groups: 10

Total Appeals: 0

Total of Significant FOIA Requests: 19

Total of FOIA Requests Received for Fiscal Year 2012: 135

(The number of open cases in the FOIAExpress application from 10/1/2011 to 3/23/2012)

FOIA NUMBER/ DATE OF REQUEST/ REQUESTER/ FOIA CASE WORKER	DESCRIPTION OF REQUEST	STATUS
MEDIA		
12-113 – 2/21/12 Mark Greenblatt ABC News New York, NY (b) (6)	A copy of all suspension and non-compliance records resulted from FSIS inspections under the Humane Methods of Slaughter Act, from February 17, 2009 to February 17, 2012.	3/23/12 – Processing voluminous records.
12-103 – 2/8/12 Ryan Tate Anchor ABC 17 Columbia, Missouri (b) (6)	A copy of non-compliance records regarding Jennings Premium Meats, New Franklin, Missouri, establishment #8696, from February 8, 2010 to February 8, 2012.	3/23/12 – Acknowledgement letter sent and record search launched.
12-85 – 1/30/12 Mike Hughlett Minneapolis Star Tribune Minneapolis, MN (b) (6)	A copy of documents regarding suspension, abeyance, and withholding action pertaining to Cargill Value Added Meats in Springdale, Arkansas, from August 4, 2011 to August 10, 2011, and Cargill Meat Solutions in Fort Morgan, Colorado, on March 3, 2011.	3/23/12 – Received records.
12-59 – 12/13/11 Ben Sales Columbia University School of Journalism New York, NY (b) (6)	A copy of PBIS and PHIS records of all inspections performed, from December 8, 2009 to December 8, 2011.	3/23/12 – Interim Release 1 being processed.
12-031 – 11/11/11 Julie Putnam CBS 2 News, Studio City, California (b) (6)	A copy of a Letter of Warning sent January 3, 2011 and inspection reports regarding Foster Poultry Farms, Turlock, California, establishment #18909M and #00157P, from January 1, 2010 to November 11, 2011.	3/23/12 – Interim 1 being processed.

FOIA NUMBER/ DATE OF REQUEST/ REQUESTER/ FOIA CASE WORKER	DESCRIPTION OF REQUEST	STATUS
12-004 – 10/2/11 Cody Winchester The Argus Leader Sioux Falls, SD (b) (6)	A copy of all FSIS inspection reports for the John Morrell slaughterhouse in Sioux Falls, from January 1, 2000 to October 2, 2011.	3/23/12 – Interim Release 2 being processed.
11-208 – 6/14/11 Jeffrey Benzing News21 College Park, Maryland (b) (6)	A copy of non-compliance and food safety assessment records regarding Tyson Foods, Inc., #P806, Kadejan, Inc., #P34145-34145, House of Raeford Farms, Inc., #P239 and #P239A-239A, and Pilgrim's Pride, #17340, from January 1, 2008 to June 12, 2011.	3/23/12 – Records received.
11-184 – 5/12/11 Judah Gross News21 College Park, MD (b) (6)	A copy of inspection records for 31 kosher food establishments.	3/23/12 – Records received.
CONSUMER/PUBLIC INTEREST GROUP		
12-129 – 3/6/12 Hilary T. Wood Front Range Equine Rescue Larkspur, Colorado (b) (6)	A copy of inspection records regarding Dallas Crown, Inc., Kaufman, Texas, from January 1, 2005 to February 21, 2012.	3/23/12 – Acknowledgement letter sent and record search launched.
12-124 – 2/28/12 Rachel Mathews Animal Welfare Institute Washington, D.C. (b) (6)	A copy of all documents related to the pre-market label approval process for the claims “humanely raised,” “sustainably farmed,” and “free to roam in a stress free environment” for the Mid-Atlantic Country Farms brand of chicken and turkey regarding Establishments P493, P244, and P9905A, from January 1, 2010 to February 23, 2012.	3/23/12 – Acknowledgement letter sent and record search launched.

FOIA NUMBER/ DATE OF REQUEST/ REQUESTER/ FOIA CASE WORKER	DESCRIPTION OF REQUEST	STATUS
12-123 – 2/28/12 Rachel Mathews Animal Welfare Institute Washington, D.C. (b) (6)	A copy of all documents related to the pre-market label approval process for the claims “humanely handled,” on Heinen’s Own pork products and “humanely raised and handled” on Heinen’s Own beef products regarding Establishments M21488, M683, M222-P5535-V222, 0717M-19051P, M27384-P27384, and M17D-P7613, from January 1, 2010 to February 23, 2012.	3/23/12 – Acknowledgement letter sent and record search launched.
12-122 – 2/28/12 Rachel Mathews Animal Welfare Institute Washington, D.C. (b) (6)	A copy of all documents related to the pre-market label approval process for the claim “sustainably grown” on Fircrest chicken regarding Establishment M6193-P6193, from January 1, 2010 to February 23, 2012.	3/23/12 – Acknowledgement letter sent and record search launched.
12-60 – 12/15/11 Tony Corbo Food & Water Watch Washington, D.C. (b) (6)	A copy of all records pertaining to the trials involved in the equivalence determination for the alternate inspection system granted to New Zealand on October 17, 2011.	3/23/12 – Interim Release 3 sent to requester.
12-44 – 11/23/11 Richard Pantoja United Food & Commercial Workers Washington, D.C. (b) (6)	A copy of all Non-compliance Records, Notices of Intended Enforcement, and Letters of Violation for Perdue Farms located in Dothan, Alabama, Georgetown, Delaware, Milford, Delaware, Washington, Indiana, Cromwell, Kentucky, Salisbury, Maryland, Dillon, South Carolina, Lewiston, North Carolina, Rockingham, North Carolina, Accomac, Virginia, Perry, Georgia, Concord, North Carolina, Bridgewater, Virginia, and Monterey, Tennessee, from January 1, 2009 to November 23, 2011.	3/23/12 – Interim Release 2 being processed.
11-290 – 9/26/11 Tony Corbo Food & Water Watch Washington, DC (b) (6)	A copy of all records associated with contact between officials of the Sadex Corporation, Sioux City, Iowa and the USDA, from January 20, 2009 to September 26, 2011.	3/23/12 – Interim Release 2 being processed.
11-237 – 7/12/11 Kathryn J. Levy The Humane Society Washington, DC (b) (6)	A copy of all records that relate to or were generated in response to the March 18, 2011 Petition submitted by Tyson Foods, Inc., requesting that USDA rescind its approval of labels and point-of-sale materials on Perdue Farms products.	3/23/12 – Records received.

FOIA NUMBER/ DATE OF REQUEST/ REQUESTER/ FOIA CASE WORKER	DESCRIPTION OF REQUEST	STATUS
11-180 – 5/10/11 Lisa Wathne The Humane Society Washington, DC (b) (6)	A copy of records regarding humane handling violations, from January 1, 2008 to May 9, 2011.	3/23/12 Conferring with requester.
11-170 – 4/20/11 Richard Pantoja United Food & Commercial Workers Washington, DC (b) (6)	Copy of documents of all non-compliance records and PBIS records from Agri Star meat processing plant in Postville, Iowa.	3/23/12 – Interim Release 2 being processed.

DEPARTMENT OF AGRICULTURE
OFFICE OF THE EXECUTIVE SECRETARIAT
WASHINGTON, D.C. 20250

Secretarial Correspondence Cover Note

Subject: Line Speeds in Meat and Poultry Processing
Plants

Sum

(b) (6) -

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Review

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This is outdated
in light of new
PSR rule. Should/can
we update?

(b) (6)

USDA Fact Sheet Lean Finely Textured Beef (LFTB)

- USDA has two primary roles regarding this issue: to ensure that meat and poultry products are safe for consumption and to purchase a limited amount of food for our nation's schools.
- USDA is committed to ensuring the health and safety of the food served to nearly 32 million school children every day, and we are committed to a comprehensive, coordinated approach to food safety for the National School Lunch Program (NSLP).
- All USDA ground beef purchases must meet the highest standards for food safety. USDA has strengthened ground beef food safety standards in recent years and only allows products into commerce that we have confidence are safe.
- USDA foods are equal to, and often exceed, the quality of their commercial counterparts. Among the policies and procedures currently protecting school children are inspection and food safety plan requirements for each cafeteria, rigorous purchasing requirements and testing protocols, and mandatory food safety controls.
- Ammonium hydroxide is used to produce a lean meat product that is added to ground beef to reduce the overall fat content without compromising flavor. It also has some degree of antimicrobial effect. Ammonium hydroxide also is used in a variety of other processed foods, such as baked goods, gelatins and puddings, and cheeses, and can occur naturally in foods.
- Only beef that has successfully completed the inspection requirements by the Food Safety and Inspection Service is eligible to enter into the NSLP. In addition, the Agricultural Marketing Service (AMS) imposes strict requirements on food purchased by USDA for the NSLP to ensure that the food served to our children is safe, such as routine testing of all ground beef products for pathogens before any product is delivered.
- USDA has a zero tolerance for *Salmonella* and *E. coli* O157:H7 in all AMS beef purchases for the NSLP. Beef that tests positive for these pathogens is rejected and never supplied to schools. This includes LFTB used as a raw material in ground beef products.
- LFTB is used in many commercial ground beef products available in fast food chains, restaurants, retail grocery stores, and non-commercial operations such as hospitals, in addition to schools.

Background Information on Ammonium Hydroxide

The Food Safety and Inspection Service and the Food and Drug Administration consider ammonium hydroxide as a "Generally Recognized As Safe" food additive. For more information, see

<http://www.accessdata.fda.gov/scripts/fcn/fcnDetailNavigation.cfm?rpt=scogsListing&id=27>.

USDA Media Response- Lean Finely Textured Beef (LFTB)

3/27/2012

Outreach:

USDA had a staff of four dedicated public affairs officers fielding inquiries from school districts, industry, general public and numerous members of the media over the course of the three weeks.

During this time, USDA pushed a consistent message regarding the safety of the product and worked with stakeholders to ensure wide distribution and emphasis of the product's strong food safety record and role in providing healthy and affordable nutrition in the school meal program. While USDA largely managed media inquiries by providing information on background and through on-the-record statements from a spokesperson, the story escalated to a point that a proactive statement from Secretary Vilsack became necessary.

The Department worked with reporters to shape and include food safety language in thousands of subsequent wire, print, TV, radio and web stories, including Associated Press pieces that ran in almost every media market across the nation.

USDA on-the-record statement:

All USDA ground beef purchases must meet the highest standards for food safety. USDA has strengthened ground beef food safety standards in recent years and only allows products into commerce that we have confidence are safe.

Additional outreach included the *New York Times*, NPR, *Huffington Post*, *Bloomberg News*, ABC News, CBS, CNN, *Mother Jones*, and the Tribune Company.

USDA also worked with Change.org to correct errors in the petition regarding the safety of the product and other inaccuracies.

On March 14, USDA put Secretary Vilsack on the phone with Diane Sawyer of ABC World News and Michael Hill of the Associated Press for an exclusive preview of the next day's announcement of additional choices for school beef products. Secretary Vilsack discussed the upcoming announcement on background with both outlets and provided strong emphasis on the high food safety standards to which LFTB products are held.

Subsequent stories from both outlets highlighted this.

Associated Press:

"... Under the change to be announced Thursday, schools will be able to choose between 95 percent lean beef patties made with the product or less lean bulk ground beef without it. The new policy won't affect ground beef at schools until this fall because of existing contracts, according to a USDA official with knowledge of the decision.

... the agency believes the ammonia treatment is safe, but that it wanted to be transparent and that school districts wanted choices.”

Diane Sawyer:

... One week ago, jim avila brought us that report. a beef insider speaking out about something commonly known as pink slime. A filler used in 70% of all ground beef in this country, including the beef sold to public schools.

Jim's story prompted a public outcry, the USDA heard it, and tomorrow they will announce that starting this fall, schools will be given a choice to buy the less-expensive hamburger patties that contain pink slime or bulk ground beef that does not. And the USDA insists that all that meat is safe.”

The next day, USDA released the press release titled ‘USDA Announces Additional Choices for Beef Products in the Upcoming School Year.’ This also included emphasis of the products safety beginning in the 3rd and 4th paragraphs:

USDA Announces Additional Choices for Beef Products in the Upcoming School Year
USDA Affirms Safety of Lean Finely Textured Beef Product for Consumers

WASHINGTON, March 15, 2012 – In response to requests from school districts across the country, the USDA announced today that it will offer more choices to schools in the National School Lunch Program when it comes to purchases of ground beef products.

USDA only purchases products for the school lunch program that are safe, nutritious and affordable – including all products containing Lean Finely Textured Beef. However, due to customer demand, the department will be adjusting procurement specifications for the next school year so schools can have additional options in procuring ground beef products. USDA will provide schools with a choice to order product either with or without Lean Finely Textured Beef.

USDA continues to affirm the safety of Lean Finely Textured Beef product for all consumers and urges customers to consult science based information on the safety and quality of this product. Lean Finely Textured Beef is a meat product derived from a process which separates fatty pieces from beef trimmings to reduce the overall fat content.

By law, USDA has two primary responsibilities as part of its mandate to provide safe and nutritious food to the American people. Through the Food Safety and Inspection Service, USDA ensures that safety of the nation's commercial supply of meat, poultry, and processed egg products. Through the Food and Nutrition Service and the Agricultural Marketing Service, USDA provides food and nutrition assistance through several domestic programs, including the National School Lunch Program.

While USDA sets national nutritional guidelines for school meals, school districts make local decisions on what food to feed kids to meet these guidelines. On average, schools in the

National School Lunch Program purchase approximately 20 percent of their food through USDA, and approximately 80 percent of food served is purchased directly by schools or school districts through private vendors. Schools purchase food from the department through the [USDA Foods Program](#), which provides more than 180 nutritious food items that are fresh, frozen, packaged, canned, dried, or in bulk. USDA procures these products based on the demand from schools to help meet the menu planning needs, student taste preferences, school nutrition goals, and local wellness initiatives.

USDA ensures all food purchased for the National School Lunch Program meet stringent food safety standards, which includes rigorous pathogen testing. Purchase specifications are continually reviewed, microbial test results are evaluated, new food safety technologies are considered, and food safety experts are consulted to determine the adequacy of our food safety requirements.

On March 22, USDA posted Food Safety Undersecretary Elizabeth Hagen's piece 'Setting the Record Straight on Beef' to the Department blog. This post continues department amplification of LFTB safety from the standpoint of a food safety expert, physician and mother:

As the head of USDA's public health agency, I am responsible for ensuring that the nation's commercial supply of meat, poultry, and egg products is safe for American families. I approach this role not only as a food safety expert and a physician, but also as a mother. And I want to address the national conversation over the last few weeks about the safety of Lean Finely Textured Beef (LFTB).

I believe it is important to distinguish people's concerns about how their food is made from their concerns about food safety. The process used to produce LFTB is safe and has been used for a very long time. And adding LFTB to ground beef does not make that ground beef any less safe to consume.

We are lucky to live in a country with strong food safety standards. I certainly understand that there are processes and methods in food production that may be troublesome to some, regardless of their impacts on food safety. Choosing what food to serve at your kitchen table is a very personal decision, and thankfully we have many choices at the grocery store that fit a variety of budgets. We hope that we can continue to engage with the American consumer on the steps USDA takes every day to make sure the meat they buy is safe to eat.

On March 23, BPI placed a full-page ad on A8 of the *Wall Street Journal* that contained letters from Nancy Donley, head of Stop Foodborne Illness and Eldon Roth, CEO of BPI. The Donley letter told the story of her son who had died of E. coli food poisoning and the importance of LFTB in preventing food borne illness.

Roth's letter emphasized the safety of the product and the support of USDA officials in defending the safety of LFTB:

“Our record is unsurpassed. NEVER has a foodborne illness been associated with our lean beef for over 30 years. In nearly 300,000,000,000 meals, we have been a recognized leader in food safety by groups such as the International Association for Food Protection. Look at the overwhelming support from food scientists, USDA officials, Consumer Advocate organizations, academia and customers we have received reaffirming the wholesomeness, nutrition and safety of our lean beef (<http://www.beefisbeef.com>).”

Statements:

The Department has continued to provide the statements below for on-the-record and off-the-record conversations with outlets:

On the record:

All USDA ground beef purchases must meet the highest standards for food safety. USDA has strengthened ground beef food safety standards in recent years and only allows products into commerce that we have confidence are safe.

On background:

The National School Lunch Program (NSLP), administered by the USDA, purchases approximately 20 percent of the products served in schools across the country. In other words, the majority, approximately 80 percent, is purchased by schools or school districts directly through private vendors and not USDA. In its role as the purchasing agent, to quantify how much of a particular product purchased by USDA is served in specific school districts or specific schools is difficult to measure and depends upon a case by case or even school-by-school basis. Procurement officials for schools may have this information.

Since the early 1990s, Lean Finely Textured Beef (LFTB) has been allowed as a component of the ground beef purchased by USDA for distribution through the NSLP. The maximum allowable percentage of LFTB that may be formulated into single servings of the ground beef purchased for the NSLP is 15 percent, which is similar to the composition found in many commercially available ground beef products. USDA does not purchase LFTB directly.

All USDA beef purchases for the NSLP and other Federal food and nutrition assistance programs meet very high food safety standards, which include stringent pathogen testing. Beef supplied by BPI as a component of the beef products purchased by USDA for the NSLP is subject to the same strict pathogen testing requirements for beef raw ingredients.

Question:

How much of the ground beef purchased by USDA-AMS contains the BPI product?

Answer:

This year, 111,556,000 pounds of ground beef have been contracted for the National School Lunch Program. Of that amount, BPI's product comprises approximately 7 million pounds – or approximately 6.5 percent. At no time will any ground beef finished product consist of more than 15 percent of Lean Fine Textured Beef.

Question:

Does USDA continue to believe this product is safe? Why does USDA permit its use in beef purchased for school foods?

Answer:

The U.S. Food and Drug Administration as well as the Food Safety and Inspection Service (FSIS) considers ammonium hydroxide as “generally recognized as safe.” FSIS reviewed the suitability of Beef Products, Inc.’s (BPI) use of ammonium hydroxide in order to assess its effectiveness in performing the intended technical purpose of use, at the lowest level necessary, and to ensure that the product is not adulterated or misleading to consumers. BPI provided data to both FDA and FSIS to satisfy these concerns regarding its use of ammonium hydroxide.

All USDA Agricultural Marketing Service (AMS) beef purchases for the NSLP and other Federal food and nutrition assistance programs meet very high food safety standards, which include stringent pathogen testing. Beef supplied by BPI for the NSLP is not exempt from AMS’ strict pathogen testing requirements. Additionally, USDA has a zero tolerance for *Salmonella* and *E. coli* O157:H7 in all AMS beef purchases for the NSLP which includes testing both the raw materials and the finished product. Beef that tests positive for these organisms is rejected and is diverted from the Federal purchase program.

In order to ensure that the food provided to schools through the NSLP is safe and healthy, AMS requires the raw material supplier plants develop technical proposals, or written quality management procedures, that address their food safety strategy, including microbiological sampling procedures that address AMS purchase requirements. These technical proposals must be reviewed and approved by AMS before product is ever tested and supplied. In addition, these plants are audited quarterly by AMS for compliance with their documented quality management program. In order to provide a higher level of confidence in the system, AMS requires all finished products to be tested, using samples selected under direct AMS supervision. Importantly, FSIS Inspectors are on duty during the plants approved hours of operation.

Question:

Is USDA doing anything to respond to concerns about the product by schools, the food service industry, the public? If so, what?

Answer:

USDA’s food safety focus is on prevention. In fact, USDA’s Food Safety and Inspection Service (FSIS) announced this year that it is establishing a zero tolerance policy for six additional strains of Shiga toxin-producing *E. coli* (STEC). In addition to *E. coli* O157:H7, which already is prohibited, raw ground beef, its components, and tenderized steaks found to contain the other strains we are declaring adulterants will also be prohibited from sale to consumers. USDA will launch a testing program to detect these dangerous pathogens and prevent them from reaching consumers in March 2012. Additionally, FSIS has announced its intentions to establish a new “test and hold” policy to require facilities to hold product until microbiological testing can determine it is safe to release into commerce. This policy will significantly reduce consumer exposure to unsafe meat products by prohibiting products from

being distributed until FSIS test results for dangerous contaminants are known. Having this policy in place would have prevented 44 Class I recalls – one of which involved two illnesses – between 2007 and 2009. Ammonium hydroxide is effective in reducing the presence of harmful bacteria in raw beef, especially *E. coli* O157:H7, when used appropriately.

Web Trends

Web Search Trends

Google:

On Thursday 3/08, “pink slime” ranked as the #12 search term on the web.

On Friday 3/09, term “pink slime” ranked #6 search term on the web.

USDA.gov:

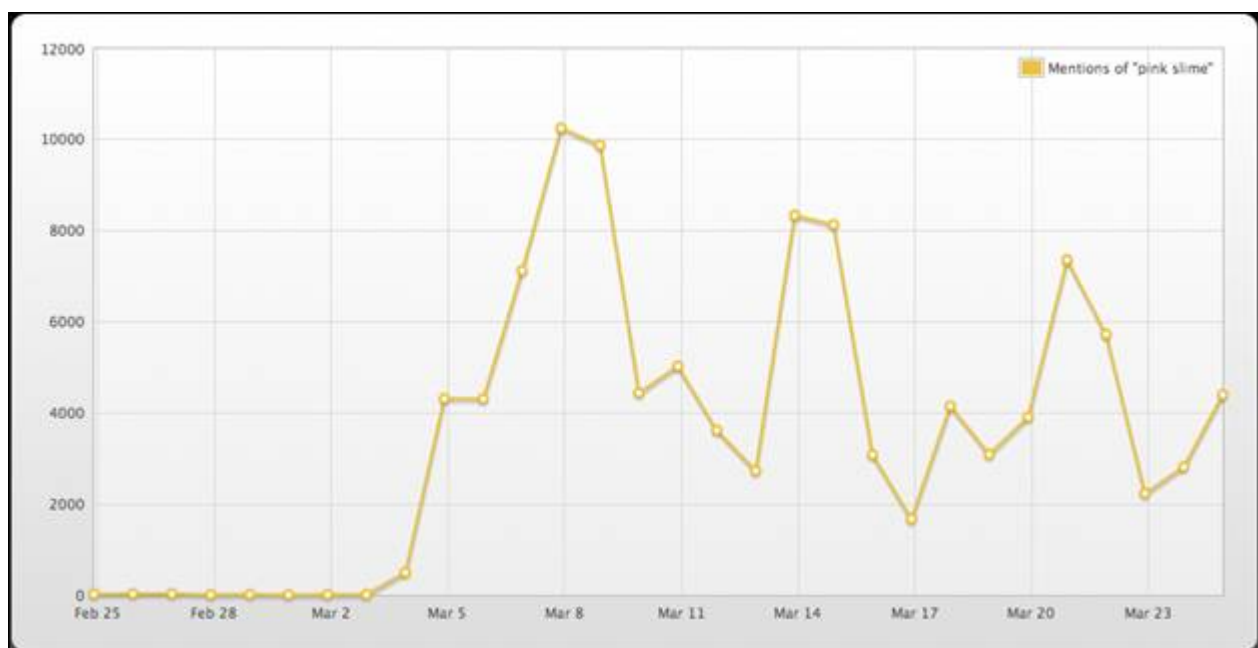
Top weekly search term for USDA.gov 3/05-3/26: 1,472 unique searches

Twitter Metrics

“Pink Slime” mentioned on Twitter: 84,000 times in the last 30 days

#PinkSlime mentioned on Twitter: 7,561 times in the last 30 days

[Change.org online petition](#): 258,000 online signatures; posted to Twitter 2,391 times.



**Peaks in this chart correlate to the below dates and media stories.

March 8: 10,259 mentions of Pink Slime.

Top Story - [Huffington Post: Pink Slime Found In 70% Of Supermarket Ground Beef In ABC Investigation \(VIDEO\)](#)

March 9: 9,885 mentions of Pink Slime.

Top Story - [Time NewsFeed: 'Pink Slime' in School Lunches: Is It Really That Bad?](#)
March 14: 8,349 mentions of Pink Slime.
Top Story: [ABC News Blog: 'Pink Slime' Will Be a Choice for Schools](#)
March 15: 8,127 mentions of Pink Slime.
Top Story – [Huffington Post: 'Pink Slime' For Lunch: Schools Can Opt Out Of Ammonia-Treated Ground Beef Filler](#)
March 21: 7,369 mentions of Pink Slime.
Top Story: [ABC Good Morning America: Safeway to Stop Selling 'Pink Slime' Textured Beef](#)

Twitter Mentions:

Twitter mentions of “Pink Slime” or #PinkSlime by influential thought leaders including large media outlets, celebrities, and stakeholders.

Congressional

Sen. Robert Menendez (16,322 followers)

I agree with parents. Product dubbed “pink slime” likely has no place in kid’s lunches.
Urge [@USDA](#) 2 listen 2 concerns <http://t.co/7H2v7kjU>

Chellie Pingree (6,331 followers)

Dozens of my colleagues have joined the call to ban pink slime in schools. [#pinkslime](#)
[#mepolitics](#) <http://t.co/ysClshQC>

Media

TIME.com (3,298,126 followers)

'Pink slime' could be coming to a school lunch near you | <http://t.co/ZwDJekn8> (via [@TIMENewsFeed](#))

Mashable (2,777,482 followers)

Internet Users Flock To Google Search To Learn About 'Pink Slime' -
<http://t.co/rekXpIvR>

Jamie Oliver (2,034,992 followers)

WELL DONE [@thelunchtray](#) for continuing the fight against [#pinkslime](#) in school food
SIGN IT <http://t.co/ykCjVNxF> [#foodrevolution](#)

Huffington Post (1,673,036 followers)

Feds buying 7 million pounds of 'pink slime' for school lunches <http://t.co/GgMxUqsw>

The Washington Post (914,915 followers)

Report: 7 million lbs. of "pink slime" will appear in school lunches this spring
<http://t.co/HcZs7oMi>

NPR News (895,687 followers)

Is It Safe To Eat Pink Slime <http://ow.ly/9U3vM>

Mark Bittman (Food writer for NYT Opinion and Magazine) (235,955 followers)
Petition demanding that the USDA not buy pink slime for school lunches. Not exactly controversial ... and yet ..

SHAPE Magazine (100,526 followers)
Once used in dog, food PINK SLIME is beef trimmings sprayed w/ ammonia & added to most ground beef as filler <http://t.co/vIpuiHTi> [#pinkslime](#)

Stakeholders and Celebrities

Drew Brees (NFL quarterback for New Orleans Saints) (1,046,016 followers)
Has anyone signed this petition on <http://t.co/IOirFew9> to prevent USDA from buying tons of "pink slime" to put in kids school lunches?

Whole Foods Market (2,336,952 followers)
[@LarryOsentoski](#) Our meat is source verified and our ground beef is made in-house from whole muscle meat. No pink slime <http://t.co/nSWNRqNV>

George Takei (324,052 followers)
Safeway stops selling "pink slime" made from treated meat scraps. While safe to eat, the slime was just too gross, even for Safeway.

Change.org (265,912 followers)
Pink slime for lunch? USDA just approved the purchase of 7 million lbs of this ammonia-treated beef for school lunches: <http://t.co/HVoYL6yF>

Slow Food USA (227,730 followers)
Boston Schools ban 'pink slime': "we need 2 hold the [@USDA](#) 2 a higher standard than generally safe" <http://t.co/Z2tpzlLL>

USDA Impact:

USDA Statement

6,951 unique page views to date to the statement on LFTB posted on 3/15: [USDA Announces Additional Choices for Beef Products in the Upcoming School Year: USDA Affirms Safety of Lean Finely Textured Beef Product for Consumers](#)

Once posted, USDA Office of Communications used the [@USDAPress](#) Twitter account to amplify LFTB statement by directing high profile outlets that had initially covered LFTB to the Secretary's statement online.

Statement was retweeted by 27 people including Tom Philpott (Mother Jones), Haven Bourque (Civil Eats), and Kristin Wartman (Huffington Post, Civil Eats, and Grist). Link was clicked 65 times from the [@USDAPress](#) tweet.

Tom Philpott (13,036 followers)

RT @USDAPress: Schools have a choice. [@USDA](#) provides options for ground beef in lunches: <http://t.co/kcIMPAtX> [@MotherJones](#) [@Bittman](#) [@TomPhilpott](#) [@Grist](#)

Kristin Wartman (1,079 followers)

USDA is listening! [@USDA](#) provides options for ground beef in lunches: <http://t.co/udZXrcay> [@MotherJones](#) [@Bittman](#) [@TomPhilpott](#) [@Grist](#)

USDA Blog

Posted a blog on 3/22 from Under Secretary of Food Safety Elisabeth Hagen called, [Setting the Record Straight on Beef](#), addressing popular public opinion and food safety perspectives. The blog has received 1,523 unique page views to date.

The blog received 16 [comments](#) covering a range of issues including GMO labeling, the nutrition value of LFTB, government's role in food and questions of health impact.

Blog was tweeted by @USDA, @USDAPress and @USDAFoodSafety reaching a combined audience of almost 338,000 people. It was retweeted by 31 people.



March 30, 2012 by (b) (6) (b) (6) or (b) (6) @admis.com)

CATTLE MARKET COMMENTS

Live cattle futures were sharply lower on Friday (and for the week and for the month). The nearby contracts lost over 200 points as fund long liquidation continued. The bearish mentality was largely linked to the negative press of "pink slime". There was some short covering for an early bounce, but the end of month and end of quarter selling has driven futures much lower than many had expected. The charts are oversold and much of the selling has been money flow. Still, there is some justification to these lower levels, with these comments talking about the 115.00 area for June if \$5 gasoline were to curtail beef demand and heavy weights offer more supplies than expected. Cash cattle prices this week held up much better than futures, so if the speculative money flow from the sell side can slow, then a bounce could be expected. The sharp drop in futures though will bring hedged cattle to market at lower prices than perhaps cattle owners would otherwise be willing to accept, keeping the fundamentals bearish for the near term. The June chart looks to have technical support at the 115.00 area, which seems likely to be tested on follow-through selling.

Feeder cattle futures were sharply lower, seeing larger losses than in live cattle. May closed down 270 points amid spillover from the live cattle futures and pressure from the sharply higher corn futures. Most likely, fund long liquidation was a feature in today's trade. Next support for the May contract is the December swing low of 145.125. That is well below where cash feeder cattle prices are trading, which to get there would mean that feeder cattle demand remains under pressure due to softening cash fed cattle prices. If fed cattle prices drop below the \$120 level, then feedlot profit margins will be well in the red and will significantly want to cut what they have to pay to place feeder cattle in their lots.

CATTLE MARKET COMMENTS

Live and feeder cattle strategies have recognized a long-term bullish undertone for the cattle complex due to smaller supplies. Establishing long strategies on setbacks has been the mode of operation. My bias is that near-term demand concerns (consumer and packer) can still justify bearish strategies, looking for June to test the 115.00 area for live cattle and May feeder cattle to test the 145.00 area if beef demand continues to face pressure.



HOG MARKET COMMENT

Lean hog futures were higher on Friday, but lower for the week. The early weak bounce was erased as the cattle futures complex pulled lean hog futures to new lows for the move. July was the upside leader posting a triple-digit gain. Spreading was evident as June and August gains were about 70-80 cents less than July. The gains for the nearby contracts were inside days that looked like consolidation. The deferred contracts posted reversal bottoms, ready for either a supply or demand kick to fuel an upside move. The USDA Hogs and Pigs reports have provided kicks in the past, but this report looks about as expected, perhaps a bit bearish as the pigs per litter for the winter quarter was 103%, bigger than any of the guesstimates. Total hogs and pigs were pegged at 101.9% (compared to average estimate of 101.7% and range of 101.4-102.3%). The breeding herd was pegged at 100.5% (compared to 100.3% average and 99.9-100.7% range). The market hog number was pegged at 102.0% (compared to 101.8% average and 101.5-102.5% range). Farrowing intentions were pegged at 99.1% and 98.4% for the spring and summer quarters. Such numbers were under all estimates, which will likely be perceived as bullish. This would seem to favor the bear spreads. However, these intentions don't fit very well with the larger breeding herd and the profitable margins being enjoyed by the producers. I would expect that farrowings will run higher than these intentions. Also, the oversold condition of the summer contracts may not let the bear spreading work very well.

HOG STRATEGY COMMENT

Lean hog futures have moved below the price levels expected (i.e. mid \$80s for April and mid \$90s for the summer contracts). Even lower prices are possible with bearish news and more long liquidation, but that seems almost unlikely at this juncture. Short hedges can most certainly be justified for all the 2012 contracts in case demand turns unexpectedly weaker and if producers are expanding faster than the report implied. Establishing long positions may be worth a shot from these low price levels. Favor the summer contracts, although the deferred will likely come along for a while. The larger supplies suggest that the mid \$90s is still a reasonable price level for the summer contracts, unless the demand picture improves from its current sluggishness.

MILK MARKET COMMENTS

Milk futures were sharply higher. The strength of the move higher evidently surprised a few bears, also triggering some buy stops due to technicals. For example, the May contract pushed through the 40-day moving average, which had turned back moves higher the last two weeks. The buying slowed though as it approached the monthly highs and the 50-day moving average of 15.74. The action has been volatile, with a lot of back and forth action day to day. For the bulls, good demand has been shown in the last two Cold Storage reports. For the bears, very large milk production has been shown in the last two Milk Production reports. Demand going forward is a question mark, with high gasoline prices a concern and exports hurt by strong production by our competitors. Milk production looks to stay relatively large with cow numbers apt to stay above year-ago levels for at least the near future.

MILK STRATEGY COMMENTS

For milk futures, fundamentals don't favor buying. Higher milk production (seasonally and year-to-year) could continue to overwhelm demand. The volatility suggests standing aside though until a clearer signal can be identified.



WEEKLY VANTAGE POINT

TOTAL MEAT PRODUCTION

MEAT PRODUCTION (MILLIONS OF POUNDS- EXCLUDES CONDEMNED)

WEEK ENDING	BEEF	CALF/VEAL	PORK	LAMB	TOTALS
31 Mar 12	475.4	2.1	441.2	3.4	922.1
24 Mar 12	475.3	2.5	444.8	3.1	925.7
Change	+0.0%	-16.0%	-0.8%	+9.7%	-0.4%
2 Apr 11	488.6	2.6	439.9	3.3	934.4
Change	-2.7%	-19.2%	+0.3%	+3.0%	-1.3%
2012 YTD	6201.4	29.6	5816.5	37.4	12084.9
2011 YTD	6425.0	33.1	5775.1	35.5	12268.7
Change	-3.5%	-10.6%	+0.7%	+5.4%	-1.5%

HEDGER'S NOTEBOOK

(PRICES UPDATED FROM MONTHLY USDA REPORT USING MIDPOINT OF FORECAST RANGE)

	2010	2011	2011	2011	2011	2011	2012	2012	2012	2012	2012
	YEAR	Q1	Q2	Q3	Q4	YEAR	Q1	Q2	Q3	Q4	YEAR
CATTLE:	YEAR	Q1	Q2	Q3	Q4	YEAR	Q1	Q2	Q3	Q4	YEAR
CORN PRICE	3.83	5.37	6.35	6.53	5.66	5.98	6.30	6.50	6.00	5.50	6.08
FDR PRICE	109.31	127.20	131.09	134.74	141.93	133.74	152.00	153.00	154.50	155.00	153.63
COST PROD	91.55	97.87	102.48	112.72	113.67	114.80	115.40	121.40	126.84	125.44	127.14
CATTLE PR\$	95.38	110.07	112.79	114.05	121.99	114.73	125.50	126.00	128.00	130.00	127.50
Fri. Futures	**	**	**	**	**	**	J-120.45	M-116.15	Q-119.67	V-125.60	**

	2010	2011	2011	2011	2011	2011	2012	2012	2012	2012	2012
	YEAR	Q1	Q2	Q3	Q4	YEAR	Q1	Q2	Q3	Q4	YEAR
HOGS:	YEAR	Q1	Q2	Q3	Q4	YEAR	Q1	Q2	Q3	Q4	YEAR
CORN PRICE	3.83	5.37	6.35	6.53	5.66	5.98	6.30	6.50	6.00	5.50	6.08
COST PROD	59.84	64.57	70.35	75.08	75.93	71.48	75.11	74.77	75.81	74.37	75.01
HOG PR-CASH	55.06	59.94	68.80	71.06	64.66	66.11	63.50	68.00	69.00	59.00	65.00
HOG PR-LEAN	74.41	81.00	92.97	96.03	87.38	89.34	85.81	91.89	93.24	79.73	87.84
Fri. Futures	**	**	**	**	**	**	J-83.42	M-90.40	Q-91.85	V-82.90	**



March 29, 2012 by (b) (6) (b) (6) or (b) (6) @admis.com)

CATTLE MARKET COMMENTS

Live cattle futures were sharply lower on Thursday. The losses were in excess of 200 points for some contracts, the most active June being one of them. The low-range close suggests follow-through selling, which could involve a third day of fund selling. June plummeted below key technical support in the 120.00 area and fell about half way to next technical support seen at the 115.00 area. Fundamentally, the lower prices can be justified. For the bulls, tight supplies with firm beef demand were expected to bolster prices to record high levels. However, heavy weights are adding extra production and demand can probably be labeled weak. The high gasoline prices are eating into disposable income, which is hurting beef demand and could get worse yet this summer, i.e. talk of \$5 gasoline. Pile on the bad press of the "pink slime" and it is easy to see why traditional funds have been busy liquidating their net long position. This money flow is dictating the downtrend and could continue to feed the bearish perspective until a reason surfaces to think otherwise. Cash cattle prices started the week at \$126-127, but developed in Texas today at \$125, down a dollar from last week. Futures are expecting more weakness with April trading at 122.50 and June at about 118.50 on the close. Cash will prove to be important, but expect volatile, choppy action with the charts oversold and the market at the start of the usually very supportive grilling season.

Feeder cattle futures were sharply lower. The modest losses and last week's lows couldn't hold amid the steep selloff in live cattle futures. Sell stops were triggered as support was violated, accelerating the move lower. Sharply lower corn futures offered support briefly. Cash feeder cattle prices were mixed in the reports I saw, seeing some markets lower, some markets higher, and some markets mixed depending on weights and quality of the feeders. This helped March feeder cattle expire a bit higher at 154.25. April and May feeder cattle futures traded below the 152.00 mark, suggesting more cash feeder weakness. That bearish mentality reflects lower fed cattle prices that are hurting feeding margins and feeder demand. The May contract looks like it should have support at 152.30 where a previous swing high was scored, perhaps wanting to consolidate in this area with today's low of 151.375 considered an overreaction. That sounds nice technically, but if there is a third day of fund long liquidation, then key support seems to be lacking until the 145.00 area.

CATTLE MARKET COMMENTS

Live and feeder cattle strategies have recognized a long-term bullish undertone for the cattle complex due to smaller supplies. Establishing long strategies on setbacks has been the mode of operation. My bias is that near-term demand concerns (consumer and packer) can still justify bearish strategies, looking for June to test the 115.00 area for live cattle and May feeder cattle to test the 145.00 area if gasoline prices climb toward \$5 for the early-summer driving season.



HOG MARKET COMMENT

Lean hog futures were sharply lower on Thursday, posting losses of around 200 points for the summer contracts. April wasn't near as weak, getting support from its discount to the cash feeder index. The bearish mentality is mostly due to money flow, although cash fundamentals are not supportive. Hogs have been largely following live cattle and that was evident today. New lows were scored for the more active June contract, violating support at last week's low to trigger sell stops and accelerate the move. June fell to below the 90.00 mark, which seems undervalued. If hog supplies are only slightly larger than last year, and demand benefits from lower pork prices relatively and absolutely for both domestic and foreign markets. It is hard to find buyers in this environment, especially with the concern of a third day of fund selling. However, perhaps a short covering bounce can be managed tomorrow ahead of the Hogs and Pigs report. That report is expected to show total hogs and pigs at 101.7%, breeding herd at 100.3%, and market hogs at 101.8%. Bulls expect lower market hog numbers on disappointing pigs saved per litter. Bears think that the breeding herd may be a bit bigger as producers were encouraged by profitable prices. This may present a bull spreading opportunity.

HOG STRATEGY COMMENT

Lean hog futures have moved below the price levels expected (i.e. mid \$80s for April and mid \$90s for the summer contracts). Even lower prices are possible with bearish news and more long liquidation, but that seems almost unlikely at this juncture. Short hedges can most certainly be justified for all the 2012 contracts in case demand turns unexpectedly weaker and if producers are expanding. Establishing long positions may be worth a shot from these low price levels. The seasonals didn't work today, but the buy July lean hogs, buy July hogs sell April hogs, and buy June hogs sell June cattle seem worth a try at these lower price levels.

MILK MARKET COMMENTS

Milk futures were lower, although lacking the volatility and range seen recently. It did continue the back and forth action that has kept May milk futures mostly between 15.00 and 15.50 and June futures between 15.00 and 16.00 for most of the last month. The 10 and 20-day moving averages are trending sideways in the middle of those ranges. For the bulls, good demand has been shown in the last two Cold Storage reports. For the bears, very large milk production has been shown in the last two Milk Production reports. Demand going forward is a question mark, with high gasoline prices a concern and exports hurt by strong production by our competitors. Milk production looks to stay relatively large with cow numbers apt to stay above year-ago levels for at least the near future.

MILK STRATEGY COMMENTS

For milk futures, fundamentals don't favor buying. Higher milk production (seasonally and year-to-year) could continue to overwhelm demand. The volatility suggests standing aside though until a clearer signal can be identified.

WEEKLY VANTAGE POINT

TOTAL MEAT PRODUCTION

MEAT PRODUCTION (MILLIONS OF POUNDS- EXCLUDES CONDEMNED)

WEEK ENDING	BEEF	CALF/VEAL	PORK	LAMB	TOTALS
24 Mar 12	477.7	2.5	444.8	3.1	928.1
17 Mar 12	488.3	2.4	453.3	3.3	947.3
Change	-2.2%	+4.2%	-1.9%	-6.1%	-2.0%
26 Mar 11	485.0	2.7	439.9	3.1	930.7
Change	-1.5%	-7.4%	+1.1%	+0.0%	-0.3%
2012 YTD	5728.5	27.7	5373.0	34.0	11163.2
2011 YTD	5936.4	30.5	5335.2	32.2	11334.3
Change	-3.5%	-9.2%	+0.7%	+5.6%	-1.5%

HEDGER'S NOTEBOOK

(PRICES UPDATED FROM MONTHLY USDA REPORT USING MIDPOINT OF FORECAST RANGE)

	2010	2011	2011	2011	2011	2011	2012	2012	2012	2012	2012
	YEAR	Q1	Q2	Q3	Q4	YEAR	Q1	Q2	Q3	Q4	YEAR
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FDR PRICE	109.31	127.20	131.09	134.74	141.93	133.74	152.00	153.00	154.50	155.00	153.63
COST PROD	91.55	97.87	102.48	112.72	113.67	114.80	115.40	121.40	126.84	125.44	127.14
CATTLE PR\$	95.38	110.07	112.79	114.05	121.99	114.73	125.50	126.00	128.00	130.00	127.50
Fri. Futures	**	**	**	**	**	**	J-124.50	M-121.10	Q-123.20	V-128.37	**

	2010	2011	2011	2011	2011	2011	2012	2012	2012	2012	2012
	YEAR	Q1	Q2	Q3	Q4	YEAR	Q1	Q2	Q3	Q4	YEAR
HOGS:	YEAR	Q1	Q2	Q3	Q4	YEAR	Q1	Q2	Q3	Q4	YEAR
CORN PRICE	3.83	5.37	6.35	6.53	5.66	5.98	6.30	6.50	6.00	5.50	6.08
COST PROD	59.84	64.57	70.35	75.08	75.93	71.48	75.11	74.77	75.81	74.37	75.01
HOG PR-CASH	55.06	59.94	68.80	71.06	64.66	66.11	63.50	68.00	69.00	59.00	65.00
HOG PR-LEAN	74.41	81.00	92.97	96.03	87.38	89.34	85.81	91.89	93.24	79.73	87.84
Fri. Futures	**	**	**	**	**	**	J-85.02	M-92.22	Q-93.50	V-84.95	**



March 28, 2012 by Brian Brase (312-242-7095 or brian.brase@admis.com)

CATTLE MARKET COMMENTS

Live cattle futures were sharply lower on Wednesday. Back and forth, triple-digit swings are as easy and plentiful as if I was at recess. The June contract scored a new low for the move of 120.025, but is still respecting the previous swing low of 119.925. The low-range close suggests follow-through selling that will test that support again tomorrow. The bearish mentality was linked to beef demand concerns, with the phrase “pink slime” circulating a lot in the commentaries. Higher ground beef prices are expected due to the reduced production of the finely textured beef, which may turn consumers to protein alternatives, i.e. pork or chicken. The bad press is also likely prompting additional fund long liquidation. There could be significant sell stops below that December low as this 120.00 area had held since last July. Aggressive traders may go hunting for the sell stops if the outside markets offer pressure like they did today or if the cash market develops at lower prices.

Feeder cattle futures were lower, following live cattle with the May feeders suffering the worse due to the liquidation of spec longs. The losses were generally not as large as in live cattle, getting some support from the lower corn futures and from reports of generally higher cash feeder prices. The May feeder cattle contract did not make a new low for the move like what June live cattle did, suggesting that there is still good support at this consolidation zone around the 100-day moving average of 154.14 and the 62% retracement of the winter rally. The direction in feeders still seems likely to be tied to cash cattle prices (i.e. feeding margins that dictate money and mood to buy the next round of feeder cattle).

CATTLE MARKET COMMENTS

Live and feeder cattle strategies have recognized a long-term bullish undertone for the cattle complex due to smaller supplies. Establishing long strategies on setbacks has been the mode of operation. My bias is that near-term demand concerns (consumer and packer) can still justify bearish strategies, looking for June to test the 120.00 area again and potentially a few dollars below that if gasoline prices climb toward \$5 for the summer driving season. There are seasonals for March 29th to buy August live cattle, buy April feeder cattle, and as a spread buy October feeder while selling February live cattle (2013). These may work if there is more of a technical bounce and seasonal grilling demand to fuel optimism. I have little confidence in these seasonals and would recommend close stops if inclined to try.

HOG MARKET COMMENT

Lean hog futures were sharply lower on Wednesday, posting triple digit losses of about 100 to 155 points for the contracts on my quote board. June was the downside leader, which isn't surprising given its speculative trading dominance. June made its lowest close for the move and has seen the electronic trade stretch the move do to the downside, but support of last week's low at 91.525 has not been violated. The low-range close suggests follow-through selling to test that support. Aggressive traders will be looking to trigger sell stops below there and accelerate the move to the downside. The cash fundamentals look weak enough to sponsor such a move. If the outside markets are weak again, then it may be easy to ignore the oversold condition and the divergence that had been attracting buyers. Pork prices are moving up and cash hog prices are accelerating lower, suggesting that packers are trying to right their margins. The lean hog index has seen the negotiated price drop more than a dollar below the formula price to suggest that packer demand has softened. Hog slaughter is running a bit slower relative to last week and last year. Bulls will say tighter supplies, which lower IA/MN weight data may support relative to the previous week. Bears say packers have reduced the slaughter pace to try to boost pork prices and improve margins. The question of hog numbers will get some fresh answers with Friday's Hogs and Pigs report. The average pre-release estimates had total hogs and pigs at 101.7%, breeding herd at 100.3%, and market hogs at 101.8%. The supply picture will not be enough different than expected to dictate a big price move. Demand will continue to be the driver of the big moves.

HOG STRATEGY COMMENT

Lean hog futures have moved below the price levels expected (i.e. mid \$80s for April and mid \$90s for the summer contracts). Even lower prices are possible with bearish news and more long liquidation, but that seems less likely before seeing a correction or knowing what the Hogs and Pigs report has to say. Short hedges can most certainly be justified for all the 2012 contracts in case demand turns unexpectedly weaker and if producers are expanding. The move higher Monday and Tuesday should have triggered the exit of shorts via stops. Aggressive traders that switched to spec longs, should have been quickly stopped out as weak cash fundamentals suggested holding such protection. There were seasonals the last two days to buy July lean hogs, buy July hogs sell April hogs, and buy June hogs sell June cattle. These seem likely to work better from today's lower price levels, but protective stops are important.

MILK MARKET COMMENTS

Milk futures were higher, seeing strong double-digit gains for the second quarter contracts. The back and forth action suggests that there are supporting facts for both sides. This has kept May milk futures between 15.00 and 15.50 and June futures between 15.00 and 16.00 for the most part for the month of March. The 10 and 20-day moving averages are trending sideways in the middle of those ranges. For the bulls, good demand has been shown in the last two Cold Storage reports. For the bears, very large milk production has been shown in the last two Milk Production reports. Demand going forward is a question mark, with high gasoline prices a concern and exports hurt by strong production by our competitors. Milk production looks to stay relatively large with cow numbers apt to stay above year-ago levels for the at least the near future.

MILK STRATEGY COMMENTS

For milk futures, fundamentals don't favor buying. Higher milk production (seasonally and year-to-year) could continue to overwhelm demand. The volatility suggests standing aside though until a clearer signal can be identified.



WEEKLY VANTAGE POINT

TOTAL MEAT PRODUCTION

MEAT PRODUCTION (MILLIONS OF POUNDS- EXCLUDES CONDEMNED)

WEEK ENDING	BEEF	CALF/VEAL	PORK	LAMB	TOTALS
24 Mar 12	477.7	2.5	444.8	3.1	928.1
17 Mar 12	488.3	2.4	453.3	3.3	947.3
Change	-2.2%	+4.2%	-1.9%	-6.1%	-2.0%
26 Mar 11	485.0	2.7	439.9	3.1	930.7
Change	-1.5%	-7.4%	+1.1%	+0.0%	-0.3%
2012 YTD	5728.5	27.7	5373.0	34.0	11163.2
2011 YTD	5936.4	30.5	5335.2	32.2	11334.3
Change	-3.5%	-9.2%	+0.7%	+5.6%	-1.5%

HEDGER'S NOTEBOOK

(PRICES UPDATED FROM MONTHLY USDA REPORT USING MIDPOINT OF FORECAST RANGE)

	2010	2011	2011	2011	2011	2011	2012	2012	2012	2012	2012
	YEAR	Q1	Q2	Q3	Q4	YEAR	Q1	Q2	Q3	Q4	YEAR
CATTLE:	YEAR	Q1	Q2	Q3	Q4	YEAR	Q1	Q2	Q3	Q4	YEAR
CORN PRICE	3.83	5.37	6.35	6.53	5.66	5.98	6.30	6.50	6.00	5.50	6.08
FDR PRICE	109.31	127.20	131.09	134.74	141.93	133.74	152.00	153.00	154.50	155.00	153.63
COST PROD	91.55	97.87	102.48	112.72	113.67	114.80	115.40	121.40	126.84	125.44	127.14
CATTLE PR\$	95.38	110.07	112.79	114.05	121.99	114.73	125.50	126.00	128.00	130.00	127.50
Fri. Futures	**	**	**	**	**	**	J-124.50	M-121.10	Q-123.20	V-128.37	**

	2010	2011	2011	2011	2011	2011	2012	2012	2012	2012	2012
	YEAR	Q1	Q2	Q3	Q4	YEAR	Q1	Q2	Q3	Q4	YEAR
HOGS:	YEAR	Q1	Q2	Q3	Q4	YEAR	Q1	Q2	Q3	Q4	YEAR
CORN PRICE	3.83	5.37	6.35	6.53	5.66	5.98	6.30	6.50	6.00	5.50	6.08
COST PROD	59.84	64.57	70.35	75.08	75.93	71.48	75.11	74.77	75.81	74.37	75.01
HOG PR-CASH	55.06	59.94	68.80	71.06	64.66	66.11	63.50	68.00	69.00	59.00	65.00
HOG PR-LEAN	74.41	81.00	92.97	96.03	87.38	89.34	85.81	91.89	93.24	79.73	87.84
Fri. Futures	**	**	**	**	**	**	J-85.02	M-92.22	Q-93.50	V-84.95	**



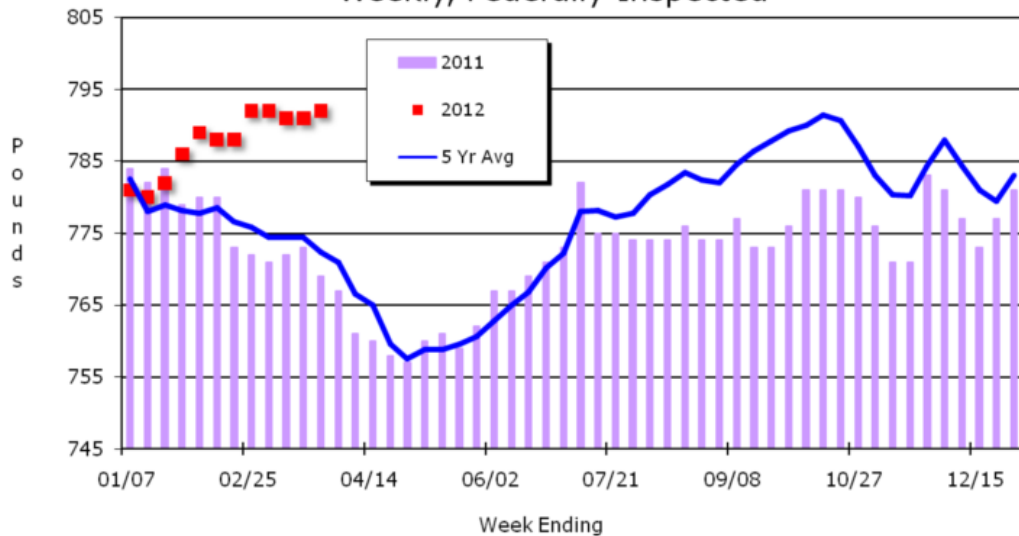
March 27, 2012

by BRIAN BRASE 312-242-7095 or brian.brase@admis.com

Live cattle futures are sharply higher at midsession. Triple-digit gains are linked mostly to the oversold condition that is prompting short covering. The gains are pretty even front to back, suggesting that spreading is not a particular feature. I found no fresh news to trigger the gains. The one interesting story was comments from Tyson that "pink slime" press would hurt beef demand in the short term. This will force some adjustment in the ground beef market, which may lead to increased imports. The dollar is showing a reversal bottom, so a move higher there may prompt more interest in beef imports as well. That would be a change from the recent net-export market, which could limit upside price potential. The other much talked about factor in the market is the high cattle weights. The chart below shows well the big increase in weights, which could lead to lower price levels in the second quarter.

U.S. Cattle Dressed Weights

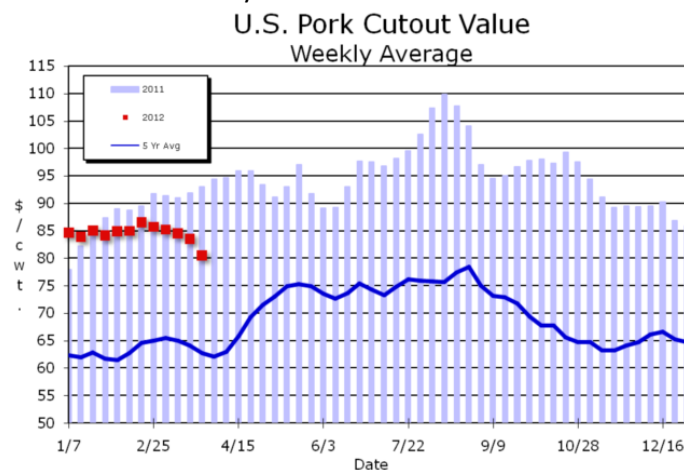
Weekly, Federally Inspected



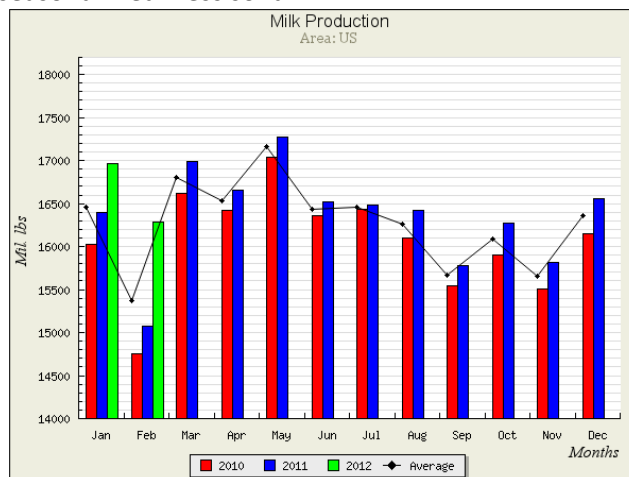
Feeder cattle futures are sharply higher at midsession. The nearby March contract is getting set to expire on Thursday, showing a minimal gain due to its discount to the cash feeder index. Cash feeder prices this week are mostly steady to a few dollars higher in the reports I have seen. The other spring and the fall contracts are showing gains that are approaching the 200 point mark. The oversold condition and the leadership of live cattle are attracting plenty of buyers. The active feeder cattle contracts pushed above their 10-day moving averages to triggers some buy stops. The gains have come more difficult after that as the premium gets more attractive and there still is a lot of uncertainty about feeder demand, with no cash fed cattle trade to encourage the buy side. Corn futures have seen both sides of unchanged, so not offering a lot of input, but Friday's grains reports could have a big influence for next week's trade.



Lean hog futures are higher at midsession. June and July are leading the way up, with triple-digit gains. Short covering is the main feature as futures correct for the oversold condition and sees shorts take profits after this month's \$5 drop, especially considering the upcoming Hogs and Pigs report on Friday. Some pre-release estimates are out and are about as expected. The total hog and pig number averaged 101.7% of last year, with a range of 101.4-102.3%. This total mostly reflects market hogs at 101.8% average with range of 101.-102.5%. The breeding herd average estimate is 100.3%, with a range of 99.9-100.7%. Producers will expand via production efficiency, expecting winter farrowings to be 100.7% with pigs per litter at 101.7%. Farrowing intentions are small compared to profitability and the high prices that had been offered by futures, pegged at 100.2% average for the spring quarter and 100.3% for the summer. With larger supplies a given, demand will be very important. Right now, the pork price chart below shows just how weak demand appears to be relative to last year.



Milk futures are lower at midsession, taking back much of yesterday's gains. The back and forth action suggests a lot of uncertainty about the price level. May is consolidating mostly between 15.00 and 15.50, seeing the 10 and 20-day moving averages moving sideways in the middle of that range. This is a discount to the March price, reflecting strong milk production. The chart below shows the higher production as well as the seasonal spring increases that seem likely to keep milk prices in check. Demand has been strong enough and is limiting the seasonal weakness so far.





March 27, 2012 by BRIAN BRASE (312-242-7095 or brian.brased@admis.com)

BEEF AT A GLANCE....

OPEN INTEREST	NET CHG	TOT.VOL	
LC 352752	+1240	52052	CHOICE CUTOUT 3/26 186.75 -0.66
FC 49797	+82	6677	LOADS: FAB. CUTS 127 GROUND 42
FEEDER CATTLE INDEX 3/23 \$154.21 +0.16			CHOICE/SELECT SPREAD: +0.20
SLAUGHTER:	YESTERDAY	WEEK TO DATE	WEEK AGO YEAR AGO
	125,000	125,000	123,000 128,000

Technical Factors:

	Sup 2	Sup 1	Pivot	Res 1	Res 2
LCJ	12362	12408	12467	12513	12572
LCM	12023	12066	12121	12164	12219
FCJ	15165	15210	15265	15310	15365

Moving Averages:

10-day	40-day	100-day
12546	12778	12683
12242	12574	12531
15428	15732	15311

RSI

9-day
35
29
32

Live cattle futures are expected to see a two-sided trade on Tuesday, assuming no cash cattle trade and a mixed tone from the outside markets. The overnight electronic trade has seen both sides of unchanged in an inside day for the June contract, but sits slightly lower as of this writing. There are plenty of bearish cash fundamentals, including lower beef prices, Choice-Select prices about at par with each other, cattle on feed up about 3% from last year, weights up 20+ pounds, and negative press on "pink slime". The bullish arguments are seasonal grilling demand, strong beef exports, futures discount, oversold condition of the charts, and eventual tightened supplies. A consolidation trade is expected as June holds support of the 120.00 area, but has a tough time bouncing amid the weak cash fundamentals expected this summer. The outside markets are offering pressure, with the dollar higher, equities lower, and no significant weakness in crude oil.



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Tue Mar 27 2012 07:46:23

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PORK AT A GLANCE....

OPEN INTEREST NET CHG TOT.VOL
LH 270019 +1322 44883

PORK CUTOFF VALUE: \$ 79.82 +0.15

TOTAL LOADS: 50.50

LEAN HOG INDEX 3/23 \$85.77 -0.78

SLAUGHTER: YESTERDAY WEEK TO DATE WEEK AGO YEAR AGO
410,000 410,000 414,000 409,000

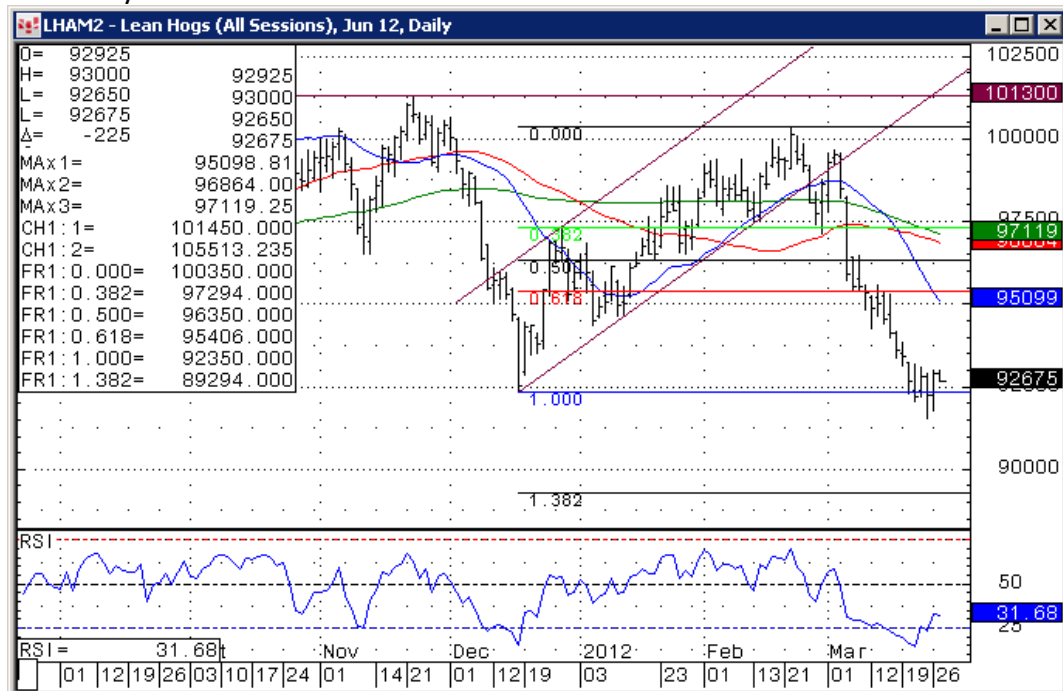
Technical Factors:

Moving Averages:

RSI

	Sup 2	Sup 1	Pivot	Res 1	Res 2	10-day	40-day	100-day	9-day
LHJ	8408	8448	8471	8511	8534	8591	8821	8914	30
LHM	9136	9213	9254	9331	9372	9335	9692	9719	33
LHN	9165	9220	9250	9305	9335	9377	9736	9696	27

Lean hog futures are expected to see a two-sided trade on Tuesday. The overnight electronic trade has seen both sides of unchanged, but as of this writing is showing a slightly lower bias. The session high for the June contract looks like it has tested resistance at the 10-day moving average of 93.11 and sold off. There could easily be another test of that resistance. Support has been found for June on the moves below 92.00. Without any strength in the pork market and with weak outside markets, the action should favor the bears. If those things turn positive, then it would seem that a short covering bounce could find some legs. The significant decline this month and the oversold condition of the charts would seem to favor more shorts exiting positions ahead of the potentially volatile Hogs and Pigs report. Pre-release estimates for that report should be out later today or before noon tomorrow. Expectations are for slight increases in hog numbers relative to last year.



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Tue Mar 27 2012 07:49:27

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	CHOICE 600/900	SELECT 600/900	TOTAL LOADS	FEEDER PRICE	CME HOG INDEX	PORK CUTOUT	PORK LOADS
3/26	186.75	186.56	169			79.82	50.50
3/23	187.41	186.57	177	154.21	85.77	79.67	73.75
3/22	188.92	187.67	157	154.05	86.55	79.82	127.75
3/21	188.97	188.32	256	154.09	87.35	79.99	111.63
3/20	191.09	188.98	179	154.41	87.94	80.71	148.50
3/19	191.74	189.02	136	154.32	88.12	82.29	57.50
3/16	189.91	188.17	177	154.48	87.98	82.70	46.00
3/15	190.20	188.58	287	155.71	87.80	82.73	101.50
3/14	190.87	189.15	324	155.66	87.48	83.76	95.75
3/13	192.13	190.90	227	155.35	87.23	84.36	161.75
3/12	193.11	192.25	230	155.45	87.31	84.11	53.25
3/9	193.84	193.36	189	155.63	87.46	83.53	80.25
3/8	195.80	193.95	199	156.36	87.65	83.99	98.88
3/7	197.53	195.08	269	157.02	87.45	85.42	69.88
3/6	198.11	194.75	166	157.25	87.17	84.85	125.38
3/5	197.99	194.19	152	157.33	87.37	84.96	61.00
3/2	198.07	193.80	226	157.34	87.68	85.13	58.25
3/1	198.45	195.15	133	156.42	87.73	84.86	103.88
2/29	198.80	195.15	264	156.37	87.55	84.89	95.75
2/28	198.65	194.68	208	157.12	87.63	85.64	157.13
2/27	198.56	193.99	137	157.19	87.96	85.64	26.25

COMMITMENT OF TRADERS (DATA THROUGH 3/20/12 – Futures only)

	LARGE SPEC & change	COMMERCIAL & change	SMALL SPEC & change
LC	52606 -3344	-14984 2156	-37622 1188
FC	13967 -1214	-1300 195	-12667 1019
LH	3084 -9307	6093 8558	-9177 749
Milk	-3683 743	5539 -157	-1856 -586

SUPPLEMENTAL COMMITMENT OF TRADERS – Fund positions (with options)

	Traditional & Change	Index funds & change
LC	50132 -8710	121456 -726
FC	13570 -1709	7966 -364
LH	-3599 -10215	91506 237

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March 26, 2012 by Brian Brase (312-242-7095 or brian.brase@admis.com)

CATTLE MARKET COMMENTS

Live cattle futures were narrowly mixed on the close Monday. Both sides of unchanged were tried, but lacked follow-through, making for an inside day on the charts. Cash fundamentals looked weak today, seeing lower beef prices in the morning report that suggest a packer breakeven pay price of only about \$116. Also, the Choice price fell below the Select price, a very uncommon situation. Showlists were slightly larger than last week. Cash price expectations are being slow to form, but would seem likely to be lower. The futures discount implies just that, looking for cash weakness through at least June. The higher placements in February are prompting some to look for a summer low below \$120 and could be closer to \$115 if summer gasoline prices head for \$5 per gallon as some are talking about to choke off demand along with reduced disposable income. The charts have been in steep decline and are well oversold. A consolidation bounce along with some seasonal grilling demand would seem reasonable, but who says these markets are reasonable of late. Traditional funds are net long 50,000 contracts yet and have been in a long liquidation mode (down from net 70,000 long position a month ago), which could mean that money flow is out of cattle, especially if there is help from the outside markets, i.e. higher crude oil, lower corn, lower equities, and/or lower dollar. After the close, a story came out that Beef Products, Inc. is temporarily closing three of its four plants due to the consumer backlash to the ammonia-treated beef (lean finely textured beef termed "pink slime"). This could prompt some demand uncertainty or negative overtones that attracts more sellers, but ultimately means less beef that should help support beef prices.

Feeder cattle futures were narrowly mixed as well, following the lead of live cattle. The lower corn futures offered a bit more support as did the futures discount to the cash feeder index. Buying could also be linked to the oversold condition of the charts. Still the gains were limited, reflecting that there are still concerns about feeder demand, i.e. negative feeding margins -- lower fed cattle prices amid rising breakeven prices on the cattle coming out of the feedlot. In addition, the supply tightness of feeder cattle is being helped by increased imports from Mexico. The May feeder cattle contract showed an inside day that looks like it wants to consolidate around its 100-day moving average of 154.04. The downtrend seen this month has respected resistance of the 10-day moving average, which is currently at 155.60 and declining. The chart has made about a 62% retracement of the winter rally, suggesting that bulls are anxious to change the trend. Key support looks like it would be the November and December lows in the 145.00 area. Prices that low can be justified if the fed cattle market continues to suffer as talked about above.

CATTLE MARKET COMMENTS

Live and feeder cattle strategies have recognized a long-term bullish undertone for the cattle complex due to smaller supplies. Establishing long strategies on setbacks has been the mode of operation. My bias is that near-term demand concerns (consumer and packer) can still justify bearish strategies.



HOG MARKET COMMENT

Lean hog futures were mixed on Monday. April was lower amid pressure from lower cash hog bids. The other contracts were slightly higher, with June leading the way up to post almost a modest gain. The bullish push was attributed mostly to short covering as the charts are oversold and summer prices in the \$90s seem to offer value if hog supplies are only slight larger than last year and demand remains firm. The steep decline seen this month suggests that the general exiting of positions before Friday's Hogs and Pigs report would translate into a bounce higher. The June contract would be expected to find resistance at the 10-day moving average, currently at 93.34, as long as the cash market remains weak. Any signs of strength and it would seem that the bulls might return with more vigor, not finding resistance until the 20-day moving average, currently at 95.22.

HOG STRATEGY COMMENT

Lean hog futures have moved down below the price levels expected (i.e. mid \$80s for April and mid \$90s for the summer contracts). Even lower prices are possible with bearish news and more long liquidation, but that seems less likely before seeing a correction or what the Hogs and Pigs report has in store. Short hedges can most certainly be justified for all the 2012 contracts in case demand turns unexpectedly weaker and if producers are expanding. Protecting hedges with options or replacing with options seemed prudent. Speculative shorts should tighten scale-down stops. Switching to a speculative long position may be worthwhile if given convincing bottoming action, but protective stops are prudent as pork prices are not supporting the buy side at this juncture.

MILK MARKET COMMENTS

Milk futures turned higher for most contracts. The exception was April, which was still pressured by weak cheese prices, but it too bounced quite a bit from session lows. The steep losses posted Friday were seen as overdone. The volatile action of futures is due to supporting facts on both sides. For the bulls, good demand has been shown in the last two Cold Storage reports. For the bears, very large milk production has been shown in the last two Milk Production reports. Demand going forward is a question mark, with high gasoline prices a concern and exports hurt by strong production by our competitors. Milk production looks to stay relatively large with cow numbers apt to stay above year-ago levels for the at least the near future.

MILK STRATEGY COMMENTS

For milk futures, fundamentals don't favor buying. Higher milk production (seasonally and year-to-year) could continue to overwhelm demand. The volatility suggests standing aside though until a clearer signal can be identified.



WEEKLY VANTAGE POINT

TOTAL MEAT PRODUCTION

MEAT PRODUCTION (MILLIONS OF POUNDS- EXCLUDES CONDEMNED)

WEEK ENDING	BEEF	CALF/VEAL	PORK	LAMB	TOTALS
24 Mar 12	477.7	2.5	444.8	3.1	928.1
17 Mar 12	488.3	2.4	453.3	3.3	947.3
Change	-2.2%	+4.2%	-1.9%	-6.1%	-2.0%
26 Mar 11	485.0	2.7	439.9	3.1	930.7
Change	-1.5%	-7.4%	+1.1%	+0.0%	-0.3%
2012 YTD	5728.5	27.7	5373.0	34.0	11163.2
2011 YTD	5936.4	30.5	5335.2	32.2	11334.3
Change	-3.5%	-9.2%	+0.7%	+5.6%	-1.5%

HEDGER'S NOTEBOOK

(PRICES UPDATED FROM MONTHLY USDA REPORT USING MIDPOINT OF FORECAST RANGE)

	2010	2011	2011	2011	2011	2011	2012	2012	2012	2012	2012
	YEAR	Q1	Q2	Q3	Q4	YEAR	Q1	Q2	Q3	Q4	YEAR
CATTLE:	YEAR	Q1	Q2	Q3	Q4	YEAR	Q1	Q2	Q3	Q4	YEAR
CORN PRICE	3.83	5.37	6.35	6.53	5.66	5.98	6.30	6.50	6.00	5.50	6.08
FDR PRICE	109.31	127.20	131.09	134.74	141.93	133.74	152.00	153.00	154.50	155.00	153.63
COST PROD	91.55	97.87	102.48	112.72	113.67	114.80	115.40	121.40	126.84	125.44	127.14
CATTLE PR\$	95.38	110.07	112.79	114.05	121.99	114.73	125.50	126.00	128.00	130.00	127.50
Fri. Futures	**	**	**	**	**	**	J-124.50	M-121.10	Q-123.20	V-128.37	**

	2010	2011	2011	2011	2011	2011	2012	2012	2012	2012	2012
	YEAR	Q1	Q2	Q3	Q4	YEAR	Q1	Q2	Q3	Q4	YEAR
HOGS:	YEAR	Q1	Q2	Q3	Q4	YEAR	Q1	Q2	Q3	Q4	YEAR
CORN PRICE	3.83	5.37	6.35	6.53	5.66	5.98	6.30	6.50	6.00	5.50	6.08
COST PROD	59.84	64.57	70.35	75.08	75.93	71.48	75.11	74.77	75.81	74.37	75.01
HOG PR-CASH	55.06	59.94	68.80	71.06	64.66	66.11	63.50	68.00	69.00	59.00	65.00
HOG PR-LEAN	74.41	81.00	92.97	96.03	87.38	89.34	85.81	91.89	93.24	79.73	87.84
Fri. Futures	**	**	**	**	**	**	J-85.02	M-92.22	Q-93.50	V-84.95	**



March 16, 2012 by Brian Brase (312-242-7095 or brian.brase@admis.com)

CATTLE MARKET COMMENTS

Live cattle futures were lower on Friday and for the week (and for the month). The deferred contracts were weaker than the nearby contracts, which settled about mid-range for the day. April and June found relative support due to their discount to the cash market, which developed at \$126-127 this week. The lower futures and lower beef prices contributed to packers getting cheaper cattle. There was outside "news" that contributed to the bearish mentality as well, i.e. "pink slime" and high gasoline prices were seen hurting beef demand. Beef production for the week was up 2.4% from last year, with the increase due to heavier weights. Next week's trade will begin to focus on next Friday's Cattle on Feed report. Weekly slaughter data for February was down 6.6% but there was an extra day in February, so this would imply that marketings would be down only 1-2%. Feeder receipts in the weekly data were down 2-3%, so if the extra day matters for placements, then it would suggest a slightly larger number. However, that assumes feeder movement was all into feedlots and there could have been a lot less than that, i.e. movement to grass and into breeding herds. A wide range of placement estimates seems likely. This should keep the cattle on feed number up 2-3% from last year, which should keep bears encouraged, especially with the weak demand news. Another round fund long liquidation could be a concern.

Feeder cattle futures were sharply lower. April and May saw sizeable losses of 170 and 140 points, respectively. Fund long liquidation was already evident in the late trade. The bearish mentality was easy to justify, seeing lower live cattle futures, higher corn futures, lower cash feeder prices, and new lows on the charts since the early-month reversal top. March futures is showing a discount of about \$2, suggesting cash weakness for the next two weeks. Beyond March, futures are showing a premium structure, expecting cash prices to start back higher. Tighter feeder cattle supplies are well known, but feeder demand seems to be faltering along with fed cattle prices and beef demand. Technically, this is prompting the money flow to come out the huge build up of long positions seen this winter. April, May, and August all have relatively large open interest figures. The May contract is approaching its 50% retracement of the winter rally, which is just above the climbing 100-day moving average of 153.66. That should be next support.

CATTLE MARKET COMMENTS

Live and feeder cattle strategies have recognized a long-term bullish undertone for the cattle complex due to smaller supplies. Establishing long strategies on setbacks has been the mode of operation. Aggressive traders bit on the reversal bottom to establish longs, which were negated with today's weakness. Near-term demand concerns (consumer and packer) can still justify bearish hedge strategies.



HOG MARKET COMMENT

Lean hog futures were lower on Friday and for the week (and for the month). The bearish mentality was largely linked to spillover from the cattle futures complex, although the sharply lower pork cutout value was also a factor. Cash hog prices remained firm, which shows strong packer demand despite the weak pork prices. The new lows for the move, the weak close, and the extent of the losses (triple digit losses for some contracts) suggest that fund long liquidation was a feature. April lean hog futures is approaching the winter low of 85.45, which should hold as support as long as packer demand stays strong. If that is the case, then the current attack of the June contract's low of 92.35 seems to offer value. It is fairly common for the cash hog market to be weak into April, so further futures weakness should not be surprising but doesn't seem necessary considering how well pork product is moving and being featured.

HOG STRATEGY COMMENT

Lean hog futures moved to the price levels expected (i.e. mid \$80s for April and mid \$90s for the summer contracts). Even lower prices are possible with bearish news and more long liquidation, but that is not a given. Short hedges can most certainly be justified for all the 2012 contracts in case demand turns unexpectedly weaker and if producers are expanding. Protecting hedges with options or replacing with options would seem prudent. Speculative shorts should tighten scale-down stops significantly. Switching to a speculative long position may be worth a try with a reversal bottom action.

MILK MARKET COMMENTS

Milk futures were mostly lower on Friday. The early action was higher in follow-through and so the lower closes put minor reversal tops on the charts. That would seem to put an end to the short-covering bounce, but a head-and-shoulders bottom is still working on the May and June charts. Some consolidation seems likely as traders position for Monday's Milk Production report. Milk production is expected to be higher for February. How much higher and the change in cow numbers will be watched with interest. The Cold Storage report is scheduled for release on Thursday afternoon. That will give an idea of what dairy product demand had been in February. Cheese prices have been moving higher to suggest better demand here in March. Higher gasoline prices suggest that the better demand could be fickle and would expect that upside in milk futures is limited once the technicals have run their course.

MILK STRATEGY COMMENTS

For milk futures, fundamentals don't favor buying, but the technicals are showing head-and-shoulder bottom formations that could reward long positions in this volatile market. Close stops would be prudent. For June, buying the breakout above 15.85 carried a profit objective for a test of the 50-day and potentially as much as a dollar higher. The protective stop was moved up to reflect your risk attitude. Higher milk production (seasonally and year-to-year) could continue to overwhelm demand.

WEEKLY VANTAGE POINT

TOTAL MEAT PRODUCTION

MEAT PRODUCTION (MILLIONS OF POUNDS- EXCLUDES CONDEMNED)

WEEK ENDING	BEEF	CALF/VEAL	PORK	LAMB	TOTALS
17 Mar 12	488.3	2.4	453.3	3.3	947.3
10 Mar 12	497.0	2.4	444.5	3.0	946.9
Change	-1.8%	+0.0%	+2.0%	+10.0%	+0.0%
19 Mar 11	476.8	2.6	445.9	3.0	928.3
Change	+2.4%	-7.7%	+1.7%	+10.0%	+2.0%
2012 YTD	5248.9	25.3	4927.4	30.9	10232.5
2011 YTD	5451.4	27.8	4895.3	29.1	10403.6
Change	-3.7%	-9.0%	+0.7%	+6.2%	-1.6%

HEDGER'S NOTEBOOK

(PRICES UPDATED FROM MONTHLY USDA REPORT USING MIDPOINT OF FORECAST RANGE)

	2010	2011	2011	2011	2011	2011	2012	2012	2012	2012	2012
	YEAR	Q1	Q2	Q3	Q4	YEAR	Q1	Q2	Q3	Q4	YEAR
CATTLE:	YEAR	Q1	Q2	Q3	Q4	YEAR	Q1	Q2	Q3	Q4	YEAR
CORN PRICE	3.83	5.37	6.35	6.53	5.66	5.98	6.30	6.50	6.00	5.50	6.08
FDR PRICE	109.31	127.20	131.09	134.74	141.93	133.74	152.00	153.00	154.50	155.00	153.63
COST PROD	91.55	97.87	102.48	112.72	113.67	114.80	115.40	121.40	126.84	125.44	127.14
CATTLE PR\$	95.38	110.07	112.79	114.05	121.99	114.73	125.50	126.00	128.00	130.00	127.50
Fri. Futures	**	**	**	**	**	**	J-125.30	M-123.70	Q-124.52	V-129.87	**

	2010	2011	2011	2011	2011	2011	2012	2012	2012	2012	2012
	YEAR	Q1	Q2	Q3	Q4	YEAR	Q1	Q2	Q3	Q4	YEAR
HOGS:	YEAR	Q1	Q2	Q3	Q4	YEAR	Q1	Q2	Q3	Q4	YEAR
CORN PRICE	3.83	5.37	6.35	6.53	5.66	5.98	6.30	6.50	6.00	5.50	6.08
COST PROD	59.84	64.57	70.35	75.08	75.93	71.48	75.11	74.77	75.81	74.37	75.01
HOG PR-CASH	55.06	59.94	68.80	71.06	64.66	66.11	63.50	68.00	69.00	59.00	65.00
HOG PR-LEAN	74.41	81.00	92.97	96.03	87.38	89.34	85.81	91.89	93.24	79.73	87.84
Fri. Futures	**	**	**	**	**	**	J-85.87	M-93.60	Q-94.80	V-85.62	**



March 16, 2012 by BRIAN BRASE (312-242-7095 or brian.brased@admis.com)

BEEF AT A GLANCE....

OPEN INTEREST	NET CHG	TOT.VOL	
LC 352440	-2056	62351	CHOICE CUTOUT 3/15 190.20 -0.67
FC 53488	-26	7685	LOADS: FAB. CUTS 227 GROUND 60
FEEDER CATTLE INDEX 3/14 \$155.66 +0.31			CHOICE/SELECT SPREAD: +1.62
SLAUGHTER:	YESTERDAY	WEEK TO DATE	WEEK AGO YEAR AGO
	118,000	492,000	502,000 479,000

Technical Factors:

	Sup 2	Sup 1	Pivot	Res 1	Res 2
LCJ	12382	12470	12637	12725	12892
LCM	12141	12213	12349	12421	12557
FCJ	15433	15517	15653	15737	15873

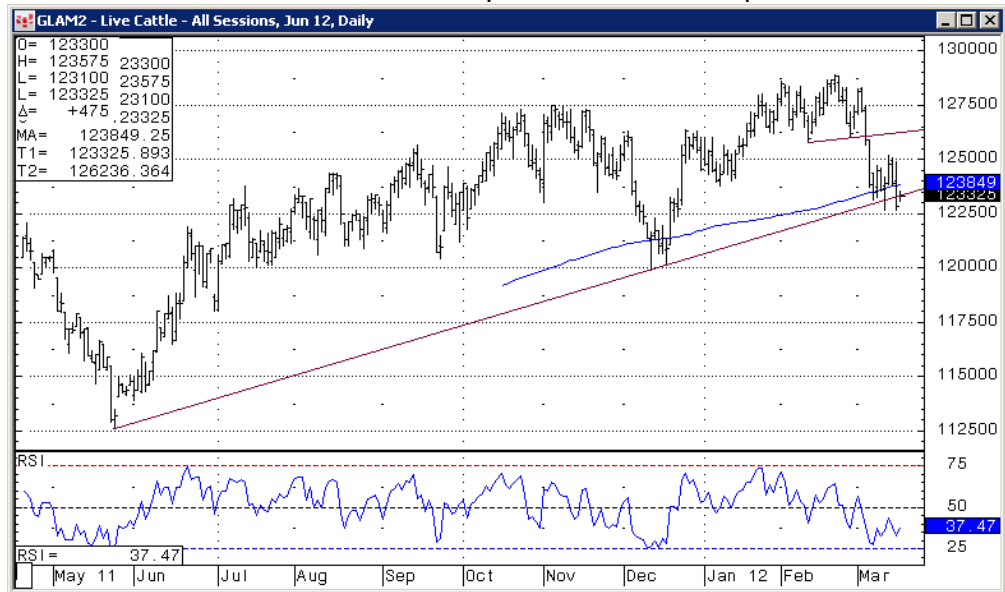
Moving Averages:

10-day	40-day	100-day
12695	12839	12699
12440	12664	12556
15735	15783	15273

RSI

9-day
37
33
40

Live cattle futures are called higher on the wire. The overnight electronic trade is showing this higher bias. Much of the gains are linked to ideas that yesterday's losses were overdone. Bulls are trying to hold important support on the most active June chart. As thought, cash cattle trade developed with the lower futures, seeing some hedged cattle take \$1 lower bids to move them at a price of \$126. Cash fundamentals look bleak, with beef prices lower and continued talk about "pink slime". There was no further news about the Dakota City plant closure that seemed to accelerate yesterday's losses. Open interest was down, suggesting long liquidation amid that uncertainty. The outside financial markets look supportive to perhaps keep further fund long liquidation on hold, but the higher gasoline prices are a concern. Bears seem to have a better case and are likely to hunt for sell stops in June below 122.65.



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Fri Mar 16 2012 07:58:42

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PORK AT A GLANCE....

OPEN INTEREST NET CHG TOT.VOL
LH 258414 +1678 41671

PORK CUTOUT VALUE: \$ 82.73 -1.03

TOTAL LOADS: 101.50

LEAN HOG INDEX 3/14 \$87.48 +0.25

SLAUGHTER: YESTERDAY WEEK TO DATE WEEK AGO YEAR AGO
 416,000 1,668,000 1,679,000 1,671,000

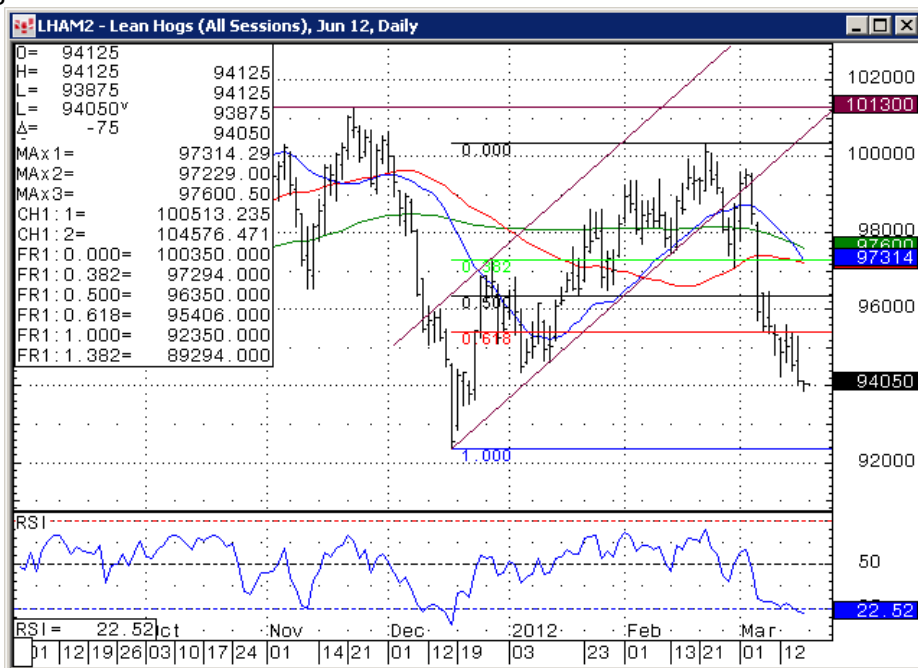
Technical Factors:

Moving Averages:

RSI

	Sup 2	Sup 1	Pivot	Res 1	Res 2	10-day	40-day	100-day	9-day
LHJ	8610	8650	8725	8765	8840	8788	8861	8970	38
LHM	9334	9373	9449	9488	9564	9589	9769	9767	23
LHN	9413	9447	9513	9547	9613	9644	9807	9733	27

Lean hog futures are called lower on the wire. The overnight electronic trade is showing a mixed bias, getting a slight bounce in a narrow trade. The bearish call is linked to the dollar lower pork cutout value, expecting follow-through selling to yesterday's weak finish as well. Open interest was up in yesterday's down day to suggest new shorts, but the early action was higher so there could have been new buyers early as well. The charts are oversold and short covering could easily be a feature today before going home for the weekend. Cash hog prices look to be lower to end the week, but not sharply lower – at least not as weak as what the pork cutout value would suggest. June futures look like it wants to try to put a reversal bottom on the chart. That could be the trigger to start some of that short covering. If packer bids stay relatively strong. The outside financial markets look supportive, with the dollar lower and equities higher. The June chart looks like it has support at the overnight low of 93.875, while resistance would be the 10-day moving average of 95.36.



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	CHOICE 600/900	SELECT 600/900	TOTAL LOADS	FEEDER PRICE	CME HOG INDEX	PORK CUTOUT	PORK LOADS
3/15	190.20	188.58	287			82.73	101.50
3/14	190.87	189.15	324	155.66	87.48	83.76	95.75
3/13	192.13	190.90	227	155.35	87.23	84.36	161.75
3/12	193.11	192.25	230	155.45	87.31	84.11	53.25
3/9	193.84	193.36	189	155.63	87.46	83.53	80.25
3/8	195.80	193.95	199	156.36	87.65	83.99	98.88
3/7	197.53	195.08	269	157.02	87.45	85.42	69.88
3/6	198.11	194.75	166	157.25	87.17	84.85	125.38
3/5	197.99	194.19	152	157.33	87.37	84.96	61.00
3/2	198.07	193.80	226	157.34	87.68	85.13	58.25
3/1	198.45	195.15	133	156.42	87.73	84.86	103.88
2/29	198.80	195.15	264	156.37	87.55	84.89	95.75
2/28	198.65	194.68	208	157.12	87.63	85.64	157.13
2/27	198.56	193.99	137	157.19	87.96	85.64	26.25
2/24	197.42	193.40	157	157.44	88.14	85.77	36.25
2/23	196.86	193.02	199	156.50	87.94	85.56	92.25
2/22	196.88	192.63	208	156.57	87.54	84.93	101.25
2/21	194.15	191.15	160	155.91	87.23	86.07	148.75
2/20	191.81	188.38	181	155.72	86.95	86.46	32.00
2/17	190.45	185.90	171	155.54	86.96	86.87	56.75
2/16	190.20	185.53	184	155.93	87.10	86.32	101.88
2/15	189.38	184.27	244	155.39	87.09	88.21	120.00
2/14	187.95	182.59	209	155.11	87.19	85.80	126.50
2/13	187.22	181.97	184	155.02	87.36	85.39	52.75

COMMITMENT OF TRADERS (DATA THROUGH 3/6/12 – Futures only)

	LARGE SPEC & change		COMMERCIAL & change		SMALL SPEC & change	
LC	65302	-631	-27754	1453	-37548	-822
FC	17397	263	-1809	1032	-15588	-1295
LH	22833	-6557	-12421	7333	-10412	-776
Milk	-4848	-331	5843	-433	-995	764

SUPPLEMENTAL COMMITMENT OF TRADERS – Fund positions (with options)

	Traditional & Change		Index funds & change	
LC	66469	-3283	123271	366
FC	17485	178	8004	478
LH	18006	-6875	90036	2063

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March 12, 2012

by BRIAN BRASE 312-242-7095 or brian.brase@admis.com

Live cattle futures are lower at midsession. The deferred contracts are seeing triple-digit losses. April is showing relative strength, down less than 50 points as its discount to last week's cash cattle prices provides some support. Cash cattle averaged \$126.75 on a live basis, down from the previous week's average of about \$129.50. The lower prices limited the exchange of cattle, suggesting that packers will continue a reduced slaughter pace. Beef prices were lower again, with Choice losing ground relative to Select to the point that the spread has now inverted. This is prompting demand concerns. There isn't much talk of "pink slime" on the floor, but this could be an unneeded demand concern. Evidently this was in the news this weekend and refers to a process of getting meat off tendons to be used to get more ground beef meat. Obviously the connotation is negative and could be prompting some outside selling. The size of the losses suggests that fund long liquidation is a feature, with some new lows for the move seen on the speculatively active charts.

Feeder cattle futures are sharply lower, generally seeing triple-digit losses. The lower live cattle, the sharply higher corn, and lower cash feeder prices are all combining to give a bearish mentality. The Oklahoma City auction was reporting \$1-2 lower prices for today. The action on the charts is showing new lows for the move, prompting some technical selling and additional long liquidation on sell stops. April feeder cattle futures have traded completely below the 50-day moving average of 156.40, so the next downside target could be the 50% retracement of the winter rally down to 153.18 or the 100-day moving average of 152.44.

Lean hog futures are lower at midsession, seeing losses around the 100-point level. April is holding support of last week's lows, but the summer and deferred contracts have made new lows for the move. Long liquidation is a feature. If cash market weakness gains some traction, then perhaps the bull spreading will see a correction, i.e. selling April buying the summer contracts. April is getting support as the cash market continues to hold firm, with the lean hog index still priced around the 87.00 mark. Pork prices don't justify this high price level, but packers are not aggressively trying to correct the negative margin problem, suggesting strong packer demand which means strong pork movement. This may mean that there won't be the seasonal spring weakness that has been expected and that when the long liquidation theme comes to a conclusion that there will be interested buyers of the summer contracts.

Milk futures are higher, continuing their upward ways from the early week bottom forged last week. The bullish bias gathered some support from the higher cheese prices, pegged steady to a half cent higher today in no trade. The latest data on cheese exports shows a strong performance for the month of January. There is also more discussions of more dairy cow slaughter with the weakening of milk prices and higher feed prices (corn and soymeal trading higher). Some of the charts show moves above resistance, while other still show action stuck in the consolidation zones.

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DEPARTMENT OF HEALTH & HUMAN SERVICES

Public Health Service

Food and Drug Administration
College Park, MD 20740-3835

February 10, 2011

(b) (6)
Keller and Heckman LLP
1001 G Street, N.W., Suite 500 West
Washington, DC 20001

RE: Food Contact Notification (FCN) 001018

Dear Mr. (b) (6)

This letter is in reference to your notification for the food contact substance and use described as follows:

Food Contact Substance (FCS)

A mixture of equal proportions of lytic-type phages, ECML-4 (157,308 bp), ECML-117 (66,854 bp), and ECML-134 (166,783 bp), isolated from fresh and salt water environments in phosphate-buffered saline.

Notifier

Intralytix, Inc.

Manufacturer/supplier

Intralytix, Inc.

Intended Use

As an antimicrobial agent applied to red meat parts and trim prior to grinding.

Limitations/Specifications

The food contact substance is diluted with water at a ratio of 1:10 and is applied only to red meat parts and trim that will subsequently be ground, to reduce *E.coli* O157:H7 contamination. An application rate of approximately 2 ml diluted solution per 500 cm² of surface area may be used.

This is to confirm that FCN 001018 is effective as of February 5, 2011. The above description will be used by FDA to describe your notification. It will be added to the list of effective notifications for food contact substances, which can be accessed from the Ingredients and Packaging link under the Food topic of www.fda.gov. The agency has determined that allowing this notification to become effective will not have a significant impact on the quality of the human environment and, therefore, an environmental impact statement is not required. The agency's finding of no significant impact and the evidence supporting that finding, contained in an environmental assessment, will be publicly available after the effective date of the notification.

(b) (6)

ary 10, 2011

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Source: Retrieved on 3/23/12 from
http://www.fsis.usda.gov/OPPDE/larc/Policies/Labeling_Policy_Book_082005_1.pdf and
http://www.fsis.usda.gov/OPPDE/larc/Policies/Labeling_Policy_Book_082005_3.pdf
Apparently, the entire document is at
http://www.fsis.usda.gov/OPPDE/larc/Policies/Labeling_Policy_Book_082005.pdf

FSIS's Food Standards and Labeling Policy Book (August 2005 edition)

Revised for web publication August 2005 and replaces publication dated May 2003 and removal of publication dated 1996.

[Harry Hamil's notes - These definitions, etc. are all from the There is not subpart (e) to 9CFR319.15 so something has changed. I wonder if this is the current manual.]

The preface reads as follows:

The Policy Book is intended to be guidance to help manufacturers and prepare product labels that are truthful and not misleading. Compliance with the requirements set forth in this publication does not, in itself, guarantee an authorization. On receipt of the label application, consideration will be given to suitability of ingredients statements, preparation, and packaging so as not to mislead the consumer. Adherence to the product and label requirements in this Policy Book does not necessarily guarantee against possible infringement of all related patents, trademarks or copyrights.

Changes in this publication are to add new entries, correct errors, condense material, and reformat the entries for ease in reading and use. There will be updates of the publication to conform to changes in meat and poultry inspection standards and to reflect any current policy developments.

Errors found in this issue should be reported through channels to your district office.

“ALL or 100 PERCENT BEEF (Patty Mix)”:

Beef patty mix may be labeled —all,“ —pure,“ or —100 percent beef,“ when the only added ingredients are partially defatted chopped beef or **finely textured beef**. An ingredients statement would be required on bulk packed product but not retail packages. —All,“ —Pure,“ or —100 percent,“ may not be used if partially defatted beef fatty tissue (PDBFT), is used or mechanically separated species (MSS), are used.

APPROXIMATE:

The word —approximate“ may be used to describe the thickness of bacon and the number of pieces in an institutional package when the actual net weight is declared (e.g., 18 - 21 pieces). —Approximately“ is acceptable in a containing statement for meat products (e.g., —Containing approximately 6 percent of a

solution of..." or —Marinated with approximately 3 percent solution of..."). The word —approximate" cannot be used in conjunction with the serving size or the required declaration of net weight of contents.

[Note – “Finely Textured Beef” was not defined despite being mentioned in “All or 100% Beef (Patty Mix)” above. Also, there was no definition for “Lean Finely Textured Beef” in this document. Harry Hamil]

PARTIALLY DEFATTED (BEEF OR PORK) FATTY TISSUE:

These are byproducts produced from fatty trimmings containing less than 12 percent lean meat. These ingredients may be used in meat products in which byproducts are acceptable. Products include nonspecific loaves, beef patties, frankfurters with byproducts, bologna with variety meats, imitation sausage, potted meat food product, sauces, or gravies. May be used in excess of the amounts of meat necessary to satisfy the standard for only the products listed in the Policy Book. However, in this situation, the PDCB or PDCP must always be declared in the ingredients statement.

See: 9 CFR 319.15(e) 9 CFR 319.29(a)

PARTIALLY DEFATTED CHOPPED (Beef or Pork) (PDCB, PDCP):

1. Partially Defatted Chopped Beef is not permitted in hamburger, ground or chopped beef. The School Lunch Program requires that when PDCB is used in products like taco mix, which later may be used in preparing other products (e.g., tacos or patties), the PDCB or PDCP must always be declared in the ingredients statement on the labeling of the taco mix. All Beef or 100 percent Beef is acceptable as product name.
2. Partially Defatted Chopped may be used in excess of meat necessary to satisfy the standards on only the products listed in the Policy Book. However, in this situation, the PDCP must always be declared in the ingredients statement.

See: MPI Manual 18.55

THE AMOUNT AND LABELING OF PDCB AND PDCP IN FOOD PRODUCTS

CLASS	FOOD CATEGORY	AMOUNT	LABELING
			Beef or Pork, or both
I	Beef Patties	No Limit	Beef or Pork, or both
	Imitation Sausage	No Limit	Beef or Pork, or both
	Non Specific Loaf	No Limit	Beef or Pork, or both
	Potted Meat Food Product	No Limit	Beef or Pork, or both
	Patty Mix	No Limit	Always must be declared

PATTIES:

Chopped and shaped and similar terms not required on products labeled patties.

1. Paprika not permitted in fresh meat patties.
2. PDCB or PDCP may be listed as beef or pork, except in patties with mechanically separated (species) product and school lunch labeled products.
3. PDBFT and PDPFT permitted. Must show as such in the ingredients statement.
4. Meat patties, with added fat up to 20 percent of the meat block, from a source other than that shown in the name, show as added (ex., Veal Patties, Beef Fat Added): over 20 percent to be part of the product name, e.g., —Veal and Beef Fat Patties.“
5. Ground beef patties - no extenders or water added. Hamburger patties - no extenders or water added. Same requirement as hamburger.
6. Pre-broiled beef patties with simulated stripes (patties are deposited on conveyor and pre-broiled). Parallel stripes are applied with a solution of caramel coloring and water through parallel spigots. Product name will identify artificial color marks on the label.
7. Antioxidants are permitted in pork or beef patties both raw and cooked.
8. Beef Patties: If beef byproducts are added which are not permitted by the standard, the list of ingredients must immediately follow the product name. See: 9 CFR 319.15(c)
9. Pork Patties: The standard for beef patties 9 CFR 319.15(c) shall be applied with the exception that the species is pork.

POINT OF PURCHASE MATERIALS:

Point of purchase materials which refer to specific meat or poultry products are considered labeling under certain circumstances. When printed and/or graphic informational materials (e.g., pamphlets, brochures, posters, etc.) accompany or are applied to products or any of their containers or wrappers at the point of purchase, such materials and the claims that they bear are deemed labeling and they are subject to the provisions of the Federal Meat Inspection Act and the Poultry Products Inspection Act.

Although the Food Labeling Division (FLD) does not exercise its authority to subject point of purchase materials to specific prior approval (materials shipped with the products from the federally inspected establishment are an exception), we do expect point of purchase materials to be in accordance with the Federal regulations and all current labeling policies. Upon request, FLD will review and comment on the point of purchase materials submitted to our office. During the review process, promotional materials will be scrutinized for special claims, particularly those related to nutrition, diet, and animal husbandry practices.

Claims related to nutrition and diet must be made in accordance with all current nutrition labeling regulations. Continuing compliance with stated claims will be assured through periodic sampling, as necessary. Claims are expected to be within the compliance parameters identified in the nutrition labeling regulations.

Animal husbandry claims (e.g., the nonuse of antibiotics or growth stimulants) may be made only for products shipped in containers or wrappers labeled with the same animal production claims.

See: Policy Memo 114A dated August 18, 1994

QUALITY GRADE TERMS AND SUBJECTIVE TERMS ON LABELS:

Terms designated as grades of meat, i.e., prime, choice, select, good, etc., may only be used on red meat which has been officially graded. However, the Food Labeling Division (FLD) will take no action to

rescind currently approved labels which contain the word —select.“ Labels for new or reformulated products or new product lines will be approved in accordance with the policy for grading terms described above.

Letter grades A,B,C, which are designated grades for poultry, may only be used on poultry (whole birds and parts) that are officially graded and may not be used on red meat. Although poultry grade terms (U.S. grade A, etc.) are not allowed to be used on red meats, the terms prime, choice, and select may be used on poultry (whole birds or parts) that are equivalent to U.S. grade A. The use of a possessive, e.g., XYZ's Prime, does not relieve a company of this requirement. The use of quality grade terms on further processed meat and poultry products will be evaluated on a case-by-case basis to determine if they wrongly imply that the meat or poultry used in these products has been graded.

Terms which are subjective in nature, e.g., but not limited to, fancy, finest, super, supreme, ultimate, premium, greatest, best, old fashioned, homestyle, hotelstyle, deluxe, special, famous, and old time may be used unqualified on labels for meat and/or poultry products. The term —selected“ as well as other terms, will be considered individually by the Labeling and Consumer Protection Staff, again to determine if these terms wrongly imply that the meat or poultry has been graded.

See: Policy Memo 101A dated August 30, 1988

(b) (6) - FSIS

From: (b) (6) - FSIS
Sent: Wednesday, March 07, 2012 4:32 PM
To: (b) (6) - FSIS
Subject: FW: Ammonia-infused School Meat

Another one:

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room (b) (6)
Washington, D.C. 20250
Office (b) (6)
Cell: (b) (6)
(b) (6) @fsis.usda.gov

Be Food Safe: CLEAN: Wash Hands and Surfaces Often SEPARATE: Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature CHILL: Refrigerate Food Promptly

From: FSIS Webmaster
Sent: Wednesday, March 07, 2012 2:37 PM
To: FSIS
Subject: FW: Ammonia-infused School Meat

Please see the attached.

Thank you

From: (b) (6) [mailto:(b) (6) @bellsouth.net]
Sent: Wednesday, March 07, 2012 2:26 PM
To: fsis.webmaster@usda.gov
Subject: Ammonia-infused School Meat

I am outraged about the "meat" that is being purchased by public school cafeterias. I do not feed my children food with chemicals at home. Children should never be fed "food" with chemicals. Cancer has been linked to the ammonia used in the meat.

This article sums up my disgust and outrage.

<http://www.facebook.com/l.php?u=http%3A%2F%2Fwww.huffingtonpost.com%2F2012%2F03%2F05%2Fpink-slime-for-school->

<http://www.braveryinabottle.com/monster-vapor-storm-squasher-courage-concoction-feeling-campy>

Children need to be served high quality food. Our government should be ashamed.

Sincerely,

Nancy Zazzaro

<http://www.braveryinabottle.com>

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Children's Aromatherapeutic Sprays; Apparel; Specialty Products

AFGE Local 0774 Agenda Items for L/M Meeting to be held 04/10/12

At the Des Moines District Office. CAN WE DISCUSS.....

1. I was wondering since the Agency has streamlined the NR process now from the before (45 min) to the now several days how many noncompliances go undocumented just because of the huge obstacle course involved with writing one???
2. Before PHIS, every so often I had one of my NR's selected for EIAO review. I haven't had one since the introduction of PHIS. Are the NR reviews still taking place, if not why??? (Surely not because no one can access them!!! ☺)
3. When will we be using ELVIS for exports, I thought that was supposed to be the first of this year, that's gone by now so when???
4. When will establishments be able to view our data from their computer systems and respond electronically to PHIS emails???
5. When do you think this waste of time PHIS will begin to function as needed and we can get away from constant error messages or just plain not even being able to connect??
6. How stupid & worthless do you think we look to the regulated industry giving them excuses such as "our computerized inspection system is down again"???????
7. With as much info as the computers are now supposed to hold or handle it seems to me each inspector should have their own laptop, is this idea in the works????
8. Has the Agency given any thought to filing charges against the clowns that designed this yet to function properly web site/inspection system???
9. With as much time that gets wasted sitting in front of our computers trying to get a non-functional inspection system to work properly how many public health issues do YOU predict NOW go unaddressed. It's hard to tag tainted meat during your ½ hour log on and the 14 hours you spend trying to write one SPS NR not to mention the 4 hours you spend calling FAIM. Don't get me wrong, I really dig the elevator tunes I get to listen to while out in the plant product is getting contaminated then packaged & shipped to consumers!!!
10. Getting away from PHIS I was wondering about training for newly promoted 8/9's. For instance today we had an extra GS-7 and a newly promoted 8/9 fresh back from Atlanta and 4 weeks of training worked the line. Our managers had the extra GS-7 pin tags all day. Why wouldn't they have the new promo employee shadow me & learn something from someone with many years of experience? Is this YET ANOTHER NR removal tactic by the Agency meant to assure our newly promoted CSI's are clueless as to what to do when on the job. Will give other examples.

11. When we have an extra GS-7 here in Waterloo they end up giving the same amount of relief breaks as the CSI covering the cold side (Two plants and exports for CSI, Pin Tags for GS-7 workload). Please explain what EXACT sense this could ever possibly make???
12. Article 37 of the parties LMA "Communications" states the following for policy:"The parties recognize that a mutual commitment to cooperation promotes both the efficiency of the Agency's operations and the well being of its employees." So why is it the Union has so much trouble getting our managers to respond to questions in regards to their wrong doing. Look the cats out of the bag by that point, failing to respond to emails or questions just makes the guilty look much worse than they all ready do, trust me.
13. This new addendum to our quarterly review in regards to PHIS has some bogus statement in regards to making sure each child in America has a safe & nutritious meal. Gag Me!!!!!!!!!! I spend so much time behind the computer it is obvious our Agency could care less what our kids are eating!!!!!!!!!!!!!!
(Instead of PHIS I recommend changing the name to WORTHLESS)
14. Last year in the Beacon or FSIS news I read an article in regards to safety training that the safety committee members in the Madison District all attended. This kind of training would be very beneficial to our work force in the Des Moines District but of course we never got that for our safety reps. Just this week our IIC attended some correlation meeting in Iowa City to make sure the vets are all on the same page as not to cost the precious companies any extra in condemned carcasses. Seems like protection of company profits is job one & safety of your employees is job none. Why don't you train our (Des Moines District) safety committees like the Madison District did???
15. With the recently proposed PHONEY BALONY PSR and the NR eliminating PHIS it is obvious our Agency is in the process of collecting data to remove the inspectors from the plants and promote consumer confidence in places with 100 plus percentage turn over rates as being able to produce a sound and wholesome product. How is this consumer protection???
16. The recent "Pink Slime" smear campaign launched against BPI made me feel almost obligated to write a letter or two in their defense but I did not fearing I might get into trouble with the Agency. What is the District Offices view of such support or attempt to set a record straight by an FSIS employee in a matter such as this???
17. Since the last L/M meeting which unfortunately I did not get to attend Dr. Masood told another false story it appears. Is it just normal business to communicate things that simply aren't true? You punish your GS-7 food inspectors (at least one) by relocating them and giving their day shift trade to the person who accuses them of

telling false stories. What's going to happen to Dr. Masood now and what is MY reward???? Will provide proof of false info provided by DDM Masood.

18. Time off awards????? Who got them in the Des Moines District in the last year and where were they given??? Time Off Awards remind me of the Easter Bunny, Santa Clause, & Big Foot..... You hear a lot about them but you never see them!!!!!!
19. Why are some SCSIs like the ones in Waterloo really not allowed too much to say about anything then others get to be dictators like the first shift SCSI in Marshalltown??? It could be the surroundings..... I Know!!!!!!!!!!!!!! How Abouts we bring the dictator from Marshalltown up to work with our IIC for a few months and I'm quessing we could have some "CORRELATION" that might do every one some good!!!
20. Getting back to PHIS has the Agency given any thought to paying us Hazardous Duty pay for sitting around all day in front of computers gaining weight and getting high blood pressure dealing with all the errors in PHIS. This system is hazardous to our health because it promotes a sedentary lifestyle and high anxiety!!!!
21. Why aren't our (Waterloo) extra GS-7 inspectors getting detailed out to help keep CSI's in other parts of the district off the line??? Oh, that's right... the less NR's the better!!!!
22. Article 5, Section 2 (b) states in part "All employees will be treated fairly & equitably in all aspects of personnel management", " with proper regard and protection of their privacy and constitutional rights." So my question is..... What Constitutional rights do YOU think your employees have???? Do they have the Freedom of speech???? The Constitution was written long before you were a manager or USDA (or FSIS) was even conceived, why should you be able to pick out parts of it that don't apply to me????
23. Federal regulation 9CFR 417.5(f) "Official Review" states "All records required by this part and all plans and procedures required by this part shall be available for official review & coping. When is it appropriate to copy HACCP records??? Will give an example.
24. When a process changes in the regulated industry this triggers (in most cases) a reassessment in the HACCP plans for the process. Our swine slaughter facilities are killing much larger hogs than when the inspection staffing requirements were established, will they ever be reassessed???
25. In review of the "FSIS Supervisor's Training Manual" (September 2008) which we have in our office for reference it only lists three steps for swine head inspection. Incise & observe the right & left mandibular lymph node is the only step that mentions making any kind of cut. Why did the Agency leave out the step where they expect their employees to cut through 2 to 5 inches of jowl meat & fat & find the lymph nodes???? This seams like a very important step.

26. Do you believe that the extra jowl meat left on the heads that eventually gets labeled as Pork Trimmings is mis-labeled or are the jowls that get labeled jowls mislabeled and maybe they should be labeled pork trimmings, can you clarify????
27. Who all does an EPI needing a weekend off have to notify and how long in advance?
28. I request a brief side bar conference with Dr. (b) (6) if possible in regards to a couple of issues, won't take long.

Respectfully Submitted By

Dale S. Barth

President AFGE Local 0774

Waterloo/Marshalltown

Fax

To: Secretary Vilsack **From:** Congressman Steve King
Fax: 202-720-2166 **Pages:** 3
Phone: _____ **Date:** 3/28/12
Re: LFTB **cc:** _____

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Washington, DC 20515-1505

March 28, 2012

The Honorable Tom Vilsack
Secretary
U.S. Department of Agriculture
1400 Independence Avenue, SW
Stop 010
Washington, DC 20250

Dear Secretary Vilsack,

As you know, the public is currently dealing with a great deal of confusion regarding high quality lean textured beef that's produced by companies like Beef Products Incorporated (BPI). Given the tremendous amount of misinformation that was released to the public about lean finely textured beef, it is no surprise that many consumers have begun to question the quality of this product.

In an effort to address some of the concerns that had been raised with the use of lean finely textured beef in the National School Lunch Program, the USDA announced on March 15, 2012, that schools would have the option to remove the meat product from their school lunches. While we believe it is always appropriate for the USDA to give schools choices in how they meet the requirements of the National School Lunch program, we are concerned that schools, retailers and consumers are still left with the impression that lean finely textured beef is something other than a safe and healthy source of protein, which greatly concerns us.

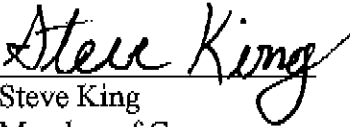
The USDA plays a unique role in ensuring the safety of our nation's food supply. As such, it must be the arbiter for facts and science in cases such as this. However, we are concerned that the USDA has not done enough to educate the public about lean finely textured beef and promote its use as a safe and healthy food choice.

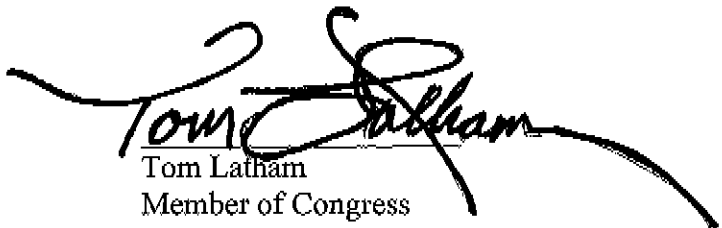
As you know, lean finely textured beef has been added to ground beef for many years to make the product more lean. Before the LFTB is added to ground beef, it is treated with ammonium hydroxide to kill bacteria, especially E-Coli. In a 2008 Washington Post article, Engineering a Safer Burger, the paper called Beef Products Incorporated (BPI), the nation's largest supplier of LFTB, "a fortress against potentially lethal bacteria." BPI makes lean, high quality 100% beef that meets the highest levels of safety. It is for this very reason that the USDA has included lean finely textured beef in the National School Lunch Program.


We are writing you today to ask that the USDA take steps to educate the public about the safety and benefits of lean finely textured beef and to encourage schools to make their food choices based on nutrition and food safety, not public perception. American consumers deserve sound

science and access to the facts when deciding how to budget their grocery list, particularly when costs to family budgets remain unwavering. We ask that you engage the full force of the USDA to ensure that consumer choice is driven by facts, and not misinformation in public media.

Sincerely,


Steve King
Member of Congress


Tom Latham
Member of Congress


Leonard Boswell
Member of Congress

WEEKLY FOIA REPORT

SIGNIFICANT FOIA – Received on March 19, 2012, from Linda Larsen (Food Poisoning Bulletin, Minneapolis, Minnesota) requesting a copy of documents regarding nutrition information, including protein content, fat content, and nutrient content for finely textured beef product, known as “pink slime”, from March 18, 2010 to March 18, 2012.

FOIA MATTERS – Nothing to report this week.

PRIVACY MATTERS – Nothing to report this week.

For the Week of 3/19/2012–3/23/2012

Total of Pending/Open FOIA Requests at beginning of the week (3/19/12): **129**

FOIA requests received: **4**

FOIA appeals received: **0**

FOIA requests to which partial response sent: **2**

FOIA requests closed: **16 (FY12- 9) (FY11- 6) (FY10 – 1)**

Total Pending at end of the week: **117**

Number of FOIA requests that were more than 20 days old closed during the week (3/23/12): **7**

Year-To-Date (as of 3/23/12)

Number of FOIA Requests carried over from FY11: **63**

Number of FOIA Requests received FY12: **135**

Number of FOIA Requests to which only partial response sent FY12: **38**

Number of Requests Closed FY12: **242**

Number of Open FOIA Requests FY12: **54**

Number of Open FOIA Requests more than 20 days old: **48**

Number of Requests more than 20 days old closed FY12: **163**

Privacy Office

Privacy Breach:	0
Total of PTAs reviewed:	0
Total of PIA reviewed:	0
Total of PIAs published:	0
Total of SORNs processed:	0
Total of SORNs published:	0

WEEKLY REPORT

STARTING MILEAGE: 95884
 ENDING MILEAGE: 96081
 TOTAL MILEAGE: 197

NAME: (b)(6)(b)(7)(c)
 WEEK ENDING:

ACTIVITIES

MON: 13	
Start Time: 5:00A	DISCOUNT MEATS- performed pre-op and partial PBIS
Ending Time: 1:00P	VAUGHN MEATS- performed PBIS,calibrated theremometers,performed net weight test, and observed processing
Total Hours: 8	DISCOUNT MEATS- returned to finish PBIS, calibrate theremometers, perform net weight test, and observe processing
OFFICE- did daily paperwork	
Daily Mileage	
Start 95884	
Ending 95923	
Total 39	
TUES: 13	
Start Time: 5:00A	DISCOUNT MEATS- performed partial PBIS
Ending Time: 1:00P	VAUGHN MEATS- performed pre-op, PBIS, observed processing, and had weekly meeting with management discussing pink slime
Total Hours: 8	DISCOUNT MEATS- returned to finfsh PBIS, observe processing, and had weekly meeting with (b) (6) and (b) (6) about pink slime
OFFICE-did daily paperwork	
Daily Mileage	
Start 95923	
Ending 95963	
Total 40	
WED: 14	
Start Time: 5:00A	DISCOUNT MEATS- performed partial PBIS
Ending Time: 1:30P	VAUGHN MEATS- performed pre-op, PBIS, observed processing, and slaughtered 12 beef(9 heifers, 3 steers) all<30 months
Total Hours: 8.5	DISCOUNT MEATS- returned to finish PBIS and to observe processing
OFFICE- did daily paperwork	
Daily Mileage	
Start 95963	
Ending 96003	
Total 40	
THURS: 15	
Start Time: 5:00A	DISCOUNT MEATS- performed pre-op and partial PBIS
Ending Time: 1:00P	VAUGHN MEATS- prerformed PBIS, observed processing, slaughtered 7 beef(2 bulls, 5 cows), and took 7 blood samples.Mailed blood samples from the Vaughn Post Office.
Total Hours: 8	DISCOUNT MEATS- returned to finish PBIS and to observe processing
OFFICE- did daily paperwork	
Daily Mileage	
Start 96003	
Ending 96042	
Total 39	
FRI: 16	
Start Time: 5:00A	DISCOUNT MEATS- performed partial PBIS
Ending Time: 10:00A	VAUGHN MEATS- performed pre-op, PBIS, and observed processing
Total Hours: 5	DISCOUNT MEATS- returned to finish PBIS and to observe processing
OFFICE- did daily paperwork	
Daily Mileage	
Start 96042	
Ending 96081	
Total 39	

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2012

March 19, 2012

Volume 49, Issue 12

Email: phyllis@southwestmeat.org

www.southwestmeat.org

Edited by Phyllis Zimmerman

FSIS Modifies 2012 Sampling Program Plan for Poultry

On March 9, 2012, the Food Safety and Inspection Service (FSIS) posted a modified Annual Sampling Program Plan for Fiscal Year 2012. This Plan is on the agency's website at www.fsis.usda.gov/PDF/Sampling_Program_Plan_FY2012.pdf. The modification involves *Salmonella* testing of poultry products. As initially posted, neither whole turkeys nor ground chicken were listed in the plan. After an inquiry, FSIS corrected the omission and provided additional information regarding poultry sampling. As previously reported, FSIS will conduct approximately 10,000 broiler samples for *Salmonella* and *Campylobacter* under the new performance standards. The plan now provides:

- For whole turkeys, FSIS will conduct approximately 1,300 whole turkey samples for *Salmonella* and *Campylobacter* under the new performance standards.
- For ground chicken and ground turkey, FSIS will conduct approximately 4,000 *Salmonella* samples for each product class under the existing performance standards. This is a significant increase over the number of samples conducted for these two product classes in FY 2011. According to the agency, this increase in ground poultry testing is the result of expanding the specific products that are sampled under the program. FSIS will be issuing a *Federal Register* Notice this year "to inform stakeholders that the Agency will be sampling both comminuted and ground poultry products during *Salmonella* and *Campylobacter* set sampling." Interestingly, the FY 2012 Plan does not indicate that the ground products would be subject to *Campylobacter* testing. Obviously, this will most likely be changed when the agency officially issues the document. (Summary by SMA legal counsel, OFW Law.)

USDA Warns of Fraudulent Letters

U.S. Department of Agriculture (USDA) officials learned late Friday afternoon, March 16th, 2012, that fraudulent letters were being sent by FAX to individuals and businesses in at least four states. The letters purportedly came from a USDA procurement officer and seek personal information. These letters are false and in no case should a recipient respond with personal and financial information. The fraudulent letters bear USDA's logo and seal and were signed by an individual identified as "Frank Rutenberg," using a title of "Senior Procurement Officer." Letters have been received by FAX in Alabama, Nebraska, Pennsylvania and Wisconsin, but may have also been sent to other states. Recipients should not respond and should not supply the requested information. USDA is investigating this matter through the Office of the Inspector General. If you suspect you have received such a letter or have questions, please contact USDA at: procurement.policy@dm.usda.gov or call 202-720-9448.

Mark Your Calendar Now! Plan to Attend the Sausage & Whole Muscle Processing Technology School, hosted by SMA, TAMU Department of Animal Science, and Texas AgriLIFE Extension - April 24-26, 2012 in College Station, TX.

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NACMCF to Hold Meeting on School Lunch Program Purchases

The National Advisory Committee on Microbiological Criteria for Foods (NACMCF) announced that it will hold a public meeting via teleconference on March 28 from 2 to 5 PM ET. In February, a NACMCF subcommittee met with members of USDA's Agricultural Marketing Service (AMS) over several days to discuss the purchase of ground beef for the National School Lunch Program (NSLP). Significant progress was made throughout the course of their meetings, and the subcommittee's comments and findings will be considered by the full committee. Items on the agenda will include:

- Assistance to the AMS with the Federal Purchase Ground Beef Program;
- Staphylococcus aureus and other criteria used in the ground beef purchase for the NSLP; and
- Alternative screening methods for ground beef beyond those in the FSIS Microbiology Laboratory Guidebook and determining acceptable screening procedures.

FSIS will finalize the agenda on or before the meeting and post it on the FSIS website at www.fsis.usda.gov/News/Meetings_Events/. All documents related to the full committee meeting will be available at www.fsis.usda.gov/Regulations_Policies/Federal_Register_Notices/index.asp. To register or to provide public comment, contact Karen Thomas-Sharp at 202-690-6620 or email karen.thomas-sharp@fsis.usda.gov.



POSITION AVAILABLE

Southside Market & BBQ is looking for an **Asst. Plant Manager** for our USDA inspected meat plant.

Position is responsible for production efficiency, staff and product development, and USDA compliance. Perishable food manufacturing experience (preferably meat) and knowledge of food safety audits and HAC-CPs required. Bilingual (Eng/Spanish) is preferred.

Interested parties may e-mail:
dmanhart@southsidemarket.com



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Mike Robinson
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POSITION AVAILABLE

CTI Foods is currently seeking a QA Coordinator for their location in Saginaw, TX.

The ideal candidate will possess the following:

- 2 years minimum experience in regulatory affairs.
- B.S. or higher degree, preferably in Ag, Animal/Food Science.
- Regulatory experience with both FDA and USDA products including label approvals, research, and creating labels.
- Creating product specifications as they apply to commercialization, formulations, allergens, processing parameters, etc.
- Exemplary organizational skills with a strong ability to multi-task and interact with customers when applicable.

Email resume to: **Robert Roe** (rroe@ctifoods.com).

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Industry Speaks Out about Boneless Lean Beef Trimmings

In the wake of the recent media uproar over the use of boneless lean beef trimmings (BLBT), derogatorily referred to as “pink slime,” the meat industry is speaking out and trying to inform consumers. The photo many media have used to represent BLBT is actually mechanically separated chicken, and many postings on the Internet are blatant falsehoods by uninformed parties. Beef Products Inc. (BPI) has come under fire for the process it developed to separate lean beef from fat in trimmings - using slight heat and centrifugal force, then treating with ammonium hydroxide to kill any pathogens, such as *E. coli*. Ammonium hydroxide has been a food safety tool since it was designated as “generally recognized as safe” for use in food by the Food and Drug Administration in 1974. It was approved for use in meat and poultry products by USDA's Food Safety and Inspection Service (FSIS) in 2001. The firm has taken the initiative to make the scientific facts available on their blog site: www.pinkslimeisamyth.com. “At Beef Products, Inc., we produce lean beef from trim. Trim is the meat and fat that is trimmed away when beef is cut into steaks and roasts. This lean beef is used in hamburger, sausage, ground beef, and as a valuable ingredient in many other foods,” the company said in a statement. “We use a natural compound – called ammonium hydroxide, which is widely used in the processing of numerous foods, such as baked goods, cheeses, gelatins, chocolate, caramels, and puddings – to slightly increase the pH level in beef and improve its safety,” the statement continued. Along with debunking common myths about lean beef trimmings, the site also provides statements from industry officials and additional sources of factual information about BLBT. BPI founder Eldon Roth's comments about lean beef trimmings and inclusion in school lunches can be found at: <http://bit.ly/wUk47s>. The American Meat Institute also weighed in on the subject, saying recent media reports had created an inaccurate impression of boneless lean beef trimmings by calling it “pink slime.” “The fact is, BLBT is beef,” said J. Patrick Boyle, president of AMI. “In reality, the BLBT production process simply removes fat and makes the remaining beef more lean and suited to a variety of beef products that satisfy consumers' desire for leaner foods.” Boyle went on to say that that boneless lean beef trimmings are a sustainable product because the process makes use of lean meat that would otherwise be thrown away. AMI also posted a video on the popular website, YouTube, featuring Janet M. Riley, AMI's Senior Vice President, Public Affairs & Member Services, speaking about the safety of BLBT: www.youtube.com/watch?v=GDiPjmsKeh8&list=UUahyGGFVpVawZRgFmolyn6g&index=1&feature=plcp.

Consumers Express Confidence in the Safety of Beef

New consumer research presented to beef safety experts gathered for the 10th Anniversary Beef Industry Safety Summit, funded in part by the beef checkoff, shows the beef industry's investment in assuring the safety of beef is paying off in increased consumer confidence. Compared to 10 years ago, consumer confidence in the safety of beef steaks and roasts has increased by 14% and confidence in the safety of ground beef has jumped 20%. According to the research, 88% of consumers gave fresh beef steaks and roasts an A or B grade for safety and 80% said fresh ground beef deserves the same grade. The research revealed some important differences between consumer and expert opinions. When asked whether someone was more likely to get sick from foodborne bacteria eating at home or at a restaurant, 65% of consumers answered "at a restaurant." However, 72% of the experts answered "at home." In fact, statistics back up the experts' opinion, showing 60-70% of foodborne illnesses occur at home. Similarly, 92% of experts say proper cooking and handling at home is of high importance while just under half of consumers recognize the importance of proper procedures in the home. The study found that 70% of consumers don't know the proper cooking temperature for ground beef. Consumers and expert opinions also differed regarding whether the foodborne illness is increasing or decreasing. Nearly half of the beef safety experts said foodborne illness is decreasing, while more than one-third of consumers said the number is increasing. Although this seems a high percentage of consumers believing foodborne illness is increasing, only a few years ago nearly half of consumers felt foodborne illness was increasing. In addition, consumers now are less concerned about foodborne illness from *E. coli* in ground beef with a much smaller percentage (19%) saying they thought those illnesses are increasing. Consumers said that their biggest supermarket fresh food safety concern was "Fish and Seafood." Only 10% said that beef was their biggest safety concern. "The bottom-line is that beef is much safer today than it was 10 years ago and our goal is to keep improving beef safety," says J. Clay Burtum, an Oklahoma cattle rancher and member of the Beef Industry Safety Committee. "The main topic of discussion at the Beef Industry Safety Summit was how we can work together to continue improving beef safety in the next decade."

Briefly . . .

NCBA Approves Checkoff Reforms: Organizations that have represented the cattle industry for at least two years would be eligible to contract for Beef Checkoff programs under a new rule from the USDA's Agricultural Marketing Service. The National Cattlemen's Beef Association (NCBA) submitted comments in favor of the new rule on March 14. Currently, only organizations active and ongoing since 1985 are allowed to contract with the checkoff. "We support a competitive checkoff contracting system that ensures producers are getting the absolute best return on their investment. We believe a multitude of ideas coming from several different organizations will enhance creativity and innovation regarding techniques to build and defend beef demand. Along with ideas, contractors must come to the table with the know-how and the resources to transform ideas into reality," said J.D. Alexander, NCBA president. Comments on the proposed rule must be submitted to the *Federal Register* by May 1, 2012.

Ramaswamy to Head NIFA: President Obama recently announced his intent to appoint Dr. Sonny Ramaswamy as Director of the USDA's National Institute of Food and Agriculture (NIFA). NIFA links USDA with the land-grant university community and other public and private organizations to advance research, extension, and higher education in the food and agricultural sciences and related environmental, social, and human sciences. Dr. Ramaswamy is currently Dean of the College of Agricultural Sciences at Oregon State University. Previously, he was the Associate Dean of Purdue's College of Agriculture. He earned his B.S. and M.S. in entomology from the University of Agricultural Sciences in Bangalore, India, and earned his Ph.D. in Entomology from Rutgers University.

Mérieux NutriSciences Launches New Corporate Website: Today, Mérieux NutriSciences Corporation, a global leading service provider to food and nutrition industries, announced the launch of its new website at www.merieuxnutrisciences.com. The new site allows browsers to access the domains of the three Merieux NutriSciences business units – Silliker, Biofortis and Bioagri, and features a number of improvements and enhancements, including: greater access to the company's global services; streamlined searching and improved navigation; expanded company news and profiles; and bolder graphics and interactive tools.



IN MEMORIAM

SMA offers our sincere condolences to the family, friends, and colleagues of Texas A&M University Professor Emeritus Dr. Frank A. Orts, Jr., 80, who passed away March 14, 2012 in Bryan, Texas. Frank was a retired Meat Specialist at the Texas Agricultural Extension Service, and more recently served as Executive Director of the Texas Association of Meat Processors (TAMP). A three-time graduate of Texas A&M University, he received his B.S. in Animal Husbandry in 1953, M.S. in Animal Husbandry in 1959, and Ph.D. in Meat Science in 1963. Frank is survived by his wife of 58 years, Pearl Lee Orts of Bryan; two sons, Frank Orts, III of Houston and Ronald Orts of College Station; and granddaughter, Alison Dyan Orts of College Station. A memorial service was held Saturday, and the family has requested that memorials be made to the American Cancer Society.

LM Questions for 04102012

Barth:

AFGE Local 0774 Agenda Items for L/M Meeting to be held 04/10/12

At the Des Moines District Office. CAN WE DISCUSS.....

1. I was wondering since the Agency has streamlined the NR process now from the before (45 min) to the now several days how many noncompliances go undocumented just because of the huge obstacle course involved with writing one???
2. Before PHIS, every so often I had one of my NR's selected for EIAO review. I haven't had one since the introduction of PHIS. Are the NR reviews still taking place, if not why??? (Surely not because no one can access them!!! ☺)
3. When will we be using ELVIS for exports, I thought that was supposed to be the first of this year, that's gone by now so when???
4. When will establishments be able to view our data from their computer systems and respond electronically to PHIS emails???
5. When do you think this waste of time PHIS will begin to function as needed and we can get away from constant error messages or just plain not even being able to connect??
6. How stupid & worthless do you think we look to the regulated industry giving them excuses such as "our computerized inspection system is down again"???????
7. With as much info as the computers are now supposed to hold or handle it seems to me each inspector should have their own laptop, is this idea in the works????
8. Has the Agency given any thought to filing charges against the clowns that designed this yet to function properly web site/inspection system???
9. With as much time that gets wasted sitting in front of our computers trying to get a non-functional inspection system to work properly how many public health issues do YOU predict NOW go unaddressed. It's hard to tag tainted meat during your ½ hour log on and the 14 hours you spend trying to write one SPS NR not to mention the 4 hours you spend calling FAIM. Don't get me wrong, I really dig the elevator tunes I get to listen to while out in the plant product is getting contaminated then packaged & shipped to consumers!!!
10. Getting away from PHIS I was wondering about training for newly promoted 8/9's. For instance today we had an extra GS-7 and a newly promoted 8/9 fresh back from Atlanta and 4 weeks of training worked the line. Our managers had the extra GS-7 pin tags all day. Why wouldn't they have the new promo employee shadow me & learn something from someone with many years of experience? Is this YET ANOTHER NR removal tactic by the Agency meant to assure our newly promoted CSI's are clueless as to what to do when on the job. Will give other examples.

11. When we have an extra GS-7 here in Waterloo they end up giving the same amount of relief breaks as the CSI covering the cold side (Two plants and exports for CSI, Pin Tags for GS-7 workload). Please explain what EXACT sense this could ever possibly make???
12. Article 37 of the parties LMA "Communications" states the following for policy:"The parties recognize that a mutual commitment to cooperation promotes both the efficiency of the Agency's operations and the well being of its employees." So why is it the Union has so much trouble getting our managers to respond to questions in regards to their wrong doing. Look the cats out of the bag by that point, failing to respond to emails or questions just makes the guilty look much worse than they all ready do, trust me.
13. This new addendum to our quarterly review in regards to PHIS has some bogus statement in regards to making sure each child in America has a safe & nutritious meal. Gag Me!!!!!!!!!! I spend so much time behind the computer it is obvious our Agency could care less what our kids are eating!!!!!!!!!!!!!!
(Instead of PHIS I recommend changing the name to WORTHLESS)
14. Last year in the Beacon or FSIS news I read an article in regards to safety training that the safety committee members in the Madison District all attended. This kind of training would be very beneficial to our work force in the Des Moines District but of course we never got that for our safety reps. Just this week our IIC attended some correlation meeting in Iowa City to make sure the vets are all on the same page as not to cost the precious companies any extra in condemned carcasses. Seems like protection of company profits is job one & safety of your employees is job none. Why don't you train our (Des Moines District) safety committees like the Madison District did???
15. With the recently proposed PHONEY BALONY PSR and the NR eliminating PHIS it is obvious our Agency is in the process of collecting data to remove the inspectors from the plants and promote consumer confidence in places with 100 plus percentage turn over rates as being able to produce a sound and wholesome product. How is this consumer protection???
16. The recent "Pink Slime" smear campaign launched against BPI made me feel almost obligated to write a letter or two in their defense but I did not fearing I might get into trouble with the Agency. What is the District Offices view of such support or attempt to set a record straight by an FSIS employee in a matter such as this???
17. Since the last L/M meeting which unfortunately I did not get to attend Dr. Masood told another false story it appears. Is it just normal business to communicate things that simply aren't true? You punish your GS-7 food inspectors (at least one) by relocating them and giving their day shift trade to the person who accuses them of telling false stories. What's going to happen to Dr. Masood now and what is MY reward????? Will provide proof of false info provided by DDM Masood.
18. Time off awards?????? Who got them in the Des Moines District in the last year and where were they given??? Time Off Awards remind me of the Easter Bunny, Santa Clause, & Big Foot..... You hear a lot about them but you never see them!!!!!!

19. Why are some SCSIs like the ones in Waterloo really not allowed too much to say about anything then others get to be dictators like the first shift SCSI in Marshalltown??? It could be the surroundings..... I Know!!!!!!!!!!!!!! How Abouts we bring the dictator from Marshalltown up to work with our IIC for a few months and I'm quessing we could have some "CORRELATION" that might do every one some good!!!
20. Getting back to PHIS has the Agency given any thought to paying us Hazardous Duty pay for sitting around all day in front of computers gaining weight and getting high blood pressure dealing with all the errors in PHIS. This system is hazardous to our health because it promotes a sedentary lifestyle and high anxiety!!!!
21. Why aren't our (Waterloo) extra GS-7 inspectors getting detailed out to help keep CSI's in other parts of the district off the line??? Oh, that's right... the less NR's the better!!!!
22. Article 5, Section 2 (b) states in part "All employees will be treated fairly & equitably in all aspects of personnel management", with proper regard and protection of their privacy and constitutional rights." So my question is.... What Constitutional rights do YOU think your employees have???? Do they have the Freedom of speech???? The Constitution was written long before you were a manager or USDA (or FSIS) was even conceived, why should you be able to pick out parts of it that don't apply to me????
23. Federal regulation 9CFR 417.5(f) "Official Review" states "All records required by this part and all plans and procedures required by this part shall be available for official review & coping. When is it appropriate to copy HACCP records??? Will give an example.
24. When a process changes in the regulated industry this triggers (in most cases) a reassessment in the HACCP plans for the process. Our swine slaughter facilities are killing much larger hogs than when the inspection staffing requirements were established, will they ever be reassessed???
25. In review of the "FSIS Supervisor's Training Manual" (September 2008) which we have in our office for reference it only lists three steps for swine head inspection. Incise & observe the right & left mandibular lymph node is the only step that mentions making any kind of cut. Why did the Agency leave out the step where they expect their employees to cut through 2 to 5 inches of jowl meat & fat & find the lymph nodes???? This seams like a very important step.
26. Do you believe that the extra jowl meat left on the heads that eventually gets labeled as Pork Trimmings is mis-labeled or are the jowls that get labeled jowls mislabeled and maybe they should be labeled pork trimmings, can you clarify????
27. Who all does an EPI needing a weekend off have to notify and how long in advance?
28. I request a brief side bar conference with Dr. (b) (6) if possible in regards to a couple of issues, won't take long.

Additional agenda items for April 10, 2012 LM meeting @ D.O. 25

1. In regard to the recent bogus foot wear inspection fiasco at Est. 245, what actions were taken to prevent reoccurrence of this in the future?
2. Is short staffing when help is available always done on a case by case basis?
3. Do in-plant supervisors have the discretion to fully staff or short staff depending on their whims?
4. How can deliberate short staffing, when help is available be defended and/or explained to the likes of John Q. Public?
5. Is assigning NROT at the full discretion of local supervisors?
6. Can we discuss the realignment of the four circuits that cross the IA & NE border?
7. Can we discuss the following; Article 8 Section 2 (c) of the LMA reads:

The District Manager or designee shall meet with the Union within his/her district three (3) times a year. Up to a total of six (6) Union officials (limited to local presidents and/or Council presidents, having jurisdiction within the District) may participate on official time and at the Agency's expense. The location, date, time, and duration shall be determined by mutual agreement.

8. In regard to paid knife sharpening time, inspectors are being told that if the establishment provides such services, they will not be paid for such. Why is that the case when in many situations inspectors are made to stand in line for several minutes before work (unpaid) or during their unpaid lunch break to use the "service"?
9. Why are the inspectors at Est. 245 forced to endure so many WUM's simply because the IIC changes inspection policies on a regular basis?

10. Can inspection policies be changed based on a vote of inspection personnel?
11. Why was the mentor/mentee program discontinued for bargaining unit employees of the Denison duty station but allowed to continue for non-bargaining unit employees?
12. Why are certain bargaining unit inspectors allowed to engage in certain conduct e.g. yelling at an agency supervisor without repercussion while other bargaining unit inspectors of the same duty station are threatened with discipline for simply questioning an agency supervisor?
13. Recently (b) (6) made comments to the affect that the next SCSi in Lexington would be a woman, and then it happened. Does this indicate that promotion selections in the district are, at least on occasion, made based on gender as opposed to legitimate qualifications?
14. Are there other criteria that are the DMDO considers desirable for promotion e.g. race, religion, sexual orientation, etc.?
15. Are inspectors required to submit SF-71's to request to be excused from work outside of their normal TOD?
16. e.g. an inspector's TOD ends at 14:30, do they need to submit an SF 71 for a 15:00 medical appointment?
17. Are inspectors required to submit an SF-71 for Saturdays off, when they have a M-F work week?
18. Explain how D&D time applies to a CSI who starts off the line at the beginning of the shift, but finishes on the line at the end of the shift?
19. Does this inspector get paid for changing their clothes at the end of their shift?
20. Are inspectors who have to stay to complete their T&A at the end of their last day of the PP being paid for this time?
21. CSI's in the Denison duty station were recently "trained" to perform ante-mortem inspection duties. What was the impetus for this change?

22. Were CSI's in other duty stations provided with this training as well?
23. Does this change, as it affects conditions of employment, constitute a bargaining obligation?
24. Is mandatory overtime forced upon bargaining unit inspectors only in order to fill a vacancy to keep an SCSi off the line?
25. What other staffing situations might necessitate mandatory overtime being assigned to a bargaining unit inspector?
26. Is keeping an SCSi off the line a bigger priority than keeping a CSI off the line?
27. Can we discuss the following language from Article 15, Section 2 of the LMA?

“Situations such as doubling of assignments, where employees may be assigned additional duties, as well as periods when employees work out of their normal job classifications will be considered in the applicable performance element during evaluations.”
28. Can Egg Products CSI's be provided with a list of acceptable replacement inspectors for potential overtime relief?
29. Can we discuss the future of the Des Moines district in regard to anticipated changes when MN, WI, ND, and SD join us?
30. Can we discuss the “relocation” of one GS-10 relief inspector position from Dakota City, NE to Sioux City, IA in advance of NE going to the Denver district?
31. Is anything similar going to happen in Omaha / Council Bluffs?
32. What about locations along the IA and MN border?

33. Can we discuss the newly realigned circuits necessitated by the district realignments?
34. What will the geographic lines of the newly realigned circuits be?
35. Which establishments will be changing FLS's based on the circuit realignments?
36. Via PHIS can an inspector arbitrarily conduct as many directed pre-op inspections as they see fit?
37. Why is it so difficult to have a leave request approved? I have seen inspectors with 200+ hours of use or lose A/L, and nobody on the A/L schedule be told that they could not have their request approved, at least not until the very last minute.
38. Are there any plans in place to add more DDM positions to the remaining 10 district offices? This question does apply to the bargaining unit as they represent potential promotions for us.
39. Are there plans in place to add more ante mortem PHV positions in locations where there currently are none? This also applies to the bargaining unit as in some locations bargaining unit inspectors perform ante mortem inspection duties.
40. How many establishments within the Des Moines district produce the pink slime beef product?
41. How many establishments in the Des Moines district produce finely textured pork (pink pork slime)?
42. How many locations in the Des Moines district are affected by the PSR?
43. When will bargaining unit inspectors begin to start performing the HAV procedure?
44. Can we discuss the procedures for invoking a person's rights under the FMLA in order to attend to the needs of a terminally ill family member?
45. Is the requesting inspector obligated to provide medical documentation to validate the family member's illness?

46. What obligations do local agency supervisors have to prevent workplace bullying?
47. Does telling an employee who is being bullied to “file something” remove the supervisor from any further obligations on the matter?
48. Many inspectors are under the perception that Ag Learn courses have value on a promotion application. I disagree. What is the agency’s position on this matter?
49. If an inspector is told after completing their 8 hours of work within their TOD, that they must come back later a work four more hours, are they not being required to maintain a state of readiness to be able to report back to work?
50. Can we discuss examples of religious exemptions which exist within the Des Moines district? I am not talking about ritual slaughter. I am talking about, for example, 7th Day Adventists who request to be exempted from Saturday work.
51. What religions are covered by EEO laws in regard to it being illegal to discriminate against employees based on their religious beliefs?
52. Can we discuss “public image” and what the agency’s expectations are in regard to the conduct and appearance of its employees on a day to day basis?
53. What is the DMDO’s position on reemployment of former employees who have been terminated?
54. Is this position in line with agency policy?
55. Can we discuss what constitutes a perceived “pattern” in regard to leave use?
56. Are there any situations that exist wherein an inspector has a “get out of jail free” card that allows them to “go home sick” anytime the mood strikes them?
57. Can we discuss the value of SCSIs when they do not merit replacement when absent from duty? This does affect the bargaining unit, as our workload is affected when they are absent from duty.

58. How can the agency continue to defend the value of the SCSi positions, when they do not replace them when they are absent?
59. Are there any plans to create relief SCSi positions? This affects the bargaining unit as this is promotion potential for us.
60. Does the ratio for relief GS-7 positions remain at 7 to 1?
61. Is there any possibility that will change in the future?
62. What is the basis (law, policy, regulation) that supports the current ratio?
63. Is the ratio the same for CSI positions?
64. How often are work assignments changed midweek to meet the needs of the agency?
65. In these situations are the inspectors being paid appropriately per midweek schedule change requirements?
66. Can we discuss how pay is affected as a result of midweek schedule changes?
67. Does any inspector who has been “detailed out” for the week have the right to return to their own position within the duty station if their detail assignment is cut short?
68. How many Non Compliance Records have been issued under PHIS for violations of beef sanitary dressing procedures since the advent of PHIS in the Des Moines district?
69. At what point does discussion about conditions of employment between an agency supervisor and a bargaining unit inspector become a violation of the statute when decisions affecting conditions of employment are made without the Union being involved in the discussions?
70. In playing the trump card “we have the right to assign work” does the agency not have an obligation to comply with the LMA and existing past practices when assigning work?

71. What bargaining obligations exist for the agency when local policies with more than a de minimis effect are proposed to be implemented?
72. It has been reported to me that for the week ending March 31, and the week beginning April 1, the D.O. has scheduled (b) (6) to cover the 1st Shift Carroll Patrol Assignment the week beginning April 1. He is covering the 2nd Shift the week ending March 31. The D.O. was notified that Proliant has requested to run on overtime from 0400 on Saturday thru 0400 on Monday. This would require (b) (6) to work 24 hours straight without a break. Can we discuss the dangers of having someone work these kind of hours?
73. An e-mail was sent to Rachel informing her of the situation and she replied that the situation was discussed with both FLS's involved. Was the Union consulted and or informed of this situation, and asked if they had any concerns?
74. Working 12 hours day and 7 days a week is one thing but working a 24 hours in one day is unacceptable and violates the LMA. When employees are allowed to "volunteer" to work under conditions that are unsafe for themselves and others around them the Union must ardently object. We have been told time after time that safety comes first but now I see greed is allowed to take precedence over the safety of the inspectors. Is the safety of inspectors a concern to the agency or not?
75. It has been reported to me that (b) (6) has been denied the opportunity to attend the new employee orientation in Des Moines on April 10, 2012, but for making a 15 minute presentation. This violates both the LMA and the Statute, as such meeting are formal discussions for which Union for which the Union has the right to have a representative in attendance. Can we discuss this situation?
76. I would like to discuss work-related depression and possible ways for employees who are suffering from such to cope.
77. Can we discuss Excessive working hours?
78. Can we discuss poor physical conditions, for example, cramped offices, noisy factories, hot and stuffy environment?
79. Can we discuss repetitive work which does not fully utilize an employee's potential?

80. Can we discuss uncertainty about performance?
81. Can we discuss job instability and organizational changes?
82. Can we discuss frustration if workers have no say in the way their work is organized?
83. Can we discuss the impact when decisions are imposed from above without any discussion?
84. Can we discuss “difficult” bosses who bully and criticize?
85. Can we discuss EO 13522 which provides for pre-decisional involvement to the fullest extent practicable **on all workplace matters** without regard to negotiability under 7106 of the Statute?
86. As the D.O. develops certain issues affecting the conditions of employment for bargaining unit inspectors is the Union ever included and/or consulted prior to decisions being made?
87. Does the D.O. discuss rather than advise the Union of workplace challenges and problems and endeavor to develop solutions jointly?
88. Can the parties discuss how the pre-decisional process can best be utilized for matters affecting the conditions of employment for bargaining unit inspectors?
89. Is the D.O. interested in allowing employees, through their elected Union representatives, to have meaningful input which results in better quality decision making, more support for decisions, and timelier implementation?
90. Does the D.O. feel that pre-decisional involvement is a valuable source of input from employees?
91. Is the D.O. more interested in fostering change or forcing it?
92. Does the D.O. prefer to create or avoid costs associated with lengthy litigations and resolution for rights-based LKMA disputes?

93. Does the D.O. see equal value in all aspects related to the mission of the agency, the well-being of employees, and compliance with statutory and contractual rules?
94. Is the D.O. interested in consensus based problem solving focused on the parties' interests?
95. In regard to decision making as it affects conditions of employment for bargaining unit inspectors can we discuss at what point management should involve the Union?
96. Can we discuss at what point the Union wants to be involved?
97. Can we discuss and establish criteria for determining which issues affecting conditions of employment are appropriate for pre-decisional involvement and the district and local levels?
98. Does the D.O. recognize the value of pre-decisional involvement?
99. The Union is requesting an open discussion about Safety in the Des Moines District.
100. Are individual plant safety audits being conducted?
101. How many and what kind of accidents have happened in each Circuit?
102. The Union would like an open discussion of how the Des Moines District handled the new performance standards that were provided to the bargaining unit CSI's.
103. Provide the Union with an up to date vacancy list of bargaining unit positions within the district.
104. How many bargaining unit positions will be affected within the district by the proposed PSR?
105. Can the Union reps present at the LM meeting receive training on how to calculate the times allowed performing an assignment related to PHIS?

106. How many cases of disciplinary action against a bargaining unit inspectors are pending within the Des Moines District?
107. How many employees have been placed on detail(s) pending action/investigation?
108. How many bargaining unit employees within the Des Moines District are under the Alternative Discipline Action?
109. The Union would like a discussion about when inspectors submit a SF-71 to request annual or sick leave. In many cases they are not being told until the day of, or the last day prior to the dates they have requested.
110. Training for Safety Committee Members, FSIS Directive 4791.2 defines the Agency policy. The Union would like an open discussion about Safety Committees and the training the Agency policy has in place.
111. How many employees, to date, have been promoted within the Des Moines District Office while TCOE is suspended?
112. Is there 01 time given to all bargaining unit employees for them to complete Gov Trip, travel vouchers, T&A's, and complete entries into Web T & A?
113. How many positions have or will be upgraded within the district because of the PHIS Agreement & HAV task?
114. How many intermittent/WAE employees are within the Des Moines district?
115. Where are their locations?
116. After information is entered in PHIS for the HACCP plan below is a screen shot of the next step. This is what EIAO's are coming into the field to do this. The thing about this is we as CSI's are rated on this yet we are not qualified to input the information.

The following fields are to be updated by the Case Specialist, Supervisory EIAO, or EIAO.

Critical Limits*:

Monitoring Procedures
and Frequency*:

HACCP Records*:

Verification Procedures
and Frequency*:

Corrective Actions*:

117. Have any bargaining unit employees been disconnected or locked out of the government email because they did not complete the Security Awareness & Rules of Behavior training by March 31, 2012?
118. How are details determined for GS-10's as to who goes where?
119. When travel orders are not sent or incorrect are inspectors to call the District, their immediate supervisor or the supervisor that they are to report to?
120. If travel order questions are done late after the inspectors TOD is this NROT pay status?
121. Does GovTrip have to be amended every time travel orders are amended to incorporate the extended days? Is the fee charged for each amendment?
122. If an Est. plans to work Saturday as OT, and the travel orders are only M-F, do we assume that lodging is approved for Friday night?
123. How many hours have to be worked to justify staying in a hotel?
124. If the Est. works 12 hours and travel to/from home (per orders) is excessive to the extent the day worked will be 14-20 hours, would IPP be entitled to hotel, and travel the previous/ following day?
125. Who makes that decision?
126. What is the cut-off?

127. How is it determined as to whether Lodging is allocated (35 miles) when assigned to a TDL?
128. When travel orders give a start time that is not consistent with the actual start time of the Est. who is responsible to determine when the inspector actually needs to arrive?
129. If the inspector, how are they to do that?
130. What are the staffing levels for EIAO's in the District?
131. What is the status of Online/Offline training for GS-7's?
132. How many footprint tickets have been submitted since the implementation on PHIS?
133. Will the District be adding more "teams" now that PHIS is fully implemented?
134. What about after Minneapolis and Madison close?
135. What does team training consist of?
136. How does an Inspector using PHIS in their assignment get the tasks done when continuously in a slaughter due to vacancies, S.L. or any other reasons?
137. Do new hires get a Linc Pass?
138. Do they only get a picture I.D. upon orientation?
139. Have there been any recent changes to the orientation process?
140. If so why was the union not notified?
141. How many locations (establishments) are getting D&D compensation daily?
142. If an Inspector needs to get a repair for GSA vehicle are they entitled to drive their POV at \$.51 per mile until the GSA vehicle is repaired?
143. Do local supervisors understand that an inspector can request to see their in plant file at any time and be allowed to see it when staffing allows for such?



March 14, 2012

Dr. Elisabeth A. Hagen
Under Secretary for Food Safety
Food Safety and Inspection Service
U.S. Department of Agriculture
1400 Independence Ave., S.W.
Washington, DC 20250-3700

Dear Dr. Hagen:

Recent news stories on the presence of Lean Finely Textured Beef (LFTB) or “pink slime” in ground beef purchased for the National School Lunch Program has compelled many parents to contact their school nutrition programs to inquire about the safety of ground beef products served in school meals.

School Nutrition Association represents 55,000 school nutrition professionals, many of whom are struggling to respond to these inquiries. School nutrition professionals, just like parents buying ground beef at the grocery store, rely on the federal government to inspect and certify the safety of America’s food supply.

We understand the Food Safety and Inspection Service (FSIS) has reviewed the process of treating LFTB with ammonium hydroxide and determined the product as “generally recognized as safe.” SNA and our members would appreciate FSIS providing resources to share with parents explaining the FSIS review of this issue and determination that LFTB and its processing is safe and not misleading to customers, including our school foodservice customers.

Thank you for your consideration and your ongoing efforts to ensure the safety of our food supply.

Sincerely,

A handwritten signature in black ink that reads "Frank DiPasquale". The signature is fluid and cursive, with the first name "Frank" being more prominent.

Frank DiPasquale
Chief Executive Officer
School Nutrition Association

Subject: Lean Finely Textured Beef (LFTB)

Issue: Industry, e.g., Cargill, has requested the use of the claim “contains no finely textured beef” on packages of ground beef, including packages sold at retail. LPDD believes recent negative media coverage, especially over its use in ground beef, has driven the proposed use of the claim. LPDD has identified three policy options in response to requests for the use of the claim. LPDD is requesting confirmation on which option it should implement.

(b) (5)

Background: LFTB is a meat product whereby heat and a mechanical process are applied to fatty pieces of beef to reduce the fat content. LFTB typically contains at least 14 percent protein, no more than 10 percent fat, and has a protein efficiency ratio of 2.5. These criteria accepted by the Agency in 1991 ensure that the product is a valuable source of quality protein in the diet for products in which it is used as an ingredient. These requirements are in addition to the steps taken to ensure that the product is microbiologically safe. It can be used in unlimited quantities in meat products, including ground beef, and labeled as “beef” in products in which it is used as an ingredient. Generally, it is not used at greater than 20 percent of the meat block in ground

beef (20 percent is referenced in AMS's Institutional Meat Purchasing Specifications Item no. 136ⁱ). FSIS estimates that it is typically incorporated into ground beef at only 5 to 15 percent, depending on the desired lean to fat ratio of the finished product. The media has claimed that LFTB is present in up to 70 percent of the ground beef nationwide; however, FSIS estimates the amount to be much less based on production levels of LFTB and ground beef.

The recent media coverage has resulted in many consumer comments submitted through askFSIS stating that they do not want LFTB, referred to as "pink slime," in the ground beef they purchase. They are not familiar with the product but understand from the recent media coverage that it is used as a filler in ground beef and want it labeled so they can distinguish ground beef which contains LFTB from ground product that does not. FSIS is unsure whether consumers would understand the claim because LFTB is not a product they are familiar with. They are only aware of the claim through recent media coverage which has portrayed the product as being inferior.

ⁱ <http://www.ams.usda.gov/AMSV1.0/getfile?dDocName=STELDEV3003281>



Questions and Answers About Lean Finely Textured Beef

Lean finely textured beef (LFTB) is a category of beef products that uses high-technology food processing equipment to separate lean meat from fat because doing it by hand would be impossible. LFTB products prevent the waste of valuable, lean, nutritious, safe, beef by using technology to do what hands cannot.

Unfortunately, recent media reports and so-called “reality” shows have raised concerns about the product without the benefit of facts from those that produce or use it. These questions and answers aim to provide the facts.

Are these products regulated and inspected?

Yes. Lean finely textured beef is beef, quite simply, and all beef products are strictly regulated and inspected by the U.S. Department of Agriculture (USDA). Inspectors are present in plants where these products are made every day to ensure that this product is produced in a safe and wholesome manner. During the two decades these products have been produced, they have had an excellent food safety record.

What are the different types of lean finely textured beef?

There are two common types. One is called boneless lean beef trimmings and the other is called finely textured beef. The products are similar in many ways, but they use different antimicrobial treatments to enhance the safety of the finished product.

What are boneless lean beef trimmings (BLBT) finely textured?

When beef carcasses are processed into meat cuts consumers and restaurants use, trimmings result. Trimmings are smaller pieces of fat that contain small portions of beef that are wholesome and nutritious. To make BLBT, the trimmings are warmed to about 100F degrees in equipment that looks like a large, high speed mixing bowl that spins these trimmings to separate meat from the fat that has been liquefied. The resulting product is very low fat (95+% lean), which many consumers desire. This process is very similar to the one used to separate cream from milk.

Is it true that these trimmings previously were only used for pet food and oil and were unfit for human consumption, as one media outlet claimed?

That statement is patently false. Beef trimmings are edible. No process can make an inedible product edible. What the process does is separate the lean meat from the fat, which was previously near impossible to accomplish through knife trimming by hand.

Is ammonia used to produce BLBT?

Food grade ammonium hydroxide (basically ammonia + water), which has been declared safe by the Food and Drug Administration since 1974, is used to produce a number of products such as puddings and baked goods and can be used in the processing of boneless lean beef trimmings to control any harmful bacteria that may be present in the beef.

Why is ammonium hydroxide used in processing a beef product?

A puff of ammonium hydroxide gas slightly raises the pH of a product and can destroy bacteria that could make someone ill if a raw product is not cooked thoroughly. The USDA, after consultation with FDA, has determined that this use of ammonium hydroxide is safe and it has been in use for this purpose since 2001.

Is ammonium hydroxide used in all lean, finely textured beef products?

No. Another variation known as finely textured beef is made in a similar way, but uses citric acid, like the acid in a citrus fruit, to destroy bacteria. That particular type is referred to as finely textured beef or FTB.

When any form of lean finely textured beef is blended into ground beef, will it be labeled?

Because it is 100% beef, LFTB is not singled out as a separate ingredient on ground beef packages.

What do the experts say about its safety?

Experts such as Dr. Gary Acuff at Texas A&M University and Dr. John Floros at Pennsylvania State University have examined these products and say that all forms of lean finely textured beef are safe when produced in compliance with USDA regulations.

What do the food safety data show?

USDA data show that the incidence of *E. coli* in fresh ground beef has been declining significantly over the past decade. The number of USDA ground beef samples testing positive for *E. coli* O157:H7 dropped 55 percent between 2000 and 2010. Lean finely textured beef products have been a part of that success story.

Is it really necessary to try to get every small bit of beef from a carcass?

Necessary? Perhaps not. But it absolutely is the right thing to do.

All types of lean finely textured beef are sustainable products because they recover lean meat that would otherwise be wasted. The beef industry is proud to produce beef products that maximize as much lean meat as possible from the cattle we raise. It's the right thing to do and it ensures that our products remain as affordable as we can make them while helping to feed America and the world. If this beef is not used in fresh ground beef products, approximately 1.5 million additional head of cattle would need to be harvested annually to make up the difference, which is not a good use of natural resources, or modern technology, in a world where red meat consumption is rising and available supply is declining.

For more information, visit www.MeatMythCrushers.com

United States Senate

WASHINGTON, DC 20510-3205

March 16, 2012

The Honorable Tom Vilsack
Secretary
U.S. Department of Agriculture
1400 Independence Ave., SW
Washington, D.C. 20250

Dear Mr. Secretary,

I am writing to you today to urge you to remove lean finely textured beef laced with ammonium hydroxide, otherwise known as "pink slime," from the National School Meals Program. McDonald's, Burger King, and Taco Bell have eliminated pink slime from their menus, and I urge USDA to do the same in their effort to improve the nutritional quality of the School Meals Program that provides meals to over 32 million children. Offering schools a choice to opt out of purchasing pink slime is not an acceptable choice. We should ensure our children have access to nutritious meat, not the cheapest alternative filler.

Currently, there is no labeling requirement for "pink slime," nor is there proof that this nutritionally inferior product is safe for our children's health. According to USA Today, schools across the country continue to serve over 111.5 million pounds annually. I believe most parents would be appalled to know that the food their children are eating has been treated with ammonium hydroxide, a common ingredient in window cleaning products.

Our children deserve better than highly processed, chemically treated, scraps of meat and the USDA should stop buying this product immediately. I am painfully aware of the budgetary pressures faced by the USDA and our schools to feed our children healthy lunches and breakfasts. I have long been an advocate for more funding for the school meal program and will continue to fight to ensure that we can afford the best quality foods for our children.

If it's not good enough for fast food chains, it certainly isn't good enough for the School Meals Program. The time is now for USDA to abolish pink slime from school lunches. I look forward to your attention and response to this critical issue.

Sincerely,

Kirsten E. Gillibrand
United States Senator

Status as of March 27, 2012

Writer	Correspondent	Priorit y	Processing Code	Control Number	Subject	Status	Date at USDA	Date ASSIGNE D To MKJ	Date into Clearance	# of Days at FSIS Clearanc e
(b) (6)	Almanza		FI29A	7183235	poultry modernization ltr to employees	OA to sign 3/26				
(b) (6)	(b) (6)		FI30	7188236	meat from Germany	returned to writer for more information 3/26/12		3/14/2012	3/22/2012	7
	(b) (6)		fi30	7196205	labeling of pink slime	to supervisor 3/26/12		3/21/2012	3/26/2012	4
	(b) (6)		fi30	7196210	ground beef	to deputy director 3/26/12		3/21/2012	3/23/2012	3
(b) (6)	(b) (6)		fi30	7196189	complaint	to supervisor 3/26/12		3/21/2012	3/26/2012	4
Total										
Priority:										
0										
Reports/Other										
(b) (6)				(b) (6)						
(b) (6)		0		(b) (6)						
(b) (6)		5		(b) (6)		Weekly Activity Report and Hot Issues for Colorado				
(b) (6)		0		(b) (6)						
(b) (6)		0		(b) (6)						
(b) (6)		0		(b) (6)						
(b) (6)				(b) (6)						
Total										
0										

Over 20 days

Over 10 days

Over 5 days

Status as of March 22, 2012

Writer	Correspondent	Priority	Processing Code	Control Number	Subject	Status	Date at USDA	Date Received at FSIS	Date into Clearance	# of Days at FSIS Clearance
(b) (6)	Almanza		FI29A	7183235	poultry modernization ltr to employees	MKJ made OA changes and returned to OA for review. 3/21/12				
(b) (6)	(b) (6)/gmail		FI30	7183221	pink SLIME -in ground turkey--waiting for Martha's ltr to be signed	researching issues		3/9/2012		
(b) (6)	(b) (6)		FI30	7183457	pink slime	cco mail merging and sending responses		3/9/2012	0/320/12	
(b) (6)	(b) (6)		FI30	7188236	meat from Germany	researching issues		3/12/2012		
(b) (6)	(b) (6)		fi30	7196205	labeling of pink slime	researching issue		3/21/2012		
(b) (6)	(b) (6)		fi30	7196210	ground beef	researching issue		3/21/2012		
(b) (6)	(b) (6).na		FI30	7188226	microbiology	OPPD to sign 3/21		3/13/2012	3/20/2012	
(b) (6)	(b) (6)		fi30	7196189	complaint	researching issues		3/21/2012		
(b) (6)	United food Commercial wor			7194631	Modernization of Poultry Slaughter	assigned to me 3/20 -- to supervisor 3/21		3/20/2012	03/21/2012	

Total
Priority:

0

Reports/Other

(b) (6)

0

(b) (6)

(b) (6)

0

(b) (6)

(b) (6)

3

(b) (6)

(b) (6)

0

(b) (6)

(b) (6)

0

(b) (6)

(b) (6)

0

(b) (6)

Total

0

Over 20 days
Over 10 days
Over 5 days



United States
Department of
Agriculture

Food Safety and
Inspection Service

Washington, D. C.
20250

March 23, 2012

Ms. Jan Smith
(b) (6) @aol.com

Dear Ms. (b) (6)

Thank you for your e-mail of March 21, 2012, to the Department of Agriculture's (USDA) Ask the Expert, regarding the safety of beef products treated with ammonia. Your letter has been forwarded to the Food Safety and Inspection Service (FSIS). I appreciate the opportunity to address your concern.

By law, USDA has two primary responsibilities as part of its mandate to provide safe and nutritious food to the American people. Through the Food Safety and Inspection Service, USDA ensures the safety of the nation's commercial supply of meat, poultry, and processed egg products. Through the Food and Nutrition Service and the Agricultural Marketing Service, USDA provides food and nutrition assistance through several domestic programs, including the National School Lunch Program.

All USDA ground beef purchases must meet the highest standards for food safety. USDA has strengthened ground beef food safety standards in recent years, and only allows products into commerce that we have confidence are safe.

In response to requests from school districts across the country, the USDA announced on March 15, 2012, that it will offer more choices to schools in the National School Lunch Program when it comes to purchases of ground beef products.

USDA only purchases products for the school lunch program that are safe, nutritious and affordable – including all products containing Lean Finely Textured Beef, referred to in some media outlets as “pink slime.” However, due to customer demand, the department will be adjusting procurement specifications for the next school year so schools can have additional options in procuring ground beef products. USDA will provide schools with a choice to order product either with or without Lean Finely Textured Beef.

USDA continues to affirm the safety of Lean Finely Textured Beef product for all consumers and urges customers to consult science-based information on the safety and quality of this product. Lean Finely Textured Beef is a meat product derived from a process which separates fatty pieces from beef trimmings to reduce the overall fat content.

Ms. Jan Smith
Page 2

Protecting public health is the sole mission of FSIS, and the Agency is committed to working to reduce the incidence of foodborne illnesses. Thank you for your e-mail and your concern for food safety.

More information about food safety can be found on FSIS' Web site at www.fsis.usda.gov.

Sincerely,



Daniel L. Engeljohn, Ph.D.
Assistant Administrator
Office of Policy and Program Development



Check your Steps at <http://www.foodsafety.gov/keep/basis/index.html>

FSIS:OPACE:ECIMS:(b) (6):720(b) (6):3-13-2012

File: Ross-press release Pink Slime.docx including updated information

Processing Code: oes 30

ECM Control Number: 7184011

Information: Press release dte 3/15/12 information included

Brian Mabry, 720-9113. All pink slime/School lunch program correspondence responses should include this new language.

(b) (6), 3/22/12

Rcardwell, ecims deputy director 3/22/12



United States
Department of
Agriculture

Food Safety
and Inspection
Service

Washington, D.C.
20250

FOR OFFICIAL USE ONLY

TO: Daniel Engeljohn
Assistant Administrator
Office of Policy, Program and Development

MAR 20 2012

FROM: Vincent Fayne
Director
Internal Control and Audit Division

SUBJECT: **Hotline Complaint, PS-2434-0294 (ICAD-12-0040)** – Hotline Complaint -- Beef Products, Inc.; “Pink Slime,” and “Ammonium Hydroxide”--FRAUD

We are enclosing a copy of the subject, Office of Inspector General (OIG) Hotline Complaint dated March 13, 2012 concerning a matter under your jurisdiction. The complainant alleges that Beef Products, Inc. is using “pink slime” or ammonium hydroxide as an ingredient in their ground beef without it being labeled as an ingredient.

This does not appear to be an employee misconduct issue. Therefore, this complaint is forwarded to you to provide a response on whether ammonium hydroxide is an approved ingredient in ground beef.

Under the provisions of Public Law 95-452, please conduct an inquiry into the allegations and forward a copy of the findings to the Internal Control and Audit Division by May 14, 2012.

If you have any questions, please contact Dierdre Shelton, Investigations Branch Chief at (202) 690-5655.

Enclosure

cc:

(b) (6) OPEER
(b) (6) LERD

FOR OFFICIAL USE ONLY



UNITED STATES DEPARTMENT OF AGRICULTURE
OFFICE OF INSPECTOR GENERAL
Washington D.C. 20250



DATE: March 12, 2012

REPLY TO
ATTN OF: PS-2434-0294

ICAD-12-0040
Received 3/12/2012

FROM: (b)(6)(b)(7)(c) (b)(6)(b)(7)(c) for
Special Agent-in-Charge
Investigations Liaison and Hotline Division

TO: Vincent Fayne
Director
Internal Control Staff
Food Safety and Inspection Service

SUBJECT: Hotline Complaint—Beef Products, Inc.; “Pink Slime”; and “Ammonium Hydroxide”--FRAUD

It is requested that your office obtain sufficient information to address the allegation shown below. Within 90 days, please send our office a status report or a final report indicating what administrative actions are planned or have been taken as a result of substantiated allegations. The Hotline control number should be referenced on all correspondence related to the complaint. Send all mail in a sealed envelope marked "OPEN BY ADDRESSEE ONLY" to the above listed address.

If this complaint requires referral to another agency or to an OIG Regional Office for action, please return all documents to the Hotline Office along with your recommendations for the appropriate referral.

ALLEGATION: Complainant (b) (6) email: (b) (6)@aol.com, alleges that Beef Products, Inc., is using “pink slime” or “ammonium hydroxide” as an ingredient in their ground beef. They disguise the ingredient by calling it “Finely Textured Lean Beef” and they do not clearly label it. Please see the attached for further details.

Public Law 95-452, sec. 7, prohibits the unwarranted disclosure of the complainant's identity or the taking of reprisal action against the complainant. In those instances where the complainant is anonymous or wishes to remain confidential, no attempts should be made to discover the identity of the complainant. The complaint should be provided or discussed only with those who need to resolve the issues. The typed complaint should not be provided to the subject; however, you may discuss with the subject all relevant issues to completely resolve the complaint.

Attachment

From: Dana Batman (b) (6)@aol.com]
Sent: Friday, March 09, 2012 3:23 PM
To: (b) (6)@fda.hhs.gov (b) (6)@fda.hhs.gov; president@whitehouse.gov;
vice_president@whitehouse.gov
Cc: (b) (6) CNPP (FNS); Support@cnpp.usda.gov; AMS - Office Of The AMS Administrator
(AMS); (b) (6) AMS (AMS) (b) (6) - AMS (AMS); (b) (6) AMS (AMS);
USDA HOTLINE; dca@dca.ca.gov; ABC.WorldNews@abc.com
Subject: PINK SLIME - BEEF PRODUCTS, INC / TYSON FOODS-IBP

Categories: Red Category

Dear Sir,

As a consumer in the great state of California, I DEMAND that this 'Pink Slime', otherwise known as 'Finely Textured lean beef', treated with ammonium hydroxide from Beef Products, Inc be CLEARLY LABELED as an ingredient in ANY and ALL meat product which I buy in the store.

How is it possible that USDA allowed this crap, with little or no nutritional value, to be added or included in my ground beef without any disclosure at all? Do the words "fraud" or "deception" mean anything? It may be safe to eat irradiated dog poop, but I have a RIGHT as a consumer to choose not to. Who is responsible for this shameful and disgusting policy decision and deception on the public. Non-Functional Protein masqarading as 100% ground beef.....are you kidding me!!

Dana Batmanghelich

<http://www.thedaily.com/page/2012/03/05/030512-news-pink-slime-1-3/>

Hotline Inquiries related to the use of Ammonium Hydroxide
March 9, 2012

The Hotline has received 11 calls since the beginning of the week related to the use of ammonium hydroxide in meat, the majority was received yesterday. Several callers reported hearing about it on ABC news or in a news article.

The email boxes (MPH email, Webmaster, and Ask Karen) received 21 inquiries. They have been forwarded to ECIMS. The emails began Wednesday, 3/7/2012 with the majority being received today (14).

Sample of questions received via Email from Ask Karen

1. Is it possible for the USDA to reconsider its decision to allow Lean Beef Trimmings (Pink Slime) to be added to food for human consumption, especially for the school lunch program? I think it would be much better for the health of our nation.
2. Why is it that you don't require meat labels to list the ingredient pink slime? I don't want to eat pink slime and I believe ALL meat labels should have to list this ingredient!
3. When will the use of pink slime in a beef product be put on the label?
4. Could you explain your position on "pink slime" added to our hamburger? I would like to know which meat has this so I can choose another option. I don't want ammonia in my hamburger.
5. What companies are approved by the USDA to have PINK SLIME in them?
6. Does Wal-Mart meat contain "Pink Slime"?
7. I would like to know how much longer the USDA is going to allow pink slime to be allowed into our beef in the United States. This should be a health hazard and this is also going into my kids' food in the school systems. This should be shameful and this is awful this is being allowed to continue. Is this something that is being looked into?
Thank you.
8. I just read an article that states, "United States Department of Agriculture (USDA) is buying 7 million pounds of beef containing ammonium hydroxide-treated ground connective tissue and meat scraps and serving it up to America's school kids." Is this true? If so, I do not understand how you can justify this practice! It seems unbelievable that this would be allowed. Do you not care about the American public at all?

Hotline call comments

9. A meat supplier from Texas
comment they don't
10. Caller heard on ABC news today about "pink slime" used in schools and food in grocery
what products and why is USDA feeding it
11. Caller thinks "pink slime" .
12. He can't
belie would fe He didn't
!

'Pink slime' ground beef backlash grows

ALBANY, N.Y. (AP) — "Pink slime" just went from a simmer to a boil.

In less than a week this month, the stomach-turning epithet for ammonia-treated ground beef filler suddenly became a potent rallying cry by activists fighting to ban the product from supermarket shelves and school lunch trays. The U.S. Department of Agriculture is set to announce today it will offer schools choice in ground beef purchases in response to requests from districts.

Though the term has been used pejoratively for at least

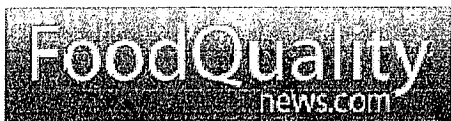
several years, it wasn't until last week that social media suddenly exploded with worry and an online petition seeking its ouster from schools lit up, quickly garnering hundreds of thousands of supporters.

"It sounds disgusting," said food policy expert Marion Nestle, who notes that the unappetizing nickname made it easier for the food movement to flex its muscles over this cause.

The controversy centers on "lean finely textured beef," a low-cost ingredient in ground beef made from fatty bits of meat left over from

other cuts. The bits are heated to about 100 F and spun to remove most of the fat. The lean mix then is compressed into blocks for use in ground meat. The product, made by South Dakota-based Beef Products Inc., also is exposed to "a puff of ammonium hydroxide gas" to kill bacteria, such as *E. coli* and salmonella.

There are no precise numbers on how prevalent the product is, and it does not have to be labeled as an ingredient. One industry official estimates it is in at least half of the ground meat and burgers in the United States.



Breaking News on Food Safety & Quality Control

Meat industry impact unknown as retailers drop 'pink slime' – American Meat Institute

By Mark Astley, 26-Mar-2012

Related topics: Public Concerns

A number of US retail chains have announced an end to their purchase of ground beef containing 'pink slime' – leaving the meat processing sector in dismay and unable to forecast the long-term impact on the industry.

Over the last couple of weeks, several US retailers have bowed to consumer pressure and publically vowed to stop buying and selling ground beef products containing lean finely textured beef – which has come to be known as 'pink slime'.

Widespread consumer concerns followed the claims of two former US Department of Agriculture (USDA) scientists that the product was approved for use in ground beef products for political reasons despite there being safety concerns.

The American Meat Institute (AMI) told FoodQualityNews.com that meat prices in these stores are likely to increase as a result.

It also reiterated its amazement at the level of attention 'pink slime' has achieved despite there being "little merit" in many of the media claims.

Industry impact

"We understand the retailer's decision, but at the moment nobody knows what it means for the industry. In the short term will mean probably mean that prices will go up in these stores," said AMI vice president of public affairs Eric Mittenthal.

"If you take lean finely textured beef out of these ground products, it means that more than 1.5m cattle need to be slaughtered and processed to make up the difference."

"It is something that has happened very quickly. The product has been around for more than 20 years. We understand consumer's concerns over the last few weeks, but we still hope to ease consumer concerns."

Several major US retailers including Walmart and Sam's Club have vowed to "begin offering fresh ground beef that does not contain lean finely textured beef (LFTB)," in response to the recent concerns.

"While the USDA and experts agree that beef containing LFTB is safe and nutritious, we are committed to listening to our customers and providing the quality products they want at prices they can afford," said a Walmart statement.

Safeway, Costco and Kroger have also crumbled under consumer pressure.

US-based retailer Kroger said: *"In response to customer concerns, The Kroger Co. will no longer purchase ground beef containing lean finely textured beef."*

Concerns lack "merit"

Mittenthal added that the decision not to include 'pink slime' in ground beef will not come at an additional production cost to processors.

"Ground beef will continue to be made in the same way; lean finely textured beef will just not be included," he said.

"If the market demands that it isn't in meat, then we have to take it out of the product. It depends on consumer demand."

Despite showing understanding in the decision being taken by US retailers, Mittenthal reiterated AMI's shock.

"Our senior vice president of public affairs Jane Riley has said that in her 20 years of experience she has never seen a story get so much attention in the media with so little merit."

"It's surprising that so much information about this product has become lost. It is a safe, nutritional product but the facts have been completely lost," Mittenthal added.

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**Meat and Poultry Hotline Monthly Report
February 2012**

Total Calls: 829

Total Inquiries: 873

Spanish calls/inquiries: 4

(Closed February 20 Federal Holiday & short month)

Top 5 Topics

#	Topic	Number of Inquiries	% of Total	Most Frequent Sub-Topic
1	Safe Food Preparation/Preservation	102	12	Times & Temperatures
2	Food Service/Retailer Practices	86	10	Spoiled Products
3	Handling Food	77	9	2-hour rule
4	Publication Request	72	8	
5	Freezing	69	8	Storage Times

- Received 3 calls between 2/2 – 2/7 related to the use of **ammonium hydroxide** (referred to as “pink slime” in the media) in beef after a news report released at the end of January that McDonalds will no longer be using the meat for their burgers.
- Received a business call from the Netherlands looking for guidelines related to the use of a certain additive in meat.

AMS Federal Purchase Ground Beef Requirements Developmental Process and Review

- The Agricultural Marketing Service (AMS) purchases ground beef for the National School Lunch Program (NSLP), a federally assisted meal program operating in public and nonprofit private schools and residential child care institutions. It provides nutritionally balanced, subsidized or no-cost meals to over 31 million children each school day.
- Department of Agriculture (USDA) ground beef food safety requirements are in direct compliance with all applicable Food Safety and Inspection Service (FSIS) regulations, notices and directives. FSIS is another USDA agency that has primary responsibility for the safety of meat and poultry products, whether purchased by USDA or for use in restaurants or grocery stores.
- Since the 1990's, AMS has coordinated technical requirement development and modifications with FSIS and the Food Nutrition Service (FNS) for food safety and nutritional requirements, respectively.
- USDA's Office of the Inspector General (OIG) conducted an audit and published a report, *Agricultural Marketing Service Management Controls to Ensure Compliance with Purchase Specification Requirements for Ground Beef* in September 2005. AMS addressed the audit recommendations related to microbes, corrective actions, and sampling procedures to the satisfaction of OIG.
- In February 2010, Secretary Vilsack announced new initiatives to assure the safety and quality of food purchased by USDA for the NSLP and other food and nutrition assistance programs. Immediately, AMS collaborated with the Agricultural Research Service (ARS) and FSIS to review the USDA ground beef purchase program's food safety requirements and provide recommendations for potential improvements above and beyond the AMS/FSIS MOU. Based on the ARS/FSIS reviews and additional discussions with each Agency, AMS implemented the recommended modifications into the purchase specification. The modifications, in addition to continuing zero tolerance for *E. coli* O157:H7 and *Salmonella*, will: (1) begin to formally take into account the food safety record of contractors' commercial sales; (2) tighten its microbiological testing protocols; (3) tighten the microbiological upper specification and critical limits; (4) increase its microbiological sampling frequency for finished products to every 15 minutes; and, (5) institute additional rejection criteria for source trimmings used to manufacture USDA purchased ground beef.
- AMS signed a Memorandum of Understanding (MOU) with FSIS on February 2, 2010, to ensure effective, efficient, and coordinated activities promoting food safety and public health at regulated firms that supply products to the NSLP and other Federal food and nutrition assistance programs. The agencies now provide a wider range of information

and intelligence sharing than they previously did, particularly as it relates to real-time food safety issues. AMS has fully engaged FSIS experts in discussion on all subjects related to food safety including microbiological testing methods and procedures.

- The revised purchase document requirements also incorporates the applicable recommendations made by the USDA's OIG in their April 2010 audit report, *Follow up on the Agricultural Marketing Service's (AMS) Purchases of Frozen Ground Beef*. OIG recommended, among other measures, that AMS: (1) perform an analysis to determine if requiring bonding or insurance is cost-effective to limit the Agency's liability in the case of a recall or warranty action; (2) more closely monitor supplier performance in certain areas; (3) expand selection of product samples for laboratory analysis; and, (4) monitor laboratory performance and results. The OIG report accepted the AMS modifications to the purchase document requirements and stated no further response was necessary, thus closing the report and requested actions of AMS.
- AMS entered into another agreement with ARS in April of 2010 to systematically review all food safety requirements for each of the specific items purchased by AMS. There have been multiple reviews conducted across differing commodity lines with modifications being made as a result of recommendations.

On December 9, 2010, the National Research Council (NRC) of the National Academy of Sciences (NAS) released their report on the food safety requirements of the USDA ground beef purchase program. NRC concluded that the current, robust specification requirements for ground beef have been protective of the health of recipients in Federal food and nutrition programs over the past decade. The findings and recommendations clearly indicate that there is no single scientifically valid solution to ensure food safety. The report went on to state that large volume purchasers must use a transparent and auditable process that evaluates an array of available scientific resources to systematically develop product specifications that attain a safe product that meets end-user needs. In order to address the findings and recommendations from NRC, AMS has established regular collaboration with ARS, FSIS, the Center for Disease Control (CDC) and the National Advisory Committee on Microbiological Criteria for Food (NACMCF), to develop a risk-based system for assessing public health effects of purchase specifications not just for ground beef but for other various products purchased by AMS as part of the NSLP and other federal feeding and nutrition assistance programs.

- In response to one of the NRC recommendations, AMS entered into an agreement with NACMCF to specifically evaluate the Agency's ground beef purchase program and provide recommendations for: (1) currently targeted and emerging microbes and pathogens; (2) current microbiological sampling frequencies, sample preparation, representative product volumes and sample amounts; (3) analytical methods including current method equivalencies or the use of emerging test methods; (4) current statistical process control performance measures to determine contractor and supplier eligibility; and, (5) the risks associated with the current analytical protocol for each product and an appropriate risk based mitigation strategy. USDA intends to use the report as a roadmap to continue to strengthen its specification development processes.

- The NACMCF committee scope of work was established in January of 2012 and the initial meeting of the working group is scheduled for February 15-18, 2012 with a planned final recommendation being presented to AMS by April 1, 2012. This will allow for modifications of the draft purchase document requirements prior to AMS conducting an industry meeting to present any changes later in April for purchases that will begin in October 2012.
- The Government Accountability Office (GAO) also conducted a review during the same timeframe as NRC and OIG Report. They issued a report in May 2011, focusing on USDA's purchase specifications for microbial contamination that exceed Federal food safety regulations and questions whether more stringent requirements are needed. The report was at the request of and delivered to the Ranking Member, Committee on Education and the Workforce, House of Representatives. To thoroughly address the microbial question, GAO recommended that USDA establish a more systematic and transparent approach to determine if additional requirements in regard to microbial contamination are needed. Since these recommendations were similar to the NRC recommendations, they were incorporated into the agreement with NACMCF to review.
- AMS collaborates with FSIS and CDC on a weekly basis to discuss foodborne illness investigations that are reported to the USDA. Through the AMS/FSIS MOU, data collected by each agency can be analyzed to establish trends and aid in traceback efforts to mitigate national, regional or state food safety concerns.
- In conclusion, the safety of foods purchased for the NSLP and other federal feeding and nutrition assistance programs is a top priority at USDA. Through its purchase specifications, USDA ensures that the commodity foods purchased for the NSLP are safe for everyone, including those children age nine and under, that are particularly susceptible to foodborne illness. To this end, USDA's purchase specifications are continually reviewed, microbial test results are evaluated, new food safety technologies are considered, and food safety experts are consulted to determine the adequacy of our food safety requirements.

GET THE FACTS

What You Need to Know about **Lean Beef Trimmings**



Lean Beef Trimmings are
100% BEEF
Wholesome and Nutritious

- ✓ It's 100% beef and processed from beef trimmed from steaks and roasts
- ✓ The process removes the fat from the meat, resulting in a 94-97% lean beef
- ✓ Ammonium hydroxide is only one part of the robust food safety system
- ✓ Ammonium hydroxide is found naturally in all proteins we eat — plant or animal — and one of its roles is to prohibit bacteria from forming
- ✓ Ammonium hydroxide is widely used in everyday cooking from baking powder to cheese to chocolate



Lean Beef Trimmings
are Nutritious,
Substantially Identical to
90% Lean Ground Beef

They are a good or excellent source
of protein, iron, zinc and many
B-vitamins

Bun — 2 oz = 50 mg
(440 ppm*)

Bacon — 1 oz = 16 mg
(160 ppm)

Condiments — 2 oz = 50 mg
(400 ppm)

Cheese — .8 oz = 38 mg
(813 ppm)

Beef — 1.6 oz = 20 mg
(200 ppm)

To provide perspective, ammonium hydroxide-based compounds can be found in every component of a bacon cheeseburger (bun, bacon, cheese, condiments, and beef) between the naturally occurring levels and small amounts used to make food safer.

*ppm = parts per million of ammonium hydroxide

GET THE FACTS

Visit **www.pinkslimeisamyth.com** for more information

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, DC

FSIS NOTICE

22-12

3/21/12

SAMPLING OF RAW BEEF PRODUCT INTENDED FOR THE NATIONAL SCHOOL LUNCH PROGRAM

I. PURPOSE

This notice provides instructions to inspection program personnel (IPP) on collecting raw beef product samples when establishments produce product intended for the National School Lunch Program (NSLP).

II. BACKGROUND

A. Establishments may produce product for the NSLP, which is administered by the Food and Nutrition Service (FNS). The Agricultural Marketing Service (AMS) is responsible for testing product under the NSLP.

B. The Agency has become aware that additional instructions are needed for IPP in establishments producing raw beef products destined for the NSLP. To verify that establishments adequately address *Escherichia coli* (*E. coli*) O157:H7, IPP are to collect samples at establishments that produce raw beef product for the NSLP, even if the establishment collects a sample to be tested for the AMS program. In addition, IPP are to collect follow-up samples when either an FSIS sample or a sample collected by the establishment for AMS testing is positive for *E. coli* O157:H7.

III. IPP SAMPLING RESPONSIBILITIES

A. When an establishment produces **only** raw non-intact beef or raw intact beef intended for non-intact use for the NSLP, IPP are to collect routine verification samples for *E. coli* O157:H7 when they receive the sample request in their task bar, even if the establishment is collecting a sample from the same production lot for AMS testing for the NSLP.

B. When IPP receive a sample request in their task bar with an MT50, MT54, MT55, MT52, or MT53 code at an establishment that produces beef manufacturing trimmings, other raw ground beef or patty components, or bench trim, for **both** the NSLP and other customers, IPP are to first sample product for customers other than the NSLP under the

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OPI: OPPD

appropriate *E. coli* O157:H7 routine verification sampling program (MT50, MT54, MT55, MT52, or MT53). If only NSLP product is available during the sampling window, IPP are to collect samples from NSLP product.

Product available at time of sample collection

Product collected by IPP	Only NSLP product	NSLP and other customer product	Only other customer product
	NSLP product collected	Other customer product collected	Other customer product collected

IV. FSIS ACTIONS AFTER A POSITIVE RESULT

A. When a sample collected under the NSLP tests positive, IPP are to check establishment *E. coli* O157:H7 test results (see FSIS Directive 5000.2) to determine whether the establishment also found the sampled product positive for *E. coli* O157:H7. If the establishment held the product or maintained control of the product (e.g., the establishment moved the product off-site but did not complete pre-shipment review or transfer ownership of the product to another entity) pending its own test results, and FSIS and the establishment found the product positive for *E. coli* O157:H7, IPP are not to issue a noncompliance record (NR). IPP are to verify that the establishment performs the appropriate corrective actions. Generally, if a sample collected under the NSLP tests positive for *E. coli* O157:H7, and the establishment did not find the product positive for *E. coli* O157:H7, IPP are to issue a noncompliance record (NR) following the instructions in FSIS Directive 10,010.1, Chapter III, III.

B. When a sample collected under the NSLP tests positive, IPP are to collect product for follow up sampling from either NSLP product or other customer product, rather than attempting to collect other customer product before NSLP product. In a follow-up sampling situation, the primary goal for FSIS is to regain confidence that the establishment's production process is properly controlled.

C. When a sample collected under the NSLP tests positive, IPP are to collect 8 follow-up samples even in high volume establishments, because of the other testing that product subject to AMS sampling undergoes (see FSIS Directive 10,010.1, Ch. III, Section VIII, 5).

V. IPP RESPONSIBILITIES WHEN TWO SAMPLES ARE COLLECTED FROM THE SAME LOT

IPP are responsible for verifying corrective actions for a positive result for either the FSIS sample or a sample collected by the establishment for AMS testing, including appropriate disposition of the product. A positive result from either sample would mean product is adulterated, and IPP are to follow instructions in FSIS Directive 10,010.1, Verification Activities for *E. coli* O157:H7 in Raw Beef Products (Ch. III), regarding positive sample results.

VI. DATA ANALYSIS

The actions directed by this notice are among the many efforts the Agency is making to reduce the rate of *E. coli* O157:H7 samples discarded by FSIS laboratories. Every quarter, the Office of Data Integration and Food Protection/Data Analysis and Integration Group provides the Office of Policy and Program Development an analysis of discard codes by project code.

Refer questions regarding this notice to the Risk Innovation and Management Division through askFSIS at <http://askfsis.custhelp.com> or by telephone at 1-800-233-3935.

A handwritten signature in black ink, appearing to read "Daniel J. Seaborn". The signature is fluid and cursive, with a large initial "D" and "S".

Assistant Administrator
Office of Policy and Program Development

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, DC

<h1 style="margin:0;">FSIS NOTICE</h1>	21-12	3/20/12
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**RANDOMLY SELECTING BEEF TRIM TO BE COLLECTED UNDER THE BEEF
MANUFACTURING TRIMMINGS (MT50) SAMPLING PROGRAM**

I. PURPOSE

A. This notice provides inspection program personnel (IPP) with instructions on how to randomly select beef manufacturing trimmings for collection under the beef manufacturing trimmings MT50 project code. In addition, when the establishment produces multiple types of these trimmings, this notice instructs IPP to ensure that they collect all such types of beef manufacturing trimmings over time.

B. In addition, this notice specifies that product that is intended for exposure to the anhydrous ammonia antimicrobial treatment (to be ammoniated) is subject to FSIS sampling at the slaughter establishment before it is sent elsewhere to be ammoniated. FSIS conducts product sampling as one of its verification activities under 9 CFR 417.8(g).

II. BACKGROUND

A. Beef manufacturing trimmings are two-piece chucks (i.e., the blade portion and an arm roast from the forequarter individually packaged and placed into the same container), raw beef source materials from subprimal cuts (e.g., steaks and roasts) or primal cuts (e.g., round, loin, rib and other primals listed in 9 CFR 316.9 or boxed beef parts of boneless beef that establishments frequently use as components of raw ground beef). FSIS samples beef manufacturing trimmings at the slaughter establishment. IPP submit information on the type of trim collected through PHIS.

B. For a given sampling event, IPP are to collect only one type of trim (i.e., IPP are not to combine samples from two piece chucks with source materials designated for anhydrous ammonia treatment). The intent is that, through random selection, all products that fall under the beef manufacturing trim sampling program will likely be selected over time. Therefore, IPP are not to collect bits and pieces from different types of trim.

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C. Some establishments may transfer trim to another establishment that is in the same building as the slaughter establishment or is separated from the slaughter facility by only a wall. IPP are to sample this trim at the slaughter establishment, just as if an establishment would send this product to a more distant location.

III. IPP INSPECTION RESPONSIBILITIES

A. When IPP receive an MT50 sampling task through PHIS, IPP are to schedule this task on their task calendar and then randomly select only one type of beef manufacturing trimmings for collection.

B. IPP are to randomly select the type of beef manufacturing trimmings for sampling under the MT50 sampling program. Below is an optional method that IPP may use for random selection:

1. Number cardboard chips to correspond with the different types of trim available for sampling at the establishment.
2. Place the chips in a container large enough to permit thorough mixing of the chips.
3. Before each sample collection, mix the chips and then draw one to determine the type of beef manufacturing trimmings to collect under the MT50 sampling program.
4. Return the chip to the container.

C. Record the type of beef manufacturing trimmings selected for collection under the “product name” field on the screen on the PHIS Sample Analysis Request Form, PHIS Form 8000-18. All data entered to the screen will then print. However, if IPP must print a draft of the form in advance of the sample collection because of the disconnected state (i.e., the establishment where IPP are to collect the sample has no connectivity), then they would record the type of beef manufacturing trimmings collected under the product name on the draft PHIS Form 8000-18.

NOTE: If IPP print a “draft” form and complete by hand, IPP are to input all that information into PHIS as soon as they have connectivity. Without the electronic record, the sample data will not be recorded in the databases (i.e., PHIS, M2K, DW).

D. In addition, IPP are to record the type of product collected under the “Additional Information” tab on the sampling screen in PHIS. Finally, IPP are to keep a written record in the USDA office of the type of beef manufacturing trimmings selected for collection.

E. The goal of random selection over time is to collect all eligible boneless manufacturing trimmings produced at an establishment under the MT50 sampling program.

F. After collecting the sample but before shipping the sample to the laboratory, IPP are to click on the “Additional Information” tab on the sampling screen in PHIS and select

the type of trim collected from the list. If the type of trim collected is not included in the list, select “other” and write in the type of trim collected in the text box.

G. In some slaughter and fabrication establishments, product intended for use in ammoniated product may be moving on a conveyor belt directly into a second establishment. In this situation, IPP are to safely sample product from the belt before it enters the other establishment.

IV. DATA ANALYSIS

The Office of Policy and Program Development (OPPD) will collect the information reported in PHIS on the type of product collected and use the information to assess if FSIS field personnel are randomly collecting the trim. OPPD will use the information to inform future policy decisions.

Refer questions regarding this notice to the Risk, Innovations and Management Division through askFSIS at <http://askfsis.custhelp.com> or by telephone at 1-800-233-3935.

A handwritten signature in black ink, appearing to read "David Joseph". The signature is fluid and cursive, with a large initial "D" and "J".

Assistant Administrator
Office of Policy and Program Development

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, DC

FSIS DIRECTIVE

7120.1
Revision 7

7/7/11

SAFE AND SUITABLE INGREDIENTS USED IN THE PRODUCTION OF MEAT, POULTRY, AND EGG PRODUCTS

I. PURPOSE

This directive provides inspection program personnel (IPP) with an up-to-date list of substances that may be used in the production of meat, poultry, and egg products. FSIS will continue to update this directive quarterly by issuing revisions to this directive as opposed to issuing amendments to the directive.

II. CANCELLATION

FSIS Directive 7120.1, Safe and Suitable Ingredients Used in The Production of Meat, Poultry, and Egg Products, Revision 6, dated April 5, 2011.

III. REASON FOR REISSUANCE

This revision includes updates to the list of substances from April 5, 2011, through June 30, 2011. Substances added since the April 5, 2011, issuance of the directive are in bold.

IV. REFERENCES

9 CFR Chapter III

V. BACKGROUND

A. The Table of Safe and Suitable Ingredients identifies the food grade substances that have been approved in 21 Code of Federal Regulations (CFR) for use in meat, poultry, and egg products as food additives, generally recognized as safe (GRAS) notices and pre-market notifications, and approved in letters conveying acceptability determinations. Users of this table should be aware that some of the ingredient mixtures listed in the table may be considered to be proprietary even though the components are either approved food additives or GRAS. This information is also available on the USDA websites at:

http://www.fsis.usda.gov/Regulations_&Policies/Ingredients_Guidance/index.asp

http://www.fsis.usda.gov/About_Fsis/labeling_&consumer_protection/index.asp

NOTE: This directive does not include the use of substances in On-Line Reprocessing (OLR) and Off-Line Reprocessing (OFLR) operations that operate under an experimental exemption listed in 9 CFR 381.3. Establishments operating under this exemption should follow the conditions of use that are specific to their FSIS approved OLR and OFLR protocol.

B. The questions and answers that follow the table address the use of antimicrobial agents in the production of meat, poultry, and egg products.

A handwritten signature in black ink, appearing to read "David J. Seibert". The signature is fluid and cursive, with a large initial "D" and "S".

Assistant Administrator
Office of Policy and Program Development

Table of Safe and Suitable Ingredients

SUBSTANCE	PRODUCT	AMOUNT	REFERENCE	LABELING REQUIREMENTS
<i>Acidifiers/Alkalizers</i>				
A combination of sulfuric acid, ammonium sulfate, copper sulfate, and water	Used as an acidifier in poultry processing water	Sufficient for purpose	Acceptability determination	None under the accepted conditions of use (1)
Ammonium hydroxide	pH control agent in brine solutions for meat products	Sufficient for purpose to achieve a brine solution with a pH of 11.6	Acceptability determination	None under the accepted conditions of use (1)
An aqueous solution of acidic calcium sulfate	pH control agent in water used in meat and poultry processing	Sufficient for purpose	Acceptability determination	None under the accepted conditions of use (3)
An aqueous solution of hydrochloric and acetic acid	pH control agent in water used in poultry processing	Sufficient for purpose	Acceptability determination	None under the accepted conditions of use (3)
An aqueous solution of citric and hydrochloric acids	pH control agent in water used in poultry processing	Sufficient for purpose	Acceptability determination	None under the accepted conditions of use (1)
An aqueous solution of citric acid, hydrochloric acid, and phosphoric acid	To adjust the pH in processing water in meat and poultry plants	Sufficient for purpose	Acceptability determination	None under the accepted conditions of use (1)
An aqueous solution of peroxyacetic acid, hydrogen peroxide, acetic acid, and 1-hydroxyethylidene-1, 1-diphosphonic acid (HEDP)	As an acidifier in poultry scald tanks	The level of peroxyacetic acid will not exceed 220 ppm, hydrogen peroxide will not exceed 110 ppm, and HEDP will not exceed 13 ppm	21 CFR 173.370	None under the accepted conditions of use (3)
An aqueous solution of sodium bisulfate and sulfuric acid	pH control agent in water used in poultry processing	At concentrations sufficient to achieve a pH range of 1.0 to 6.0	Acceptability determination	None under the accepted conditions of use (1)
Citric acid	To adjust pH in egg products	Sufficient for purpose	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
Potassium carbonate or potassium bicarbonate	To adjust pH in egg products	Sufficient for purpose	21 CFR 184.1619	Listed by common or usual name in the ingredients statement (1)
Potassium hydroxide	pH control agent in water used in poultry processing	Sufficient for purpose	21CFR 184.1631	None under the accepted conditions of use (1)
Potassium hydroxide and sodium hydroxide	To adjust pH in egg products	Sufficient for purpose	Acceptability determination	None under the accepted conditions of use

				(1)
Sodium hydroxide	pH control agent in water used in poultry processing	Sufficient for purpose	21 CFR 184.1763	None under the accepted conditions of use (1)
Sodium hydroxide and potassium hydroxide	pH control agent in water used in poultry processing	Sufficient for purpose	21 CFR 184.1763; 21CFR 184.1631	None under the accepted conditions of use (1)
An aqueous solution of sulfuric acid, citric acid, and phosphoric acid	To adjust the pH in poultry chiller water and the processing water in meat and poultry plants	Sufficient for purpose	Acceptability determination	None under the accepted conditions of use (1)
Sodium bisulfate	pH control agent in water used in meat and poultry processing	Sufficient for purpose	Acceptability determination	None under the accepted conditions of use (1)
Sodium bisulfate	pH control agent in meat and poultry soups	Not to exceed 0.8 percent of product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
Sodium bisulfate	Added to sauces used as separable components in the formulation of various meat products	Sufficient for purpose	GRAS Notice No. 000003	Listed by common or usual name in the ingredients statement (2)
Sulfuric acid	pH control agent in water used in poultry processing	Sufficient for purpose	Acceptability determination	None under the accepted conditions of use (3)
Sulfuric acid, phosphoric acid, citric acid, and hydrochloric acid	To adjust the pH in poultry chiller water	Sufficient for purpose	Acceptability determination; 21 CFR 184.1095; 21 CFR 182.1073; 21 CFR 184.1033; 21 CFR 182.1057	None under the accepted conditions of use (1)
Anticoagulants				
Sodium tripolyphosphate	Sequestrant/anti-coagulant for use in recovered livestock blood which is subsequently used in food products	Not to exceed 0.5 percent of recovered blood	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
Antimicrobials				
Acetic acid	Dried and fermented sausages	Use of up to 4 percent solution applied as a spray	Acceptability determination	None under the accepted conditions of use (1)
An aqueous solution of sodium diacetate (4%), lactic acid (4%), pectin (2%), and acetic acid (0.5%)	Cooked meat products	Not to exceed 0.5 percent of finished product formulation.	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
An aqueous solution of	Various non-	Applied to the surface	Acceptability	None under the

sodium octanoate or octanoic acid and either glycerin and/or propylene glycol and/or a Polysorbate surface active agent (quantity sufficient to achieve the intended technical effect of octanoic acid emulsification) adjusted to a final solution pH of 1.5 to 4.0 using sodium hydroxide, potassium hydroxide, or an acceptable GRAS acid	standardized RTE meat and poultry products and standardized meat and poultry products that permit the use of any safe and suitable antimicrobial agent	of the product at a rate not to exceed 400 ppm octanoic acid by weight of the finished food product	determination	accepted conditions of use (3)
An aqueous solution of sodium octanoate, potassium octanoate, or octanoic acid and either glycerin and/or propylene glycol and/or a Polysorbate surface active agent (quantity sufficient to achieve the intended technical effect of octanoic acid emulsification) adjusted to a final solution pH of 1.5 to 6.0 using sodium hydroxide, potassium hydroxide, or an acceptable GRAS acid	Fresh meat primals and subprimals and cuts	Applied to the surface of the product at a rate not to exceed 400 ppm octanoic acid by weight of the final product	Acceptability determination	None under the accepted conditions of use (3)
A blend of citric acid and sorbic acid in a 2:1 ratio	To reduce the microbial load of purge trapped inside soaker pads in packages of raw whole muscle cuts of meat and poultry	Incorporated into soaker pads at a level not to exceed 1 to 3 grams per pad	Acceptability determination	None under the accepted conditions of use (1)
A blend of lactic acid (45-60%), citric acid (20-35%), and potassium hydroxide (>1%)	Beef, pork, and lamb carcasses, heads, and organs including unskinned livers, tongues, tails, primal cuts, sub-primal cuts, cuts, and trimmings	Applied as a spray at a level not to exceed 2.5% solution by weight. Organ meat products must be drained for a minimum of 1-2 minutes after application before packaging.	Acceptability determination	None under the accepted conditions of use (1)
A blend of salt, sodium acetate, lemon extract, and grapefruit extract	Ground beef, cooked, cured, comminuted sausages (e.g., bologna), and RTE whole muscle meat	Not to exceed 0.5 percent of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement for the RTE whole muscle

	products			meat products, and cooked, cured, comminuted sausages. Ground beef must be descriptively labeled (4)
A blend of salt, sodium acetate, lemon extract, and grapefruit extract	Beef steaks	Steaks that are sliced, scored and dipped in a solution containing 2.5 percent of the blend	Acceptability determination	Product must be descriptively labeled (4)
A blend of salt, lemon extract, and grapefruit extract	Ground beef	Not to exceed 0.5 percent of the product formulation	Acceptability determination	Product must be descriptively labeled (4)
A blend of salt, lactic acid, sodium diacetate, and mono- and diglycerides	Various non-standardized RTE meat and poultry products and standardized meat and poultry products that permit the use of any safe and suitable antimicrobial agent	Not to exceed 0.2 percent of product formulation	Acceptability determination	All ingredients, except for the mono- and diglycerides, must be listed by common or usual name in the ingredients statement (4)
A mixture of hops beta acids, egg white lysozyme, and cultured skim milk	In a salad dressing used in refrigerated meat and poultry deli salads	Not to exceed 1.5 percent of the finished salad	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
A mixture of maltodextrin (DE of 5 or greater), cultured dextrose, sodium diacetate, egg white lysozyme, and nisin preparation	In salads, sauces, and dressings to which fully cooked meat or poultry will be added	Not to exceed 1.5 percent by weight of the finished product	Acceptability determination	Listed by common or usual name in the ingredients statement (4)
Acidified sodium chlorite	Poultry carcasses and parts; meat carcasses, parts, and organs; processed, comminuted, or formed meat food products (including RTE)	500 to 1200 ppm in combination with any GRAS acid at a level sufficient to achieve a pH of 2.3 to 2.9 in accordance with 21 CFR 173.325 (<i>Note: The pH depends on the type of meat or poultry product.</i>)	21 CFR 173.325	None under the accepted conditions of use (3)
Acidified sodium chlorite	Processed, comminuted or formed poultry products (including RTE)	500 to 1200 ppm in combination with any GRAS acid at a level sufficient to achieve a pH of 2.3 to 2.9 in accordance with 21 CFR 173.325 (<i>Note: The pH depends on the type of meat or</i>	Acceptability determination	None under the accepted conditions of use (3)

		<i>poultry product.)</i>		
Acidified sodium chlorite	Poultry carcasses, parts, trim, and organs	Mixing an aqueous solution of sodium chlorite with any GRAS acid to achieve a pH of 2.2 to 3.0 then further diluting this solution with a pH elevating agent (i.e., sodium bicarbonate, sodium carbonate, or an un-acidified sodium chlorite solution) to a final pH of 5.0 to 7.5. 500 to 1200 ppm when used in a spray or dip. 50 to 150 ppm when used in a pre-chiller or chiller solution. Per 21 CFR 173.325.	Food Contact Substance Notification No. FCN 739	None under the accepted conditions of use (6)
Acidified sodium chlorite	Red meat, red meat parts and organs, and on processed, comminuted, formed meat products (including RTE)	Applied as a spray or dip, the additive is produced by mixing an aqueous solution of sodium chlorite with any GRAS acid to achieve a pH in the range of 2.2 to 3.0, then further diluting this solution with a pH elevating agent such that the resultant sodium chlorite concentration does not exceed 1200 ppm, and the chlorine dioxide concentration does not exceed 30 ppm. The pH of the use solution is between 5.0 and 7.5	Food Contact Substance Notification No. FCN 450	None under the accepted conditions of use (6)
Ammonium hydroxide	Beef carcasses (in hot boxes and holding coolers) and boneless beef trimmings	In accordance with current industry standards of good manufacturing practice	Acceptability determination	None under the accepted conditions of use (1)
Anhydrous ammonia	Lean finely textured beef which is subsequently quick chilled to 28 degrees Fahrenheit and	In accordance with current industry standards of good manufacturing practice	Acceptability determination	None under the accepted conditions of use (1)

	mechanically "stressed"			
Anhydrous ammonia	Ground beef	Followed with carbon dioxide treatment in accordance with current industry standards of good manufacturing practice	Acceptability determination	None under the accepted conditions of use (1)
Bacteriophage preparation (a mixture of equal proportions of six different individually purified lytic-type bacteriophages specific against <i>Listeria monocytogenes</i>)	Various RTE meat and poultry products	Applied as a spray at a level not to exceed 1 ml of the additive per 500 cm ² product surface area	21 CFR 172.785	Listed by common or usual name (i.e., bacteriophage preparation) in the ingredients statement of non-standardized meat and poultry products and standardized meat and poultry products that permit the use of any safe and suitable antimicrobial agent. Standardized meat and poultry products that do not permit the use of any safe and suitable antimicrobial agent must be descriptively labeled. (4)
Bacteriophage preparation	Various RTE meat and poultry products	Applied to the surface of the product to achieve a level of 1×10^7 to 1×10^9 plaque forming units (pfu) per gram of product	GRAS Notice No. 000218	None under the accepted conditions of use (1). Standardized meat and poultry products that do not permit the use of any safe and suitable antimicrobial agent must be descriptively labeled. (4)
Bacteriophage preparation	Red meat parts and trim prior to grinding	Applied as a mixture diluted with water at a ratio of 1:10. Application rate of approximately 2 ml diluted solution per 500 cm² of surface	FCN No. 1018	None under the accepted conditions of use. (1)

		area may be used		
Calcium hypochlorite	Red meat carcasses down to a quarter of a carcass	Applied as a spray at a level not to exceed 50 ppm calculated as free available chlorine	Acceptability determination	None under the accepted conditions of use (1)
Calcium hypochlorite	On whole or eviscerated poultry carcasses	Applied as a spray at a level not to exceed 50 ppm calculated as free available chlorine	Acceptability determination	None under the accepted conditions of use (1)
Calcium hypochlorite	In water used in meat processing	Not to exceed 5 ppm calculated as free available chlorine	Acceptability determination	None under the accepted conditions of use (1)
Calcium hypochlorite	In water used in poultry processing (except for product formulation)	Not to exceed 50 ppm calculated as free available chlorine	Acceptability determination	None under the accepted conditions of use (1)
Calcium hypochlorite	Poultry chiller water	Not to exceed 50 ppm calculated as free available chlorine (measured in the incoming potable water)	Acceptability determination	None under the accepted conditions of use (1)
Calcium hypochlorite	Poultry chiller red water (i.e., poultry chiller water re-circulated, usually through heat exchangers, and reused back in the chiller)	Not to exceed 5 ppm calculated as free available chlorine (measured at influent to chiller)	Acceptability determination	None under the accepted conditions of use (1)
Calcium hypochlorite	Reprocessing contaminated poultry carcasses	20 ppm calculated as free available chlorine Note: Agency guidance has allowed the use of up to 50 ppm calculated as free available chlorine	9 CFR 381.91	None under the accepted conditions of use (1)
Calcium hypochlorite	On giblets (e.g., livers, hearts, gizzards, and necks) and salvage parts	Not to exceed 50 ppm calculated as free available chlorine in the influent to a container for chilling.	Acceptability determination	None under the accepted conditions of use (1)
Calcium hypochlorite	Beef primals	20 ppm calculated as free available chlorine	Acceptability determination	None under the accepted conditions of use (1)
<i>Carnobacterium maltaromaticum</i> strain CB1	Ready-to-eat comminuted meat products (e.g., hot dogs)	Applied as a spray to meat products at a maximum concentration of at inoculation of 1×10^4 colony forming units per gram (cfu/g)	GRAS Notice No. 000159	Listed as " <i>Carnobacterium maltaromaticum</i> " or "bacterial culture" in the ingredients statement (2)
<i>Carnobacterium maltaromaticum</i> strain	Ready-to-eat meat products; meat and	Viable CB1 applied at levels up to 1×10^9	GRAS Notice No. 000305	Listed as " <i>Carnobacterium</i> "

CB1 (viable and heat-treated)	poultry products	colony forming units per gram (cfu/g). Heat-treated CB1 applied at levels up to 5000 (typically between 1000-5000) parts per million (ppm)		<i>maltaromaticum</i> " or "bacterial culture" in the ingredients statement (2)
Cetylpyridinium chloride	To treat the surface of raw poultry carcasses or giblets prior to immersion in a chiller	Applied as a fine mist spray of an ambient temperature aqueous solution. The aqueous solution shall also contain propylene glycol complying with 21 CFR 184.1666 at a concentration of 1.5 times that of the cetylpyridinium chloride	21 CFR 173.375	None under the accepted conditions of use (3)
Cetylpyridinium chloride	To treat the surface of raw poultry carcasses or giblets either prior to or after chilling	Not to exceed 5 gallons of solution per carcass provided that the additive is used in systems that recapture at least 99 percent of the solution that is applied to the poultry carcasses. The concentration of cetylpyridinium chloride in the solution applied to the carcasses shall not exceed 0.8 percent by weight. When application of the additive is not followed by immersion in a chiller the treatment will be followed by a potable water rinse of the carcass	21 CFR 173.375	None under the accepted conditions of use (3)
Chlorine gas	Red meat carcasses down to a quarter of a carcass	Applied as a spray at a level not to exceed 50 ppm calculated as free available chlorine	Acceptability determination	None under the accepted conditions of use (1)
Chlorine gas	On whole or eviscerated poultry carcasses	Applied as a spray at a level not to exceed 50 ppm calculated as free available chlorine	Acceptability determination	None under the accepted conditions of use (1)
Chlorine gas	In water used in meat processing	Not to exceed 5 ppm calculated as free available chlorine	Acceptability determination	None under the accepted conditions of use (1)
Chlorine gas	In water used in poultry	Not to exceed 50 ppm	Acceptability	None under the

	processing (except for product formulation)	calculated as free available chlorine	determination	accepted conditions of use (1)
Chlorine gas	Poultry chiller water	Not to exceed 50 ppm calculated as free available chlorine (measured in the incoming potable water)	Acceptability determination	None under the accepted conditions of use (1)
Chlorine gas	Poultry chiller red water (i.e., poultry chiller water re-circulated, usually through heat exchangers, and reused back in the chiller)	Not to exceed 5 ppm calculated as free available chlorine (measured at influent to chiller)	Acceptability determination	None under the accepted conditions of use (1)
Chlorine gas	Reprocessing contaminated poultry carcasses	20 ppm calculated as free available chlorine Note: Agency guidance has allowed the use of up to 50 ppm calculated as free available chlorine	9 CFR 381.91	None under the accepted conditions of use (1)
Chlorine gas	On giblets (e.g., livers, hearts, gizzards, and necks) and salvage parts	Not to exceed 50 ppm calculated as free available chlorine in the influent to a container for chilling.	Acceptability determination	None under the accepted conditions of use (1)
Chlorine gas	Beef primals	20 ppm calculated as free available chlorine	Acceptability determination	None under the accepted conditions of use (1)
Citric acid	Bologna in an edible casing	Up to a 10 percent solution applied prior to slicing	Acceptability determination	Listed by common or usual name in the ingredients statement (4)
Citric acid	Bologna in an inedible casing	Up to a 10 percent solution applied prior to slicing	Acceptability determination	None under the accepted conditions of use (1)
Citric acid	Fully cooked meat and poultry products in impermeable casings.	Up to a 3 percent solution is applied to the casing just prior to removal.	Acceptability determination	None under the accepted conditions of use (1)
Citric acid	Separated beef heads and associated offal products (e.g., hearts, livers, tails, tongues)	A 2.5 percent solution applied as a spray prior to chilling	Acceptability determination	None under the accepted conditions of use (1)
Citric acid	In brine to cool fully-cooked RTE meat products (a) sausages and similar products in natural casings (including permeable	Up to 3 percent of the brine solution	Acceptability determination	None under the accepted conditions of use (1)

	casings), (b) hams in permeable casings/netting prior to the removal of the casing/netting			
Chlorine dioxide	In water used in poultry processing	Not to exceed 3 ppm residual chlorine dioxide as determined by Method 4500-ClO ₂ E in the "Standard Methods for the Examination of Water and Wastewater," 18 th ed., 1992, or an equivalent method	21 CFR 173.300	None under the accepted conditions of use (3)
Chlorine dioxide	Red meat, red meat parts and organs; processed, comminuted, or formed meat food products	Applied as a spray or dip at a level not to exceed 3 ppm residual chlorine dioxide as determined by Method 4500-ClO ₂ E in the "Standard Methods for the Examination of Water and Wastewater," 18 th ed., 1992, or an equivalent method	Food Contact Substance Notification No. FCN 668	None under the accepted conditions of use (6)
Chlorine dioxide	Red meat, red meat parts and organs; processed, comminuted, or formed meat food products	Applied as a spray or dip at a level not to exceed 3 ppm residual chlorine dioxide as determined by Method 4500-ClO₂ E in the "Standard Methods for the Examination of Water and Wastewater," 20th ed., 1998, or an equivalent method	Food Contact Substance Notification No. FCN 1052	None under the accepted conditions of use (6)
Cultured Sugar (derived from corn, cane, or beets)	In enhanced meat and poultry products (e.g., beef or pork injected with a solution) and RTE meat and poultry products (e.g., hot dogs and cooked turkey breast)	At up to 4.8 percent of the product formula	GRAS Notice No. 000240	Cultured cane and beet sugar listed by common or usual name (e.g., "cultured cane sugar") Cultured corn sugar listed as "cultured corn sugar or "cultured dextrose."
Cultured Sugar (derived from corn, cane, or beets)	In enhanced meat and poultry products (e.g., beef or pork injected	At up to 4.8 percent of the product formula	Acceptability determination	Cultured cane and beet sugar listed by common or usual

	with a solution) and RTE meat and poultry products (e.g., hot dogs and cooked turkey breast)			name and vinegar (e.g., "cultured cane sugar, vinegar" or "cultured sugar, vinegar" Cultured corn sugar listed as "cultured corn sugar, vinegar" or "cultured dextrose, vinegar"
DBDMH (1,3dibromo-5,5-dimethylhydantoin)	For use in poultry chiller water and in water applied to poultry via an Inside-Outside Bird Washer (IOBW) and in water used in poultry processing for poultry carcasses, parts, and organs	At a level not to exceed that needed to provide the equivalent of 100 ppm active bromine	Food Contact Substance Notification No. FCN 334 and FCN 453	None under the accepted conditions of use (6)
DBDMH (1,3dibromo-5,5-dimethylhydantoin)	For use in water supplied to ice machines to make ice intended for general use in poultry processing	At a level not to exceed that needed to provide the equivalent of 100 ppm of available bromine (corresponding to a maximum level of 90 mg DBDMH/kg water)	Food Contact Substance Notification No. FCN 775	None under the accepted conditions of use (6)
DBDMH (1,3dibromo-5,5-dimethylhydantoin)	For use in water applied to beef hides, carcasses, heads, trim, parts, and organs.	At a level not to exceed that needed to provide the equivalent of 300 ppm active bromine.	Food Contact Substance Notification No. FCN 792	None under the accepted conditions of use (6)
Egg white lysozyme	In casings and on cooked (RTE) meat and poultry products	2.5 mg per pound in the finished product when used in casings; 2.0 mg per pound on cooked meat and poultry products	GRAS Notice No. 000064	Listed by common or usual name in the ingredients statement (2)
Electrolytically generated hypochlorous acid	Red meat carcasses down to a quarter of a carcass	Applied as a spray at a level not to exceed 50 ppm calculated as free available chlorine	Acceptability determination	None under the accepted conditions of use (1)
Electrolytically generated hypochlorous acid	On whole or eviscerated poultry carcasses	Applied as a spray at a level not to exceed 50 ppm calculated as free available chlorine	Acceptability determination	None under the accepted conditions of use (1)
Electrolytically generated hypochlorous acid	In water used in meat processing	Not to exceed 5 ppm calculated as free available chlorine	Acceptability determination	None under the accepted conditions of use (1)
Electrolytically	In water used in poultry	Not to exceed 50 ppm	Acceptability	None under the

generated hypochlorous acid	processing (except for product formulation)	calculated as free available chlorine	determination	accepted conditions of use (1)
Electrolytically generated hypochlorous acid	Poultry chiller water	Not to exceed 50 ppm calculated as free available chlorine (measured in the incoming potable water)	Acceptability determination	None under the accepted conditions of use (1)
Electrolytically generated hypochlorous acid	Poultry chiller red water (i.e., poultry chiller water re-circulated, usually through heat exchangers, and reused back in the chiller)	Not to exceed 5 ppm calculated as free available chlorine (measured at influent to chiller)	Acceptability determination	None under the accepted conditions of use (1)
Electrolytically generated hypochlorous acid	Reprocessing contaminated poultry carcasses	20 ppm calculated as free available chlorine Note: Agency guidance has allowed the use of up to 50 ppm calculated as free available chlorine	9 CFR 381.91	None under the accepted conditions of use (1)
Electrolytically generated hypochlorous acid	On giblets (e.g., livers, hearts, gizzards, and necks) and salvage parts	Not to exceed 50 ppm calculated as free available chlorine in the influent to a container for chilling.	Acceptability determination	None under the accepted conditions of use (1)
Electrolytically generated hypochlorous acid	Beef primals	20 ppm calculated as free available chlorine	Acceptability determination	None under the accepted conditions of use (1)
An aqueous solution of citric and hydrochloric acids adjusted to a pH of 1.0 to 2.0	Poultry carcasses, parts, trim, and organs	Applied as a spray or dip with a minimum contact time of 2 to 5 seconds	Acceptability determination	None under the accepted conditions of use (1)
An aqueous solution of citric and hydrochloric acids adjusted to a pH of 0.5 to 2.0	Meat carcasses, parts, trim, and organs	Applied as a spray or dip for a contact time of 2 to 5 seconds	Acceptability determination	None under the accepted conditions of use (1)
A blend of citric acid (1.87%), phosphoric acid (1.72%), and hydrochloric acid (0.8%)	Poultry carcasses	Applied as a spray with a minimum contact time of 1 to 2 seconds and allowed to drip from the carcasses for 30 seconds	Acceptability determination	None under the accepted conditions of use (1)
A blend of citric acid, hydrochloric acid, and phosphoric acid	To adjust the acidity in various meat and poultry products	Sufficient for purpose	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
Hops beta acids	In casings and on cooked (RTE) meat and poultry products	2.5 mg per pound in the finished product when used in casings; 2.0 mg per pound on	GRAS Notice No. 000063	Listed by common or usual name in the ingredients statement (2)

		cooked meat and poultry products		
Hypobromous acid	In water or ice used for processing meat and poultry products	Generated on-site from an aqueous mixture of hydrogen bromide and sodium, potassium, or calcium hypochlorite for use at a level not to exceed that needed to provide 300 ppm available bromine (or 133 ppm available chlorine*) in water or ice applied to meat products, and 200 ppm available bromine (or 89 ppm available chlorine*) in water or ice applied to poultry products. *(NOTE: Because there are a limited number of commercial test kits specific for bromine, chlorine kits may be used. The ppm levels between available bromine and chlorine is due to the difference in their molecular weight.)	Food Contact Substance Notification No. FCN 000944	None under the accepted conditions of use (6)
Hypobromous acid	In water or ice used for processing meat products	Generated on-site from an aqueous mixture of hydrogen bromide and sodium, potassium, or calcium hypochlorite for use at a level not to exceed that needed to provide 900 ppm available bromine (or 400 ppm available chlorine*) in water or ice applied to meat products. *(NOTE: Because there are a limited number of commercial test kits specific for bromine, chlorine kits may be used. The ppm levels between available bromine and chlorine is due to the	Food Contact Substance Notification No. FCN 0001036	None under the accepted conditions of use (6)

		difference in their molecular weight.)		
Lactic Acid	Livestock carcasses prior to fabrication (i.e., pre- and post-chill), offal, and variety meats	Up to a 5 percent lactic acid solution	Acceptability determination	None under the accepted conditions of use (1)
Lactic acid	Beef and pork sub-primals and trimmings	2 percent to 5 percent solution of lactic acid not to exceed 55°C	Acceptability determination	None under the accepted conditions of use (1)
Lactic acid	Beef heads and tongues	A 2.0 to 2.8 percent solution applied to brushes in a washer cabinet system used to clean beef heads and tongues	Acceptability determination	None under the accepted conditions of use (1)
Lactic acid bacteria mixture consisting of <i>Lactobacillus acidophilus</i> (NP35, NP51), <i>Lactobacillus lactis</i> (NP7), and <i>Pediococcus acidilactici</i> (NP3)	RTE cooked sausages (e.g., frankfurters, bologna, etc.) and cooked, cured whole muscle products (e.g., ham)	Applied by dipping product into a solution containing 10 ⁷ colony forming units lactobacilli per ml	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
Lactic acid bacteria mixture consisting of <i>Lactobacillus acidophilus</i> (NP35, NP51), <i>Lactobacillus lactis</i> (NP7), and <i>Pediococcus acidilactici</i> (NP3)	Poultry carcasses and fresh whole muscle cuts and chopped/ground poultry	10 ⁵ to 10 ⁶ colony forming units of lactobacilli per gram of product	Acceptability determination	Listed by common or usual name in the ingredients statement of non-standardized products. Single ingredient raw products must be descriptively labeled (2)
Lactic acid bacteria mixture consisting of <i>Lactobacillus acidophilus</i> (NP35, NP51), <i>Lactobacillus lactis</i> (NP7), and <i>Pediococcus acidilactici</i> (NP3)	Non-standardized comminuted meat products (e.g., beef patties), ground beef, and raw whole muscle beef cuts	10 ⁶ to 10 ⁸ colony forming units of lactobacilli per gram of product	GRAS Notice No. 000171	Listed by common or usual name in the ingredients statement of non-standardized comminuted meat products. Ground beef and raw whole muscle beef cuts must be descriptively labeled (2)
Lactoferrin	Beef carcasses and parts	At up to 2 percent of a water-based antimicrobial spray	GRAS Notice No. 000067	Listed by common or usual name in ingredients statement (2)
Lactoferrin	Beef carcasses	As part of an antimicrobial spray that would deliver 1 gram of lactoferrin per dressed beef carcass,	GRAS Notice No. 000130	None under the accepted conditions of use (1)

		followed by a wash with tempered water and rinse with lactic acid		
Lauramide arginine ethyl ester (LAE), silicon dioxide, and refined sea salt	Non-standardized RTE comminuted meat products and standardized RTE comminuted meat products that permit the use of any safe and suitable antimicrobial agent	Not to exceed 200 ppm LAE by weight of the finished product	Acceptability determination	Listed by common or usual name (i.e., lauric arginate, refined sea salt) in the ingredients statement (2)
Lauramide arginine ethyl ester (LAE), silicon dioxide, and refined sea salt	Fresh cuts of meat and poultry; and, non-standardized, non-comminuted RTE meat and poultry products and standardized, non-comminuted RTE meat and poultry products that permit the use of any safe and suitable antimicrobial agent	Not to exceed 200 ppm LAE, 67 ppm silicon dioxide, and 1640 ppm refined sea salt by weight of the finished product	Acceptability determination	Listed by common or usual name (i.e., lauric arginate, silicon dioxide, refined sea salt) in the ingredients statement (2) When applied to the surface of fresh cuts of meat and poultry none under the accepted conditions of use (1)
Lauramide arginine ethyl ester (LAE) dissolved at specified concentrations in either propylene glycol, glycerin, or water to which may be added a Polysorbate surface active agent (quantity sufficient to achieve the intended technical effect of LAE emulsification)	Non-standardized RTE comminuted meat products and standardized RTE comminuted meat products that permit the use of any safe and suitable antimicrobial agent	Not to exceed 200 ppm LAE by weight of the finished product	Acceptability determination	Listed by common or usual name (i.e., lauric arginate) in the ingredients statement (2)
Lauramide arginine ethyl ester (LAE) dissolved at specified concentrations in either propylene glycol, glycerin, or water to which may be added a Polysorbate surface active agent (quantity sufficient to achieve the intended technical effect of LAE emulsification)	Fresh cuts of meat and poultry and various non-standardized RTE meat and poultry products and standardized RTE meat and poultry products that permit the use of any safe and suitable antimicrobial agent	Applied to the surface of the product at a rate not to exceed 200 ppm LAE by weight of the finished food product	GRAS Notice No. 000164	When applied to the surface of RTE products listed by common or usual name (i.e., lauric arginate) in the ingredients statement (2) When applied to the surface of fresh cuts of meat and poultry none under the accepted conditions of use (1)

Lauramide arginine ethyl ester (LAE)	RTE meat and poultry products; raw pork sausage	Applied to the inside of the package via a process known as "Sprayed Lethality in Container" (SLIC) or similar process at up to 44 ppm (with a process tolerance of 20 percent, allowing for an LAE concentration not to exceed 53 ppm) by weight of the finished food product	Acceptability determination	None under the accepted conditions of use (1)
Nisin preparation	Cooked, RTE meat and poultry products containing sauces	Not to exceed 600 ppm nisin preparation in the finished product	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
Nisin preparation	Meat and poultry soups	Not to exceed 5 ppm of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
Nisin preparation	In casings and on cooked (RTE) meat and poultry products	3.15 mg per pound in the finished product when used in casings; 2.5 mg per pound on cooked meat and poultry products	GRAS Notice No. 000065	Listed by common or usual name in the ingredients statement (2)
Nisin	Egg products	Not to exceed 250 ppm in formulated product	21 CFR 184.1538	Listed by common or usual name in the ingredients statement (2). Label must read "Nisin (an antimicrobial agent)"
A blend of encapsulated nisin preparation (90.9 percent), rosemary extract (8.2 percent) and salt (0.9 percent)	Frankfurters and other similar cooked meat and poultry sausages	Not to exceed 550 ppm of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (4)
A blend of nisin preparation, rosemary extract, salt, maltodextrin, and cultured dextrose	Cooked (RTE) meat and poultry sausages and cured meat products	Not to exceed 0.55 percent of product formulation in cooked (RTE) meat and poultry sausages and 0.7 percent of product formulation in cured meat products (where the nisin preparation will not exceed 250 ppm)	Acceptability determination	Listed by common or usual name in the ingredients statement (4)
A blend of nisin	Cooked (RTE) meat	Not to exceed 0.25	Acceptability	Listed by common or

preparation, rosemary extract, salt, and sodium diacetate	and poultry sausages and cured meat products	percent of product formulation (where the nisin preparation will not exceed 250 ppm)	determination	usual name in the ingredients statement (4)
Organic Acids (i.e., lactic, acetic, and citric acid)	As part of a carcass wash applied pre-chill	At up to 2.5 percent of a solution	FSIS Notice 49-94	None under the accepted conditions of use (1)
Ozone	All meat and poultry products	In accordance with current industry standards of good manufacturing practice	21 CFR 173.368	None under the accepted conditions of use (3)
An aqueous solution of peroxyacetic acid, hydrogen peroxide, acetic acid, and 1-hydroxyethylidene-1, 1-diphosphonic acid (HEDP)	In poultry processing water, scalding, ice, spray applications, and as an acidifier in scald tanks as a scald additive	The level of peroxyacetic acid will not exceed 220 ppm, hydrogen peroxide will not exceed 110 ppm, and HEDP will not exceed 13 ppm	Acceptability determination	None under the accepted conditions of use (3)
Peroxyacetic acid, octanoic acid, acetic acid, hydrogen peroxide, peroxyoctanoic acid, and 1-hydroxyethylidene-1, 1-diphosphonic acid (HEDP)	Meat and poultry carcasses, parts, trim and organs	Maximum concentrations for meat carcasses, parts, and organs: Peroxyacetic acids 220 ppm, hydrogen peroxide 75 ppm; Maximum concentrations for poultry carcasses, parts, and organs: Peroxyacetic acids 220 ppm, hydrogen peroxide 110 ppm, HEDP 13 ppm	21 CFR 173.370	None under the accepted conditions of use (3)
A mixture of peroxyacetic acid, hydrogen peroxide, acetic acid, and 1-hydroxyethylidene-1, 1-diphosphonic acid (HEDP)	(1) Process water for washing, rinsing, cooling, or otherwise for processing meat carcasses, parts, trim, and organs; and (2) process water applied to poultry parts, organs, and carcasses as a spray, wash, rinse, dip, chiller water, or scald water	In either application, the level of peroxyacetic acid will not exceed 230 ppm, hydrogen peroxide will not exceed 165 ppm, and HEDP will not exceed 14 ppm	Food Contact Substance Notification No. FCN 000323	None under the accepted conditions of use (6)
An aqueous mixture of peroxyacetic acid, hydrogen peroxide, acetic acid, and 1-hydroxyethylidene-1, 1-diphosphonic acid (HEDP)	Added to process water applied to poultry parts, organs, and carcasses as a spray, wash, rinse, dip, chiller water, low temperature (e.g., less than 40 degrees F) immersion baths, or	At a level not to exceed 2,000 ppm peroxyacetic acid and 136 ppm HEDP	Food Contact Substance Notification No. FCN 000880	None under the accepted conditions of use (6)

	scald water			
An aqueous mixture of peroxyacetic acid, hydrogen peroxide, acetic acid, and 1-hydroxyethylidene-1, 1-diphosphonic acid (HEDP) and optionally sulfuric acid	(1) Water or ice for washing, rinsing, cooling, or otherwise processing whole or cut meat, including parts, trim, and organs; and, (2) water or ice applied to whole or cut poultry including parts, trim, and organs as a spray, wash, rinse, dip, chiller water or scald water	In either application, the level of peroxyacetic acid will not exceed 220 ppm, hydrogen peroxide will not exceed 85 ppm, and HEDP will not exceed 11 ppm.	Food Contact Substance Notification No. FCN 000887	None under the accepted conditions of use (6)
A mixture of peroxyacetic acid, hydrogen peroxide, acetic acid, and 1-hydroxyethylidene-1, 1-diphosphonic acid (HEDP)	(1) Water or ice for washing, rinsing, cooling, or processing whole or cut meat including carcasses, parts, trim, and organs; and (2) water or ice applied to whole or cut poultry including parts, trim, and organs as a spray, wash, rinse, dip, chiller water, or scald water	In either application, the level of peroxyacetic acid will not exceed 220 ppm, hydrogen peroxide will not exceed 80 ppm, and HEDP will not exceed 1.5 ppm	Food Contact Substance Notification No. FCN 000993	None under the accepted conditions of use (6)
Potassium diacetate	Various meat and poultry products which permit the addition of antimicrobial agents, e.g., hot dogs	Not to exceed 0.25 percent of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
A solution of water, lactic acid, propionic acid, and acidic calcium sulfate (solution with a pH range of 1.0-2.0)*	Various RTE meat products, e.g., hot dogs.	Applied as a spray for 20-30 seconds of continual application just prior to packaging <i>*Propionic acid may be removed from the solution; sodium phosphate may be added to the solution as a buffering agent (the amount of sodium phosphate on the finished product must not exceed 5000 ppm.</i>	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
A solution of water, acidic calcium sulfate and 85-95,000 ppm of lactic acid (solution with a pH range of 0.35 to 0.55)	Raw comminuted beef.	To treat raw beef during grinding to lower the pH of the product.	Acceptability determination	Product must be descriptively labeled (2)
A solution of water, acidic calcium sulfate, lactic acid, and sodium	Raw whole muscle beef cuts and cooked roast beef and similar cooked	Spray applied for up to 30 seconds of continual application	Acceptability determination	Listed by common or usual name in the ingredients

phosphate (solution with a pH range of 1.45 to 1.55)	beef products (e.g., corned beef, pastrami, etc.).	<i>*sodium phosphate on the finished product must not exceed 5000 ppm.</i>		statement of multi-ingredient products. Single ingredient roast beef products and raw whole muscle beef cuts must be descriptively labeled (2)
A solution of water, acidic calcium sulfate, lactic acid, and sodium phosphate (solution with a pH of 1.45 to 1.6)	Cooked poultry carcasses and parts.	Spray applied for 20 to 40 seconds of continual application <i>* sodium phosphate on the finished product must not exceed 5000 ppm.</i>	Acceptability determination	Listed by common or usual name in the ingredients statement of multi-ingredient products. Single ingredient whole muscle cuts of poultry must be descriptively labeled (2)
A solution of water, acidic calcium sulfate, lactic acid, and disodium phosphate (solution with a pH of 1.0 to 2.0)	Beef jerky	Applied to the surface of the product with a contact time not to exceed 30 seconds	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
Skim milk or dextrose cultured with <i>propionibacterium freudenreichii</i> subsp. <i>Shermanii</i>	Meat and poultry sausages including those with standards of identity which permit the use of antimicrobial agents	Not to exceed 2 percent by weight of the finished product	GRAS Notice No. 000128	Listed by common or usual name in the ingredients statement (2)
Sodium citrate buffered with citric acid to a pH of 5.6	Non-standardized and standardized comminuted meat and poultry products which permit ingredients of this type	Not to exceed 1.3 percent of the product formulation in accordance with 21 CFR 184.1751	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
Sodium hypochlorite	Red meat carcasses down to a quarter of a carcass	Applied as a spray at a level not to exceed 50 ppm calculated as free available chlorine	Acceptability determination	None under the accepted conditions of use (1)
Sodium hypochlorite	On whole or eviscerated poultry carcasses	Applied as a spray at a level not to exceed 50 ppm calculated as free available chlorine	Acceptability determination	None under the accepted conditions of use (1)
Sodium hypochlorite	In water used in meat processing	Not to exceed 5 ppm calculated as free available chlorine	Acceptability determination	None under the accepted conditions of use (1)
Sodium hypochlorite	In water used in poultry processing (except for product formulation)	Not to exceed 50 ppm calculated as free available chlorine	Acceptability determination	None under the accepted conditions of use (1)
Sodium hypochlorite	Poultry chiller water	Not to exceed 50 ppm calculated as free	Acceptability determination	None under the accepted conditions

		available chlorine (measured in the incoming potable water)		of use (1)
Sodium hypochlorite	Poultry chiller red water (i.e., poultry chiller water re-circulated, usually through heat exchangers, and reused back in the chiller)	Not to exceed 5 ppm calculated as free available chlorine (measured at influent to chiller)	Acceptability determination	None under the accepted conditions of use (1)
Sodium hypochlorite	Reprocessing contaminated poultry carcasses	20 ppm calculated as free available chlorine Note: Agency guidance has allowed the use of up to 50 ppm calculated as free available chlorine	9 CFR 381.91	None under the accepted conditions of use (1)
Sodium hypochlorite	On giblets (e.g., livers, hearts, gizzards, and necks) and salvage parts	Not to exceed 50 ppm calculated as free available chlorine in the influent to a container for chilling.	Acceptability determination	None under the accepted conditions of use (1)
Sodium hypochlorite	Beef primals	20 ppm calculated as free available chlorine	Acceptability determination	None under the accepted conditions of use (1)
Sodium metasilicate	Component of marinades used for raw meat and poultry products	Not to exceed 2 percent by weight of the marinade	Acceptability determination	None under the accepted conditions of use (1)
Sodium metasilicate	Raw beef carcasses, subprimals, and trimmings	A 4 percent (plus or minus 2 percent) solution	Acceptability determination	None under the accepted conditions of use (1)
Sodium metasilicate	RTE meat and poultry products	Up to a 6 percent solution applied to the surface of the product at a rate not to exceed 300 ppm of the finished product	Acceptability determination	None under the accepted condition of use (1)
Sodium metasilicate and sodium carbonate blend	RTE poultry products	Up to 15 percent of a solution of sodium metasilicate and sodium carbonate (sodium metasilicate not to exceed 6 percent) applied as a surface application at a rate not to exceed 700 ppm by weight of the finished poultry product	Acceptability determination	None under the accepted condition of use (1)
Trisodium phosphate	Raw poultry carcasses, parts, and giblets	See Q&A #15 for permitted level uses.	Acceptability determination	None under the accepted conditions

				of use (1)
Antioxidants				
BHA (butylated hydroxyanisole)	"Brown N Serve" sausages	0.02 percent in combination with other antioxidants for use in meat, based on fat content	Acceptability determination	Listed by common or usual name in the ingredients statement (4)
BHT (butylated hydroxytoluene)	"Brown N Serve" sausages	0.02 percent in combination with other antioxidants for use in meat, based on fat content	Acceptability determination	Listed by common or usual name in the ingredients statement (4)
Binders				
A combination of food starch (e.g., modified corn starch) and carrageenan	Turkey ham and water products and cured pork products where binders are permitted per 9 CFR 319.104	Combination not to exceed 3 percent of the product formulation with carrageenan not to exceed 1.5 percent (9 CFR 424.21(c))	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
A mixture of sodium alginate, calcium sulfate, glucono delta-lactone, and sodium pyrophosphate	Various meat and poultry products where binders are permitted	Mixture not to exceed 1.55 percent of product formulation with the sodium alginate not to exceed 1 percent of the product formulation and the sodium pyrophosphate not to exceed 0.5 percent of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (4)
A mixture of carrageenan, whey protein concentrate, and xanthan gum	Sausages where binders are permitted; cooked poultry products; beef and poultry patties; modified breakfast sausage, cooked sausages, and fermented sausages covered by FSIS Policy Memo 123; and modified substitute versions of fresh sausage, ground beef, or hamburger covered by FSIS Policy Memo 121B.	Not to exceed 3.5 percent by weight of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (4)
Beef collagen	Various meat and poultry products where binders are permitted	Not to exceed 3.5 percent of product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement

				(4)
Beef protein	As a coating or marinade or addition to beef pattie mix when the beef protein is used as (a) a water binding agent to retain moisture and/or (b) used to block fat in cooked product	Beef protein is only used in beef food products where binders are permitted and the ingredient "Beef Protein" is appropriately declared on the label of raw "Beef with Beef Protein" product per 9 CFR Section 317.2(c)(2). When used as a marinade or coating, beef protein does not exceed 0.8% by weight of the final product formulation. When used in the batter only, beef protein does not exceed 0.14% by weight of the final product formulation. When used as both coating and in the batter, beef protein does not to exceed 0.89% by weight of the final product formulation	GRAS Notice No. 000313	"Beef Protein" used when the protein concentration is 18% or less; "Concentrated Beef Protein" used when protein concentration is greater than 18%. Final determination will be made by FSIS when label is submitted for approval (2)
Binders listed in 9 CFR 424.21(c) for use in cured pork products and poultry products	"Turkey ham and water products"	In accordance with 9 CFR 319.104(d) and 424.21(c)	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
Carboxymethyl cellulose (cellulose gum)	Poultry franks	Not to exceed 3.5 percent of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (4)
Carboxymethyl cellulose	Cured pork products	Not to exceed 3 percent of product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (4)
Carrot Fiber	Various comminuted meat and poultry products where binders are permitted	Not to exceed 3.5 percent of the product formulation	GRAS Notice No. 000116	List as "isolated carrot product" (2)
Cellulose, powdered conforming to the specifications in the Food Chemicals Codex 5 th Edition	Various comminuted poultry products where binders are permitted	Not to exceed 3.5 percent of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
Guar powder,	Various meat and	Not to exceed 3.0	Acceptability	Listed by common or

micronized	poultry products where binders are permitted	percent of the product formulation	determination	usual name in the ingredients statement (4)
Hydroxypropyl methylcellulose	Seasoning mixtures added to sauces and gravies produced under FDA jurisdiction that will be used in meat and poultry products	Sufficient for purpose	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
Hydroxypropyl methylcellulose	Thickener in meat and poultry pot pie fillings, sauces, soups, and gravies	Not to exceed 1 percent of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
Inulin	Various meat and poultry products (e.g., frankfurters, sausage, patties, loaves, pates) where binders are permitted	2 to 5 percent of the product formulation	Acceptability determination and GRAS Notice No. 000118	Listed by common or usual name in the ingredients statement (2)
Konjac flour	Meat and poultry products in which starchy vegetable flours are permitted	No to exceed 3.5 percent of the product formulation individually or collectively with other binders	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
Methylcellulose	Various comminuted meat and poultry products where binders are permitted	Not to exceed 3.5 percent of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
Methylcellulose	Thickener in meat and poultry pot pie fillings, sauces, soups, and gravies; a binder in poultry patties, loaves, and nuggets; a binder in meat patties, loaves, and nuggets; texturizer in Policy Memo 121B and 123 products.	Not to exceed 1 percent of the product formulation as a thickener in meat and poultry pot pie fillings, sauces, soups, and gravies; 1.6 percent as a binder in poultry patties, loaves, and nuggets; 0.25 percent as a binder in meat patties, loaves, and nuggets; 0.6 percent as a texturizer in Policy Memo 121B and 123 products	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
Oat Hull Fiber	Various non-standardized comminuted meat products	Not to exceed 3.5 percent of the product formulation	GRAS Notice No. 000261	Listed as "isolated oat product" in the ingredients statement (2)
Oat Hull Fiber	Whole muscle and comminuted poultry products where binders are permitted	Not to exceed 3.5 percent of the product formulation	GRAS Notice No. 000342	Listed as "isolated oat product" in the ingredients statement (2)

Oat Fiber	Various meat products (e.g., frankfurters, sausage patties, loaves) where binders are permitted and whole muscle meat products	Not to exceed 3.5 percent of the product formulation	Acceptability determination	Listed as “isolated oat product” or “modified oat product” in the ingredients statement. Whole muscle meat products must be descriptively labeled (4)
Orange pulp, dried	Non-standardized whole muscle meat and poultry products where binders are permitted and standardized whole muscle meat and poultry products where standards of identity permit the use of binders	Not to exceed 3.5 percent of the product formulation	Acceptability determination	List as “citrus flour” or “dried orange pulp” (2)
Orange pulp, dried and orange pulp, dried with guar gum	Various ground meat and poultry products where binders are permitted	Not to exceed 3.5 percent of the product formulation	GRAS Notice No. 000154	List as “citrus flour” or “dried orange pulp” (2)
Partially hydrolyzed proteins	Various meat and poultry products where binders are permitted.	Not to exceed 3.5 percent of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
Pea fiber	Non-standardized meat and poultry products, e.g., meat patties and poultry nuggets	Sufficient for purpose	Acceptability determination	Listed as “isolated pea product” (2)
Pectin	Various meat and poultry products where binders are permitted	Not to exceed 3 percent of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
Pork collagen	Various meat and poultry food products where binders are permitted	Not to exceed 3.5 percent of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
Pork skin proteins	Various meat products where binders are permitted	Not to exceed 1.5 percent of product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (4)
Pork Protein	As a coating or marinade or addition to pork when the pork protein is used as (a) water binding agent to retain moisture and/or (b) block fat in cooked product	Pork protein is only used in pork products where binders are permitted and the ingredient “Pork Protein” is appropriately declared on the label of raw “Pork with Pork	GRAS Notice No. 000314	“Pork Protein” used when the protein concentration is 21% or less; “Concentrated Pork Protein” used when protein concentration is greater than 21%. Final determination

		Protein” product per 9 CFR Section 317.2(c)(2); when used as marinade or protein coating not to exceed 0.8% by weight of final product formulation; when used in batter only not to exceed 0.14% by weight of final product formulation; when used as both coating and in batter not to exceed 0.89% by weight of final product formulation		will be made by FSIS when label is submitted for approval for “Pork with Pork Protein” product (2)
Potato fiber	Whole muscle poultry products and comminuted meat and poultry products where binders are permitted	Not to exceed 3.5 percent of product formulation	GRAS Notice No. 000310	Listed as “isolated potato product” (2)
Rice bran	Various comminuted meat and poultry products where binders are permitted (e.g., hot dogs, meatballs, and chicken patties)	Not to exceed 3.5 percent of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
Rice starch	Cured pork products	Not to exceed 0.8 percent of product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (4)
Sodium alginate	Various meat products where binders are permitted	Not to exceed 1 percent of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
Sodium alginate	Various poultry products where binders are permitted	Not to exceed 0.8 percent of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
Soy Fiber (Okara)	Sausages as provided for in 9 CFR Part 319, bockwurst	Not to exceed 3.5 percent of the formulation individually or collectively with other binders for use in meat	Acceptability determination	Listed as “Isolated Soy Product” in the ingredients statement (2)
Soy Fiber (Okara)	Chili con carne, chili con carne with beans	Not to exceed 8 percent of the formulation individually or	Acceptability determination	Listed as “Isolated Soy Product” in the ingredients statement (2)

		collectively with other binders for use in meat		
Soy Fiber (Okara)	Spaghetti with meatballs and sauce, spaghetti with meat and sauce and similar products	Not to exceed 12 percent of the formulation individually or collectively with other binders for use in meat	Acceptability determination	Listed as “Isolated Soy Product” in the ingredients statement (2)
Soy Fiber (Okara)	Various meat and poultry products (e.g., patties, loaves, pates) where binders are permitted	Sufficient for purpose	Acceptability determination	Listed as “Isolated Soy Product” in the ingredients statement (2)
“(species) protein” (e.g., chicken protein)	Whole muscle poultry food products where binders are permitted provided the protein is used in products of the same kind (e.g., chicken protein in a marinade injected into whole muscle chicken food products)	Not to exceed 0.225 percent of the marinade solution	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
“(species) protein” (e.g., chicken protein, concentrated turkey protein)	Various poultry products where the protein solution is used in products of the same kind (e.g., chicken protein in a coating of a breaded chicken fritter)	As a coating applied to the product and/or as a portion of the batter. Not to exceed 0.8 percent of product formulation when applied as a protein coating only, 0.14 percent of product formulation when used in the batter only, and 0.89 percent of product formulation when used as both a coating and in the batter	GRAS Notice No. 000168	None under the accepted conditions of use (1)
Transglutaminase enzyme	Texturizing agent in meat and poultry food products where texturizing agents and binders are permitted	Not to exceed 65 ppm of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
Transglutaminase enzyme	Cross-linking agent in modified meat and poultry products addressed in Policy Memos 121B and 123.	Not to exceed 65 ppm of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
Transglutaminase enzyme	Binding and cross-linking agent in	Not to exceed 100 ppm of the product	Acceptability determination	Listed by common or usual name in the

	uncooked restructured chicken breasts	formulation		ingredients statement (2)
Trehalose	Binding and purge control agent in various meat and poultry products where binders are permitted	Not to exceed 2 percent of the product formulation	GRAS Notice No. 000045	Listed by common or usual name in the ingredients statement (2)
Xanthan gum (purified by recovery with ethyl alcohol)	Various meat and poultry products where binders are permitted	Non-standardized meat and poultry products and products with a standard of identity which currently permit the use of xanthan gum listed in 9 CFR 424.21(c)	GRAS Notice No. 000121	Listed by common or usual name in the ingredients statement (4)
Coloring Agents				
Annatto powder (annatto extract, water, potassium carbonate, potassium hydroxide)	To tint sodium nitrite containing cure meat or poultry blends for purposes of visual confirmation of addition in batching operations (in lieu of FD&C Red #3)	At less than 1 ppm per 1000 pounds of meat or poultry blending	Acceptability determination	None under the accepted conditions of use (1)
Carmine (cochineal)	To color isolated soy protein for use in dry cured acidified sausages	0.2 to 0.4 percent of the hydrated protein gel. The protein gel must not exceed 30 percent of the meat food product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (5)
Citric acid	For use as color stabilizer in egg products	Sufficient for purpose	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
Monopotassium phosphate or monosodium phosphate	For use as color preservative in egg products	Not to exceed 0.5 percent in liquid whole egg. If water is used as a carrier, not to exceed 50% of the solution mixture by weight	Acceptability determination; 21 CFR 160.110(a)	Listed by common or usual name in the ingredients statement (2)
Curing Accelerators (must be used only in combination with curing agents)				
Potassium erythorbate	Cured pork and beef cuts; cured meat food products; cured comminuted poultry or poultry products	87.5 oz. to 100 gallons of pickle at 10 percent pump; 7/8 oz. to 100 lbs. Of meat, meat byproduct or poultry product; 10 percent to surfaces of cured	Acceptability determination	Listed by common or usual name in the ingredients statement (2)

		meat cuts or poultry products prior to packaging		
<i>Denuding agents (may be used in combination. Must be removed from tripe by rinsing with potable water.)</i>				
Calcium carbonate	Denuding agent for washing tripe	Sufficient for purpose	Acceptability determination	None under the accepted conditions of use (1)
Calcium citrate	Denuding agent for washing tripe	Sufficient for purpose	Acceptability determination	None under the accepted conditions of use (1)
Calcium hydroxide	Denuding agent for washing tripe	Sufficient for purpose	Acceptability determination	None under the accepted conditions of use (1)
Potassium carbonate	Denuding agent for washing tripe	Sufficient for purpose	Acceptability determination	None under the accepted conditions of use (1)
Potassium citrate	Denuding agent for washing tripe	Sufficient for purpose	Acceptability determination	None under the accepted conditions of use (1)
Potassium hydroxide	Denuding agent for washing tripe	Sufficient for purpose	Acceptability determination	None under the accepted conditions of use (1)
Tricalcium phosphate	Denuding agent for washing tripe	Sufficient for purpose	Acceptability determination	None under the accepted conditions of use (1)
Tripotassium phosphate	Denuding agent for washing tripe	Sufficient for purpose	Acceptability determination	None under the accepted conditions of use (1)
<i>Film Forming Agents</i>				
A mixture of water, glycerin, carrageenan, and cornstarch	Used to aid in the release of elastic netting on cooked meat products that are cooked in elastic netting	Sufficient for purpose	Acceptability determination	None under the accepted conditions of use (1)
A mixture of water, glycerin, carageenan, cornstarch, and caramel	Used to aid in the release of elastic netting on cooked meat products that are cooked in elastic netting	Sufficient for purpose	Acceptability determination	"Caramel Color" listed as an ingredient and as a product name qualifier (2)
A mixture of water, glycerin, carageenan, cornstarch, and smoke flavoring	Used to aid in the release of elastic netting on cooked meat products that are cooked in elastic netting	Sufficient for purpose	Acceptability determination	"Smoke Flavor" listed as an ingredient and as a product name qualifier (2)
A solution of sodium alginate, dextrose,	Used to form a calcium alginate-based casing	Quantity of the casing on the sausage	Acceptability determination	Listed by common or usual name in the

isolated pea protein, sugar, and maltodextrin (DE of 6) used with a solution of calcium chloride, powdered sugar, oleoresin black pepper, and isolated pea protein.	on pork and poultry sausages.	ranges from 8 to 15 percent of total product formulation and calcium alginate not to exceed 0.219 percent of the finished product formulation		ingredients statement (4)
Gelatin spice sheets	To ensure even distribution of seasonings on cooked pork products	Sufficient for purpose	Acceptability determination	None under the accepted conditions of use (1)
Hydroxypropyl methylcellulose	Film-forming agent in glazes for meat and poultry products	Not to exceed 4 percent of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
Methylcellulose	Film-forming agent in glazes for meat and poultry products	Not to exceed 3 percent of the product formulation for poultry products, 3.5 percent of the product formulation for meat products	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
Flavoring Agents				
Adenosine 5'-monophosphoric acid (AMP) and its monosodium and disodium salts	As a flavor enhancer for meat and poultry soups and soup mixes	Not to exceed 200 ppm of the product formulation	GRAS Notice No. 000144	Listed by common or usual name in the ingredients statement (2)
Carboxypeptidase enzyme preparation	To accelerate the development of flavor during the ripening process of fermented meat	At levels of 1.2-6.0 milligrams TOS/kg of fermented meat	GRAS Notice No. 000345	Listed as Carboxypeptidase (CPG) enzyme or "enzyme" in the ingredients statement (2)
Lactic acid	As a flavor enhancer added to pork fatty tissue used in the production of dehydrated pork fatty tissue	Not to exceed 0.367 percent of the pork fatty tissue, prior to dehydration	Acceptability determination	Product must be descriptively labeled (4)
Laminaria japonica (brown algae)	As a flavor enhancer or flavoring agent in marinades for meat and poultry, meat and poultry soups, gravies, and seasonings	Not to exceed 0.08 percent of the product formulation	GRAS Notice No. 000123	Listed by common or usual name in the ingredients statement (2)
Mixture of citrus (orange) extract, oregano extract, and rosemary extract	As a natural flavoring in meat and poultry products including RTE, fresh, cooked and frozen beef, pork, and	Up to 1000 ppm of the final product formulation	Acceptability determination	Each ingredient listed by common or usual name or collectively as "natural flavoring" (4)

	poultry products where currently permitted by FSIS regulations			
Potassium acetate	Various meat and poultry products	No to exceed 1.2 percent of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (4)
Potassium citrate	As a flavor or flavor enhancing agent in meat and poultry products	Not to exceed 2.25% of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (4)
Sucralose	Non-nutritive sweetener in various non-standardized meat and poultry products	Not to exceed 500 ppm in the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
Trehalose	As a flavor enhancer in non-standardized RTE meat and poultry products	Not to exceed 2 percent by weight of product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
Miscellaneous				
Alkyl polyglycosides	Hog scalding	Sufficient for purpose of increasing the wetting ability of the caustic solution	GRAS Notice No. 000237	None under the accepted conditions of use (1)
Alkyl polyglycosides	Wash meat (i.e., beef carcasses after the hide has been removed to remove any extraneous hair, dirt, etc.) during butchering	Used at 2% active solution level followed by a potable water rinse	GRAS Notice No. 000237	None under the accepted conditions of use (1)
Ammonium hydroxide	To adjust the pH of brine solutions prior to injection into meat	Sufficient for purpose to achieve a brine solution with a pH of up to 11.6	Acceptability determination	None under the accepted conditions of use (1)
An aqueous solution of arginine, potassium hydroxide, salt, and water	pH control agent in brine solutions for beef subprimals or to make beef patties	Arginine is added to the salt and water brine solution and the pH is adjusted. The potassium hydroxide is then added and the pH is adjusted.	Acceptability determination L-arginine: GRAS Notice No. 000290	Salt and water must be listed by common or usual name on the ingredients statement
A 60/40 blend of sodium bicarbonate and citric acid	To generate carbon dioxide in packages of raw whole muscle cuts of meat and poultry	Incorporated into soaker pads at a level not to exceed 0.5 to 2 grams per pad	Acceptability determination	None under the accepted conditions of use (1)
A solution of water, dextrose, glycerin, maltose, and sodium phosphate	To aid in the removal of residual blood from beef and bison carcasses after the typical exsanguination process is completed	Sufficient for purpose	Acceptability determination	For all edible tissue none under the accepted conditions of use unless the Moisture Fat Free% (MFF%) analysis shows treated carcasses are not in

				compliance with retained water requirements. All edible tissue from treated carcasses not in compliance must be labeled in accordance with Policy Memo 066C. Organ meat from all treated carcasses must be descriptively labeled (1)
Algal oil derived from <i>Schizochytrium</i> sp.	For use as an alternative edible oil in the production of various meat and poultry products	Not to exceed 1.45 percent by weight of the product formulation for meat products and 0.87 percent by weight of the product formulation for poultry products	GRAS Notice No. 000137	Listed by common or usual name in the ingredients statement (2)
Barley fiber	For use as a texturizer in sauces, soups, and gravies containing meat and poultry	Not to exceed 2.5 percent by weight of the product formulation	GRAS Notice No. 000344	Listed as “isolated barley product” in the ingredient statement (2)
Cellulose (powdered)	To facilitate grinding and shredding in cheese	Not to exceed 2 percent of the cheese	Acceptability determination	None under the accepted conditions of use (1)
Choline chloride with or without magnesium stearate	For use as a direct replacement for sodium chloride in meat and poultry products including processed, ready-to-eat (RTE), fresh and frozen meat and poultry products with or without stated standards of identity or composition	Not to exceed 1200 ppm choline chloride. When magnesium stearate is used with choline chloride it is used with 2% added magnesium stearate	Acceptability determination	Listed as “choline chloride” in the ingredient statement (1)
Citroglycerides (citric acid esters of mono- and diglycerides)	To aid in the dispersion of lauric arginate (LAE)	Used in a 5:1 mixture with lauric arginate with the maximum amount in meat and poultry products not to exceed 1125 ppm	GRAS Notice No. 000222	Listed by common or usual name in the ingredients statement (2)
Cultured Sugar (derived from cane, corn, or beets)	In uncooked (raw) sausage meat	At up to 4.8 percent of the product formula	GRAS Notice No. 000240	Cultured cane and beet sugar listed by common or usual name (e.g., “cultured cane sugar”) or as “cultured sugar.”

				Cultured corn sugar listed as “cultured corn sugar” or “cultured dextrose” (2)
Diacylglycerol oil	For use as an alternative edible oil in the production of various meat and poultry products	Not to exceed 11 percent of the meat or poultry product formula	GRAS Notice No. 000115	Listed by common or usual name in the ingredients statement (2)
Dimethylpolysiloxane (methyl polysilicone)	Antifoaming agent in soups, rendered fats, and curing solutions	Up to 10 ppm in soups and rendered fats; up to 50 ppm in curing solutions	21 CFR 173.340 and 9 CFR 424.21(c)	None under the accepted conditions of use (1)
Erythorbic Acid	To delay discoloration in ground beef and ground beef patties	Not to exceed 0.04 percent of the product formulation	Acceptability determination	Product must be descriptively labeled (2)
Fish oil concentrate	For use as an alternative edible oil in the production of various meat and poultry products	Not to exceed 2.9 percent by weight of the product formulation for meat products and 1.7 percent by weight of the product formulation for poultry products	GRAS Notice No. 000105	Listed by common or usual name in the ingredients statement (2)
Fish oil (predominantly sardine, anchovy, and tuna)	For use as an alternative edible oil in the production of various meat and poultry products	Not to exceed 3.3 percent by weight of the product formulation for meat products and 2.0 percent by weight of the product formulation for poultry products	GRAS Notice No. 000193	Listed by common or usual name in the ingredients statement (2)
Fish oil (predominantly anchovy)	For use as an alternative edible oil in the production of various meat and poultry products	Not to exceed 3.3 percent by weight of the product formulation for meat products and 2.0 percent by weight of the product formulation for poultry products	GRAS Notice No. 000138	Listed by common or usual name in the ingredients statement (2)
Fish oil (predominantly anchovy) microencapsulated	For use as an alternative edible oil in the production of various meat and poultry products	Not to exceed 6.0 percent by weight of the product formulation for meat products and 3.6 percent by weight of the product formulation for poultry products	GRAS Notice No. 000138	Listed by common or usual name in the ingredients statement (2)

Glucose oxidase and catalase enzymes from <i>Aspergillus niger</i> with a dextrose energy source and sodium bicarbonate buffer	To maintain a low oxygen atmosphere in packages of raw whole muscle cuts of meat and poultry	Incorporated into soaker pads such that the enzymes do not exceed 0.03 percent by weight of the meat or poultry	Acceptability determination	None under the accepted conditions of use (1)
Glucose oxidase and catalase enzymes from <i>Aspergillus niger</i> with a dextrose energy source and sodium bicarbonate buffer	To maintain a low oxygen atmosphere in packages of shelf-stable, ready-to-eat, meat products	Applied to the surface of the product such that the enzymes do not exceed 0.03 percent by weight of the meat food product	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
Glycerophospholipid cholesterol acyltransferase (GCAT) enzyme preparation from <i>Bacillus licheniformis</i> expressing a modified GCAT gene from <i>Aeromonas salmonicida</i> subsp. <i>salmonicida</i> (GCAT enzyme preparation)	For use as an emulsifier in comminuted meat products	Not to exceed 22.6 mg TOS/kg of total product formulation	GRAS Notice No. 000265	Listed by common or usual name in the ingredients statement (2)
Guar gum	For use as whipping aid in egg products	Not to exceed 0.5 percent	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
Hydrogen peroxide	To minimize biofilm buildup on reverse osmosis and ultrafiltration membranes for processing beef plasma	Not to exceed 100 ppm added just prior to plasma entering membranes	Acceptability determination	None under the accepted conditions of use (1)
Hydrogen peroxide	Used as prescribed for alternative pasteurization treatments of egg products	Used at 10 percent solution	21 CFR 178.1005	None under the accepted conditions of use (1)
Hydrolyzed gelatin	To prevent moisture loss from fresh cuts of meat and poultry	A 13 percent aqueous solution of hydrolyzed gelatin sprayed on the surface not to exceed 2 percent hydrolyzed gelatin by weight of the meat or poultry	Acceptability determination	Listed by common or usual name in the ingredients statement. Label must also bear a statement, contiguous to the product name, indicating product has been coated with hydrolyzed gelatin to prevent moisture loss. (4)

Medium and long chain triacylglycerol (tailored triglycerides containing approximately 12 percent medium chain fatty acids)	For use as a supplementary source of vegetable oil in the production of various meat and poultry products	Sufficient for purposes	GRAS Notice No. 000217	Listed by common or usual name in the ingredients statement (2)
Microcrystalline cellulose coated with cellulose gum, potato starch, sodium tripolyphosphate (a stabilizer), chicken egg white powder, tetrasodium pyrophosphate (a stabilizer), and transglutaminase	For use as a fat replacer and moisture binder in non-standardized comminuted meat products or standardized comminuted meat products that permit the use of binders and phosphates	Not to exceed 2.77% by weight of the final products	Acceptability determination	Labeled in the correct order of predominance followed by a sublisting of each ingredient of the blend listed by its common or usual name in the ingredients statement. Phosphates may be listed collectively as “sodium phosphate” in the correct order of predominance in the sublisting of the blend in the ingredients statement
Polyglycerol ester produced by transesterification of triglycerol with soybean oil	Added to fresh livestock blood during collection to eliminate foaming	Not to exceed 8.8 ppm in the fresh livestock blood	Acceptability determination	None under the accepted conditions of use (1)
Polyglycerol polyricinoleic acid (PGPR)	For use as an emulsifier in the formulation of color additives which are subsequently used in processed meat and poultry products for which colors are permitted	Sufficient for purpose using good manufacturing practices	GRAS Notice No. 000270	Listed by common or usual name in the ingredients statement (2)
Salmon oil	For use as an alternative edible oil in the production of various meat and poultry products	Not to exceed 5.0 percent by weight of the product formulation for meat products and 3.0 percent by weight of the product formulation for poultry products	GRAS Notice No. 000146	Listed by common or usual name in the ingredients statement (2)
Silicon dioxide	For use as anticaking agent in egg products	Not to exceed 1.0 percent in dried whole eggs or yolks	Acceptability determination; 21 CFR 172.480	Listed by common or usual name in the ingredients statement (2)

Small planktivorous pelagic fish oil	For use as an alternative edible oil in the production of various meat and poultry products	Not to exceed 3.3 percent by weight of the product formulation for meat products and 2.0 percent by weight of the product formulation for poultry products	GRAS Notice No. 000102	Listed by common or usual name in the ingredients statement (2)
Sodium bicarbonate	Neutralize excess acidity (maintain pH) in fresh pork and beef cuts	In an injected solution, not to exceed 0.5 percent of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
Sodium bicarbonate	Maintain pH and reduce purge in fresh turkey products	In an injected solution, not to exceed 0.5 percent of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
Sodium bicarbonate	To soak natural casings to ease stuffing	1.06 percent of an aqueous solution. Casings must be rinsed with potable water prior to stuffing	Acceptability determination	None under the accepted conditions of use (1)
Sodium carbonate	Used as an anti-scaling agent with authorized sodium metasilicate (SMS) meat and poultry uses	Up to 15 percent of a solution of sodium metasilicate and sodium carbonate (sodium metasilicate not to exceed 6 percent) applied as a surface application at a rate not to exceed 700 ppm by weight of the authorized SMS meat and poultry product uses	Acceptability determination	None under the accepted conditions of use (1)
Sodium desoxycholate	For use as whipping aid in egg products	Not to exceed 0.1 percent in egg products	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
Sodium hydroxide	For application to poultry carcasses immediately after removal of feathers and prior to evisceration to minimize fecal material from adhering to the carcass	0.05 percent solution	Acceptability determination	None under the accepted conditions of use (1)
Sodium hydroxide and hydrochloric acid	To adjust the pH of (species) plasma during processing (in which it is exposed to heat) to prevent gelling	Sufficient for purpose to adjust pH	Acceptability determination	None under the accepted conditions of use (1)

Sodium lauryl sulfate	For use as whipping aid in egg products	Not to exceed 0.1 percent in dried egg whites; Not to exceed 0.0125 percent in liquid or frozen egg whites	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
Sodium nitrite	For use on one side of a food packaging film used for vacuum packaging raw ground beef and raw whole muscle cuts of beef as a color fixative	At a maximum level of 113 milligrams per square meter of film.	GRAS Notice No. 000228	Raw ground beef and cuts of beef packaged in a film containing sodium nitrite must be coded with a "Use or Freeze by" date not to exceed 7 days after packaging for ground beef and 30 days for whole muscle beef cuts. A statement similar to "Color maintained with sodium nitrite from packaging" must be placed contiguous to the product name and appear in a type size that is no smaller than 1/3 the size of the largest type size used elsewhere in the product name
Sodium potassium hexametaphosphate	To decrease the amount of cooked out juices in meat and poultry products except where otherwise prohibited by the meat or poultry inspection regulations	Not to exceed 0.5 percent of product formulation	GRAS Notice No. 000316	Listed by common or usual name in the ingredients statement (2)
Sodium siliocoaluminate	For use as anticaking agent in egg products	Not to exceed 2.0 percent in dried whole eggs or yolks	Acceptability determination; 21 CFR 160.105(d)(1)	Listed by common or usual name in the ingredients statement (2)
Stearidonic acid (SDA) soybean oil	For use as an ingredient in meat and poultry products	Sufficient for purpose	GRAS Notice No. 000283	Listed by common or usual name in the ingredients statement (2)
Triethyl citrate	For use as whipping aid in egg products	Not to exceed 0.03 percent in liquid or frozen egg whites; not to exceed 0.025 percent in dried egg whites	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
Triple salt of	For use as a substitute	Sufficient for purpose	GRAS Notice	Listed by common or

magnesium, ammonium, and potassium chloride	for a portion of the sodium chloride normally used in meat and poultry products.		No. 000272	usual name in the ingredients statement (2)
Trisodium phosphate (as a component of phosphate blends, not to exceed 40 percent of the phosphate blend)	To decrease the amount of cooked out juices in meat food products except where otherwise prohibited by the meat inspection regulations and poultry food products except where otherwise prohibited by the poultry products inspection regulations	For meat food products, 5 percent of phosphate in pickle at 10 percent pump level; 0.5 percent of phosphate in meat food product (only clear solution may be injected into meat food product). For poultry food products, 0.5 percent of total product.	Acceptability determination	Listed by common or usual name in the ingredients statement (4) Note: Phosphates may be collectively designated as "sodium phosphates" or "potassium phosphates"
Trisodium diphosphate	For use as a stabilizer, moisturizer, and sequestrant for use in sausages (fine emulsions)	Not to exceed 0.5 percent of phosphate in product	GRAS Notice No. 000300	Listed by common or usual name in the ingredients statement (2) Note: Phosphates may be collectively designated as "sodium phosphates" or "potassium phosphates"
Tuna oil	For use as an alternative edible oil in the production of various meat and poultry products	Not to exceed 3.1 percent by weight of the product formulation for meat products and 1.8 percent by weight of the product formulation for poultry products	GRAS Notice No. 000109	Listed by common or usual name in the ingredients statement (2)
Xanthan gum	To aid in suspending carrageenan and other insoluble solids (e.g., starch and soy protein) in the brine tank before poultry and ham pumping	Not to exceed 2 percent of the amount of carrageenan	Acceptability determination	None under the accepted conditions of use (1)
Packaging Systems				
Carbon monoxide gas as part of Cryovac's modified atmosphere packaging system (for use with 550P Tray/Lid and LID551P)	Packaging fresh cuts of case ready muscle meat and case ready ground meat to maintain wholesomeness, provide flexibility in distribution, and reduce	The use of carbon monoxide (0.4 percent), carbon dioxide (30 percent) and nitrogen (69.6 percent) as part of the Cryovac low oxygen modified atmosphere	Acceptability Determination	None under the accepted conditions of use (2)

	shrinkage of the meat	packaging system used with 550P Tray /Lid		
Carbon monoxide gas as part of Cryovac's modified atmosphere packaging system	Packaging fresh cuts of case ready muscle meat and case ready ground meat to maintain wholesomeness	The use of carbon monoxide (0.4 percent), carbon dioxide (30 percent) and nitrogen (69.6 percent) introduced directly into the package. System uses a barrier lid that only covers a highly permeable patch. The permeable patch is a one half inch hole in the lid film. Barrier lid removed prior to display for retail sale	Acceptability determination	None under the accepted conditions of use (2)
Carbon monoxide gas as part of the Pactiv modified atmosphere packaging system (ActiveTech 2001)	Packaging fresh cuts of case ready muscle meat and case ready ground meat to maintain wholesomeness	The use of carbon monoxide (0.4 percent), carbon dioxide (30 percent) and nitrogen (69.6 percent) as part of the Pactiv modified atmosphere packaging system	GRAS Notice No. 000083	None under the accepted conditions of use (2)
Carbon monoxide gas as part of a high oxygen modified atmosphere packaging system used in accordance with GRN 000083 (Cargill)	Packaging fresh cuts of case-ready muscle meat and ground meat to maintain wholesomeness	Not to exceed 0.4 percent of the modified atmosphere gas mixture	Acceptability determination	None under the accepted conditions of use (2)
Carbon monoxide gas as a part of Cargill's modified atmosphere packaging system introduced directly into the bulk or master container used for bulk transportation of fresh meat products. Meat products are subsequently repackaged in packages not containing a carbon monoxide modified atmosphere prior to retail sale (In accordance with GRN 000083)	Packaging fresh cuts of muscle meat and ground meat to maintain wholesomeness	Not to exceed 0.4 percent of the modified atmosphere gas mixture	Acceptability determination	None under the accepted conditions of use (2)

Carbon monoxide gas as part of the Precept modified atmosphere packaging system	Packaging case-ready fresh cuts of beef and pork as well as ground beef and pork to maintain wholesomeness	Carbon monoxide 0.4 percent (with a process tolerance of 20 percent, allowing for a carbon monoxide concentration up to 0.48 percent) in combination with carbon dioxide (20-100 percent) and nitrogen (0-80 percent)	GRAS Notice No. 000143	None under the accepted conditions of use (2) Products packaged in this MAP system must be coded with a "Use or Freeze by" date not to exceed 28 days after packaging for ground meat and 35 days for whole muscle cuts
Carbon monoxide gas as part of Precept's modified atmosphere packaging system	Packaging case-ready fresh cuts of poultry as well as ground poultry	Carbon monoxide 0.3 percent (with a process tolerance of 20 percent, allowing for a carbon monoxide concentration up to 0.36 percent), in combination with nitrogen (0-80 percent), and carbon dioxide (20-100 percent)	Acceptability determination	None under the accepted conditions of use (2) Products packaged in this MAP system must be coded with a "Use or Freeze by" date not to exceed 28 days after packaging for ground poultry and 35 days for whole muscle cuts of poultry
Carbon monoxide as a component of a modified atmosphere packaging system (Tyson Foods, Inc.)	Packaging case-ready fresh cuts of beef and pork as well as ground beef and pork	Carbon monoxide (at a level not to exceed 2.2 mg carbon monoxide per pound of packaged meat) in combination with carbon dioxide and nitrogen	GRAS Notice No. 000167	None under the accepted conditions of use (2) Products packaged in this MAP system must be coded with a "Use or Freeze by" date not to exceed 28 days after packaging for ground meat and 35 days for whole muscle cuts

Poultry scald agents (must be removed by subsequent cleaning operations)

Alkyl polyglycosides	To remove feathers from poultry carcasses	Sufficient for purpose	GRAS Notice No. 000237	None under the conditions of use (1)
Calcium acid phosphate	To remove feathers from poultry carcasses	Sufficient for purpose	Acceptability determination	None under the conditions of use (1)
Calcium acid pyrophosphate	To remove feathers from poultry carcasses	Sufficient for purpose	Acceptability determination	None under the conditions of use (1)
Calcium bicarbonate	To remove feathers from poultry carcasses	Sufficient for purpose	Acceptability determination	None under the conditions of use (1)
Calcium carbonate	To remove feathers from poultry carcasses	Sufficient for purpose	Acceptability determination	None under the conditions of use (1)
Calcium dodecylbenzene sulfonate	To remove feathers from poultry carcasses	Sufficient for purpose	Acceptability determination	None under the conditions of use (1)
Calcium 2-ethylhexyl	To remove feathers	Sufficient for purpose	Acceptability	None under the

sulfate	from poultry carcasses		determination	conditions of use (1)
Calcium hexametaphosphate	To remove feathers from poultry carcasses	Sufficient for purpose	Acceptability determination	None under the conditions of use (1)
Calcium hydroxide	To remove feathers from poultry carcasses	Sufficient for purpose	Acceptability determination	None under the conditions of use (1)
Calcium lauryl sulfate	To remove feathers from poultry carcasses	Sufficient for purpose	Acceptability determination	None under the conditions of use (1)
Calcium phosphate (mono-, di-, and tribasic)	To remove feathers from poultry carcasses	Sufficient for purpose	Acceptability determination	None under the conditions of use (1)
Calcium pyrophosphate	To remove feathers from poultry carcasses	Sufficient for purpose	Acceptability determination	None under the conditions of use (1)
Calcium sesquicarbonate	To remove feathers from poultry carcasses	Sufficient for purpose	Acceptability determination	None under the conditions of use (1)
Calcium sulfate	To remove feathers from poultry carcasses	Sufficient for purpose	Acceptability determination	None under the conditions of use (1)
Calcium tripolyphosphate	To remove feathers from poultry carcasses	Sufficient for purpose	Acceptability determination	None under the conditions of use (1)
Potassium acid phosphate	To remove feathers from poultry carcasses	Sufficient for purpose	Acceptability determination	None under the conditions of use (1)
Potassium acid pyrophosphate	To remove feathers from poultry carcasses	Sufficient for purpose	Acceptability determination	None under the conditions of use (1)
Potassium bicarbonate	To remove feathers from poultry carcasses	Sufficient for purpose	Acceptability determination	None under the conditions of use (1)
Potassium carbonate	To remove feathers from poultry carcasses	Sufficient for purpose	Acceptability determination	None under the conditions of use (1)
Potassium dodecylbenzene sulfonate	To remove feathers from poultry carcasses	Sufficient for purpose	Acceptability determination	None under the conditions of use (1)
Potassium 2-ethylhexyl sulfate	To remove feathers from poultry carcasses	Sufficient for purpose	Acceptability determination	None under the conditions of use (1)
Potassium hexametaphosphate	To remove feathers from poultry carcasses	Sufficient for purpose	Acceptability determination	None under the conditions of use (1)
Potassium hydroxide	To remove feathers from poultry carcasses	Sufficient for purpose	Acceptability determination	None under the conditions of use (1)
Potassium lauryl sulfate	To remove feathers from poultry carcasses	Sufficient for purpose	Acceptability determination	None under the conditions of use (1)
Potassium phosphate (mono-, di-, and tribasic)	To remove feathers from poultry carcasses	Sufficient for purpose	Acceptability determination	None under the conditions of use (1)
Potassium pyrophosphate	To remove feathers from poultry carcasses	Sufficient for purpose	Acceptability determination	None under the conditions of use (1)
Potassium sesquicarbonate	To remove feathers from poultry carcasses	Sufficient for purpose	Acceptability determination	None under the conditions of use (1)
Potassium sulfate	To remove feathers from poultry carcasses	Sufficient for purpose	Acceptability determination	None under the conditions of use (1)
Potassium tripolyphosphate	To remove feathers from poultry carcasses	Sufficient for purpose	Acceptability determination	None under the conditions of use (1)
Tetracalcium pyrophosphate	To remove feathers from poultry carcasses	Sufficient for purpose	Acceptability determination	None under the conditions of use (1)
Tetrapotassium pyrophosphate	To remove feathers from poultry carcasses	Sufficient for purpose	Acceptability determination	None under the conditions of use (1)

<i>Tenderizing Agents</i>				
Calcium gluconate	Raw meat products	Solutions applied or injected into raw meat shall not result in a gain of 3 percent above green weight	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
Protease preparation derived from <i>Bacillus subtilis</i>	Raw meat products	Solutions applied or injected into raw meat shall not result in a gain of 3 percent above green weight	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
Protease produced from <i>Bacillus subtilis</i> var. <i>amyloliquefaciens</i>	Raw meat products	Solutions applied or injected into raw meat shall not result in a gain of 3 percent above green weight	Acceptability determination	Listed by common or usual name in the ingredients statement (2)
Protease produced from <i>Aspergillus niger</i>	Raw meat cuts and raw poultry muscle tissue of hen, cock, mature turkey, mature duck, mature goose, and mature guinea	Solutions applied or injected into raw meat or poultry tissue shall not result in a gain of 3 percent above green weight	GRAS Notice No. 000089	Listed by common or usual name in the ingredients statement (2)

- 1) The use of the substance(s) is consistent with FDA's labeling definition of a processing aid.
- 2) Generally Recognized as Safe (GRAS)
- 3) Secondary Direct Food Additive
- 4) Direct Food Additive
- 5) Color Additive
- 6) Food Contact Substance

* Substances identified in bold print in the table are substances that have been added to the directive since it was last issued on December 17, 2002.

Questions and Answers on the Use of Antimicrobial Agents in the Production of Meat and Poultry Products

The following set of questions and answers provide information regarding the requirements for the use of antimicrobial agents in meat and poultry production.

References

- Final Rule, "Food Ingredients and Sources of Radiation Listed or Approved for Use in the Production of Meat and Poultry Products" (December 1999).
- MOU between FDA and FSIS for Ingredient Approval (January, 2000).
- FSIS Directive 7120.1, "Safe and Suitable Ingredients Used in the Production of Meat and Poultry Products."
- Guidance document on "Ingredients and Sources of Radiation Used to Reduce Microorganisms on Carcass, Ground Beef and Beef Trimmings."
- Guidance Procedures for Notification and Protocol Submission of New Technology, February 2004
http://www.fsis.usda.gov/regulations_&_policies/New_Technology_Notification_&_Protocol_Submission/index.asp
- Federal Register* Notice, "FSIS Procedures for Notification of New Technology" (68 FR 6873) (February, 2003)
- [9 CFR Part 416.4](#)
- [FSIS Directive 6355.1](#), "Use of Chlorine Dioxide in Poultry Chill Water."
- 9 CFR 424.21(c)
- FSIS Directive 6700.1 and [FSIS Directive 6700.1 Amendment 1 - Html](#) , "Retained Water in Raw Meat and Poultry Products."
- 21 CFR Part 172, 173, 182, 184
- [21 CFR 101.100](#) (a)(3)(ii)(c)

1. Question: What is the definition of a New Technology?

Answer: According to the FSIS *Federal Register* Notice (68 FR 6873) entitled, "FSIS Procedures for Notification of New Technology," FSIS defines a "new technology" as new, or new applications of, equipment, substances, methods, processes or procedures affecting the slaughter of livestock and poultry or processing of meat, poultry, or egg products which could affect product safety, inspection procedures, inspection program personnel safety, or require a waiver of a regulation.

2. Question: What is the definition of a processing aid?

Answer: According to the Food and Drug Administration's (FDA) regulations (21 CFR 101.100 (a) (3) (ii)), the definition of a processing aid is:

- a. Substances that are added to a food during the processing of such food but are removed in some manner from the food before it is packaged in its finished form.
- b. Substances that are added to a food during processing, are converted into constituents normally present in the food, and do not significantly increase the amount of the constituents naturally found in food.

- c. Substances that are added to a food for their technical or functional effect in the processing but are present in the finished food at insignificant levels and do not have any technical or functional effect in that food.

An example of a processing aid is the use of organic acid(s) (e.g., lactic, acetic, or citric acid) as part of a livestock carcass wash applied pre-chill.

FSIS has posted guidelines on processing aids in regulating the labeling of meat and poultry products at:

http://www.fsis.usda.gov/PDF/Determination_of_Processing_Aids.pdf.

http://www.fsis.usda.gov/PDF/Prohibited_Substances_in_Fsis_Actions_on%20Use_of_Ingredients.pdf

3. Question: What are secondary direct food additives and direct food additives?

Answer: According to FDA's regulations (21 CFR Part 173), secondary direct food additives are substances whose functionality is required during the manufacture or processing of a food and are ordinarily removed from the final food. Although residuals might carry over to the final food, residuals must not exhibit any technical effects. Secondary direct food additives are consistent with FDA's definition of a processing aid so labeling is not required. Examples of secondary direct food additives are acidified sodium chlorite (21 CFR 173.325) and peroxyacids (21 CFR 173.370).

According to FDA's regulations (21 CFR Part 172), direct food additives are used to provide a technical effect in the final food. The antioxidants BHA and BHT are examples of substances that are approved as direct food additives.

4. Question: Do organic acid(s) (e.g., lactic, acetic, or citric acid) that are used as antimicrobial agents need to be declared on the label if they are applied to livestock carcasses after the chilling step?

Answer: Organic acid(s) are generally recognized as safe (GRAS) and are listed in FSIS regulations for use as an acidifier in various meat and poultry products at a level which is sufficient for purpose (9 CFR 424.21(c)). All ingredients, including organic acid(s), require labeling unless the use of a substance is consistent with FDA's definition of a processing aid or is a secondary direct food additive.

FSIS has recently stated no objection to the use of 5% hot lactic acid as an antimicrobial agent to treat beef carcasses prior to fabrication (i.e., pre and post-chill). Data was submitted to the Agency that demonstrated no lasting effect under the specified conditions of use. FSIS determined that the proposed use is consistent with the definition of a processing aid. Therefore, its use would not need to be reflected on the labeling for treated carcasses or products produced from treated carcasses. This new use is listed in the table of this directive.

If a company is interested in using one or more of these organic acid(s) as an antimicrobial agent on livestock carcasses or trim in a manner other than which is currently approved, they must provide data to the Agency that show that the use complies with FDA's definition of a processing aid. The data must show that the organic acid has only a momentary technical effect, not a lasting effect on the meat, e.g., fresh color is not preserved, normal spoilage indicators (e.g. discoloration) are not masked; and there is no extension of shelf life as compared to products made with untreated

trimmings. The data must also show that the nutrient composition is not affected by the treatment and the sensory characteristics of the product are not affected. (Note: the reference to “Guidance on Ingredients and Sources of Radiation used to Reduce Microorganisms on Carcasses, Ground Beef, and Beef Trim,” can be accessed at [http: www.fsis.usda.gov/oppde/larc](http://www.fsis.usda.gov/oppde/larc) at the “ingredients” link)

5. Question: What is the maximum amount of organic acid(s) permitted to be applied to livestock carcasses pre-chill without having to declare the organic acid(s) on the label?

Answer: Historically, the maximum amount of organic acid(s) that can be used to treat livestock carcasses without labeling is up to 2.5 % of a solution applied pre-chill. Labeling is not required for this specific use of organic acid(s) (which the Agency has permitted for many years) because it is based on data that showed that this application is consistent with FDA's definition of a processing aid.

FSIS has recently stated no objection to the use of 5 % hot lactic acid as an antimicrobial agent on beef carcasses prior to fabrication (see question number four). This use was determined to be consistent with the definition of a processing aid. Therefore, its use would not need to be reflected on the labeling for treated carcasses or products produced from treated carcasses.

6. Question: Do organic acid(s) (e.g., lactic, acetic, or citric acid) that are used as antimicrobial agents need to be declared on the label if they are applied to livestock carcasses?

Answer: Unless the proposed use has been determined by FSIS to be consistent the definition of a processing aid (e.g., the application of acetic or citric acids at 2.5 % of a beef carcass wash solution applied pre-chill or the use of a 5% lactic acid solution to treat beef carcasses prior to fabrication either pre- or post-chill) the organic acid(s) would require labeling.

7. Question: Is the maximum amount of organic acid(s) allowed, without labeling the product, based on the concentration of the organic acid(s) applied to the carcass or the concentration of the organic acid(s) draining from the carcass?

Answer: The amount of organic acid(s) is based on the percentage of organic acid(s) in the carcass wash (aqueous solution) prior to application. It is not based on the residual level of organic acid(s) draining from a treated carcass during application.

8. Question: Do organic acid(s) (e.g. lactic, acetic, or citric acid) have to be declared on the label if they are applied to cut-up and ground meat and poultry?

Answer: Yes, all ingredients, including organic acid(s), require labeling unless the use of a substance is consistent with FDA's definition of a processing aid or is a secondary direct food additive. If an establishment is interested in using organic acid(s) to treat meat and poultry cuts and/or ground meat and poultry to momentarily reduce microorganisms, data must be submitted to FSIS to show that the proposed use of organic acid(s) is consistent with FDA's definition of a processing aid.

9. Question: Do organic acid(s) (e.g. lactic, acetic, or citric acid) have to be declared on the label if they are applied to livestock or poultry byproducts and giblets (e.g. livers, hearts, and gizzards)?

Answer: No, labeling is not required when organic acid(s) are applied pre-chill at up to 2.5% of an aqueous solution to treat livestock and poultry byproducts and giblets.

FSIS has recently stated no objection to the use of 5% lactic acid as an antimicrobial agent to treat beef carcasses prior to fabrication (i.e., pre and post-chill).

10. Question: Are organic acid(s) used as antimicrobial agents permitted to be used on poultry carcasses?

Answer: Yes, organic acid(s) are GRAS and are listed in FSIS regulations for use as an acidifier (which may have an antimicrobial effect) in various meat and poultry products at a level which is sufficient for purpose (9 CFR 424.21(c)). Organic acid(s) are permitted to be applied to poultry carcasses pre-chill at a concentration of up to 2.5 percent of a solution without labeling.

11. Question: If organic acid(s) (e.g., lactic, acetic, or citric acid) are used on ready-to-eat products as a spray or dip, must the application be followed by a potable water rinse?

Answer: No, the use of organic acid(s) on ready-to-eat products are not required to be followed by a potable water rinse. However, the organic acid(s) will be considered ingredients that require labeling unless data can be submitted to FSIS that show that their use is consistent with FDA's definition of a processing aid.

12. Question: Are organic acid(s) (e.g., lactic, acetic or citric acid) permitted to be used on a continuous basis on conveyor belts? What are the conditions for their use? When do the organic acids need to be declared on a product label?

Answer: FSIS has no objection to the use of organic acids on conveyor belts on a continuous basis. However, the process should not result in the organic acid(s) having a lasting technical effect on meat or poultry which comes into contact with the conveyor belts. Labeling is required if the organic acid(s) exhibit a lasting technical effect on meat or poultry which comes into contact with the treated conveyor belts.

13. Question: Are antimicrobial agents other than organic acid(s) permitted to be used on a continuous basis on conveyor belts if they are approved as an antimicrobial agent in the production of meat and poultry products? What are the conditions for their use? When do the antimicrobial agents have to be included on a product label?

Answer: Yes, antimicrobial agents approved for use in the production of meat and poultry products may be used on conveyor belts provided they are followed by a potable water rinse. Substances listed in 21 CFR 178.1010 may be used in sanitizing solutions on food contact surfaces with only adequate draining (no water rinse) before contact with food.

14. Question: Is trisodium phosphate (TSP) permitted to be used as an antimicrobial agent on livestock carcasses, viscera, and parts?

Answer: TSP may only be used on livestock carcasses according to interim Agency policy.

15. Question: Where is TSP allowed to be used as an antimicrobial agent on poultry?

Answer: TSP is permitted to be used as an antimicrobial processing aid for raw poultry under the following conditions:

- Pre-chill: Applied to carcasses or parts as a spray or dip up to 15 seconds using an 8-12 percent solution within the temperature range of 65° F to 85° F. Applied to giblets as a spray or dip up to 30

seconds using an 8-12 percent solution. Both applied in accordance with good manufacturing practice.(21 CFR 182.1778)

- Post-chill: Applied to carcasses or parts as a spray or dip up to 15 seconds using an 8-12 percent solution within a temperature range of 45° F to 55° F and used in accordance with good manufacturing practice. (9 CFR 424.21 (c) and 21 CFR 182.1778)

TSP is also used in some on-line reprocessing operations. Establishments which use on-line reprocessing have been permitted by FSIS to operate under an experimental exemption listed in 9 CFR 381.3(c). The conditions of use for TSP in on-line reprocessing are limited by the parameters listed in the FSIS approved on-line reprocessing protocol, not the conditions of use listed above.

16. Question: Is chlorine dioxide permitted to be used as an antimicrobial agent on livestock carcasses, viscera, and parts?

Answer: Chlorine dioxide may be used as an antimicrobial agent to treat red meat carcasses, parts, and organs. It is applied as a spray or dip at a level not to exceed 3 ppm residual chlorine dioxide.

17. Question: Is chlorine dioxide allowed to be used as an antimicrobial agent on poultry? What are the conditions for its use?

Answer: Chlorine dioxide may be used as an antimicrobial agent to treat water in poultry processing as prescribed in FDA's regulations (21 CFR 173.300). Residual chlorine dioxide must not exceed 3 ppm in the poultry processing water.

18. Question: Is hydrogen peroxide allowed to be used as an antimicrobial agent on meat and poultry products (e.g. carcasses, parts, processed products)?

Answer: No, hydrogen peroxide cannot be used as an antimicrobial when applied by itself. However, it can be used as an antimicrobial when used as a component of peroxyacids (Acceptability determination, 21 CFR 173.370; FCN 000323; FCN 000880; FCN 000887, FCN 000993). In addition, it is listed as GRAS in FDA regulations (21 CFR 184.1366) for use as a bleaching agent to treat beef feet and in FSIS regulations (9 CFR 424.21 (c)) as a bleaching agent to treat tripe (followed by a water rinse).

19. Question: Can any and all antimicrobial agents be used on poultry carcasses during on-line reprocessing?

Answer: No, on-line reprocessing operations function under an experimental exemption (9 CFR 381.3 (c)). The use of antimicrobial agents in on-line reprocessing are limited by the parameters of the FSIS approved on-line reprocessing protocol.

20. Question: Can antimicrobial agents be used (spray or dip) on the same carcasses or parts more than once, without labeling?

Answer: Yes, antimicrobial agents may be used more than once. However, the antimicrobial agents must be used in accordance with the approved or accepted conditions of use. Labeling is required unless the use of the substance is consistent with FDA's definition of a processing aid or is a secondary direct food additive.

21. Question: Do all uses of antimicrobial agents need to comply with the requirements of 9 CFR 441.10 for retained water? What are the requirements?

Answer: Yes, any establishment that uses a post-evisceration process that results in water retention in raw livestock or poultry carcasses or parts must maintain on file a written data collection protocol in accordance with 9 CFR 441.10 (c) (1). Any treatment in the chilling process such as antimicrobial treatments should be described in the protocol. An establishment does not have to maintain a protocol on file if it has data or information that clearly demonstrates that its products do not retain water as a result of the process, e.g., spraying boneless meat with antimicrobial agents where the end product does not retain water from the antimicrobial application [FSIS Directive 6700.1](#) and [6700.1 Amend 1](#)).

Congress of the United States
Washington, DC 20515

March 22, 2012

The Honorable Tom Vilsack
Secretary
U.S. Department of Agriculture
1400 Independence Avenue SW
Washington, DC 20250

Dear Secretary Vilsack:

Thank you for your recent attention to the issue of “finely textured lean beef trimmings” or “pink slime” in our children’s school food. While we appreciate your recent statement that schools may “opt out” of purchasing the slurry meant for animal feed, we are writing to urge you to completely end the purchasing of pink slime for school food.

As you know, “pink slime” is a term used for an industrial slurry of beef scraps and connective tissue. This product, produced by two companies in the United States, Cargill Meat Solutions and Beef Products, Inc., is treated with ammonia hydroxide to remove E. coli and Salmonella.

Although fast food restaurants like McDonald’s and Burger King have stopped using pink slime in their food, the USDA has not yet made this policy change, and recently authorized the purchase of ground beef containing an additional seven million pounds of pink slime destined to be served in school cafeterias. If these fast food chains won’t serve pink slime, why should school cafeterias?

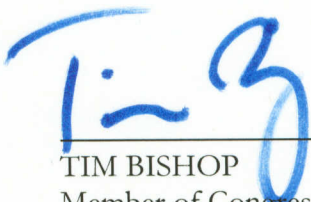
We are also concerned with the consequences of creating an “opt out” or two-tier system for schools. If pink slime laced ground beef is less expensive to make, we are very concerned that lower funded districts will be forced to use it. Creating a two-tiered school lunch program where kids in less affluent communities get served this low-grade slurry is wrong.

We share the concerns of people around the country about this bi-product being fed to our children. We hope you will do everything in your power to eliminate it from the National School Lunch Program.

Sincerely,



CHELLIE PINGREE
Member of Congress



TIM BISHOP
Member of Congress



EARL BLUMENAUER
Member of Congress



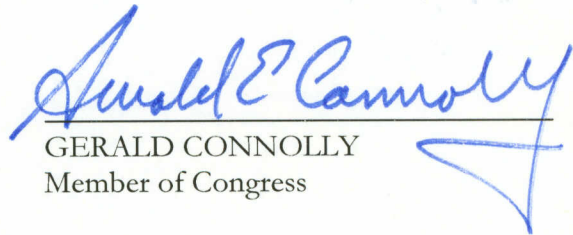
LOIS CAPPS
Member of Congress



HANSEN CLARKE
Member of Congress



STEVE COHEN
Member of Congress



GERALD CONNOLLY
Member of Congress



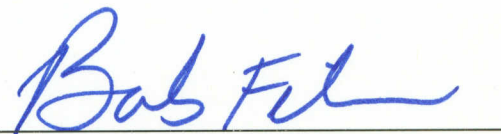
JOHN CONYERS JR.
Member of Congress



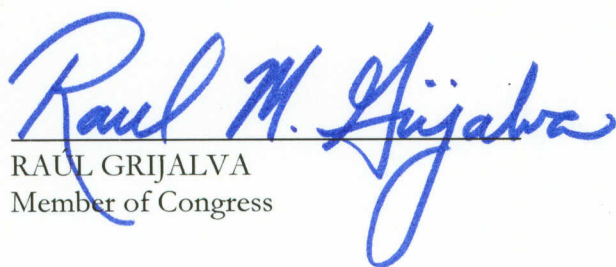
JOE COURTNEY
Member of Congress



PETER DEFAZIO
Member of Congress

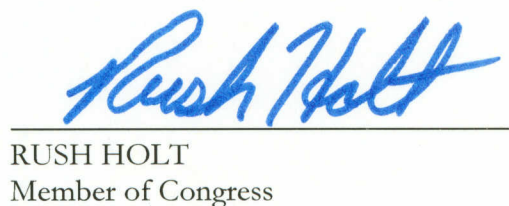


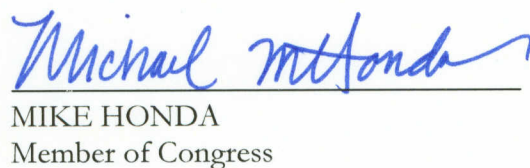
BOB FILNER
Member of Congress


RAUL GRIJALVA
Member of Congress


JANICE HAHN
Member of Congress


MARTIN HEINRICH
Member of Congress


RUSH HOLT
Member of Congress

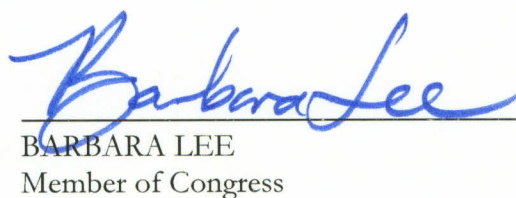

MIKE HONDA
Member of Congress

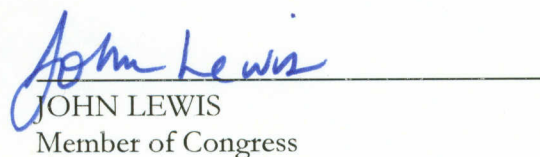

JESSE JACKSON JR.
Member of Congress

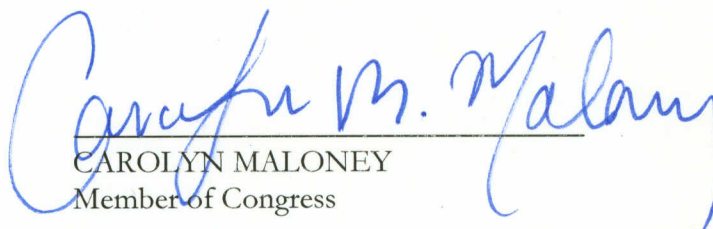

HANK JOHNSON
Member of Congress

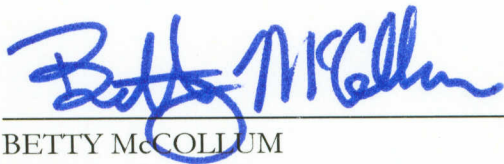

DALE KILDEE
Member of Congress


DENNIS KUCINICH
Member of Congress

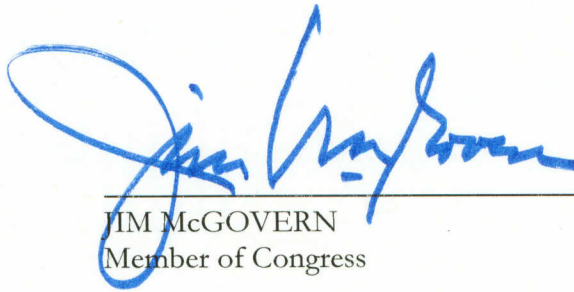

BARBARA LEE
Member of Congress


JOHN LEWIS
Member of Congress


CAROLYN MALONEY
Member of Congress



BETTY MCCOLLUM
Member of Congress



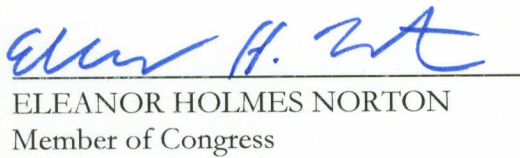
JIM MCGOVERN
Member of Congress



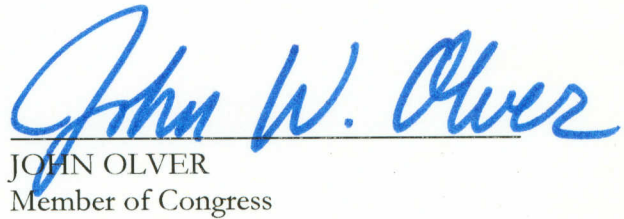
JIM MORAN
Member of Congress



JERROLD NADLER
Member of Congress



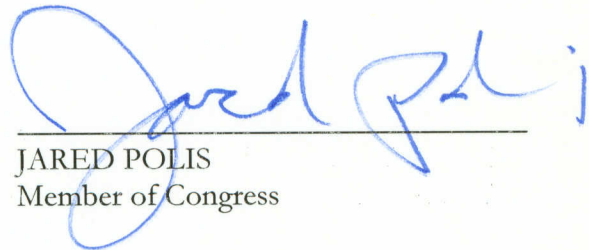
ELEANOR HOLMES NORTON
Member of Congress



JOHN OLIVER
Member of Congress



GARY PETERS
Member of Congress



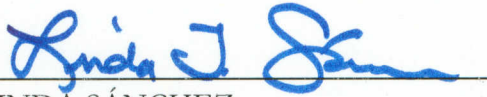
JARED POLIS
Member of Congress



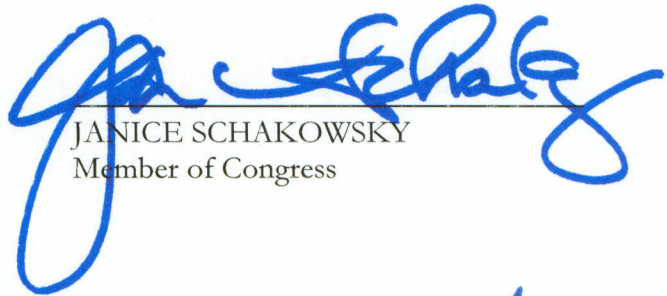
TIM RYAN
Member of Congress



LORETTA SANCHEZ
Member of Congress



LINDA SÁNCHEZ
Member of Congress



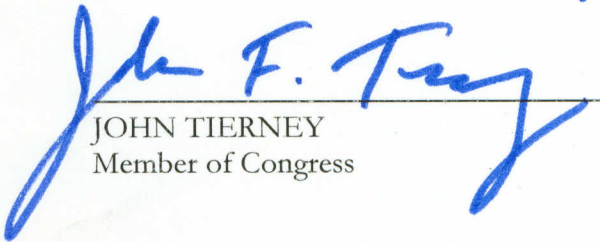
JANICE SCHAKOWSKY
Member of Congress



ADAM SCHIFF
Member of Congress



LOUISE SLAUGHTER
Member of Congress



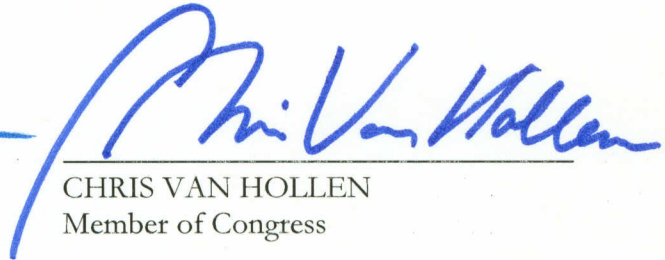
JOHN TIERNEY
Member of Congress



PAUL TONKO
Member of Congress



NIKI TSONGAS
Member of Congress



CHRIS VAN HOLLEN
Member of Congress

From: Engeljohn, Daniel - FSIS
Sent: Wednesday, March 28, 2012 6:48 AM
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS
Subject: RE: Notice of Investigation 12-0040

Here's the response to the question raised in the complaint. Is my email response sufficient or do you need the response placed on a letterhead memo/letter? If so, to whom? Thanks.

Response: Lean finely textured beef (LFTB) is a meat food product whereby heat and a mechanical process are applied to meat trimmings to reduce the fat content. Because the temperature does not exceed 107° F, the proteins are not denatured during the process. The product does not appear to have been heat treated and has similar performance characteristics as meat. LFTB typically contains at least 14 percent protein, no more than 10 percent fat, and has a protein efficiency ratio of 2.5 resulting in a product that is compositionally similar to beef. Therefore, FSIS determined that LFTB may be used and labeled as beef in the formulation of ground beef and other meat food products. Moreover, anhydrous ammonia may be applied to LFTB by a Federal establishment as a food safety intervention. Anhydrous ammonia reacts with the moisture in LFTB to form ammonium hydroxide, the active component. The Food and Drug Administration (FDA) lists ammonium hydroxide as generally recognized as safe (GRAS) in Title 21 of the Code of Federal Regulations (CFR), section 184.1139 for use in food with no limitation other than current good manufacturing practice ([Title 21: Food and Drugs](#)). Data showed that the use of anhydrous ammonia under these conditions of use only provided a momentary effect for the reduction of microorganisms and that there was no significant difference in appearance, texture, flavor, or overall acceptability between treated and untreated product. Therefore, FSIS determined that the use of anhydrous ammonia to treat LFTB was consistent with FDA's definition of a processing aid in 21 CFR 101.100(a)(3)(ii)(c), i.e., substances that are added to a food for their technical or functional effect in the processing but are present in the finished food at insignificant levels and do not have any technical or functional effect in that food. FSIS applies FDA's definition of a processing aid on a case by case basis as described in the following compliance policy guide posted on the Agency's website (http://www.fsis.usda.gov/PDF/Determination_of_Processing_Aids.pdf). Because processing aids are exempt from labeling ammonium hydroxide is not listed on the label.

Daniel L. Engeljohn, PhD

Assistant Administrator

Office of Policy and Program Development, FSIS, USDA
Rm 349-E JWB, 1400 Independence Ave, SW, WDC 20250

Main Office -- (202) 205-0495

Voicemail -- (202) 720-0089

BlackBerry -- (202) 368-5457 -- emergency only

Fax -- (202) 720-2025

Policies -- [http://www.fsis.usda.gov/Regulations_& Policies/index.asp](http://www.fsis.usda.gov/Regulations_&Policies/index.asp)

June 8, 2011

Mr. David J. Ettinger
Keller and Heckman LLP
Suite 500 West
1001 G. Street, N.W.
Washington, DC 20001

Dear Mr. Ettinger:

This letter is in response to your February 11, 2011, notification on behalf of Intralytix Inc. requesting a no objection from the Food Safety and Inspection Service (FSIS) to the use of a bacteriophage product as an antimicrobial agent. Specifically, you requested that FSIS consider Intralytix Inc.'s bacteriophage product, marketed under the trade name EcoShield™, as a processing aid to reduce *Escherichia coli* O157:H7 when applied to red meat parts and trim prior to grinding and not require labeling (Log No. 10-ING-0665-N-A).

EcoShield™ is a mixture of equal proportions of lytic-type phages, ECML-4 (157,308 bp), ECML-117 (66,854 bp), and ECML-134 (166,783 bp), isolated from fresh and salt water environments in phosphate-buffered saline. The mixture is diluted with water at a ratio of 1:10 and is applied only to red meat parts and trim that will subsequently be ground to reduce *E. coli* O157:H7 contamination. An application rate of approximately 2 ml diluted solution per 500 cm² of surface area may be used.

Previously, the Food and Drug Administration (FDA) had reviewed Intralytix Inc.'s bacteriophage preparation information (FCN No.1018) for safety and FSIS had reviewed it for suitability. FDA had determined that EcoShield™ was safe as an antimicrobial to reduce *E. coli* O157:H7 contamination when applied to red meat parts and trim that will subsequently be ground. However, FSIS had several unresolved suitability issues including whether labeling would be required.

With your February 11, 2011, notification you submitted additional information and several studies¹ in response to the unresolved suitability issues, including support to your claim that the bacteriophage preparation should be considered a processing aid. The additional information satisfactorily provided answers to FSIS's unresolved suitability issues, and showed that EcoShield™ only provides a momentary antimicrobial effect on treated product, is present in the finished food at insignificant levels, and that there is no residual activity even when the products are recontaminated with *E. coli* O157:H7. Thus, EcoShield™ meets the processing aid definition as defined in 21 CFR 101.100(a)(3)(ii)(c).

Therefore, FSIS has no objection to the use of Intralytix Inc.'s bacteriophage product, marketed under the trade name, EcoShield™, as a processing aid to reduce *E. coli* O157:H7 without requiring labeling when applied to red meat parts and trim that will subsequently be ground.

This letter should not be considered as validation that your chemical or process would be effective in any particular official establishment.

The use of this ingredient, as described in your notification, will need to be incorporated into a hazard analysis addressing the biological food safety hazard *E. coli* O157:H7. Where appropriate based on the decisions made in the hazard analysis, the ingredient application must be incorporated into a Hazard Analysis and Critical Control Point (HACCP) plan or written Sanitation Standard Operating Procedures (SSOPs) or other prerequisite program. The ingredient's application procedure must be validated under in-plant conditions and verified on an "on-going" basis for its effectiveness. If the establishment does not address the effects of using this ingredient application in its hazard analysis, FSIS would be unable to determine that product processed using this ingredient is not adulterated, and therefore the product would not be eligible to bear the mark of inspection.

Any future changes or revisions to your February 11, 2011, notification are to be submitted to the Risk, Innovations, and Management Division (RIMD) as a revised notification prior to implementation. A copy of this letter should be provided to each establishment and made available for the FSIS inspector's review prior to its use.

If you have any questions, please contact Dr. (b) (6) at (b) (6) or by e-mail at (b) (6) @fsis.usda.gov.

Sincerely,

A handwritten signature in blue ink that reads "William K. Shaw, Jr." with a stylized flourish at the end.

William K. Shaw, Jr., PhD.

Director

Risk, Innovations, and Management Division
Office of Policy and Program Development

¹ Intralytix, Inc. Study #06252010: Evaluation of the ability of EcoShield to reduce *E. coli* O157:H7 contamination of beef

Intralytix, Inc. Study#05292007: Evaluation of the ability of ECP-100 to (i) reduce *E. coli* O157:H7 contamination of ground beef, and (ii) provide long-term protection against recontamination of ground beef with *E. coli* O157:H7 (recontamination study)

Intralytix, Inc. Study#051908: Residual Effect Study

Intralytix, Inc. Study#ML03312008: Evaluation of the ability of EcoShield to eliminate *E. coli* O157:H7 in experimentally contaminated ground beef when applied at the rate of 10 ml per 500 cm² of beef

Intralytix, Inc. Study#ML04072008: Evaluation of the ability of EcoShield to eliminate *E. coli* O157:H7 in experimentally contaminated ground beef when applied at the rate of 10 ml per 500 cm² of beef

Intralytix, Inc. Study#ML03172008: Evaluation of the ability of EcoShield to eliminate *E. coli* O157:H7 in experimentally contaminated ground beef when applied at the rate of 2 ml per 500 cm² of beef



EXECUTIVE CORRESPONDENCE AND ISSUES MANAGEMENT
ACTIVITY REPORT
March 26, 2012

SIGNIFICANT CORRESPONDENCE

(b) (6) prepared a response to Congresswoman Lynn Woolsey (D-CA) on behalf of her constituent, Ms. (b) (6). Ms. (b) (6) is buying a meat processing facility that is in disrepair and wanted FSIS to inspect the facility and identify needed repairs. The response reports that the California District Manager contacted Ms. (b) (6) to address her concerns, sent her a package of useful materials by overnight mail, and arranged for an FSIS Front Line Supervisor to inspect the facility and identify needed repairs.

NOTES OF INTEREST

Theresa Ottery has completed the initial reviews of the Privacy Impact Assessments for the Laboratory Information Management System and the Automated Import Information System. The PIAs were prepared by Information Systems Security Branch personnel from the Office of the Chief Information Officer. With the ECIMS Director, she also met with privacy representatives from the Department's Technology Planning, Architecture, and E-government office to identify the processes required to determine if existing Department System of Records Notices (SORNS) can be used for FSIS' Financial Processing Center and Human Resource Center applications. If successful, this will eliminate the need to create new SORNs for these systems.

(b) (6) attended an International Policy Coordination Group (ICPG) meeting this week in preparation for assisting the ICPG with message development and informational materials to use at upcoming seminars for international officials. The ICPG is primarily composed of officials from FSIS, FDA, FAS, and the U.S. Codex Office, although representatives from APHIS, USAID, CDC, USTR, and the State Department also participate.

RED JACKET REPORT

Docket Number: FSIS-2008-0017 Descriptive Designation for Needle or Blade Tenderized (Mechanically Tenderized) Beef Products. Cleared by the Administrator. (#7189292)

WEEKLY FOIA REPORT

SIGNIFICANT FOIA

On March 19, 2012, Linda Larsen of Food Poisoning Bulletin, Minneapolis, Minnesota, requested copies of documents regarding nutrition information, including protein content, fat content, and nutrient content for finely textured beef product, known as “pink slime,” from March 18, 2010 to March 18, 2012.

For the Week of 3/19/2012–3/23/2012

Total of Pending/Open FOIA Requests at beginning of the week (3/19/12): **129**

FOIA requests received: **4**

FOIA requests to which partial response sent: **2**

FOIA requests closed: **16** (FY12 - 9) (FY11 - 6) (FY10 – 1)

Total Pending at end of the week: **117**

Number of FOIA requests that were more than 20 days old closed during the week (3/23/12): **7**

Year-To-Date (as of 3/23/12)

Number of FOIA Requests carried over from FY11: **63**

Number of FOIA Requests received FY12: **135**


Number of FOIA Requests to which only partial response sent FY12: **38**

Number of Requests Closed FY12: **242**

Number of Open FOIA Requests FY12: **54**

Number of Open FOIA Requests more than 20 days old: **48**

Number of Requests more than 20 days old closed FY12: **163**

 regular page**Industry News - AM****Exclusive interview: LFTB flap to cost producers, processors, consumers****By Rita Jane Gabbett on 3/27/2012**

Last week nearly every major retail grocery chain announced it would stop selling ground beef that contains lean finely textured beef (LFTB) or finely textured beef (FTB).

The implications of this move are just becoming apparent and will likely reach well beyond LFTB producer Beef Products Inc. – which closed three of its four plants yesterday -- and FTB producer Cargill, ultimately affecting cattle ranchers, further processors and the very consumers who have rejected the product.

Meatingplace interviewed National Cattlemen's Beef Association Senior Vice President Mike Miller about the implications of this massive consumer shift.

Meatingplace: What impact do you see on ground beef prices and the prices retailers will pay their suppliers?

MILLER: In the short term that product is going to have to be diverted into some other part of the supply chain. There will be some added costs associated with that diversion and there could be enough of a supply disruption that more than likely in the short term there are going to be higher ground beef prices.

In the long term, I think there is still going to be a place for this finely textured beef product. But the producers of this product are going to have to take a step back and evaluate the marketing channels that are available to them.

Meatingplace: If processors are going to produce 90 percent and 95 percent lean without the use of this lean finely textured beef, what are the implications?

MILLER: It will probably mean we have to import more product. That is really the only other avenue we have for lean trim. The kind of beef we are talking about is in Australia and South America. I think this will lead to our market trying to find more supply abroad.

Meatingplace: How do you think this entire LFTB controversy will affect consumer demand for ground beef products?

MILLER: At NCBA we are going to survey consumers to try to answer that. Given the fact that it was called "pink slime" really impacted the entire PR effort on the part of individual companies and the industry in general. The fact that this product has such a negative consumer connotation and it is not going to be part of their retail ground beef supply anymore means consumer confidence will remain pretty much unchanged.

Meatingplace: Will there be a labeling cost to processors?

MILLER: It goes back to what channel this product goes through. Labeling usually revolves around retail and if we are not going to have this product going into retail, then perhaps the labeling issue takes a back seat.

Meatingplace: It seems that Walmart is saying they may offer both ground beef with and without LFTB.

MILLER: Yes. There could be a labeling issue there.

Meatingplace: With the major retail chains rejecting this product in ground beef, is there anyplace else for this product to go?

MILLER: There are still a lot of processed meat products, such as hot dogs, bologna, sausages – a lot of those products contain beef trim. Maybe there is more of that supply that gets drawn into that type of further processed product.

Meatingplace: How broad across the beef industry is the effect of this rejection of LFTB as a source of lean beef?

MILLER: Obviously the folks that make it are the most directly impacted. However, if we lose this value on every animal that we process, this is all passed back to the cattle producers. Everyone else is working on margin, so they can control the impact somewhat. Ultimately this is going to cost producers money because each carcass will be worth less.

Meatingplace: If LFTB is not used to produce ground beef, will that increase demand for other sources of beef, further tightening supplies and actually raising prices?

MILLER: In the short term, that is exactly what will happen. In the long term, it will actually cost our industry money because over the course of time the carcass will lose value.

Meatingplace: What about the impact on further processors who grind beef?

MILLER: The grinders' available supply just went down, so their costs probably just went up.

Meatingplace: LFTB has been used to produce 90 percent and 95 percent lean ground beef products. Do you foresee a time when consumers will not be able to get those extra lean ground beef products at their grocery store?

MILLER: We are a month and a half away from the grilling season. You might have consumers who have to settle for 85 percent lean because that's what is available. So it could have a short-term impact, but I suspect the market will sort that out by the end of the summer.

Meatingplace: Do you foresee a time when consumers will allow LFTB to come back into the ground beef market?

MILLER: If the industry went back and reconfigured this process in such a way that the end product is substantially different, then maybe it would be acceptable.

Meatingplace: What troubles you about this entire controversy?

All protein industries have processes that create products that are hard to explain to consumers. Yet, the consumer is the one afforded the value that is created by these processes. So, it is a bit of a slippery slope not just for the beef industry but also for all protein industries and even all food production systems. It is not just beef. Everywhere there are compounds introduced from a food safety standpoint that, taken out of context -- and that is exactly what has happened here -- the consumer says, "That sounds horrible to me." And they react and we have this type of situation.

Meatingplace: What else is important to understand about this issue?

MILLER: At the end of the day, the safety of this product has never been in question. The value of the product has never been in question. The protein value or nutritional value of the product has never been in question. This boils down to what it was called and the initial imagery that was shown on the mainstream media that consumers just haven't been able to get away from. No one has been able to replace that imagery or that story because the major news outlets have not been interested in anything but the sensationalism.

(For more information on the LFTB controversy, see [Meatingplace's LFTB News Center](#).)

**Industry News - PM****Popular and social media in renewed ire over industry use of recognized safe intervention**

By Michael Fielding on 3/8/2012

The always attention-grabbing “your kids are in danger” cry has thrust back into the national conversation about the use of lean, finely textured beef (LFTB) – colloquially known as “pink slime.”

McDonald's and Burger King have stopped buying from Dakota Dunes, S.D.-based Beef Products Inc. (BPI) over relentless pressure by the public and the media to not use one of its products that is added to ground beef. Now the USDA's Agricultural Marketing Service (AMS) is the latest target of bloggers and activists, one of whom has created an online petition at for-profit website change.org.

Even ABC aired a report Wednesday, linking former Undersecretary of Agriculture JoAnn Smith to BPI's board of directors.

The latest dust-up began Monday, when the online journal *The Daily* reported that the Agricultural Marketing Service plans to purchase 7 million pounds of product from BPI “in the coming months.”

Carl Custer, one of the two former USDA microbiologists quoted in *The Daily*, alleged that the product isn't muscle but rather connective tissue. But connective tissue isn't red. Any redness (or pink, in this case) is associated with myoglobin — meaning it's of muscle origin.

“We actually have equipment in place specifically designed to remove any sinew, cartilage, or connective tissue that may come in with raw materials, just like the companies that take trim and produce ground beef,” Rich Jochum, BPI's corporate administrator told **Meatingplace**. “Our finished product is typically 94 percent lean.”

The latest criticism comes as new USDA standards have quadrupled the amount of testing required for both boneless beef and finished product. New rules for supplying commodity ground beef to federal nutrition programs – 78 percent of which goes to the National School Lunch Program – through the USDA's Agricultural Marketing Service went into effect July 2010.

LFTB is permissible in the school lunch program, although the product must have at least one scientifically validated intervention that proves a 3-log pathogen reduction, as LFTB could come from external carcass trim and sometimes has a higher microbial load potential.

But for all the yuck factor, the industry is concerned that the public pressure may eliminate a cost-effective, safe protein source that makes use of trim that is otherwise lost are warranted.

“We use ammonium hydroxide, which we believe is the most effective food safety intervention available based upon our research,” Jochum said.

The choke-hold could cripple Beef Products Inc., which uses a proprietary process that relies on ammonium hydroxide gas to raise the naturally occurring levels of ammonium hydroxide in the beef. That in turn increases the meat's pH to eliminate pathogens. The company has already had to reduce its hours of operation.

Ammonium hydroxide isn't the only intervention used in producing LFTB. Cargill uses citric acid, just one of several alternatives to treat what it calls finely textured beef (FTB) to reduce the pathogen load.

These lean products are included in approximately 70 percent of all ground beef products.

"Given the increasing demand for animal protein products by people around the world hungry for them, together with a decreasing global supply, not using this lean beef for human consumption would be wrong for a variety of reasons," Cargill spokesman Mike Martin told **Meatingplace**.

"If FTB were not used in ground beef, more muscle meat would be used, further straining an already limited supply," Martin said, estimating that 1.5 million more head of cattle would need to be harvested annually to provide enough beef to equate to the volume of FTB produced in the U.S.

To make the product, meat companies use USDA-inspected beef trimmings that contain both fat and lean and are nearly impossible to separate using a knife. The trimmings are then simmered at low heat to separate the fat from the muscle. Food-grade ammonium hydroxide – also commonly used as a direct food additive in baked goods, cheeses and chocolates – is just one process.

The product is later blended into foods like ground beef. "Producing LFTB ensures that lean, nutritious, safe beef is not wasted in a world where red meat protein supplies are decreasing while global demand is increasing as population and income increases," said American Meat Institute President J. Patrick Boyle.

Q&A with Elisabeth Hagen, Part II: Poultry, 'Pink Slime' and Labeling

by [Helena Bottemiller](#) | Mar 21, 2012

Part II of a conversation with our nation's highest ranking food safety official, Dr. Elisabeth Hagen, Under Secretary for Food Safety at the U.S. Department of Agriculture.

Q: The agency's decision to declare six non-O157 STECs adulterants was a big development. Now you've been petitioned to declare certain strains of drug-resistant Salmonella adulterants - can we expect a response on that anytime soon?

A: One could argue that Salmonella is the biggest challenge that those who work in food safety have.

There's not going to be any single initiative that is going to make this problem go away. We're going to have to chip away at this, piece by piece.

We're doing a lot. Poultry modernization gets us there, new performance standards gets us there - we're always thinking about what we can do on Salmonella because we have to keep moving forward on that.

We need to just do a better job on Salmonella reduction, period. Whether it's multi-drug resistant or whether it's susceptible Salmonella, we need to figure out how to reduce it, across the board, in the products that we regulate and certainly in products across the food supply.

As far as the petition goes, that's a big question. We're not going to answer a big question like that without engaging in a public process. There are some very real, tangible, technical concerns with moving forward on a petition like that. For instance, right now, it just takes too much time to get susceptibility test results back. You have to think about what that means: How do you manage all of that product while you're waiting to get results? I think the system currently, on multiple levels, isn't designed to handle something like that.

There are a lot of ways we can start to get at this issue. I can't give you a determination on where we'll head with that petition, but this is a big issue and we're not going to make a decision hastily or without a lot of input from a broad array of stakeholders.

Q: Going back to poultry modernization, you mentioned both the food safety and saving resources angle... I'm sure you've seen Food & Water Watch's report that argued USDA inspectors are better at finding quality defects than company inspectors are. What would you say to consumers who have questions about what this means for poultry?

A: This is first and foremost about public health. This has been going on for a long time. It's not as if this is something we just thought of because of budget constraints. The pilot's been going on for more than a dozen years. The idea is that we need to be focused on what puts consumers at risk and what we know potentially causes harm in the food supply in 2012, not the risks we thought we had 100 years ago. Our focus needs to be on what you can't see.

The inspection system was designed at a time when we thought the greatest risk was disease animals getting into the food supply. We can do better than that now. We know what we need to be focused on is looking at whether the system they've set up is actually doing what it's supposed to do. What are the trends in the testing data? Are they meeting critical control points? These are things that actually make consumers safer.

It's not to say that there's not a role for USDA to play in some of this sorting, but these are primarily marketability issues. Anybody who knows food safety and anybody who's truly interested in moving the ball forward, would agree that we should be focused on things that actually make consumers safer.

Q: So you're confident that companies will step in and take care of the quality issues on their own?

A: Well, what company has an advantage when they put cosmetically unappealing products in the market place? None of them. There's a lot in the report that Food & Water Watch put out that, there's a lot of detail that I think we can respond to very easily. We have an extensive HIMP report in the proposed rule where we actually did a comparison group and Food & Water Watch doesn't. You could argue that our inspectors are finding things before they're going into commerce. We've still got somebody looking at what's happening in this HIMP system. It's not as if we've completely eliminated that function.

Q: And there are lower levels of Campylobacter and Salmonella?

A: Yes. Where this pilot has been put into place, we've found that not only do the HIMP plants across the board do better at meeting performance standards. We've also found that the aggregate data shows we have lower contamination rates.

We start with common sense and we ask: Where should we be focusing at this point in time? And then we back it up our experience with this program for the past 13, 14 years. We've got the data from that, we know have these plants performing, and we have quantitative peer-reviewed risk assessment that models what will happen if we take people off this line and we focus them on these public health-related tasks.

We started off trying to prove that this system was at least as good as the old system and that there wouldn't be any harm done in moving people off the line and we did better than that. We think this is actually a better system.

Q: I have to ask you about 'pink slime.' This issue has gotten so much attention over the last week -- it's really astounding. As a mom yourself, can you understand the concern

here? Parents have serious questions about what's in the ground beef being served to kids and they seem to be upset by the lack of choice here.

A: First, remember I'm the food safety lady so I think about the food safety aspect of it. In talking about that, it's important to distinguish people's concerns about the idea of this sort of product and not having known before what's going into their food or how it's being processed - separating those things from the safety concerns, because that's really not the issue here.

We do feel that this is safe. It's been used for a long time. Ammonium hydroxide itself is used in a multitude of different food products. It's not a safety concern. I think it's the idea of this product that is troublesome to people. Just being honest, I don't think your average consumer probably knows a lot about how food is produced. I understand that they have questions. They didn't know that this was going into their food before. I think it would be more productive to be able to educate people about this.

Q: It seems to me the larger issue here is labeling and transparency. As you said, ammonium hydroxide is widely used. Last time I checked, FSIS has a 52-page list of substances or interventions allowed in meat production and most of them do not have to be labeled. As this conversation continues, is labeling something the agency would look at again - that some of these substances might be labeled as ingredients?

A: There's a whole legal and regulatory framework that we work within, in terms of what's considered an ingredient and what's considered an additive. With this product, we consider this to be beef. We don't label any of the other components that go into ground beef either. We start with beef, there's a treatment that's applied, and it ends up as beef. There's certainly some consideration in terms of being more transparent with the school lunch program so school districts can make choices. Sure we're open to the discussion, but, as I said, it's an existing legal framework we work within as far as what is considered an additive and what needs to be on the label.

As you mentioned, there are a lot of interventions. There are lot of things that go into the production of food and to sort of single this one out and to say that this one needs to be labeled -- that doesn't seem like a very even handed approach.

Q: What's the hardest part of your job?

A: In general, just the sheer size and scope of the responsibility. When you look at the numbers and when you look at the profound impact we have on the health and wellbeing on everyday Americans -- that's what weighs on me the most. In terms of what's the hardest, very few things are clear cut. There are subtleties and nuances to everything and even ideas that seem like they are obviously right thing to do are a lot more complicated than folks let on. Sometimes the debate can be pretty polarized. Navigating all of that can be tough, but at the end of the day, there are no anti-safe food people. Everybody believes that food needs to be safe, but trying to get these very broad and sometimes opposite perspectives together to do something productive can be challenging. It's a big job and there are no easy answers.

Q: I ask everyone this - what do you eat? Is there anything you won't eat?

A: No, the things I don't eat are out of personal preference. I eat ground beef -- everyone wants to know that. I do. My children eat ground beef, but we use a meat thermometer. We always use a meat thermometer, we're really, really vigilant about that. I don't do raw oysters, but I'm an omnivore. I eat it all.

See Part I of this interview, on USDA's new non-O157 STEC policy [here](#).

This Q&A had been edited for length and readability.

Image of rod-shaped Salmonella bacteria under a colorized scanning electron micrograph by Janice Haney Carr, U.S. Centers for Disease Control and Prevention

© Food Safety News

Ammonia in Meat Questions
Ammonium Hydroxide

- From ECIMS letters
- FDA lists ammonium hydroxide, commonly referred to as ammonia is listed as Generally Recognized as Safe in Title 21 of the Code of Federal Regulations (CFR)
- USDA has approved the suitable use as a pH control agent in meat processing.
- Sample Questions: Why does the government allow the use of this “pink slime” to be used to wash the bones of meat and taint the food supply.?
- It is not present in the finished food at a significant level and does not have any lasting technical or functional effect.
- Ammonia can change the pH of meat, used to highly effective in eliminating E coli o157:H7 bacteria.
- Jamie Oliver (chef, has TV show “Food Revolution”) criticized its use in his show in 2010, calling it “pink slime”.
- McDonalds announced it will stop using this food additive in its hamburgers:
Subject: McDonald's Pink Slime: McDonald's to Stop Using "Pink Slime" in Hamburgers - ktla.com. Released 1/31/2011
<http://www.ktla.com/news/landing/ktla-mcdonalds-pink-slime,0,4933956.story>

Dear Valued Customers:

We are writing to update you on all of the actions we are undertaking in response to the media attention that propagates blatant inaccuracies about Boneless Lean Beef Trimmings.

With all the misinformation, we understand consumers are concerned. We are proactively providing information to consumers to reassure them our process exceeds all safety standards and is natural. We also have several resources you can use.

Activating Aggressive Media Outreach to Set the Record Straight

- We have issued our media statement via the newswires along with the correct photo of Lean Beef Trimmings. The photo that has been widely circulated is of mechanically separated chicken.
- Two stories in particular tell the real story:
 - **Food Safety News**, <http://www.foodsafetynews.com/2012/03/beef-products-inc-gets-support-from-food-safety-leaders/>
 - **eFood Alert**, <http://efoodalert.net/2012/03/08/whats-wrong-with-pink-slime/>
- We are actively reaching out to correct national media who are reporting these inaccuracies including: ABC News, The Daily, Huffington Post, USA Today and numerous local television and radio news stations.

Activating Digital and Social Tools To Spread the Truth

- Saturday, we launched www.pinkslimeisamyth.com to provide consumers and media with direct, factual information to dispel the growing hype.
- The site has already received over 37,000 views in just 4 days.
- We're also showcasing stories via news links that are calling attention to these inaccuracies.
- We are directing traffic to our new site with Google Ads and optimized search terms, helping those who are doing their homework and looking for the facts.
- We have started using #pinkslimeisamyth on Twitter to continue the dialogue to correct the media inaccuracies.
- We developed a YouTube Channel with footage reinforcing both the science and safety behind the product and process <http://www.youtube.com/user/BeefProductsInc?feature=watch>.
- We set up a correct photo of Lean Beef Trimmings via Flickr for public use to combat the false image of chicken that is circulating.
- We are asking media partners and outlets to include links to our site, www.pinkslimeisamyth.com, to increase our organic search via news engines.

Attached is a poster you can use to answer consumer questions or post in your store. Please let us know if there are other resources we can provide to you.

Please do not hesitate to contact us should you need more information or have questions. We will continue to keep you apprised of our efforts.

(b) (6)

**CONGRESSIONAL AND PUBLIC AFFAIRS
WEEKLY ACTIVITY REPORT
February 3, 2012**

EXPECTED MEDIA

- FSIS issued a release Wednesday promoting food safety tips for Super Bowl parties.
- FSIS managed media inquiries regarding a beef product treated with ammonia gas (called “pink slime” by chef Jamie Oliver) to control pathogens, following an announcement by McDonald’s that the fast food chain was discontinuing use of the product.

CONGRESSIONAL ISSUES

- The congressional staff is preparing for the FY13 appropriations hearings, developing the briefing books and working with OBPA on the Secretary’s talking points and issue papers. The Secretary’s House hearing is tentatively scheduled for Feb. 15th and OFS’s on March 8.
- The report to Congress on humane handling scoring – mandated by FY12 Agriculture Appropriations – has been re-drafted and is undergoing clearance, which will be through the Agency via ECM.

STAKEHOLDER MEETINGS

- **February 8 (10 a.m.) – Dallas District Employees Town Hall Meeting**
- **February 27 -- Monthly Industry Meeting** (tentative)
 1. Office of the Under Secretary, 2 to 3 p.m.
 2. Office of the Administrator, 3:15 to 4:15 p.m.
- **February 29 -- Monthly Consumer Meeting** (tentative)
 1. Office of the Under Secretary, 2 to 3 p.m.
 2. Office of the Administrator, 3:15 to 4:15 p.m.

UPCOMING SPEECHES

- **February 7** – Almanza will speak at the Southwest Meat Association annual meeting in Arlington, Texas.
- **February 16** – Almanza will speak to the National Meat Association’s U.S. Meat Export Federation’s Exporter Committee in Tucson, Ariz.

WEB SERVICES

- Work on the Strategic Plan dashboard is nearly complete, awaiting additional information on names of employees that will need the ability to update the plan.
- Work toward a ‘Federal Mobility Strategy’ continues. OMB, after reviewing early drafts, has stated the working group is on target. Also, FSIS has been asked to join the USDA mobile community, as operated by OCIO.
- The Department of Homeland Security (DHS) is leading an initiative to develop a Mobile Security Reference Architecture. FSIS’ input may influence future FISMA metrics, OMB policies, GSA procurements, and compliance assessments. WSS and FSIS OCIO are included for the discussion set for February 7.

PHIS COMMUNICATIONS

- Hosted PHIS Industry Pilot webinar on Jan. 30
- Arranged for an industry representative to test entry to the system on Jan. 31
- Invitation Key Letter and User Guide were mailed out on Feb. 2
- Pilot will launch on Feb. 6. Will send out a reminder Monday morning




United States
Department of
Agriculture

Food Safety
and Inspection
Service

Washington, D.C.
20250

FOR OFFICIAL USE ONLY

TO: (b) (6)
Special Agent-in-Charge
Program Investigations Division
Office of Inspector General

FROM: 
Ronnie N. Dunn
Chief
Investigation Branch
Internal Control and Audit Division

SUBJECT: ***Hotline Complaint, PS-2434-0294 (ICAD-12-0040)*** – Beef Products, Inc.; “Pink Slime”; and “Ammonium Hydroxide: - FRAUD

This is in response to the subject Hotline Complaint. The complainant alleges that Beef Products, Inc. is not clearly labeling the ingredient, ammonium hydroxide, on their finely textured lean beef product.

The complaint was forwarded to the Office of Policy, Program and Development for consideration. FSIS has determined that the use of anhydrous ammonia to treat LFTB was consistent with FDA’s definition of a processing aid in 21 CFR 101.100(a)(3)(ii)(c). Substances that are added to a food for their technical or functional effect in the processing but are present in the finished food at insignificant levels and do not have any technical or functional effect in that food. In addition, because processing aids are exempt from labeling, ammonium hydroxide is not listed on the label.

If you have any questions, please feel free to contact me at 504-589-3138.

cc:

V. Fayne, ICAD

Enclosures

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FSIS:OPEER:ICAD (b) (6) 04-589-3 (b) (6) 3/30/12
FILE:FY2012 ICS 12-0040

Activities & Tasks for Weekly Task List January 30 – February 3, 2012

ECM documents

- *None to report.*

Equal Employment Opportunity Advisory Committee

- *None to report.*

News & Notes and Constituent Update

- Prepared Pub listing for Feb. 3 issue of *N&N* for discussion at meeting on Feb. 1.
- Prepared photos using Photoshop software for *N&N* issue.
- Provided initial editing for articles/entries for *N&N* issue.
- Worked with authors, editor at large, etc. to acquire information for articles/entries for *N&N*.
- Prepared draft and will finalize *N&N* issue, publish, etc.
- Prepared a new draft highlight format for e-mail distribution.

Faces of Food Safety Initiative

- *Faces of Food Safety* – Contacted the next Face of Food Safety, Todd Reed, for more input. Still awaiting response. Phone call to him will be made soon.

Telephone calls/Call Tracker

- On Jan. 26, CPAO received a telephone call from an FSIS employee who wanted a copy of the Poultry Slaughter Rule audio recording. On Feb. 2, CPAO provided the web link for the transcript and audio recording located on the Intranet *InsideFSIS* website. **Closed out.**
- On Jan. 31, CPAO received a constituent call asking about pink slime in ground beef by-products. The caller wanted to know “Why does USDA allow this substance in the food chain?” CPAO returned a call to the constituent who then asked, “Who authorized the use of pink slime? And under what guidelines?” **Research pending (OC meeting).**
- On Feb. 1, CPAO received a constituent call from a U.S. Customs and Border Protection officer who wanted to know if there were any health hazards or recalls associated with this product as well as information pertaining to border control of the product. CPAO returned a call to find out more information. The officer wanted to know if a passenger could bring corned beef (with a Brazilian stamp) into the United States as it was purchased in Jamaica. CPAO contacted OIA for a response. Jerry Elliott provided a response from FSIS Directive 9500.8, dated 3/30/10 “on Personal Consumption Shipment Requirements at <http://www.fsis.usda.gov/OPPDE/rdad/FSISDirectives/9500.8.pdf>. The officer sent a follow-up e-mail saying “thank you.” **Closed out.**

Meetings

- Attended the Publications/Constituent Staff meetings, Feb. 1.
- No OIA staff meeting announced.
- Will participate on FDIB Investigations Conference Call meeting call on Feb. 2; will provide FDIB information to OPACE/CPA Meeting Notes group.

Blogs

- *None to report.*

Other Publications/Products

- Provided a review of the Consolidation Roll-Out Communications Plan.

Podcasts

- *None to report.*

Agendas for Consumer and Industry Representatives

- *None to report.*

Miscellaneous

- Provided support for 5th floor entrance assistance for IFSAC meeting, Jan. 31. (Could not Telework this day due to commitment.)

Other:

- Will be Teleworking on Feb. 7 this pay period. On leave Feb. 22-24; Feb. 21 (Flex); and Feb. 20 (holiday).

**Weekly Report to the President
Food Safety and Inspection Service**

Under Secretary Elisabeth A. Hagen, M.D.

Tuesday, March 27, 2012

Reform-Based Actions

Nothing to report.

Outreach and Results

Nothing to report.

Press Announcements

- **Press Release:** USDA Announces Steps to Improve Industry Compliance with Residue Requirements and Increased Testing at Establishments with Repeat Violators.
(Distribution date: TBD)

Spanish Language Press Releases/Media Advisories

- Nothing to report.

New Media

- **Food Safety at Home Podcasts, ASL Videocast Series:**
 - Keeping Food Safe During Buffets in Spanish (*Anticipated release date: March 28*)
 - Babies and Food Safety ASL Videocast (*Anticipated release date: March 28*)
- **FSIS Administrator Blog:** The National Nutrition Month. (*Distribution date: TBD*)
- **FoodSafety.gov Blog:** Food Safety: Spring Holiday Meats. (*Post date: March 29*)

Expected Legislative and Policy Issues

The Food Safety and Inspection Service (FSIS) continues to work with China's General Administration of Quality Supervision, Inspection, and Quarantine (AQSIQ), via the Foreign Agricultural Service (FAS), to resolve poultry equivalence issues. Following AQSIQ's postponement of the proposed meeting originally scheduled for the week of March 19 in Beijing, FAS has communicated to AQSIQ that FSIS and FAS officials are available to visit China in May 2012. The proposed meeting is intended to discuss bilateral cooperation on food safety matters, re-engage on bilateral meat and poultry safety issues, and conclude outstanding requests for equivalence information.

Potential or Expected Legal Issues

Nothing to report.

FOIA Requests

On March 19, Linda Larsen of the Food Poisoning Bulletin, located in Minneapolis, Minnesota, requested copies of all documents from March 18, 2010, to March 18, 2012, related to nutrition information, including protein content, fat content, and nutrient content for finely textured beef product, known as "pink slime."

Travel/Speeches of Agency Executives

On March 29, Food Safety and Inspection Service Administrator Al Almanza will speak before the National Association of Federal Veterinarians in Washington, D.C., and provide an Agency update. *(Closed to the press)*

On March 29, Deputy Under Secretary for Food Safety Brian Ronholm will participate in a panel presentation and provide a Food Safety and Inspection Service update at the PennAg Industries Annual Meeting in York, Pennsylvania. The panel presentation is open to the press, and 160 participants will be attending.

On April 3, Food Safety and Inspection Service Administrator Al Almanza will speak on the poultry slaughter rule and the Public Health Information System at a meeting of the National Joint Council of Food Inspection Locals, Southwest Council being held in San Antonio, Texas. *(Closed to the press)*

On April 4, Deputy Under Secretary for Food Safety Brian Ronholm will participate in a panel presentation and provide a Food Safety and Inspection Service (FSIS) update at the Grocery Manufacturers Association Science Forum in Washington, D.C. On April 3, an FSIS representative will provide information regarding Hazard Analysis and Critical Control Point validation. *(Press access TBD.)*

On April 19, Under Secretary for Food Safety Dr. Elisabeth Hagen will participate in a panel presentation and provide food safety priorities at the Food Safety Summit, being held in Washington, D.C. The panel presentation is open to the press, and 700 participants will be attending.

Personnel Announcements

Nothing to report.

Other Items of Interest

Three scientific abstracts prepared by the Food Safety and Inspection Service (FSIS) have been accepted for presentation at the Annual Meeting of the International Association for Food Protection, that will be held in July 2012. The three abstracts, which incorporate analyzed FSIS data are: *Salmonella in FSIS-tested Ready-to-eat (RTE) Meat and Poultry Products, 2005-2011, with Special Reference to Salmonella in Pork Barbecue*; *Classification of RTE Meat and Poultry Products within the Public Health Information System*; and *Analysis of Data from FSIS Routine and Intensified Sampling Programs for Listeria monocytogenes from Establishments that Produce RTE Products*.

Food Safety and Inspection Service representatives responded to an inquiry from *Meatingplace* regarding the proposed Poultry Slaughter Rule for a story that ran on March 21.

On March 26-29, a Food Safety and Inspection Service representative will participate in formal and informal meetings of the World Trade Organization's Sanitary and Phytosanitary Standards Committee. Discussions will also be held on the margins of the Committee meetings, which will take place in Geneva, Switzerland.

On March 28, the National Advisory Committee on Microbiological Criteria for Foods will hold a public meeting via web conference, to discuss food safety questions to assist the 2012-2013 ground beef purchase for the School Lunch Program.

On March 28, USDA's Office of Food Safety and the Food Safety and Inspection Service will hold a public meeting in Washington, D.C., of the Codex Committee on General Principles (CCGP) on positions that will be discussed at the 27th session. Positions include the definition of the term "hazard" and the development of joint Codex-World Organization for Animal Health standards. The CCGP will hold its 27th session Paris, France, on April 2-6, 2012.

On March 28, Food Safety and Inspection Service representatives will exhibit with the USDA Food Safety Discovery Zone at the Department of Health and Human Services' National Nutrition Month celebration at the Humphrey Building in Washington, D.C. Approximately 250 attendees are expected and this event is open to the public.

On March 28-April 11, a Food Safety and Inspection Service representative will host an exhibit booth at the National Science Teachers Association.

On April 3-4, a Food Safety and Inspection Service representative will participate in a meeting of the Food and Agriculture Advisory Council hosted by the National Center for Biomedical Research and Training (NCBRT). The Council provides guidance on food and agriculture defense training needs. The Council meets every 18 months and comprises Federal, State, and Local agency representatives, industry representatives, and NCBRT instructors. NCBRT is a member of the National Domestic Preparedness Consortium, which receives grant funds from the Department of Homeland Security to conduct training for State and Local responders. Approximately 20 attendees are expected and this meeting is closed to the press.

On April 5, a Food Safety and Inspection Service representative will present students with career opportunity information at the Weld County School District Student Career Expo, in Greeley, Colorado.

On April 9, a Food Safety and Inspection Service representative will present food safety information at the 121st Annual Celebrating the African-American Family Tradition in Washington, D.C.

On March 19, Lawson Foods LLC, an establishment in Irvington, New Jersey, recalled approximately 84,587 pounds of pork product because it included pork product imported from Canada that was not properly presented for re-inspection, upon entry into the United States. The Food Safety and Inspection Service discovered the problem after the imported product did not arrive from Canada at the designated time of arrival.

On March 21, Southside Market & BBQ, an establishment in Elgin, Texas, recalled approximately 2,373 pounds of ready-to-eat beef sausage because the products may have been contaminated with *Listeria monocytogenes*. The problem was discovered by the company during routine Food Safety and Inspection Service testing.

On March 24, Sysco Seattle, Inc., an establishment in Seattle, Washington, recalled approximately 16,800 pounds of ground beef patties because the products may have been contaminated with *E. coli* O157:H7. The Food Safety and Inspection Service was notified by the Canadian Food Inspection Agency that ground beef patties associated with a Canadian health alert may have been exported to the United States. Initially, FSIS was unable to make contact with Sysco Seattle, Inc., to discuss a recall of this product, so the agency issued a Public Health Alert out of an abundance of caution.

The Food Safety and Inspection Service has 1 foodborne illness investigation, underway in 36 states, possibly associated with Agency-regulated products. The investigation involves 171 case-patients. Illnesses are being caused by *Salmonella* Heidelberg (ground turkey products). One illness cluster (*Listeria monocytogenes*) is being monitored to determine if Agency-regulated products may be involved.

30-60 Day Look Ahead

Nothing to report.

WEEKLY REPORT -- POLICY ISSUANCES DIVISION

PERSONNEL MATTERS

Dr. Denise Amann, OOEET, joined staff Monday, February 27.

REGULATIONS – TIMELINES (obstacles, hold-ups, emergent issues, what needs to be re-set, other)

PSR ICR completed and in clearance. Other PSR matters (e.g., union meeting) some done

Questions from House Appropriations Committee

NIOSH, OSHA concerned about linespeed issue

Notice on Kemin petition still at OGC. It's been over a month.

MT proposal cleared by OGC

Import PHIS, at OGC since Jan. 5, to be cleared soon with changes

Exports PHIS proposal, 1 comment so far. Mtg w/ AMI at OMB 3/9/12

HACCP 2.0 workplan: responding to Rachel comments. (Wanda did timeline used in Project Management Project.) Draft rule with workgroup. RA done; Dan briefed. EA under way.

D&D2 cleared by OGC. No comments from AA's. Went to Under Secretary.

April developing catfish timeline. Has received feedback.

FR notice on OIG audit on sampling for *E. coli* O157:H7 nearly complete.

Comment period ended Monday 3/5 on the generic labeling proposal: 30 comments received.

Nutrition labeling rule effective March 1. In the news. (But now eclipsed by "pink slime.")

Added solutions draft input. Into review next week. May require decision memo.

Namibia – EA hangup, information miscommunicated from OIA to PAD. Workplan being finalize.

"General Principles" for standards of ingredients revival. Denise assigned.

Notification rule at OMB – FSIS changing applicability dates for actions

Exports – PHIS: AMI at OMB Friday charges provisions illegal – an attempt to "shoehorn" basic export inspection into fee-for-service. Some members won't participate. May opt for AMS system for product tracking.

OMB HACCP validation guidance comments being worked.

FR NOTICES – TIMELINES (obstacles, hold-ups, emergent issues, what needs to be re-set, other)

Draft ground, comminuted notice to OGC

Residue methodology, compliance guidance. To publish.

Interstate CG – financial item insert made. Lab “same as” under discussion with workgroup.

Hold&Test notice with OGC.

Validation holding at OMB

Allergens – almost done drafting

ICR on Labs (non-Federal), accreditation

ICR on egg pasteurization laboratories in yellow folder at OGC

NACMPI rush was published

HACCP reassessment for contaminated ground poultry – to be cleared by OGC after changes and re-review

Export and other fees – initial meetings held

Meeting with CNPP this week (conference call) on Na notice, comments

FSIS DIRECTIVES AND NOTICES – TIMELINES (obstacles, hold-ups, emergent issues, what needs to be re-set, other)

Export verification notice (14-12) issued February 24.

SIP Directive (Isabel)

Cooperative agreements for basic Talmadge-Aiken -- need dates for next steps

Interstate Directive – completed Director review

Interstate Compliance Guide. Draft circulated among workgroup members.

PHIS Directive. Updating 5000.2.

12,600.2 revised, with note on WAE. DMs to correlate soon.

Designation Directive. Getting Deb Patrick’s input on budget, timeline for computers, phones, etc.

FSIS Notice on Nutrition Labeling still with OFO.

Notification Directive – IPD et al want involvement (they weren't ,in the rulemaking project)

Recall SOP being updated: (m)(3) to be basis for uninspected product recall

HEB directive to be ready soon

OUTSTANDING POLICY or PETITIONS ISSUES

Unannounced mini-set collection – (b) (6) working to finish.

Petitions on humane: Decision memo move in view of Supreme Court decision (NMA v. Harris, No. 10-224, argued Nov. 9, 2011, decided Jan. 23, 2012; 565 U.S. ____ (page to be determined))

Celery powder as a curing agent (M. Hammar assigned to eventual document). Working with LPDD. Meeting soon.

Same-as for Labs on Interstate – direction of workgroup -- see Mary's memo

MEETINGS AND EVENTS

(b) (6) presented mini-set idea to E. coli O157:H7 workgroup Feb. 21.

Viki went to Omaha earlier this month to deliver 5000-series Eggs FSRE training

April presented nutrition labeling correlation to DO's. Conducts webinars on the subject.

Mary wants to go to a HIMP plant. Brickerd contacted.

POLICY EFFECTIVENESS

Revising Mission Support element in staff performance standards

Soliciting additional comments from staff on Rachel-Wanda spreadsheet.

CULTURAL TRANSFORMATION

Plain language.

Darlisa working on FSIS compliance report for Department.

Training – need to make sure everyone trained. (Four legally-trained individuals have signed up.)

Plain language documents

Other cultural transformation projects.

(b) (6) talked to (b) (6) (b) (6) on Green Initiative project.

Barbara joining KM CT project.

Telework week – Nearly all participated.

OTHER

(b) (6) finishing vital records and COOP Guidelines for COOP

(b) (6) commented on proposed EPIA amendments

AMS asking whether they can give up Shell Egg Surveillance Program. Can move it to FSIS on basis that it's a food-safety program. Viki researched the matter. (b) (6) offered version covering similar ground.

("Originally," in 1994, AMS wanted to keep the program for the appropriations money.)

Communiqué: (b) (6) working on.

Focus: (b) (6) working on

(b) (6) getting (b) (6) ROCIS training (b) (6) and April already have it)

Post-tracking survey ICR coming up soon



From: (b) (6)
Date: 3/30/2012
Subject: Memorandum Of Interview QTD2609032430G
Meeting Date: 3/29/2012
Meeting Time: 9:00 AM

Reason Code:

Comments:

Weekly Meeting, Est. 21780 M, Burts Meat & Poultry, Week of 03-25-2012

Date 03-29-2012

Time: 0900

Present for plant management (b) (6), (b) (6), (b) (6), and Owner JoAnn Burt. Attending for FSIS was (b) (6) IIC.

1. Plant manager (b) (6) informed me that NR QTD3212030807N/1 written on 3/7/2012 would be answered by the end of the week.
2. A discussion on public interest and the phone calls received by the plant concerning Pink Slime was brought up by the plant management.
3. Plant manager (b) (6) discussed the effectiveness of the new knocking chute.

Plant Management Response:

WEEKLY REPORT

STARTING MILEAGE: 66778.3
 ENDING MILEAGE: 67093.7
 TOTAL MILEAGE: 315

NAME: (b) (6)
 WEEK ENDING: March 17, 2012

ACTIVITIES

MON: 12	
Start Time:	7
Ending Time:	3
Total Hours:	8
Lower valley proc. Ground beef sample. 05A01--05A03. Fat test on ground beef . I sent sample to lab.	
Farm to mkt pork. Operational.	
Daily Mileage	
Start	66778.3
Ending	66867.8
Total	90
TUES: 13	
Start Time:	7:00
Ending Time:	3:00
Total Hours:	8:00
Farm to mkt pork. Slaughtered (b) (4) hogs.	
Lower valley proc. Operational.	
Daily Mileage	
Start	66867.8
Ending	66922.6
Total	55
WED: 14	
Start Time:	5:30
Ending Time:	2:30
Total Hours:	9
Lower valley proc. Slaughtered. (b) (6) HFRS (b) (6) STRS. (b) (6) MKT Hogs	
Farm to mkt pork. Operational.	
Daily Mileage	
Start	66922.6
Ending	66983.7
Total	61
THURS: 15	
Start Time:	7:00
Ending Time:	3:00
Total Hours:	8
Lower valley proc. Preop & operational. I went through the plant checked all the Freezers & coolers.	
Farm to mkt pork.. Operational. I watched while proc Pork.	
Daily Mileage	
Start	66983.7
Ending	67043.7
Total	60
FRI: 16	
Start Time:	7:00
Ending Time:	2:00
Total Hours:	7:00
Lower valley proc Preop & Operational. I talked to (b) (6) about Pink slime	
Farm to mkt pork. Preop & Operational I talked to (b) (6) about Pink slime.	
I Put the pbs sheets on comp. Filled out forms and sent	
Daily Mileage	
Start	67043.7
Ending	67093.7
Total	50

OPACE WORK AT HOME JOURNAL

FOR: (b) (6)

DATE: Friday, March 9, 2012

6:00 AM _____

7:00 AM _____

7:30 AM _____ 7:00 am – 2:30 pm: working at office (Beltsville) _____

8:00 AM _____ ---- Acting HL Mgr. Duties -----

8:30 AM Conference call meeting w/ HL staff and Diane Van: 'pink slime' discussion

9:00 AM ---ideas on what angry callers may have to say/ HL to take notes and listen
---recommendation to make notes and let caller know we are taking all such call—assure:
we understand their concern about the labeling of products that contain Ammonium
Hydroxide –“we have a record of your concern in our chat database”- “the Agency
periodically reviews our database; they will see your concern that you have registered

9:30 AM First Lego League Projects (FLL) – selected as 'judge' for FS submissions

10:00 AM Review submitted FLL projects for top selections --AskKaren Chat --

10:30 AM _____

11:00 AM Review submitted FLL projects for top selections --AskKaren Chat --

11:30 AM _____

12:00 PM Review submitted FLL projects for top selections --AskKaren Chat --

12:30 PM _____

1:00 PM Review submitted FLL projects for top selections --AskKaren Chat --

1:30 PM _____

2:00 PM Review submitted FLL projects for top selections --AskKaren Chat --

2:30 PM _____

3:00 PM Select top 2 FLL (best 2) and send to FLL Project contact: (b) (6)

3:30 PM Outlook mail – updates: communications with HL -- updates

4:00 PM --- Logged out ---

4:30 PM _____

5:00 PM _____



INGREDIENT AND LABELING REQUIREMENTS

USDA Ingredient Standard List and Labeling Requirements for Ground Beef Products

CATEGORY	I N G R E D I E N T S									
	Skeletal Muscle	Skeletal Trimmings	Head Meat	Cheek Meat Limited to 25%	Added Beef Fat	PDCB*	PDBT**	Beef Hearts	Water, Binders, Extenders & Fillers	Organ Meats
Ground Chuck, Ground Round or Chopped Sirloin	⊘	⊘ (From muscle identified)								
Ground Beef (also 100% Pure or Pure Ground Beef)	⊘	⊘	⊘	✓ (If exceeds 2%)						
Hamburger	⊘	⊘	⊘	✓ (If exceeds 2%)	⊘					
Pure Beef Patties (also 100% Pure Beef)	⊘	⊘	⊘	✓ (If exceeds 2%)		⊘				
Pure Beef Patty Mix	⊘	⊘	⊘	✓ (If exceeds 2%)		✓				
Beef Patties	⊘	⊘	⊘	✓ (If exceeds 2%)	⊘	⊘	✓	✓	✓	✓
Beef Patty Mix	⊘	⊘	⊘	✓ (If exceeds 2%)	⊘	✓	✓	✓	✓	✓
<div> <div>* PDCB – Partially Defatted Chopped Beef</div> <div>** PDBT – Partially Defatted Beef Fatty Tissue</div> </div>										

These ingredients are not allowed in these product categories.

⊘ : Ingredients allowed in these products that are *not required* to be listed on the label.

✓ : Ingredients allowed in these products that *must* be listed on the label.

This guide is provided for informational purposes only, to aid and assist Contracting Officer's Technical Representatives (COTRs) and Food Unit Leaders (FDULs) to more easily identify and determine relative food product quality.

Talking Points on New Labeling Option for Lean Finely Textured Beef:

On-the-Record statement (Attribution to _____?):

Lean Finely Textured Beef (LFTB) has been safely served in hamburgers for decades and is itself a safe and nutritional product. We realize that Americans are interested in having access to information about whether LFTB is in products they are considering purchasing, so we have responded by allowing for the labeling of whether products contain this product. Through being able to review the nutritional quality and fat content of products with and without LFTB, we believe consumers will have equal confidence in the ground beef product they are serving their families.

Background information:

Will LFTB be listed as an ingredient? (or, Why isn't FSIS requiring LFTB to be listed as an ingredient?)

LFTB is not listed as an ingredient in ground beef because the product is, itself, beef. However, FSIS is allowing for its labeling in response to consumer demand for additional information about whether ground beef products have FLTB incorporated into them. The statement on the labels is considered a claim in which FSIS is able to verify the accuracy of the claim.

What are examples of the labels FSIS might be asked to approve?

Contains Lean Finely Textured Beef

Contains Finely Textured Beef

Contains Lean Beef Derived from Beef Trimmings

Does Not Contain Lean Finely Textured Beef

Does Not Contain Finely Textured Beef

Will the labels read "Contains Pink Slime?"

No, the phrase "pink slime" is not recognized by FSIS as a food product, but is instead a term LFTB critics use to deride the product. Labels approved by FSIS would not contain that phrase.

Will FSIS verify whether products labeled as “contains LFTB” or not is true to its label?

Yes. FSIS verifies that products are not mislabeled, and we can verify whether product contains LFTB through either reviewing documentation at processing facilities and by monitoring the production process.

When will products being carrying these labels?

FSIS anticipates receiving applications to use these products as early as today (March 30, 2012) and we anticipate approving labels when we receive applications for their use, possibly as early as today. Products could begin appearing on store shelves bearing these labels within days, depending upon when producers begin incorporating these labels into their product packaging.

Is this the first time public concern has led to claims being labeled on ground beef packages?

No. Following public concern about Bovine Spongiform Encephalopathy (BSE, or “Mad Cow Disease”), FSIS permitted labeling of whether products contained materials derived from advanced meat recovery (AMR) processes when the public was interested in knowing whether products they were purchasing contained beef made from that process.

Talking Points on LFTB

There has been a lot of misinformation circulating about lean finely textured beef, but the most important thing to remember is that lean finely textured beef is just that—beef.

- When steaks and roasts are cut, it creates the “trim” that becomes ground beef. The companies supplying lean finely textured beef use a process to remove a lot of the fat from the lean beef in the trim, which is then added to ground beef as a concentrated, lean source of protein.
- In some cases, a small, safe amount of ammonia gas or citric acid is used to produce the lean finely textured beef, which like other safety measures along the way, reduces the potential for bacterial contamination.
- The U.S. Department of Agriculture’s Food Safety and Inspection Service has reviewed and approved this practice as safe. Safety advocates and independent scientists have applauded it as an effective way of ensuring safe beef for consumers.
- The nutritional profiles of lean finely textured beef and traditional ground beef are nearly identical. Lean finely textured beef is 90%-to-95% lean (5%-10% fat) and, just like all beef, is a good or excellent source of 10 essential nutrients including protein, iron, zinc and B vitamins.
- For more information, visit BeefIsBeef.com.

Unfortunately, myths about this product have ultimately resulted in a domino effect from farm to fork. These are the facts:

- Today, there are 650 people out of work for an indefinite period of time. The affected families, rural economies and all consumers will suffer unless we commit to getting and understanding the facts, rather than buying into the media hype. The U.S. beef supply already is tight due to the smallest cowherd we’ve had since 1955. Removing available beef like lean finely textured beef from our already tight supply will likely result in higher prices that ultimately get passed along to shoppers.
- Hundreds of millions of pounds of lean finely textured beef is produced annually—losing this perfectly safe and nutritious source of lean protein may mean we have to rely increasingly on imports to meet growing consumer demand for lean ground beef.
- An entire community of people—from farm to fork—stand to lose from this current situation, including farm and ranch families who will, at least in the short-term, see a decrease in the value of their cattle. We encourage everyone to learn the facts rather than to jump to conclusions based on media hype—it’s the right thing for our families, food supply and local economies.

Status Report March 22, 2012

Writer	Correspondent	Priority	Processing Code	Control Number	Subject	Status	Date at USDA	Date Received at FSIS	Date Into Clearance	# of Days at FSIS
(b) (6)	(b) (6)		FI50	7183217	Slaughter	Forwarded to OPPD for signature	3/9/2012	3/9/2012	03/14/2012	
(b) (6)	(b) (6)		FI30	7190344	Labeling	Draft response forwarded to (b) (6) for review 3/21/12. Uploaded copy of (b) (6) , LPDD, e-mail dated 3-15-2012.	3/16/2012	3/16/2012	03/21/2012	
(b) (6)	(b) (6)		FI30	7184162	Beef	Revised letter forwarded for signature to OFO per CCO 3/21/12.	3/8/2012	3/9/2012	03/14/2012	
(b) (6)	Unknown, United Food & Commercial Work, Local 1445	X	OES30	7194631	Food Safety	(b) (6) cleared 3/21/12. Sent to OPPD for clearance.	3/20/2012	3/20/2012		
(b) (6)	(b) (6) @rawdonmyers.com			7196205	Food Safety	Researching issue 3/21/12	3/21/12/12	3/21/2012		
(b) (6)	(b) (6) @yahoo.com		FI30	7196189	Food Safety	Researching issue 3/21/12	3/21/2012	3/21/2012		
(b) (6)	(b) (6) @hotmail.com		FI30	7196210	Beef	Researching issue 3/21/12	3/21/2012	3/21/2012		
(b) (6)	(b) (6) @cox.net		FI30	7183457	Beef-Pink Slime ltrs	writer using (b) (6) ltr to respond to pink slim	3/9/2012	3/16/2012		
(b) (6)	(b) (6) @gmail.com		FI30	7183221	Poultry	We are waiting for control number FI-30 7182438 to be signed to use as a response for this letter.	3/12/2012	3/12/2012		
(b) (6)	(b) (6)		FI30	7188236	Import/Export	Sent e-mail to (b) (6) for response. 3/14/12 due date 3/19/2012	3/14/2012	3/14/2012		
(b) (6)	(b) (6)		FI30	7111533	USDA testing requirements	ECIMS cleared 3/21/12. W/OPPD for clearance.	1/5/2012	1/6/2012		
(b) (6)	(b) (6)	X	OES30	7189262	Food Safety	ltr in peer review 3/22/12	3/15/2012	3/15/2012		
(b) (6)	(b) (6) @yahoo.com		FI30	7111536	Compact Dry EC use	this method may be equivalent to U.S. and more information is needed to respond. 3/22/12	1/5/2012	1/6/2012		
(b) (6)	(b) (6)	X	OES25S	7194997	Food Safety	not confirmed at higher levels of OES. The concern is that we are developing a response to a heads-up copy, the same as provided prior to a March 9 meeting, which has still not been received officially and the effect of providing a wrong response, or providing response to a letter that is not actually officially received. 3/22/12	3/20/2012	3/20/2012		
(b) (6)	Gov. Brian Schweitzer	X	OES50S	7168789	Req. assistance for packing plant to export beef to China	Folder w/OES for finalization. Cleared EIA 3/21/12	2/29/2012	2/29/2012	3/2/2012	

(b) (6)	(b) (6), AMI, and other industry associations		OES21S	7136070	new policy for non-O157 STEC testing - March 5, 2012 deadline - re: NIFA study and FSIS risk profile	Forwarded to the Office of the Secretary for review and signature. 3/15/2012, 3/22/12 n/c	2/2/2012	2/2/2012		11
(b) (6)	Lucas - House Ag Committee		FI50U	7154138	questions regarding HIMP and <i>Salmonella</i>	Requested clarification from OFS regarding note for more info. (b) (6) left the note and is out today and tomorrow. Sent her an email in case she checks before she gets back. 3/19/2012, 3/22/12 n/c	n/a	advanced copy - 2/10	02/16/2012	-
(b) (6)	(b) (6)@greenwichcsd.org		FI30	7194236	Horses	Reduced draft response. Uses language from #7175188, signed by Dan Engeljohn March 14, 2012-w/Analyst supv. For clearance 3/21/12	3/20/2012	3/20/2012		
(b) (6)	(b) (6)	X	OES56	7188170	Food Safety	w/OPACE for review and clearance 3/21/2012	3/14/2012	3/14/2012		
(b) (6)	(b) (6)@att.net		FI30	7195738	Inspection	Drafting response	3/21/2012	3/21/2012		
(b) (6)	(b) (6)		FI30	7195739	Food Safety	Drafting response	3/21/2012	3/21/2012		
(b) (6)	(b) (6)		FI30	7187886	Inspection		3/14/2012	3/14/2012		
(b) (6)	(b) (6)		FI37	7160206	Questions about Feb. 8 Dallas Town Hall Meeting	w/ OA for review since 3-2-12-Will remind OA today per writer, 3/13/12 n/c	2/15/2012	2/15/2012		
(b) (6)	(b) (6)	X	OES56	7190519	Food Safety	w/OPACE for review and clearance 3/21/12	3/15/2012	3/15/2012		
(b) (6)	(b) (6)		FI24	7186745	Training-PHIS	Cleared by OFO 3/21/12. Back w/writer to complete draft	3/7/2012	3/13/2012		
(b) (6)	Senator Richard Shelby and 2 other Senators and 12 Representatives	X	OES50S	7019362	Wants immediate implementation of catfish inspection	Went to OSEC for signature 11/23/2011 (no movement)	10/27/2011	10/27/2011	11/1/2011	

Status Report February 9, 2012

Writer	Correspondent	Priority	Processing Code	Control Number	Subject	Status	Date at USDA	Date Received at FSIS	Date Into Clearance	# of Days at FSIS
(b) (6)	(b) (6)		OES24S	6978818	interstate shipment questions	W/ OSEC for signature	9/23/2011	9/28/2011	11/1/2011	
(b) (6)	(b) (6)									
(b) (6)	(b) (6) @ovation		F130	7138070	From 9540--4	Writer drafting response	2/3/2012	2/3/2012		
(b) (6)	(b) (6)		F130	7145321	Food Inspector Employment	ECIMS for clearance/BC	2/8/2012	2/8/2012	2/8/2012	
(b) (6)	(b) (6) @gmail.com		F130	7146965	Pink Slime	Writer drafting response	2/9/2012	2/9/2012		
(b) (6)	(b) (6) @stanwood		F130	7146962	Pink Slime	Writer drafting response	2/9/2012	2/9/2012		
(b) (6)	(b) (6)		F130	7146966	Slaughter/Matanza	Writer drafting response	2/9/2012	2/9/2012		
(b) (6)	(b) (6) /Students (34)		OES30	7054209	E -Coli	Writer drafting response	11/22/2011	2/8/2012		
(b) (6)	(b) (6)									
(b) (6)	(b) (6) @cox.net		FI30	7126029	labeling	drafting response	n/a	1/21/2012		
(b) (6)	(b) (6)		FI30	7125971	regulations	drafting response	n/a	1/12/2012		
(b) (6)	(b) (6) @raefordnc		FI30	7126019	mobile meat vendor	P. (b) (6) to review 2/8/12	n/a	1/18/2012	2/7/2012	3
(b) (6)	(b) (6)		FI30	7126011	dates on meat and poultry packages	to OPACE to sign 2/8 /12	n/a	1/12/2012	1/30/2012	9
(b) (6)	(b) (6)		FI30	7111628	the color of frozen poultry	drafting response	n/a	12/30/2012		
(b) (6)	(b) (6)		OES30	7138323	humane slaughter	drafting response	2/2/2012	2/6/2012		
(b) (6)	(b) (6)		FI30	7112185	food safety assessment	OA to sign 2/7/12	8/18/2011	1/11/2012	02/01/2012	7
(b) (6)	(b) (6)									
(b) (6)	(b) (6)		FI30	7131985	non-O157 STEC	on hold pending implementation date announcement.	n/a	1/26/2012		
(b) (6)	(b) (6)									
(b) (6)	(b) (6)		FI30	7111533	USDA testing requirements	Drafting Response	1/5/2012	1/6/2012		
(b) (6)	(b) (6) @yahoo.com		FI30	7111536	Compact Dry EC use	Drafting Response	1/5/2012	1/6/2012		
(b) (6)	Rep. Chellie Pingree	1	OES50S	7119830	Salmonella Outbreak	OES Reviewing final 2/6 - CPA advised. OES forwarded to WH for review and as a courtesy, to CDC. CPA adv. OCR of delay also on 2/8.	1/19/2012	1/19/2012	1/20/2012	5
(b) (6)	(b) (6) /smithfield		FI30	7111589	Causes of purge in RTE product	Drafting Response	1/11/2012	1/11/2012		
(b) (6)	lyao/protenenergy foods		FI30	7111590	Net Quantity packaging permitted variations	Drafting Response	1/11/2012	1/11/2012		
(b) (6)	Sen. Olympia Snowe	1	FI50	7124814	Hannaford Salmonella recall	Discussed w/OPPD DD; meeting with OPEER 2/9 to review surveillance v. standards assessment.	1/19/2012	1/20/2012		
(b) (6)	(b) (6) @ColorConcepts		FI30	7127049	Recalls	Drafting Response	1/16/2012	1/18/2012		
(b) (6)	Associates Waste		FI30	7127053	Agricultural Waste	Reviewing with OPEER	1/16/2012	1/17/2012		
(b) (6)	Shore Knot Ltd		FI30	7127127	Food Safe Gelcoat	Drafting Response	1/11/2012	1/17/2012		
(b) (6)	(b) (6) @metzgermeister		FI30	7127107	Use of antimycotic in beef products	Drafting Response	1/11/2012	1/17/2012		
(b) (6)	Sen. Kirsten Gillibrand	1	OES56S	7144355	Supports March STEC implementation	With ECIMS D. Dir for review 2/8	2/7/2012	2/8/2012		
(b) (6)	(b) (6)		FI30	TBD	Becoming vegetarian following Supreme Court ruling	Drafting response	1/27/2012	1/27/2012		
(b) (6)	(b) (6), Ohio Dept. of Agriculture	0	OES24S	7018115	Ask Secretary to review decision to make "meat wrap" type products and pizza (not pepperoni) rolls amenable to the Acts, saying should be FDA, like	No activity since 12/6. At OSEC for signature (due 12/8)	10/25/2011	10/26/2011	11/04/2011	9
(b) (6)	Safe Food Coalition/Waldrop	0	OES21S	7089584	new policy for non-O157 STEC testing - March 5, 2012 deadline	OSEC sent edits to final copy via OES 2/1. FSIS holding due to announcement coming about implementation date (per Carol). Bryce let OES know that this is a sensitive policy issue that needs extra	12/22/2011	12/23/2011	12/27/2011	8
(b) (6)	(b) (6), AMI, and other industry associations	0	OES21S	7136070	new policy for non-O157 STEC testing - March 5, 2012 deadline - re: NIFA study and FSIS risk profile	Drafting with info from OPPD. OES approved hold on 2/7.		2/2/2011		5
(b) (6)	(b) (6)		OES50S	7144354	to expanding the HIMP pilot program to	to ECIMS clearance	2/7/2012	2/7/2012		2
(b) (6)	(b) (6)	0	FI30	7090695	slaughterhouses inspected by FSIS that	(b) (6) will follow up with (b) (6)	n/a	12/20/2011	01/19/2012	
(b) (6)	m	0	FI30	7111810	chlorine wash for lettuce - ok?	checking with PDD if us or FDA	n/a	12/28/2011		
(b) (6)	(b) (6) @hotmail.com	0	FI30	7109990	new product that is about 1/3 beef by weight. Does he need FSIS inspection?	drafting based on previous letters (meat wrap)	n/a	12/21/2011		
(b) (6)	(b) (6)	0	FI30	7110001	for a client who wants to open a soup factory in the U.S.; also spec. regs for	reviewing	n/a	12/16/2011		

(b) (6)	Midwest Coalition for Human Rights		OES21S	7082379	Petition to slow line speeds	Made latest edits by (b) (6) and OA; (b) (6) is getting clearance sheet signed	12/16/2011	12/16/2011	12/21/2011	more after returned
(b) (6)	(b) (6), Humane Society		OES30	7135642	Legal analysis for not resuming horse slaughter	To CCO to put into final 2/8	2/1/2012	2/1/2012		4
(b) (6)	(b) (6)		OES43	7140735	Complained to President that FSIS would not let her work in same plant as her brother	CPAO and OPACE cleared with no edits; still with OM and OFO to clear	2/6/2012	2/6/2012		4
(b) (6)	(b) (6)		FI37	7123491	Complaint about poultry slaughter modernization proposal	OA wants to send response directly and will do it this morning	2/6/2013			11
(b) (6)	(b) (6)		FI30	7135093	Hamburger	To CCO to put into final 2/8	1/27/2012	1/27/2012		
(b) (6)	(b) (6)		OES30	7140684	Horse slaughter	To Deputy Director for review 2/8	2/6/2012	2/6/2012		4
(b) (6)	(b) (6)		OES30	7122884	Campaign - poultry inspection modernization proposal	To CCO to put in final 2/6	1/24/2012	1/24/2012		Has extension from OES
(b) (6)	Senator Richard Shelby and 2 other Senators and 12 Representatives		OES50S	7019362	Wants immediate implementation of catfish inspection	Went to OSEC for signature 11/23/2011 (no movement)	10/27/2011	10/27/2011	11/1/2011	4



United States
Department of
Agriculture

Food Safety
and Inspection
Service

Washington, D.C.
20250

MAR 19 2012

Ms. Bess Ross

(b) (6) @yahoo.com

Dear Ms. Ross:

Thank you for your e-mail of March 9, 2012, to Agriculture Secretary Thomas Vilsack, regarding the safety of beef products treated with ammonia. Your letter has been forwarded to the Food Safety and Inspection Service (FSIS). I appreciate the opportunity to address your questions.

By law, the Department of Agriculture (USDA) has two primary responsibilities as part of its mandate to provide safe and nutritious food to the American people. Through FSIS, USDA ensures the safety of the nation's commercial supply of meat, poultry, and processed egg products. Through the Food and Nutrition Service and the Agricultural Marketing Service, USDA provides food and nutrition assistance through several domestic programs, including the National School Lunch Program.

All USDA ground beef purchases must meet the highest standards for food safety. USDA has strengthened ground beef food safety standards in recent years, and only allows products into commerce that we have confidence are safe.

In response to requests from school districts across the country, the USDA announced on March 15, 2012, that it will offer more choices to schools in the National School Lunch Program when it comes to purchases of ground beef products.

USDA only purchases products for the school lunch program that are safe, nutritious and affordable – including all products containing Lean Finely Textured Beef, referred to in some media outlets as “pink slime.” However, due to customer demand, the department will be adjusting procurement specifications for the next school year so schools can have additional options in procuring ground beef products. USDA will provide schools with a choice to order product either with or without Lean Finely Textured Beef.

USDA continues to affirm the safety of Lean Finely Textured Beef product for all consumers and urges customers to consult science-based information on the safety and quality of this

Dr. Eric Wilson

Page 2

product. Lean Finely Textured Beef is a meat product derived from a process, which separates fatty pieces from beef trimmings to reduce the overall fat content.

Protecting public health is the sole mission of FSIS, and the Agency is committed to working to reduce the incidence of foodborne illnesses.

Thank you again for your e-mail and your concern for food safety. More information about food safety can be found on FSIS' Web site at www.fsis.usda.gov.

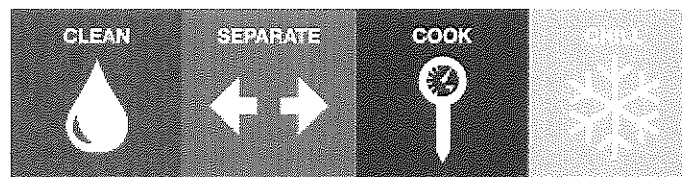
Sincerely,



Daniel L. Engeljohn, Ph.D.

Assistant Administrator

Office of Policy and Program Development



Check your Steps at <http://www.foodsafety.gov/keep/basis/index.html>

(b) (6) - FSIS

From: (b) (6) - FSIS
Sent: Friday, March 09, 2012 2:54 PM
To: (b) (6) - FSIS
Subject: FW: Does Walmart meats contain "Pink Slime"?

Could you draft a response?

(b) (6)

Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)

(b) (6) @fsis.usda.gov

Be Food Safe: CLEAN: Wash Hands and Surfaces Often SEPARATE: Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature ~~CHILL~~ Refrigerate Food Promptly

From: Ask Karen [mailto:(b) (6) @fsis.usda.gov]
Sent: Friday, March 09, 2012 7:56 AM
To: FSIS
Subject: FWD: Does Walmart meats contain "Pink Slime"?

The following incident has been forwarded to you by:

(b) (6) (b) (6) @fsis.usda.gov)

Sender's Comment

please see the attached.

thank you

Contact Information

Email Address: (b) (6) @excite.com
First Name:
Last Name:
Type:
Title:

Reference #120308-000091

Summary: Does Walmart meats contain "Pink Slime"?
Rule State: 999.1 Expert Assign Queue
Product Level 1: Antibiotics, Hormones, Residues
Product Level 2: Residues
Date Created: 03/08/2012 10:17 PM
Last Updated: 03/08/2012 10:17 PM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/08/2012 10:17 PM

Does Walmart meats contain "Pink Slime"?

**FOOD SAFETY AND INSPECTION SERVICE
SIGNIFICANT FOIA REPORT
March 30, 2012**

Synopsis: The Food Safety and Inspection Service's (FSIS) Significant Freedom of Information Act (FOIA) Report is compiled each week to give an overview of key issues/topics for which FOIA requests have been submitted. The report includes the name of the requester, the FOIA Specialist/Assistant handling the request(s), the date the request was received, and a description of the request.

Significant FOIA(s): Nothing to report this week.

Total for Media: 8

Total for Consumer and Special Interest Groups: 10

Total Appeals: 0

Total of Significant FOIA Requests: 18

Total of FOIA Requests Received for Fiscal Year 2012: 136

(The number of open cases in the FOIAXpress application from 10/1/2011 to 3/30/2012)

FOIA NUMBER/ DATE OF REQUEST/ REQUESTER/ FOIA CASE WORKER	DESCRIPTION OF REQUEST	STATUS
MEDIA		
12-134 – 3/19/12 Linda Larsen Food Poisoning Bulletin Minneapolis, Minnesota (b) (6)	A copy of documents regarding nutrition information, including protein content, fat content, and nutrient content for finely textured beef product, known as “pink slime”, from March 18, 2010 to March 18, 2012.	3/30/12 – Acknowledgement letter sent and record search launched.
12-113 – 2/21/12 Mark Greenblatt ABC News New York, NY (b) (6)	A copy of all suspension and non-compliance records resulted from FSIS inspections under the Humane Methods of Slaughter Act, from February 17, 2009 to February 17, 2012.	3/30/12 – Interim Release 1 sent to requester.
12-103 – 2/8/12 Ryan Tate Anchor ABC 17 Columbia, Missouri (b) (6)	A copy of non-compliance records regarding Jennings Premium Meats, New Franklin, Missouri, establishment #8696, from February 8, 2010 to February 8, 2012.	3/30/12 – Acknowledgement letter sent and record search launched.
12-85 – 1/30/12 Mike Hughlett Minneapolis Star Tribune Minneapolis, MN (b) (6)	A copy of documents regarding suspension, abeyance, and withholding action pertaining to Cargill Value Added Meats in Springdale, Arkansas, from August 4, 2011 to August 10, 2011, and Cargill Meat Solutions in Fort Morgan, Colorado, on March 3, 2011.	3/30/12 – Being processed.
12-031 – 11/11/11 Julie Putnam CBS 2 News, Studio City, California (b) (6)	A copy of a Letter of Warning sent January 3, 2011 and inspection reports regarding Foster Poultry Farms, Turlock, California, establishment #18909M and #00157P, from January 1, 2010 to November 11, 2011.	3/30/12 – Interim 1 being processed.
12-004 – 10/2/11 Cody Winchester The Argus Leader Sioux Falls, SD (b) (6)	A copy of all FSIS inspection reports for the John Morrell slaughterhouse in Sioux Falls, from January 1, 2000 to October 2, 2011.	3/30/12 – Interim Release 2 being processed.

FOIA NUMBER/ DATE OF REQUEST/ REQUESTER/ FOIA CASE WORKER	DESCRIPTION OF REQUEST	STATUS
11-208 – 6/14/11 Jeffrey Benzing News21 College Park, Maryland (b) (6)	A copy of non-compliance and food safety assessment records regarding Tyson Foods, Inc., #P806, Kadejan, Inc., #P34145-34145, House of Raeford Farms, Inc., #P239 and #P239A-239A, and Pilgrim's Pride, #17340, from January 1, 2008 to June 12, 2011.	3/30/12 – Records received.
11-184 – 5/12/11 Judah Gross News21 College Park, MD (b) (6)	A copy of inspection records for 31 kosher food establishments.	3/30/12 – Records received.
CONSUMER/PUBLIC INTEREST GROUP		
12-129 – 3/6/12 Hilary T. Wood Front Range Equine Rescue Larkspur, Colorado (b) (6)	A copy of inspection records regarding Dallas Crown, Inc., Kaufman, Texas, from January 1, 2005 to February 21, 2012.	3/30/12 – Acknowledgement letter sent and record search launched.
12-124 – 2/28/12 Rachel Mathews Animal Welfare Institute Washington, D.C. (b) (6)	A copy of all documents related to the pre-market label approval process for the claims “humanely raised,” “sustainably farmed,” and “free to roam in a stress free environment” for the Mid-Atlantic Country Farms brand of chicken and turkey regarding Establishments P493, P244, and P9905A, from January 1, 2010 to February 23, 2012.	3/30/12 – Acknowledgement letter sent and record search launched.
12-123 – 2/28/12 Rachel Mathews Animal Welfare Institute Washington, D.C. (b) (6)	A copy of all documents related to the pre-market label approval process for the claims “humanely handled,” on Heinen’s Own pork products and “humanely raised and handled” on Heinen’s Own beef products regarding Establishments M21488, M683, M222-P5535-V222, 0717M-19051P, M27384-P27384, and M17D-P7613, from January 1, 2010 to February 23, 2012.	3/30/12 – Acknowledgement letter sent and record search launched.

FOIA NUMBER/ DATE OF REQUEST/ REQUESTER/ FOIA CASE WORKER	DESCRIPTION OF REQUEST	STATUS
12-122 – 2/28/12 Rachel Mathews Animal Welfare Institute Washington, D.C. (b) (6)	A copy of all documents related to the pre-market label approval process for the claim “sustainably grown” on Fircrest chicken regarding Establishment M6193-P6193, from January 1, 2010 to February 23, 2012.	3/30/12 – Acknowledgement letter sent and record search launched.
12-60 – 12/15/11 Tony Corbo Food & Water Watch Washington, D.C. (b) (6)	A copy of all records pertaining to the trials involved in the equivalence determination for the alternate inspection system granted to New Zealand on October 17, 2011.	3/30/12 – Interim Release 3 sent to requester.
12-44 – 11/23/11 Richard Pantoja United Food & Commercial Workers Washington, D.C. (b) (6)	A copy of all Non-compliance Records, Notices of Intended Enforcement, and Letters of Violation for Perdue Farms located in Dothan, Alabama, Georgetown, Delaware, Milford, Delaware, Washington, Indiana, Cromwell, Kentucky, Salisbury, Maryland, Dillon, South Carolina, Lewiston, North Carolina, Rockingham, North Carolina, Accomac, Virginia, Perry, Georgia, Concord, North Carolina, Bridgewater, Virginia, and Monterey, Tennessee, from January 1, 2009 to November 23, 2011.	3/30/12 – Interim Release 2 being processed.
11-290 – 9/26/11 Tony Corbo Food & Water Watch Washington, DC (b) (6)	A copy of all records associated with contact between officials of the Sadex Corporation, Sioux City, Iowa and the USDA, from January 20, 2009 to September 26, 2011.	3/30/12 – Interim Release 2 being processed.
11-237 – 7/12/11 Kathryn J. Levy The Humane Society Washington, DC (b) (6)	A copy of all records that relate to or were generated in response to the March 18, 2011 Petition submitted by Tyson Foods, Inc., requesting that USDA rescind its approval of labels and point-of-sale materials on Perdue Farms products.	3/30/12 – Records received.
11-180 – 5/10/11 Lisa Wathne The Humane Society Washington, DC (b) (6)	A copy of records regarding humane handling violations, from January 1, 2008 to May 9, 2011.	3/30/12 – Interim Release 1 send to requester.

FOIA NUMBER/ DATE OF REQUEST/ REQUESTER/ FOIA CASE WORKER	DESCRIPTION OF REQUEST	STATUS
11-170 – 4/20/11 Richard Pantoja United Food & Commercial Workers Washington, DC (b) (6)	Copy of documents of all non-compliance records and PBIS records from Agri Star meat processing plant in Postville, Iowa.	3/30/12 – Preparing Interim Release 2.



United States
Department of
Agriculture

Food Safety and
Inspection Service

Washington, D. C.
20250

February 8, 2012

(b) (6) @goldennugget.com

Dear Sir or Madam:

Thank you for your e-mail of February 2, 2012, to the Food Safety and Inspection Service (FSIS) regarding the safety of beef products treated with ammonia. I appreciate the opportunity to address your questions.

FSIS is the public health regulatory agency in USDA responsible for ensuring that meat, poultry, and processed egg products are safe, wholesome, and accurately labeled. FSIS enforces the Federal Meat Inspection Act (FMIA), the Poultry Products Inspection Act (PPIA), and the Egg Products Inspection Act, which require Federal inspection and regulation of meat, poultry, and processed egg products prepared for distribution in commerce for use as human food.

Under the joint Food and Drug Administration (FDA) and FSIS ingredient-approval process, FDA determines the safety of substances such as ammonium hydroxide. While FDA has responsibility for determining the safety of substances in food products, FSIS, under the FMIA and the PPIA, and their implementing regulations, determines whether new substances, and new uses of previously approved substances, are suitable for use in meat and poultry products. The term "suitable," as opposed to "safe," is related to whether the substance performs its intended technical effect as an antimicrobial for *E. coli* O157:H7.

FDA and FSIS have determined that the use of ammonium hydroxide on boneless beef trimmings does not pose safety or suitability concerns. In addition, all substances used in a food need to be listed on the label unless FSIS determines that the particular use is consistent with FDA's definition of a "processing aid." FSIS relies on FDA's definition of a processing aid. It applies the definition on a case-by-case basis as described in the FSIS compliance guide published in 2008, which can be found at the following Web site:
http://www.fsis.usda.gov/PDF/Determination_of_Processing_Aids.pdf.

In 2001, FSIS concluded that this use of ammonia was consistent with FDA's definition of a processing aid and was not required to be listed on the label. The use of ammonia to treat boneless beef trimmings provides a momentary effect of a reduction of bacteria, but does not prevent the recontamination of the product. It also does not suppress the outgrowth of any cells of the pathogen that survive the treatment. In addition, data submitted to FSIS showed that there was no significant difference in appearance, texture, flavor, or overall acceptability of treated boneless beef trimmings when compared to untreated product.

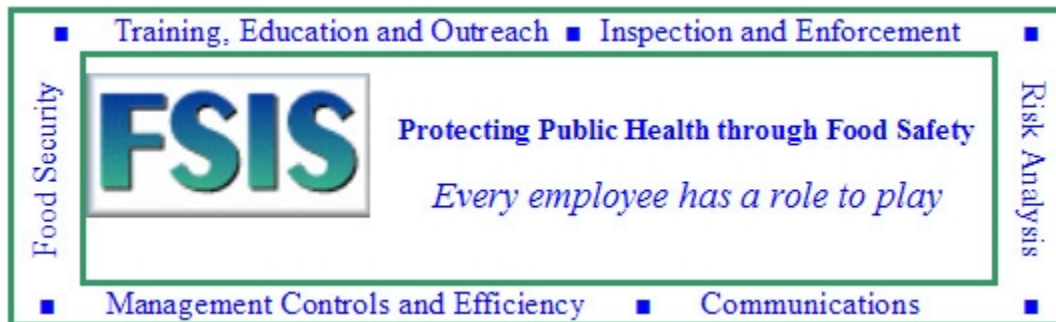
FSIS publishes FSIS Directive 7120.1 quarterly, which lists all ingredients accepted for use in meat and poultry product formulation, and identifies whether or not labeling is required. The most recent directive can be found at <http://www.fsis.usda.gov/OPPDE/rdad/FSISDirectives/7120.1.pdf>.

Protecting public health is the sole mission of FSIS, and the Agency is committed to working to reduce the incidence of foodborne illnesses. Thank you for your e-mail and your concern for food safety.

Sincerely,



Daniel L. Engeljohn, Ph.D
Assistant Administrator
Office of Policy and Program Development





United States
Department of
Agriculture

Food Safety
and Inspection
Service

Washington, D.C.
20250

June 13, 2011

Mr. Kelso R. Anderson



Dear Mr. Anderson:

Thank you for your May 27, 2011, letter to the Department of Agriculture (USDA) regarding the safety of beef products treated with ammonia. Your inquiry has been referred to USDA's Food Safety and Inspection Service (FSIS) for a response, and I appreciate the opportunity to address your questions.

FSIS is the public health regulatory agency in USDA responsible for ensuring that meat, poultry, and processed egg products are safe, wholesome, and accurately labeled. FSIS enforces the Federal Meat Inspection Act (FMIA), the Poultry Products Inspection Act (PPIA), and the Egg Products Inspection Act, which require Federal inspection and regulation of meat, poultry, and processed egg products prepared for distribution in commerce for use as human food.

Under the joint Food and Drug Administration (FDA) and FSIS ingredient-approval process, FDA determines the safety of substances such as ammonium hydroxide. While FDA has responsibility for determining the safety of substances in food products, FSIS, under the FMIA and the PPIA, and their implementing regulations, determines whether new substances, and new uses of previously approved substances, are suitable for use in meat and poultry products. The term "suitable," as opposed to "safe," is related to whether the substance performs its intended technical effect as an antimicrobial for *E. coli* O157:H7.

FDA and FSIS have determined that the use of ammonium hydroxide on boneless beef trimmings does not pose safety or suitability concerns. In addition, all substances used in a food need to be listed on the label unless FSIS determines that the particular use is consistent with FDA's definition of a "processing aid." FSIS relies on FDA's definition of a processing aid. It applies the definition on a case-by-case basis as described in the FSIS compliance guide published in 2008, which can be found at the following Web site:

http://www.fsis.usda.gov/PDF/Determination_of_Processing_Aids.pdf.

In 2001, FSIS concluded that this use of ammonia was consistent with FDA's definition of a processing aid and was not required to be listed on the label. The use of ammonia to treat boneless beef trimmings provides a momentary effect of a reduction of bacteria, but does not prevent the recontamination of the product. It also does not suppress the outgrowth of any cells

Mr. Kelso R. Anderson

Page 2


of the pathogen that survive the treatment. In addition, data submitted to FSIS showed that there was no significant difference in appearance, texture, flavor, or overall acceptability of treated boneless beef trimmings when compared to untreated product.

FSIS publishes FSIS Directive 7120.1 quarterly, which lists all ingredients accepted for use in meat and poultry product formulation, and identifies whether or not labeling is required. The most recent directive can be found at

<http://www.fsis.usda.gov/OPPDE/rdad/FSISDirectives/7120.1.pdf>.

Protecting public health is the sole mission of FSIS, and the Agency is committed to working to reduce the incidence of foodborne illnesses. Thank you for your letter and your concern for food safety. I hope this information is helpful to you.

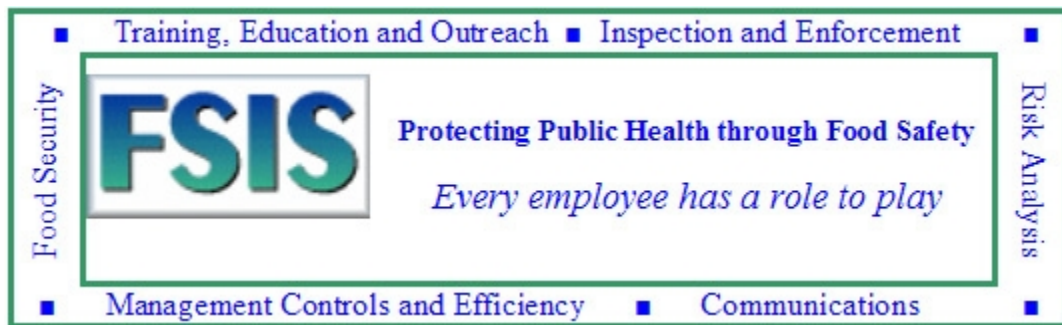
Sincerely,



Daniel L. Engeljohn, Ph.D

Assistant Administrator

Office of Policy and Program Development





United States
Department of
Agriculture

Food Safety and
Inspection Service

Washington, D. C.
20250

February 8, 2012

(b) (6)@yahoo.com

Dear Sir or Madam:

Thank you for your e-mail of February 2, 2012, to the Food Safety and Inspection Service (FSIS) regarding the safety of beef products treated with ammonia. I appreciate the opportunity to address your questions.

FSIS is the public health regulatory agency in the Department of Agriculture (USDA) responsible for ensuring that meat, poultry, and processed egg products are safe, wholesome, and accurately labeled. FSIS enforces the Federal Meat Inspection Act (FMIA), the Poultry Products Inspection Act (PPIA), and the Egg Products Inspection Act, which require Federal inspection and regulation of meat, poultry, and processed egg products prepared for distribution in commerce for use as human food.

Under the joint Food and Drug Administration (FDA) and FSIS ingredient-approval process, FDA determines the safety of substances such as ammonium hydroxide. While FDA has responsibility for determining the safety of substances in food products, FSIS, under the FMIA and the PPIA, and their implementing regulations, determines whether new substances, and new uses of previously approved substances, are suitable for use in meat and poultry products. The term "suitable," as opposed to "safe," is related to whether the substance performs its intended technical effect as an antimicrobial for *E. coli* O157:H7.

FDA and FSIS have determined that the use of ammonium hydroxide on boneless beef trimmings does not pose safety or suitability concerns. In addition, all substances used in a food need to be listed on the label unless FSIS determines that the particular use is consistent with FDA's definition of a "processing aid." FSIS relies on FDA's definition of a processing aid. It applies the definition on a case-by-case basis as described in the FSIS compliance guide published in 2008, which can be found at the following Web site:
http://www.fsis.usda.gov/PDF/Determination_of_Processing_Aids.pdf.

In 2001, FSIS concluded that this use of ammonia was consistent with FDA's definition of a processing aid and was not required to be listed on the label. The use of ammonia to treat boneless beef trimmings provides a momentary effect of a reduction of bacteria, but does not prevent the recontamination of the product. It also does not suppress the outgrowth of any cells of the pathogen that survive the treatment. In addition, data submitted to FSIS showed that

there was no significant difference in appearance, texture, flavor, or overall acceptability of treated boneless beef trimmings when compared to untreated product.

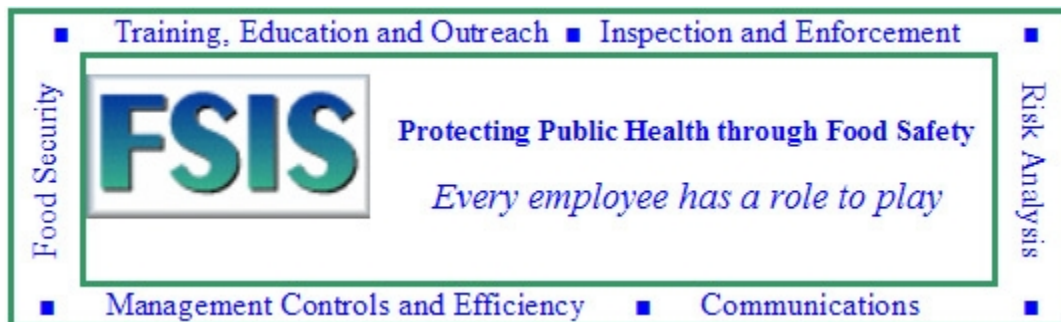
FSIS publishes FSIS Directive 7120.1 quarterly, which lists all ingredients accepted for use in meat and poultry product formulation, and identifies whether or not labeling is required. The most recent directive can be found at <http://www.fsis.usda.gov/OPPDE/rdad/FSISDirectives/7120.1.pdf>.

Protecting public health is the sole mission of FSIS, and the Agency is committed to working to reduce the incidence of foodborne illnesses. Thank you for your e-mail and your concern for food safety.

Sincerely,



Daniel L. Engeljohn, Ph.D.
Assistant Administrator
Office of Policy and Program Development





United States
Department of
Agriculture

Food Safety
and Inspection
Service

Washington, D.C.
20250

May 13, 2011

Ms. Carolyn Morgan

(b) (6)

Dear Ms. Morgan:

Thank you for your April 22, 2011, letter to the Department of Agriculture (USDA) regarding the safety of beef products treated with ammonia. Your inquiry has been referred to USDA's Food Safety and Inspection Service (FSIS) for a response, and I appreciate the opportunity to address your questions.

FSIS is the public health regulatory agency in USDA responsible for ensuring that meat, poultry, and processed egg products are safe, wholesome, and accurately labeled. FSIS enforces the Federal Meat Inspection Act (FMIA), the Poultry Products Inspection Act (PPIA), and the Egg Products Inspection Act, which require Federal inspection and regulation of meat, poultry, and processed egg products prepared for distribution in commerce for use as human food.

Under the joint Food and Drug Administration (FDA) and FSIS ingredient-approval process, FDA determines the safety of substances such as ammonium hydroxide. While FDA has responsibility for determining the safety of substances in food products, FSIS, under the FMIA and the PPIA, and their implementing regulations, determines whether new substances, and new uses of previously approved substances, are suitable for use in meat and poultry products. The term "suitable," as opposed to "safe," is related to whether the substance performs its intended technical effect as an antimicrobial for *E. coli* O157:H7.

FDA and FSIS have determined that the use of ammonium hydroxide on boneless beef trimmings does not pose safety or suitability concerns. In addition, all substances used in a food need to be listed on the label unless FSIS determines that the particular use is consistent with FDA's definition of a "processing aid." FSIS relies on FDA's definition of a processing aid. It applies the definition on a case-by-case basis as described in the FSIS Compliance Guide on the Determination of Processing Aids, published in 2008, which can be found at the following Web site: http://www.fsis.usda.gov/PDF/Determination_of_Processing_Aids.pdf.

In 2001, FSIS concluded that this use of ammonia was consistent with FDA's definition of a processing aid and was not required to be listed on the label. The use of ammonia to treat boneless beef trimmings provides a momentary effect of a reduction of bacteria though it does

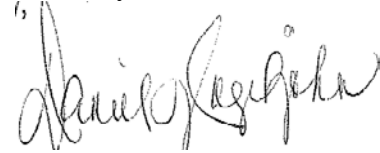
Ms. Carolyn Morgan
Page 2

not prevent the recontamination of the product and does not suppress the outgrowth of any cells of the pathogen that survive the treatment. In addition, data submitted to FSIS showed that there was no significant difference in appearance, texture, flavor, or overall acceptability of treated boneless beef trimmings when compared to untreated product.

On a quarterly basis, FSIS publishes FSIS Directive 7120.1 *Safe and Suitable Ingredients Used in the Production of Meat, Poultry, and Egg Products*. This resource lists all ingredients accepted for use in meat and poultry product formulation and identifies whether or not labeling is required. The most recent directive can be found at <http://www.fsis.usda.gov/OPPDE/rdad/FSISDirectives/7120.1.pdf>. Protecting public health is the sole mission of FSIS, and the Agency is committed to working to reduce the incidence of foodborne illnesses.

Again, thank you for your letter and for your concern for food safety. I hope this information is helpful to you.

Sincerely,

A handwritten signature in dark ink, appearing to read "Daniel Engeljohn", with a small "1," written above the first letter "D".

Daniel L. Engeljohn, Ph.D.
Assistant Administrator
Office of Policy and Program Development

REPORT OF INVESTIGATION

Subject:

(b) (6)
(b) (6)

(b)(6)(b)(7)(c)

SYNOPSIS

An e-mail came into the 'Ask Karen' website and was forwarded to the hotline due to the perceived threat. This matter was previously referred to the Northeast Regional Office for Investigations, Office of Inspector General (OIG), who declined to open the investigation. Investigations Branch West (IB) contacted (b)(6)(b)(7)(c) (b)(6)(b)(7)(c) USDA, FSIS, OPEER, ICAD, IB – West, on February 6, 2012, to request trace of the e-mail from (b) (6) yahoo.com. The hotline complaint PS-2499-1144 was assigned ICAD-12-0033 for the results. The e-mail and the 'Ask Karen' request was forwarded to Investigator (b) (6). Investigator (b) (6) identified a possible person associated with the e-mail by the name of (b) (6) (b) (6) and (b) (6), who is (b) (6) old.

Allegation 1: Warning to USDA through 'Ask Karen' portal contains a threat 'YOU HAVE BEEN WARNED', directed to FSIS.

This investigation was undertaken to determine who sent the 'Ask Karen' e-mail and to determine if the threat is a viable threat. If there were a threat from the outside then the OIG would address the threat using criminal statutes. If there is an internal threat, we could address the issue with internal Directives and Regulations. It has been determined that (b) (6) sent the e-mail and he is external to USDA. Therefore, it can be said there is a threat, but it is not a creditable threat to the organization.

BACKGROUND

An e-mail came into the 'Ask Karen' website and was forwarded to the hotline due to the perceived threat on January 29, 2012. The OIG declined the case. Research on the e-mail that was sent found that it is likely that (b) (6) ((b) (6)) sent the e-mail. In 2009, (b) (6) described himself as an (b) (6). The findings of the computer report led to the investigation of (b) (6). activities are being looked at to determine if there is a creditable threat against United States Department of Agriculture (USDA) and Food Safety and Inspection Service (FSIS).

ALLEGATIONS

The computer report reveals the e-mail that initiated the investigation came from a (b) (6) ((b) (6)) an (b) (6) worker (**Exhibit 2**). The evidence supports that (b) (6) sent the e-mail. The investigation shows that (b) (6) threat is not of immediate concern. (b) (6) is on a road trip to Bolivia, South American and will not be around until he completes his trip.

ALLEGATION 1: WARNING TO USDA THROUGH 'ASK KAREN' PORTAL CONTAINS A THREAT 'YOU HAVE BEEN WARNED', DIRECTED TO FSIS.

This investigation was undertaken to determine who sent the 'Ask Karen' e-mail and to determine if the threat is a viable threat. If there were a threat from the outside then the OIG would address the threat using criminal statutes. If there is an internal threat, we could address the issue with internal Directives and Regulations. It has been determined that (b) (6) sent the e-mail and he is external to USDA. Therefore, it can be said there is a threat, but it is not a creditable threat to the organization.

The individual that was identified as sending the e-mail to the 'Ask Karen' web portal has been identified as (b) (6) ((b) (6)) as found in the computer report (**Exhibit3**).

The e-mail on January 29, 2012 states the following:

Why do you allow ammonium hydroxide to be put into our food without warning us? YOU ARE SICK. Stop ceding to corporate interests. It is time to stand up for our planet and all its inhabitants. To do otherwise is not only anti-American, but anti-planet. We will no longer tolerate the choice of corporations and industry over the concerns of our only planet. Our greedy, fascist, corporate government is WAY out of control. The People are extremely sick of your greedy, corporate, power-hungry policies. Reel yourselves in or The Revolution will do your job for you. You have been warned. (SIC)

(Computer Report pg. 1 Exhibit CR02)

The internet service provider that the message passed for the portal traced back to SBC Internet Service in Oakland, California (**Computer Report pg. 3 Exhibit CR06**).

The Consolidated Lead Evaluation and Reporting (CLEAR) from (b) (6) s research showed that (b) (6) is the person who sent the e-mail from the examination of the reporting individual and internet searches the database provides (**Computer Report pg. 3 Exhibit CR08**).

E-mail Catalyst

United States Department of Agriculture (USDA), Food Safety and Inspection Service (FSIS) re-issued Directive 7210.1 Safe and Suitable Ingredients Used in The Production of Meat, Poultry, and Egg Products on January 4, 2012 (**Exhibit 4**).

The website Swineweb on January 12, 2012 posted an article on Ammonium Hydroxide in pork production (**Exhibit 5**).

The Huffington News website published an article on Pink slime and Ammonium Hydroxide dropped by MacDonald's on January 27, 2012, that was picked up the same day by Organic Consumer Association and other news organizations (**Exhibit 6**).

The exhibit contains images from New Hampshire Union Leader Debate images from WMUR-TV on 6/13/2011 that shows (b) (6) at a barricade (**Exhibit 7**).

(b) (6) Facebook friends and likes include activists and activist groups for political and social change (**Exhibit 8**).

(b) (6) Facebook timeline shows that on February 21, 2012 he was at a Zapopan Biker Event in a suburb of Guadalajara, Mexico (**Exhibit 9**).

February 1, 2012 shows (b) (6) is having friends from (b) (6) come to Mexico to visit and after (b) (6) will continue his trip.

February 8, 2012 Facebook entry analysis shows that when (b) (6) writes he tends to highlight certain words for emphasis by using capitals. This type of emphasis carries out through all of the writing of (b) (6) presents his worldview where all of the people will live in small groups and share the earth.

The research of (b) (6) reviled that he is a member of the website (b) (6) (b) (6) RG; moreover, he is a delegate to a related conference (b) (6) (**Exhibit 10**).

The tone of the writing of (b) (6) activity with (b) (6) has some of the same wording and tone of the 'Ask Karen' e-mail. The e-mail and the website both use the phrase 'the people'.

The website '(b) (6)' provide the following information about (b) (6) (EXHIBIT 11).

His e-mail is (b) (6) [gmail.com](#)

His employment status is currently unemployed, (b) (6) in (b) (6) for (b) (6) before.

(b) (6) Personal statement (EXHIBIT 11).

It is evident that our government has adopted the role of being the master of the people, rather than the people being the masters. Government was meant to be the servant of the people. There has been a gradual slipping away from the original vision of the likes of Thomas Paine, Thomas Jefferson, and thousands from the generation of the founders. The purpose of the Constitution of the United States was very clearly to protect the individual citizen FROM the power of the government. As people have lost their comprehension of the importance of the Constitution, the politicians have taken advantage at every turn. The educational system has not instructed students as to the imperative nature of Constitutional adherence and as a result, we are no longer under what can, by any reasonable measure, pass as the rule of law. We are under the rule of clever and despotic politicians who wield a mind control machine of unprecedented effectiveness. We must reconfirm our commitment to the principles of the Constitution and we must stand firm in our resolve to return to the rule of law.

(b) (6) Facebook shows that he was in and around Mexico around the time the email was sent (Computer Report pg. 1 Exhibit CR02) and the e-mail was sent somewhere near California (Exhibit 9).

(b) (6) has a blog called '(b) (6)' that contains an extensive sample of his ideas and the tone of his writing (EXHIBIT 11).

Similarities of the 'Ask Karen' e-mail and the Blog.

Capitalize words for emphasis
Anti- government
Corporate greed
People
Revelations

(b) (6) states in his blog that he will be traveling from New Hampshire to Bolivia and South America.

(b) (6) excerpts from the '(b) (6)':

- 'NOW is the TIME for Human Beings to RE-INVENT the 'intuitions' and 'systems' that they have been using for centuries, perhaps millennia.'
- 'Fundamentalist/conservative movement, the origin of a corporate/fascist/socialism movement.'
- 'Some people blame.... religion(s). Some people are fond of pointing a finger at 'politicians'. Some people claim it's due to 'corporations'. Some say it's 'capitalism'. (Some say we've never had real 'free market capitalism') Some say it's 'liberalism'. Some say it's 'socialism'. Some say it is the 'fiat money' system. Some say that it is all 'government'. Some say that it's the 'police state'. Some say it's all caused by the 'greed' of a certain 'class' of humans... the 'elites'.'
- 'During the course of my lifetime, I have witnessed, experienced and lived through several 'revolutions'. One was the 'civil rights' revolution. I remember seeing signs that read: 'Whites only' while traveling as a child with my parents. Today, Barrack Hussein Obama is the President of the United States.'
- 'Once we (as a species) come to a wide spread agreement that all of our current: religious, political, and economic structures are no longer valid in the NEW WORLD paradigm of abundance, THEN we will be able to carefully, step by step, REINVENT the ways that we behave toward one another.'

*

*

*

*

From: Canavan, Jeff - FSIS
Sent: Thursday, March 22, 2012 6:27 PM
To: (b) (6) (b) (6) - FSIS
Cc: Murphy-Jenkins, Rosalyn - FSIS; (b) (6) - FSIS
Subject: RE: Message from Internet User - Pink Slime

(b) (6)

Ros asked that I respond to your inquiry. These are more difficult because they are not really asking a question. They are not going to be happy with any response we give them. I think we can go back with the following though.

Lean finely textured beef (LFTB) is not considered a cooked or partially cooked product. Meat trimmings that can be labeled as beef but contain significant amounts of fat, e.g., up to 88 percent fat, are subjected to low temperatures (not to exceed 107 degrees Fahrenheit) in order to reduce the fat content. Because the temperature does not exceed 107 degrees Fahrenheit, the proteins are not denatured during the process. Therefore, the product does not appear to have been heat treated and has similar performance characteristics as "beef." LFTB cannot exceed 10 percent fat and typically contains a minimum of 14 percent protein has a protein efficiency ratio (PER) of 2.5, a measure of protein quality. These criteria ensure that LFTB is compositionally similar to beef and declared as "beef" in products in which it is used as an ingredient.

(b) (6)

-----Original Message-----

immediately.

-----Original Message-----

From: (b) (6) (b) (6) - FSIS
Sent: Thursday, March 22, 2012 9:43 AM
To: Murphy-Jenkins, Rosalyn - FSIS
Subject: FW: Message from Internet User - Pink Slime

Can you help me respond to this e-mail?

Thanks,

(b) (6)

(b) (6) (b) (6)

Issues Analyst
USDA/Food Safety and Inspection Service
Office of Public Affairs and Consumer Education
Executive Correspondence & Issues Management Staff
1400 Independence Ave SW. Room (b) (6)
Washington D.C. 20250
Phone (b) (6)

-----Original Message-----

From: (b) (6) - FSIS

Sent: Wednesday, March 21, 2012 9:54 AM
To: (b) (6) - FSIS
Cc: (b) (6) FSIS; (b) (6) - FSIS
Subject: FW: Message from Internet User - Pink Slime

One more with a specific issue related to LFTB:

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: CLEAN: Wash Hands and Surfaces Often SEPARATE: Separate Raw
Meats from Other Foods
COOK: Cook To The Right Temperature CHILL: Refrigerate Food Promptly

-----Original Message-----

From: Meat and Poultry Hotline
Sent: Friday, March 16, 2012 7:44 AM
To: FSIS
Subject: FW: Message from Internet User - Pink Slime

Please see the attached.

Thank you.

-----Original Message-----

From: (b) (6) @rawdonmyers.com [mailto:(b) (6) @rawdonmyers.com]
Sent: Thursday, March 15, 2012 4:56 PM
To: Meat and Poultry Hotline
Subject: Message from Internet User - Pink Slime

I have seen your position on this subject, that no extra labelling is required
because the so-called Pink Slime is beef and not an additive to the beef.

However, Pink Slime is partially cooked (simmered) and then frozen. I firmly
believe I have the right to know when I am buying previously frozen vs. fresh,
and cooked vs. uncooked. If the store represents it's ground beef to be fresh
(unfrozen) and completely uncooked, then I should be able to safely assume
there is no Pink Slime in it. Otherwise it should be labelled PARTIALLY
COOKED AND PREVIOUSLY FROZEN. Then I will know the truth as it should be.

Those have always been the rules. Fresh means never frozen, and uncooked
means completely uncooked. The USDA should not allow the rules to be broken,
otherwise why have them, and why have a USDA.

Thank you,
(b) (6)
Loveland, OH.

Social Media Metrics

03/12/12

"Pink Slime" discussion continues on Twitter. The largest driver of online discussion is the Change.org petition that has gained over 177,000 signatures and has been linked to in 1,457 separate tweets. The number of signatures grows at a rate of several thousand an hour.

Metrics:

"Pink Slime" mentioned on Twitter: 35,000 times in the last 7 days

#PinkSlime mentioned on Twitter: 1,895 times in the last 7 days

[Change.org online petition](#): 177,000 online signatures out of a goal of 200,000; posted to Twitter 1,457 times.

Top search term USDA.gov 3/05-3/11: 388 unique searches

**A [second petition has been started](#) with Credo Action, a publication of Working Assets.

On Friday 3/09, term "pink slime" ranked #6 on google's top searches, up from #12 on Thursday 3/08.

Twitter Mentions:

Twitter mentions of "Pink Slime" or #PinkSlime by influential thought leaders including large media outlets, celebrities, and stakeholders:

TIME.com (3,298,126 followers)

'Pink slime' could be coming to a school lunch near you | <http://t.co/ZwDJekn8> (via @TIMENewsFeed)

Mashable (2,777,482 followers)

Internet Users Flock To Google Search To Learn About 'Pink Slime' - <http://t.co/rekXplvR>

Whole Foods Market (2,336,952 followers)

[@LarryOsentoski](#) Our meat is source verified and our ground beef is made in-house from whole muscle meat. No pink slime <http://t.co/nSWNRqNV>

Jamie Oliver (2,034,992 followers)

WELL DONE [@thelunchtray](#) for continuing the fight against [#pinkslime](#) in school food SIGN IT <http://t.co/ykCjVNxF> [#foodrevolution](#)

Huffington Post (1,673,036 followers)

70% of supermarket ground beef contains pink slime <http://t.co/9LamInf4>

Drew Brees (NFL quarterback for New Orleans Saints) (1,046,016 followers)

Has anyone signed this petition on <http://t.co/IOirFew9> to prevent USDA from buying tons of "pink slime" to put in kids school lunches?

NPR News (895,687 followers)

Is It Safe To Eat Pink Slime

SHAPE Magazine (100,526 followers)

Once used in dog, food PINK SLIME is beef trimmings sprayed w/ ammonia & added to most ground beef as filler <http://t.co/vlpuiHTi> #pinkslime

Change.org (265,912 followers)

Pink slime for lunch? Bettina at [@thelunchtray](https://twitter.com/thelunchtray) starts petition to get "pink slime" out of meals at school: <http://t.co/HVoYL6yF>

Mark Bittman (Food writer for NYT Opinion and Magazine) (235,955 followers)

Petition demanding that the USDA not buy pink slime for school lunches. Not exactly controversial ... and yet ..

USA TODAY Health (125,825 followers)

'Pink slime' eliminated from fast food, but not school lunches <http://t.co/jfChLfWM>

Los Angeles Times (246,752 followers)

'Pink slime': Revolting beef additive or absolutely edible

Mother Jones (107,092 followers)

Mmmm. The "pink slime" in your kid's school lunch: <http://t.co/z828nZ8P>

Chicago Tribune (76,485 followers)

'Pink slime': Revolting beef additive or absolutely edible

AOL (73,457 followers)

70% of supermarket ground beef contains pink slime <http://t.co/RPLif9IF> via [@huffpostfood](https://twitter.com/huffpostfood)

Farm Aid (13,474 followers)

MT [@nonprofitorgs](https://twitter.com/nonprofitorgs): 70% of Ground Beef at Supermarkets Contains Pink Slime: <http://t.co/Fy4iemVc> Another reason to shop your farmer's market!

NOTE: A few of the thought leaders listed above have worked with us in the past as validators for USDA initiatives or partnerships, and have now joined the campaign against "pink slime," including Drew Brees (Fuel Up to Play 60), Whole Foods (KYF2 Compass launch), and Farm Aid (KYF2 Compass launch).

Other Info:

Jamie Oliver video [was posted to the Allergy Kids Foundation website on 03/11](#). Site has been linked to on Twitter 255 times in 24 hours.

[Pinkslimeisamyth.com](http://pinkslimeisamyth.com) blog started by Beef Products Inc. Site has been linked to 46 times on Twitter in the past 2 days.

The term pink slime, while colorful, unfairly labels the product. It is, in fact tiny pieces and particles of meat gathered from carcasses the same as the meat used for ground beef, the difference being the method(s) used (i.e. knife vs water, pressure or other means) to gather it. The resulting product is of lower cost because it is the last minute amounts of meat, but its quality as a nutrition source would actually be better than the ground beef into which it is mixed, having had most of the fat removed.

The controversy centers on “lean finely textured beef,” a low-cost ingredient in ground beef made from fatty bits of meat left over from other cuts. The bits are heated to about 100 F and spun to remove most of the fat. The lean mix then is compressed into blocks for use in ground meat. The product, made by South Dakota-based Beef Products Inc., also is exposed to “a puff of ammonium hydroxide gas” to kill bacteria, such as E. coli and salmonella.

As you can see, the meat product is produced using an advanced meat recovery system process designed to use every bit of meat from carcasses. There is nothing wrong with these processes as long as the consumer knows they are being used (labeling requirements for AMRS are found in the labeling regulations).

From FSIS Directive 7120.1 rev 10 dated 01/04/12

SUBSTANCE	PRODUCT	AMOUNT	REFERENCE	LABELING REQUIREMENTS
Antimicrobials				
Ammonium hydroxide	Beef carcasses (in hot boxes and holding coolers)and boneless beef trimmings	In accordance with current industry standards of good manufacturing practice	Acceptability determination	None under the accepted conditions of use (1)

(1) The use of the substance(s) is consistent with FDA’s labeling definition of a processing aid. This means the amount used leaves no detectable

amount and is used solely to aid the process, in this case to destroy bacteria. I would argue that the target bacteria are not pathogens as much as spoilage organisms, as any such product would spoil faster than ground beef or whole cuts due to enormous amount of surface area.

“Pink Slime” Information Sites
Boneless Lean Beef Trimmings (BLBT)

Last night it was announced on the nightly news that tonight 03-29, WLOS Channel 13 News (if you have charter Cable it's on Channel 3), on the national news at 1830 (6:30 PM) is having a program about “pink slime”.

Here are just a few sites of the many sites that come up when I Googled boneless lean beef trimmings. Many more come up for “pink slime”.

<http://www.snopes.com/food/prepare/msm.asp>

<http://beefisbeef.com/>

<http://beefisbeef.com/2012/03/15/top-7-myths-of-pink-slime/>

<http://www.npr.org/blogs/thesalt/2012/03/28/149529235/why-pink-slime-isnt-that-different-from-other-meat>

http://www.boston.com/news/nation/articles/2012/03/29/governors_urge_consumers_to_rethink_pink_slime/

http://www.lehighvalleylive.com/opinion/index.ssf/2012/03/editorial_whats_all_the_fuss_a.html

E-mails submitted to Ask Karen related to the use of "pink slime"
(March 8, 2012 5 pm - March 9 2012 7:30 am)

1. Is it possible for the USDA to reconsider its decision to allow Lean Beef Trimmings (Pink Slime) to be added to food for human consumption, especially for the school lunch program? I think it would be much better for the health of our nation.
2. Why is it that you don't require meat labels to list the ingredient pink slime? I don't want to eat pink slime and I believe ALL meat labels should have to list this ingredient!
3. When will the use of pink slime in a beef product be put on the label?
4. Could you explain your position on "pink slime" added to our hamburger? I would like to know which meat has this so I can choose another option. I don't want ammonia in my hamburger.
5. What companies are approved by the USDA to have PINK SLIME in them?
6. Does Walmart meats contain "Pink Slime"?
7. I would like to know how much longer the USDA is going to allow pink slime to be allowed into our beef in the United States. This should be a health hazard and this is also going into my kids food in the school systems. This should be shameful and this is awful this is being allowed to continue. Is this something that is being looked into? Thank you.

The Real Definition

LFTB is short for “**L**ean **F**inely **T**extured **B**eef”. BLBT is short for “**B**oneless **L**ean **B**eef **T**rimmings”. You will note that neither mention fillers as they are just as described; lean beef. In fact, as their correct names suggest, they are lean beef trimmings from 100% USDA inspected beef.

Information about LFTB and BLBT

LFTB and BLBT are categories of beef products that use high-technology food processing equipment to separate lean meat from fat. LFTB products prevent the waste of lean, nutritious and safe beef by using technology to do what cannot be done by hand. LFTB and BLBT are beef, and all beef products are strictly regulated and inspected by the USDA.

When beef carcasses are processed into meat cuts used by consumers and restaurants, trimmings result. Trimmings are small pieces of fat which contain small portions of meat that are wholesome and nutritious. These trimmings are generally set aside for use in hamburger, sausage and other products. To make LFTB and BLBT, the beef trimmings are heated at low temperature and placed in a centrifuge, then spun to separate the muscle from the fat. The resulting beef product, which is very lean, is then “misted” with food grade ammonium hydroxide (BLBT) or other pH adjusting compounds like citric acid (LFTB), to reduce the risk of *E.coli* and *Salmonella*.

Ammonium hydroxide (basically ammonia + water) is a naturally occurring compound which has an antimicrobial effect and plays a vital role in maintaining health of plants, animals and humans. Ammonia (a compound of nitrogen and hydrogen) is found naturally in the air, water, soil, all plants and animals and is produced by the human body. All living things need proteins, which are made up of twenty different amino acids. Plants and micro-organisms can make most amino acids from nitrogen in the atmosphere, but animals cannot.

The process of using food grade Ammonium Hydroxide is not a “new” process, nor is it solely used by the meat industry. It is used to process a number of foods, including cheese, chocolate, pudding, relish, jams, fruits, vegetables, cereals, sports drinks and beer. Jellies and jams are produced by misting fresh-picked fruit with ammonium hydroxide to eliminate bacteria, then blending, cooking and packaging it in jars for sale. Prepackaged fresh salads are made by taking freshly picked lettuce or spinach, misting it with ammonium hydroxide to eliminate bacteria, and packaging it in plastic bags or containers.

Ammonium hydroxide has been recognized as safe by the Food and Drug Administration (FDA) since 1974. It is also recognized as being safe by other countries, the European Union, the Joint Expert Committee of Food Additives (JECFA) of the U.N.’s Food and Agriculture Organization (FAO) and the World Health Organization (WHO). Experts such as Dr. Gary Acuff at Texas A&M University and Dr. John Floros at Pennsylvania State University say that both LFTB and BLBT are safe when produced in compliance with USDA regulations.

Top 7 Myths about LFTB and BLBT, “Pink Slime”

From <http://beefisbeef.com>-Posted on March 15, 2012

Myth 1:

Boneless lean beef trimmings look like pink slime.

Fact:

The photo many media have used to represent pink slime is not boneless lean beef trimmings.

Beef trimmings before processing into BLBT



BLBT pellets prior to being added to ground beef



Ground Beef after adding BLBT



Myth 2:

"Boneless lean beef trimmings" or "lean finely textured beef" which have recently been called "pink slime," are just "fillers" and not beef at all.

Fact:

As their real names suggest, boneless lean beef trimmings are 100% USDA inspected beef. Imagine trimming fat from a roast or steak. There's always some meat that is trimmed with the fat. It is this meat, trimmed from the fat, which becomes boneless lean beef trimmings. When you compare the [nutrition analysis](#) of this lean beef with 90% lean/10% fat ground beef, they are virtually identical. That's because boneless lean beef trim is beef – period.

Myth 3:

Ground beef produced with boneless lean beef trimmings is less nutritious than other ground beef.

Fact:

A side-by-side comparison of [nutrition labels](#) for 90% lean/10% fat ground beef demonstrates this lean beef has substantially identical nutritional value as 90% lean ground beef. Lean ground beef is low in fat and is a good or excellent source of 10 essential nutrients, including protein, iron, zinc and B vitamins.

Myth 4:

Boneless lean beef trimmings are produced from inedible meat.

Fact:

Boneless lean beef trimmings are 100% edible meat. These trimmings are simply the lean beef removed from the meat and fat that is trimmed away when beef is cut into steaks and roasts. The meat in these trimming is nearly impossible to separate with a knife so, historically, this product only could be used in cooked beef products when the fat was cooked and separated for tallow. But now there is a process that separates the fat from the fresh

lean beef, and it is this fresh lean beef that can be used in ground meat foods like hamburger and sausages. No process exists that could somehow make an inedible meat edible.

Myth 5:

Dangerous chemicals are added to boneless lean beef trimmings.

Fact:

This is a reference to [ammonium hydroxide](#), essentially ammonia and water, both naturally occurring compounds that have been used to make foods safe since 1974, when the Food and Drug Administration declared it GRAS or Generally Recognized as Safe, the highest safety attribution the agency assigns to compounds. Boneless lean beef trimmings receive a puff of ammonia to eliminate bacteria safely and effectively. When combined with moisture naturally in beef, ammonium hydroxide is formed, which is a naturally occurring compound found in many foods, in our own bodies and the environment. Food safety experts and scientists agree it is an effective way to ensure safer ground beef.

Myth 6:

Food safety advocates are concerned about the safety of boneless lean beef trimmings.

Fact:

Scientists, advocates and plaintiff's lawyers, who in many cases are critical of the beef industry, have all stepped forward to praise Beef Products Inc. and its efforts at food safety.

Myth 7:

Because ammonium hydroxide is an ingredient, ground beef containing boneless lean beef trimmings should be labeled.

Fact:

Ammonium hydroxide is not an ingredient added to the product – rather, the product receives a puff of ammonia to eliminate bacteria safely and effectively. When combined with moisture naturally in beef, ammonium hydroxide is formed, is a naturally occurring compound found in many foods including baked goods, cheese, chocolate, and puddings, in our own bodies and the environment. It is used in the production of each of these foods as a processing aid and not an ingredient, so not “on the label” of those foods either. It is safe and has been approved by FDA since 1974 and specifically approved for its food safety benefits in beef processing since 2001

Links for your use to learn more

Statement in Response USDA Announcement on Lean Finely Textured Beef

<http://www.meatami.com/ht/d/ReleaseDetails/i/76164>

Questions and Answers about Ammonium Hydroxide Use in Food Production

http://www.foodinsight.org/Resources/Detail.aspx?topic=Questions_and_Answers_about_Ammonium_Hydroxide_Use_in_Food_Production

Get the facts about lean beef trim

<http://beefisbeef.com/>

Pink slime 3

Nutrition & Public Health

What's Wrong With Pink Slime?

by [Phyllis Entis](#) | Mar 12, 2012

Opinion

It's high in protein.

It's low in fat.

It's been treated to kill Salmonella and E. coli.

It's lab-tested before it is shipped.

So what's all the fuss about?

Gerald Zirnstein, a former microbiologist with USDA's Food Safety and Inspection Service, calls the product "pink slime" and doesn't "consider the stuff to be ground beef," according to a report carried last Wednesday evening on [ABC National News](#).

The meat industry, including producers such as [Beef Products Inc.](#) and [HRR Enterprises](#), Inc. call it **Lean Finely Textured Beef**, or **LFTB** - a far less catchy, but more accurate name.

Where does Lean Finely Textured Beef come from?

Producers of LFTB start with beef trim. This is the "waste" meat and fat that results from trimming higher quality beef cuts (such as steaks) to customer specifications, and is usually used to make ground beef.

The LFTB process begins by separating most of the fat from the beef. This is done by warming the trim and "spinning out" the fat in centrifuges. The result is a very lean beef: approximately 94-97% lean, according to **Beef Products Inc.** This lean beef can be mixed with higher-fat beef in order to produce low-fat ground beef and processed meat products.

But beef trim is notorious for carrying pathogenic bacteria - especially, **E. coli O157:H7 and its close cousins, the non-O157 STEC bacteria**. So Beef Products Inc. developed an ammonia gas treatment step to kill the microbes.

What's the deal with ammonia? Is it legal? Is it safe?

[Ammonia](#) is formed naturally in the body as a result of protein digestion by bacteria that live in the intestines. The ammonia is carried in the blood (as ammonium hydroxide) to the liver; there it is converted to urea, which exits the body in the urine. It is normal and usual to find a certain amount of ammonium hydroxide in meat.

Ammonium hydroxide has been used as an [antimicrobial agent in meat](#) for more than 40 years. Its safety was reviewed in 1974 by the US Food and Drug Administration's [Select Committee on GRAS \(Generally Recognized as Safe\) Substances](#), who had this to say:

"Ammonia and the ammonium ion are integral components of normal metabolic processes and play an essential role in the physiology of man. Although there have been no significant feeding studies specifically designed to ascertain the safety threshold of ammonium compounds as food ingredients, numerous metabolic studies have been reported in the scientific literature. Extrapolation of these findings to the concentrations of ammonium compounds normally present in foods does not suggest that there would be untoward effects at such levels. In the light of the foregoing, the Select Committee concludes that: There is no evidence in the available information on ammonium bicarbonate, ammonium carbonate, ammonium chloride, ammonium hydroxide, mono and dibasic ammonium phosphate, and ammonium sulfate that demonstrates, or suggests reasonable grounds to suspect, a hazard to the public when they are used at levels that are now current or that might reasonably be expected in future."

Ammonium hydroxide also is included in the [USDA's list of Safe and Suitable Ingredients Used in the Production of Meat, Poultry, and Egg Products](#) (FSIS Directive 7120.1, Revision 2; last revised 4/12/10). It is used as a **pH control agent in brine solutions for meat products**, and as an antimicrobial agent for **beef carcasses (in hot boxes and holding coolers)** and boneless beef trimmings. Ammonia gas (anhydrous ammonia) is also used as an antimicrobial agent for **lean finely textured beef**.

Ammonia and ammonium hydroxide are among several antimicrobial agents that may be used on beef and poultry without labeling disclosure. Organic acid blends, calcium hypochlorite, chlorine gas, citric acid, lactic acid, and trisodium phosphate are other examples. All of these agents are considered by FDA and USDA to be [processing aids](#) rather than ingredients, when they meet one of the following criteria:

- (a) substances that are added during the processing of a food but are removed in some manner from the food before it is packaged in its finished form;*
- (b) substances that are added to a food during processing, are converted into constituents normally present in the food, and do not significantly increase the amount of the constituents naturally found in the food; or*
- (c) substances that are added to a food for their technical or functional effect in the processing but are present in the finished food at insignificant levels and do not have any technical or functional effect in that food.*

Do we need to worry about E. coli and Salmonella in LFTB from Beef Products Inc.?

[Beef Products Inc.](#) has adopted ammonium hydroxide treatment of its LFTB products in order to kill the pathogenic bacteria that may otherwise be present in the meat. And they've gone beyond USDA's current pathogen testing requirements for these harmful bacteria. In July 2011, the company announced that it had initiated a ["test and hold" policy](#) in addition to its various preventative sanitation and food safety programs.

Every box of LFTB is sampled, and the samples sent to independent third-party labs for analysis. Every box of LFTB is held at the plant until the labs confirm that all specifications - including the absence of Salmonella, E. coli O157:H7 and other STEC bacteria - have been met. Only once the satisfactory results have been confirmed does the company allow its product to leave the premises.

What do the experts say about LFTB?

I asked Dr. James Marsden (Regent's Distinguished Professor of Food Safety and Security at Kansas State University) for his opinion.

"There are," he said in an emailed reply, "all kinds of ingredients in food products that can be falsely characterized as unappetizing when viewed out of context. When lay persons see the processes of cheese manufacturing, wine making and the production of the most high quality gourmet processed meats, some of the stages in the process are less than appetizing."

"I think the criticism of BPI's products are based on quality perceptions, not food safety," Dr. Marsden added. "It should, however, be recognized that BPI made great strides in improving the safety of ground beef through their unique food safety processes. On the one hand, consumers demand safe foods and are right to do so; they also need to recognize that the production of safe foods requires processing interventions."

In other words, it might have an image problem, but Lean Finely Textured Beef - aka 'pink slime' - is safe to eat.

"What's Wrong With Pink Slime?" was originally posted March 8, 2012 on [eFoodAlert](#). Reposted with permission.

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Tags:

- [ammoniated beef](#),
- [ammonium hydroxide](#),
- [Beef Products Inc](#),
- [BPI](#),
- [Lean Finely Textured Beef](#),
- [pink slime](#)
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-

Discuss

Mae Thompson
03/12/2012
7:43AM

BPI initiated its "test and told" system AFTER the New York Times report in 2009:

http://www.nytimes.com/2009/12/31/us/31meat.html?_r=2

which found that E. coli and Salmonella was found in BPI's products 51 times in four years. Luckily, government testing found the bacteria before it reached schoolchildren in the school lunch program.

Hardly a ringing endorsement.

Janet Riley
03/12/2012
8:12AM

Thanks for this very rational and fact filled commentary.

Helliem
03/12/2012
8:12AM

It has not been placed on label, so you don't get what you pay for.this is deceptive practice.

[Jim Bynum](#)
03/12/2012
8:35AM

I am confused?

Disinfection 101

Ammonium hydroxide is an effective disinfectant against coccidial oocysts however strong solutions emit intense and pungent fumes.⁵ This substance is not considered effective against most bacteria. General disinfection should follow the use of this compound.

<http://www.cfsph.iastate.edu/BRM/resources/Disinfectants/Disinfection101.pdf>

Donna

03/12/2012

10:37AM

Seriously, our children deserve better cuts of meat. Should one of those cows carry something worse such as Bovine Spongiform Encephalopathy (BSE) our kids will be the first to get it. Have we been testing for that? Oh right I think when humans in the US get that now they call it Creutzfeldt–Jakob disease. Needless to say there IS a cover up and ultimately it is BAD to feed anyone bad cuts, especially scrapings. The ammonia will never help that. Perhaps if we cleaned up the feedlots the necessity for all of the "sanitizing" would cease, but that won't happen. We are all part of the "Acceptable Loss Policy!" Your children deserve better.

Holiday

03/12/2012

11:03AM

Yeah...just because something can be processed and chemically treated to the point where it may be "safe to eat", doesn't mean we (or our kids) should be eating it.

These are some things I can think of off the top of my head that could also go on this apparently "safe to eat" list: dirt, sand, grass, cigarette butts, cork, wood pulp, toenail clippings, hair, ashes, dandruff, crayons...what else could we add here???

Bill Rees

03/12/2012

11:32AM

why should our kids,or,anyone else eat processed waste just so some company can maximize profits?

i'll eat my beef in the form of a pot roast or steak.

Eucritta

03/12/2012

12:12PM

While there may not be anything specifically unhealthful about pink slime it's added to ground beef without the label specifying that inclusion. Thus, it's deceptive.

It's also not necessary. There was, at least, some excuse for filled milk, in that it could be shipped to remote areas with dodgy refrigeration. But pink slime filled ground beef? It's not inherently

more resistant or healthful post-production, it just allows processors a chance to make a greater profit on an unappetizing product that previously went into pet foods, while making already cheap ground beef a bit cheaper all 'round.

So - label it. Let us choose. Some won't care; some will care and buy it anyway; and those of us who want to avoid it, can spot it and do so easily.

Jen
03/12/2012
12:16PM

Oh come on now, the trimmings would not transmit BSE to humans because BSE is found in brain & spinal tissue. The trimmings they speak of are mostly connective tissue trimmed from steaks & other higher priced cuts of meat. If you want the government to pay for your kids to eat prime cuts of meat, fine. But I'd rather that be something parents did at home for their children. The meat they serve in school lunches is not less healthy, it is just less APPEALING to most people. Kids eat hot dogs and bologna all the time, and those are certainly no less gross than ammoniated beef trimmings.

Auntie Grace
03/12/2012
12:40PM

My, my, my. We do have a lot of picky eaters here. We don't have highchairs and booster seats enough to go around. I fear we have spoiled an entire generation of Americans. Too bad. I am not moved by the grimaces or the crocodile tears.

FoodSci
03/12/2012
2:08PM

Everyone needs to attend a class on meat processing for emulsified sausage products. Guess what finely textured (in the chopper, not out of the grinder) meat emulsions look like? It's pink and you can pump it, just like LFTB. Or just put ground beef in a Cusinart if you think it's only something that happens in large production batches.

Sausage Manufacturing and Technology
www.wishh.org/workshops/intl/nigeria/oct08/emulsifiedmeat_08.pdf

It's toward the end.

Rich
03/12/2012
3:35PM

Mae:

Your comment regarding BPI initiating our test and hold program only after the NY Times article is not accurate. BPI led and continues to lead the industry in this practice. We initiated test and hold in the mid 1990s.

In fact, before test and hold become the standard for industry practice, BPI encouraged customers to implement their own programs. We offered customers a buyback program in 2001 to encourage further use of test and hold programs.

[Janet Weeks](#)

03/12/2012

4:05PM

They could save even more money by harvesting earthworms and adding it to the mix. Hell, earthworms are cheap, already slimy, and already pink, so there'd be no need for red-dye additives! Who would know?

Ruby

03/13/2012

7:47AM

Wonderful idea Janet. The ground earthworm concoction could be labeled as "Certified Organic pink slime". Now that would be fine. A delicacy! Command a premium price from the same emotional wrecks who are hemorrhaging over BPI's innovative product.

D.

03/13/2012

12:32PM

Even if everything in this article is true, why didn't we need pink slime to make our meat supply safe BEFORE 1974? Believe me, it wasn't in the hamburgers we used to get at our local drive-in when I was in high school in the early 1970's. Real burger is no more unsafe than this junk if it's handled and shipped properly. It's just that McD's and places who want to make a fast buck on a burger not worth 2 cents won't be able to do that by having to use refrigerated shipping methods. Too costly and it cuts into their profits, not to mention what it does to the budgets of most school cafeterias. So we go with plastic food unsuitable to feed to a dog you don't like and feed it to our kids, via school lunchrooms and joints like McD's. I guess it's progress to some people, but it's asinine if you ask me (but then, no one did). Just use real beef and keep it real. But that also won't keep the hospitals full and that's an important point, too. See how circular the whole mess has become?

BB

03/14/2012

2:12AM

Hey parents...you don't want your kids eating "pink slime," but you don't have a problem giving them a hot dog or any other emulsified product. I agree with FoodSci.

The corporate food industry's marketing programs are designed to deceive the consumer. Do your homework and find out where your food comes from.....maybe you'll decide to grow your own or buy "real food." At least you would know it's origin.

Sirloin
03/14/2012
6:33AM

I can't believe the lack of food science terminology used for this discussion. Why doesn't anyone discuss the nutritional attributes in terms of Protein Efficiency Ratio (PER) or Protein Digestibility Corrected Amino Acid Assay (PDCAAS) on this product, to be sure that the added product to ground beef is equivalent in value.....

Hot Dog
03/14/2012
9:11PM

I guess no one here would have ever eaten a hot dog.
(not counting organic veggie dogs)

TC
03/17/2012
9:25AM

It is easy to judge what you don't understand for many people. The fact is our food supply is filled with many such ingredients and as long as safe practices and policies are followed it should not be an issue. The majority of the dangers that occur in our food supply are due to lapses, ignorance or outright defiance of good manufacturing practices.

All one needs to do is read the FDA Warning letters to see these constant occurrences. If you think not eating meat is the answer see the tofu company in San Francisco that had pigeons in their factory.

<http://www.fda.gov/ICECI/EnforcementActions/WarningLetters/2012/ucm295239.htm>

How about a factory that ignores their own food safety program?

<http://www.fda.gov/ICECI/EnforcementActions/WarningLetters/2011/ucm284409.htm>

What about the condiments you put on that hamburger you fear so much?

<http://www.fda.gov/ICECI/EnforcementActions/WarningLetters/2011/ucm291487.htm>

Ultimately everyone must make a decision as to what they want to eat. If the choices your children have to eat at school are not acceptable then make them lunches. I was only allowed to purchase drinks at school and this was several decades ago.

MD

03/20/2012

12:20AM

Agreeing with TC. To add to that and get some perspective the food industry is mostly about profit and streamlining the process. Nutrition and peoples wellbeing is secondary to most companies. Face it. The US is heading for a disaster (if not there already) that will inflict generations. Looking at obesity in the world these are the stats for USA:

- of 22 industrialized countries, the U.S. has the highest obesity statistics
- 2/3 of Americans over age 20 are overweight
- nearly 1/3 of Americans over age 20 are obese

Much is done to lower those stats but I bet the power of money and other traditions will make this downward spiral hard to brake.

[Shelley](#)

03/20/2012

8:13AM

It irritates me when I see people using an argument such as "I guess you people have never eaten a hot dog"--as if all hot dogs are made the same, or made in an identical manner as the stuff being discussed in this article.

Depending on where you buy your hot dogs, or sausages, or whatever, you'll get a product made in a variety of ways, and from a variety of cuts of meat. One thing you most likely won't get, though, is waste meat that has been shipped in from various producers all over that has been cooked at low temperatures or in a pressure cooker, spun in a centrifuge, puffed with ammonia, and then hidden within fresher ground meat, and all packaged as "fresh ground meat".

In other words, we know what we're getting--or not--when we buy sausages or hot dogs. We are aware of the processes, we are aware of the materials, we are aware of the fact that we may or may not be getting 'mystery meat', depending on the manufacturer.

But we're not aware of the fact that supermarkets have been shoving "boneless lean beef trimmings" into what is supposed to be "fresh ground beef".

If you want to use this product, then label it's use. Let the market decide whether it wants the product or not. Don't hide it.

Food safety is more than processes and procedures, rules and regulations. Food safety is also about knowledge, and keeping consumers informed so we can make decisions appropriate for ourselves and our families.

We want to know if genetically modified crops are used in our food. We want to know if humane livestock practices are used with our food. We want to know where the food originates, and if the

people growing the food are mistreated. We want to know if chemicals or contaminants are in the food. We want to know the processes used to deliver the food. We want to know if something other than fresh ground beef is used in the thing we buy in the store called "fresh ground beef".

If this publication can't understand this, then it isn't the publication I once thought it was.



United States
Department of
Agriculture

Food Safety and
Inspection Service

Washington, D. C.
20250

From: (b) (6)

Date: 3/30/2012

Subject: Memorandum Of Interview DTW3610030730G

Meeting Date: 3/30/2012

Meeting Time: 8:00 AM

Reason Code:

Comments:

United States Food Safety and Denver District

Department of Inspection Service Denver Office

Agriculture Field Operations Denver Federal Center, Building 45

Denver, CO 80225

Telephone: 303-236-9800

Facsimile: 303-236-9797

Weekly meeting: Est 34415

New issues: 1. Plant lab sample taken/sent on 3/27/12. 2. LFBT aka pink slime information provided at plant request. 3. Cooler calibration

Old issues: None

HACCP: None

Equipment: The walk in cooler has been calibrated for sometime however the bill has only recently arrived, Owner James Seay will provide it at a later date as today he will not be present for most of the day.

Employees: No change

Samples: Plant lab sample taken/sent on 3/27/12. No results as of 3/30/12.

Chemicals: No change

Processes: No Change

Products: No new products

CAs: None.

NRs: None.

Plant Management Response:

Advertisement

[FOR YOUR CONSIDERATION]

“After what I personally experienced watching my son suffer and die, I am very skeptical and cynical about for-profit meat companies and their professed commitment to food safety. Not all companies “walk their talk.” BPI does.”

NANCY DONLEY
Founder and President
STOP Foodborne Illness

IN DEFENSE OF FOOD SAFETY LEADERSHIP

by Nancy Donley
Opinion

My only child, Alex, died from hemolytic uremic syndrome (HUS) caused by eating E. coli O157:H7-contaminated ground beef back in 1993 when he was only 6 years old. It was the most horrendous experience possible.

His first symptoms were severe abdominal cramping and bowel movements that consisted strictly of blood and mucus. Alex suffered terribly as his organs shut down one by one. At one point one of his lungs collapsed, requiring bedside surgery. His brain swelled so horribly that shunts were drilled into his head in an effort to relieve the pressure, but to no avail.

My brave little boy’s last words to me before slipping into a coma were, “Don’t cry, Mommy” as I couldn’t stop the tears from silently flowing. His last gesture to his dad was to blow him a kiss. I was with him when he suffered a grand mal seizure and was put on a ventilator. My little boy, my only child, was dead.

Alex had wanted to be a paramedic when he grew up so that he “could help others” — his words. So when he died we hoped to be able to donate his organs so that he could fulfill that wish of helping others, but his organs were unsalvageable because of the damage caused by the E. coli toxins.

There was no cure for this awful disease then and there still isn’t today. Doctors can only hope to support bodily systems until the toxins pass through. ***It is for this reason that it is critically important for meat and poultry companies to put into place prevention strategies and technologies to ensure that contaminated meat doesn’t make its way into the marketplace. That’s why we need to support innovations and advances that enhance food safety.***

After Alex’s death, I felt compelled — really more like obligated — to fulfill his wish of helping and protecting other consumers by being his voice and working with federal regulating agencies and with companies to see to it that we did a better job as a country in generating a safer food supply. In the process, I have visited numerous meat and poultry plants, have provided input on public policies and food safety laws, and have served on the National Advisory Board for Meat and Poultry Inspection.

One of the many plants I visited was Beef Products, Inc. I got to know the owners, Eldon and Regina Roth, and was impressed by their complete commitment to the safety and wholesomeness of the meat products they produced. I was also impressed by the food safety culture they instilled throughout

their company. We shed tears together over what happened to Alex and realized how we share the common goal of preventing illness and death from foodborne pathogens. Ever since that moment, BPI has generously supported STOP and has never asked for anything in return.

That said, one point that needs to be perfectly clear is this: ***After what I personally experienced watching my son suffer and die, I am very skeptical and cynical about for-profit meat companies and their professed commitment to food safety.*** Not all companies “walk their talk.” BPI does.

There has been a lot of misinformation swirling around the Internet and on TV about lean beef trim produced by Beef Products, Inc. As I stated earlier, I have personally visited their plant and the categorization of calling their product “pink slime” is completely false and incendiary. Consumers need to understand that this product is meat, period, and that the use of ammonia hydroxide in minute amounts during processing improves the safety of the product and is routinely used throughout the food industry. There are many types of interventions including food-grade antimicrobial sprays which are used on all manner of foods. Some of these things may sound icky and gross, especially when inaccurately portrayed. These interventions are necessary in ridding meat of deadly pathogens and are required to prove they pose no threats to consumers. Companies would be prohibited by the USDA and FDA to use substances that could be harmful in human consumption.

I am very concerned that mis-categorization campaigns such as this “pink slime” campaign will cause well-intentioned companies such as BPI to cease innovations for developing better food safety technologies and strategies. Why try to do something better only to get set up as a target? If this does in fact happen, and promising technologies get thwarted, we, the American public, will be the losers. And tragedies like Alex will continue to go on and on and on.



“PINK SLIME” LIBEL TO COST THIS COUNTRY JOBS


March 23, 2012

Before last summer, we could not have imagined the personal, professional, financial and spiritual impact of the campaign of lies and deceit that have been waged against our company and the lean beef we produce. But over the last several weeks, that campaign has been joined by entertainment media, tabloid journalists, so-called national news - and all to what end? The clear goal expressed by the campaign organizer - put BPI out of business.

It is simply amazing how this mis-information campaign can take a company and product that has long been recognized for its quality and safety and turn the public perception so negative that it now may result in the loss of over 3,000 jobs (direct employment and companies that rely upon our business) and affected their families and communities.

Our record is unsurpassed. NEVER has a foodborne illness been associated with our lean beef for over 30 years. In nearly 300,000,000,000 meals, we have been a recognized leader in food safety by groups such as the International Association for Food Protection. Look at the overwhelming support from food scientists, USDA officials, Consumer Advocate organizations, academia and customers we have received reaffirming the wholesomeness, nutrition and safety of our lean beef (<http://www.beefisbeef.com>). But, none of that seems to matter when the campaign has its own agenda.

As the founder of the company, I can personally guarantee that in our 30 year history, we have never produced “pink slime.”


Eldon Roth
President & CEO



“It is simply amazing how this mis-information campaign can take a company and product that has long been recognized for its quality and safety and turn the public perception so negative that it now may result in the loss of over 3,000 jobs.”

ELDON ROTH
President & CEO



891 Two Rivers Drive | Dakota Dunes, South Dakota 57049 | (605) 217-8000
FOR MORE INFORMATION, GO TO BEEFISBEEF.COM.



United States
Department of
Agriculture

Food Safety
and Inspection
Service

Washington, D.C.
20250

FOR OFFICIAL USE ONLY

TO: Daniel Engeljohn
Assistant Administrator
Office of Policy, Program and Development

FROM: Vincent Fayne
Director
Internal Control and Audit Division

SUBJECT: ***Hotline Complaint, PS-2434-0294 (ICAD-12-0040)*** – Hotline Complaint -- Beef Products, Inc.; “Pink Slime,” and “Ammonium Hydroxide”--FRAUD

We are enclosing a copy of the subject, Office of Inspector General (OIG) Hotline Complaint dated March 13, 2012 concerning a matter under your jurisdiction. The complainant alleges that Beef Products, Inc. is using “pink slime” or ammonium hydroxide as an ingredient in their ground beef.

This does not appear to be an employee misconduct issue. Therefore, this complaint is forwarded to you with a request to provide a definitive statement on whether ammonium hydroxide is an approved ingredient in ground beef.

Under the provisions of Public Law 95-452, please conduct an inquiry into the allegations and forward a copy of the findings to the Internal Control and Audit Division by May 14, 2012.

If you have any questions, please contact Dierdre Shelton, Investigations Branch Chief at (202) 690-5655.

Enclosure

FOR OFFICIAL USE ONLY

FSIS:OPEER:ICAD(b) (6) r:202-205-2(b) (6)/13/2012
FILE:FY2012 ICAD 12-0040

OPPD PDD Weekly Activity Report

askFSIS Email/Phone calls entered

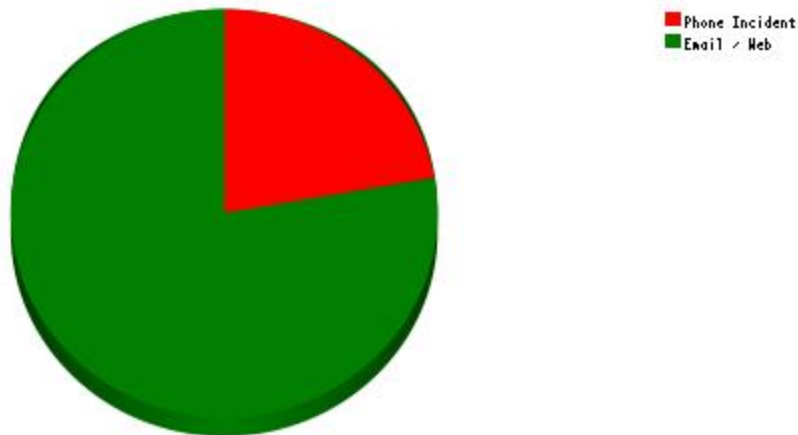
Dashboard Description

askFSIS OPPD Policy Development Division Activity

Incident Type - Phone Calls Entered/Ask A Question Submission

Search Criteria

Type	Name	Operator	Value
Report Filter	Date Range	between	03/08/2012 12:00 AM to 03/15/2012 12:00 AM
Report Filter	trans types Create and Response Only	in list	Created, Response Sent



Type	# Created	# Responses	Total Call Duration
Phone Incident	64	5	1234
Email / Web	224	508	0
Total	288	513	1234

Record Count: 2

askFSIS OPPD Policy Development Division Activity

Incident Type - Phone Calls Entered/Ask A Question Submission

Search Criteria

Type	Name	Operator	Value
Report Filter	Date Range	between	03/08/2012 12:00 AM to 03/15/2012 12:00 AM

Reference #	Subject	Date Created	Date Last Responded	Total Call Duration
Type: Email / Web				
110224-000037	Policy Pal Suggestion- Safe Handling Instructions	02/24/2011 10:34 AM	03/13/2012 08:03 AM	0
111206-000094	Zero Tolerance	12/06/2011 04:43 PM	03/14/2012 12:50 PM	0
120117-000020	Carcass contact	01/17/2012 08:57 AM	03/09/2012 08:21 AM	0
120124-000040	Policy Pal Suggestion- SSOP Annual Reassessment	01/24/2012 10:36 AM	03/12/2012 08:08 AM	0

120130-000083	Policy Pal Suggestion - 416.15 and 417.3 documentation	01/30/2012 03:57 PM	03/12/2012 08:04 AM	0
120131-000079	Cleaners used in meat preparation/packaging facility	01/31/2012 02:54 PM	03/14/2012 04:38 PM	0
120217-000097	annotated at the time of the event	02/17/2012 08:28 PM	03/08/2012 10:42 AM	0
120222-000111	Carbon Particles in RTE products	02/22/2012 07:55 PM	03/14/2012 12:20 PM	0
120227-000010	Changing the net quantity of contents on labels needing approval outside the producing establishment.	02/27/2012 08:40 AM	03/14/2012 09:03 AM	0
120227-000029	E. coli positive trim, diversion to pet food	02/27/2012 10:19 AM	03/08/2012 01:22 PM	0
120229-000094	PHIS- HATS entries	02/29/2012 03:02 PM	03/09/2012 08:23 AM	0
120229-000096	Pet Food	02/29/2012 03:12 PM	03/14/2012 01:38 PM	0
120301-000018	concession destine product	03/01/2012 08:44 AM	03/08/2012 10:21 AM	0
120301-000057	New Facility procedure	03/01/2012 11:52 AM	03/08/2012 08:11 AM	0
120301-000133	381.76(a) Missing Viscera	03/01/2012 06:15 PM	03/09/2012 08:21 AM	0
120302-000001	Support Account Password Assistance	03/02/2012 04:11 AM	03/13/2012 08:44 AM	0
120302-000014	Custom Exempt "Prisoners Non Paying Guest?"	03/02/2012 08:50 AM	03/15/2012 09:59 AM	0
120303-000005	Residue	03/03/2012 07:51 AM	03/08/2012 07:14 AM	0
120305-000054	labeling	03/05/2012 02:06 PM	No Value	0
120305-000085	Glycol reuse in egg processing	03/05/2012 06:11 PM	03/12/2012 09:52 AM	0
120305-000089	(V) tasks in PHIS	03/05/2012 10:47 PM	03/08/2012 04:29 PM	0
120305-000090	Any way to unlock an "Inspection Completed" task	03/05/2012 10:57 PM	03/08/2012 08:10 PM	0
120306-000044	Salmonella set for ground chicken	03/06/2012 12:09 PM	03/08/2012 11:13 AM	0
120306-000051	Poultry Condemn Certificate - chilled/ frozen pounds produced	03/06/2012 12:55 PM	03/08/2012 12:36 PM	0
120306-000060	PHIS	03/06/2012 01:56 PM	03/14/2012 03:38 PM	0
120306-000061	SSOP	03/06/2012 01:58 PM	03/13/2012 10:50 AM	0
120306-000072	Control Points SOP's	03/06/2012 03:09 PM	03/08/2012 08:25 PM	0
120306-000092	Reimbursable overtime services	03/06/2012 04:31 PM	03/08/2012 01:23 PM	0
120306-000113	Linking noncompliance reports	03/06/2012 08:44 PM	03/08/2012 09:23 PM	0
120306-000119	Food Defense Tasks in PHIS and Relative Guidance of 5420.1	03/06/2012 11:35 PM	03/08/2012 08:13 PM	0
120307-000014	HACCP Records Review	03/07/2012 08:19 AM	03/08/2012 07:43 AM	0
120307-000015	Temperature requirements for scalding vats.	03/07/2012 08:33 AM	03/08/2012 08:12 AM	0
120307-000019	Which regulations to cite for zero tolerance check performed as acceptable?	03/07/2012 08:58 AM	03/08/2012 03:02 PM	0
120307-000021	Would it be possible to get clarification on which regulations to cite on a noncompliance record in regards to DOA's, Cadavers, or moribund birds in a DOA bin. 381.65(b) vs. 381.71(a)	03/07/2012 09:13 AM	03/09/2012 12:04 PM	0
120307-000026	Requirement for federal inspection during a plant activity.	03/07/2012 09:53 AM	03/08/2012 08:46 AM	0
120307-000027	Access to ASK FSIS	03/07/2012 09:57 AM	03/08/2012 07:41 AM	0
120307-000028	vegetable sausage in hog casing	03/07/2012 09:57 AM	03/08/2012 08:44 AM	0
120307-000037	Requirement for federal inspection during the hours a plant produces non-inspected product.	03/07/2012 10:19 AM	03/09/2012 07:23 PM	0
120307-000038	Tasks	03/07/2012 10:31 AM	03/08/2012 02:45 PM	0
120307-000044	Pepperoni pizza & cooking instructions	03/07/2012 10:50 AM	03/08/2012 08:44 AM	0
120307-000047	Squab Feet	03/07/2012 11:31 AM	03/08/2012 08:17 AM	0

120307-000052	Reused cardboard containers	03/07/2012 11:56 AM	03/08/2012 09:12 AM	0
120307-000061	Lock Out/tag Out on steam kettles	03/07/2012 12:23 PM	03/09/2012 03:54 PM	0
120307-000066	scale calibration	03/07/2012 12:41 PM	03/08/2012 11:13 AM	0
120307-000070	Pre-op Inspection Documentation	03/07/2012 01:05 PM	03/08/2012 09:40 AM	0
120307-000072	Lactic Acid Starter Culture	03/07/2012 01:10 PM	03/08/2012 08:28 AM	0
120307-000078	Food prepared for airline catering	03/07/2012 01:42 PM	03/08/2012 08:41 AM	0
120307-000082	Hazard Analysis	03/07/2012 02:15 PM	03/08/2012 09:49 AM	0
120307-000089	Livestock Zero-tolerance Non-Compliance	03/07/2012 03:17 PM	03/08/2012 03:38 PM	0
120307-000092	Verification Procedure	03/07/2012 03:35 PM	03/08/2012 01:48 PM	0
120307-000094	Frying for Color, Appendix B	03/07/2012 03:48 PM	03/13/2012 10:08 AM	0
120307-000104	inspection step	03/07/2012 04:56 PM	03/08/2012 04:04 PM	0
120307-000105	boxed RTE product stored on the floor	03/07/2012 04:59 PM	03/08/2012 02:19 PM	0
120307-000108	Pathogen testing on frozen beef feet and frozen scalded beef tripe	03/07/2012 05:23 PM	03/08/2012 01:37 PM	0
120307-000112	Disabled livestock segregated for custom slaughter	03/07/2012 06:05 PM	03/08/2012 08:10 AM	0
120307-000114	sanitary conditions	03/07/2012 06:49 PM	03/08/2012 12:58 PM	0
120307-000120	Lm control in finished product step.	03/07/2012 07:55 PM	03/08/2012 02:24 PM	0
120307-000124	Lactic Acid scientific support for use on sub-primals/primals	03/07/2012 08:18 PM	03/09/2012 10:48 AM	0
120307-000127	IPP signature line when closing an NR.	03/07/2012 09:48 PM	03/08/2012 01:48 PM	0
120307-000128	mold on onions to be added to amenable product acceptable?	03/07/2012 10:01 PM	03/08/2012 09:33 AM	0
120308-000000	Establishment profile	03/08/2012 01:59 AM	03/08/2012 11:58 AM	0
120308-000001	PHIS Tasks Requirements	03/08/2012 06:36 AM	03/08/2012 12:37 PM	0
120308-000002	Custom Exempt SRMs	03/08/2012 06:38 AM	03/08/2012 10:16 AM	0
120308-000003	PHIS Tasks Requirements	03/08/2012 07:03 AM	03/15/2012 06:39 AM	0
120308-000005	Mold on Onions	03/08/2012 07:14 AM	03/08/2012 02:28 PM	0
120308-000007	USDA or FDA	03/08/2012 07:35 AM	03/08/2012 08:39 AM	0
120308-000010	Poultry Parts not denatured	03/08/2012 07:57 AM	03/08/2012 11:37 AM	0
120308-000012	Mr. Peter Duryea	03/08/2012 08:07 AM	03/13/2012 09:03 AM	0
120308-000013	Direct observation	03/08/2012 08:11 AM	03/08/2012 11:55 AM	0
120308-000014	Generic E-Coli	03/08/2012 08:18 AM	03/08/2012 03:31 PM	0
120308-000016	PHIS Tasks - Routine v. Directed- selcting and end of month.	03/08/2012 08:24 AM	03/09/2012 08:25 AM	0
120308-000017	CCP monitoring sample size	03/08/2012 08:29 AM	03/08/2012 04:52 PM	0
120308-000018	Humane handling tasks in PHIS	03/08/2012 08:36 AM	03/08/2012 10:44 AM	0
120308-000020	Urgent--possible public health concern	03/08/2012 08:55 AM	03/08/2012 12:56 PM	0
120308-000029	pest control	03/08/2012 09:32 AM	03/08/2012 05:06 PM	0
120308-000030	inspectable process	03/08/2012 09:38 AM	03/09/2012 08:04 AM	0
120308-000037	HACCP Reviews during a FSA	03/08/2012 10:16 AM	03/08/2012 05:13 PM	0
120308-000041	Poultry Slaughter Presentation Inspections	03/08/2012 10:20 AM	03/08/2012 11:32 AM	0
120308-000042	Classification of Raw Non-Intact Beef Product	03/08/2012 10:26 AM	03/09/2012 07:44 AM	0
120308-000043	smoked pork chops	03/08/2012 10:32 AM	03/08/2012 11:13 AM	0
120308-000044	HACCP plan for cut up	03/08/2012 10:33 AM	03/09/2012 07:52 AM	0
120308-000045	Bison	03/08/2012 10:34 AM	03/08/2012 05:21 PM	0
120308-000049	Condemned Non-Ambulatory Cattle	03/08/2012 10:49 AM	03/08/2012 03:13 PM	0

120308-000050	Email: OPACE requested Assistance with Press Release	03/08/2012 10:51 AM	No Value	0
120308-000051	Written Corrective Actions for in plant procedures	03/08/2012 10:52 AM	03/08/2012 02:01 PM	0
120308-000052	Sanitary Dressing Procedures	03/08/2012 10:53 AM	03/09/2012 10:22 PM	0
120308-000053	this product volumes	03/08/2012 11:00 AM	03/09/2012 02:55 PM	0
120308-000054	Letter's of guarantee	03/08/2012 11:01 AM	03/08/2012 11:26 AM	0
120308-000059	Def. of a reg. (Hindered inspection due to congestion)	03/08/2012 11:55 AM	03/09/2012 08:14 AM	0
120308-000060	Quantifiable values of a CCP	03/08/2012 11:58 AM	03/09/2012 08:58 AM	0
120308-000067	E-mail package date on repackaged egg products	03/08/2012 12:52 PM	No Value	0
120308-000069	Saving green tripe.	03/08/2012 12:44 PM	03/08/2012 04:48 PM	0
120308-000071	Certified Angus Beef	03/08/2012 12:54 PM	03/09/2012 11:00 AM	0
120308-000075	HACCP Record keeping	03/08/2012 01:37 PM	03/09/2012 08:08 AM	0
120308-000079	HACCP CCPs	03/08/2012 01:47 PM	03/09/2012 08:07 AM	0
120308-000081	conducting HACCP verification procedures	03/08/2012 01:49 PM	03/09/2012 08:26 AM	0
120308-000082	Processing	03/08/2012 01:50 PM	03/08/2012 10:40 PM	0
120308-000084	ID of inedibles	03/08/2012 01:55 PM	03/14/2012 09:47 AM	0
120308-000085	Denature	03/08/2012 01:58 PM	03/09/2012 08:15 AM	0
120308-000089	pet food	03/08/2012 02:42 PM	03/09/2012 09:27 AM	0
120308-000090	Freezing as Anti-microbial effect on Listeria mono	03/08/2012 03:01 PM	03/09/2012 08:28 AM	0
120308-000092	Poultry Slaughter Presentation Inspections	03/08/2012 03:23 PM	03/08/2012 05:11 PM	0
120308-000094	Denaturing product for rendering	03/08/2012 03:48 PM	03/09/2012 08:29 AM	0
120308-000095	packaging	03/08/2012 04:01 PM	03/08/2012 10:45 PM	0
120308-000097	partially defatted chopped beef	03/08/2012 04:14 PM	03/09/2012 08:39 AM	0
120308-000098	Organic acid overspray	03/08/2012 04:15 PM	03/08/2012 10:49 PM	0
120308-000099	Physical separation fresh meat and packaging	03/08/2012 04:28 PM	03/08/2012 11:01 PM	0
120308-000103	LEARN for Establishments	03/08/2012 04:46 PM	03/14/2012 07:46 AM	0
120308-000108	Net weight	03/08/2012 05:57 PM	03/08/2012 11:09 PM	0
120308-000112	Processing Plant requirements (Grant of Inspection)	03/08/2012 06:24 PM	03/09/2012 07:31 AM	0
120308-000113	question about game meats	03/08/2012 06:27 PM	03/09/2012 08:46 AM	0
120308-000114	USDA Legend Removal on Denatured Product	03/08/2012 06:31 PM	03/09/2012 07:51 AM	0
120308-000117	Net Weight Failures in Egg Inspection	03/08/2012 07:31 PM	03/09/2012 03:51 PM	0
120308-000123	Establishment Responses to MOI	03/08/2012 10:24 PM	03/09/2012 08:45 AM	0
120308-000126	garbage	03/08/2012 11:13 PM	03/09/2012 08:29 AM	0
120308-000127	Percent-calcium and percent-bone requirements for mechanically separated chicken	03/08/2012 11:17 PM	03/09/2012 08:37 AM	0
120308-000129	SSOP - PreOp Electronic documentation	03/08/2012 11:57 PM	03/09/2012 09:26 AM	0
120309-000002	Preshipment review conducted prior to corrective action documents being signed and dated	03/09/2012 02:57 AM	03/09/2012 11:40 AM	0
120309-000004	SPS(V) (What does the letter V mean)	03/09/2012 05:00 AM	03/09/2012 10:12 AM	0
120309-000005	PHIS	03/09/2012 05:43 AM	03/09/2012 10:49 AM	0
120309-000008	letter of guaranty for packaging materials	03/09/2012 07:10 AM	03/09/2012 10:20 AM	0
120309-000009	Recording Trichinae certification in PHIS	03/09/2012 07:54 AM	03/09/2012 06:19 PM	0
120309-000012	Meat Sanck Sticks	03/09/2012 08:46 AM	03/09/2012 09:30 AM	0

120309-000014	PHIS HAV	03/09/2012 08:52 AM	03/09/2012 10:23 AM	0
120309-000016	Regulations for Labeling-Products Standards Task	03/09/2012 09:10 AM	03/09/2012 11:07 AM	0
120309-000018	Microbiology/Mycology	03/09/2012 09:19 AM	03/09/2012 10:03 AM	0
120309-000022	Condensation over a chiller.	03/09/2012 09:38 AM	03/09/2012 11:07 AM	0
120309-000025	Repacking raw product with allergens	03/09/2012 10:11 AM	03/09/2012 01:10 PM	0
120309-000030	Exotic Species - Red Deer	03/09/2012 11:06 AM	03/12/2012 09:55 AM	0
120309-000031	MOI print out format on PHIS	03/09/2012 11:09 AM	03/09/2012 11:37 AM	0
120309-000032	HIMP OCP1 and OCP2 synovitis	03/09/2012 11:09 AM	03/09/2012 12:27 PM	0
120309-000037	wild boar processing	03/09/2012 11:30 AM	03/12/2012 09:31 AM	0
120309-000050	Is vacuum seal nonitact?	03/09/2012 12:48 PM	03/09/2012 03:36 PM	0
120309-000053	Plant Improvement Program	03/09/2012 01:11 PM	03/09/2012 03:06 PM	0
120309-000055	SRM	03/09/2012 01:46 PM	03/09/2012 09:45 PM	0
120309-000057	coding time sheet for certified pet food inspection (voluntary)	03/09/2012 02:07 PM	03/09/2012 02:14 PM	0
120309-000060	Non-Meat Test Results	03/09/2012 02:18 PM	03/09/2012 03:56 PM	0
120309-000062	HACCP plan design	03/09/2012 02:30 PM	03/12/2012 10:24 PM	0
120309-000064	Listeria Control Program deviation	03/09/2012 02:31 PM	03/12/2012 09:26 AM	0
120309-000067	Badge/Shiled	03/09/2012 02:56 PM	03/15/2012 08:04 AM	0
120309-000070	Supporting Documentation	03/09/2012 03:01 PM	03/12/2012 09:10 AM	0
120309-000071	Incubation as a Process Step	03/09/2012 03:04 PM	03/12/2012 10:24 AM	0
120309-000075	Compliance sampling	03/09/2012 03:26 PM	03/12/2012 10:36 AM	0
120309-000077	Presentation Checks for Meyn Maestro	03/09/2012 03:43 PM	03/12/2012 09:39 AM	0
120309-000080	Feather particles in raw ground poultry product.	03/09/2012 04:15 PM	03/12/2012 09:04 AM	0
120309-000081	Chicken Hen Processing	03/09/2012 04:23 PM	03/12/2012 08:11 AM	0
120309-000085	GENERIC APPROVAL	03/09/2012 04:43 PM	03/12/2012 09:32 AM	0
120309-000087	Bone Meal & Beef Trimmings Intended for Pet Food Derived From Meat and Poultry Products Produced Under FSIS Inspection.	03/09/2012 06:20 PM	03/12/2012 11:45 PM	0
120309-000092	Overtime	03/09/2012 08:28 PM	03/12/2012 08:36 AM	0
120310-000002	rework of product	03/10/2012 08:11 AM	03/12/2012 08:16 AM	0
120310-000003	Lamb Kidneys	03/10/2012 09:24 AM	03/13/2012 09:13 AM	0
120310-000005	Pet foods manufactured in USDA inspected facilities	03/10/2012 12:19 PM	03/13/2012 04:26 PM	0
120310-000007	walk-in coolers for hanging the beef.	03/10/2012 02:59 PM	03/12/2012 09:22 AM	0
120311-000000	Frosting	03/11/2012 08:56 AM	03/12/2012 09:23 AM	0
120311-000003	dry ice	03/11/2012 12:54 PM	03/12/2012 08:18 AM	0
120311-000005	Selling of processed chickens and eggs.	03/11/2012 03:06 PM	03/12/2012 08:46 AM	0
120312-000000	Reimbursible tasks	03/12/2012 12:59 AM	03/12/2012 09:49 AM	0
120312-000003	Use of 2.5% Lactic Acid on Chicken	03/12/2012 06:52 AM	03/12/2012 11:30 AM	0
120312-000004	Actual Pump vs effective pump	03/12/2012 07:34 AM	03/12/2012 08:58 AM	0
120312-000006	Peracetic acid carcass spray	03/12/2012 08:00 AM	03/12/2012 08:12 AM	0
120312-000011	Partial Appeal of NRs	03/12/2012 09:22 AM	03/12/2012 10:32 AM	0
120312-000018	Salmonella sets for poultry	03/12/2012 09:49 AM	03/12/2012 10:06 AM	0
120312-000022	Fecal Checks	03/12/2012 10:06 AM	03/12/2012 04:40 PM	0
120312-000030	Reuse of cardboard containers for trash or for product	03/12/2012 11:03 AM	03/12/2012 02:59 PM	0

120312-000031	Labeling empty containers/Staging product	03/12/2012 11:24 AM	03/12/2012 02:22 PM	0
120312-000033	HACCP plan data and HACCP verification under PHIS	03/12/2012 11:36 AM	03/13/2012 02:28 PM	0
120312-000037	Foreign Material on Carcass in Cooler	03/12/2012 11:45 AM	03/13/2012 08:17 AM	0
120312-000038	Splitting sternum...	03/12/2012 11:52 AM	03/13/2012 02:56 PM	0
120312-000048	Changing an on-line inspectors tour of duty	03/12/2012 01:23 PM	03/12/2012 02:14 PM	0
120312-000049	Smoking/Heat Treating Compliance Guidelines	03/12/2012 01:33 PM	03/13/2012 07:50 AM	0
120312-000053	Records Review Verification	03/12/2012 01:54 PM	03/13/2012 08:18 AM	0
120312-000054	Quality Standards for Chicken Feet	03/12/2012 01:55 PM	03/12/2012 02:49 PM	0
120312-000058	HIMP	03/12/2012 02:46 PM	03/13/2012 08:21 AM	0
120312-000060	Requested information for my Policy pal shirt	03/12/2012 03:02 PM	03/13/2012 08:05 AM	0
120312-000062	Shipping product from a central kitchen	03/12/2012 03:09 PM	03/13/2012 01:56 PM	0
120312-000063	Using plastic tube to measure cooked temperature of small pieces of chicken	03/12/2012 03:16 PM	03/13/2012 07:53 AM	0
120312-000064	Amenable Product	03/12/2012 03:18 PM	03/13/2012 08:09 AM	0
120312-000067	Diretive Sample	03/12/2012 03:25 PM	03/13/2012 09:16 AM	0
120312-000068	How to determine plant size	03/12/2012 03:46 PM	03/13/2012 01:33 PM	0
120312-000069	supporting documentation for pre-requisite programs	03/12/2012 03:50 PM	03/13/2012 09:30 AM	0
120312-000072	HACCP (Where should a CCP be)	03/12/2012 04:26 PM	03/13/2012 10:38 AM	0
120312-000076	PHIS	03/12/2012 05:05 PM	03/13/2012 03:15 PM	0
120312-000077	Sanitation of closed powder system	03/12/2012 05:10 PM	03/13/2012 09:00 AM	0
120312-000079	Sanitation of Oil Receiving and Transmission Lines	03/12/2012 05:15 PM	03/13/2012 08:28 AM	0
120312-000080	Slaughter Line time	03/12/2012 05:23 PM	03/13/2012 07:51 AM	0
120312-000081	Carcass Wash	03/12/2012 05:31 PM	03/13/2012 01:49 PM	0
120312-000084	Pre-Op NR	03/12/2012 06:11 PM	03/13/2012 12:13 PM	0
120312-000087	Check out my photos on Facebook	03/12/2012 06:42 PM	No Value	0
120313-000000	Preventive measures	03/13/2012 04:55 AM	03/13/2012 10:39 AM	0
120313-000001	inspection	03/13/2012 05:57 AM	03/13/2012 07:57 AM	0
120313-000002	Use of tobacco products and gum	03/13/2012 06:25 AM	03/13/2012 08:12 AM	0
120313-000003	slaughter	03/13/2012 06:54 AM	03/13/2012 08:08 AM	0
120313-000005	fecal in further processing	03/13/2012 07:10 AM	03/13/2012 08:59 AM	0
120313-000006	FSIS Notice 08-12	03/13/2012 07:18 AM	03/14/2012 09:58 AM	0
120313-000008	PHIS Formatting when copying and pasting	03/13/2012 07:54 AM	03/13/2012 08:15 AM	0
120313-000009	PHIS	03/13/2012 08:00 AM	03/13/2012 09:53 AM	0
120313-000011	HACCP categories	03/13/2012 08:16 AM	03/13/2012 08:36 AM	0
120313-000014	Email: New 5300-2 Grant of Inspection Form	03/13/2012 08:34 AM	No Value	0
120313-000015	Metal Detector-X-Ray	03/13/2012 08:37 AM	03/15/2012 06:56 AM	0
120313-000018	teeth marks	03/13/2012 08:42 AM	03/13/2012 09:16 AM	0
120313-000020	WIP Labeling	03/13/2012 08:44 AM	03/14/2012 10:01 AM	0
120313-000022	Sampling	03/13/2012 09:26 AM	03/13/2012 10:43 AM	0
120313-000026	Email: Request for Assistance OPACE	03/13/2012 09:51 AM	No Value	0
120313-000035	417.5(3)	03/13/2012 10:28 AM	03/13/2012 12:39 PM	0
120313-000037	Specific time the event occurs	03/13/2012 10:40 AM	03/13/2012 11:04 AM	0
120313-000038	Cooked Pork Skins Process	03/13/2012 10:58 AM	03/13/2012 02:52 PM	0
120313-000039	HACCP	03/13/2012 11:03 AM	03/13/2012 03:45 PM	0

120313-000041	HACCP Plans	03/13/2012 11:15 AM	03/13/2012 02:36 PM	0
120313-000043	HACCP (remove a CCP and use of a processing aid by PDD)	03/13/2012 11:20 AM	03/13/2012 03:40 PM	0
120313-000045	Refrigerated Shipping	03/13/2012 11:52 AM	03/13/2012 04:24 PM	0
120313-000051	freezing of egg product	03/13/2012 12:20 PM	03/13/2012 12:56 PM	0
120313-000056	RTE Lard in PHIS	03/13/2012 12:44 PM	03/14/2012 09:44 AM	0
120313-000057	HACCP	03/13/2012 12:47 PM	03/14/2012 10:29 AM	0
120313-000060	Antemortem Frequency	03/13/2012 12:55 PM	03/13/2012 01:52 PM	0
120313-000067	Thawing meat product	03/13/2012 01:28 PM	03/13/2012 04:18 PM	0
120313-000070	Horse Meat offered for sale	03/13/2012 01:39 PM	03/14/2012 09:55 AM	0
120313-000073	shipping container reuse	03/13/2012 01:46 PM	03/13/2012 08:56 PM	0
120313-000077	Slaughter HACCP Plan	03/13/2012 02:33 PM	03/13/2012 03:21 PM	0
120313-000079	Prerequisite program record keeping	03/13/2012 02:35 PM	03/14/2012 01:36 PM	0
120313-000083	Inedible for pet food	03/13/2012 02:42 PM	03/14/2012 12:48 PM	0
120313-000089	Combo Bins	03/13/2012 02:59 PM	03/13/2012 04:06 PM	0
120313-000091	Inspection Policy - Stamping of Passed Carcasses	03/13/2012 03:20 PM	03/14/2012 07:50 AM	0
120313-000103	HACCP Corrective	03/13/2012 04:08 PM	03/15/2012 08:55 AM	0
120313-000106	PHIS	03/13/2012 04:18 PM	03/15/2012 09:10 AM	0
120313-000108	Message from Internet User - labels	03/13/2012 04:27 PM	03/15/2012 08:18 AM	0
120313-000109	Scheduling	03/13/2012 04:28 PM	03/15/2012 08:13 AM	0
120313-000114	On-line poultry airsacculitis procedure and process control	03/13/2012 04:48 PM	03/15/2012 08:10 AM	0
120313-000115	Followup Question 120305-000069	03/13/2012 05:42 PM	03/14/2012 08:08 AM	0
120313-000116	Thermal Process CCP	03/13/2012 06:17 PM	03/15/2012 10:31 AM	0
120313-000117	Monitoring Records	03/13/2012 06:22 PM	03/15/2012 10:35 AM	0
120313-000119	Meat that has thawed	03/13/2012 06:55 PM	03/15/2012 09:03 AM	0
120313-000130	Bacon Processing	03/13/2012 08:51 PM	03/14/2012 03:31 PM	0
120313-000131	Formed beef steaks	03/13/2012 09:04 PM	03/15/2012 08:49 AM	0
120313-000132	procedures requiring inspection	03/13/2012 09:39 PM	03/14/2012 08:57 AM	0
120313-000135	PHIS correlation meeting notes	03/13/2012 10:02 PM	03/15/2012 09:10 AM	0
120313-000136	sanitation procedures	03/13/2012 10:08 PM	03/14/2012 09:45 AM	0
120313-000137	Pathogens of Concern - Rabbit Slaughter	03/13/2012 10:22 PM	03/14/2012 09:07 AM	0
120314-000001	HACCP Unforeseen hazard and corrective action records	03/14/2012 03:18 AM	03/15/2012 08:42 AM	0
120314-000002	Unforeseen Hazard records	03/14/2012 03:21 AM	03/15/2012 09:25 AM	0
120314-000004	pre shipment review record keeping	03/14/2012 06:58 AM	03/15/2012 09:15 AM	0
120314-000005	slaughter	03/14/2012 07:09 AM	03/14/2012 07:32 AM	0
120314-000007	Proprietary Information	03/14/2012 07:59 AM	No Value	0
120314-000008	H1 rated food grade grease usage	03/14/2012 08:09 AM	03/14/2012 12:09 PM	0
120314-000009	Residue sample	03/14/2012 08:18 AM	03/14/2012 10:17 AM	0
120314-000012	Fully cooked, not shelf stable	03/14/2012 09:22 AM	03/14/2012 10:21 AM	0
120314-000013	Documentation of further planned actions by establishment	03/14/2012 09:22 AM	03/15/2012 11:39 AM	0
120314-000014	form signed by inspection personnel	03/14/2012 09:27 AM	03/14/2012 11:49 AM	0
120314-000025	custom to pet food	03/14/2012 10:27 AM	03/15/2012 08:33 AM	0
120314-000026	Pre-op Inspection	03/14/2012 10:27 AM	03/14/2012 10:51 AM	0

120314-000027	Beef Jerky	03/14/2012 10:36 AM	03/14/2012 12:40 PM	0
120314-000030	Validating an OLR	03/14/2012 10:55 AM	03/14/2012 11:47 AM	0
120314-000034	Entering Voluntary Slaughter Data into PHIS	03/14/2012 11:27 AM	03/14/2012 01:19 PM	0
120314-000040	Number of official poultry establishments	03/14/2012 12:29 PM	03/15/2012 11:48 AM	0
120314-000041	Pre-Notification of New askFSIS Q&A to be posted March 16, 2012	03/14/2012 12:32 PM	03/14/2012 09:58 PM	0
120314-000044	PROPER DOCUMENTATION OF NR"S ON PHIS	03/14/2012 12:51 PM	No Value	0
120314-000045	HACCP	03/14/2012 12:53 PM	No Value	0
120314-000047	bile/gall bladder for human food	03/14/2012 01:09 PM	03/15/2012 10:24 AM	0
120314-000049	RLEBS	03/14/2012 01:29 PM	03/15/2012 08:03 AM	0
120314-000050	Listeria sampling reduced frequency	03/14/2012 01:30 PM	03/15/2012 10:42 AM	0
120314-000051	Glazing with Water (Policy Memo, 6700.1, 9 CFR 441)	03/14/2012 01:39 PM	03/14/2012 01:54 PM	0
120314-000052	Cleaning of stomachs	03/14/2012 01:40 PM	03/15/2012 08:13 AM	0
120314-000053	Appendix B Chilling product from 120 F to 80 F in 1 hour	03/14/2012 01:46 PM	03/15/2012 08:04 AM	0
120314-000055	appendex a	03/14/2012 01:47 PM	03/15/2012 10:56 AM	0
120314-000056	Prohibited Movement of Adulterated Raw Beef Product to Pet Food	03/14/2012 01:48 PM	03/15/2012 11:25 AM	0
120314-000059	Automatic reply: RightNow Service Notification	03/14/2012 01:58 PM	No Value	0
120314-000060	Attn: Pete / Procedure for conducting an internal temperature	03/14/2012 02:00 PM	03/15/2012 08:23 AM	0
120314-000064	Retained carcass entering cooler	03/14/2012 02:40 PM	03/14/2012 03:21 PM	0
120314-000065	Disposition entering	03/14/2012 03:09 PM	03/15/2012 11:18 AM	0
120314-000068	Mr. Peter Duryea - support documentation	03/14/2012 03:33 PM	No Value	0
120314-000071	Thermometer Calibration Records	03/14/2012 03:57 PM	03/15/2012 11:08 AM	0
120314-000077	thermometers/ regulations	03/14/2012 04:14 PM	03/15/2012 08:00 AM	0
120314-000080	Test on new Product	03/14/2012 04:34 PM	03/15/2012 11:30 AM	0
120314-000081	In state internet sales	03/14/2012 04:34 PM	No Value	0
120314-000083	FSIS Directive 6420.2	03/14/2012 04:45 PM	03/15/2012 08:19 AM	0
120314-000084	Canning	03/14/2012 04:46 PM	03/14/2012 05:29 PM	0
120314-000086	condensation in the freezer	03/14/2012 04:59 PM	03/15/2012 09:32 AM	0
120314-000088	nonamenable species	03/14/2012 05:08 PM	03/15/2012 09:50 AM	0
120314-000091	Stem thermometer in Canning	03/14/2012 05:18 PM	03/15/2012 09:50 AM	0
120314-000096	Neutralizer	03/14/2012 06:02 PM	03/15/2012 11:29 AM	0
120314-000098	pre=operational inspection non-food contacts	03/14/2012 07:36 PM	03/15/2012 08:46 AM	0
120314-000100	dietary supplement manufacturing	03/14/2012 08:24 PM	03/15/2012 11:30 AM	0
120314-000102	Invitation to connect on LinkedIn	03/14/2012 09:43 PM	03/14/2012 09:49 PM	0
120314-000103	Attn: Pastured Poultry Growers....Formation of the Georgia Pastured Poultry Association	03/14/2012 09:43 PM	03/14/2012 09:48 PM	0
120314-000104	Product Identification though out processing	03/14/2012 10:03 PM	03/15/2012 08:21 AM	0
Total				0

Type: Phone Incident				
120302-000070	Phone Call: FSA Canning Assessment	03/02/2012 02:01 PM	03/13/2012 10:28 AM	20
120308-000011	Phone Inquiry (Appendix B, 2)	03/08/2012 10:24 AM	No Value	40
120308-000025	Phone Inquiry-Veal Pathology	03/08/2012 09:21 AM	No Value	9
120308-000038	Phone call - HACCP/Appendix B	03/08/2012 10:22 AM	No Value	7
120308-000039	phone call-canning	03/08/2012 10:22 AM	No Value	14

120308-000047	Phone Inquiry (Computer programmer)	03/08/2012 10:49 AM	No Value	40
120308-000068	Phone Call - Dating repackaged egg product	03/08/2012 12:49 PM	No Value	15
120308-000070	Conference Call -	03/08/2012 12:57 PM	No Value	30
120308-000120	Phone Call: Voluntary Service	03/08/2012 09:34 PM	No Value	21
120308-000121	Phone call: askFSIS access	03/08/2012 09:40 PM	No Value	25
120308-000122	Phone call: askFSIS access	03/08/2012 09:44 PM	No Value	21
120309-000043	Phone Call: Sampling of Repackaged Egg Products	03/09/2012 11:59 AM	No Value	23
120309-000044	Phone Call: Frozen egg product coming back	03/09/2012 12:07 PM	No Value	13
120309-000045	Phone Call: Shelf Life Egg products	03/09/2012 12:16 PM	No Value	2
120309-000049	Email - Dr Kevin Greene Humane Handling Plan Verification Plan question	03/09/2012 12:49 PM	No Value	60
120309-000066	Phone Call - Dr Paul Cole called about the possible improper use of peroxyacetic acid and its safety for FSIS personnel	03/09/2012 02:48 PM	No Value	30
120309-000068	Phone Inquiry-Violation letter	03/09/2012 03:01 PM	No Value	8
120309-000072	phone call: dry sausage	03/09/2012 03:15 PM	No Value	17
120312-000010	PHIS - Footprint: NR's during an FSA	03/12/2012 10:33 AM	03/12/2012 10:33 AM	0
120312-000020	Phone Inquiry (ID warehouse)	03/12/2012 09:57 AM	No Value	10
120312-000026	Phone call - MT-55 sample alert for raw sausage establishment?	03/12/2012 10:51 AM	No Value	61
120312-000028	Phone: Hazard analysis	03/12/2012 11:11 AM	No Value	25
120312-000034	phone call: HACCP category	03/12/2012 11:45 AM	No Value	9
120312-000039	Phone Call: FSIS Notice 16-12 - Egg Baseline Supplies	03/12/2012 12:27 PM	No Value	2
120312-000041	Phone call - Plumbing/sewage requirements	03/12/2012 12:24 PM	No Value	11
120312-000043	Phone call - EV export list	03/12/2012 12:28 PM	No Value	15
120312-000044	Phone Call: Request to Ship Salmonella Presumptive Egg Product to Another Official Plant for Further Processing	03/12/2012 12:53 PM	03/12/2012 12:53 PM	23
120312-000047	by phone: Custom Slaughter	03/12/2012 04:17 PM	03/12/2012 04:17 PM	12
120312-000052	Phone Inquiry-Violation Letter	03/12/2012 02:00 PM	No Value	11
120312-000071	Phone call - PHIS Footprints ticket #373368 - Sampling tasks scheduled - 2 shift plant	03/12/2012 04:29 PM	No Value	15
120313-000021	Phone call - PHIS footprint ticket #373278 - Antioxidants - What PHIS task does this apply to?	03/13/2012 09:10 AM	No Value	8
120313-000023	Phone Call: Presumptive Positive Salt Yolk Egg Products	03/13/2012 09:41 AM	No Value	14
120313-000044	Phone call - PHIS sampling user guide	03/13/2012 12:05 PM	No Value	11
120313-000048	Phone Inquiry-Poultry Sample	03/13/2012 12:16 PM	No Value	5
120313-000080	Phone Call: Request to provide Monthly Volume Figures	03/13/2012 02:40 PM	No Value	7
120313-000081	Phone Call: Export Issues	03/13/2012 02:42 PM	No Value	29
120313-000082	Phone Call - PHIS - Footprints ticket #373736 - Mandatory regulations not being highlighted for SSOP tasks only	03/13/2012 02:58 PM	No Value	11
120313-000085	Phone Call: Amenability of Egg Product	03/13/2012 02:47 PM	No Value	23
120313-000096	phone call: PHIS tasks	03/13/2012 03:51 PM	No Value	35
120313-000098	phone call: egg products processing aid	03/13/2012 03:54 PM	No Value	9
120313-000100	phone call: marinating meat	03/13/2012 04:08 PM	No Value	11

120313-000101	Phone Call Off Premise Freezing Egg Product	03/13/2012 04:14 PM	No Value	12
120313-000102	phone call: rabbit inspection	03/13/2012 04:13 PM	No Value	14
120313-000104	phone call: pink slime	03/13/2012 04:39 PM	No Value	12
120313-000122	by phone: Inedible Permit 325.11(e)	03/13/2012 07:15 PM	No Value	12
120313-000123	by phone: Trichinae Treatment	03/13/2012 07:18 PM	No Value	7
120313-000124	by phone: PHIS - how to add assignment	03/13/2012 07:20 PM	No Value	10
120313-000125	by email: Inedible Permit for Poultry	03/13/2012 07:24 PM	No Value	20
120313-000126	by phone: Retained Repackaged Sausages	03/13/2012 07:32 PM	No Value	21
120313-000127	by phone: Grant of Inspection	03/13/2012 07:36 PM	No Value	25
120314-000020	Phone Inquiry-Rabbits	03/14/2012 10:23 AM	No Value	22
120314-000031	Beef Jerky Lethality	03/14/2012 11:00 AM	03/15/2012 09:43 AM	10
120314-000035	Phone call and Email - Dr Dave Ganzel	03/14/2012 11:46 AM	No Value	90
120314-000036	Phone Inquiry - SEIAO & EIAO Conference Call on Sanitation SOP Issue during FSA	03/14/2012 12:40 PM	No Value	51
120314-000066	Phone Call: FSIS Notice 4-12 Questions	03/14/2012 03:18 PM	No Value	17
120314-000067	Phone Call: Amenability of Further Processed Egg Products	03/14/2012 03:38 PM	No Value	15
120314-000070	phone call-MSP	03/14/2012 03:57 PM	No Value	42
120314-000072	phone call-PHIS	03/14/2012 03:59 PM	No Value	4
120314-000073	phone call-net weights	03/14/2012 04:03 PM	No Value	15
120314-000074	phone call-listeria program	03/14/2012 04:11 PM	No Value	12
120314-000075	Phone Inquiry (Retail exempt)	03/14/2012 04:16 PM	No Value	10
120314-000076	phone call=HACCP	03/14/2012 04:32 PM	No Value	9
120314-000082	Phone call - antifoaming agent as a processing aid.	03/14/2012 04:55 PM	No Value	15
120314-000085	Phone Call - follow-up on askFSIS Q	03/14/2012 05:03 PM	No Value	15
120314-000089	by phone: Lm + Souse - Used Equipment	03/14/2012 05:25 PM	No Value	22
Total				1234
Total				1234

Record Count: 349




United States
Department of
Agriculture

Food Safety
and Inspection
Service

Washington, D.C.
20250

FOR OFFICIAL USE ONLY

TO: (b)(6)(b)(7)(c)
Special Agent-in-Charge
Program Investigations Division
Office of Inspector General

FROM: 
Ronnie N. Dunn
Chief
Investigation Branch
Internal Control and Audit Division

SUBJECT: ***Hotline Complaint, PS-2434-0294 (ICAD-12-0040)*** – Beef Products, Inc.; “Pink Slime”; and “Ammonium Hydroxide: - FRAUD

This is in response to the subject Hotline Complaint. The complainant alleges that Beef Products, Inc. is not clearly labeling the ingredient, ammonium hydroxide, on their finely textured lean beef product.

The complaint was forwarded to the Office of Policy, Program and Development for consideration. FSIS has determined that the use of anhydrous ammonia to treat LFTB was consistent with FDA’s definition of a processing aid in 21 CFR 101.100(a)(3)(ii)(c). Substances that are added to a food for their technical or functional effect in the processing but are present in the finished food at insignificant levels and do not have any technical or functional effect in that food. In addition, because processing aids are exempt from labeling, ammonium hydroxide is not listed on the label.

If you have any questions, please feel free to contact me at 504-589-3138.

cc:

V. Fayne, ICAD

Enclosures

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FSIS:OPEER:ICAD:(b) (6):504-589:(b) (6):3/30/12
FILE:FY2012 ICS 12-0040

Solved Incidents for March 1-20, 2012

Reference #	Subject	Status	Group	Date Created	Date Closed
Assigned: (b) (6)					
120302-000017	Retail vs Salvage Labeling	Solved	LPDD	03/02/2012 08:54 AM	03/13/2012 01:42 PM
120302-000075	Labeling	Solved	LPDD	03/02/2012 01:51 PM	03/13/2012 01:16 PM
120305-000024	certified pet food	Solved	LPDD	03/05/2012 11:12 AM	03/12/2012 03:42 PM
120306-000055	Standard of Identity	Solved	LPDD	03/06/2012 01:30 PM	03/13/2012 08:10 AM
120307-000042	Labeling for water mist on pizza	Solved	LPDD	03/07/2012 10:43 AM	03/13/2012 03:06 PM
120311-000001	Italian sausage with peppers	Solved	LPDD	03/11/2012 10:07 AM	03/13/2012 08:32 AM
Assigned: (b) (6)					
120301-000007	Labeling/ Exports	Solved	LPDD	03/01/2012 07:10 AM	03/13/2012 01:30 PM
120306-000050	Export Labeling	Solved	LPDD	03/06/2012 12:43 PM	03/09/2012 04:53 PM
120309-000006	Generic Labeling	Solved	LPDD	03/09/2012 06:40 AM	03/14/2012 07:50 AM
120312-000019	Fore Export Only - Domestic	Solved	LPDD	03/12/2012 09:49 AM	03/13/2012 01:11 PM
120313-000112	Labeling "not for individual sale" containers	Solved	LPDD	03/13/2012 04:43 PM	03/14/2012 08:21 AM
Assigned: (b) (6)					
120301-000009	Labeling of ground venison mixed with ground beef	Solved	LPDD	03/01/2012 07:18 AM	03/01/2012 07:56 AM
120301-000033	Steak sales on internet with nutrition labels	Solved	LPDD	03/01/2012 10:05 AM	03/05/2012 07:23 AM
120301-000089	Label Question	Solved	LPDD	03/01/2012 02:20 PM	03/06/2012 07:06 AM
120301-000091	Shipping Containers	Solved	LPDD	03/01/2012 02:27 PM	03/05/2012 08:00 AM
120302-000054	Labeling for a retail customer	Solved	LPDD	03/02/2012 11:55 AM	03/06/2012 11:43 AM
120302-000118	Question for Signature Foods.	Solved	LPDD	03/02/2012 05:12 PM	03/07/2012 02:05 PM
120304-000000	returning product	Solved	LPDD	03/04/2012 05:49 AM	03/06/2012 11:36 AM
120305-000008	HRI labeling	Solved	LPDD	03/05/2012 08:15 AM	03/06/2012 07:06 AM
120306-000011	Chitterlings	Solved	LPDD	03/06/2012 08:16 AM	03/06/2012 11:30 AM
120306-000042	Generic Approval	Solved	LPDD	03/06/2012 11:59 AM	03/06/2012 03:35 PM
120306-000067	second label	Solved	LPDD	03/06/2012 02:31 PM	03/06/2012 03:36 PM
120306-000073	Labels	Solved	LPDD	03/06/2012 03:11 PM	03/06/2012 03:39 PM
120306-000080	Ground Meat Products	Solved	LPDD	03/06/2012 03:29 PM	03/06/2012 03:48 PM
120306-000081	Nutrition facts	Solved	LPDD	03/06/2012 03:34 PM	03/06/2012 03:52 PM
120306-000082	Labeling	Solved	LPDD	03/06/2012 03:46 PM	03/08/2012 08:08 AM
120306-000093	labeling	Solved	LPDD	03/06/2012 04:39 PM	03/08/2012 07:58 AM
120307-000009	Allergens	Solved	LPDD	03/07/2012 07:49 AM	03/07/2012 02:08 PM
120307-000022	Ingredient Change	Solved	LPDD	03/07/2012 09:27 AM	03/07/2012 02:12 PM
120307-000043	Jerky	Solved	LPDD	03/07/2012 10:46 AM	03/07/2012 02:17 PM
120307-000067	Temperature Statement	Solved	LPDD	03/07/2012 12:49 PM	03/08/2012 01:28 PM
120307-000073	Removing Soy Allergen in bologna	Solved	LPDD	03/07/2012 01:14 PM	03/08/2012 07:15 AM
120307-000074	generic labeling	Solved	LPDD	03/07/2012 01:16 PM	03/08/2012 07:09 AM
120307-000075	nutrition labeling	Solved	LPDD	03/07/2012 01:20 PM	03/08/2012 07:01 AM
120307-000076	Change order of prodominance in ingredients that are above 2% Generically	Solved	LPDD	03/07/2012 01:29 PM	03/07/2012 02:49 PM
120307-000077	Nutritional labeling on Ground Product	Solved	LPDD	03/07/2012 01:40 PM	03/08/2012 07:42 AM
120307-000085	Font sizes and capitalizations	Solved	LPDD	03/07/2012 02:28 PM	03/07/2012 02:57 PM
120307-000086	Labeling	Solved	LPDD	03/07/2012 02:34 PM	03/08/2012 07:29 AM
120307-000093	Nutritional Labeling	Solved	LPDD	03/07/2012 03:42 PM	03/08/2012 07:26 AM
120307-000099	"for food service use"	Solved	LPDD	03/07/2012 04:40 PM	03/08/2012 07:33 AM
120307-000102	Labeling	Solved	LPDD	03/07/2012 04:46 PM	03/08/2012 07:23 AM
120307-000106	Sketch Labels	Solved	LPDD	03/07/2012 05:16 PM	03/08/2012 07:21 AM
120307-000118	generic approval	Solved	LPDD	03/07/2012 07:30 PM	03/08/2012 07:19 AM
120308-000015	labeling	Solved	LPDD	03/08/2012 08:23 AM	03/08/2012 01:22 PM
120308-000023	Turkey Bacon Net Weight Question	Solved	LPDD	03/08/2012 09:12 AM	03/08/2012 01:19 PM
120308-000024	Definition of Further Processing In Nutritional Labeling Exemptions	Solved	LPDD	03/08/2012 09:15 AM	03/08/2012 01:17 PM
120308-000035	Nutrition Labeling on single ingredient products	Solved	LPDD	03/08/2012 10:03 AM	03/08/2012 01:13 PM
120308-000056	nutrional labeling	Solved	LPDD	03/08/2012 11:20 AM	03/08/2012 01:09 PM
120308-000061	Generic Approval	Solved	LPDD	03/08/2012 12:01 PM	03/08/2012 02:02 PM
120308-000077	1/3 rule question	Solved	LPDD	03/08/2012 01:42 PM	03/08/2012 02:16 PM

120308-000080	Nutrition labeling	Solved	LPDD	03/08/2012 01:48 PM	03/08/2012 02:26 PM
120308-000083	Whole Grain and whole wheat claim	Solved	LPDD	03/08/2012 01:55 PM	03/15/2012 02:53 PM
120308-000087	nutrition labeling requirements	Solved	LPDD	03/08/2012 02:21 PM	03/08/2012 02:31 PM
120308-000104	Generic Approval of NFP	Solved	LPDD	03/08/2012 04:53 PM	03/12/2012 08:18 AM
120309-000000	Low sodium food claim	Solved	LPDD	03/09/2012 01:17 AM	03/12/2012 07:50 AM
120309-000019	Fat % on the product description	Solved	LPDD	03/09/2012 09:22 AM	03/12/2012 01:32 PM
120309-000038	Labeling.	Solved	LPDD	03/09/2012 11:32 AM	03/12/2012 11:57 AM
120309-000063	nutrition label	Solved	LPDD	03/09/2012 02:31 PM	03/12/2012 08:00 AM
120309-000069	Reverse name	Solved	LPDD	03/09/2012 03:00 PM	03/12/2012 08:15 AM
120312-000029	Preparation and Cooking Instructions Insert	Solved	LPDD	03/12/2012 11:01 AM	03/16/2012 06:46 AM
120312-000073	label approval	Solved	LPDD	03/12/2012 04:32 PM	03/13/2012 07:32 AM
120312-000078	labeling of ham product, label position	Solved	LPDD	03/12/2012 05:12 PM	03/13/2012 06:13 AM
120312-000088	Labeling	Solved	LPDD	03/12/2012 07:25 PM	03/13/2012 06:16 AM
120313-000004	Ingredients listed	Solved	LPDD	03/13/2012 07:01 AM	03/13/2012 07:44 AM
120313-000071	Labeling	Solved	LPDD	03/13/2012 01:39 PM	03/16/2012 07:10 AM
120313-000075	labeling	Solved	LPDD	03/13/2012 02:21 PM	03/20/2012 06:11 AM
120314-000043	Digestability Value of Chicken	Solved	LPDD	03/14/2012 12:44 PM	03/16/2012 05:22 PM
120314-000062	Southern Breakfast Scramble	Solved	LPDD	03/14/2012 02:22 PM	03/15/2012 02:58 PM
120314-000063	Ammendment for Approved Label	Solved	LPDD	03/14/2012 02:36 PM	03/15/2012 02:55 PM
120315-000012	product identity	Solved	LPDD	03/15/2012 08:04 AM	03/16/2012 05:21 PM
120315-000015	serving size	Solved	LPDD	03/15/2012 08:28 AM	03/16/2012 07:36 AM
120315-000054	Sample test to general public	Solved	LPDD	03/15/2012 10:44 AM	03/16/2012 07:46 AM
120315-000057	Label Status	Solved	LPDD	03/15/2012 10:57 AM	03/16/2012 07:22 AM
120315-000083	Labeling a Fully Cooked Sausage product	Solved	LPDD	03/15/2012 01:41 PM	03/19/2012 07:53 AM
120316-000004	Labeling	Solved	LPDD	03/16/2012 07:23 AM	03/16/2012 08:01 AM
120316-000007	% lean and % fat label on ground beef	Solved	LPDD	03/16/2012 07:52 AM	03/16/2012 07:57 AM
120316-000038	ground beef labeling	Solved	LPDD	03/16/2012 12:42 PM	03/19/2012 06:17 AM
120316-000046	Turkey Thigh Meat	Solved	LPDD	03/16/2012 01:20 PM	03/19/2012 06:16 AM
Assigned: (b) (6)					
120301-000004	LLabeling	Solved	LPDD	03/01/2012 06:57 AM	03/10/2012 01:07 PM
120301-000016	Work-In-Process Labeling	Solved	LPDD	03/01/2012 08:28 AM	03/10/2012 01:14 PM
120301-000028	Labeling of Immediate Containers	Solved	LPDD	03/01/2012 09:23 AM	03/10/2012 09:32 AM
120302-000002	ID Warehouse Labeling	Solved	LPDD	03/02/2012 05:31 AM	03/09/2012 03:04 PM
120302-000025	Generic Label Approval Policy	Solved	LPDD	03/02/2012 09:26 AM	03/02/2012 05:40 PM
120302-000027	Experimental or giveaway sample products what are the label requirements?	Solved	LPDD	03/02/2012 09:37 AM	03/02/2012 08:05 PM
120302-000060	natural in meat items	Solved	LPDD	03/02/2012 12:12 PM	03/02/2012 08:02 PM
120302-000059	Message from Internet User - Codes on the bottom of cans	Solved	LPDD	03/02/2012 12:12 PM	03/05/2012 04:57 PM
120302-000082	Variety pack, multiple species	Solved	LPDD	03/02/2012 02:38 PM	03/09/2012 04:56 PM
120302-000116	Is USDA Approval required for distributed product	Solved	LPDD	03/02/2012 04:40 PM	03/02/2012 05:38 PM
120303-000017	Chicken Burger Standard	Solved	LPDD	03/03/2012 04:25 PM	03/05/2012 04:42 PM
120305-000009	label approval	Solved	LPDD	03/05/2012 08:22 AM	03/05/2012 04:35 PM
120305-000014	Brand Name Change	Solved	LPDD	03/05/2012 09:42 AM	03/09/2012 02:59 PM
120305-000021	Formulation of Sausage	Solved	LPDD	03/05/2012 10:46 AM	03/05/2012 04:37 PM
120305-000035	Turkey labeling	Solved	LPDD	03/05/2012 12:23 PM	03/09/2012 03:29 PM
120305-000047	Marinades and rubs for fresh pork loin	Solved	LPDD	03/05/2012 01:41 PM	03/10/2012 01:09 PM
120305-000049	beef cuts	Solved	LPDD	03/05/2012 01:50 PM	03/05/2012 04:14 PM
120305-000055	Labeling	Solved	LPDD	03/05/2012 02:07 PM	03/10/2012 08:03 AM
120305-000066	Labeling	Solved	LPDD	03/05/2012 03:42 PM	03/05/2012 04:11 PM
120305-000070	Required Font Size	Solved	LPDD	03/05/2012 04:08 PM	03/05/2012 04:10 PM
120305-000088	Injected solution Labeling Compliance	Solved	LPDD	03/05/2012 07:01 PM	03/06/2012 11:32 AM
120306-000017	Textured vegetable protein	Solved	LPDD	03/06/2012 09:21 AM	03/15/2012 01:37 PM
120306-000041	Re-labeling fully labeled product	Solved	LPDD	03/06/2012 11:57 AM	03/09/2012 03:22 PM
120307-000051	konjac use	Solved	LPDD	03/07/2012 11:52 AM	03/10/2012 08:46 AM
120307-000065	raw pork bacon not certified	Solved	LPDD	03/07/2012 12:37 PM	03/16/2012 02:32 PM
120307-000103	Sodium Diacetate in Snacks	Solved	LPDD	03/07/2012 04:48 PM	03/08/2012 03:49 PM
120308-000086	Label Transfer	Solved	LPDD	03/08/2012 02:15 PM	03/12/2012 11:11 AM

120308-000088	"Gluten Free" Inquiry	Solved	LPDD	03/08/2012 02:29 PM	03/12/2012 03:20 PM
120308-000091	Trimblings from enhance pork products	Solved	LPDD	03/08/2012 03:08 PM	03/10/2012 12:44 PM
120308-000124	Message from Internet User - Pink Slime is an outrage	Solved	LPDD	03/08/2012 10:42 PM	03/09/2012 02:56 PM
120308-000125	Message from Internet User - HAMBURGER	Solved	LPDD	03/08/2012 10:57 PM	03/10/2012 08:23 AM
120309-000001	labeling	Solved	LPDD	03/09/2012 02:24 AM	03/10/2012 08:55 AM
120309-000013	Rocky Moutain Oyster : Label	Solved	LPDD	03/09/2012 08:50 AM	03/10/2012 08:43 AM
120309-000017	Canadian Bacon	Solved	LPDD	03/09/2012 09:17 AM	03/09/2012 03:48 PM
120309-000021	Fruit & vegetable juice for color	Solved	LPDD	03/09/2012 09:27 AM	03/12/2012 07:52 AM
120309-000027	sausage with TVP	Solved	LPDD	03/09/2012 10:23 AM	03/12/2012 10:54 AM
120309-000047	Message from Internet User - "Pink slime" nutrition label	Solved	LPDD	03/09/2012 12:44 PM	03/10/2012 08:10 AM
120309-000048	QUESTION ABOUT GAME MEATS	Solved	LPDD	03/09/2012 12:44 PM	03/10/2012 12:52 PM
120309-000054	Naturally smoked cured bacon	Solved	LPDD	03/09/2012 01:23 PM	03/10/2012 12:51 PM
120309-000059	Transfer of labels - FSIS Directive 7000.4 dated 12/08/08	Solved	LPDD	03/09/2012 02:10 PM	03/10/2012 12:50 PM
120309-000088	Labeling of in-plant bins and tanks	Solved	LPDD	03/09/2012 06:44 PM	03/10/2012 08:01 AM
120309-000089	Message from Internet User - Pink Slime in Hamburger	Solved	LPDD	03/09/2012 06:57 PM	03/10/2012 08:04 AM
120309-000091	nutritional labeling major cuts goat meat	Solved	LPDD	03/09/2012 08:12 PM	03/10/2012 08:32 AM
120312-000005	Labeling declaration	Solved	LPDD	03/12/2012 07:47 AM	03/16/2012 04:13 PM
120312-000017	Pink Slime	Solved	LPDD	03/12/2012 09:43 AM	03/12/2012 04:02 PM
120313-000010	Changed description from Diced to Shredded	Solved	LPDD	03/13/2012 08:16 AM	03/13/2012 08:36 AM
120313-000012	Antimicrobials - Safe and Suitable for Meat & Poultry Products	Solved	LPDD	03/13/2012 08:24 AM	03/16/2012 04:14 PM
120313-000087	Use of ingredients classified as binders in marinated product.	Solved	LPDD	03/13/2012 02:49 PM	03/17/2012 10:30 AM
120313-000128	Message from Internet User - using sausage in a product for wholesale	Solved	LPDD	03/13/2012 07:42 PM	03/15/2012 07:09 PM
120314-000021	Labeled "Breaded" when pickup is above 33%	Solved	LPDD	03/14/2012 10:18 AM	03/19/2012 04:24 PM
120314-000093	quantity of contents labeling	Solved	LPDD	03/14/2012 05:36 PM	03/15/2012 01:31 PM
120314-000106	BLBT	Solved	LPDD	03/14/2012 11:57 PM	03/16/2012 03:32 PM
120315-000003	Percent Pickup Verification	Solved	LPDD	03/15/2012 06:22 AM	03/17/2012 07:12 AM
120315-000008	Generic Approval	Solved	LPDD	03/15/2012 07:26 AM	03/17/2012 06:51 AM
120315-000042	Labeling	Solved	LPDD	03/15/2012 10:01 AM	03/15/2012 06:58 PM
120315-000047	Allowed Additives and Labeling	Solved	LPDD	03/15/2012 10:09 AM	03/15/2012 06:56 PM
120315-000105	Propylene glycol a processing aid?	Solved	LPDD	03/15/2012 03:32 PM	03/17/2012 10:16 AM
120315-000119	collagen casing	Solved	LPDD	03/15/2012 04:55 PM	03/17/2012 07:13 AM
120315-000126	Message from Internet User - Pink Slime	Solved	LPDD	03/15/2012 07:12 PM	03/16/2012 03:24 PM
120315-000127	Message from Internet User - Pink Slime	Solved	LPDD	03/15/2012 08:27 PM	03/16/2012 03:30 PM
120315-000129	Message from Internet User - Lean finely textured beef (aka 'pink slime')	Solved	LPDD	03/15/2012 10:27 PM	03/16/2012 03:31 PM
120316-000015	Labeling	Solved	LPDD	03/16/2012 08:53 AM	03/19/2012 04:25 PM
120316-000020	Claims	Solved	LPDD	03/16/2012 09:22 AM	03/17/2012 10:33 AM
120316-000023	Turkey Sausage Patty	Solved	LPDD	03/16/2012 10:17 AM	03/17/2012 06:57 AM
120316-000040	Sunflower oil as process aid?	Solved	LPDD	03/16/2012 12:47 PM	03/19/2012 04:28 PM
120316-000043	labeling	Solved	LPDD	03/16/2012 12:55 PM	03/17/2012 10:35 AM
120316-000047	Marination Pick Up Verification	Solved	LPDD	03/16/2012 01:26 PM	03/17/2012 07:10 AM
120316-000053	Pick Up on a Fully Cooked Product	Solved	LPDD	03/16/2012 02:14 PM	03/19/2012 10:23 AM
120316-000087	product of usa	Solved	LPDD	03/16/2012 06:07 PM	03/17/2012 10:32 AM
120316-000090	labeling	Solved	LPDD	03/16/2012 06:23 PM	03/17/2012 06:54 AM
120316-000091	PINK SLIME: I do not want it in my meat!!!!	Solved	LPDD	03/16/2012 08:57 PM	03/17/2012 10:29 AM
120318-000001	gluten free certification	Solved	LPDD	03/18/2012 11:44 AM	03/19/2012 04:13 PM
120319-000009	Marinated products labeled as fresh	Solved	LPDD	03/19/2012 08:26 AM	03/19/2012 04:41 PM
120319-000022	Finely Textured Beef	Solved	LPDD	03/19/2012 10:36 AM	03/19/2012 04:18 PM
120319-000068	BBQ Sweet Italian Sausage	Solved	LPDD	03/19/2012 02:59 PM	03/19/2012 04:34 PM
120319-000070	Bacon (cured with Sodium Phosphate, Sodium Erythorbate, Sodium Nitrite)	Solved	LPDD	03/19/2012 03:13 PM	03/19/2012 04:32 PM
120319-000074	Restricted Ingredients List	Solved	LPDD	03/19/2012 03:47 PM	03/20/2012 07:42 AM
Assigned: (b) (6)					
120301-000099	Kansas City Barbeque Society	Solved	LPDD	03/01/2012 03:00 PM	03/14/2012 11:17 AM
120301-000105	Natural labeling	Solved	LPDD	03/01/2012 03:33 PM	03/14/2012 11:18 AM
120307-000071	Labeling options for products for donation	Solved	LPDD	03/07/2012 01:09 PM	03/14/2012 11:20 AM
120309-000033	Labeling - All Natural Claim	Solved	LPDD	03/09/2012 11:19 AM	03/14/2012 11:24 AM
120312-000001	What does "Product Standards" mean in the task list.	Solved	LPDD	03/12/2012 05:48 AM	03/14/2012 11:30 AM

120312-000016	Yeast Extract In A Natural Product	Solved	LPDD	03/12/2012 09:39 AM	03/14/2012 11:32 AM
120313-000111	Salami Approval	Solved	LPDD	03/13/2012 04:42 PM	03/14/2012 11:33 AM
Assigned: (b) (6)					
120305-000016	labeling of a pork byproduct	Solved	LPDD	03/05/2012 10:09 AM	03/13/2012 01:02 PM
120307-000025	Possible lost label approvals	Solved	LPDD	03/07/2012 09:38 AM	03/08/2012 11:57 AM
120307-000091	Message from Internet User - Bison nutritional Value Chart	Solved	LPDD	03/07/2012 03:27 PM	03/08/2012 08:34 AM
Assigned: (b) (6)					
120301-000037	Approved Sketch Labeling and use of FSIS Form 7234-1 for Generic Labeling	Solved	LPDD	03/01/2012 10:36 AM	03/13/2012 03:32 PM
120302-000006	For Further Processing Labeling	Solved	LPDD	03/02/2012 07:15 AM	03/09/2012 03:50 PM
120306-000108	Casing Barrel Marking.	Solved	LPDD	03/06/2012 07:09 PM	03/15/2012 04:03 PM
120307-000115	Calculating certified chill weight	Solved	LPDD	03/07/2012 06:54 PM	03/16/2012 01:49 PM
120308-000040	Application of ascorbic acid	Solved	LPDD	03/08/2012 10:18 AM	03/16/2012 07:34 AM
120310-000006	Net Weight compliance on marinated product	Solved	LPDD	03/10/2012 01:51 PM	03/16/2012 10:05 AM
120312-000012	Labeling	Solved	LPDD	03/12/2012 09:26 AM	03/16/2012 10:02 AM
120314-000011	labeling	Solved	LPDD	03/14/2012 08:41 AM	03/16/2012 12:12 PM
120314-000028	Sassafras	Solved	LPDD	03/14/2012 10:44 AM	03/16/2012 01:43 PM
120314-000032	Generic labeling	Solved	LPDD	03/14/2012 11:13 AM	03/16/2012 02:03 PM
120315-000029	Labeling	Solved	LPDD	03/15/2012 09:31 AM	03/16/2012 02:10 PM
120315-000106	Would a Temporary be allowed to treat a product with Potassium Sorbate	Solved	LPDD	03/15/2012 03:37 PM	03/16/2012 02:39 PM
Assigned: (b) (6)					
120302-000012	Asian Sauces	Solved	LPDD	03/02/2012 08:37 AM	03/06/2012 11:48 AM
120302-000029	Salad Kits	Solved	LPDD	03/02/2012 09:51 AM	03/06/2012 11:44 AM
120302-000050	Honey Labeling Question #2	Solved	LPDD	03/02/2012 11:31 AM	03/05/2012 07:18 AM
120302-000121	FDA or USDA level requirements	Solved	LPDD	03/02/2012 05:38 PM	03/05/2012 07:01 AM
120305-000046	Marinara Sauce with Meatballs Qualifier Statement	Solved	LPDD	03/05/2012 01:25 PM	03/06/2012 11:39 AM
120306-000013	Beef Stock Labeling	Solved	LPDD	03/06/2012 08:54 AM	03/06/2012 11:34 AM
120308-000115	Possible transmittal mistake	Solved	LPDD	03/08/2012 06:44 PM	03/16/2012 07:40 AM
120309-000041	Pork and Beans Standard	Solved	LPDD	03/09/2012 11:46 AM	03/16/2012 08:00 AM
120309-000065	FDA inspected product	Solved	LPDD	03/09/2012 02:43 PM	03/16/2012 12:11 PM
120312-000014	Venison and Pork Labels	Solved	LPDD	03/12/2012 09:31 AM	03/16/2012 12:49 PM
120312-000075	Is Federal inspection required???	Solved	LPDD	03/12/2012 04:56 PM	03/15/2012 02:33 PM
120313-000059	IS USDA Approval Required for Bacon Slice on a Long John Donut?	Solved	LPDD	03/13/2012 12:54 PM	03/16/2012 12:19 PM
120313-000105	Labeling on shipping containers and protective coverings	Solved	LPDD	03/13/2012 04:17 PM	03/16/2012 01:49 PM
120314-000101	amenability	Solved	LPDD	03/14/2012 09:13 PM	03/16/2012 01:59 PM
120315-000076	Pepperoni rolls and Closed-face sandwiches	Solved	LPDD	03/15/2012 01:13 PM	03/16/2012 12:07 PM
Assigned: (b) (6)					
120301-000048	Message from Internet User - Dietz and Watson London Broil	Solved	LPDD	03/01/2012 11:12 AM	03/07/2012 07:28 AM
120305-000018	Est 4705 Purdy&Sons Foods	Solved	LPDD	03/05/2012 10:12 AM	03/06/2012 10:18 AM
120308-000033	Product Name Containing Ingredients Names.	Solved	LPDD	03/08/2012 09:57 AM	03/16/2012 08:59 AM
Assigned: (b) (6)					
120301-000083	Generic Export to Canada	Solved	LPDD	03/01/2012 01:36 PM	03/02/2012 06:54 AM
120301-000104	Nutrition Labeling	Solved	LPDD	03/01/2012 03:30 PM	03/06/2012 09:11 AM
120301-000137	Message from Internet User - sell by violation enforcement	Solved	LPDD	03/01/2012 07:57 PM	03/02/2012 06:56 AM
120302-000072	Generic Labeling of Ingredients	Solved	LPDD	03/02/2012 01:37 PM	03/20/2012 07:48 AM
120306-000015	By-Products in Pork Mortadella	Solved	LPDD	03/06/2012 08:55 AM	03/06/2012 02:45 PM
120306-000033	Labeling question	Solved	LPDD	03/06/2012 11:12 AM	03/07/2012 03:05 PM
120306-000037	Net Weight Exemption	Solved	LPDD	03/06/2012 11:28 AM	03/06/2012 03:54 PM
120306-000045	label ingredients for fully cooked pork bacon	Solved	LPDD	03/06/2012 12:18 PM	03/07/2012 03:04 PM
120307-000003	GENERIC LABELING	Solved	LPDD	03/07/2012 06:03 AM	03/08/2012 01:04 PM
120307-000005	Generic Labeling	Solved	LPDD	03/07/2012 07:11 AM	03/07/2012 03:23 PM
120308-000026	labeling	Solved	LPDD	03/08/2012 09:22 AM	03/08/2012 02:01 PM
120308-000027	Product Labeling	Solved	LPDD	03/08/2012 09:22 AM	03/20/2012 07:51 AM
120308-000034	USDA bid only	Solved	LPDD	03/08/2012 10:00 AM	03/08/2012 01:12 PM
120308-000036	Labeling	Solved	LPDD	03/08/2012 10:15 AM	03/08/2012 01:11 PM
120308-000055	Labeling	Solved	LPDD	03/08/2012 11:08 AM	03/20/2012 07:53 AM
120308-000062	Label Sketch approved	Solved	LPDD	03/08/2012 12:01 PM	03/12/2012 03:12 PM

120308-000065	Label Approval	Solved	LPDD	03/08/2012 12:34 PM	03/08/2012 01:57 PM
120308-000074	generic label approval for change in Brand Name and design/vignette	Solved	LPDD	03/08/2012 01:36 PM	03/12/2012 02:27 PM
120308-000106	Labeling	Solved	LPDD	03/08/2012 05:13 PM	03/20/2012 07:54 AM
120308-000116	Generic Approved Labeling	Solved	LPDD	03/08/2012 06:48 PM	03/15/2012 01:30 PM
120309-000042	Labeling Poultry Breasts	Solved	LPDD	03/09/2012 11:53 AM	03/15/2012 01:29 PM
120312-000057	Labeling Modifications on Already Approved Labels	Solved	LPDD	03/12/2012 02:29 PM	03/15/2012 01:31 PM
120313-000013	Fajita Standard of Identity	Solved	LPDD	03/13/2012 08:30 AM	03/16/2012 02:21 PM
120314-000069	attention: Melinda Mallon	Solved	LPDD	03/14/2012 03:36 PM	03/15/2012 10:21 AM
120314-000095	Boneless Beef Chuck	Solved	LPDD	03/14/2012 05:46 PM	03/15/2012 01:36 PM
120315-000020	Italian sausage	Solved	LPDD	03/15/2012 08:53 AM	03/16/2012 02:24 PM
120315-000080	labeling	Solved	LPDD	03/15/2012 01:31 PM	03/20/2012 07:58 AM
120315-000086	Rustica Seasoned	Solved	LPDD	03/15/2012 02:00 PM	03/16/2012 02:26 PM
120316-000034	Label approvals Recently Submitted	Solved	LPDD	03/16/2012 11:43 AM	03/16/2012 02:34 PM
120316-000044	labeling Wild Boar	Solved	LPDD	03/16/2012 12:59 PM	03/16/2012 02:36 PM
120316-000045	Labeling of product containing both meat and poultry	Solved	LPDD	03/16/2012 01:11 PM	03/16/2012 02:36 PM
120316-000055	Pasties Label Bags - what info needed	Solved	LPDD	03/16/2012 02:23 PM	03/19/2012 02:34 PM
120316-000070	Abbreviations on case labels	Solved	LPDD	03/16/2012 03:23 PM	03/20/2012 07:45 AM
120319-000030	What is a considered a special claim?	Solved	LPDD	03/19/2012 11:48 AM	03/19/2012 02:31 PM
120319-000039	oleoresin of paprika in raw ground products	Solved	LPDD	03/19/2012 01:03 PM	03/19/2012 02:30 PM
Assigned: (b) (6)					
120305-000072	Rosalyn Murphy-Jenkins	Solved	LPDD	03/05/2012 04:13 PM	03/12/2012 02:13 PM
120306-000025	Labeling	Solved	LPDD	03/06/2012 10:39 AM	03/06/2012 11:55 AM
120312-000035	Message from Internet User - Label Approval # 2731630	Solved	LPDD	03/12/2012 11:43 AM	03/12/2012 02:13 PM
Assigned: (b) (6)					
120301-000001	Label approval	Solved	LPDD	03/01/2012 04:11 AM	03/09/2012 01:06 PM
120301-000017	Labeling	Solved	LPDD	03/01/2012 08:39 AM	03/01/2012 12:47 PM
120301-000027	Salt	Solved	LPDD	03/01/2012 09:20 AM	03/01/2012 09:30 AM
120301-000041	Can Dipped in Potassium Sorbate be added generically?	Solved	LPDD	03/01/2012 10:43 AM	03/01/2012 03:36 PM
120301-000045	regarding Brand name change	Solved	LPDD	03/01/2012 10:57 AM	03/01/2012 01:56 PM
120301-000049	2010 Nutrition Labeling Final Rule	Solved	LPDD	03/01/2012 11:12 AM	03/02/2012 01:41 PM
120301-000054	Claiming two meats in product only using one.	Solved	LPDD	03/01/2012 11:42 AM	03/01/2012 12:50 PM
120301-000055	2010 nutritional final rule	Solved	LPDD	03/01/2012 11:49 AM	03/01/2012 02:12 PM
120301-000067	labeling dates	Solved	LPDD	03/01/2012 12:29 PM	03/01/2012 02:43 PM
120301-000090	Retained Water sticker added to pre-boxed labels	Solved	LPDD	03/01/2012 02:25 PM	03/06/2012 06:17 AM
120301-000093	nutrition labeling of ground beef	Solved	LPDD	03/01/2012 02:34 PM	03/01/2012 02:49 PM
120301-000094	Nutritional Labeling of Products	Solved	LPDD	03/01/2012 02:35 PM	03/01/2012 02:44 PM
120301-000101	Use of Specific Named Meat Cuts in a Product	Solved	LPDD	03/01/2012 03:23 PM	03/02/2012 06:14 AM
120301-000102	nutritional labeling	Solved	LPDD	03/01/2012 03:28 PM	03/01/2012 03:37 PM
120301-000109	Master Carton labeling	Solved	LPDD	03/01/2012 03:48 PM	03/15/2012 05:27 AM
120301-000124	Labeling requirements on PDP	Solved	LPDD	03/01/2012 04:31 PM	03/02/2012 06:12 AM
120301-000129	Plant Number on bilingual labels	Solved	LPDD	03/01/2012 05:24 PM	03/02/2012 07:51 AM
120301-000138	Single ingredient product	Solved	LPDD	03/01/2012 09:15 PM	03/03/2012 12:05 PM
120302-000008	labeling claims	Solved	LPDD	03/02/2012 08:26 AM	03/05/2012 07:51 AM
120302-000011	labeling cook and serve	Solved	LPDD	03/02/2012 08:35 AM	03/06/2012 05:31 AM
120302-000036	Labels for federally inspected exotic products	Solved	LPDD	03/02/2012 10:05 AM	03/06/2012 06:11 AM
120302-000037	Nutrition Facts Question	Solved	LPDD	03/02/2012 10:10 AM	03/02/2012 11:19 AM
120302-000041	New Nutrition Labeling -FSIS 77-11 dd 12/28/2011	Solved	LPDD	03/02/2012 10:27 AM	03/06/2012 10:32 AM
120302-000064	nutritional facts	Solved	LPDD	03/02/2012 12:33 PM	03/07/2012 04:46 PM
120302-000065	Nutrition Labeling Rule exemptions	Solved	LPDD	03/02/2012 12:44 PM	03/02/2012 01:44 PM
120302-000069	Freezing Temperature Limits	Solved	LPDD	03/02/2012 01:28 PM	03/06/2012 06:09 AM
120302-000071	location of "contains up to x% solution"	Solved	LPDD	03/02/2012 01:37 PM	03/05/2012 11:18 AM
120302-000095	2010 Nutrition Labeling Final Rule	Solved	LPDD	03/02/2012 03:11 PM	03/02/2012 03:49 PM
120302-000103	Nutrition Labeling MULTI ingredient product	Solved	LPDD	03/02/2012 03:33 PM	03/08/2012 12:22 PM
120302-000106	Nutritional Labeling	Solved	LPDD	03/02/2012 03:50 PM	03/06/2012 05:32 AM
120302-000120	Pack Date/Kill Dates	Solved	LPDD	03/02/2012 05:30 PM	03/03/2012 03:26 PM
120303-000004	(ATTENTION PETE DURYEA) FSIS Notice 15-12 dated 2/28/12	Solved	LPDD	03/03/2012 07:29 AM	03/03/2012 01:23 PM

120303-000015	NutritionalLabeling	Solved	LPDD	03/03/2012 02:47 PM	03/03/2012 03:25 PM
120304-000001	BACON SMOKE FLAVORING ADDED	Solved	LPDD	03/04/2012 09:39 AM	03/05/2012 05:55 AM
120304-000003	Labeling Single Ingredient Nutritional panels	Solved	LPDD	03/04/2012 11:04 AM	03/04/2012 01:05 PM
120304-000010	Message from Internet User - noniodized salt	Solved	LPDD	03/04/2012 07:12 PM	03/06/2012 05:33 AM
120304-000011	New Grind and Lean labeling	Solved	LPDD	03/04/2012 08:36 PM	03/05/2012 05:24 AM
120305-000007	Marketing of Sauceless Meat	Solved	LPDD	03/05/2012 08:00 AM	03/06/2012 05:39 AM
120305-000011	Single Ingredient Nutrition Label Approval	Solved	LPDD	03/05/2012 09:27 AM	03/05/2012 09:41 AM
120305-000013	Single Ingredient Nutrition Labeling Ground Product	Solved	LPDD	03/05/2012 09:35 AM	03/05/2012 09:43 AM
120305-000019	repackaging	Solved	LPDD	03/05/2012 10:21 AM	03/06/2012 06:06 AM
120305-000052	Nutritional labeling for ground beef	Solved	LPDD	03/05/2012 02:02 PM	03/05/2012 02:46 PM
120305-000059	Nutrition labeling and notice 15-12 [2010 Nutrition Labeling Final Rule]	Solved	LPDD	03/05/2012 02:30 PM	03/06/2012 11:00 AM
120305-000061	No MSG Added	Solved	LPDD	03/05/2012 02:37 PM	03/05/2012 02:47 PM
120305-000068	Lettuce Salad Label Submission	Solved	LPDD	03/05/2012 03:50 PM	03/06/2012 11:29 AM
120305-000077	Labeling	Solved	LPDD	03/05/2012 04:46 PM	03/06/2012 05:52 AM
120305-000082	Ground pork labeling	Solved	LPDD	03/05/2012 05:53 PM	03/06/2012 10:02 AM
120306-000007	Voluntary Nutrients	Solved	LPDD	03/06/2012 07:23 AM	03/06/2012 07:48 AM
120306-000008	Message from Internet User - Nutrition Labels on Homemade Sausages	Solved	LPDD	03/06/2012 07:27 AM	03/07/2012 06:22 AM
120306-000023	FSIS Notice 15-12	Solved	LPDD	03/06/2012 10:25 AM	03/06/2012 10:28 AM
120306-000024	New Nutrition Labeling -FSIS 77-11 dd 12/28/2011	Solved	LPDD	03/06/2012 10:27 AM	03/06/2012 10:33 AM
120306-000029	Nutritional Labeling	Solved	LPDD	03/06/2012 10:51 AM	03/06/2012 11:02 AM
120306-000032	Nutritional Labeling	Solved	LPDD	03/06/2012 11:00 AM	03/06/2012 11:01 AM
120306-000035	Trans Fat	Solved	LPDD	03/06/2012 11:18 AM	03/06/2012 11:31 AM
120306-000038	nutrition label	Solved	LPDD	03/06/2012 11:38 AM	03/06/2012 05:24 PM
120306-000047	Ground Beef Labeling	Solved	LPDD	03/06/2012 12:30 PM	03/06/2012 12:35 PM
120306-000084	date code labeling	Solved	LPDD	03/06/2012 03:52 PM	03/20/2012 05:28 AM
120306-000098	Slack fill	Solved	LPDD	03/06/2012 05:10 PM	03/10/2012 04:00 PM
120306-000102	Chicken Sausage & Nutritional Facts Labeling Rule	Solved	LPDD	03/06/2012 05:44 PM	03/12/2012 11:11 AM
120306-000111	Nutritional Labeling	Solved	LPDD	03/06/2012 08:18 PM	03/07/2012 12:38 PM
120306-000112	label size	Solved	LPDD	03/06/2012 08:43 PM	03/07/2012 05:25 AM
120306-000118	Labeling of poultry burgers	Solved	LPDD	03/06/2012 10:54 PM	03/07/2012 05:24 AM
120307-000017	FSIS Notice 15-12 Questions	Solved	LPDD	03/07/2012 08:44 AM	03/08/2012 09:00 AM
120307-000024	Adding a sell by date sticker on frozen product produced at a sister plant.	Solved	LPDD	03/07/2012 09:31 AM	03/12/2012 05:53 AM
120307-000046	Chicken on Sausage Label	Solved	LPDD	03/07/2012 11:04 AM	03/07/2012 11:30 AM
120307-000048	Labeling	Solved	LPDD	03/07/2012 11:35 AM	03/07/2012 12:40 PM
120307-000055	Labelling a product	Solved	LPDD	03/07/2012 12:08 PM	03/07/2012 12:38 PM
120307-000080	Pull Date for retail when packed by federally inspected plant	Solved	LPDD	03/07/2012 01:52 PM	03/08/2012 09:02 AM
120307-000095	Nutrition Facts added to a label	Solved	LPDD	03/07/2012 03:58 PM	03/07/2012 04:45 PM
120307-000110	Term Hamburger	Solved	LPDD	03/07/2012 05:27 PM	03/08/2012 04:21 PM
120307-000111	Retained Water Level	Solved	LPDD	03/07/2012 05:55 PM	03/08/2012 05:54 AM
120307-000126	Meat labeling	Solved	LPDD	03/07/2012 09:27 PM	03/08/2012 06:43 AM
120308-000004	Notice 15-12	Solved	LPDD	03/08/2012 07:07 AM	03/08/2012 09:00 AM
120308-000021	Validated Consumer Cooking Instructions for sliced pork bacon on retail packages	Solved	LPDD	03/08/2012 09:00 AM	03/09/2012 02:43 PM
120308-000046	Notice 15-12 exemptions	Solved	LPDD	03/08/2012 10:37 AM	03/08/2012 11:37 AM
120308-000048	Very low volume nutritional labeling	Solved	LPDD	03/08/2012 10:44 AM	03/08/2012 04:22 PM
120308-000064	Nutritional Label Question	Solved	LPDD	03/08/2012 12:09 PM	03/08/2012 12:23 PM
120308-000093	Nutrient content claim	Solved	LPDD	03/08/2012 03:40 PM	03/08/2012 04:20 PM
120308-000109	Clarify "multi-plant company/firm" and "single-plant facility"	Solved	LPDD	03/08/2012 06:06 PM	03/08/2012 06:21 PM
120308-000111	Sheet of Labels from Producer in Box of Ground Beef Chubs - Nutrition Labeling of Single-Ingredient Products and Ground or Chopped Meat and Poultry Products	Solved	LPDD	03/08/2012 06:14 PM	03/09/2012 01:09 PM
120309-000020	Safe handling Instructions-Poultry	Solved	LPDD	03/09/2012 09:25 AM	03/09/2012 02:19 PM
120309-000026	Ground Turkey Breast Product Name Labeling	Solved	LPDD	03/09/2012 10:14 AM	03/14/2012 03:16 PM
120309-000028	POP poster utilization	Solved	LPDD	03/09/2012 10:36 AM	03/09/2012 02:15 PM
120309-000034	Nutritional Labeling	Solved	LPDD	03/09/2012 11:20 AM	03/09/2012 02:13 PM
120309-000040	Retained Water	Solved	LPDD	03/09/2012 11:37 AM	03/12/2012 01:28 PM
120309-000051	Special claim	Solved	LPDD	03/09/2012 12:52 PM	03/09/2012 02:16 PM
120309-000056	Nutritional Labeling	Solved	LPDD	03/09/2012 01:52 PM	03/09/2012 02:09 PM
120309-000058	Required documentation to accompany label approval application in order to make special claims	Solved	LPDD	03/09/2012 02:08 PM	03/09/2012 02:29 PM

120311-000002	Poultry in franks and still be called meat frank	Solved	LPDD	03/11/2012 12:08 PM	03/11/2012 03:44 PM
120311-000004	Vegetable Oil Labeling	Solved	LPDD	03/11/2012 03:03 PM	03/11/2012 03:45 PM
120312-000025	Nutrition Labeling	Solved	LPDD	03/12/2012 10:32 AM	03/12/2012 11:12 AM
120312-000056	2010 Nutrition Labeling Final Rule	Solved	LPDD	03/12/2012 02:21 PM	03/13/2012 11:14 AM
120312-000065	Voluntarily Inspected Product and Nutrition Labeling Single Meat Ingredient	Solved	LPDD	03/12/2012 03:19 PM	03/12/2012 04:39 PM
120312-000070	Italian labeling	Solved	LPDD	03/12/2012 03:52 PM	03/13/2012 05:37 AM
120313-000024	Weights on Ground Beef Chubs (Retail)	Solved	LPDD	03/13/2012 09:38 AM	03/14/2012 08:27 AM
120313-000034	Product of identity	Solved	LPDD	03/13/2012 10:21 AM	03/14/2012 05:48 AM
120313-000036	proper identification of ingredients in a spice blend	Solved	LPDD	03/13/2012 10:36 AM	03/14/2012 05:47 AM
120313-000049	Nutrition Labeling of cuts of raw meat	Solved	LPDD	03/13/2012 12:14 PM	03/13/2012 04:32 PM
120313-000050	Ingredients Statement	Solved	LPDD	03/13/2012 12:18 PM	03/14/2012 05:46 AM
120313-000062	Starch in Marinade	Solved	LPDD	03/13/2012 12:59 PM	03/13/2012 04:33 PM
120313-000065	Generic approvals for NFP	Solved	LPDD	03/13/2012 01:15 PM	03/14/2012 05:44 AM
120313-000066	Corned Beef	Solved	LPDD	03/13/2012 01:25 PM	03/14/2012 05:42 AM
120313-000072	nutrition panel	Solved	LPDD	03/13/2012 01:39 PM	03/13/2012 04:29 PM
120313-000076	specail claims on a label	Solved	LPDD	03/13/2012 02:23 PM	03/13/2012 04:31 PM
120313-000078	labeling fully cooked shelf stable	Solved	LPDD	03/13/2012 02:35 PM	03/14/2012 05:40 AM
120313-000084	label approval	Solved	LPDD	03/13/2012 02:43 PM	03/14/2012 05:38 AM
120313-000090	2010 Nutrition Labeling Final Rule	Solved	LPDD	03/13/2012 03:06 PM	03/13/2012 04:28 PM
120313-000092	Naturally Smoked Bacon	Solved	LPDD	03/13/2012 03:25 PM	03/14/2012 06:14 AM
120313-000099	American Heart Association Labels	Solved	LPDD	03/13/2012 03:52 PM	03/13/2012 04:30 PM
120313-000113	labeling - ingredient statement	Solved	LPDD	03/13/2012 04:48 PM	03/14/2012 05:32 AM
120314-000022	Nutrional Labelling NOTICE 15-12	Solved	LPDD	03/14/2012 10:25 AM	03/15/2012 11:39 AM
120314-000029	Safe Handling Instructions for Pancetta	Solved	LPDD	03/14/2012 10:45 AM	03/14/2012 10:54 AM
120314-000033	Nutrition Labeling	Solved	LPDD	03/14/2012 11:23 AM	03/14/2012 03:15 PM
120314-000078	Bringing a Food Condiment to market	Solved	LPDD	03/14/2012 04:22 PM	03/15/2012 07:29 AM
120314-000087	Label approval	Solved	LPDD	03/14/2012 05:06 PM	03/15/2012 04:37 PM
120314-000097	Generic labeling	Solved	LPDD	03/14/2012 07:20 PM	03/15/2012 05:21 AM
120315-000019	Turkey Bacon Variable Net Weight Question	Solved	LPDD	03/15/2012 08:50 AM	03/16/2012 05:28 AM
120315-000027	Net weight claims as they relate to stated "nutrition facts"	Solved	LPDD	03/15/2012 09:19 AM	03/19/2012 09:14 AM
120315-000033	Quantity of Contents statement	Solved	LPDD	03/15/2012 09:40 AM	03/16/2012 05:26 AM
120315-000034	Claiming Water on an ingredient statement	Solved	LPDD	03/15/2012 09:42 AM	03/15/2012 09:54 AM
120315-000055	nutritional labeling exemption	Solved	LPDD	03/15/2012 10:50 AM	03/15/2012 11:16 AM
120315-000056	Exemptions, FSIS Notice 15-12	Solved	LPDD	03/15/2012 10:52 AM	03/15/2012 03:57 PM
120315-000060	Nutritional Labeling	Solved	LPDD	03/15/2012 12:05 PM	03/15/2012 01:28 PM
120315-000077	Nutrition Labeling on pickled pork skin/ear/feet products	Solved	LPDD	03/15/2012 01:16 PM	03/15/2012 06:56 PM
120315-000101	Relocation of plant; signature line on labels	Solved	LPDD	03/15/2012 03:03 PM	03/15/2012 03:17 PM
120315-000112	Nutritional panel	Solved	LPDD	03/15/2012 03:51 PM	03/16/2012 05:24 AM
120315-000113	Previously frozen labeling requirements	Solved	LPDD	03/15/2012 03:53 PM	03/16/2012 05:27 AM
120316-000001	Retained Water	Solved	LPDD	03/16/2012 04:53 AM	03/16/2012 06:53 AM
120316-000081	Net Weight	Solved	LPDD	03/16/2012 04:41 PM	03/19/2012 09:17 AM
120317-000018	Message from Internet User - Ground beef	Solved	LPDD	03/17/2012 10:26 PM	03/19/2012 05:59 AM
120319-000005	Ham and Water Product Usde in a Meat Pie	Solved	LPDD	03/19/2012 07:51 AM	03/20/2012 06:37 AM
120319-000012	Marketing slogan	Solved	LPDD	03/19/2012 09:44 AM	03/20/2012 05:59 AM
120319-000013	Nutrition Labeling - Single Ingredient cuts	Solved	LPDD	03/19/2012 09:54 AM	03/19/2012 11:49 AM
120319-000035	nutrition information -v- nutrition claim	Solved	LPDD	03/19/2012 12:40 PM	03/19/2012 01:09 PM
120319-000082	Poultry Sausage added water	Solved	LPDD	03/19/2012 05:09 PM	03/20/2012 06:32 AM
120319-000085	heating	Solved	LPDD	03/19/2012 06:03 PM	03/20/2012 06:01 AM
Assigned: (b) (6)					
120301-000003	Grade Labeling	Solved	LPDD	03/01/2012 06:54 AM	03/06/2012 06:03 PM
120301-000135	Chicken Wingette Label	Solved	LPDD	03/01/2012 06:50 PM	03/08/2012 07:46 AM
120302-000062	Natural labeling requirements for single ingredient meat products	Solved	LPDD	03/02/2012 12:23 PM	03/06/2012 06:17 PM
120306-000016	citric acid	Solved	LPDD	03/06/2012 09:12 AM	03/06/2012 06:25 PM
120306-000083	Attention: Tammie Ballard - All natural Lard	Solved	LPDD	03/06/2012 03:47 PM	03/15/2012 02:00 PM
120307-000109	Message from Internet User - Adding a USDA grading claim	Solved	LPDD	03/07/2012 05:27 PM	03/14/2012 02:44 PM
120308-000110	product names	Solved	LPDD	03/08/2012 06:08 PM	03/15/2012 02:27 PM

120313-000054	labeling	Solved	LPDD	03/13/2012 12:36 PM	03/15/2012 02:53 PM
120313-000064	Message from Internet User - GMO Free labels	Solved	LPDD	03/13/2012 01:12 PM	03/15/2012 02:55 PM
Assigned (b) (6)					
120301-000006	Labeling	Solved	LPDD	03/01/2012 07:07 AM	03/06/2012 10:26 AM
120306-000034	Message from Internet User - egg labelling	Solved	LPDD	03/06/2012 11:12 AM	03/12/2012 03:53 PM
120307-000020	Labeling of ingoing ingredient that cannot be detected	Solved	LPDD	03/07/2012 09:03 AM	03/15/2012 11:19 AM
120307-000045	egg product labeling	Solved	LPDD	03/07/2012 10:56 AM	03/15/2012 11:22 AM
120307-000090	Tawana Harrington	Solved	LPDD	03/07/2012 03:18 PM	03/12/2012 04:31 PM
120308-000073	Labeling requirement for Beef steaks	Solved	LPDD	03/08/2012 12:58 PM	03/15/2012 11:27 AM
120312-000015	All Nartural	Solved	LPDD	03/12/2012 09:34 AM	03/15/2012 11:28 AM
120313-000025	labeling	Solved	LPDD	03/13/2012 09:44 AM	03/15/2012 11:49 AM
120313-000088	Labeling Beef Tallow	Solved	LPDD	03/13/2012 02:56 PM	03/15/2012 12:21 PM
120314-000023	Pam spray to coat the container that a product is being cooked in	Solved	LPDD	03/14/2012 10:26 AM	03/15/2012 12:22 PM
120314-000039	Paprika	Solved	LPDD	03/14/2012 12:18 PM	03/15/2012 12:27 PM

Memorandum of Interview



The Ohio Department of Agriculture
Division of Meat Inspection
8995 E Main Street
Reynoldsburg, OH 43068

Inspector Name	(b)(6)(b)(7)(c)
Establishment Name	Phillips Processing
Establishment Number	00036
Plant Management in attendance	Dale Phillips
Date of Meeting/Interview	3-29-12

Purpose of Meeting:

Weekly Meeting

Details of Meeting:

1. Website for BPI pink slime www.provisioneronline.com/articles/97797-a-disaster--a-shame---and-hopefully-a-lesson
2. A paper from AML on pink slime given to plant management.
3. PCSA #26 was sent to the lab 3-28-12.
- 4 A Pathogen sample (1st quarter), Polish Kielbasa was sent to the lab 3-28-12.
5. <http://www.cargill.com/products/meat-food-safety> Website for Cargill to get supporting documentation

Inspector Signature

Plant Management Signature

11/30/2011

From: Murphy-Jenkins, Rosalyn
Sent: Thursday, September 16, 2010 8:38 AM
To: (b) (6); (b) (6); (b) (6); Canavan, Jeff
Subject: RE: Pink Slime - 6456221

I agree. I think this is the best approach.

Rosalyn Murphy-Jenkins, Director
Labeling and Program Delivery Division OPPD-FSIS-USDA
(301) 504-0879 Main Line - Fax: (301) 504-0872
Email: Rosalyn.Murphy-Jenkins@fsis.usda.gov
5601 Sunnyside Avenue
Room 2-2124GWCC
Beltsville, MD 20705-5000
Submit your questions to...

<http://askfsis.custhelp.com>

Website: http://www.fsis.usda.gov/About_FSIS/labeling_&_consumer_protection/index.asp

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From: (b) (6)
Sent: Thursday, September 16, 2010 8:36 AM
To: (b) (6); Murphy-Jenkins, Rosalyn; (b) (6); Canavan, Jeff
Subject: RE: Pink Slime - 6456221

The new letter looks good to me. I think it is the best way to handle the issue.

(b) (6)

From: (b) (6)
Sent: Thursday, September 16, 2010 8:30 AM
To: Murphy-Jenkins, Rosalyn; (b) (6); (b) (6); Canavan, Jeff
Subject: RE: Pink Slime - 6456221

Sorry for the delay, just getting to this now – attached is a revised draft with changes tracked.

Thank you,

(b) (6) **Issues Analyst**
ECIMS-Office of Public Affairs and Consumer Education
Food Safety and Inspection Service
U.S. Department of Agriculture
1400 Independence Avenue, S.W., Room 1164-S
Washington, DC 20250

(b) (6)
(b) (6) fsis.usda.gov

From: Murphy-Jenkins, Rosalyn
Sent: Wednesday, September 15, 2010 1:29 PM
To: (b) (6); (b) (6); (b) (6); Canavan, Jeff
Subject: RE: Pink Slime - 6456221

Sounds good. If you want to run it by us first, go ahead.

Rosalyn Murphy-Jenkins, Director
Labeling and Program Delivery Division OPPD-FSIS-USDA
(301) 504-0879 Main Line - Fax: (301) 504-0872
Email: Rosalyn.Murphy-Jenkins@fsis.usda.gov
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From: (b) (6)
Sent: Wednesday, September 15, 2010 1:29 PM
To: Murphy-Jenkins, Rosalyn; (b) (6) (b) (6) Canavan, Jeff
Subject: RE: Pink Slime - 6456221

Yes – I'll (b) (5) thinks. Thanks all,

(b) (6) **Issues Analyst**
ECIMS-Office of Public Affairs and Consumer Education
Food Safety and Inspection Service
U.S. Department of Agriculture
1400 Independence Avenue, S.W., Room 1164-S
Washington, DC 20250
(b) (6)
(b) (6) fsis.usda.gov

From: Murphy-Jenkins, Rosalyn
Sent: Wednesday, September 15, 2010 1:27 PM
To: (b) (6) (b) (6) Canavan, Jeff; (b) (6)
Subject: RE: Pink Slime - 6456221

Can you work (b) (5), (b) (6)

Rosalyn Murphy-Jenkins, Director
Labeling and Program Delivery Division OPPD-FSIS-USDA
(301) 504-0879 Main Line - Fax: (301) 504-0872
Email: Rosalyn.Murphy-Jenkins@fsis.usda.gov
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copying or other action based on the content of the communication is not authorized. If you have received this document in error, please notify us by telephone, FAX, or Email immediately.

From: (b) (6)
Sent: Wednesday, September 15, 2010 1:23 PM
To: (b) (6) Canavan, Jeff; (b) (6) Murphy-Jenkins, Rosalyn
Subject: RE: Pink Slime - 6456221

That sounds best to (b) (5)

(b) (6)

From: (b) (6)
Sent: Wednesday, September 15, 2010 10:58 AM
To: Canavan, Jeff; (b) (6) (b) (6) Murphy-Jenkins, Rosalyn
Subject: RE: Pink Slime - 6456221

Maybe if (b) (5)

(b) (5)
). And indicate how she can report a problem with food if she has identified this in product she purchases.

From: Canavan, Jeff
Sent: Wednesday, September 15, 2010 9:51 AM
To: (b) (6) (b) (6) Murphy-Jenkins, Rosalyn; (b) (6)
Subject: RE: Pink Slime - 6456221

Ok, I think that works too. (b) (5)

Jeff

Jeffrey W. Canavan, MPA, RD
Deputy Director
Labeling and Program Delivery Division
USDA, FSIS, OPPD, LPDD
5601 Sunnyside Ave., Stop 5273
Beltsville, MD 20705-5273
Phone: (301) 504-0879
Fax: (301) 504-0872

Please include your name and/or company name, phone number and complete e-mail address so that we may promptly reply to your inquires.

FSIS, Labeling and Program Delivery Division
Website: <http://www.fsis.usda.gov/OPPDE/larc/index.htm>

This e-mail message is intended for the exclusive use of the > recipient(s) named above. It may contain information that is > protected, privileged, or confidential, and it should not be > disseminated, distributed, or copied to persons not authorized to > receive such information. If you are not the intended recipient, any > dissemination, distribution or copying is strictly prohibited. If you think you have received this e-mail message in error, please e-mail > the sender immediately.

From: (b) (6)
Sent: Wednesday, September 15, 2010 10:47 AM

To: (b) (6) Murphy-Jenkins, Rosalyn; (b) (6)

Cc: Canavan, Jeff

Subject: RE: Pink Slime - 6456221

I think we shouldn't necessarily (b) (5) be
(b) (5).

(b) (6) **Issues Analyst**

ECIMS-Office of Public Affairs and Consumer Education

Food Safety and Inspection Service

U.S. Department of Agriculture

1400 Independence Avenue, S.W., Room 1164-S

Washington, DC 20250

(202) 720-(b) (6)

(b) (6) fsis.usda.gov

From: (b) (6)

Sent: Wednesday, September 15, 2010 10:41 AM

To: Murphy-Jenkins, Rosalyn; (b) (6)

Cc: Canavan, Jeff; (b) (6)

Subject: RE: Pink Slime - 6456221

Do we want to go (b) (5)
?"

(b) (6)

From: Murphy-Jenkins, Rosalyn

Sent: Wednesday, September 15, 2010 10:18 AM

To: (b) (6) (b) (6)

Cc: Canavan, Jeff; (b) (6)

Subject: FW: Pink Slime - 6456221

See Dan's message below. Can we (b) (5) ?

(b) (6) – can you resend the letter?

Roz

Rosalyn Murphy-Jenkins, Director

Labeling and Program Delivery Division OPPD-FSIS-USDA

(301) 504-0879 Main Line - Fax: (301) 504-0872

EMail: Rosalyn.Murphy-Jenkins@fsis.usda.gov

5601 Sunnyside Avenue

Room 2-2124GWCC

Beltsville, MD 20705-5000

Submit your questions to...

<http://askfsis.custhelp.com>

Website: http://www.fsis.usda.gov/About_FSIS/labeling_&_consumer_protection/index.asp

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copying or other action based on the content of the communication is not authorized. If you have received this document in error, please notify us by telephone, FAX, or Email immediately.

From: Engeljohn, Daniel
Sent: Wednesday, September 15, 2010 10:15 AM
To: (b) (6)
Cc: Murphy-Jenkins, Rosalyn; Canavan, Jeff
Subject: Re: Pink Slime - 6456221

I think it is unfair and unsubstantiated to label the ammoniated product as pink slim, as well as the FTB. Unless we have more proof about this situation, I think it only should be about purge.

If there is a pink slim on the ammoniated product, I think we would take steps to correct.

Sent from BlackBerry Wireless Handheld from:
DANIEL ENGELJOHN -- OPPD, FSIS, USDA
(202) 205-0495

From: (b) (6)
To: Engeljohn, Daniel
Sent: Wed Sep 15 10:08:01 2010
Subject: Pink Slime - 6456221

Hi Dan,

Regarding your note in ECM on the "pink slime" e-mail, most of the incoming messages we've received that reference "pink slime" are associated with ammonia-treated finely textured beef (BPI, etc), and the "pink slime" moniker for ammoniated FTB has been bouncing around media reports the last several months. Should our response address both FTB and purge, or only purge? Thank you,

"[Task Note] 09/13/2010 04:25:46 PM CDT Daniel Engeljohn

[Note for Task #8 Review Draft] Not cleared: I don't think (b) (5)

[REDACTED]

[REDACTED]

[REDACTED]



isabelle8370.txt



Isabelle_Pink_Slime[
1][1][1][1...

(b) (6) Issues Analyst
ECIMS-Office of Public Affairs and Consumer Education
Food Safety and Inspection Service
U.S. Department of Agriculture
1400 Independence Avenue, S.W., Room 1164-S
Washington, DC 20250

(b) (6)
(b) (6) fsis.usda.gov

(b) (6) Contractor - FSIS

From: (b) (6) - FSIS
Sent: Thursday, March 22, 2012 4:50 PM
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS; (b) (6) - FSIS
Subject: FW: Message from Internet User - beefalo

Follow Up Flag: Follow up
Flag Status: Flagged

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: CLEAN: Wash Hands and Surfaces Often SEPARATE: Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature CHILL: Refrigerate Food Promptly

-----Original Message-----

From: FSIS Webmaster
Sent: Friday, March 16, 2012 8:29 AM
To: FSIS
Subject: FW: Message from Internet User - beefalo

Please see the attached.

Thank you.

-----Original Message-----

From: (b) (6) [yahoo.com](mailto:(b) (6)@yahoo.com) [[mailto:\(b\) \(6\)@yahoo.com](mailto:(b) (6)@yahoo.com)]
Sent: March 15, 2012 6:16 PM
To: FSIS Webmaster
Subject: Message from Internet User - beefalo

is beefalo allowed to have lean beef trimming (aka pink slime) added to it when it is ground up?

(b) (6) - Contractor - FSIS

From: (b) (6) - FSIS
Sent: Thursday, March 29, 2012 10:50 AM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; Eilerts, Robert - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS;
Subject: FW: cotton gloves [Incident: 120328-000051]

Just FYI, on cotton gloves.

(b) (6)
IIC Est.21140 & 06829A
Nevada IA, 50201
Phone: 1-(402)-320-(b) (6)

From: FSIS Policy Development Division [mailto:pdd@custhelp.com]
Sent: Thursday, March 29, 2012 9:08 AM
To: (b) (6) - FSIS
Subject: cotton gloves [Incident: 120328-000051]

Recently you requested personal assistance from our on-line support center. Below is a summary of your request and our response.

Thank you for allowing us to be of service to you.

To update this question by email, please reply to this message. Because your reply will be automatically processed, you **MUST** enter your reply in the space below. Text entered into any other part of this message will be discarded.

[====> Please enter your reply below this line <====]

[==> Please enter your reply above this line <==]

To access your question from our support site, [click here](#).

Subject

cotton gloves

Discussion Thread

Response Via Email (PDD Staff Officer) 03/29/2012 10:08 AM

Thank you for contacting the FSIS Policy Development Division (PDD) regarding cotton gloves.

The information provided in Michigan State University power point is useful. But, there is no FSIS specific regulation that prohibits clean white cotton gloves from touching product contact surfaces and product surfaces and back-and-forth. However, FSIS Sanitation Performance Standards (SPS) 9 CFR 416.5 (a) and (b) provide

regulatory employee hygienic requirements for cleanliness and clothing, this includes gloves.

9 CFR 416.5 (a) Cleanliness. All persons working in contact with product, food-contact surfaces, and product-packaging materials must adhere to Hygienic Practices while on duty to prevent adulteration of product and the creation of insanitary conditions.

9 CFR 416.5 (b) require Clothing. Aprons, frocks, and other outer clothing (including clothes) worn by persons who handle product must be of Material that is Disposable or Readily cleaned. Clean garments must be worn at the start of each working day and garments must be changed during the day as often as necessary to prevent adulteration of product and the creation of insanitary conditions.

FSIS verifies the performance standards for gloves are met. As outlined in the Federal Register Vol. 64 No. 202 Wednesday, October 20, 1999 Sanitation Requirements for Official Meat and Poultry Establishments <http://www.fsis.usda.gov/OPPDE/rdad/FRPubs/96-037F.pdf> FSIS stated that it does not need to specifically enumerate every action by establishment personnel that could possibly lead to product adulteration or insanitary conditions or to compile such a list of prohibited practices. FSIS program employees have the authority, and will continue to have the authority, to take action whenever establishment personnel fail to ensure that product is not adulterated or fail to maintain sanitary conditions, even if the problem identified is not specifically delineated in a regulation. If the establishment is failing to meet this requirement or allowing the product to become adulterated as a result of insanitary conditions in the establishment, then inspection program personnel would be documenting the noncompliance as prescribed in FSIS Directive 5000.1.

I hope this information is helpful.

Customer By Web Form (Robert Hickey)

03/28/2012 01:20 PM

After reading the glove section in this artical, I believe the point is made.

Auto-Response

03/28/2012 01:01 PM

Your message has been received at the FSIS Policy Development Division (PDD) and will be assigned to a staff specialist for response.

Our goal is to provide an accurate response as quickly as possible—in most instances, this will be within two working days. Some questions, however, require extensive research and will take longer to answer. If you would like to know the status of your question, you can telephone PDD for additional discussion at 1-800-233-3935 between the hours of 6:00 a.m. and 5:00 p.m. CT, Monday through Friday. Please refer to the incident reference number below when calling for clarification.

The reference number for your question is 120328-000051.

You may update your incident at

http://askfsis.custhelp.com/app/account/questions/detail/i_id/120400/username/rhickey

Thank you for contacting the FSIS Policy Development Division.

Customer By Web Form (Robert Hickey)

03/28/2012 01:01 PM

In a raw product area can an establishment employee wear and handle raw product with cotton gloves? (The product is destine for cooking) The company quoted (FDA Food Code 2009 3-304.15(D)).

Wouldn't they possibly be introducing then cotton fibers and whatever else the gloves are made of to the raw product, not to mention any cleaning solution that was used to clean the gloves between uses since they are very absorbent?

(b) (6) - Contractor - FSIS

From: (b) (6) - FNS
Sent: Wednesday, February 01, 2012 7:18 PM
To: (b) (6) - FNS; (b) (6) - FNS
Subject: Fw: Statement to be issued to Seattle reporter regarding "pink slime"

In case you had not seen this statement.

(b) (6)

Sent from my Android phone using TouchDown (www.nitrodesk.com)

-----Original Message-----

From: (b) (6) - AMS (b) (6) @ams.usda.gov]
Received: Wednesday, 01 Feb 2012, 6:32pm
To: (b) (6) - FNS (b) (6) @fns.usda.gov]
Subject: Fw: Statement to be issued to Seattle reporter regarding "pink slime"

FYI

From: (b) (6) - AMS
Sent: Wednesday, February 01, 2012 04:44 PM
To: (b) (6) - AMS; (b) (6) - AMS; (b) (6) - AMS
Subject: Fw: Statement to be issued to Seattle reporter regarding "pink slime"

From: Fillpot, Dirk - FSIS
Sent: Wednesday, February 01, 2012 04:41 PM
To: (b) (6) - AMS
Subject: FW: Statement to be issued to Seattle reporter regarding "pink slime"

FYI – this is the statement we’re planning on sending out in about 10 minutes. It touches on your lane (you know, we had to bring the kids into it...), so I wanted to make sure you got a heads up in case you saw the story tomorrow.

Dirk Fillpot
Media Supervisor
Congressional and Public Affairs
Office of Public Affairs and Consumer Education
USDA Food Safety and Inspection Service
Washington, D.C. 20250
Phone: (202) 690-3112
Cell: (202) 695-9950
dirk.fillpot@fsis.usda.gov

<http://www.youtube.com/USDAFoodSafety>
<http://www.twitter.com/usdafoodsafety>
<http://www.fsis.usda.gov/>

From: Fillpot, Dirk - FSIS
Sent: Wednesday, February 01, 2012 5:36 PM
To: Lavallee, Aaron; MacMillan, Anne; DeJong, Justin; Hagen, Elisabeth; Ronholm, Brian; Derfler, Phil - FSIS; Blake, Carol - FSIS

Cc: Mabry, Brian - FSIS; Naessens, Katie

Subject: RE: Statement to be issued to Seattle reporter regarding "pink slime" - deadline: 6:15 p.m. tonight

Plan on sending the statement below in 15 minutes unless there are any objections. Thank you, all, for your feedback and prompt review!

(b) (5)

Dirk Fillpot
Media Supervisor
Congressional and Public Affairs
Office of Public Affairs and Consumer Education
USDA Food Safety and Inspection Service
Washington, D.C. 20250
Phone: (202) 690-3112
Cell: (202) 695-9950
dirk.fillpot@fsis.usda.gov

<http://www.youtube.com/USDAFoodSafety>
<http://www.twitter.com/usdafoodsafety>
<http://www.fsis.usda.gov/>

From: Lavallee, Aaron

Sent: Wednesday, February 01, 2012 5:34 PM

To: MacMillan, Anne; Fillpot, Dirk - FSIS; DeJong, Justin; Hagen, Elisabeth; Ronholm, Brian; Derfler, Phil - FSIS; Blake, Carol - FSIS

Cc: Mabry, Brian - FSIS; Naessens, Katie

Subject: RE: Statement to be issued to Seattle reporter regarding "pink slime" - deadline: 6:15 p.m. tonight

I think we should (b) (5).

From: MacMillan, Anne

Sent: Wednesday, February 01, 2012 5:32 PM

To: Fillpot, Dirk - FSIS; DeJong, Justin; Hagen, Elisabeth; Ronholm, Brian; Derfler, Phil - FSIS; Blake, Carol - FSIS

Cc: Mabry, Brian - FSIS; Lavallee, Aaron; Naessens, Katie

Subject: RE: Statement to be issued to Seattle reporter regarding "pink slime" - deadline: 6:15 p.m. tonight

I like!

From: Fillpot, Dirk - FSIS

Sent: Wednesday, February 01, 2012 5:31 PM

To: DeJong, Justin; MacMillan, Anne; Hagen, Elisabeth; Ronholm, Brian; Derfler, Phil - FSIS; Blake, Carol - FSIS

Cc: Mabry, Brian - FSIS; Lavallee, Aaron; Naessens, Katie

Subject: RE: Statement to be issued to Seattle reporter regarding "pink slime" - deadline: 6:15 p.m. tonight

The version below incorporates Justin's feedback, working from the version Anne provided. Also, I spoke with the reporter off-the-record for a while, which I think will help her craft a story that better represents the issue. She needs a quote to include in her piece from us, which I told her would focus on food safety, so she could craft her story around that.

One other change of note – (b) (5), I also thought we could (b) (5)
(b) (5).

Here's the revised version:

(b) (5)

afe.”

Dirk Fillpot
Media Supervisor
Congressional and Public Affairs
Office of Public Affairs and Consumer Education
USDA Food Safety and Inspection Service
Washington, D.C. 20250
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<http://www.youtube.com/USDAFoodSafety>
<http://www.twitter.com/usdafoodsafety>
<http://www.fsis.usda.gov/>

From: DeJong, Justin
Sent: Wednesday, February 01, 2012 5:25 PM
To: Fillpot, Dirk - FSIS; MacMillan, Anne; Hagen, Elisabeth; Ronholm, Brian; Derfler, Phil - FSIS; Blake, Carol - FSIS
Cc: Mabry, Brian - FSIS; Lavallee, Aaron; Naessens, Katie
Subject: Re: Statement to be issued to Seattle reporter regarding "pink slime" - deadline: 6:15 p.m. tonight

First and foremost, can we (b) (5)
(b) (5) ..

From: Fillpot, Dirk - FSIS
Sent: Wednesday, February 01, 2012 04:17 PM
To: MacMillan, Anne; DeJong, Justin; Hagen, Elisabeth; Ronholm, Brian; Derfler, Phil - FSIS; Blake, Carol - FSIS
Cc: Mabry, Brian - FSIS; Lavallee, Aaron; Naessens, Katie
Subject: Statement to be issued to Seattle reporter regarding "pink slime" - deadline: 6:15 p.m. tonight

I spoke with the Seattle reporter, and she needed a quote for her story. She understands that we are focused on ensuring that the product is safe to consume (our conversation went quite well). Her piece will be one minute long (not very long), so our response also should be short in order to improve the chances of our message being incorporated into her story. Her deadline is near, however. Please review the draft statement below. This information was pulled from quotes we previously provided to Gannett reporter Phil Brasher. She said she needs our statement within the next hour. Thank you

(b) (5)

Dirk Fillpot

Media Supervisor

Congressional and Public Affairs

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Activities & Tasks for Weekly Task List March 12-16, 2012

ECM documents

- *None to report.*

Equal Employment Opportunity Advisory Committee

- *None to report.*

News & Notes and Constituent Update

- Prepared Pub listing for March 16 issue of *N&N* for discussion at meeting on March 13.
- Prepared photos using Photoshop software for *N&N* issue.
- Provided initial editing for articles/entries for *N&N* issue.
- Writing entries for the Food Safety Day; took photos as well.
- Worked with authors, photographers, editor at large, etc. to acquire information for articles/entries for *N&N*.
- Prepared draft and will finalize *N&N* issue, publish, etc.
- Prepared a new draft highlight format for e-mail distribution.

Faces of Food Safety Initiative

- Drafted next *Face of Food Safety* - Meet Nancy Atkins piece, now in clearance with Linda West.

Telephone calls/Call Tracker

- CPAO received two phone calls (Prince William County, Va. official) and constituent related to “pink slime” and responded with the USDA statement.

Meetings

- Attended the Publications meeting on March 13.
- Attended the Constituent Staff meeting, March 14.
- No OIA Staff Meeting this week.
- Will participated on the FDIB Investigations Conference Call meeting call on March 15; E-mail with result(s) will be sent to FSIS OPACE/CPA Meeting Notes group.

Blogs

- *None to report.*

Other Publications/Products

- *None to report.*

Podcasts

- *None to report.*

Agendas for Consumer and Industry Representatives

- *None to report.*

Miscellaneous

- Provided updated to the Annual Performance Plan Dashboard/Status Report about *Faces of Food Safety* and questions from Linda West.
- Providing outreach support for the B'More Healthy Expo in Baltimore, Md., March 17. Will write story and take photos.

Other:

- Annual leave scheduled for May 30-June 1 (May 28 – Holiday and May 29 – Flex day).