Commodity Procurement Vendor Conference

Meat and Aquatic Purchase Programs

April 20, 2012

Craig Morris
Deputy Administrator
Livestock & Seed Program

USDA FOODS
HEALTHY CHOICES
AMERICAN GROWN

Outlook for the U.S. Livestock and Catfish Sectors in 2012

April 20, 2012

Dr. Sherry Wise
Chief Economist
Livestock & Seed Program

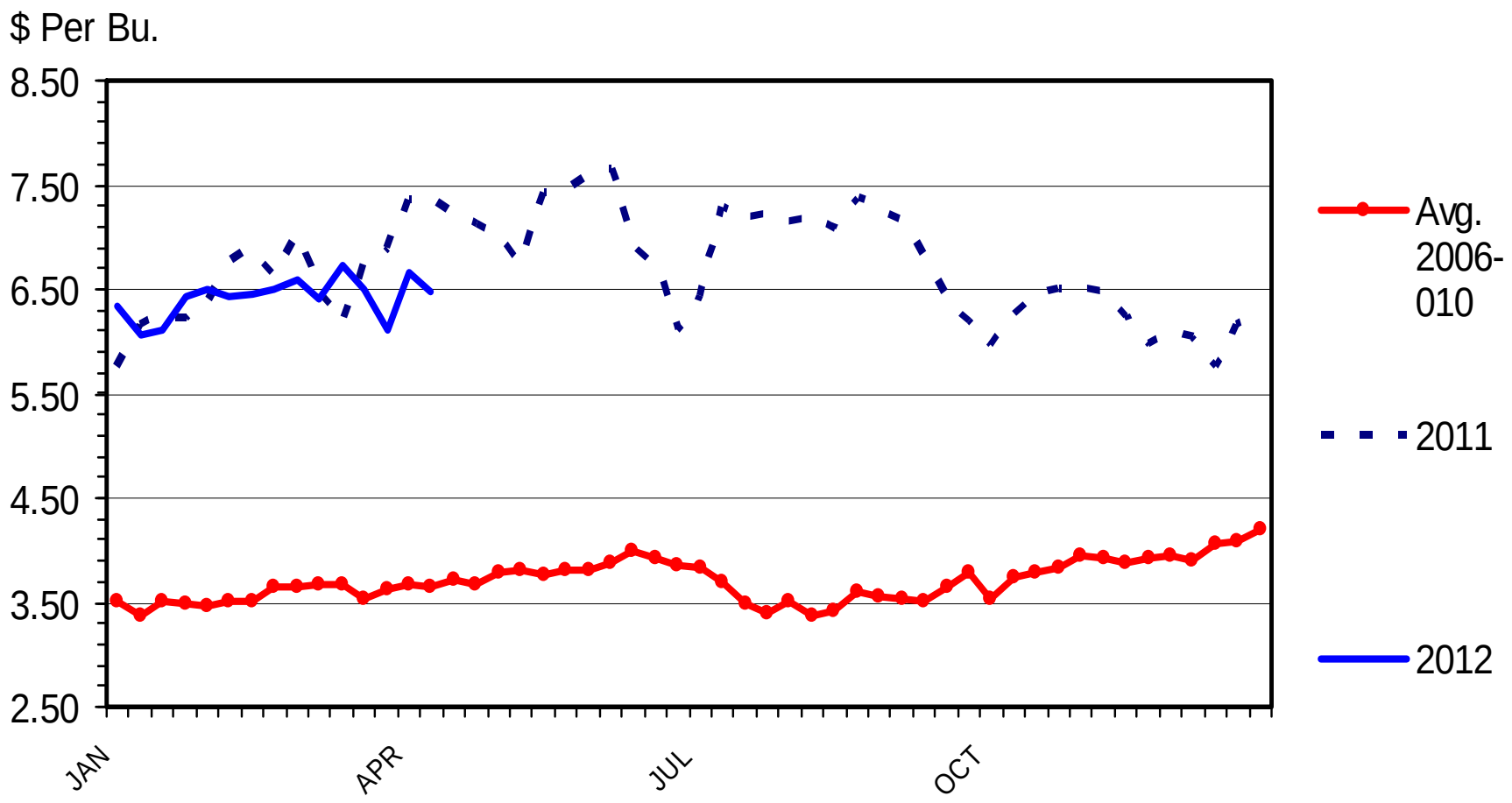
USDA FOODS
HEALTHY CHOICES
AMERICAN GROWN

Where have we been?

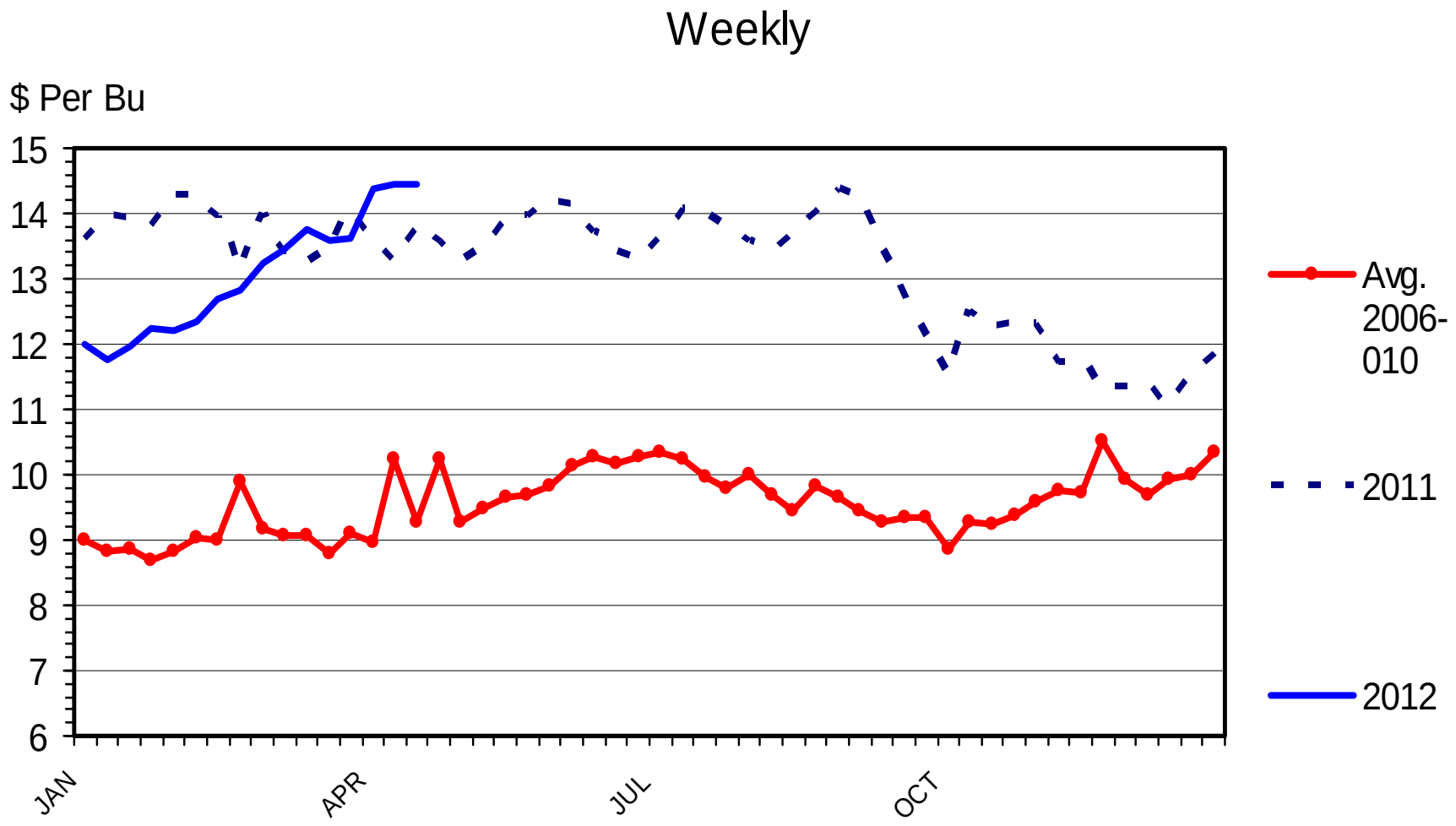
In 2011

- Continued high feed & energy prices
- Continued increases in beef and pork exports (exchange rate, EMCs)
- Continued depressed domestic economic conditions
- Seeing impacts of climate change

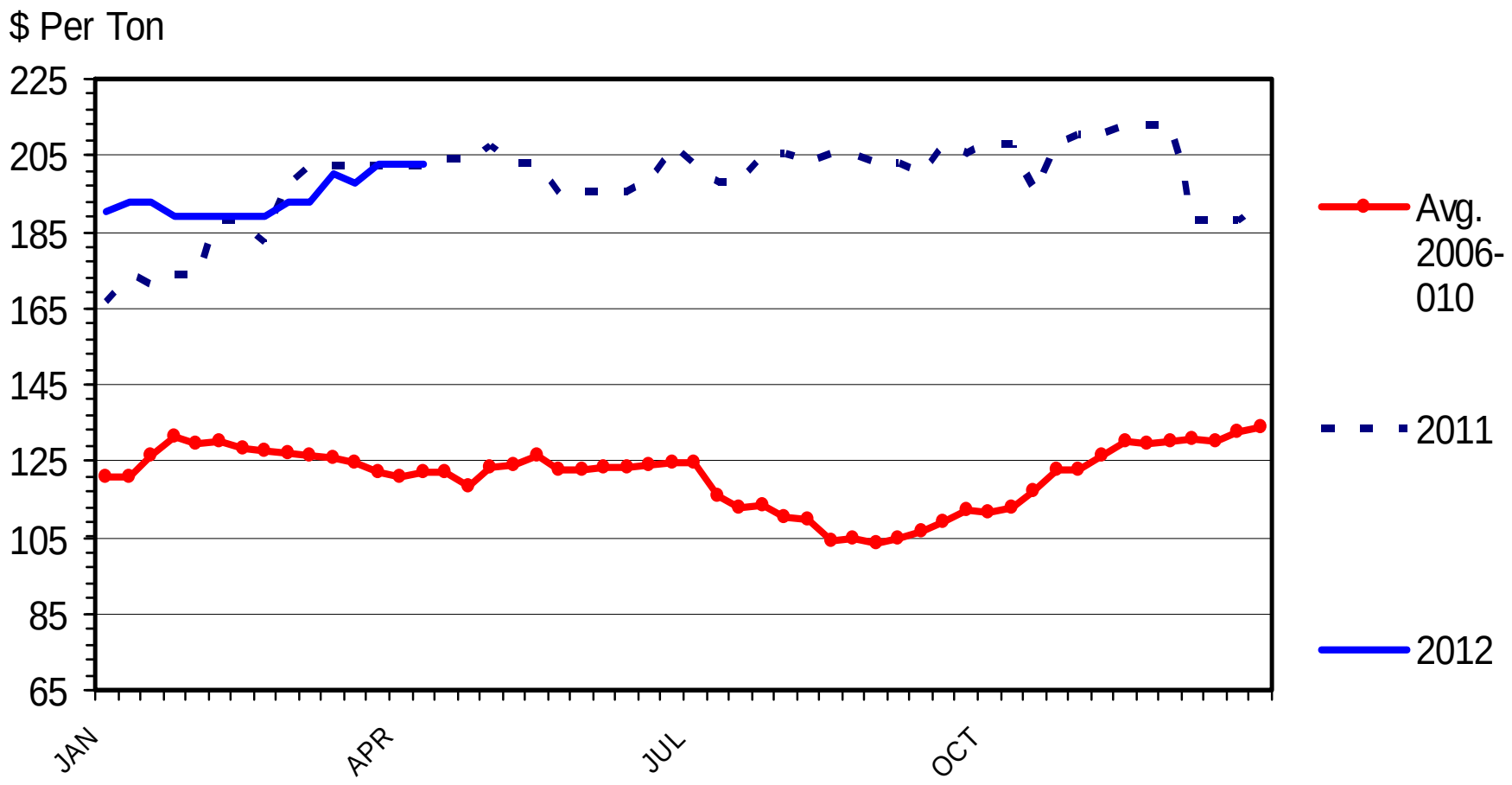
Feed Prices--Corn



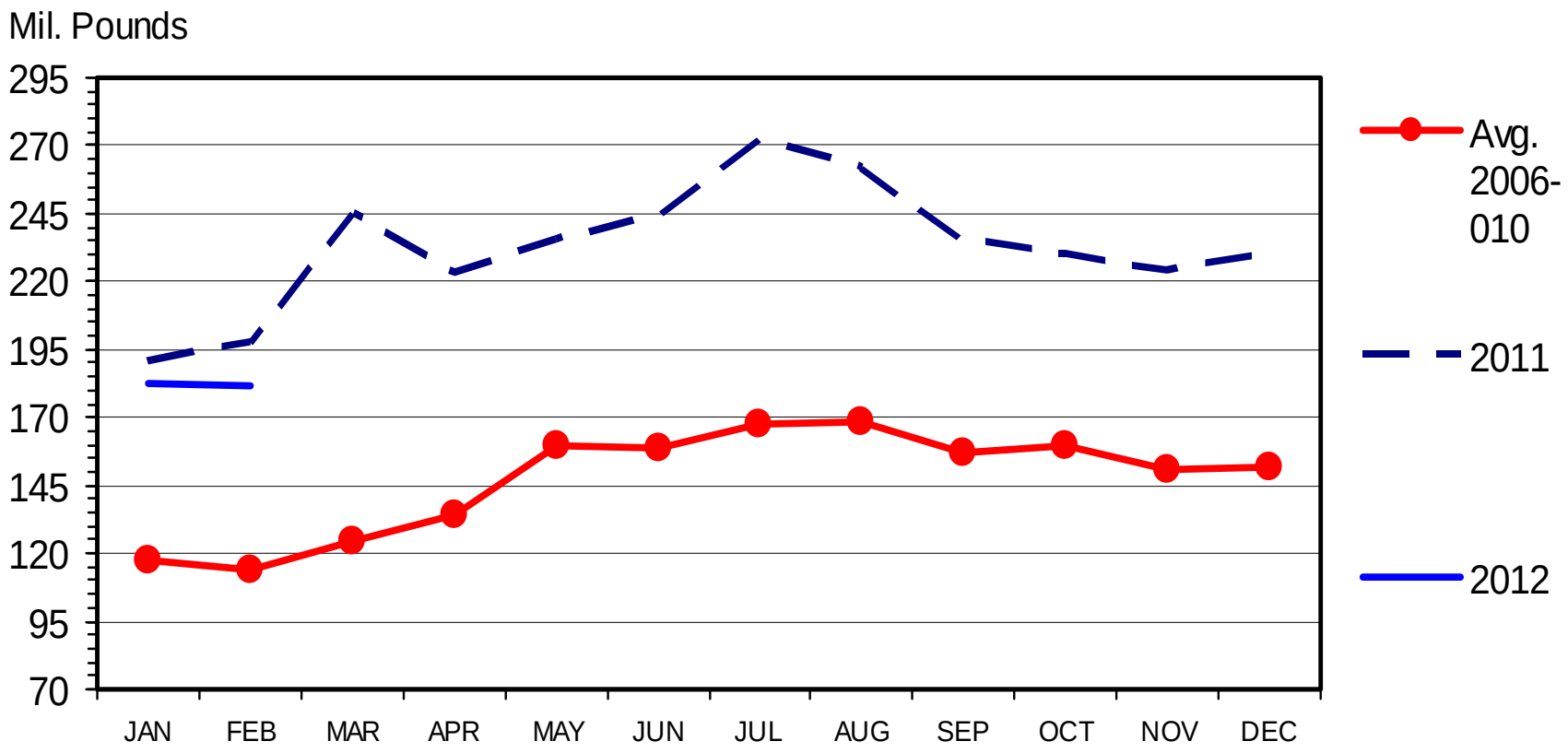
Feed Prices--Soybeans



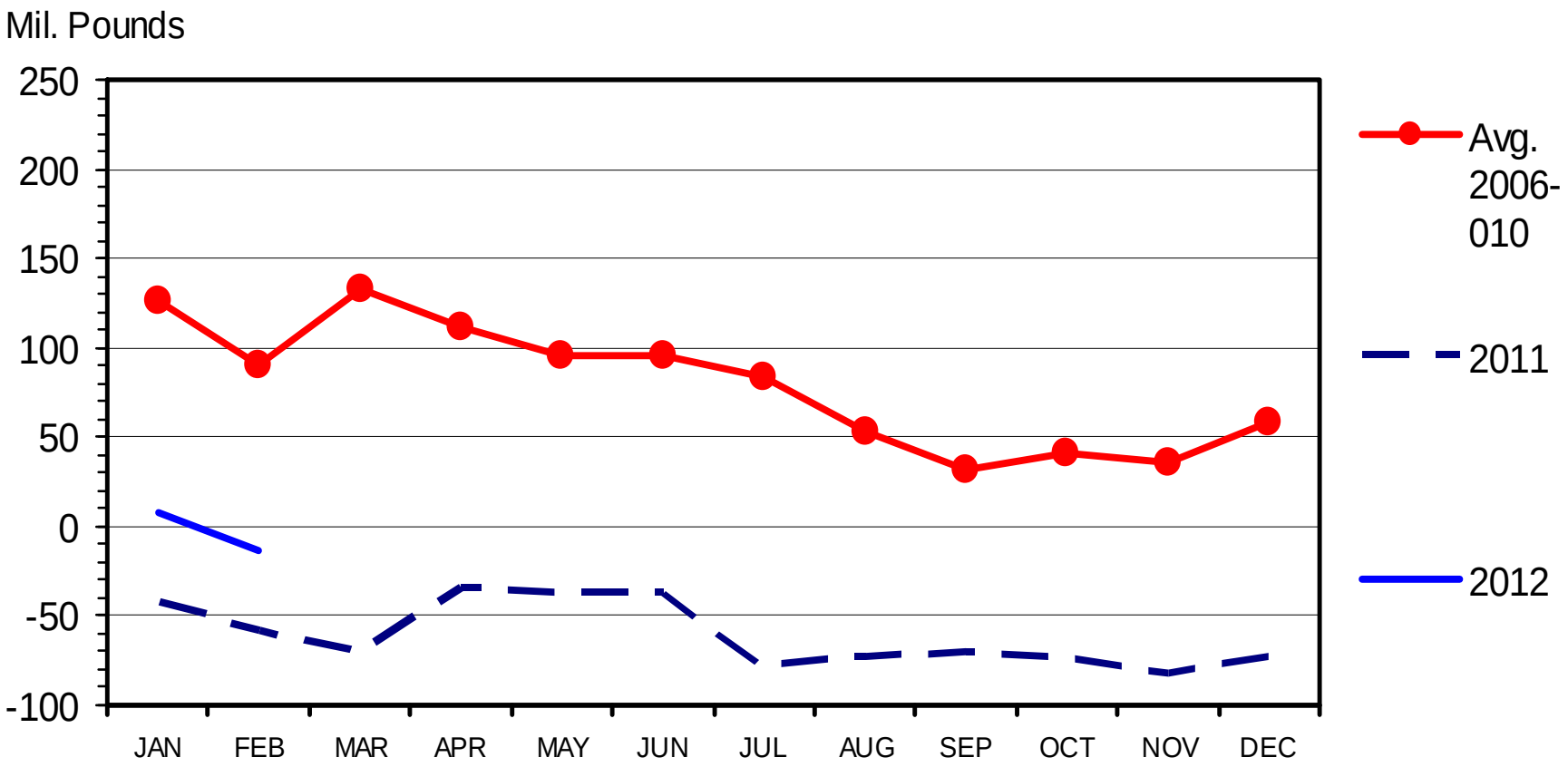
Feed Prices--DDGs



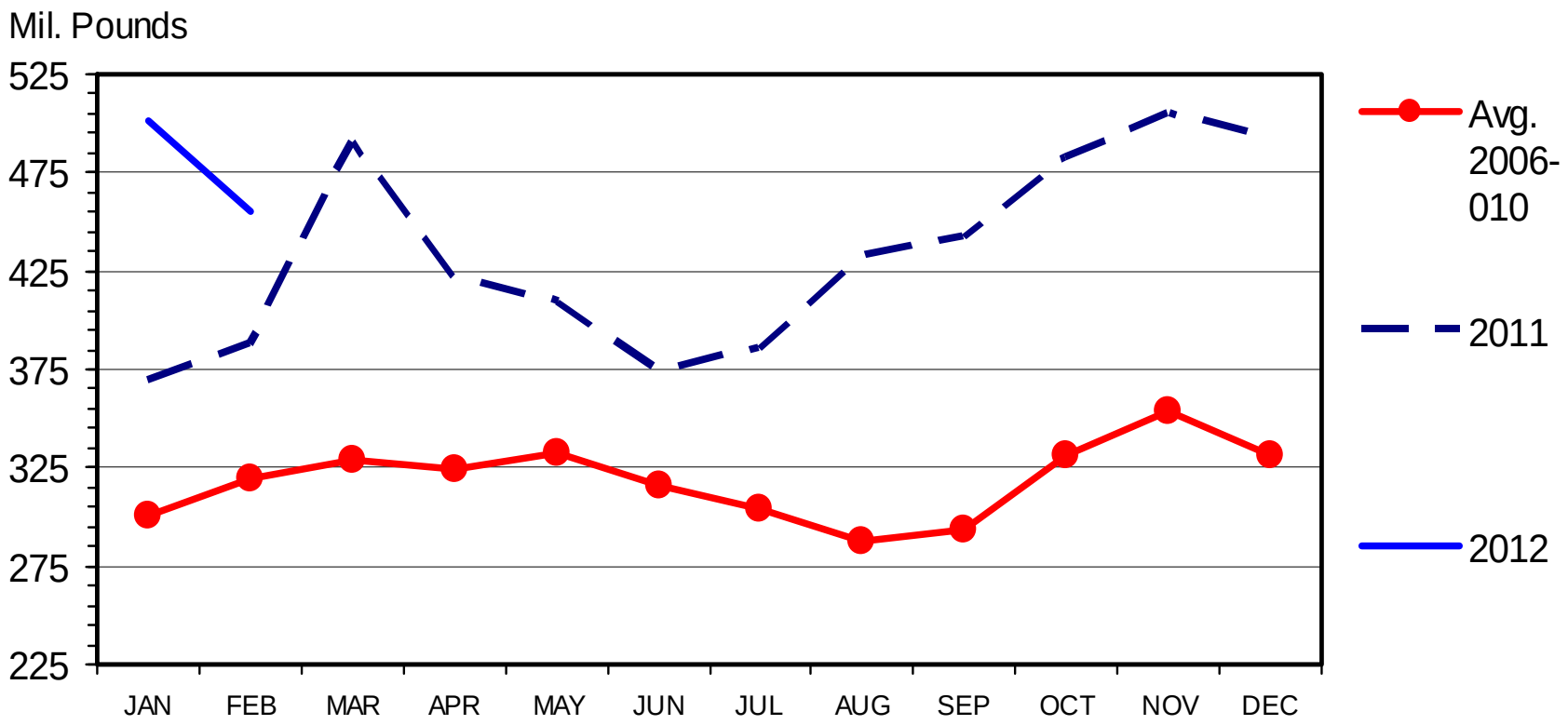
Beef Exports Remain Strong

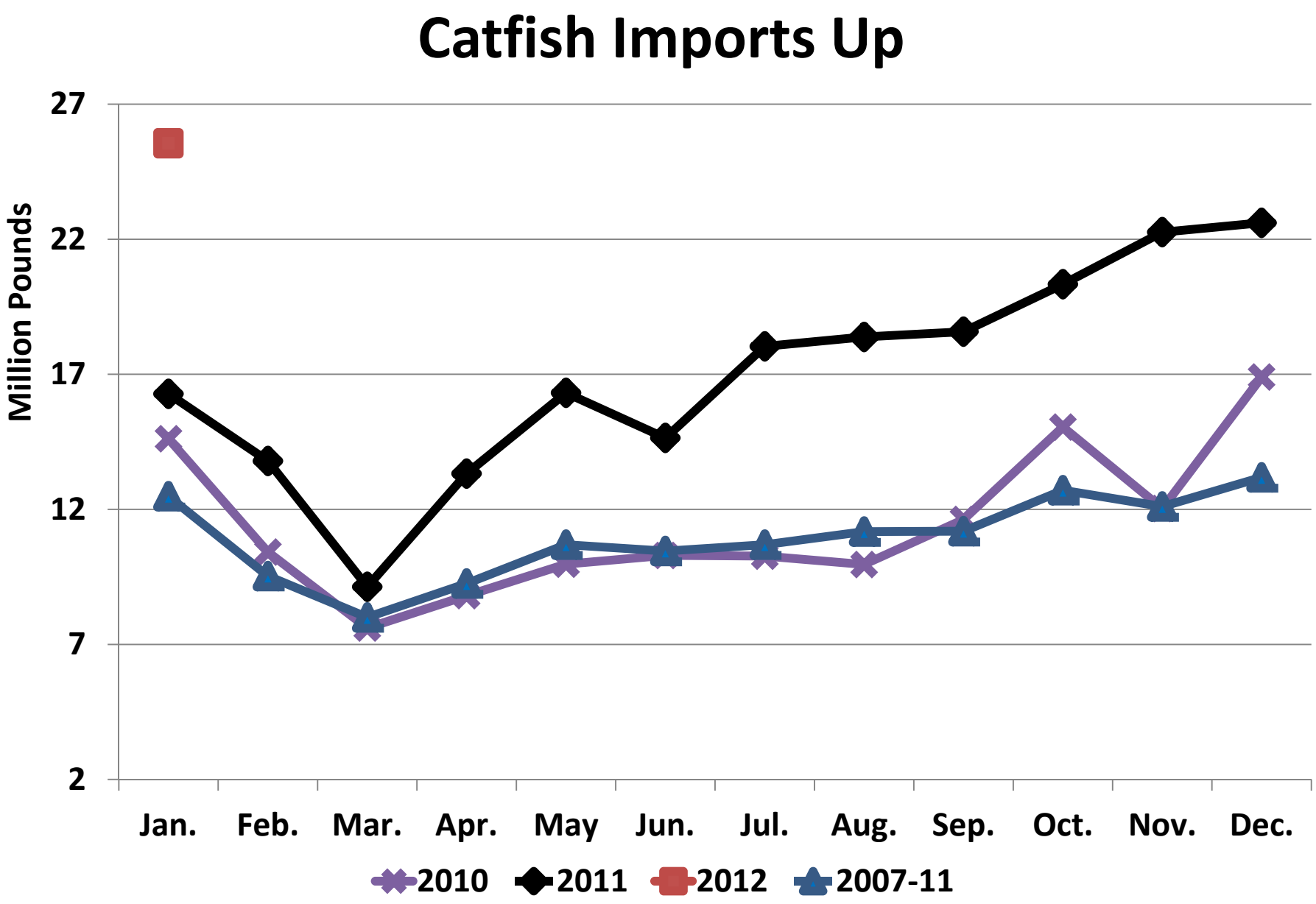


Beef Net Imports Up From 2011



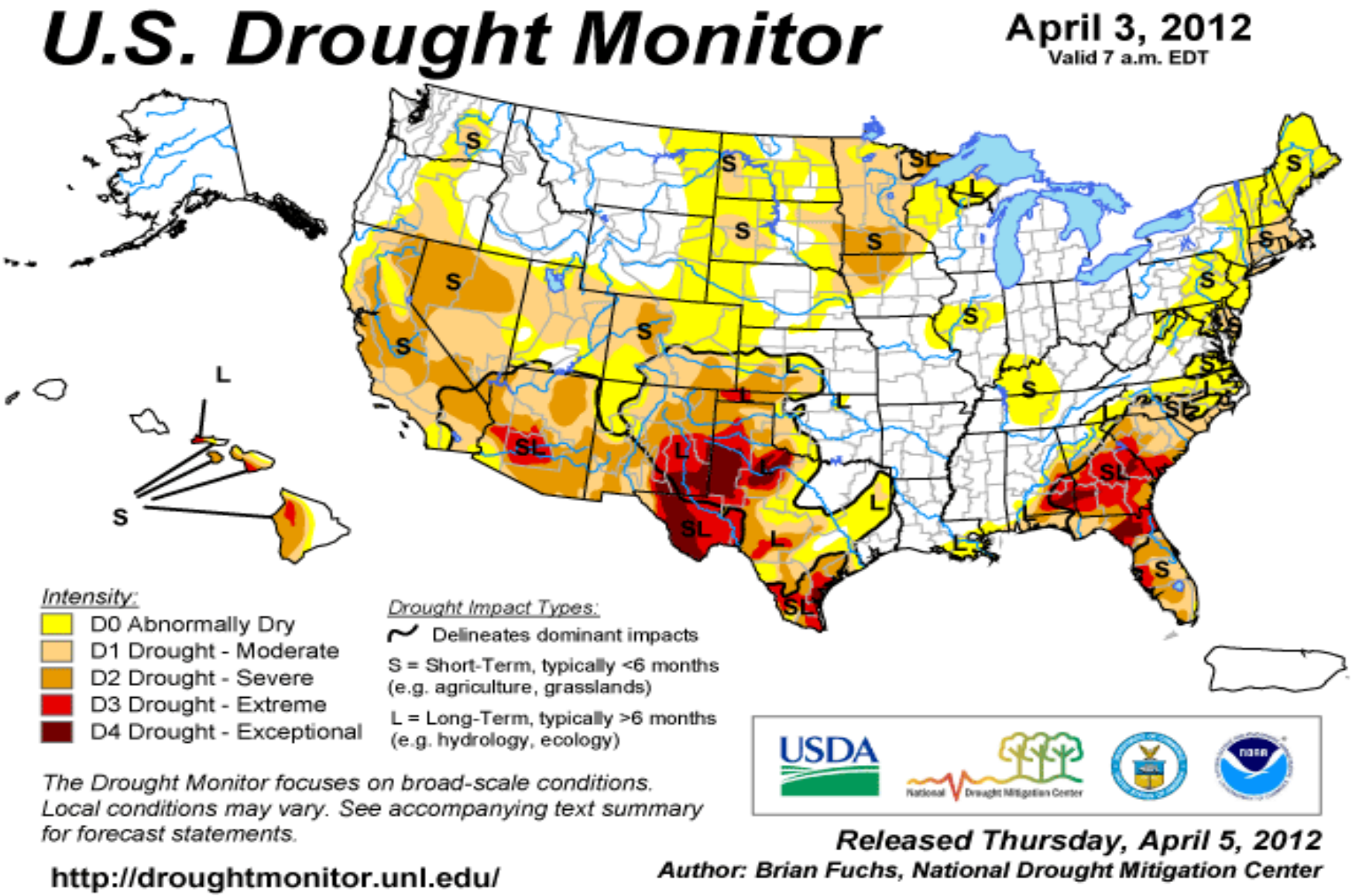
Pork Exports Still High




Catfish Imports Up
Million Pounds
27
22
17
12
7
2
Jan.
Feb.
Mar.
Apr.
May
Jun.
Jul.
Aug.
Sep.
Oct.
Nov.
Dec.
2010
2011
2012
2007-11

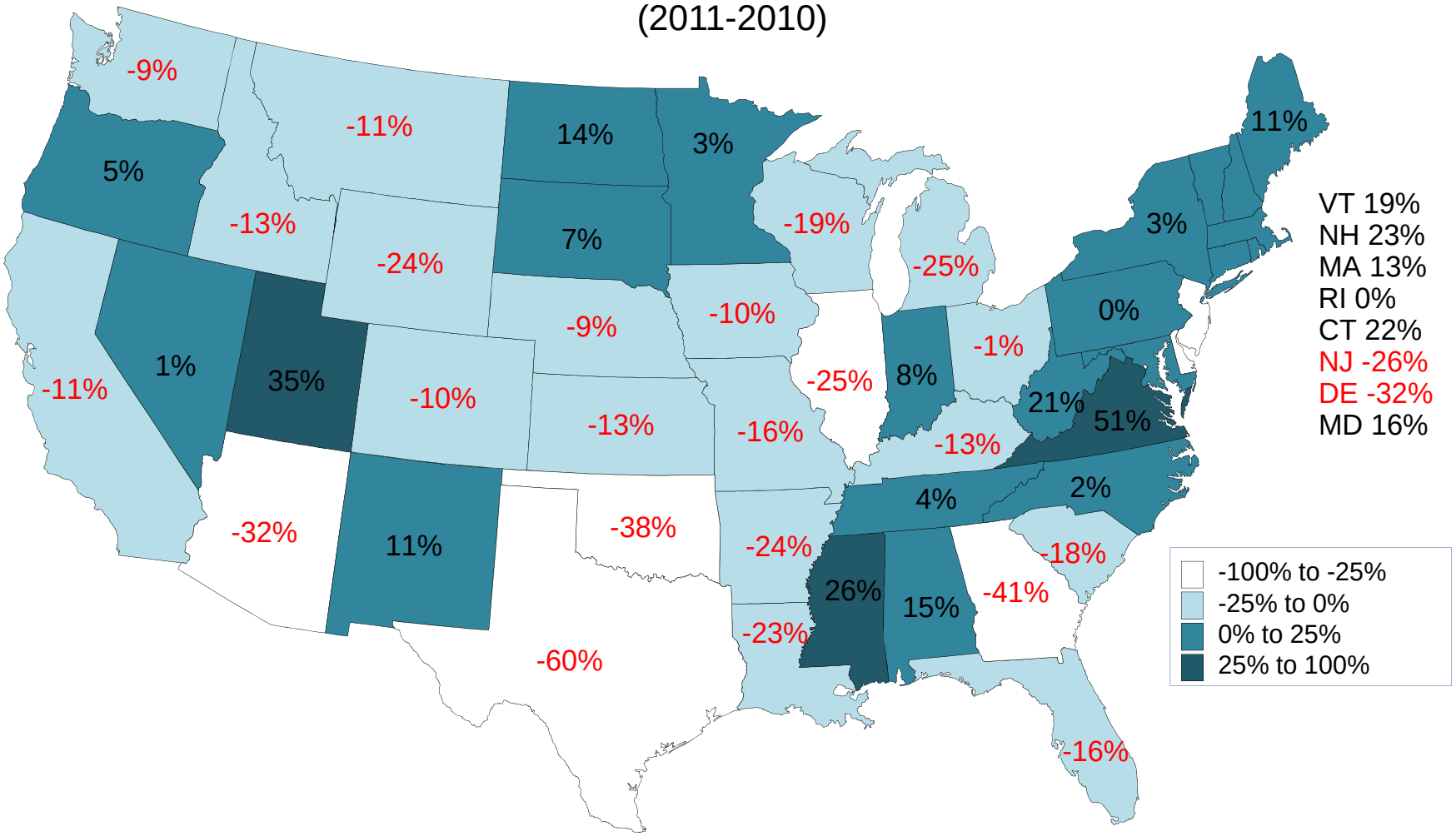
Where are we now?

The Drought Goes On

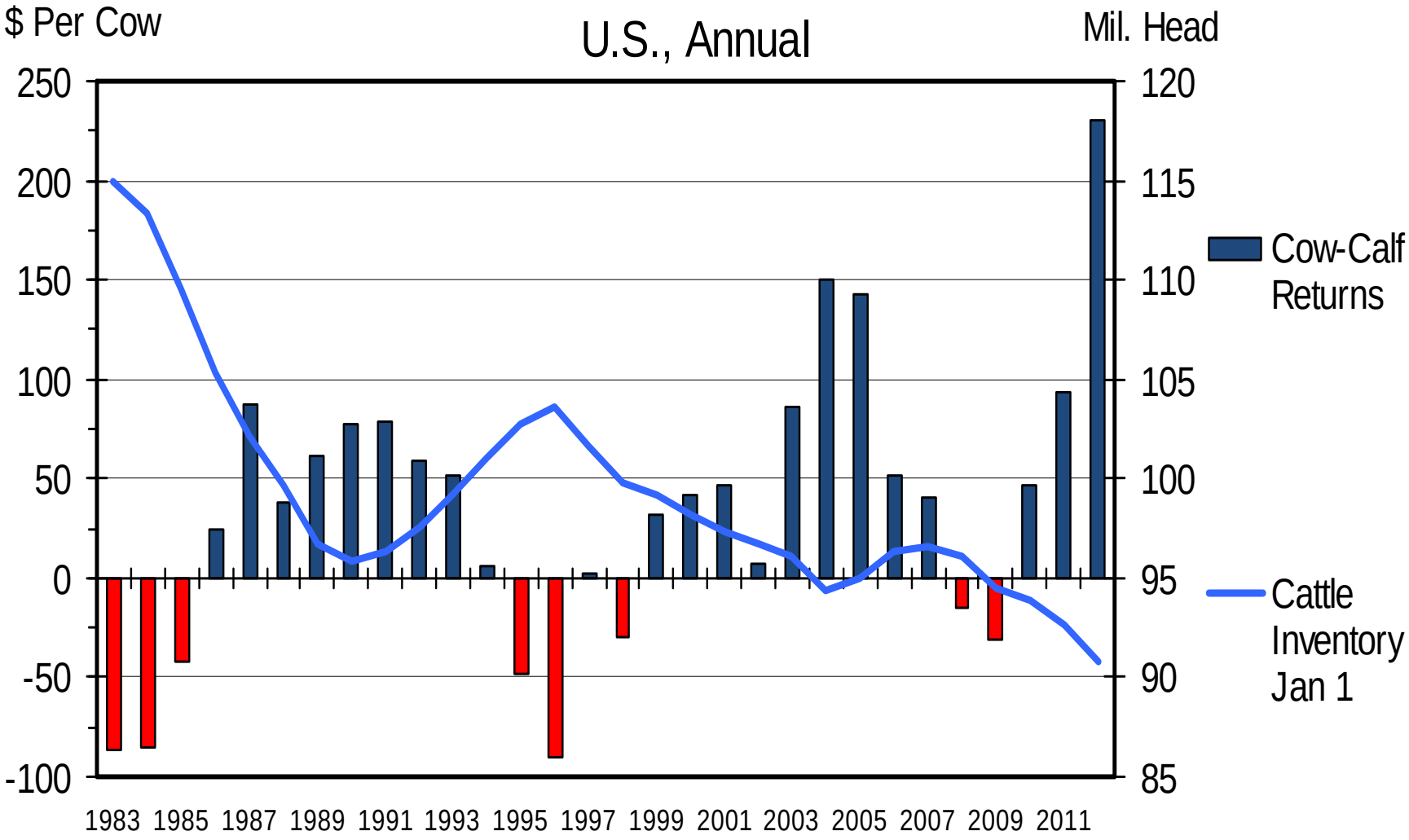


While Hay Stocks Fall

PERCENT CHANGE DECEMBER 1 HAY STOCKS
(2011-2010)

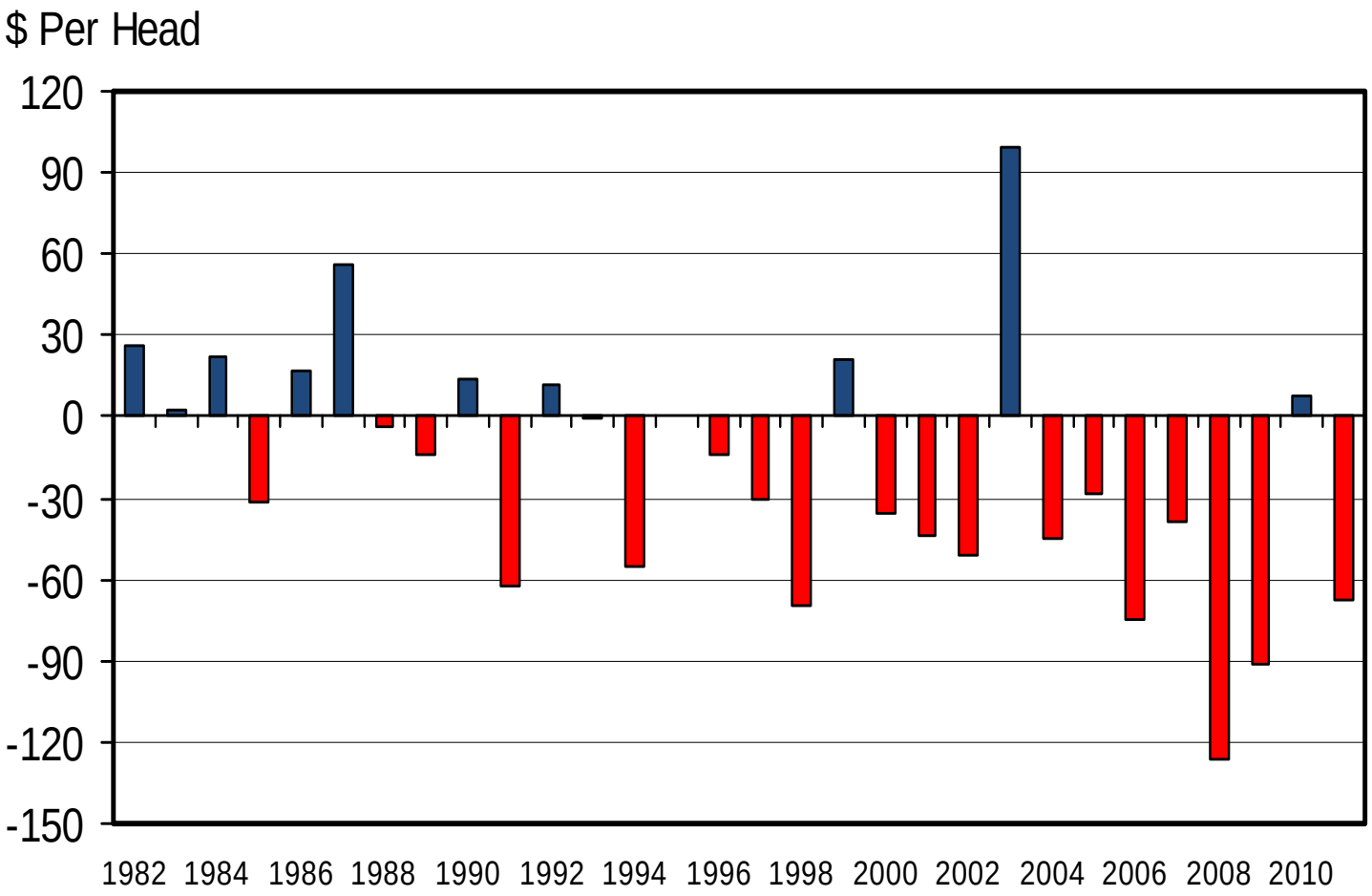


COW-CALF RETURNS AND CATTLE INVENTORY



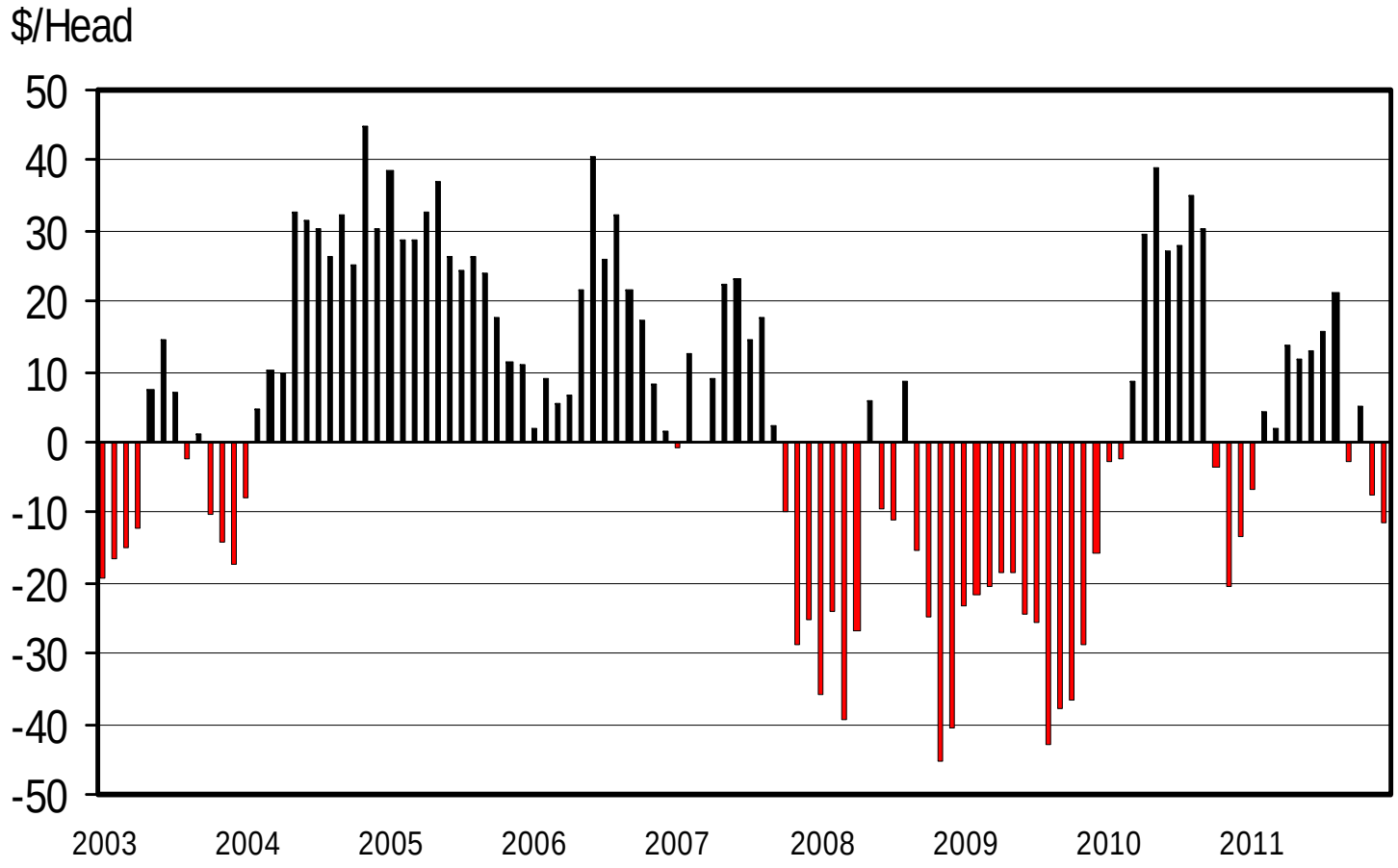
AVERAGE RETURNS TO CATTLE FEEDERS

Feeding 725 Lb. Steers, S. Plains, Annual



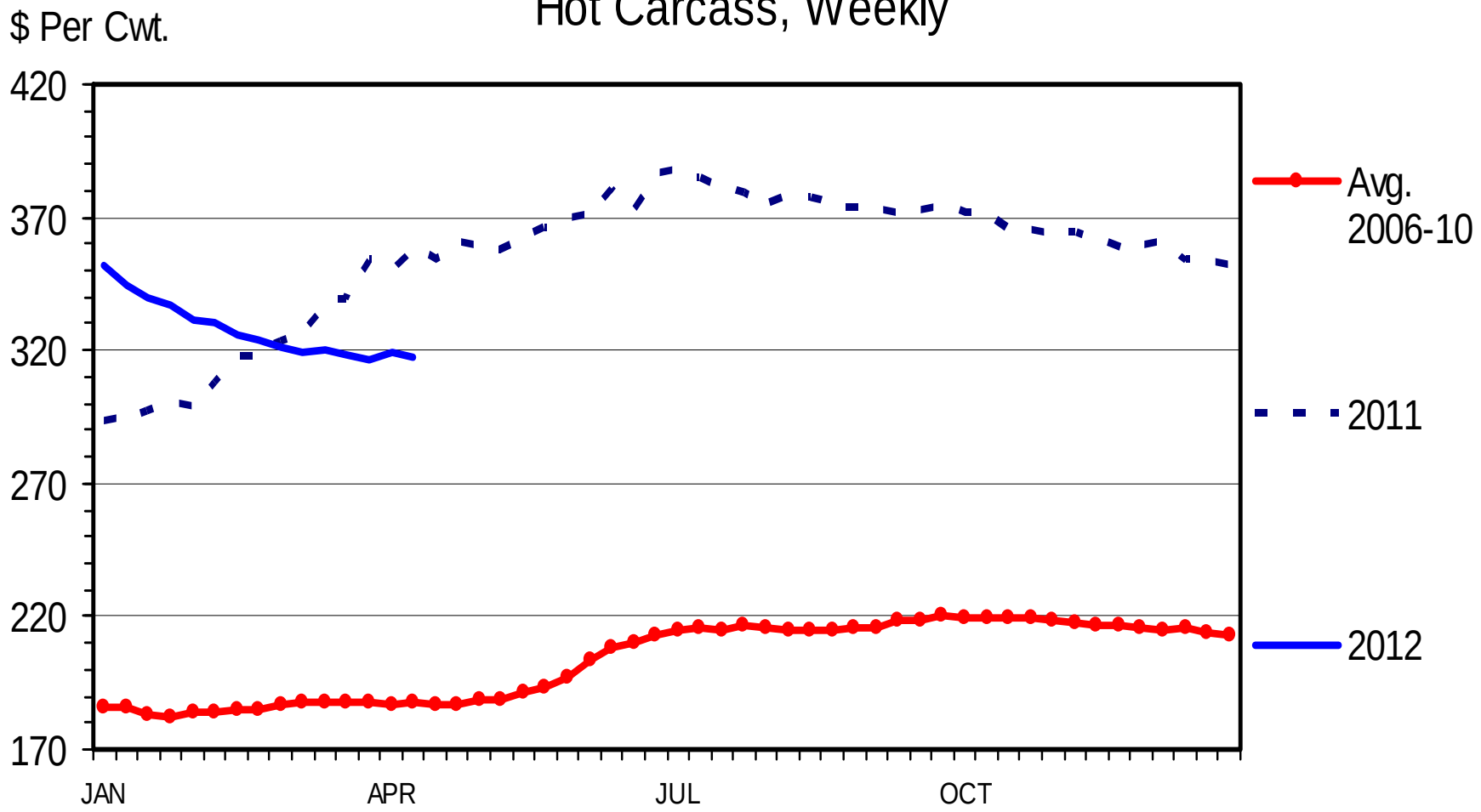
IOWA MARKET HOG PROFIT

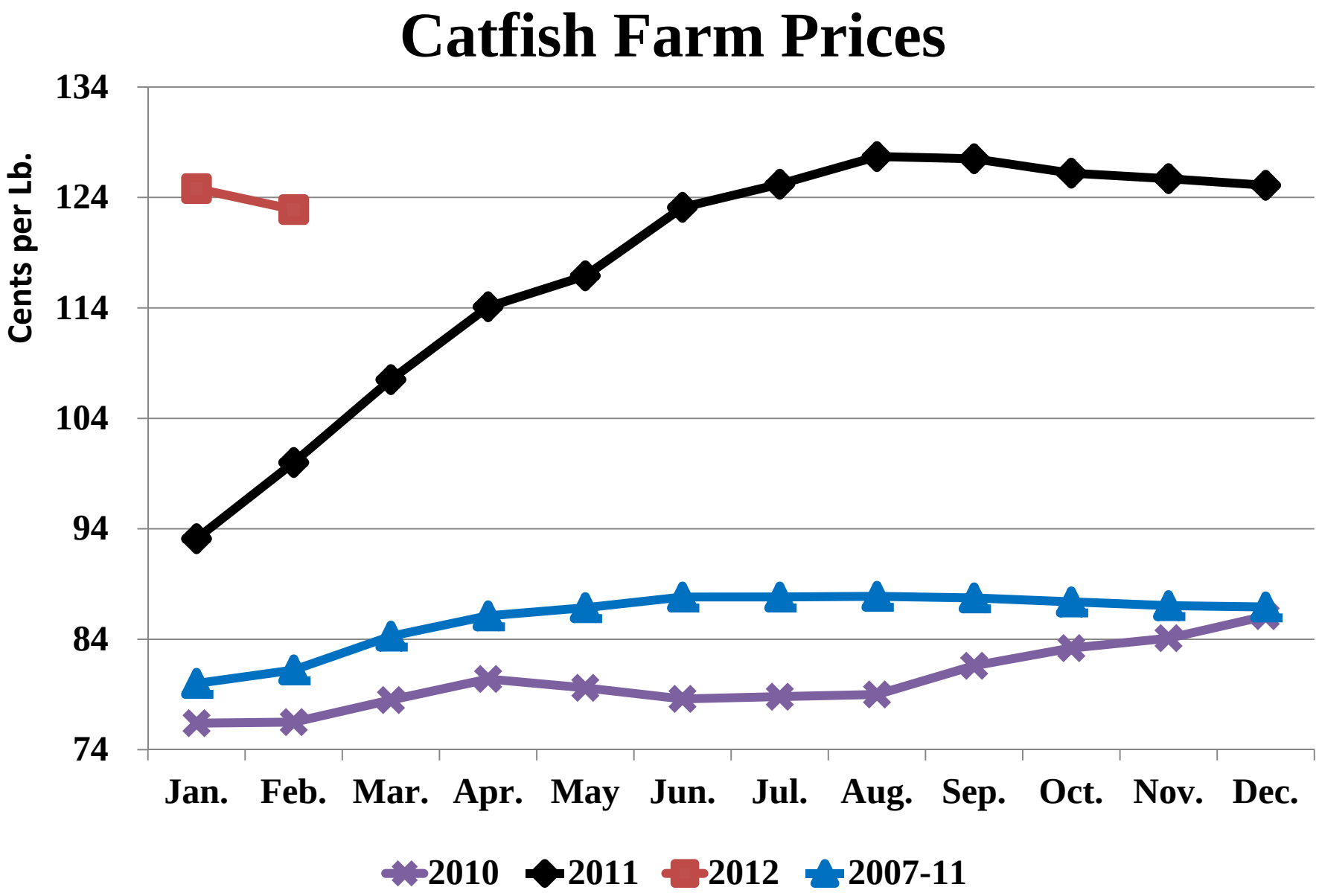
Farrow/Finish, Monthly

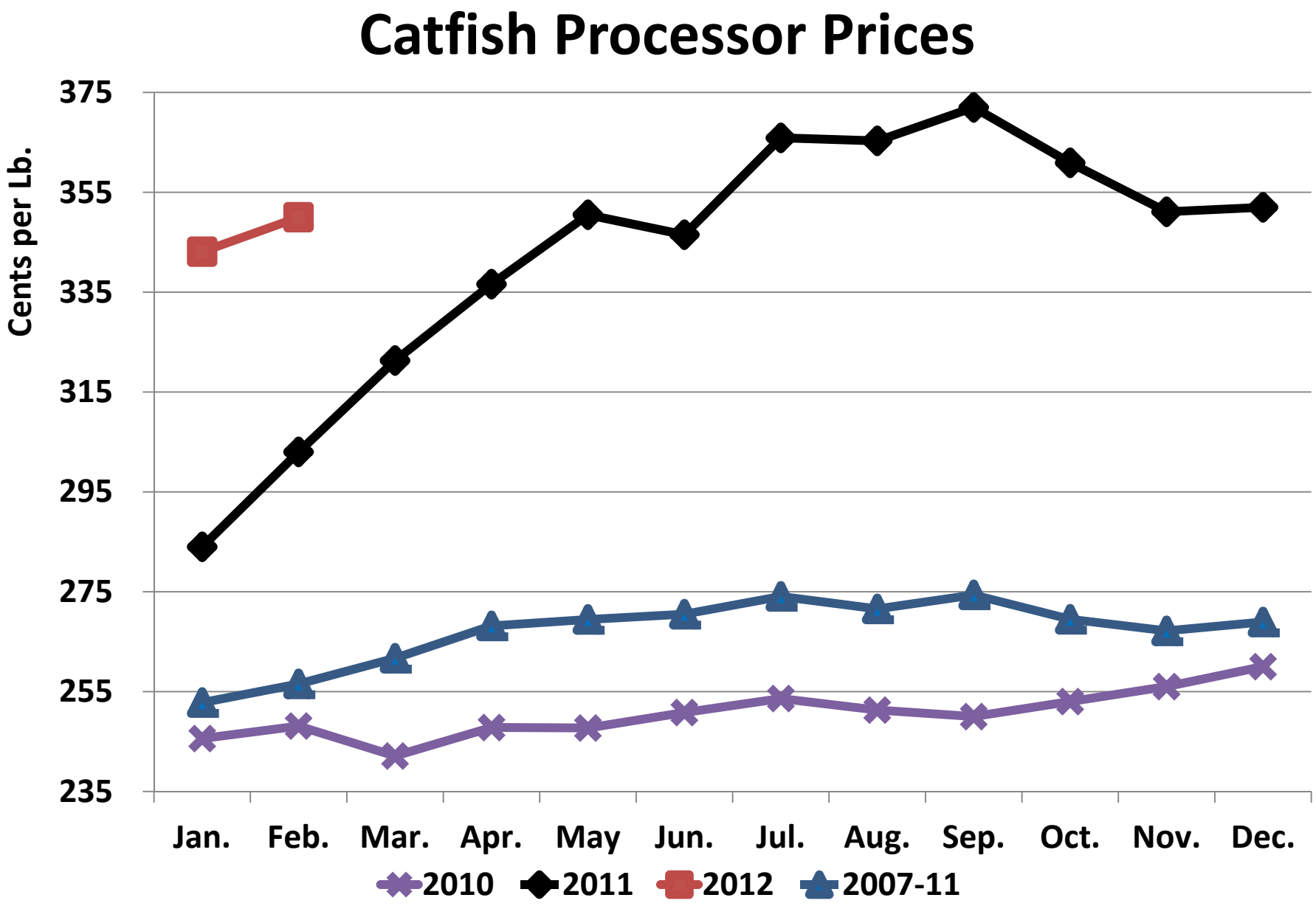


SLAUGHTER LAMB PRICES

National Direct (November 2010 to present),
Hot Carcass, Weekly



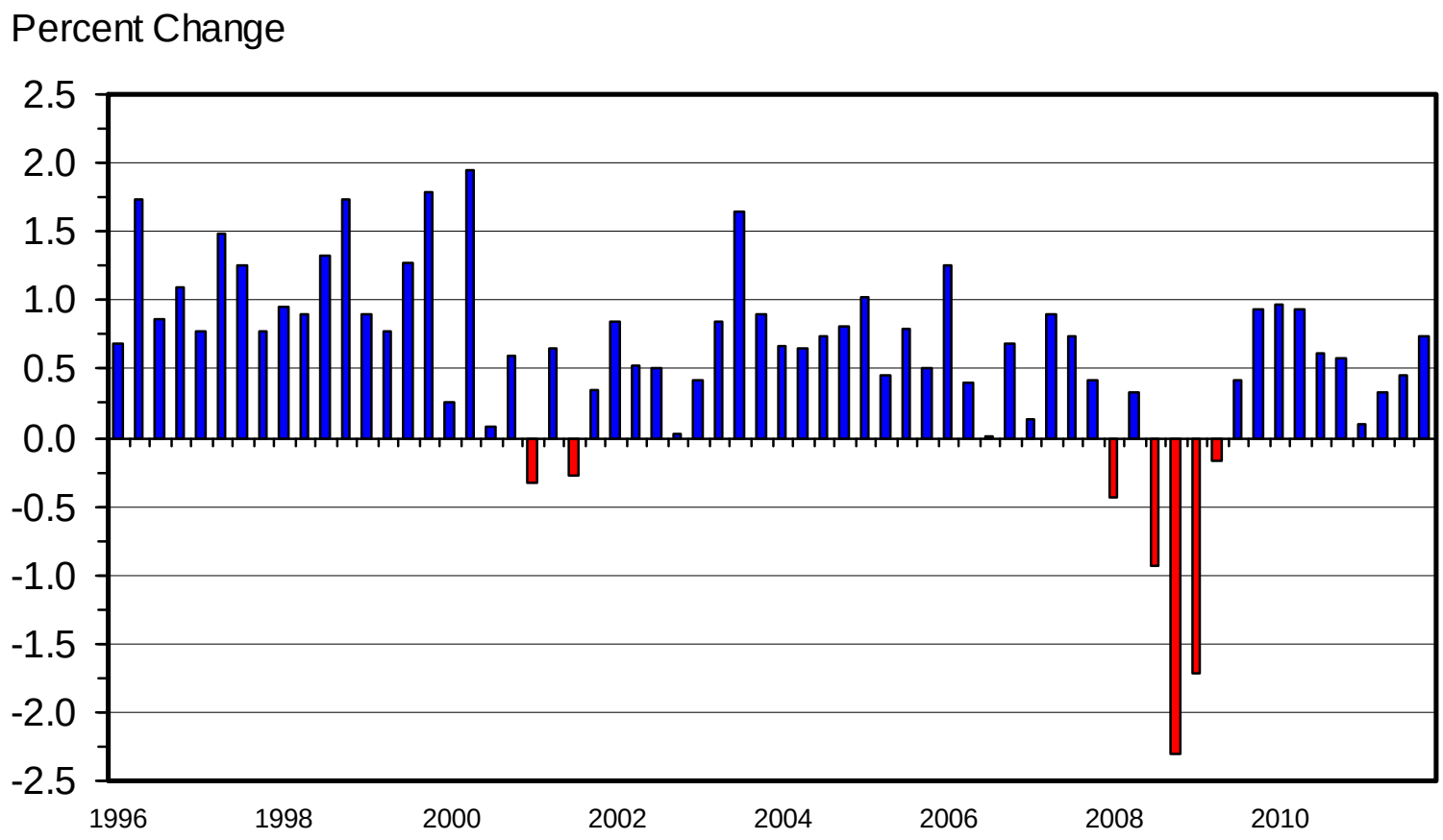

Catfish Farm Prices
Cents per Lb.
134
124
114
104
94
84
74
Jan.
Feb.
Mar.
Apr.
May
Jun.
Jul.
Aug.
Sep.
Oct.
Nov.
Dec.
2010
2011
2012
2007-11


Catfish Processor Prices
Cents per Lb.
375
355
335
315
295
275
255
235
Jan.
Feb.
Mar.
Apr.
May
Jun.
Jul.
Aug.
Sep.
Oct.
Nov.
Dec.
2010
2011
2012
2007-11

Very Weak Economic Recovery

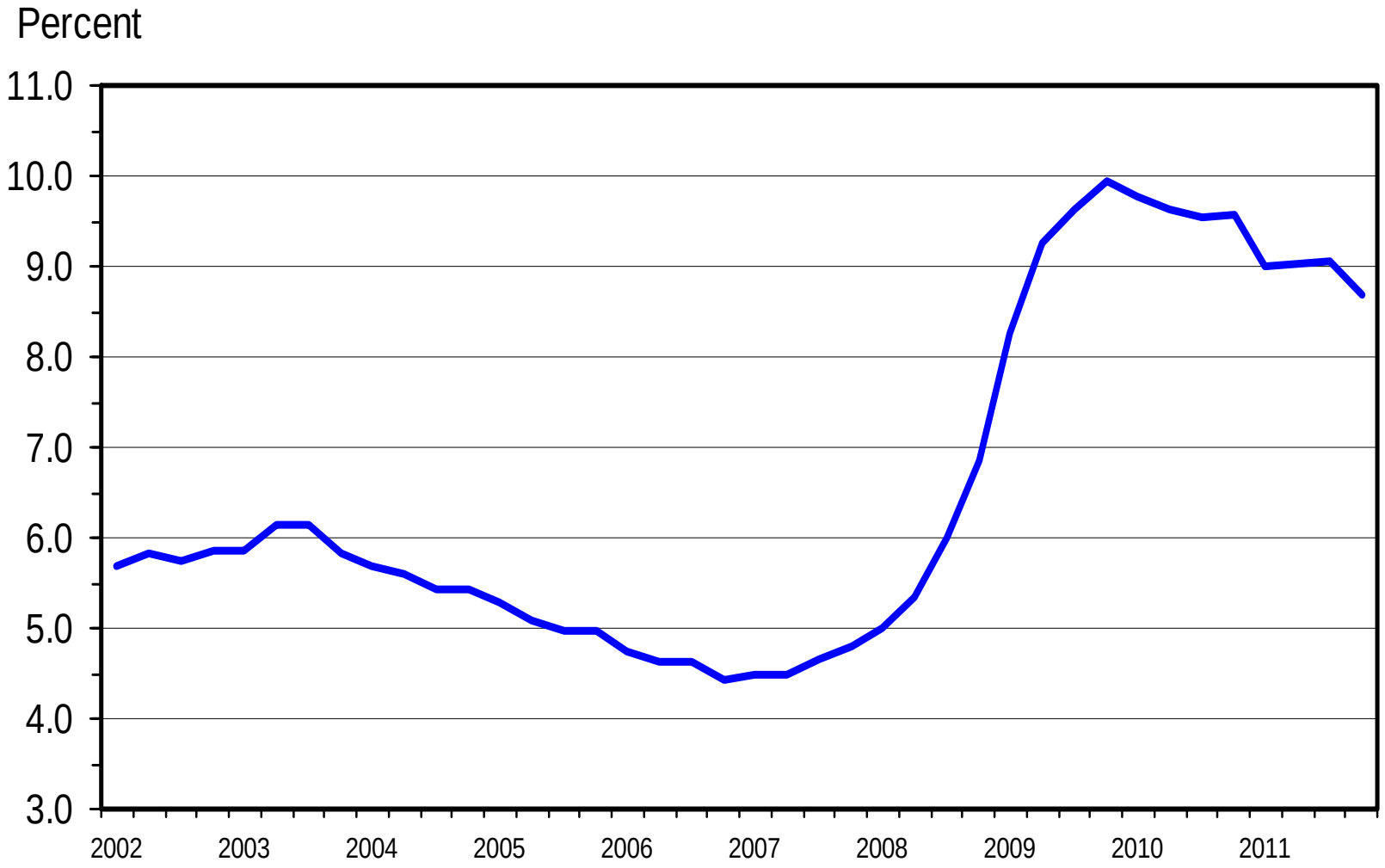
QTRLY GROSS DOMESTIC PRODUCT (GDP)

Real Dollar (2005) Change from Previous Quarter



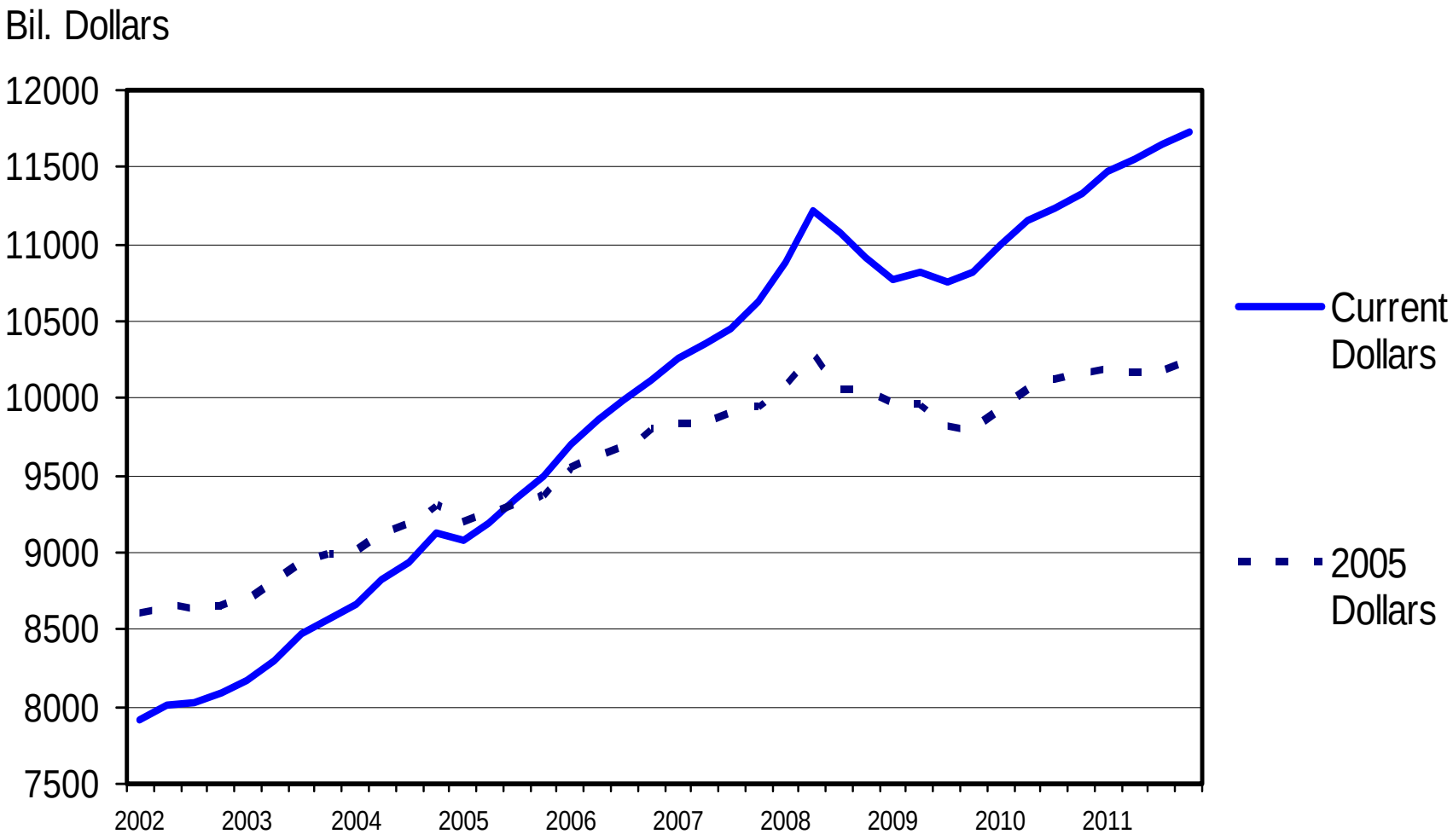
U.S. UNEMPLOYMENT RATE

Seasonally Adjusted, Quarterly



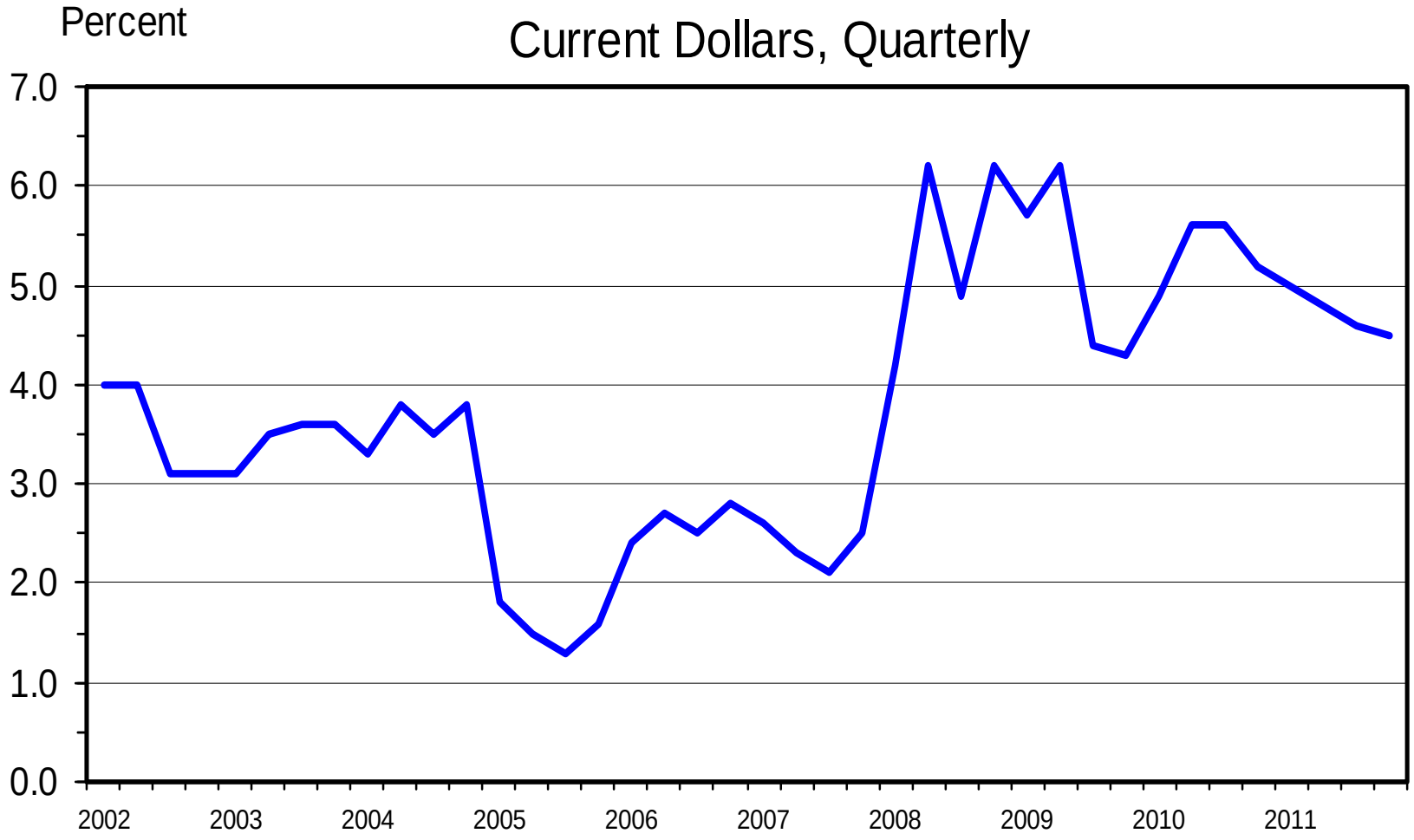
TOTAL DISPOSABLE PERSONAL INCOME

Quarterly



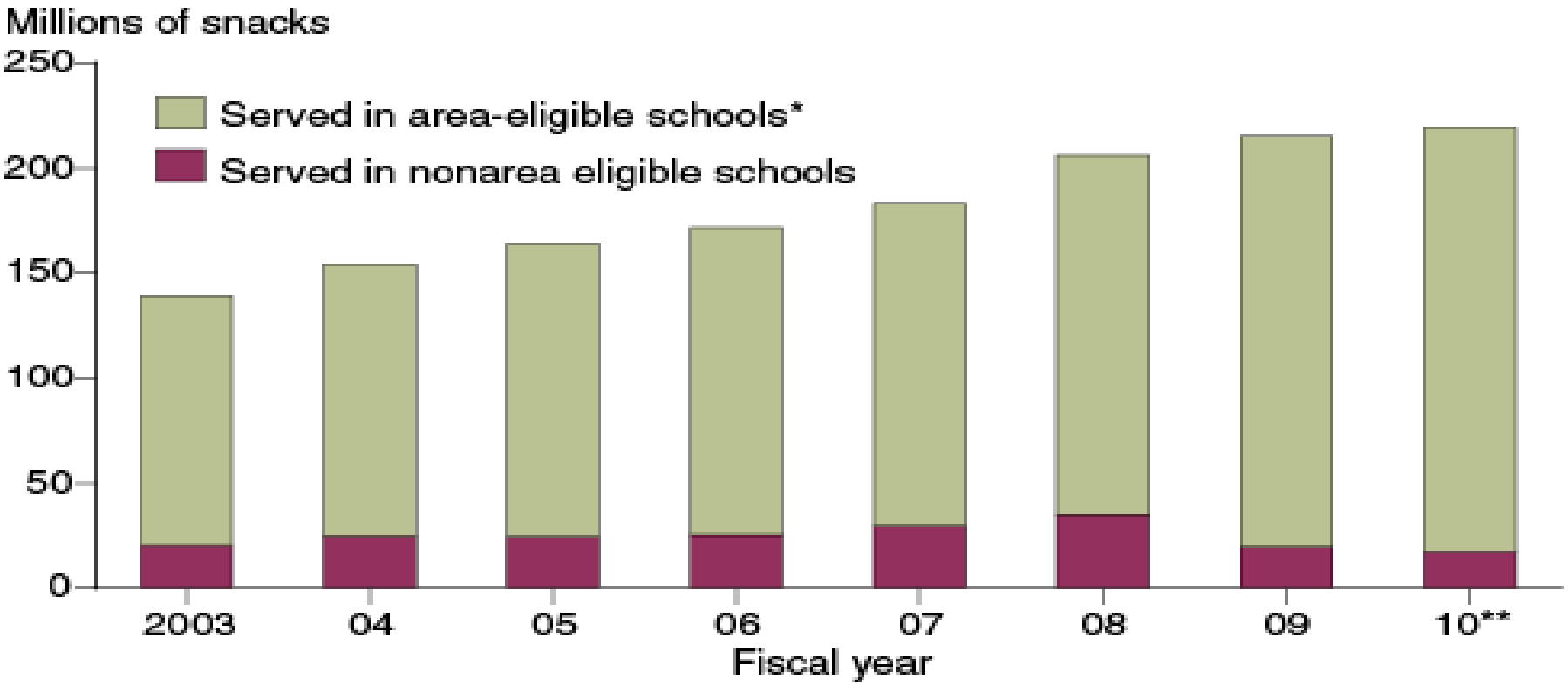
PERSONAL SAVINGS AS A PERCENT OF DISPOSABLE PERSONAL INCOME

Current Dollars, Quarterly



A Greater Need for Food Assistance

More and more snacks are being served through the National School Lunch Program, especially in poorer schools

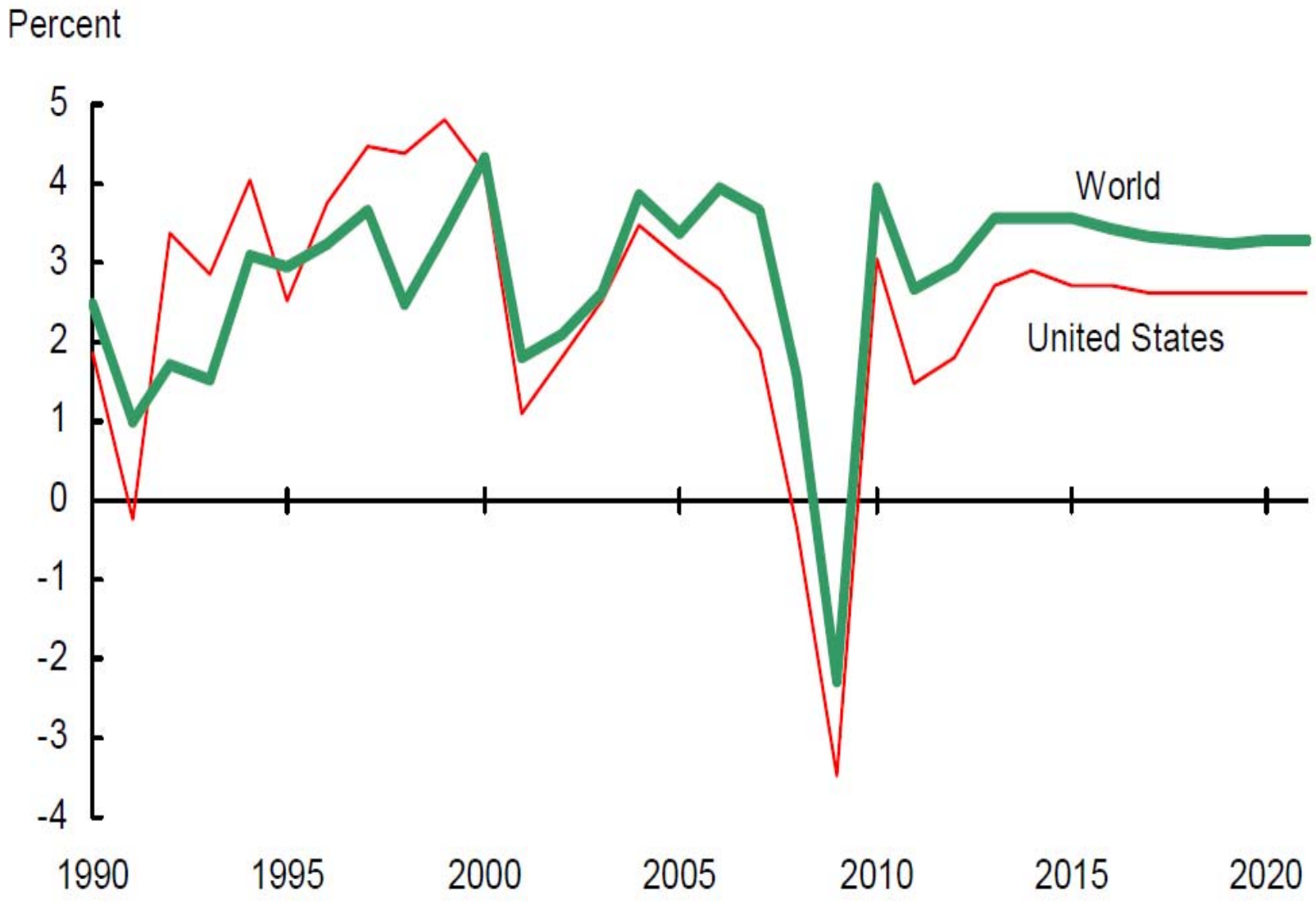


Notes: *"Area-eligible" is defined as schools in which 50 percent or more of students qualify for free or reduced-price lunches. **Preliminary data.

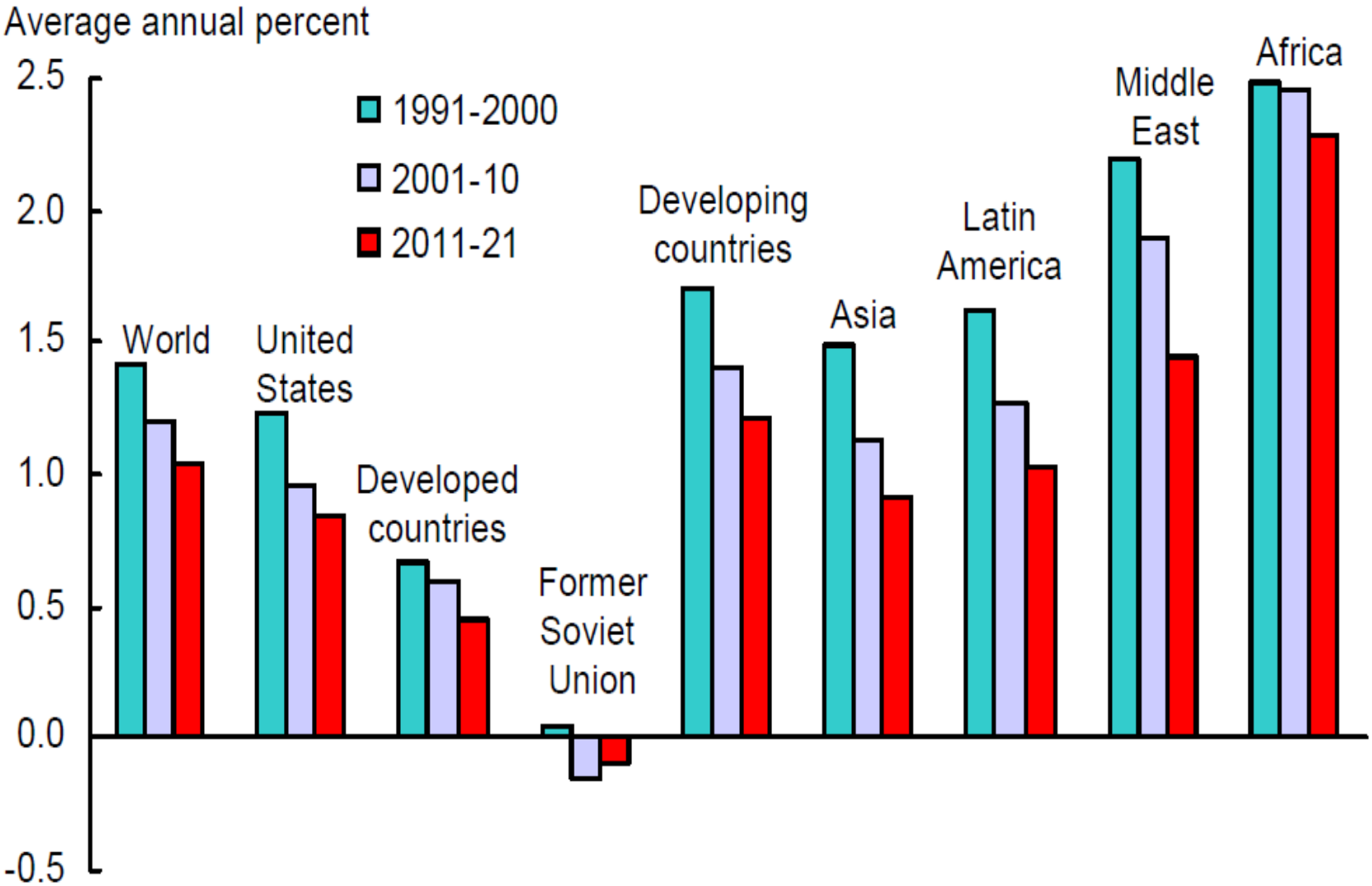
Source: USDA, Economic Research Service calculations based on data from USDA, Food and Nutrition Service.

Where are we going?

U.S. and world gross domestic product (GDP) growth



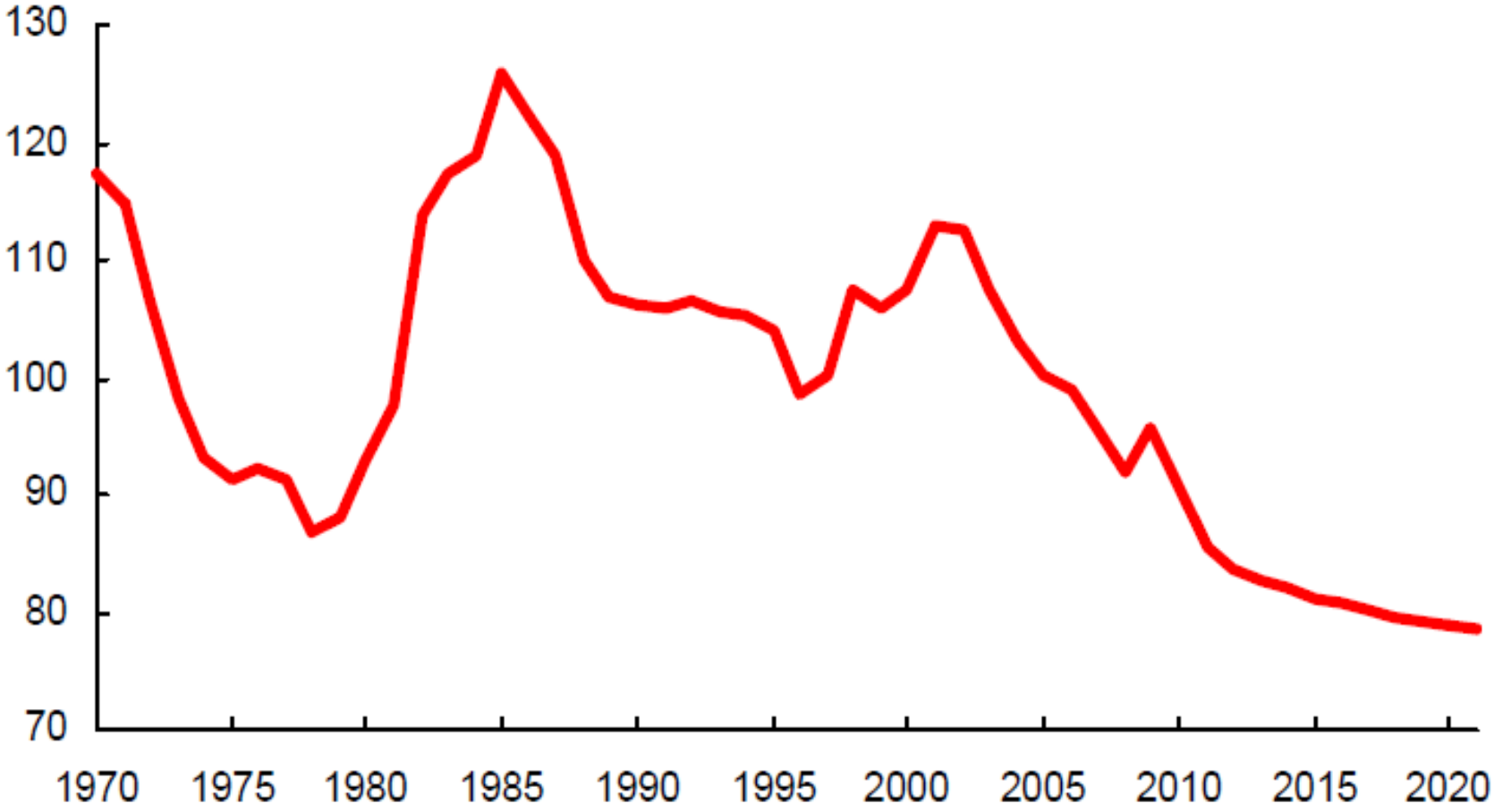
Population growth continues to slow



Source: U.S. Department of Commerce, U.S. Census Bureau.

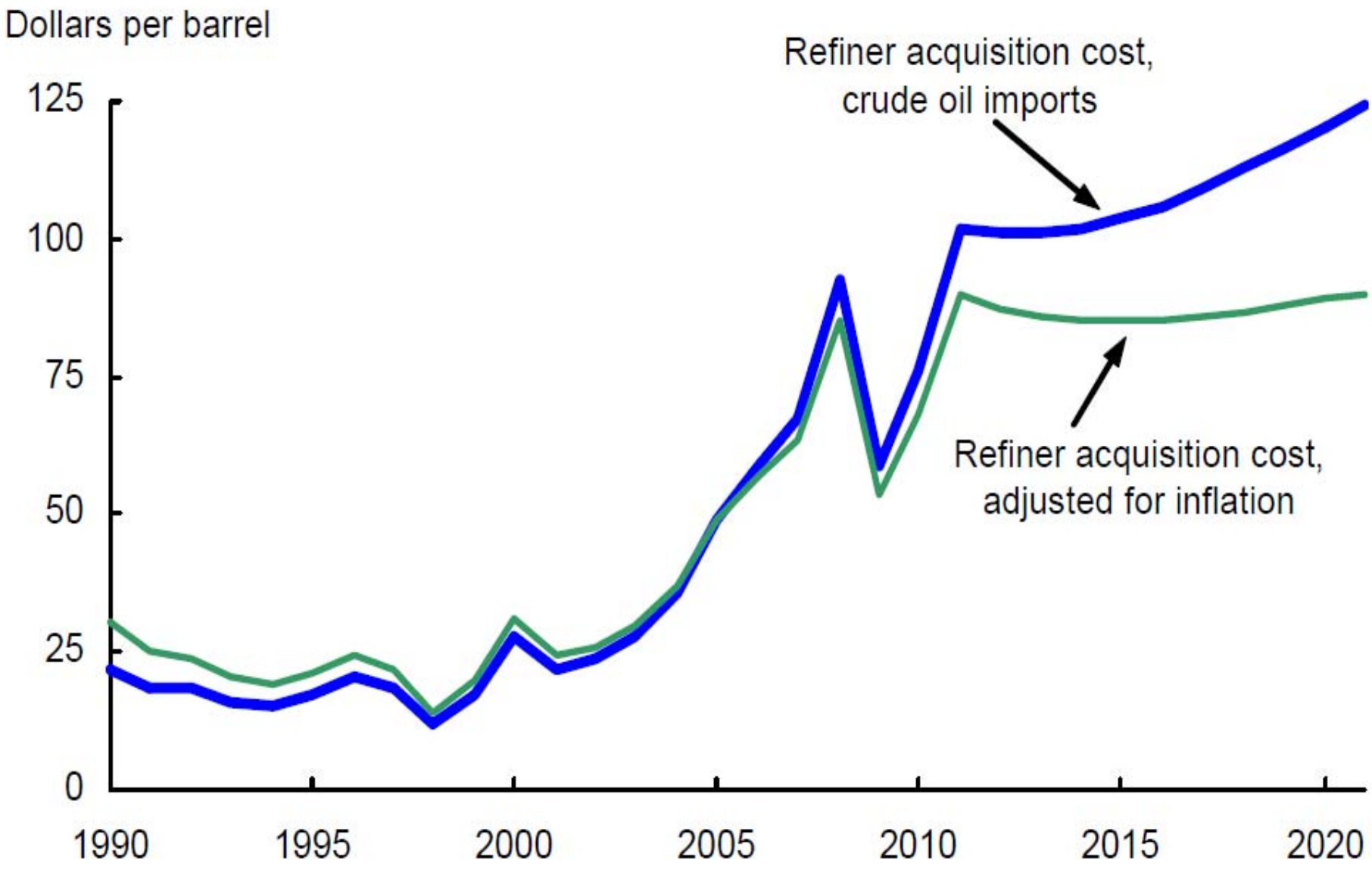
U.S. agricultural trade-weighted dollar continues depreciation 1/

Index values, 2005=100

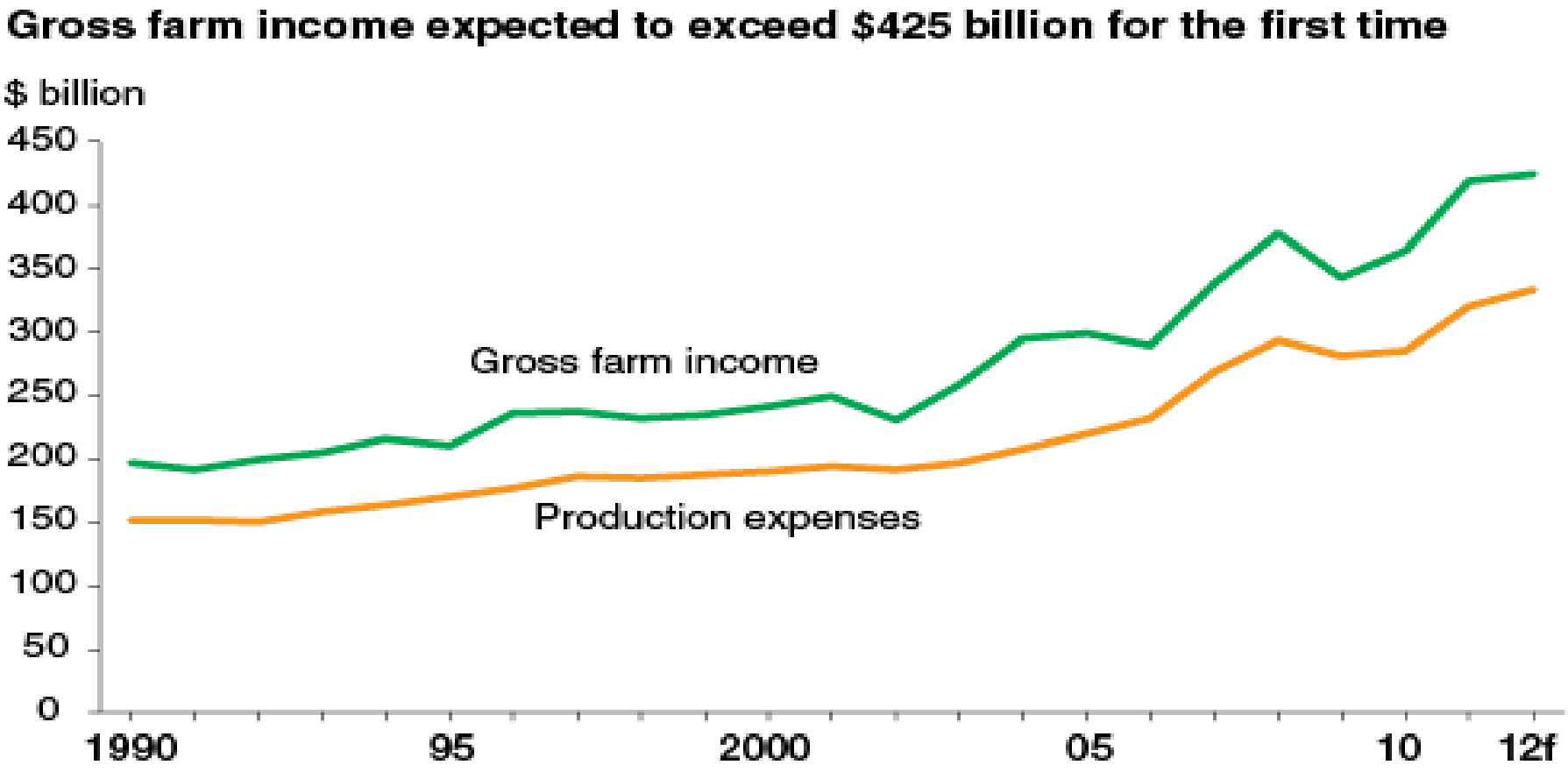


1/ Real U.S. agricultural trade-weighted dollar exchange rate, using U.S. agricultural export weights, based on 192 countries.

U.S. crude oil prices



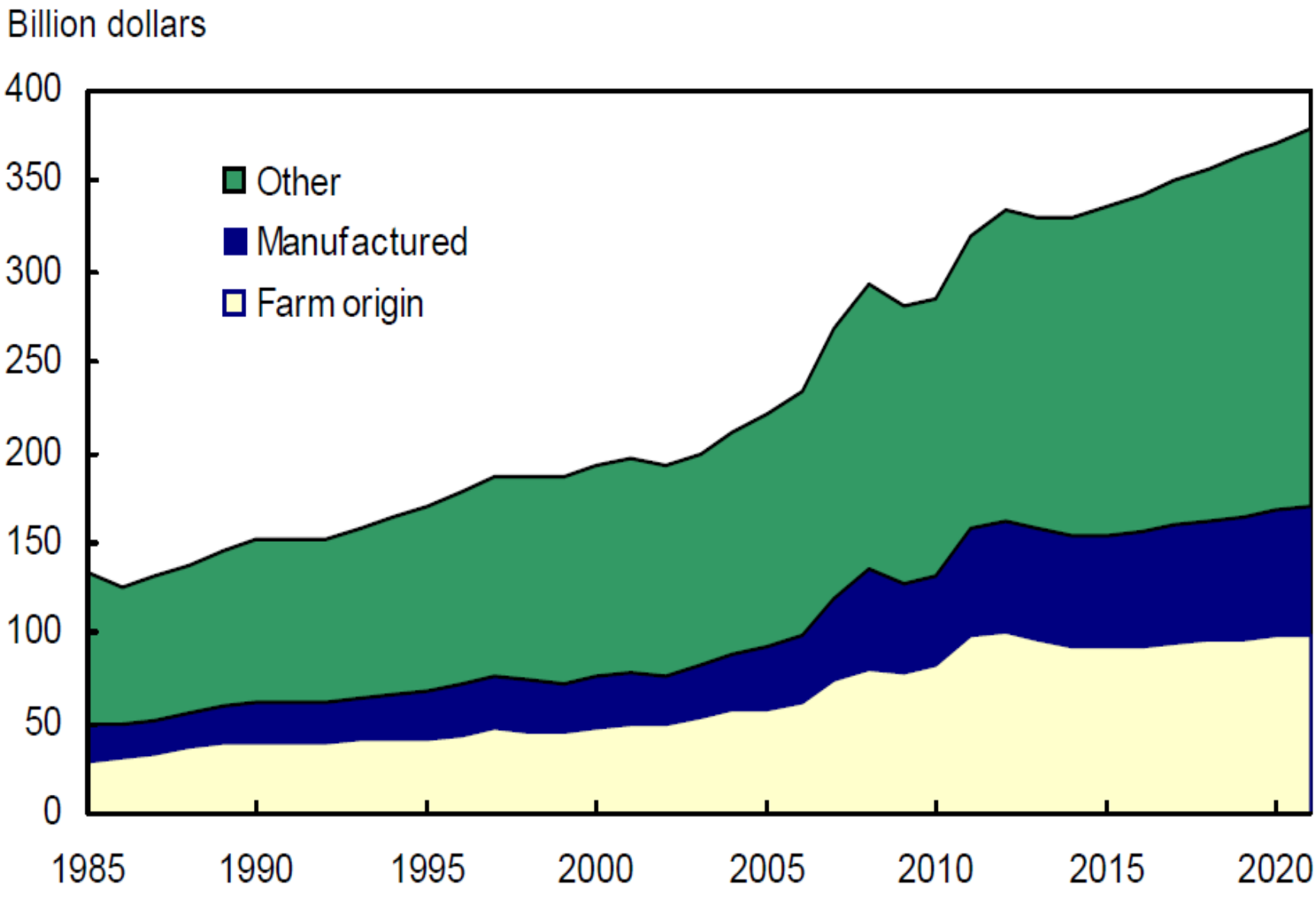
Net Farm Income Is Expected To Decline in 2012 But Remain at a Near Record Level



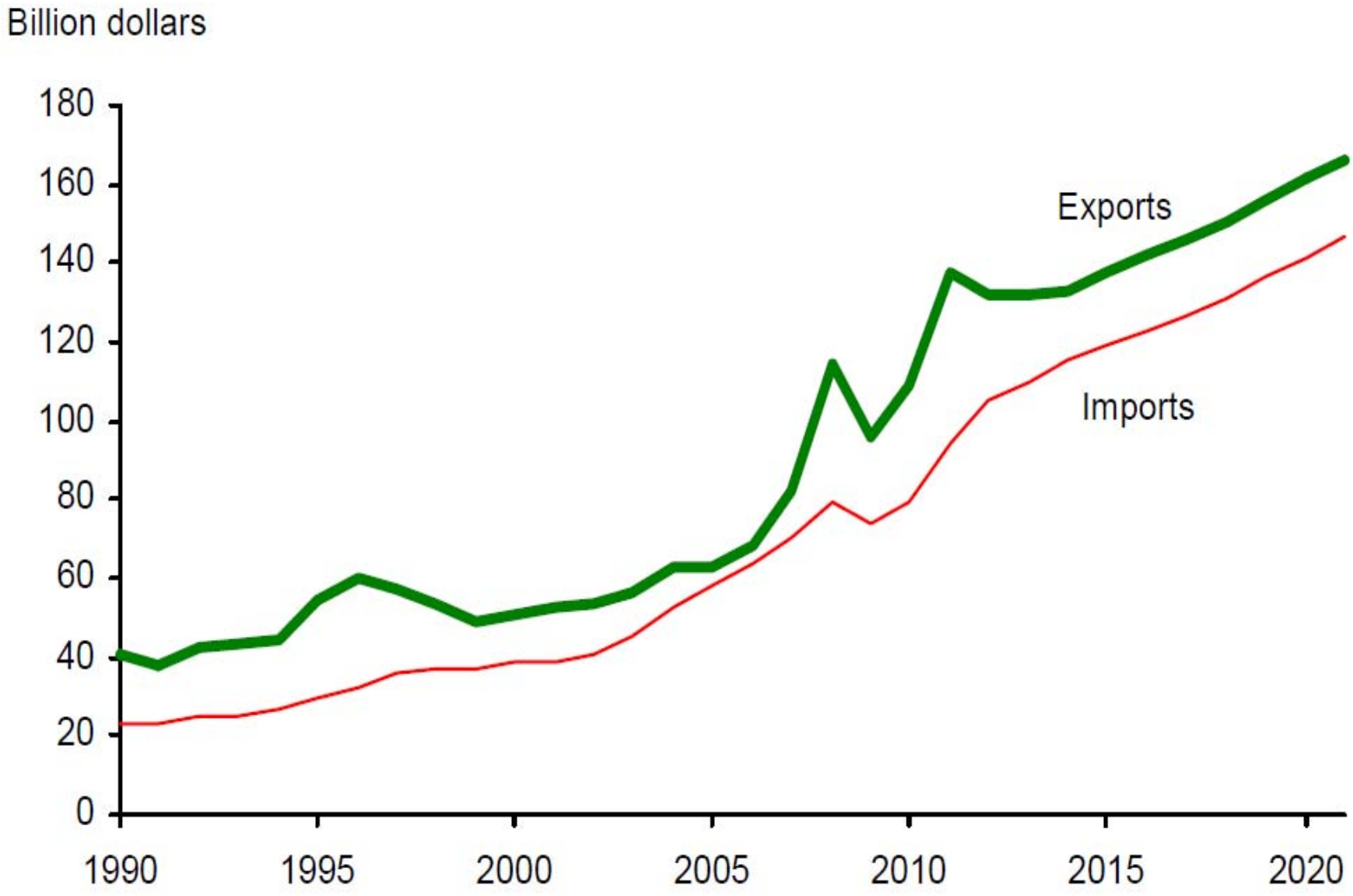
f = forecast.

Source: USDA, Economic Research Service.

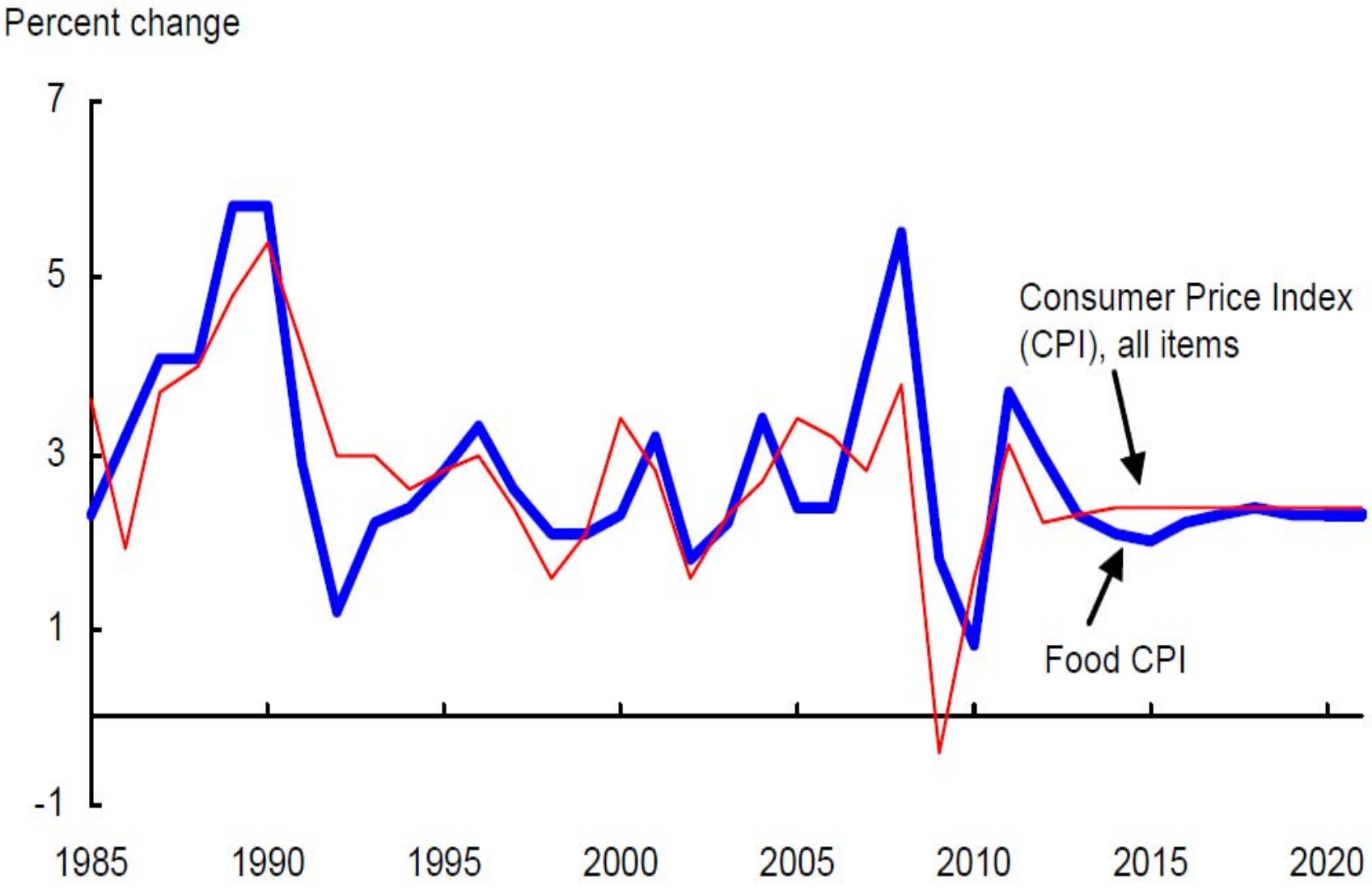
U.S. farm production expenses



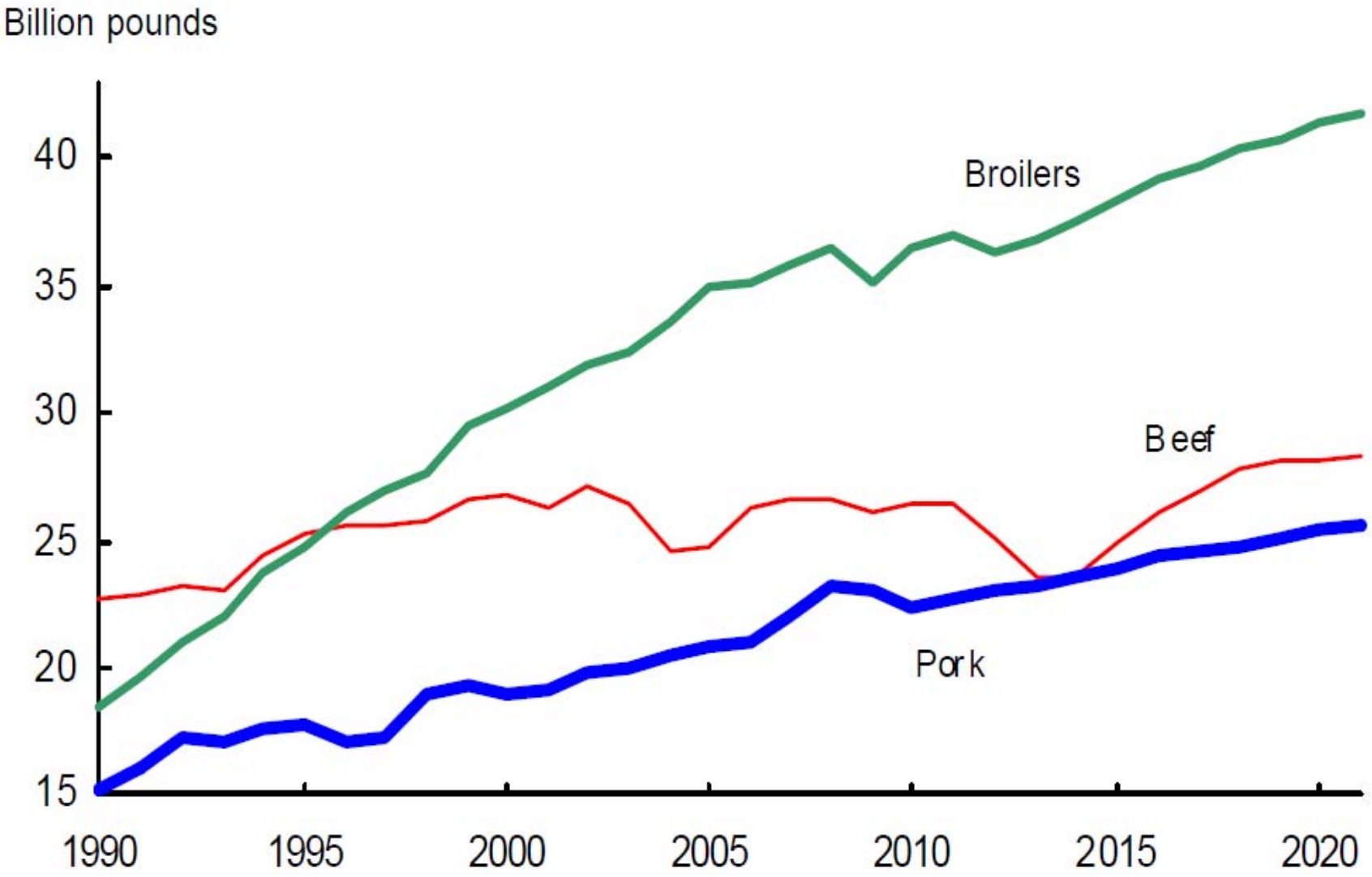
U.S. agricultural trade value



U.S. food inflation

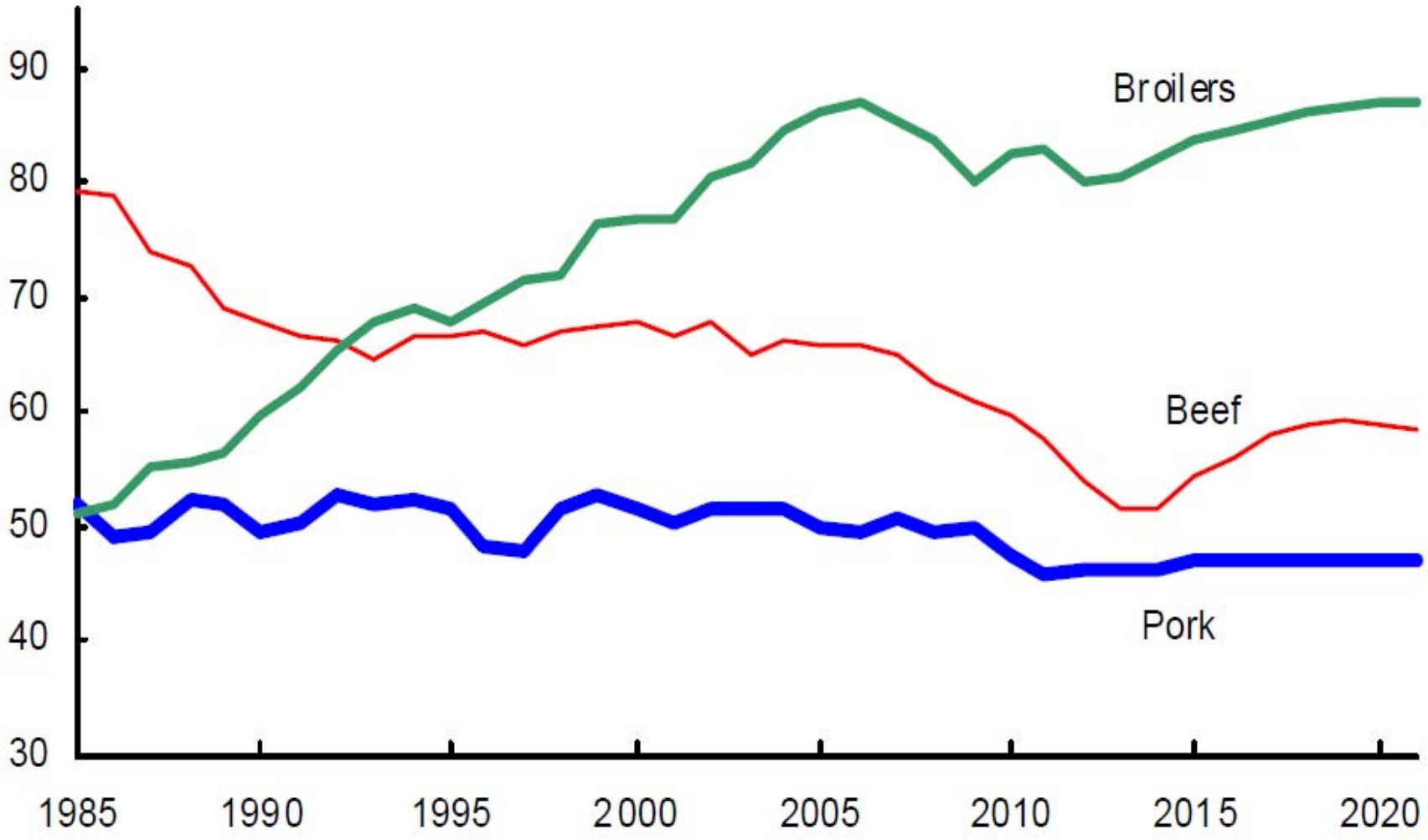


U.S. red meat and poultry production

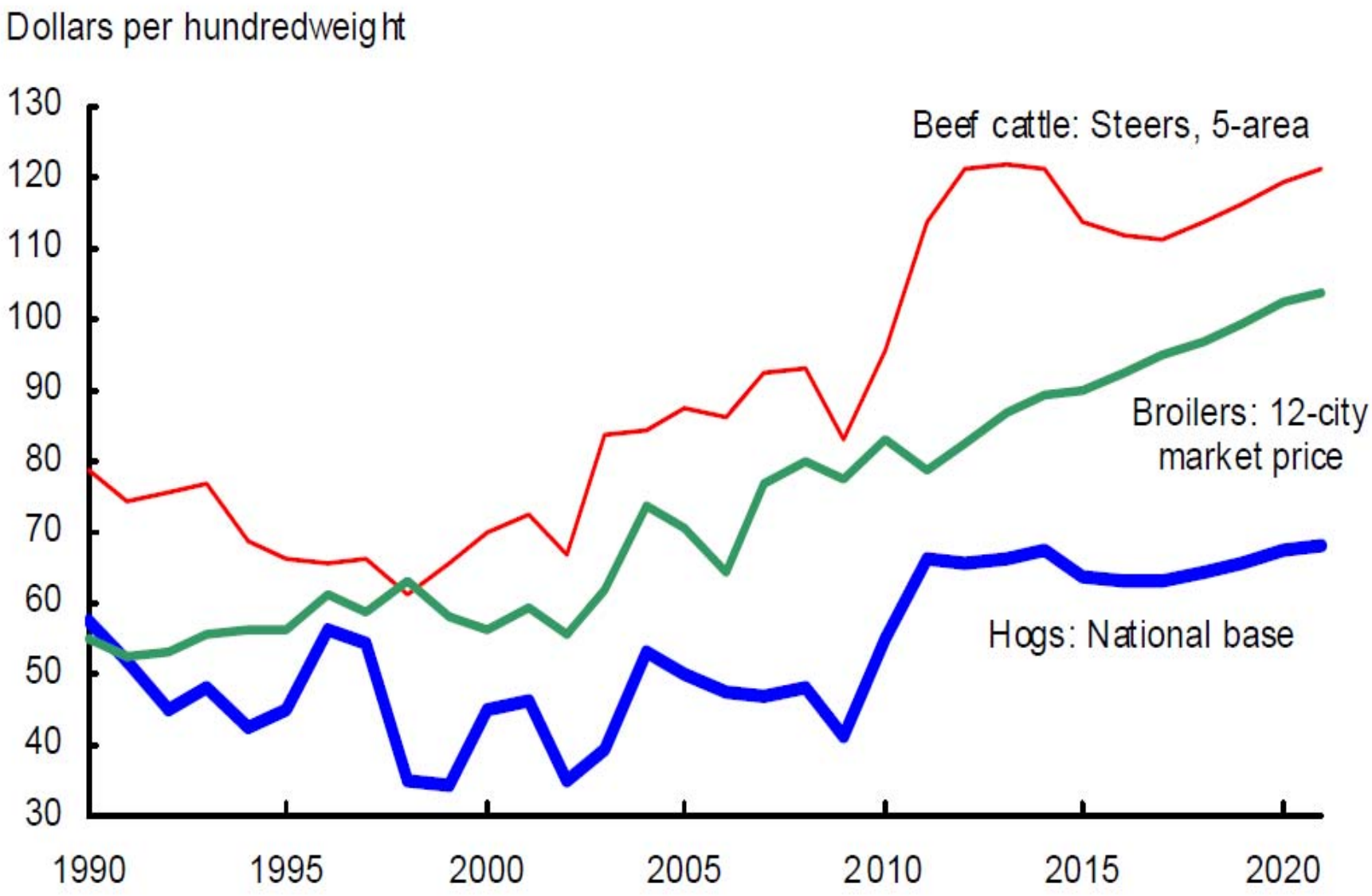


U.S. per capita meat consumption

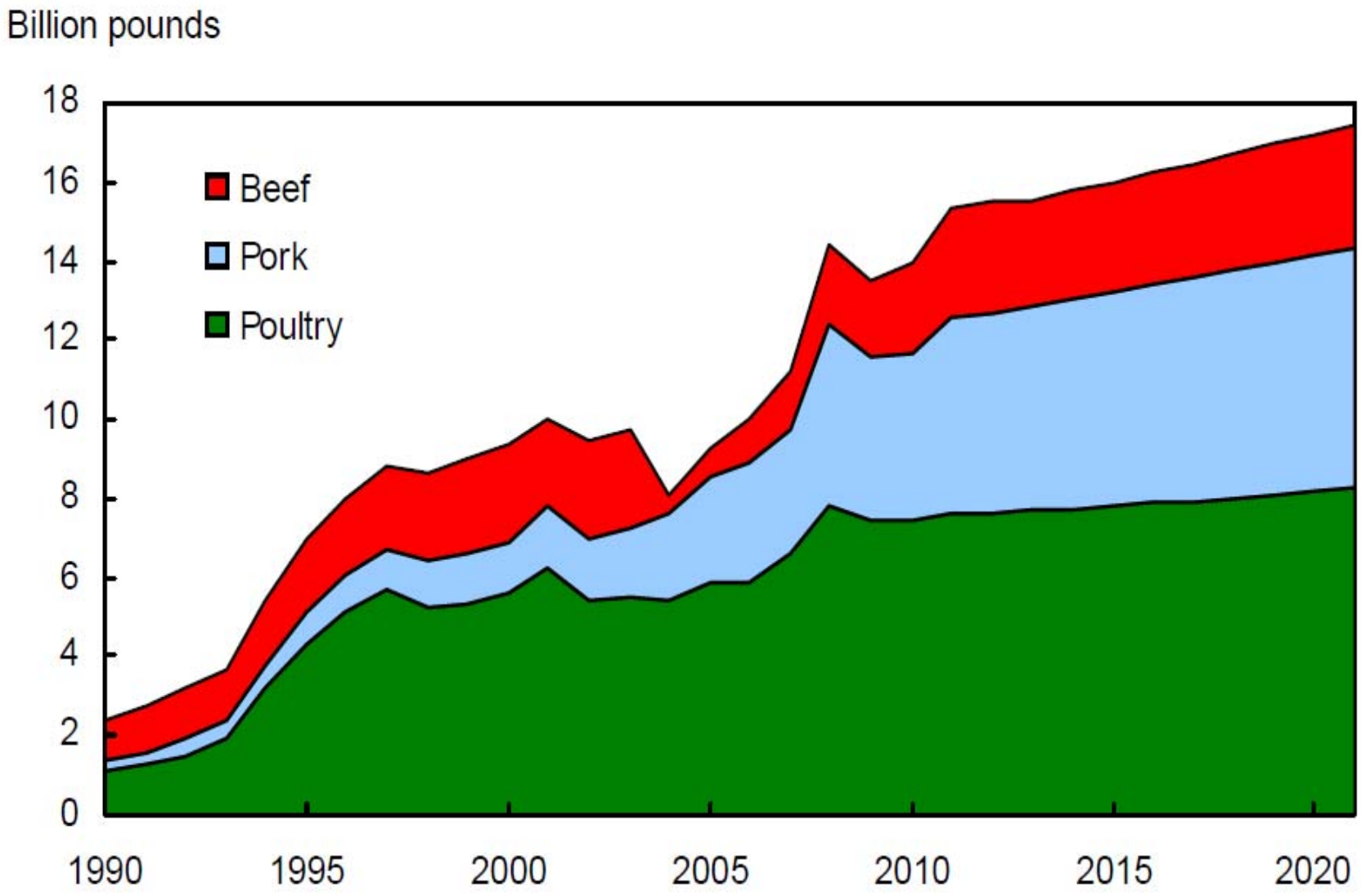
Pounds per capita, retail weight



Nominal U.S. livestock prices



U.S. meat exports



Questions???

Vendor/Supplier Perspective and Input

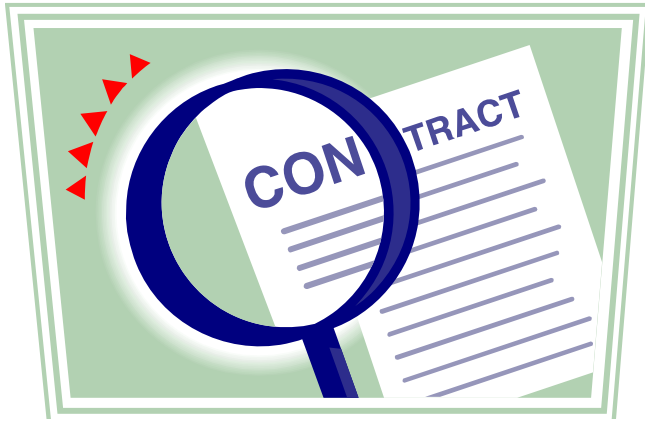
April 20, 2012

Barry Carpenter
CEO
National Meat Association

NMA
responsive, resourceful & reliable

Contracting Methods, Policies, and Practices

Jerry Salinas
Contract Specialist
David Tuckwiller
Division Director

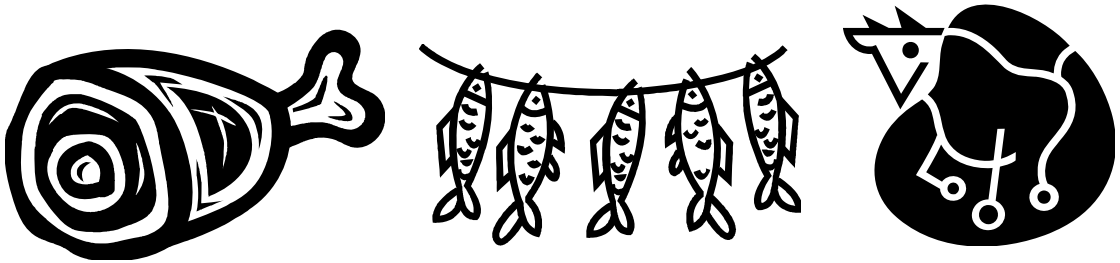


Red Meat and Fish Sealed Bidding Solicitations

- Coarse Ground Beef – Biweekly
- Fine Ground & Beef Patties – Biweekly
- Fine Ground 1 lb. Chubs - Quarterly
- Beef Roast – Quarterly
- Pork – Biweekly
- Ham – Biweekly
- Beef Special Trim - Quarterly
- Diced Beef *New* - Biweekly

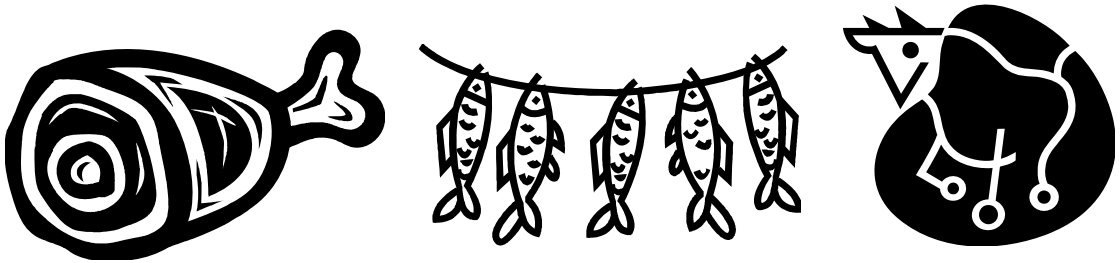
Red Meat and Fish Sealed Bidding Solicitations Continued…

- Cooked Beef and Pork Products - Monthly
- Canned Meats - Quarterly
- Chili without beans - Quarterly
- Canned Salmon - Quarterly
- Catfish – Quarterly
- Alaska Pollock - Biweekly



100% Small Business Set-Asides

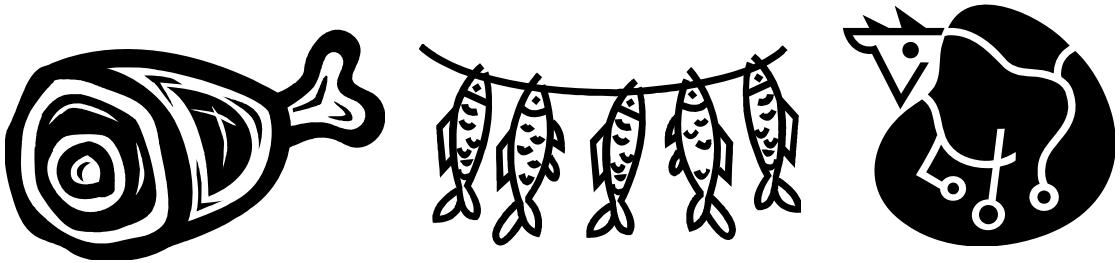
- Fine Ground & Beef Patties
- Fine Ground Beef 1 lb. Chubs



Partial Set-Asides

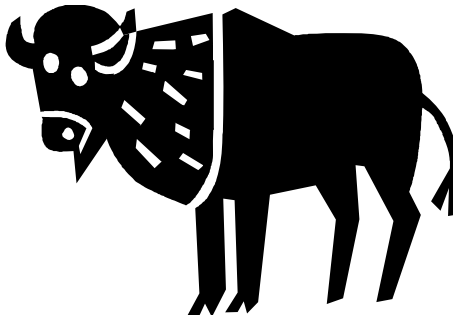
Coarse Ground

- SDVOSB Offers
- 8a Business



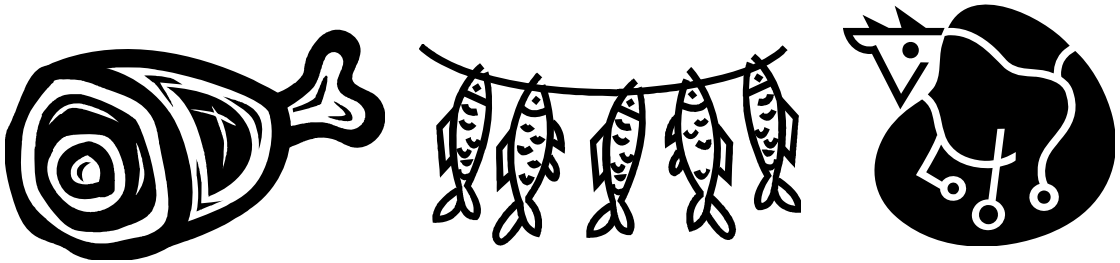
Bison/Buffalo

- Request for Proposals (RFP)
- Two Solicitations
- Awarding IDIQ Contracts
- Deliveries beginning Fall 2012
- Food Distribution Programs on Indian Reservations (FDPIR)

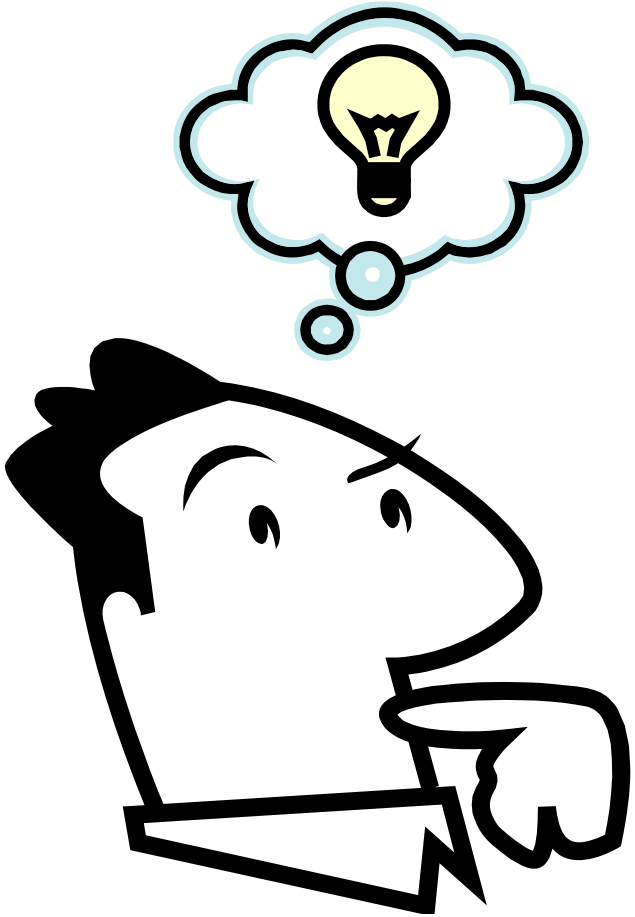


Boneless Beef

- Currently IDIQ contract
- Minimum and Maximum per delivery period
- 6 month trial period
- Contract ends June 30



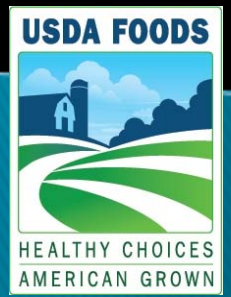
Your thoughts???



Technical Responsibilities and Contact Information

April 20, 2012

Terry Lutz
Marketing Specialist
USDA/AMS/LS/SD



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- Grant Programs
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Grading, Certification and Verification

Livestock and Seed Standardization Division

The Standardization Division core function is to provide programs that facilitate the marketing of livestock and meat products. This comprehensive nationwide program establishes universally understood trade language and classification criteria for the development, field testing, implementation, and revision of U.S. Standards for grades of live meat animals and the carcasses they produce. The grades (e.g., Prime, Choice, Select) within the standards differentiate the predicted eating quality of the meat products ultimately consumed and are the basis for value determinations used in marketing throughout the supply chain from producer to consumer. Additionally, SD develops purchase specifications for Federal food and nutritional assistance programs such as the The National School Lunch Program for meat and fish products.

The SD interacts with consumers, industry, academia, researchers, other government agencies and interested parties when developing or revising the standards or specifications to ensure their considerations are taken into account.

Standards and specifications are the foundation on which successful marketing is established.

I Want Information On

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- IMPS
- Federal Purchase Program

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Grading, Certification and Verification

Federal Purchase Program Specifications

Notice to the Trade March 2012 - PDF

Animal Handling and Welfare

- TRS Animal Handling and Welfare – May 2010 – PDF file
- TRS Bison Handling and Welfare – October 2010 – PDF file

Beef Raw - Fresh/Frozen

- IDCR Round Roast Beef September 2009 - PDF file
- IDCR Beef, Special Trim February 2008 - PDF file
- TRS Boneless Beef January 2009 - PDF file
- TRS Ground Beef January 2009 - PDF file
- TRS Ground Beef July 2010 – PDF file
- TRS-Boneless Beef December 2010 – PDF file
- IDCR Diced Beef September 2011 - PDF file

Beef Further Processed

- IDCR Fully Cooked Boneless Thinly Sliced Roast Beef July 2010
- IDCR Cooked Beef Items July 2010 - PDF file
- IDCR Caned Chili without Beans April 2009 - PDF file
- IDCR Caned Beef Stew April 2009 - PDF file
- IDCR Canned Luncheon Meat April 2009 - PDF file
- IDCR Canned Beef and Pork with Juices June 2009 - PDF file

Pork Raw - Fresh/Frozen

- IDCR - Pork Leg Roast Leg-Shoulder Bulk July 2010 - PDF file
- IDCR Pork Special Trim April 2009 - PDF file

Pork Further Processed

- IDCR Cooked Pork Items January 2010 - PDF file
- IDCR Ham Products July 2010 - PDF file
- IDCR Fully Cooked Pork Patties – September 2009 – PDF file
- IDCR Canned Luncheon Meat April 2009 - PDF file
- IDCR Canned Beef and Pork with Juices June 2009 - PDF file

Bison Raw - Fresh/Frozen

- TDS Frozen Lean Ground Bison and Bison Stew Meat August 2010 - PDF file
- TDS Frozen Lean Ground Buffalo September 2011 - PDF file

Bison Further Processed

- IDCR Canned Bison Stew April 2009 - PDF file

See Also

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Resources

- Federal Purchase Contacts - PDF File
- Eligible Contractors and Suppliers List - PDF File

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STANDARDIZATION DIVISION	PROGRAM RESPONSIBILITIES
Martin E. O'Connor, Director	General Oversight
Martin.Oconnor@ams.usda.gov	Waivers and Appeals of Decisions (Suppliers/Vendors/Labs)
(202) 720-7046	
Darin Doerscher	Technical Proposal Reviews
Darin.Doerscher@ams.usda.gov	Corrective Action Reviews
(563) 847-1550	*Specification Development and Revisions*
	New Products Evaluation
Bucky Gwartney	NOIE/NOS/Abeyance Notification
Bucky.Gwartney@ams.usda.gov	Database Managemenet
(202) 720-1424	
Terry L. Lutz	Audit Reports
Terry.Lutz@ams.usdsa.gov	Supplier/Vendor Status Change
(202) 260-8099	Product Disposition
	Daily Status Report (DSR)
	Eligible Suppliers/Vendors List
	Recipient Complaints/Recalls
Kerry Smith	Laboratory Coordinator
Kerry.Smith@ams.usda.gov	Lab Audits
(202) 720-0744	
Steve Whisenant	Technical Proposal Reviews
Steve.Whisenant@ams.usda.gov	Corrective Action Reviews
(806) 359-4130	* Specification Development and Revisions *

Livestock and Fish

Name	Phone	Email	Programs
Safia Ktiri-Idrissi	(202) 690-3154	Safia.Ktiri-Idrissi@ams.usda.gov	Catfish Alaska Pollock Coarse Ground Beef Canned Beef Stew
Chyra Lewis	(202) 260-8256	Chyra.Lewis@ams.usda.gov	Ham Pork Canned Salmon Boneless Beef
Jerry Salinas	(202) 690-3539	Jerry.Salinas@ams.usda.gov	Lamb 1 pound Chubs Cooked Products (Beef/ Pork) Fine Ground & Patties (Beef/ Pork)
Evelyn Street	(202) 720-6916	Evelyn.Street@ams.usda.gov	Tuna Bison / Buffalo Beef Special Trim Diced Beef/ Beef Roasts Canned Meat /Chili w/o Bean
Endrea White	(202) 720-4517	Endrea.White@ams.usda.gov	Contract Filing Goods Receipts Destination Changes Invoicing (Alternate) Web Posting (Alternate)

If no response from above livestock team members, please contact Duane Williams at (202) 720-9924 or via email: Duane.Williams2@ams.usda.gov

Lean Finely Textured Beef in the News

April 20, 2012

Craig Morris
Deputy Administrator
Livestock and Seed Program

Peggy Cantfil
Chief, Operations Branch, Food Distribution Division, FNS

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FSIS / AMS data sharing

April 20, 2012

Christopher Alvares
Director
Data Analysis and Integration Group
Office of Data Integration and Food Protection
USDA-FSIS

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Background

- Meat and poultry establishments participating in the AMS Purchase Program are also inspected by FSIS inspectors.
  - AMS may use FSIS data to evaluate Purchase Program participants
  - FSIS may use AMS testing data in its decision-making process
  - Need to coordinate and share information
    - Testing Data
    - Inspection findings and enforcement actions
    - Outbreak investigations and recall actions

History

- AMS and FSIS have coordinated through data sharing for many years. More recently,
  - 2010 MOU reinforcing the commitment to timely data sharing
  - FSIS provided input to AMS' 2010 Technical Requirements Schedule for ground beef
  - FSIS participated in the NAS review of AMS' purchase program

FSIS Policies on O157:H7 testing

- FSIS Directive 10010.1 discusses FSIS actions in response to an AMS *E. coli* O157:H7 positive test result
  - http://www.fsis.usda.gov/Regulations_&_Policies/10000_Series-Laboratory_Services/index.asp
- FSIS Notice 22-12 clarifies that
  - FSIS inspectors should collect samples for FSIS testing, even if the establishment collects a sample for AMS testing.
    - Includes routine sampling and follow-up sampling
    - Prioritizes non-AMS product, if available
  - http://www.fsis.usda.gov/regulations_&_policies/FSIS_Notices_Index/index.asp

Data Sharing Examples

- Contract lab pathogen test results shared with FSIS
  - FSIS is notified of all *E. coli* O157:H7 and *Salmonella* positive test results
    - FSIS may take follow up action such as testing suppliers, follow-up testing at the establishment that tested positive and/or conducting a food safety assessment
    - Isolates are sent to FSIS for serotyping and PFGE
  - FSIS and AMS have a MOU to facilitate information exchange
    - Place positive results in better context
    - Improve FSIS' and AMS' overall assessment of establishments

Data Sharing Examples

- FSIS evaluation of indicator organisms
  - FSIS is interested in learning more about the utility of indicator organism data in predicting *E. coli* O157:H7 or *Salmonella* positives.
  - AMS has shared this data with FSIS
    - Analyses in progress to compare with pathogen data and sanitation inspection results
  - FSIS is also supporting NACMCF work to analyze AMS data

Data Sharing Examples

- FSIS Inspection results shared with AMS quarterly
  - Jointly developed report summarizing
    - 4 year data
    - High-level non-compliance rates (SSOP, HACCP, SPS)
    - Comparisons to reference groups
      - Nation-wide, District-wide, matched on operation type and size
    - Recalls and/or Enforcement actions
    - FSIS pathogen testing results

Data Sharing Examples

- Foodborne Illness Outbreak Investigations
  - FSIS does consider AMS testing information (as well as plant testing data or any other relevant information) in investigating the cause or source of a foodborne illness outbreak

Data Sharing with AMS

- The information exchange with AMS has served to
  - Improve the availability of information to both agencies
  - Add information to FSIS data-driven decision-making process
  - Enable exploratory analyses to further FSIS' understanding of indicator organisms

PHIS Overview

- Automates and replaces many of FSIS' existing systems.
- Integrates these separate and disparate systems into one comprehensive information system.
- Will facilitate sharing of data among inspection personnel, their managers and headquarters on a daily basis.
- Powerful decision-making tool that will enable FSIS to protect public health more efficiently, effectively and rapidly than under existing systems.
- Tools for generating reports and alerts to improve information access in the field

PHIS Update

- Apr 2011 – Jan 2012 – PHIS implemented at all domestic meat and poultry establishments
- Mar 2012 – Pilot conducted for Industry access
- May 2012 – PHIS to be implemented at all import establishments
- Summer 2012 – Industry access to begin
- Late 2012-2013 – PHIS State and export modules to be implemented

Science, Service, Stewardship

Expedited Response to the Questions posed by AMS to Support Ground Beef Purchase for the Federal Food and Nutrition Assistance Programs

AMS Industry Meeting

National Harbor, MD

April 20, 2012

E. Spencer Garrett

Director, National Seafood Inspection Laboratory

Office of Sustainable Fisheries

Pascagoula, MS

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Director-
Dr. Uday Dessai

MICROBIOLOGY DIVISION

Microbiological Issues Branch

Mr. L. Victor Cook

Microbiological Analysis and Data Branch

Dr. James Rogers

National Advisory Committee on Microbiological Criteria for Foods

Ms. Gerri Ransom

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About the NACMCF

- Federal Advisory Committee and expert panel on food safety
- Co-sponsored by the FSIS, FDA, CDC, NMFS, and DOD-VSA
- Established in 1988 in response to a NAS recommendation for an interagency approach to microbiological criteria for foods
- www.fsis.usda.gov/about/NACMCF

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NACMCF

Government

Academia

Industry

Impartial, scientific advice to Federal food safety agencies

Integrated national food safety system approach
farm ⇒ final consumption

Assure the safety of domestic, imported, and exported foods

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Mechanics of the Committee

- Sponsoring Agencies issue work charges to the Committee
- Work is accomplished through subcommittees
- Advice is issued through final reports with input from the full Committee

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Question 1

- AMS is considering eliminating the requirement to test for *Staph aureus* from the Federal Purchase Ground Beef Program and AMS asks NACMCF to provide considerations and scientific discussion regarding this action with respect to public health.

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Major Findings, Question 1

- Enterotoxins amounts capable of causing illness-need at least 105 cfu/g
- Minimum temperatures for toxin production (50°F), and growth (45°F) would likely not be exceeded during processing
- ICMSF includes no requirement for coagulase positive *S. aureus* testing for ground beef

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Major Findings, Question 1

- AMS *S. aureus* test data for ground beef (Jan 07-Dec 11) yielded few positives and maximum # of cfu/g were significantly lower than those required to produce illness-causing amounts of enterotoxin

- MRSA is not a relevant organism for raw beef purchase specifications

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Conclusions, Question 1

- Based on findings, NACMCF concluded that the exclusion of *S. aureus*-specific testing will not negatively impact the safety or quality of ground beef in the National School Lunch Program.

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Recommendations, Question 1

- NACMCF concurs with the NCR report entitled, “An Evaluation of the Food Safety Requirements of the Federal Purchase Ground Beef Program”, which finds “no scientific basis for including a *S. aureus* criterion in the AMS purchase specifications” and that the “criterion be removed from the Federal Purchase Ground Beef Program.”

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Question 2

1. Should AMS consider the use of alternative screening procedures beyond those stipulated in the FSIS Microbiological Laboratory Guidebook (MLG), and if so, would the AMS testing program results be comparable to FSIS' verification testing programs, and therefore useful to FSIS?

2. What should be considered in distinguishing acceptable and unacceptable alternative screening procedures?

3. Is it appropriate to allow alternative sample preparation procedures (portion size, enrichment broth, portion to broth ratio, enrichment time and temperature) which differed from the MLG, or which differed by AMS designated laboratory?

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Recommendations, Question 2

- Alternative screening methods must be validated against the FSIS MLG cultural method and must be compatible with the MLG recommended confirmatory tests.

- The Committee recommends that AMS seek alternative screening methods to be used with the MLG enrichment and confirmation procedures, until further work in this area can be done by NACMCF.

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Recommendations, Question 2

- Alternative screening methods should be:
  - a) validated by an independent certifying organization (AOAC-Official Methods of Analysis (OMA), AOAC-Performance Tested Method (PTM), Association Françoise de Normalization (AFNOR), MicroVal, and NordVal), or
  - b) supported by a robust validation study using the FSIS cultural method as a reference method and approved for use by AMS in consultation with FSIS, or c) those used by a regulatory body.

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Question 3

- AMS asks NACMCF to evaluate boneless beef and finished product compliance program lotting and frequency of testing for pathogens and indicators of process control for both raw ground beef to be cooked on-site at schools with unknown cooking controls versus raw product destined to be cooked in a USDA inspected establishment.

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NACMCF-clarified Question 3

- *NACMCF to make recommendations on testing of raw material (boneless beef) and finished product (ground beef) based on use:*
  - *Finished product, raw to schools*
  - *Finished product, cooked under FSIS inspection with AMS oversight and delivered cooked.*

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Request is follow-up to NAS study that found:

- Use of same criteria for all applications - not consistent with CODEX principle CAC/GL 21-1997 sec 2.3 which states:

  "when applying a microbiological criterion for assessing products, it is essential, in order to make the best use of money and manpower, that only appropriate tests be applied to those foods and at those points in the food chain that offer maximum benefit in providing the consumer with a food that is safe and suitable for consumption."

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AMS Request

- Considering this CODEX principle, AMS requests NACMCF's recommendation concerning 1) if the current AMS program testing requirements (lotting, frequency of inspection, and sampling plans utilized for pathogens and indicators) are sufficient for product delivered to the school as a raw item for further cooking and 2), could less stringent testing requirements be employed for product delivered to the school as a cooked item?

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NACMCF focused its review on:

- Technical Requirements Schedule for Boneless Beef-TRS-BB 2010
- Technical Requirements Schedule for Ground Beef-TRS-GB 2010

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Recommendations, Question 3

- Maintain high standards of supplier control, HACCP implementation, carcass testing, traceability, etc. Each plant is subject to verification audits at production for adherence to the documented program.

- With the exception of eliminating *S. aureus* testing, no changes to testing of indicator organism types are recommended at this time.

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Recommendations, Question 3

- For boneless beef trim and ground beef intended for further processing in FSIS-inspected facility using a validated cooking process with AMS oversight, testing for *E. coli* O157:H7 or *Salmonella* for disposition is unnecessary and should be discontinued.

- For raw product delivered to schools, boneless beef trim or ground beef lots exceeding critical limits for *E. coli* O157:H7, *Salmonella*, or indicator organisms will be directed for cooking at a FSIS-inspected facility.

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Recommendations, Question 3

- AMS should continue N60 sampling for *E. coli* O157:H7 for boneless beef trim since:
  - N60 testing is the accepted standard for FSIS sampling and commercial practices for non-intact beef.
  - Diverting positive lots for cooking in FSIS-inspected facility using a validated cooking process with AMS oversight, will remove these lots from the product stream delivered to the school system as raw, and can serve to further reduce the risk of cross-contamination with ready-to-eat foods.

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Recommendations, Question 3

- Raw ground beef product destined for schools or for cooking in facilities outside AMS oversight, discontinue N8 whole-lot testing, but retain N4 for one hour sub-lots. “Shoulder” sub-lots on either side will be diverted for cooking at a FSIS-inspected facility using a validated cooking process with AMS oversight.

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Recommendations, Question 3

- Continued testing of *Salmonella* (N5 for boneless beef per 2,000-lb combo bin; N4 for ground beef, one-hour sub-lot, 10,000 lb maximum; 25-g composite analytical unit) should be used to verify that intervention processes are controlled and as a factor to determine supplier eligibility.
- *Salmonella*-positive combo bins and sub-lots will be diverted for cooking at a FSIS-inspected facility using a validated cooking process with AMS oversight for use in the AMS program to reduce the risk of cross-contamination with ready-to-eat foods at the school level.

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Recommendations, Question 3

- Use of all data collected for SPC is suitable. AMS should continue its analyses of the options and factors mentioned, and provide an updated report for 2013 with recommendations of scientifically supported implementations of a performance-based skip-lot sampling program and statistical process control practices as warranted.

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Recommendations, Question 3

- Ongoing program review in consultation with FSIS and ARS should be implemented to determine if any requirements need to be strengthened in supplier eligibility, processing, etc., including use of additional or alternate intervention strategies.

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Conclusion

- Reflects initial priority needs for AMS for the 2012-2013 school year.

- Work will continue with a part 2 during the next NACMCF term for a more in-depth focus on the program.

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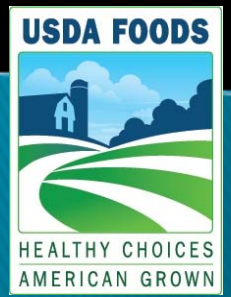
THAT'S
ALL
FOLKS!!

Specification and Purchase Document Updates

Requirement Changes for 2012

April 20, 2012

Steve Whisenant
Livestock and Meat Marketing Specialist
USDA/AMS/LS/SD



Item Description and Checklist of Requirements (IDCR) for Canned Pink Salmon

2012 Update

- Included Requirement for Contractors to Operate in Accordance With U.S. Dept. of Commerce (USDC) Salmon Control Plan

Technical Data Supplement (TDS) for Ground Bison and Bison Stew Meat

Technical Data Supplement (TDS) for Ground Buffalo and Buffalo Stew Meat

- **Organizational Consolidation**

  MGCB and ARC references changed to Grading and Verification Division

  Livestock and Seed Program references changed to Commodity Procurement Division

2012 Updates for TDS BIS-BUF 2012

- **Web Based Supply Chain Management (WBSCM) Changes**
  - Announcement changed to Supplement
  - Contract Number changed to Purchase Order Number
  - FNS Product Codes changed to Material Numbers

2012 Updates for TDS BIS-BUF 2012

- **Packaging and Packing**
  - Eliminate 2 pound package option – Both ground bison/buffalo and bison/buffalo stew meat will be packed into 1 pound packages

2012 Updates for TDS BIS-BUF 2012

- **Labeling**
  - Nutrition Facts Panel – 112 gram serving size reference updated to align with FSIS labeling regulations
  - Added the following to the shipping container label:

    Product Name

    Traceability Code

    USDA Food Shield

    Purchase Order Number

    Ingredient Declaration

    Allergen Statement

2012 Updates for TDS BIS-BUF 2012

- **Microbiological Requirements**

  Change boneless bison/buffalo N60 sample size from 350-385g to 400-425g

  Added provision that allows the last sublot of the day to exceed the 10,000 pound limitation by up to 5%

  Added table that illustrates sublot sample size adjustments when more than 10,000 lbs/hour is produced

2012 Updates for TDS BUF 2012

- **Product Name Change**

  Lean Ground Buffalo changed to Ground Buffalo – align with FSIS labeling requirements

- **Addition of Buffalo Stew Meat**

  TDS now includes buffalo stew meat

- **Material Requirements**

  Products must originate from US produced buffalo that have been range-fed

2012 Updates for TDS BUF 2012

- **Condition of Container Exam**

  Added provisions for Condition of Container examination during production and at time of shipment

- **Lot Size / Purchase Unit Size**

  Added Lot Size and Purchase Unit Size requirement clarifications

- **Delivery Unit Loading and Sealing Requirements**

  Added clarification for delivery unit loading and trailer sealing

Item Description and Checklist of Requirements (IDCR) for Cooked Beef Items

2012 Updates for Cooked Beef IDCR

- **Web Based Supply Chain Management (WBSCM) Changes**

  Announcement changed to Supplement

  Contract Number changed to Purchase Order Number

  FNS Product Codes changed to Material Numbers

2012 Updates for Cooked Beef IDCR

- **Labeling**

  Added Allergen Statement to shipping container label

- **LFTB Related Changes**

  Current Cooked Beef Items will no longer contain LFTB

  New Item Description and Material Number created for:

Beef Crumbles, Fully Cooked LFTB Optional Material Number 110264

Technical Requirements Schedule (TRS) for Frozen Ground Beef Items & Boneless Beef for Further Processing

2012 Updates for TRS GB/BB 2012

- **New Document Format**
- **Organizational Consolidation**

  MGCB and ARC references changed to Grading and Verification Division

  Livestock and Seed Program references changed to Commodity Procurement Division
- **Web Based Supply Chain Management (WBSCM) Formatting**

  Announcement changed to Supplement

  Contract Number changed to Purchase Order Number

  FNS Product Codes changed to Material Numbers

2012 Updates for TRS GB/BB 2012

- **Notice to the Trade (June 2011) Changes**

  Boneless Beef micro composite sample changed from 350-385g to 400-425g

  REMINDER: ADL Sample Protocol Letters are to be followed when sampling for micro testing

  Allow the use of calculated process capability (CPU, Cpk, or Central Line) value, without accompanying control charts, x-bar and range chart or histogram, to determine process capability

2012 Updates for TRS GB 2012

- **Labeling**

  Rename Ground Beef Patty, NTE 10% - Beef Patty 90/10

  Rename Ground Lean Beef Patty – Lean Beef Patty

  Added Allergen Statement to shipping container label

  Nutrition Facts Panel will reference 112g serving size instead of 100g

- **Checkloading Requirements**

  Option I checkloading no longer included – checkloading requirements updated to reflect Supplement 206 requirements

2012 Updates for TRS GB 2012

- **LFTB Related Changes**
  - Current Ground Beef items will no longer include LFTB
  - New Item Descriptions and Material Numbers created for Ground Beef items where LFTB may be included:

Product Name that shall appear on the label	**Material Number**
Ground Beef [1/]	100158
Ground Beef (LFTB Opt) [1/]	**110261**
Ground Beef, 1 pound packages	100159
Ground Beef, 1 pound packages (LFTB Opt)	**110260**
Ground Beef – Irradiated [1/]	110085
Coarse Ground Beef	100154
Ground Beef Patties [1/]	100161
Beef Patties with SPP [1/,2/]	100160
Ground Beef Patties-Irradiated [1/]	110082
Beef Patties – 90/10[1/]	100162
Lean Beef Patties[1/]	100163
Lean Beef Patties (LFTB Opt) [1/]	**110270**

2012 Updates for TRS GB/BB 2012

- **Microbiological Requirements**

  Allow AMS Designated Laboratories (ADL) to use validated alternative screening methods for pathogen testing

  AMS will use all boneless beef test results for SPC analysis.

2012 Updates for TRS GB 2012

- **Microbiological Requirements**

  Discontinue *Staphylococcus aureus* testing in ground beef

  Discontinue whole-lot microbiological testing (N8) of ground beef items and use all sub-lot test results for process capability determinations.

  Eliminate one-hour production time limitation for sub-lot designation. Sub-lot now defined as 10,000 pounds.

  Eliminate sub-lot sampling every 15 minutes. Sub-lot sampling will consist of a composite of four samples (N-4) per 10,000 pounds.

2012 Updates for TRS GB 2012

- New TRS GB and BB 2012 will be posted soon on the Standardization Division website:

http://www.ams.usda.gov/AMSv1.0/SAT

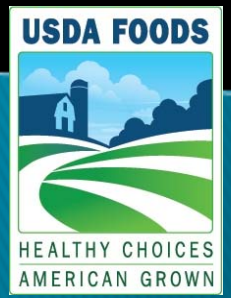
QUESTIONS ?????

USDA Monitoring of Laboratory Results

April 20, 2012

Bucky Gwartney
International Marketing Specialist
USDA/AMS/LS/SD

Atif Jalal
AMS IT Staff



Microbial Database for School Lunch Program

- What it is?
  - Internal database housing all microbial data for the National School Lunch Program
  - Will provide for USDA/LS program daily monitoring and reporting
  - Will be used for SPC charting and controls and determining status of vendors

Microbial Database for School Lunch Program

- What it is?
  - The platform for developing an AMS internal “Daily Status Report” for AMS staff and administrators
  - Will be used for benchmarking vendors, labs, and other analyses, predictive analytics, FSIS quarterly data
  - Includes all historical data and other relevant data from auditing services
  - Password Protected

Microbial Database for School Lunch Program

- What it isn't?
  - A replacement for the laboratory data spreadsheets and calculations being communicated to vendors

BonelessBeef

Production Date	Lot Number	Material Code	Sample Selection	Pounds produced	Sample Number	APC	APC CPU	Coliform	Coliform CPU	Generic E_Coli	Generic E Coli (
11/1/2011	BIN#28	BB	Non-SPC	2100	11-134315-02	999	0.00	9	0.00	9	0.00
11/1/2011	BIN#27	BB	SPC	2100	11-134315-02	999	0.45	9	0.02	9	999.00
11/1/2011	BIN#26	BB	Non-SPC	2100	11-134315-02	999	0.00	9	0.00	9	0.00
11/1/2011	BIN#25	BB	Non-SPC	2100	11-134315-02	999	0.00	9	0.00	9	0.00
11/1/2011	BIN#24	BB	SPC	2100	11-134315-02	999	0.45	9	0.02	9	999.00
11/1/2011	BIN#23	BB	Non-						.00	9	0.00
11/1/2011	BIN#22	BB	Non-						.00	9	0.00
11/1/2011	BIN#21	BB	Non-						.00	9	0.00
11/1/2011	BIN#20	BB	Non-						.00	9	0.00
11/1/2011	BIN#19	BB	SPC						.02	9	999.00
11/1/2011	BIN#18	BB	Non-						.00	9	0.00
11/1/2011	BIN#17	BB	Non-						.00	9	0.00
11/1/2011	BIN#16	BB	Non-						.00	9	0.00
11/1/2011	BIN#15	BB	Non-						.00	9	0.00
11/1/2011	BIN#14	BB	Non-						.00	9	0.00
11/1/2011	BIN#13	BB	SPC	2100	11-134315-01	999	0.45	9	0.02	9	999.00
11/1/2011	BIN#12	BB	Non-SPC	2100	11-134315-01	999	0.00	9	0.00	9	0.00
11/1/2011	BIN#11	BB	Non-SPC	2100	11-134315-01	999	0.00	9	0.00	9	0.00
11/1/2011	BIN#10	BB	Non-SPC	2100	11-134315-01	999	0.00	9	0.00	9	0.00
11/1/2011	BIN#9	BB	SPC	2100	11-134315-00	999	0.45	9	0.02	9	999.00
11/1/2011	BIN#8	BB	Non-SPC	2100	11-134315-00	999	0.00	9	0.00	9	0.00
11/1/2011	BIN#7	BB	Non-SPC	2100	11-134315-00	999	0.00	9	0.00	9	0.00
11/1/2011	BIN#6	BB	Non-SPC	2100	11-134315-00	999	0.00	9	0.00	9	0.00
11/1/2011	BIN#5	BB	Non-SPC	2100	11-134315-00	1000	0.00	9	0.00	9	0.00
11/1/2011	BIN#4	BB	SPC	2100	11-134315-00	999	0.45	9	0.02	9	999.00

Search...

AND

Est Number	equal	M1234
Production Date	equal	11/1/2011
Sample Selection	equal	SPC
APC	equal	999
Pounds produced	equal	2100

Reset Find

Filter Page 1 of 1 111 5 View 1 - 25 of 27 768

Questions? Comments?

- For additional information, visit http://www.ams.usda.gov

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  - 202-720-1424
- atif.jalal@ams.usda.gov
  - 202-720-1076

Thank you

Measuring Process Capability
&
AMS Data Analysis Review

April 20, 2012

Darin R. Doerscher
Livestock & Meat Marketing Specialist
USDA/AMS/LS/SD

USDA FOODS
HEALTHY CHOICES
AMERICAN GROWN

Today's Discussion

- SPC Overview
- Contractor/Supplier Responsibilities
- AMS Micro & Fat Data Review

SPC Overview

What is SPC ?

- Stands for Statistical Process Control
- The primary tool of quality improvement
- Object is to identify and reduce the amount of variation
- Assists our suppliers to collect, analyze and interpret microbial and fat test results
- Provides tools to help measure, identity and eliminate variation from specification requirements
- Recognizes that data is the voice of the process

Statistics Can Lead to Understanding

- Knowing what is possible with the current process may indicate the kind of management action necessary to achieve specification requirements
- Understand variation
- Changing the system is a management responsibility
- Make realistic commitments

Understanding a Process

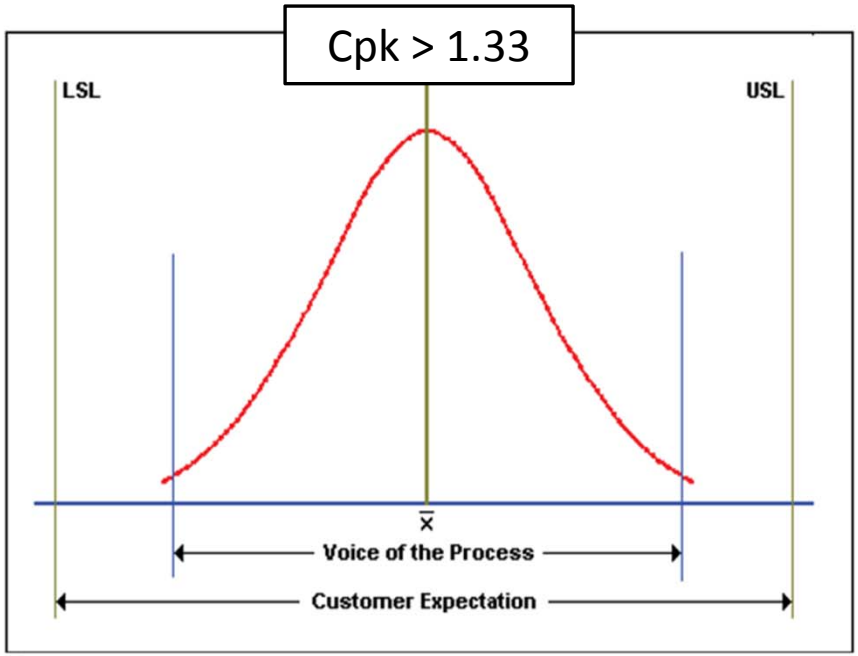
- Control charts provide the evidence of stability that justifies predicting process performance.
- Control charts let you know what your processes can do, so that you can set achievable goals.
- Control charts identify unusual events. They point you to fix problems (assignable causes) and to potential process improvements

Where to Look When Seeking Improvements

- There are two places to look when seeking ways to improve process performance
  - Process activities and sub-processes
  - Things used within the process that originate outside the process
  - Examples: People, Facilities, Machines, Raw materials, Measurements, Time, Methods, Policies, Procedures, Goals, Requirements, Rules, Laws, Regulations, Specifications, Instructions

What is Cpk/CPU?

- Capability index used to determine if a process can meet specification limits
  - Specification : Variation Ratio
- A Cpk of 1 indicates that the process is producing at least 99.73% within specification requirement
- The larger the Cpk/CPU value the better the process


Cpk > 1.33
LSL
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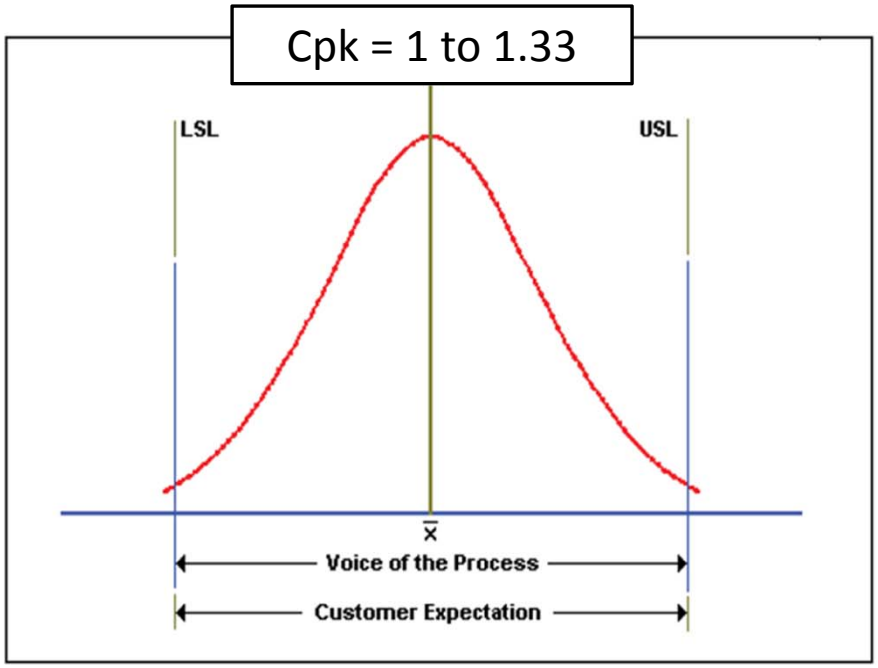
Voice of the Process
Customer Expectation


Cpk = 1 to 1.33
LSL
USL
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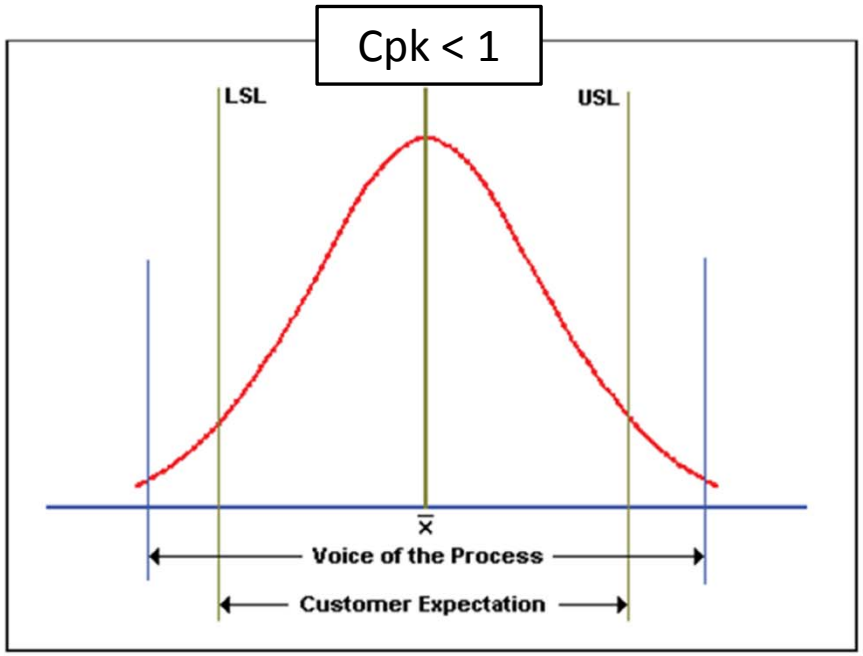
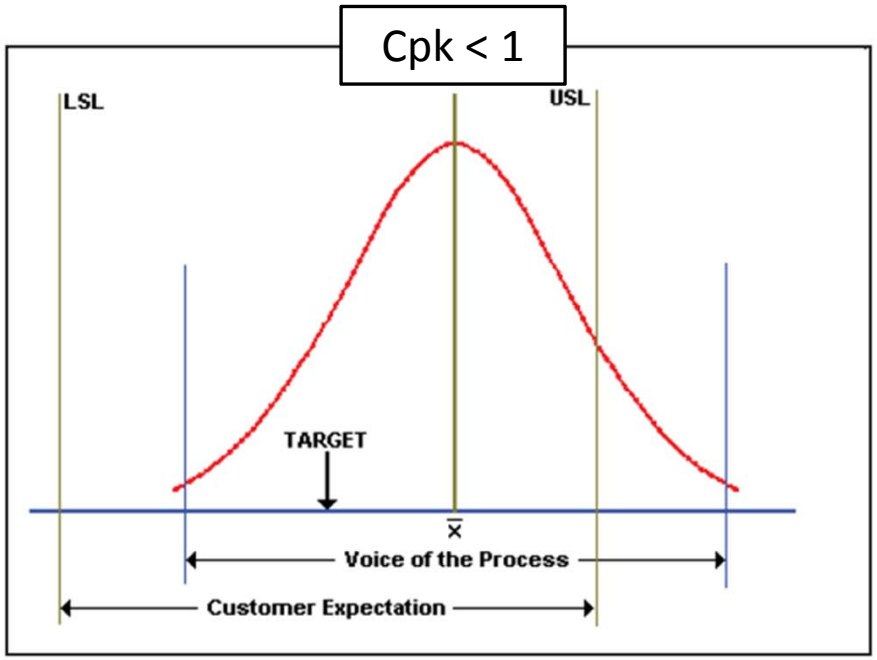
Voice of the Process
Customer Expectation


Cpk < 1
LSL
USL
x̄
Voice of the Process
Customer Expectation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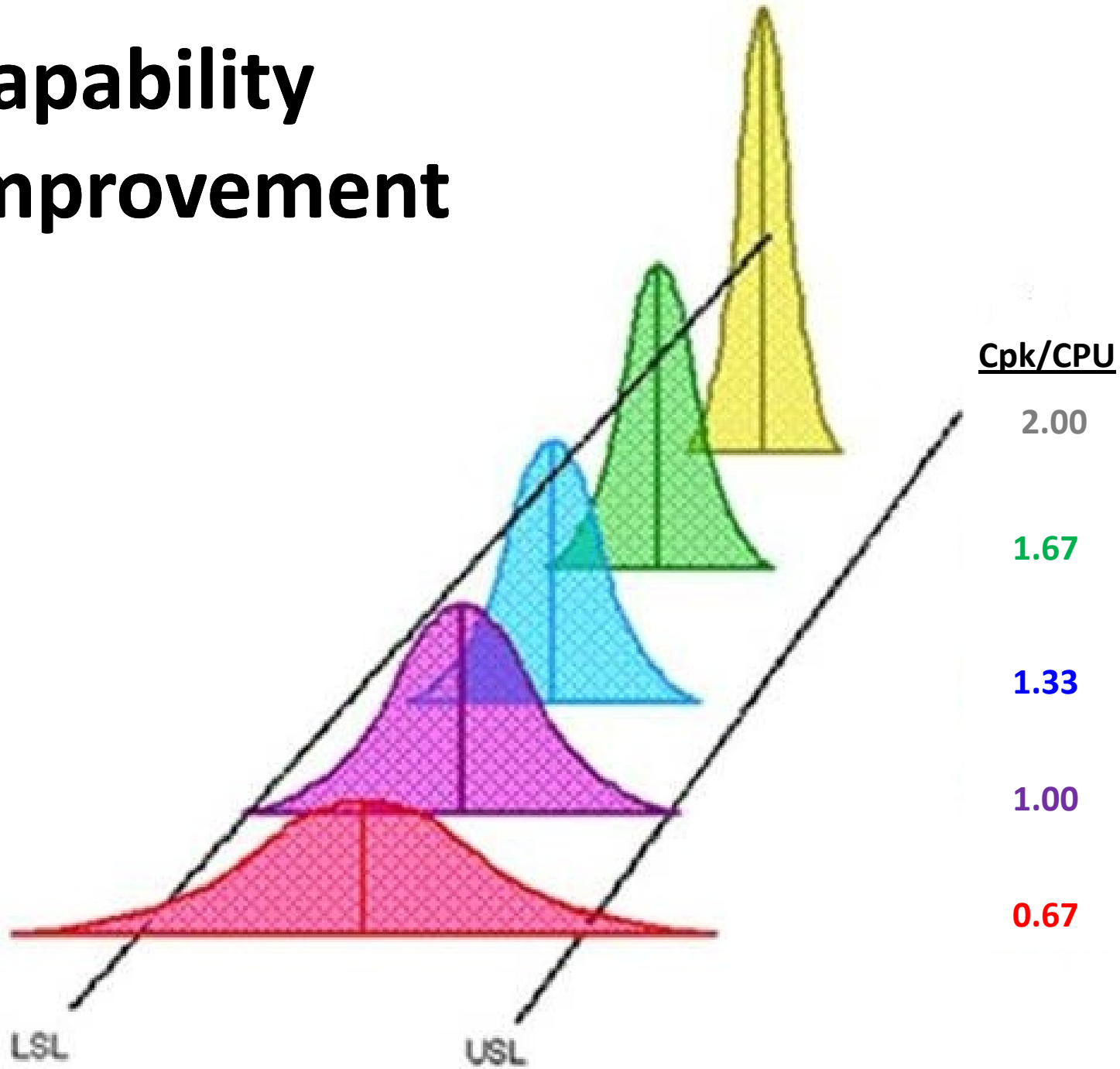
LSL
USL
TARGET
x̄
Voice of the Process
Customer Expectation

Capability Improvement



Process Capability

- AMS uses capability indices as a reactionary measurement
  - Are you continually and consistently meeting specification requirements?
- Contractors and suppliers need to be proactive to assure this
  - So what are your responsibilities?

Contractor/Supplier Responsibilities

Know Your Process

- What are its abilities and limitations?
- Is it mapped out/documented?
- Are you implementing supporting programs consistently?
- Employee understanding and education

Know SPC Basics and Use Them

- What we discussed earlier!
- Control charts – Status Monitoring
- Histograms – Process Distribution & Capability
- Problem and Causal Identification – Pareto, Scatter & Fishbone Diagrams

Know The Definition of Quality

Low Variability.

Data Analysis

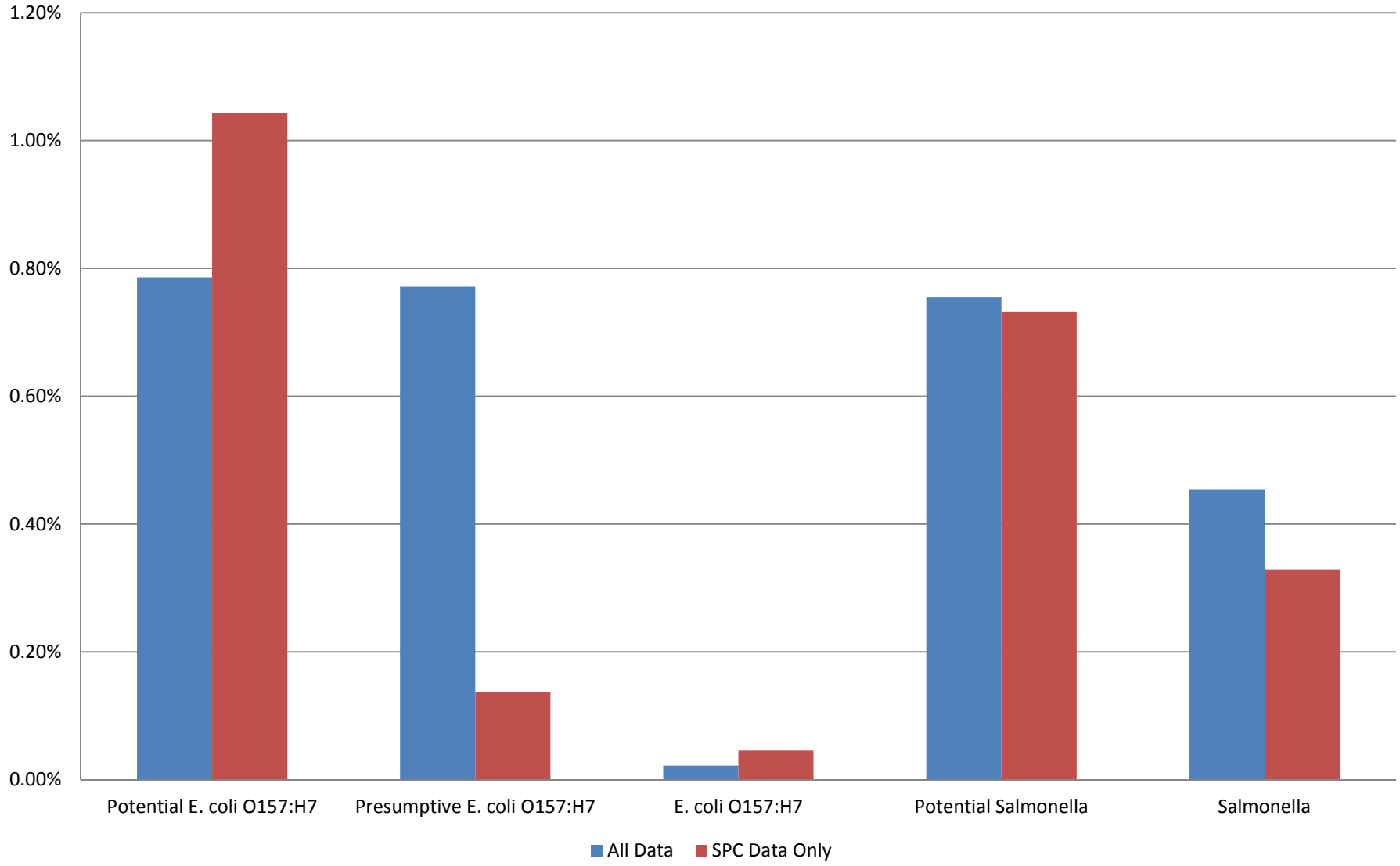
July 2011 – February 2012

AMS Boneless Beef - Indicators: July 2011 - February 2012

All Data Combined									
Attribute	Total Samples	Results Meeting USL	Results Meeting CL	Percent of Results Meeting USL	Percent of Results Meeting CL	Max	Min	Mean	St. Dev
APC	54,585	54,524	54,545	99.89%	99.93%	4,400,000	999	1,706	33,754
Coliform	54,592	54,398	54,565	99.64%	99.95%	20,000	9	12	156
Generic E. coli	54,592	54,542	54,577	99.91%	99.97%	2,200	9	10	21

SPC Data Only									
Attribute	Total Samples	Results Meeting USL	Results Meeting CL	Percent of Results Meeting USL	Percent of Results Meeting CL	Max	Min	Mean	St. Dev
APC	10,932	10,918	10,923	99.87%	99.92%	1,000,000	999	1,434	11,770
Coliform	10,933	10,877	10,924	99.49%	99.92%	20,000	9	14	200
Generic E. coli	10,933	10,920	10,931	99.88%	99.98%	2,200	9	10	28

AMS Boneless Beef - Pathogen Incident Rates: July 2011 – February 2012



AMS Finished Product - Indicators: July 2011 - February 2012

All Data Combined

Attribute	Total Samples	Results Meeting USL	Results Meeting CL	Percent of Results Meeting USL	Percent of Results Meeting CL	Max	Min	Mean	St. Dev.
APC	12,322	12,310	12,313	99.90%	99.93%	840,000	999	1,393	9,856
Coliform	12,322	12,174	12,311	98.80%	99.91%	72,000	9	21	653
Generic E. coli	12,322	12,269	12,313	99.57%	99.93%	72,000	9	17	651
S. aureus	12,322	12,321	*****	99.99%	*****	710	9	10	11

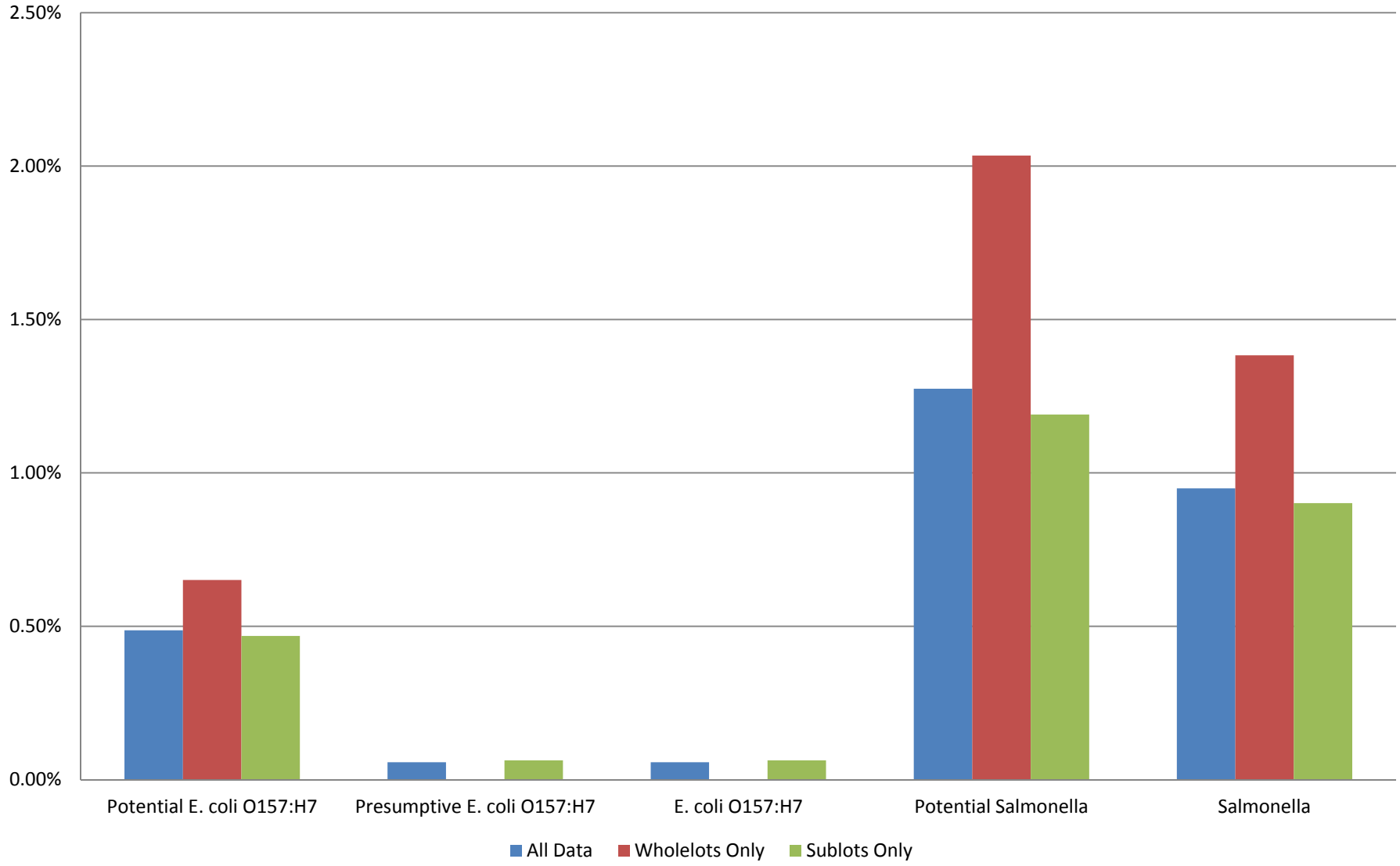
Whole Lots Only

Attribute	Total Samples	Results Meeting USL	Results Meeting CL	Percent of Results Meeting USL	Percent of Results Meeting CL	Max	Min	Mean	St. Dev.
APC	1,229	1,225	1,227	99.67%	99.84%	840,000	999	2,095	24,470
Coliform	1,229	1,204	1,227	97.97%	99.84%	72,000	9	75	2,054
Generic E. coli	1,229	1,218	1,227	99.10%	99.84%	72,000	9	70	2,054
S. aureus	1,229	1,228	*****	99.92%	*****	710	9	10	21

Sublots Only

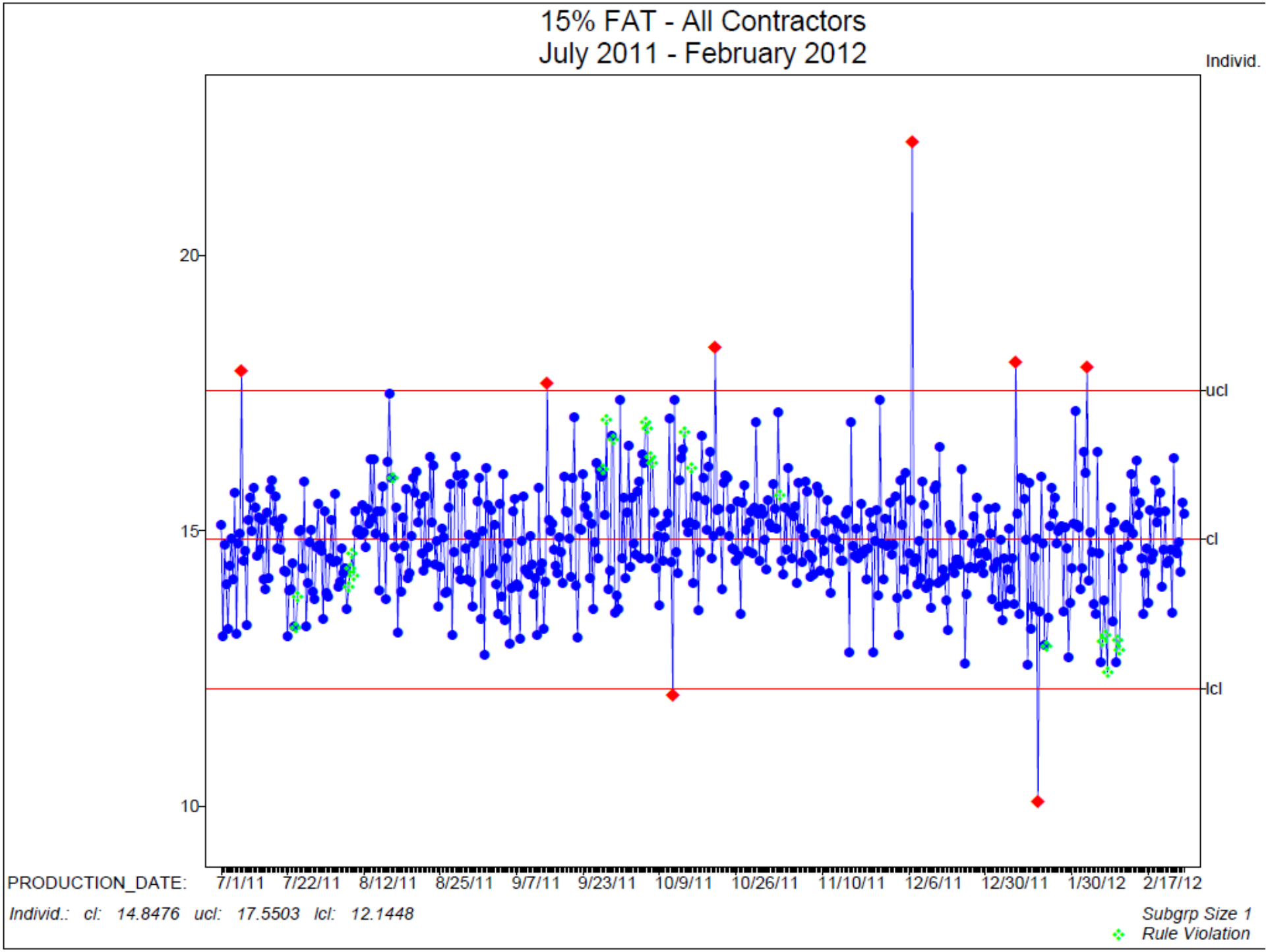
Attribute	Total Samples	Results Meeting USL	Results Meeting CL	Percent of Results Meeting USL	Percent of Results Meeting CL	Max	Min	Mean	St. Dev.
APC	11,093	11,085	11,086	99.93%	99.94%	390,000	999	1,314	6,446
Coliform	11,093	10,970	11,084	98.89%	99.92%	4,600	9	15	80
Generic E. coli	11,093	11,051	11,086	99.62%	99.94%	4,400	9	11	58
S. aureus	11,093	11,093	*****	100.00%	*****	440	9	10	9

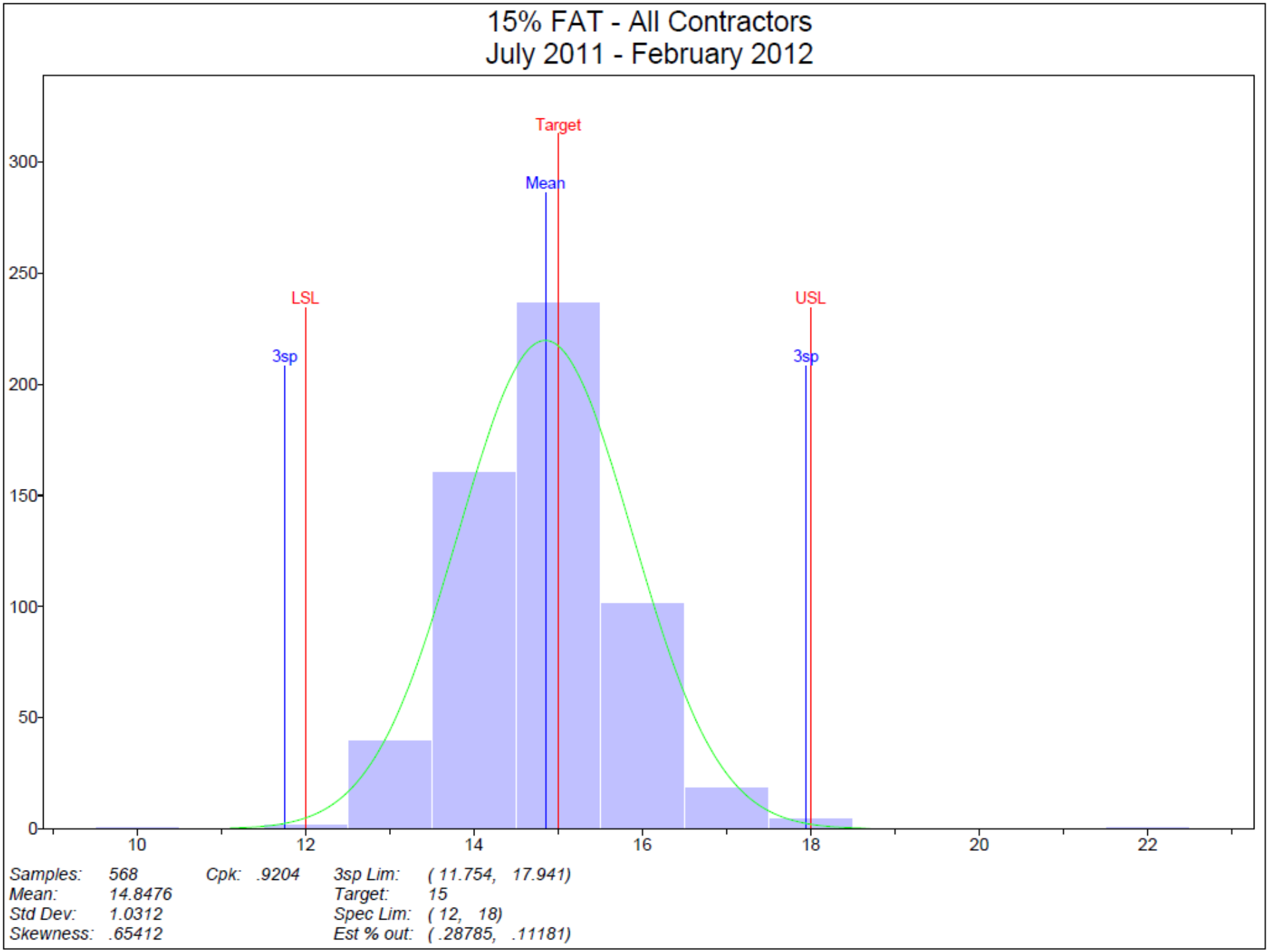
Finished Product - Pathogen Incident Rates: July 2011 – February 2012

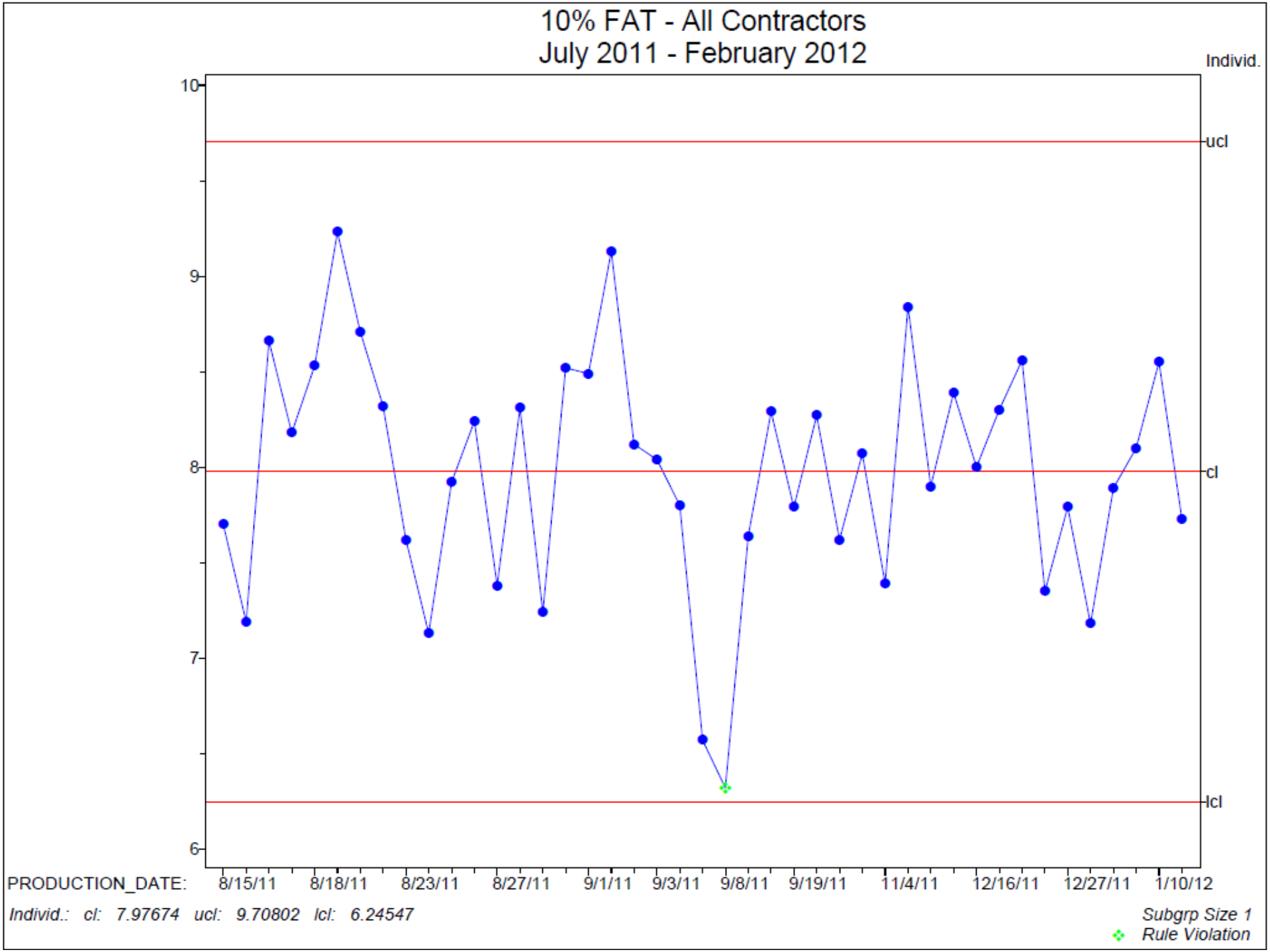


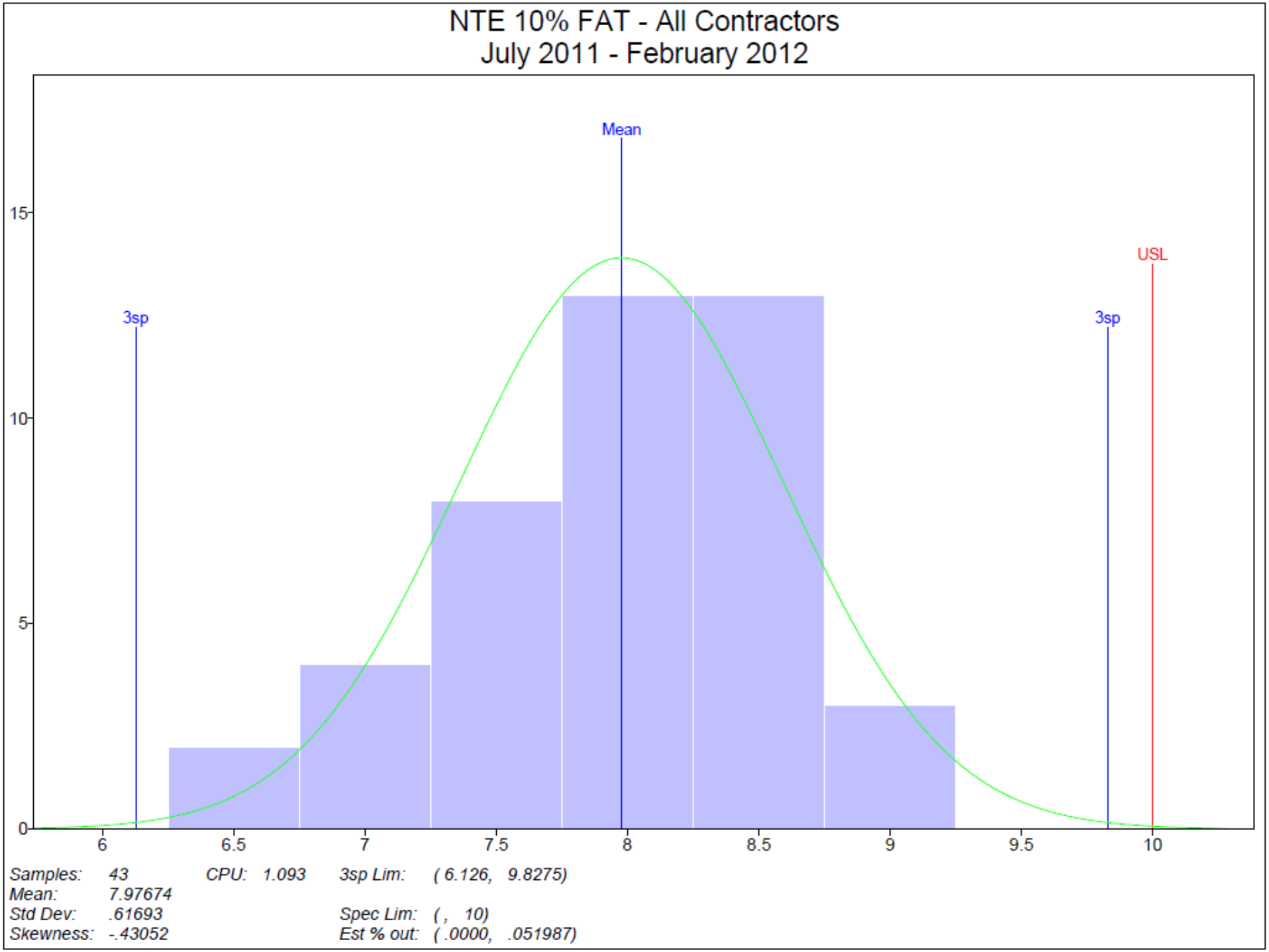
AMS Finished Product - Fat: July 2011 - February 2012

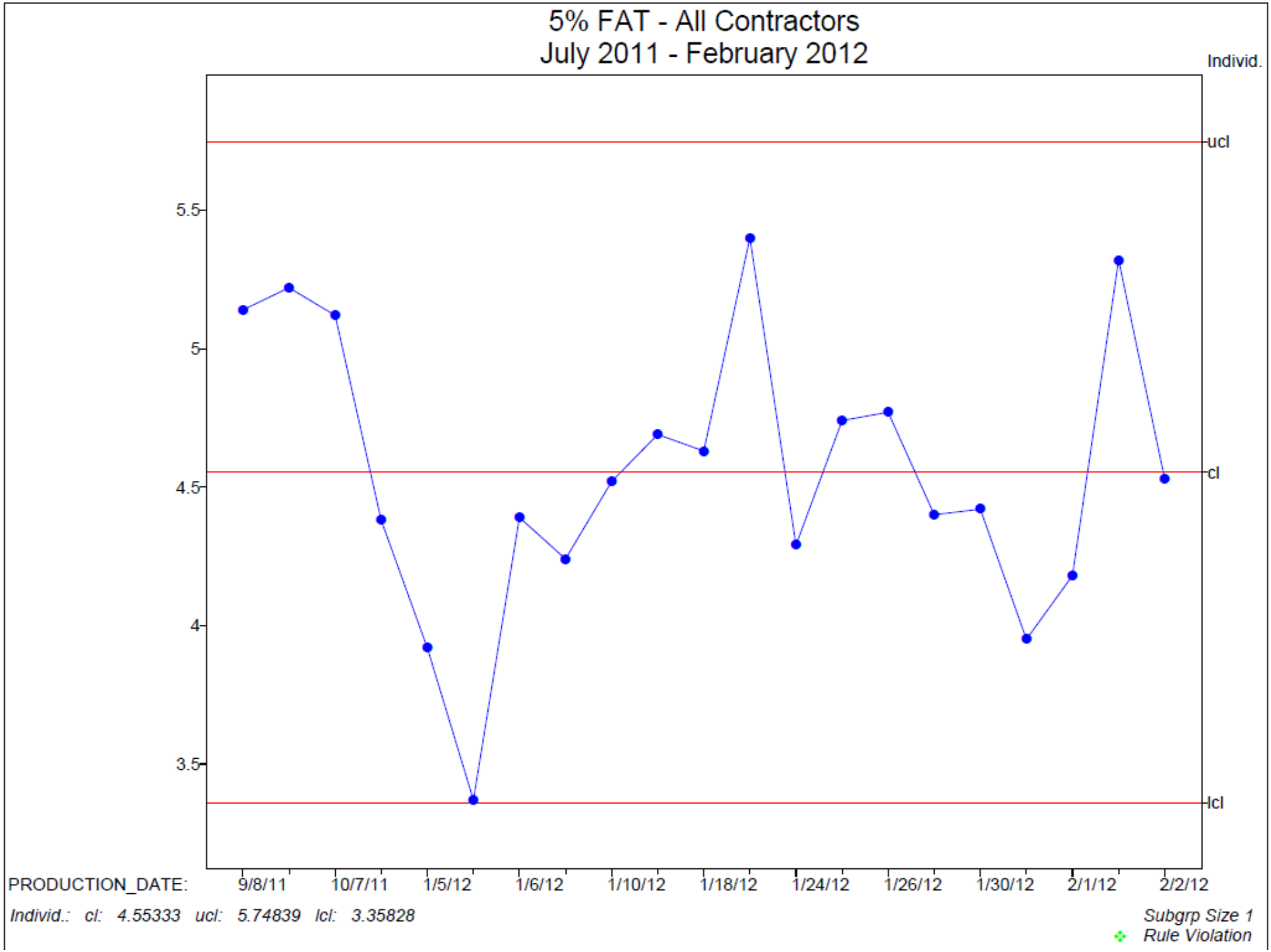
Fat Target	Total Samples	Results Above USL	Results Below LSL	Percent of Results Above USL	Percent of Results Below LSL	Max	Min	Mean	St. Dev.
15%	568	3	1	0.53%	0.18%	22.07	10.09	14.84	1.03
NTE 10%	43	0	*****	0.00%	*****	9.23	6.32	7.98	0.62
5%	21	0	3	0.00%	14.29%	5.40	3.37	4.55	0.50


15% FAT - All Contractors
July 2011 - February 2012
Individ.
20
15
10
ucl
cl
lcl
PRODUCTION_DATE:
7/1/11
7/22/11
8/12/11
8/25/11
9/7/11
9/23/11
10/9/11
10/26/11
11/10/11
12/6/11
12/30/11
1/30/12
2/17/12
Individ.: cl: 14.8476 ucl: 17.5503 lcl: 12.1448
Subgrp Size 1
Rule Violation

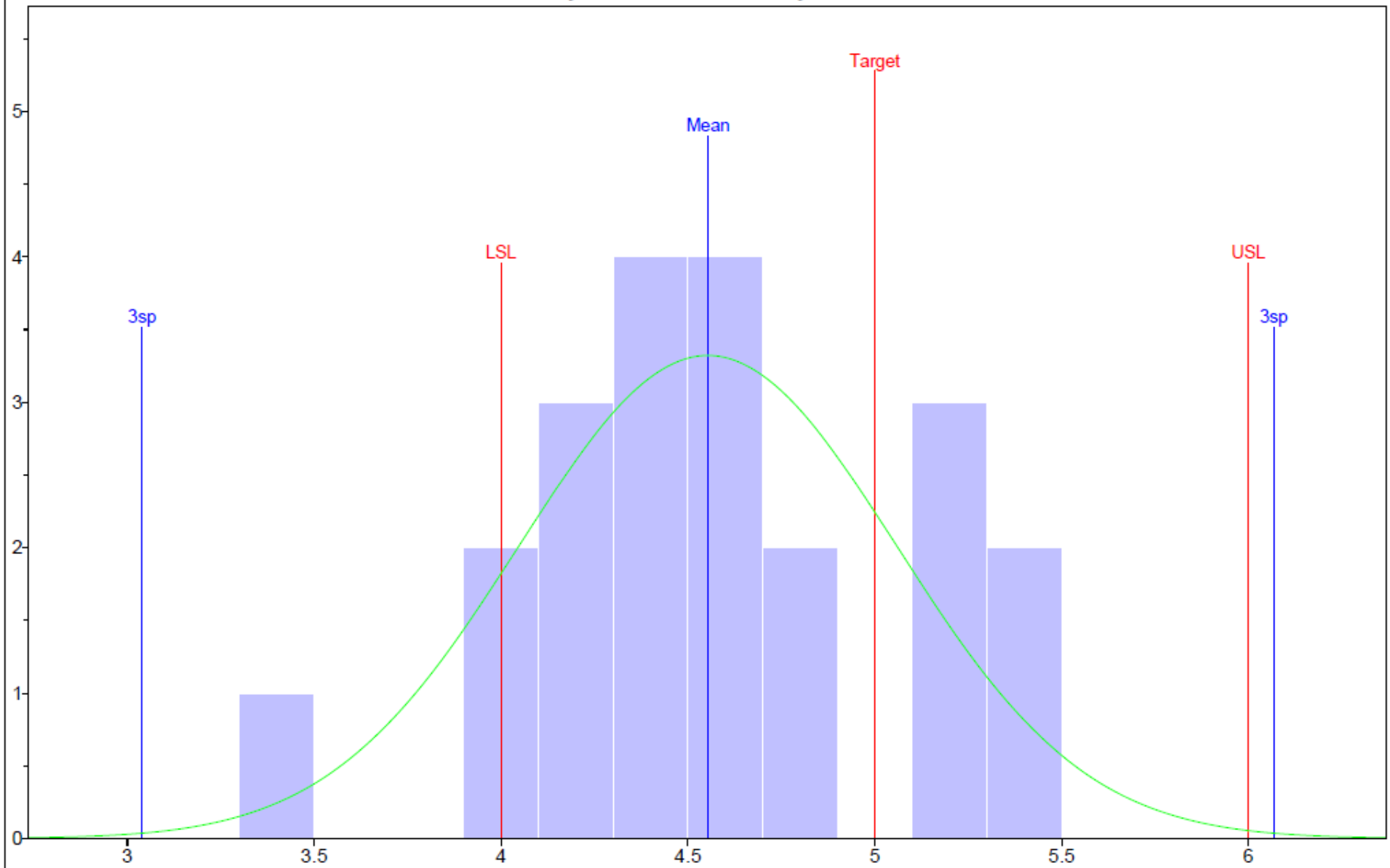

15% FAT - All Contractors
July 2011 - February 2012
Target
Mean
LSL
USL
3sp
3sp
300
250
200
150
100
50
0
10
12
14
16
18
20
22
Samples: 568
Mean: 14.8476
Std Dev: 1.0312
Skewness: .65412
Cpk: .9204
3sp Lim: (11.754, 17.941)
Target: 15
Spec Lim: (12, 18)
Est % out: (.28785, .11181)


10% FAT - All Contractors
July 2011 - February 2012
Individ.
10
9
8
7
6
ucl
cl
lcl
PRODUCTION_DATE:
8/15/11
8/18/11
8/23/11
8/27/11
9/1/11
9/3/11
9/8/11
9/19/11
11/4/11
12/16/11
12/27/11
1/10/12
Individ.: cl: 7.97674 ucl: 9.70802 lcl: 6.24547
Subgrp Size 1
Rule Violation


NTE 10% FAT - All Contractors
July 2011 - February 2012
Mean
3sp
3sp
USL
15
10
5
0
6
6.5
7
7.5
8
8.5
9
9.5
10
Samples: 43
Mean: 7.97674
Std Dev: .61693
Skewness: -.43052
CPU: 1.093
3sp Lim: (6.126, 9.8275)
Spec Lim: (, 10)
Est % out: (.0000, .051987)


5% FAT - All Contractors
July 2011 - February 2012
Individ.
ucl
cl
lcl
5.5
5
4.5
4
3.5
PRODUCTION_DATE:
9/8/11
10/7/11
1/5/12
1/6/12
1/10/12
1/18/12
1/24/12
1/26/12
1/30/12
2/1/12
2/2/12
Individ.: cl: 4.55333 ucl: 5.74839 lcl: 3.35828
Subgrp Size 1
Rule Violation

5% FAT - All Contractors
July 2011 - February 2012



Samples:	*21*	*Cpk:*	*.3655*	*3sp Lim:*	*(3.0395, 6.0672)*
Mean:	*4.55333*			*Target:*	*5*
Std Dev:	*.50461*			*Spec Lim:*	*(4, 6)*
Skewness:	*-.19534*			*Est % out:*	*(13.642, .20727)*

Product Development & Revision

Product Development & Revision

- Reduced Sodium Ham
  - Mini pilot to be slated through CP & FNS.
  - Target: 700mg/100g basis
- Reduced Sodium Cooked Beef Items
  - Current Spec: 550mg/100 g basis
- Food Distribution Program on Indian Reservations (FDPIR)
  - Assorted Pork Chops
  - Seasoned & Marinated Roasts
  - Salmon Fillets
  - Pollock Fillets

COTR Support

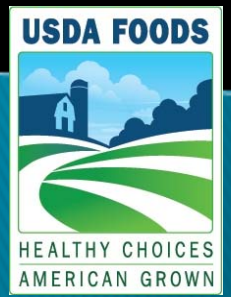
- Contracting Officer's Technical Representatives (COTR)
  - Darin R. Doerscher
    Grand Mound, IA
    563-847-1550
    darin.doerscher@ams.usda.gov
  - Steve Whisenant
    Amarillo, TX
    806-359-4130
    steve.whisenant@ams.usda.gov

Questions?

You, Me and the AMS Designated Laboratory

April 20, 2012

Kerry R. Smith, Ph.D.
Livestock & Meat Marketing Specialist
USDA/AMS/LS/SD

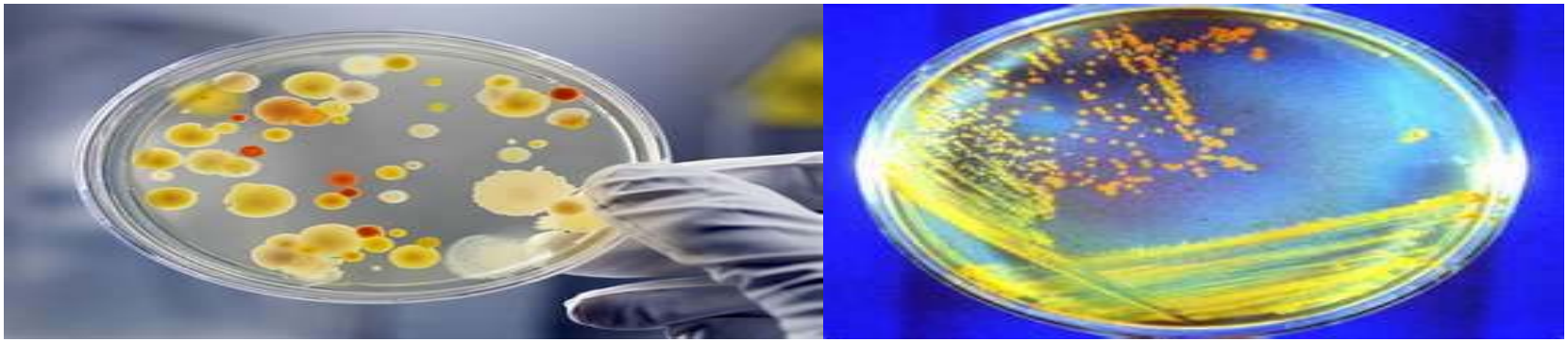


AMS Designated Laboratories (ADLs)

- Food Safety Net Services
  - San Antonio, TX; Fresno, CA; Commerce, CA; Covington, GA

- IEH Laboratories & Consulting Group
  - Omaha, NE; Greeley, CO; South St. Paul, MN; Lake Forest Park, WA

- Silliker, Inc.
  - Dimmitt, TX; Madison, WI; Chicago Heights, IL



SCREENING METHODS FOR PATHOGENS

Contractor/Supplier Expressed Concerns with Current Methodology

Perceived False Positive Rate

- "…getting an extremely high amount of false positives using the testing methods that are now being required by AMS."
  - "High rate of false potential positives for O157:H7 testing."
  - "High rate of false potential positives for Salmonella testing."

Contractor/Supplier Expressed Concerns with Current Methodology

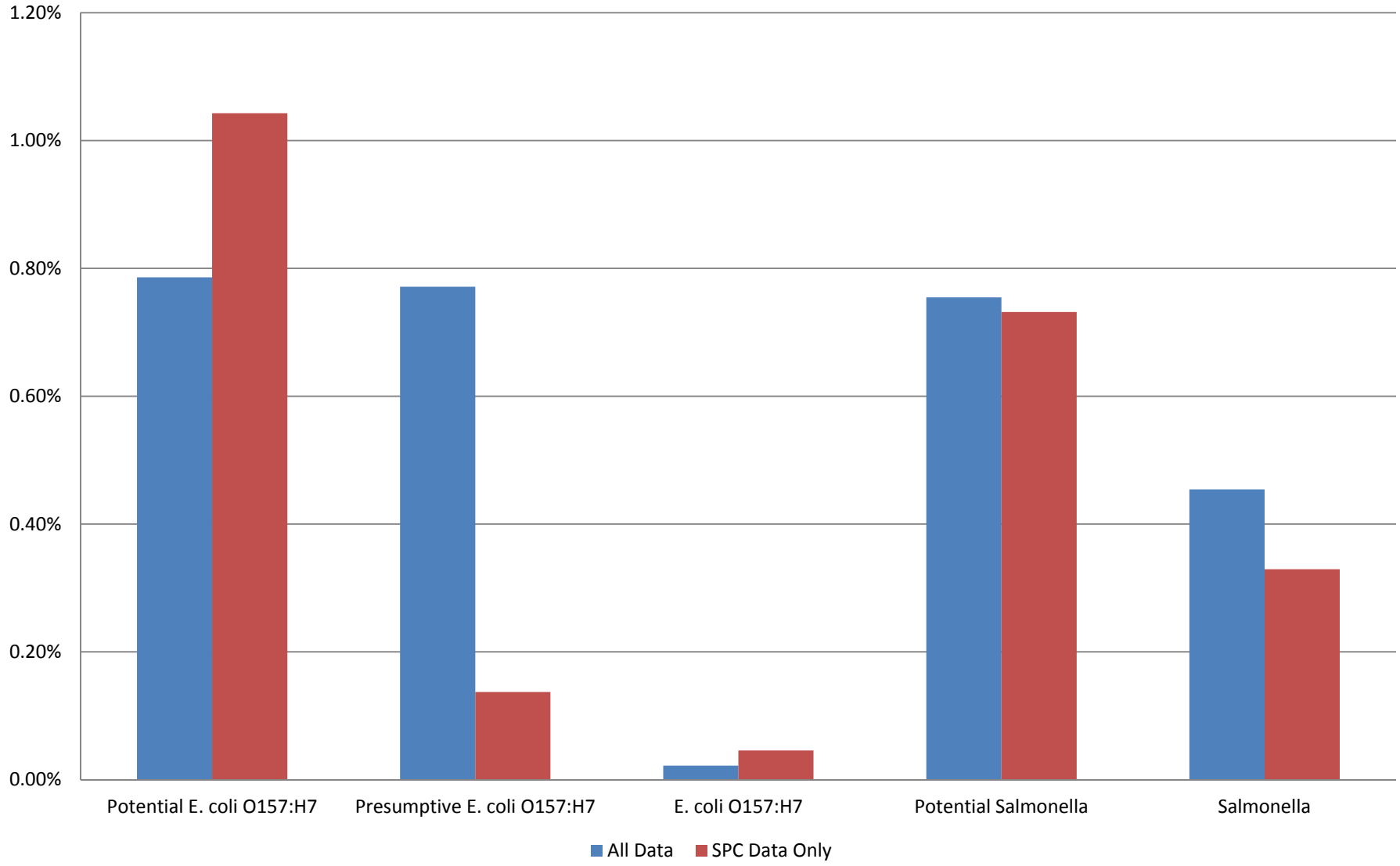
Resulting Logistical Issues

- "Lots have been tied up due to initial false potential positive lots (both O157:H7 and *Salmonella*)."
- "Needless to say tracking and controlling these false positives have become difficult at best."
  - "We make every effort to grind incoming product immediately after the Salmonella and O157:H7 tests are completed and determined to be negative…Every time we have a false positive on O157:H7 it takes 3 to 6 days to get final results which again have always been negative. Holding fresh product this long certainly is not good for the quality and shelf life of the finished products."
  - "We lose on getting to send product that ends up acceptable."
  - "For potential *Salmonella* results, confirmation procedures are lengthy and the buyer has to downgrade product and divert the affected product to commercial grinds."

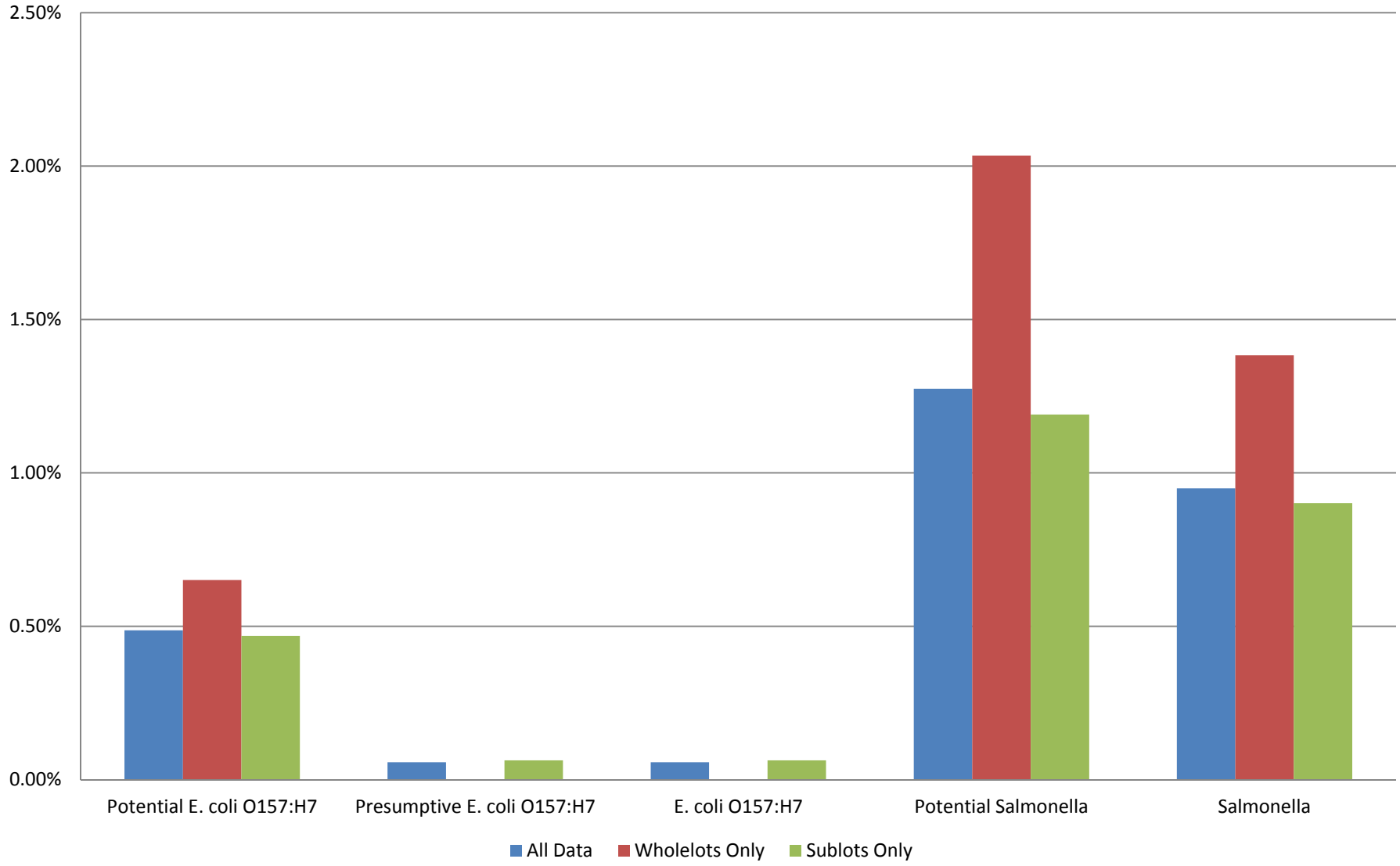
Confirmation Rates

Attribute	Total # Samples	# Positive Results	% Confirmed
Boneless Beef			
E. Coli O157:H7	54,592		
Potential Presumptive Final Confirmed		429 45 12	 2.8
Salmonella	54,592		
Potential Final Confirmed		412 248	 60.2
Finished Product			
E. Coli O157:H7			
Potential Presumptive Final Confirmed	12,322	60 7 7	 11.7
Salmonella	12,322		
Potential Final Confirmed		157 117	 74.5

AMS Boneless Beef - Pathogen Incident Rates: July 2011 – February 2012



Finished Product - Pathogen Incident Rates: July 2011 – February 2012



Working with the ADLs on Continual Improvement of Method Procedures

- Additional issues accounting for the occurrence of false positives (or a low confirmation rate):
  - incorrect implementation of the screening method,
  - improper interpretation of the screening data, or
  - incorrect implementation of the FSIS confirmatory procedure (MLG chapters 4 & 5).

NACMCF Recommendation

- AMS should consider the use of validated alternative screening methods.
  - Alternative screening methods to be used <u>with the enrichment and confirmation procedures</u> described in FSIS' Microbiology Laboratory Guidebook (MLG).

Alternative Screening Method Implementation

- Collaborative Effort
  - AMS; FSIS; ADLs; Test Kit Manufacturers
- AMS and FSIS are working on implementation requirements and method performance criteria
- AMS will provide requirements to the ADLs during ADL meeting on May 16, 2012

Remember…

- ADL assignments are determined by AMS.
  - You will not be permitted to shift to another ADL based on screening method(s) used.

SAMPLING

Follow Your ADL's Instructions

- Sampling Procedures and Instructions (letter)
  - ADL's instructions meet AMS requirements
- Sampling Supplies
- COMMUNICATE with your ADL

BONELESS BEEF SAMPLING

N 60 Sampling

- Piece Count
  - *E. coli* O157:H7 – 60 pieces
  - *Salmonella* – 5
  - Indicators – 5
- Weight
  - 400-425 g (at least 385 g; no >10%)
- Dimension/External Surface
  - Approximately 3 in. long x 1 in. wide x 1/8 in. thick
  - Original external surface of the beef carcass

N 60 Sampling

- It can be done!
- Training materials:
  - BIFSCO video
    - http://www.bifsco.org/n60samplingvideo.aspx
  - FSIS N60 Sampling Video
    - http://www.fsis.usda.gov/News_&_Events/Meat_Poultry_&_Egg_Inspection_Video/index.asp#Safety

ADL Continual Monitoring of Boneless Beef Samples

- Continually monitor upon receipt
  - At time of sample receipt, review all samples for conformance and quality to proper collection and handling techniques.
    - Examples of properties to review include, but are not limited to, complete laboratory form, sample labeling, temperature, intact packaging, and sufficient sample quantity (weight), piece count, and external surface tissue.
  - If any sample deviates from the specifications (conformance and/or quality), ADL will notify you (the supplier) that a back-up sample is needed.
    - The rule of thumb with regards to sample size is if there is insufficient sample, grossly overweight (i.e. >10% over), or too few piece count (which results in less external surface area).

ADL Monthly Audits of Boneless Beef Samples

- Conduct audit of samples
  - At least once a month per supplier
  - Moving to performance based sampling
    - Minimum of once a month
    - Increase auditing
- Critical tool to monitor samples

FAT SAMPLING

Sample Instructions

- Follow ADLs instructions
- Send samples in final grind state
  - No longer will samples be homogenized at the plant.

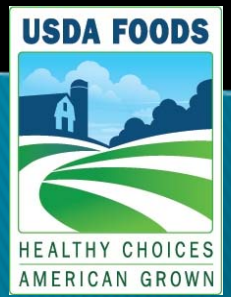
Contact Information

- KerryR.Smith@ams.usda.gov
- (202) 720-0744 – direct line

Livestock and Seed Program
Grading and Verification Division

April 20, 2012

James Riva
Deputy Director
USDA/AMS/LS/GVD



Grading and Verification Division

- Merger of two LS Branches
  - Audit, Review and Compliance Branch
  - Meat Grading and Certification Branch
- Future Savings to Our Customers – Less travel time and travel expenses, quicker service
- 32 Supervisory Agricultural Marketing Specialist (SAMS)
- 200 Agricultural Commodity Graders.

Grading and Verification Division

- ***Types of Verification Services***
- Conduct Audits – Suppliers and Contracts
  - Food Defense
  - Animal Welfare
  - Contract Requirements
  - Contracted Labs
- Onsite Monitoring – Ground Beef Program
  - Product specifications
- GVD Auditors and Graders

Grading and Verification Division

- ***Frequency***
- Conduct Audits – Suppliers and Contracts
  - Monthly Audits
  - Quarterly Audits
- Onsite Monitoring – Ground Beef Program
  - 100% during production
- GVD Auditors and Graders
  - Announced and Unannounced Audits
  - Sampling of product
  - Both 100% and less than 100% monitoring

Grading and Verification Division

- Specification Requirements
- Technical Proposal
- Contract Requirements
- Product requirements
- IDCR Requirements
- Amendments
- Supplements

Grading and Verification Division

- Major NCs – affects the usability of the product and we must notify CP immediately
- Minor NCs – does not currently affect the usability of the product but may if not addressed.

Grading and Verification Division

How we do it

- Conduct an Audit or Monitoring Production
- Document the results
- Provided a report to CP
- Take action as directed by CP
- As required we conduct a follow-up on Corrective Actions

Grading and Verification Division

Highlights of Findings 1

- Requirement – Sample Size for Micro Samples
- NC – Did not meet the required sample size of 3x1x1/8
- Requirement – Must include the count and net weight on all production lots
- NC – Certificate does not list product lots separately

Grading and Verification Division

Highlights of Findings 2

- Requirement – New Material Number Product codes
- NC – A review indicated that obsolete product codes were applied to the boxes for the first four production lots

Grading and Verification Division

Highlights of Findings 3

- Requirement – 72 Hour Temperature Checks
- NC – Not conducting 72 hour temperature check per requirement – 72 hours after arrival instead of 72 hours after production

Grading and Verification Division

Highlights of Findings 4

- Requirement – Written Policy on immobile and fatigued animals
- NC – Did not follow documented procedures, did not move the non-ambulatory hog to a safe area.

Grading and Verification Division

Highlights of Findings 5

- Requirement – Ham products must be 97% fat free – PFF value of 17.0%
- NC – A number of lots were below the target level

Grading and Verification Division

Highlights of Findings 6

- A review of the Net Weight form found that the % of fines were not being recorded as stated. Additionally a direct observation of QA monitoring checks and interview conducted during the audit found that the % of fines had not been performed at all on the latest contracts for beef crumbles. The QA as well as the QA Manager were not aware of where the sieve for measuring the % of fines was placed.

Grading and Verification Division

Highlights of Findings 7

- While reviewing records for Lot 104 from October 13, 2010, it was noted that three (3) major defects were recorded during a QA audit. According to the QA Manager, only two (2) major defects are allowable for an audit to pass; three (3) major defects should have resulted in that lot of product being reworked, which is recorded on the same audit record. No notation was made as to whether the affected product was reworked.

Grading and Verification Division

Summary January 6, 2011To Present

- Major NC’s Identified – 12
- Minor NC’s Identified - 69

Grading and Verification Division

Closing – what to focus on.

- Procedures – follow what is written in your TP
- Specifications – ensure you are and document that you are meeting all specifications
- Corrective Actions – must address the problem
- Details – pay attention to the details

Contact Number: 540-288-2197

USDA FOODS

HEALTHY CHOICES

AMERICAN GROWN