

From: [Stone, Mark - FSIS](#)
To: [Firlej, Mitchell - FSIS](#)
Subject: RE: Pink Slime Burgers
Date: Monday, April 23, 2012 12:54:27 PM

No, they didn't have to label it with anything else a couple of weeks ago except call it what it is – ground beef. Now, as far as what I heard, ground beef that contains LFTB must say so, which I still do not understand because LFTB is beef, nothing else, it's just finely textured. Of course, if the product is ground chuck, ground round, ground whatever, if you're getting specific about what part of the cattle the ground product is coming from, you better be sure (as a ground beef processor) that you are using beef from a chuck (ground chuck) or beef from a round (ground round), etc. I guess, Mitch, you've been doing imports such a long time that you forget what it's like to be an implant inspector. Naturally understandable.

From: Firlej, Mitchell - FSIS
Sent: Monday, April 23, 2012 10:26 AM
To: Stone, Mark - FSIS
Subject: RE: Pink Slime Burgers

I didn't see the program, but I heard about it from my sister, and I felt dumb about it. I know that some ground beef in the market looks really bright pink, and so I thought that was the reason. I guess I haven't been keeping up with FO current events. Do they have to declare it, if they want to call it "ground beef" or "ground chuck" ?

USDA, FSIS, OIA, IID

Los Angeles, CA 03

From: Stone, Mark - FSIS
Sent: Monday, April 23, 2012 5:49 AM
To: Firlej, Mitchell - FSIS
Subject: RE: Pink Slime Burgers

Well, to be honest with you, when I first saw ABC World News Tonight (the network that broke the story), I wanted to throw something at the TV hoping it would somehow injure Diane Sawyer and the reporter that broke the story, along with the 2 so called USDA scientists that informed ABC about the product (Lean Finely Textured Beef or LFTB). The scare tactics the media used to scare people is disgusting.

They don't know a THING about it, yet they use words (pink slime) to describe a perfectly good product (I heard those same 2 retired USDA scientists came up with "pink slime"). All the product is, small portions of beef left on the fat, and it is no different than beef trimmings, other than there is a different process used to remove the lean from that fat, and because of the process used, the beef comes out finely textured. No different than meat that has been emulsified, and it's still raw. And it REALLY lean. They add small portions of this stuff to already ground beef, and they actually lean up the ground beef. And the consumers aren't being ripped off because this product is usually cheaper.

The Ammonium Chloride (considered GRAS since 1974 by the FDA) is not an ingredient, it is used (less than 1%) to decrease or eliminate pathogenic bacteria (I would suppose it works much the same way as adding hydrogen peroxide to liquid eggs to aid in the pasteurization of the product). The chemicals used to provide an antimicrobial effect eventually dissipate, and the product(s) are not released for shipping until the chemical(s) dissipate. And now, because of the irresponsible media, a perfectly good product is in jeopardy, and perhaps 3 plants are going to close if they can't get their business back. And probably hundreds of people will lose their jobs, all because of some pointy headed, arrogant, we know better than you, media. I hate network news. ABC, CBS, NBC, MSNBC, CNN, they all suck, (I also can't stand low life activists that want to make everybody else do what they do because they don't like something) and I don't watch them, other than ABC world news tonight because I have no choice, that's what my father-in-law watches every day. So, as you can see Mitch, I am very opinionated about this very subject. As well as the news media.

Actually, I guess an easy way to describe LFTB is like ground beef that's run through the grinder maybe 10 times. The more you grind, the finer the texture. Looks don't mean everything. Guacamole sometimes doesn't look so hot, but man it's really good!

As always Mitch, it's good hearing from you

Mark

From: Firlej, Mitchell - FSIS
Sent: Friday, April 20, 2012 2:53 PM
To: Stone, Mark - FSIS
Subject: Pink Slime Burgers

Hey Mark, how was your vacation? Did you win at the slots ? Did you have any pink slime burgers lately? I'm sure you have noticed all the fuss about this so-called "Pink Slime" being added to burger meat. I know they don't declare it, even though they have to declare cheek meat, and cheek meat is very wholesome compared to that gunk. What do you know about that and what is your opinion on it?

Mitch

USDA, FSIS, OIA, IID

Los Angeles, CA 03

From: [Nick Hytrek](#)
To: ["fsis.foia@usda.gov"](mailto:fsis.foia@usda.gov)
Bcc: [FSIS FOIA](#)
Subject: ATTN: FOIA Request
Date: Tuesday, April 17, 2012 11:07:58 AM

Dear FOIA Officer:

My name is Nick Hytrek, a reporter at the Sioux City Journal in Sioux City, Iowa.

Under the Freedom of Information Act, I am requesting access to all incoming correspondence to FSIS from any legislative offices – federal, state and local – regarding: pink slime, lean finely texture beef, LFTB, boneless lean beef trimmings and BLBT since Jan. 1, 2011, to the present.

If there are any fees charged for searching, reviewing, or copying the records, please supply the records without informing me of the cost if the fees do not exceed \$50, which I agree to pay. If the fees exceed this amount, please let me know prior to fulfilling my request.

Please send records to me in electronic form at the following email address:
nhytrek@siouxcityjournal.com.

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 the following telephone number: (712) 293-4226 or contact our editor, Mitch Pugh, at (712) 293-4273.

Sincerely,

Nick Hytrek, Reporter
Sioux City Journal
712-293-4226
1-800-397-9820 ext. 4226
nickhytrek@siouxcityjournal.com
www.siouxcityjournal.com

From: [Bettina Siegel](#)
To: fsis.foia@usda.gov
Bcc: [FSIS FOIA](#)
Subject: FOIA Request
Date: Monday, April 16, 2012 10:50:35 PM

I am seeking the following documents:

ALL INCOMING CORRESPONDENCE TO THE FOOD SAFETY AND INSPECTION SERVICE (FSIS) FROM
ANY LEGISLATIVE OFFICES --
FEDERAL, STATE AND LOCAL -- REGARDING:

Pink slime
Lean finely textured beef
LFTB
Boneless lean beef trimmings
BLBT

I am seeking documents from January 1, 2011 to the present date.

Thank you,

(b) (6)

From: [Salisbury, Susan \(CMG-WestPalm\)](#)
To: fsis.foia@usda.gov
Bcc: [FSIS FOIA](#)
Subject: FOIA request
Date: Monday, April 16, 2012 10:53:38 AM

I am a member of the news media. I am requesting copies of all incoming correspondence from any legislative offices—federal, state or local—regarding pink slime, lean finely textured beef, LFTB, boneless lean beef trimmings, and BLBT from Jan. 1, 2011 to the present.
Is there any charge for these documents?

Susan Salisbury

Staff Writer

The Palm Beach Post
REAL NEWS STARTS HERE

[The Palm Beach Post](#)

voice: 561.820.4577

fax: 561.820.4578

cell (b) (6)

Toll-free: 800.432.7595, ext. 4577

Susan_salisbury@pbpost.com

<http://www.palmbeachpost.com>

Cox Conserves.

Please consider the environment before printing this e-mail.

Contents of this e-mail may be confidential and proprietary.
Use discretion when forwarding.

From: [Footprints Footprints](#)
To: [Riek, Peggy - FSIS](#)
Subject: Miscellaneous ISSUE=1647 PROJ=63
Date: Friday, April 13, 2012 10:34:10 AM

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: [1647](#)
Subject of Call: [Miscellaneous](#)
Secondary Subject:
Call Date: [04/13/2012 10:30 AM](#)
Contact Name: [Tony Randezzo](#)
Caller Type: [Primary Constituent](#)
Contact Phone Number: [314](#) [REDACTED]
Cell Phone Number:
Alt. Phone Number:
Contact Email Address: [\(b\) \(6\)@mail.missouri.edu](#)
Employer/Organization: [Student at University of Missouri](#)
Call Info: [Entered on 2012-04-13 at 10:32:01 by Nichele Derrickson :](#)

[Tony is requesting background information on 'pink slime' as well as any quotes/statements from USDA.](#)

[Deadline: today](#)

Notes: [Entered on 04/13/2012 at 10:32:00 EDT \(GMT-0400\) by Nichele Derrickson:](#)
[\[no Notes entered \]](#)

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 [1647](#) 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: [Lisa Picard](#)
To: [Blake, Carol - FSIS](#)
Subject: RE: gulp....
Date: Friday, April 13, 2012 9:35:50 AM

Anything you want us to be doing on industry end?

From: Blake, Carol - FSIS [mailto:Carol.Blake@fsis.usda.gov]
Sent: Friday, April 13, 2012 9:27 AM
To: Lisa Picard
Subject: Re: gulp....

Tell me about it. I'm drowning...

Carol Blake
Assistant Administrator
Office of Public Affairs and Consumer Education
1400 Independence Ave, SW
Washington, DC 20250
Phone: (202) 720-3884
Cell: (202) 557-4736

From: Lisa Picard [mailto:lpicard@turkeyfed.org]
Sent: Friday, April 13, 2012 07:21 AM
To: Blake, Carol - FSIS
Subject: gulp....

<http://www.propublica.org/special/and-you-thought-it-was-just-pink-slime>

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) (7)(C) - FSIS
To: Knapp, Jason - FSIS
Subject: RE: BPI
Date: Friday, April 13, 2012 7:23:46 AM

Yes

(b) (7)(C)

Consumer Safety Inspector

Swanson Meats

2700 26th Avenue South

Minneapolis, MN 55406

612-465-(b) (7)(C)

"Don't let the hardship of the past rob the joy of the present."

From: Knapp, Jason - FSIS
Sent: Thursday, April 12, 2012 2:33 PM
To: (b) (7)(C) - FSIS
Subject: RE: BPI

May I use this situation as a "something to consider"?

Jason A. Knapp, Front Line Supervisor

United States Department of Agriculture
Food Safety Inspection Service

Minneapolis Circuit

100 North Sixth Street, STE 989-C

Minneapolis, MN 55403-1564

O: (612) 659-8651

C: (612) 655-3925

F: (612) 370-2411 or 2412

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From: (b) (7)(C) - FSIS
Sent: Thursday, April 12, 2012 2:13 PM
To: Knapp, Jason - FSIS
Subject: RE: BPI

Ok thanks.

(b) (7)(C)

Consumer Safety Inspector

Swanson Meats

2700 26th Avenue South

Minneapolis, MN 55406

612-465 (b) (7)(C)

"Don't let the hardship of the past rob the joy of the present."

From: Knapp, Jason - FSIS
Sent: Thursday, April 12, 2012 2:12 PM
To: (b) (7)(C) - FSIS
Subject: RE: BPI

Scott, a Bill of Sale, Bill of Landing, Invoice, etc. are considered an extension of the

products labeling. If they are making an inaccurate claim on these documents, yes it's an issue.

Jason A. Knapp, Front Line Supervisor

United States Department of Agriculture
Food Safety Inspection Service

Minneapolis Circuit

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From: (b) (7)(C) - FSIS
Sent: Thursday, April 12, 2012 1:43 PM
To: Knapp, Jason - FSIS
Subject: BPI

Jason,

I have a question for you about Swanson Meats; on the plants bill of sales they are putting on it "We have no pink slime in our products". I noticed earlier this week that Swanson Meats bought a couple of pallets of frozen beef patties from (b) (4) and they came off the frozen line. The patties went into product destined for a RTE plant (Arden's). I can't prove it but I do know that (b) (4) puts BPI in everything they can. And the frozen line far as I know has BPI in it. Is it an issue that they are putting on their bill of sales that they don't have pink slime when they are using patties that has BPI in it? Thanks for your help.

(b) (7)(C)

Consumer Safety Inspector

Swanson Meats

2700 26th Avenue South

Minneapolis, MN 55406

612-465- (b) (7)(C)

"Don't let the hardship of the past rob the joy of the present."

From: [Footprints Footprints](#)
To: [Riek, Peggy - FSIS](#)
Subject: Miscellaneous ISSUE=1646 PROJ=63
Date: Thursday, April 12, 2012 2:36:11 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: 1646
Subject of Call: Miscellaneous
Secondary Subject:
Call Date: 04/12/2012 2:10 PM
Contact Name: Danielle Randall
Caller Type: Primary Constituent
Contact Phone Number: 773-(b) (6)
Cell Phone Number:
Alt. Phone Number:
Contact Email Address: (b) (6) @gmail.com
Employer/Organization: Student
Call Info: Entered on 2012-04-12 at 14:31:56 by Nichele Derrickson :

Danielle was calling for additional information on school lunch programs and "pink slime."

1. Based on USDA regulations, why was 'pink slime' added to our school lunch program?
2. What exactly is 'pink slime'?

Please call back today.

Notes: Entered on 04/12/2012 at 14:31:55 EDT (GMT-0400) by Nichele Derrickson:
[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 **1646** 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: [Boody, Elizabeth - FSIS](#)
To: [Jefferson, Valeria - FSIS](#); [Engeljohn, Daniel - FSIS](#)
Subject: RE: Ammoniated Lean Finely Textured Ground Beef
Date: Thursday, April 12, 2012 2:22:09 PM

Thank you both.

Elizabeth Boody
Legislative Analyst
Congressional and Public Affairs Office
Food Safety and Inspection Service
U.S. Department of Agriculture
Room 1180 - South Building
Office Phone: (202) 720-6032
Office Fax: (202) 690-0460
Blackberry: (202) 306-2507

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: Jefferson, Valeria - FSIS
Sent: Thursday, April 12, 2012 2:19 PM
To: Boody, Elizabeth - FSIS; Engeljohn, Daniel - FSIS
Subject: RE: Ammoniated Lean Finely Textured Ground Beef

Yes

From: Boody, Elizabeth - FSIS
Sent: Thursday, April 12, 2012 1:37 PM
To: Jefferson, Valeria - FSIS; Engeljohn, Daniel - FSIS
Subject: RE: Ammoniated Lean Finely Textured Ground Beef

Ok, so it seems like I can stick to "ammonium hydroxide" in general, and I just added a sentence: "Anhydrous ammonia, approved for use in lean finely textured beef (LFTB), reacts with the natural moisture in LFTB to form ammonium hydroxide."

Elizabeth Boody
Legislative Analyst
Congressional and Public Affairs Office
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U.S. Department of Agriculture
Room 1180 - South Building
Office Phone: (202) 720-6032
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From: Jefferson, Valeria - FSIS
Sent: Thursday, April 12, 2012 1:29 PM
To: Engeljohn, Daniel - FSIS; Boody, Elizabeth - FSIS
Subject: RE: Ammoniated Lean Finely Textured Ground Beef

Ammonium hydroxide is a solution. It is approved for direct use to treat beef carcasses. However, anhydrous ammonia is what was approved for LFTB. Anhydrous ammonia is a gas, it reacts with the naturally occurring moisture in LFTB to form ammonium hydroxide which is the active ingredient.

From: Engeljohn, Daniel - FSIS
Sent: Thursday, April 12, 2012 1:15 PM
To: Boody, Elizabeth - FSIS; Jefferson, Valeria - FSIS
Subject: Re: Ammoniated Lean Finely Textured Ground Beef

Val, I am on BlackBerry. Can you send your one-pager to Elizabeth. That document should help with the response. Thanks.

From: Boody, Elizabeth - FSIS
Sent: Thursday, April 12, 2012 12:12 PM
To: Engeljohn, Daniel - FSIS
Subject: RE: Ammoniated Lean Finely Textured Ground Beef

They're not interchangeable, are they? The issue is that the GRAS determination refers to ammonium hydroxide, and I know nothing about anhydrous ammonia because I can't find a GRAS or regs on it. Was there a separate GRAS determination for that substance, and where can I find a reg on it? The anhydrous reg I found only refers to corn.

Elizabeth Boody
Legislative Analyst
Congressional and Public Affairs Office
Food Safety and Inspection Service
U.S. Department of Agriculture
Room 1180 - South Building
Office Phone: (202) 720-6032
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From: Engeljohn, Daniel - FSIS
Sent: Thursday, April 12, 2012 12:53 PM
To: Boody, Elizabeth - FSIS
Subject: RE: Ammoniated Lean Finely Textured Ground Beef

You should change to anhydrous ammonia

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

From: Boody, Elizabeth - FSIS
Sent: Thursday, April 12, 2012 11:17 AM
To: Engeljohn, Daniel - FSIS
Subject: FW: Ammoniated Lean Finely Textured Ground Beef
Importance: High

Hi, Dan,

I have written draft responses to the following QFRs from the Senate to Secretary Vilsack about "lean finely textured beef." My question to you is:

Should we be referring to ammonium hydroxide in these responses, since the substance approved for use in "lean finely textured beef" is actually anhydrous ammonia? Are these different? Does this change our responses?

Thank you.

National School Lunch Program

Ms. Collins: Recently the Department purchased for use in the National School Lunch Program a product that is commonly referred to as "Pink Slime," known in the industry as "Boneless Lean Beef Trimmings" or "Lean Finely Textured Beef," as an additive in ground beef. This product is reportedly treated with ammonium hydroxide gas, suggesting that decontamination is necessary to ensure the product is safe to eat. What analysis has the Department done to determine whether this product is safe for consumption? (Sec 64)

Response: Ammonium hydroxide, produced by mixing ammonia gas with water, was determined to be Generally Recognized as Safe by the Food and Drug Administration (FDA) in 1974, after extensive review and a rulemaking process (21 CFR 184.1139). USDA, after consultation with FDA, determined that this use of ammonium hydroxide as a processing aid is safe and suitable for use in the production of meat and poultry products (FSIS Directive 7,120.1).

Ms. Collins: Have there been incidents of food-borne contamination in products containing Pink Slime? (Sec 64a)

Response: Meat production companies assert that ammonium hydroxide has a bactericidal effect. However, FDA approved ammonium hydroxide as a buffer or neutralizing agent, rather than a bactericide. Ammoniated beef has been shown to be contaminated with *E. coli*. This is why FSIS does not exempt ammoniated beef from *E. coli* testing. Beef manufacturing trimmings are subject to random testing by FSIS inspection program personnel even if they are to be ammoniated (FSIS Notice 21-12).

Ms. Collins: Parents in Maine have contacted school districts to inquire about the safety and wholesomeness of products containing this additive. Are there any health implications, particularly for school-age children, associated with consuming foods that have been treated with ammonium hydroxide? (64b)

Response: Ammonium hydroxide has not been shown to have adverse health effects.

Ms. Collins: Does the Department plan to undertake any additional studies or actions to ensure that these products are safe for consumption by the public and by our nation's school children? (Sec 64c)

Response: FDA and USDA have determined that ammonium hydroxide, used in accordance with current industry standards of good manufacturing practices, is safe.

Elizabeth Boody
Legislative Analyst
Congressional and Public Affairs Office
Food Safety and Inspection Service
U.S. Department of Agriculture
Room 1180 - South Building
Office Phone: (202) 720-6032
Office Fax: (202) 690-0460

Blackberry: (202) 306-2507

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CHILL: Refrigerate Food Promptly

From: [Gaffney, Neil - FSIS](#)
To: [Boody, Elizabeth - FSIS](#); [Gould, Christopher - FSIS](#)
Subject: FW: TPs on Lean Finely Text Beef
Date: Thursday, April 12, 2012 11:24:55 AM
Attachments: [image002.png](#)

Here you go.

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: Lavalley, Aaron - OC
Sent: Thursday, March 29, 2012 1:34 PM
To: Buettner-Connelly, Sara - RD, Washington, DC; Fillpot, Dirk - FSIS; Gaffney, Neil - FSIS
Subject: RE: TPs on Lean Finely Text Beef

Here is what Dr. Hagen is using today

- Lean Finely Textured Beef meets the same rigorous safety standards as all of the products we regulate.
- We stand behind the mark of federal inspection and what that means: our employees verify the safety of meat and poultry products every day in over 6,000 federally regulated establishments.
- BPI is one of those meat products that receive the mark of inspection. The meat has been produced in establishments that meet the standards set out in our laws and regulations for safe food production.
- My role as the Under Secretary for Food Safety is to set the policies of USDA's Food Safety and Inspection Service. Because of our regulatory function, it would be inappropriate for us to endorse or promote a particular product or process. However, when asked, we are on record assuring the American people that this product meets the same food safety standards as all of the meat and poultry products produced in federally regulated establishments.

- USDA's role is larger than the food safety portfolio. The marketing and nutrition agencies at USDA are responsible for purchasing food for and administering the school lunch program.
- The government's role in this debate on LFTB has been to remind Americans that this product is produced safely, and to provide school districts with a choice to purchase LFTB.
- The public outcry about this product has never been about safety, it has been about how LFTB is produced and consumer perceptions. Our food choices can be very personal, and we are fortunate that when we walk into a grocery store, we can choose from a variety of products.
- Speaking on behalf of the food safety agency at USDA, I hope that we can continue to engage and inform the public on what we do to protect Americans from foodborne illness.

From: Buettner-Connelly, Sara - RD, Washington, DC
Sent: Thursday, March 29, 2012 1:17 PM
To: Fillpot, Dirk - FSIS; Gaffney, Neil - FSIS
Cc: Lavallee, Aaron - OC
Subject: RE: TPs on Lean Finely Text Beef

Hi everyone,

Checking in—Any TPs the Administrator can use if/when he gets asked about lean finely textured beef aka pink slime? Sorry for the rush, but I do need those by late tomorrow morning. Thanks!

--

Sara Buettner-Connelly
Rural Utilities Service
202-690-3128

From: Fillpot, Dirk - FSIS
Sent: Tuesday, March 27, 2012 8:51 AM
To: Buettner-Connelly, Sara - RD, Washington, DC; Gaffney, Neil - FSIS
Cc: Lavallee, Aaron - OC
Subject: RE: TPs on Lean Finely Text Beef

Good morning,

Aaron Lavallee in OC is point person on the Department's talking points on this product. I've CCed

him on this email so you can get the correct and complete TPs....

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: Buettner-Connelly, Sara - RD, Washington, DC
Sent: Tuesday, March 27, 2012 8:49 AM
To: Gaffney, Neil - FSIS
Cc: Fillpot, Dirk - FSIS
Subject: TPs on Lean Finely Text Beef

Good morning,

(b) (6) from Lapas suggested I get in touch with you. Rural Utilities Service Administrator Jonathan Adelstein will be traveling to Florida next week and he will be doing two roundtables and talking to lots of press (hopefully!). I have a sinking feeling that someone is going to bring up Lean Finely Textured Beef (aka "pink slime") and I'd like him to have some talking points he can use. Can you shoot something my way?

Thanks so much,

Sara

Sara Buettner-Connelly | Special Assistant
Rural Utilities Service | Rural Development
U.S. Department of Agriculture
1400 Independence Ave., S.W. | Washington, D.C. 20250
Phone: 202.690.3128 | Mobile: 202.538.5348
www.rurdev.usda.gov



"Committed to the future of rural communities"
"Estamos dedicados al futuro de las comunidades rurales"

From: [Riek, Peggy - FSIS](#)
To: [Riek, Peggy - FSIS](#)
Subject: FW: Labeling ISSUE=1642 PROJ=63
Date: Thursday, April 12, 2012 11:10:09 AM

From: Riek, Peggy - FSIS
Sent: Wednesday, April 11, 2012 3:08 PM
To: West, Walinda - FSIS
Subject: FW: Labeling ISSUE=1642 PROJ=63

Is this one you want to handle? Seems big time

From: FootPrints CPAO Call Tracker - FSIS [mailto:FootPrints@fsis.usda.gov]
Sent: Wednesday, April 11, 2012 3:02 PM
To: Riek, Peggy - FSIS
Subject: Labeling ISSUE=1642 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: [1642](#)
Subject of Call: [Labeling](#)
Secondary Subject:
Call Date: [04/11/2012 2:50 PM](#)
Contact Name: [Stuart Singer](#)
Caller Type: [Primary Constituent](#)
Contact Phone Number: [4\(b\) \(6\)](#)
Cell Phone Number:
Alt. Phone Number:
Contact Email Address: [n/a](#)
Employer/Organization: [Behalf of Superintendent Terry Andrews](#)
Call Info: [Entered on 2012-04-11 at 15:02:57 by Nichele Derrickson :](#)

[Stuart Singer](#) was transferred from OFS. Mr. Singer was calling on behalf of Superintendent Terry Andrews (School District of Osceola County, FL.) concerning "pink slime" labeling. This is a time sensitive matter, they must respond to many community activist leaders, parents, media, etc. as to why they did not know "pink slime" was added to school lunches. Mr. Singer would like to speak with USDA concerning "pink slime" and labeling before responding. They have checked on food labeling and (LSTB) was not noted.

Please respond today.

Notes: *Entered on 04/11/2012 at 15:02:56 EDT (GMT-0400) by Nichele Derrickson:*
[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 **1642** 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: [Harry and Elaine Hamil](#)
To: [McIntire, Richard - FSIS](#)
Subject: Follow up - LFTB, et al
Date: Tuesday, April 10, 2012 4:09:11 PM

Hello, Richard.

Below my signature block is the timeline published yesterday in Food Safety News that I mentioned to you. I have **highlighted** key portions involving the FSIS/USDA none of which have I been able to document on the USDA website.

As we discussed, I have heard nothing from anyone at the FSIS since your email of 3/28/12. I continue to wonder why it is so difficult to obtain documentation on what has occurred and when.

I look forward to speaking with someone who not only knows the answers to my questions, but can document the answers.

Thanks for following up for me.

Harry

Harry Hamil

Co-publisher

Healthy Food News - US Edition

(b) (6) - our greenhouse & home (where I usually am)

828/664-0060 - our store for local, healthy food (10 AM - 6 PM, Monday - Saturday)

Source: Retrieved on 4/10/12 from <http://www.foodsafetynews.com/2012/04/bpi-and-pink-slime-a-timeline/>

Published under "Food Politics" on Food Safety News on 4/9/12 –

BPI and 'Pink Slime': A Timeline

by James Andrews

The story of Beef Products Inc.'s Lean Finely Textured Beef isn't new, and neither is the nickname "pink slime." Yet after more than 10 years on the market, the beef additive had never received the level of attention it did beginning in March of this year when a cascade of exposure from ABC, The Daily and blogger moms skyrocketed its notoriety.

This timeline lays out the history of a product so ubiquitous that anyone who ate ground beef in recent years likely consumed it, whether they knew it or not. In hindsight, the controversy surrounding the product serves as a reminder that food safety, a topic often viewed through the lenses of science and risk assessment, can never entirely escape politics and emotion.

1971: BPI CEO Eldon Roth founds Roth Refrigeration and invents the Roller Press Freezer, which can freeze packages of meat in two minutes, the company says, reportedly reducing the time from several hours.

1974: The FDA declares food grade ammonium hydroxide (essentially ammonia and water) safe for consumption.

1981: Roth founds Beef Products Inc., building its first plant in Amarillo, Texas. The plant manufactures frozen beef products using the Roller Press Freezer.

1988: BPI's second plant is opened in Holcomb, Kansas.

1992: The company opens its third plant in Waterloo, Iowa.

1993: The USDA approves BPI's heated centrifuge process of separating lean beef from fatty, boneless trimmings.

1994: Following the beef industry's increased attention to food safety in the wake of the 1993 Jack in the Box E. coli outbreak, Eldon Roth starts developing a pH Enhancement System to reduce the number of pathogens in beef. Roth's idea employs an ammonium hydroxide gas treatment which eventually paves the way for the development of Lean Finely Textured Beef (LFTB).

1998: BPI opens its fourth plant in South Sioux City, Nebraska. Later that year, the company introduces its "test and hold" program for E. coli O157:H7.

2001: The FDA and USDA approve BPI's pH Enhancement System to treat lean beef with ammonium hydroxide as a processing aid meant to eliminate pathogens. The company begins marketing ammonia-treated LFTB.

2002: A logistical error at a BPI plant sends 13 boxes of contaminated LFTB out to customers instead of the rendering plant. The company announced a recall as soon as it catches the mistake, though none of it gets returned and is assumed to have been consumed without leading to any reported illnesses. USDA microbiologist Gerald Zirnstein tours a BPI plant as part of an investigation into recent contamination. He coins the term "pink slime" in an email to colleagues, adding, "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." That same year, the USDA Agricultural Marketing Service, the division that buys food for the school lunch program, releases a memorandum questioning whether LFTB was in their best interest "from a quality standpoint." The memorandum concluded that LFTB "should be labeled accordingly," The New York Times said.

2003: Officials in Georgia return 7,000 pounds of LFTB after state prison cooks complain of strong ammonia odors in 60-pound blocks of the product meant to be served to prisoners. The officials assume the meat is accidentally contaminated with ammonia, given that it is not labeled as being treated with ammonia. That year, a BPI company study questions the palatability of beef containing LFTB with a pH of 9.5. (The pH of beef typically sits around 6.) Company email exchanges indicate the pH levels will be lowered.

2004: Federal school lunch officials raise the allowable percentage of LFTB in school hamburgers from 10 percent to 15 percent to reduce costs. McDonald's begins adding LFTB to its hamburgers.

2005-2006: Food processing giant Cargill suspends three of its processing plants for excessive Salmonella, two of which were BPI plants.

2006: Federal school lunch officials find E. coli O157:H7 in BPI products, stopping shipments before they got to schools.

2007: Officials at the USDA say BPI's ammonia treatment destroys E. coli "to an undetectable level" and exempts BPI from routine E. coli testing. Sometime else that year, the International Association of Food Protection awards BPI the Black Pearl Award, its highest honor, for BPI's commitment to food safety. The company also expands its South Sioux City plant.

August 2007: Death at plant: Contractors installing new refrigeration equipment in BPI's Waterloo, Iowa plant forgot to close off a pipe and pumped ammonia indoors, killing 44 year-old BPI employee Elizabeth Meyers. In December, Iowa state regulators fined BPI \$1 million and cited the company for 34 safety violations. "We wish we could turn back time and keep the accident from happening," Eldon Roth told the Washington Post.

2008: The Academy Award-winning documentary Food, Inc. features a segment on BPI and LFTB, interviewing Eldon Roth and showing daily operations inside BPI's Nebraska plant. That year, the federal school lunch program dishes up an estimated 5.5 million pounds of LFTB. Sometime else that year,

federal school lunch officials again find E. coli O157:H7 in BPI products and temporarily halt shipments.

June 12, 2008: BPI is profiled for its safety reputation in a [Washington Post business article](#). An estimated 75 percent of hamburger patties in the U.S. contain LFTB.

July 2009: Federal school lunch officials temporarily ban hamburger makers from using LFTB from BPI's Kansas facility after linking it to Salmonella. This causes the USDA to revoke BPI's exemption from routine pathogen testing.

August 2009: Federal school lunch officials find E. coli O157:H7 in BPI products for a third time, stopping shipments.

October 3, 2009: Journalist Michael Moss publishes [an article in the New York Times](#) on the E. coli infection of Stephanie Smith, a 22 year-old woman who became paralyzed after eating a contaminated hamburger. Smith's burger contained LFTB, but Cargill, the burger maker, ruled out BPI as the cause of the contamination. The article details the three times BPI's products had tested positive for E. coli. Moss' article later wins the 2010 Pulitzer Prize for Explanatory Reporting.

December 30, 2009: Michael Moss publishes [another article in the New York Times](#), this time focusing on BPI. Through Freedom of Information Act requests, Moss uncovers and describes a wealth of information about BPI and LFTB, including many of the details listed in this timeline. In independent tests, The Times finds LFTB samples with a pH as low as 7.75. BPI provides The Times with research it says show that E. coli and Salmonella are undetectable at pH 8.5 or higher.

January 21, 2010: [BPI sues Iowa State University](#) for releasing company documents to Marler Clark law firm after BPI had commissioned Dr. James S. Dickson, a university professor, to perform tests and research for the company under a non-disclosure agreement. After filing a public records request to ISU on November 19, 2009, Marler Clark paid \$2,175 for 1,650 pages of documents. Marler Clark publishes **Food Safety News**.

February 17, 2010: [Food Safety News reports](#) that BPI will begin posting all of its E. coli O157:H7 and Salmonella test results online. The company later scraps this plan.

April 12, 2011: ABC airs the [season two premiere](#) of Jamie Oliver's Food Revolution, in which the celebrity chef decries both the inclusion of LFTB in the U.S. school lunch program and the existence of the product itself before dousing beef scraps in liquid ammonia in front of a live audience.

July 14, 2011: BPI announces [it will begin testing](#) for the 'Big Six' E. coli strains beyond O157:H7 that the USDA now considers adulterants in beef.

January 31, 2012: McDonald's announces that it has stopped adding LFTB to its burgers, saying the product had been completely removed from its inventory since August of 2011. At various times, Burger King and Taco Bell also announce that they have stopped purchasing LFTB.

March 5, 2012: Journalist David Knowles [publishes an article in The Daily](#) that retells the "pink slime" story from the perspectives of Zirnstein and fellow former USDA scientist Carl Custer. It reports that the USDA plans to buy 7 million pounds of LFTB -- a product both scientists consider "high risk" -- in the coming months for the national school lunch program.

March 6, 2012: Bettina Siegel, a lawyer-turned-freelance-writer and mother of two, [creates a petition on Change.org](#) asking the USDA to stop purchasing LFTB for the school lunch program. The petition rapidly gains more than 250,000 signatures and Siegel continues to write about LFTB on her website, [The Lunch Tray](#).

March 7, 2012: ABC World News with Diane Sawyer features [a segment on "pink slime"](#) by correspondent Jim Avila, who reports that 70 percent of U.S. supermarket ground beef contains pink slime and this same beef can be labeled as "100% ground beef." The report also features Zirnstein and Custer interviewed on camera for the first time, and it is credited with bringing the story of LFTB to a much wider audience: The show averages just over 7.5 million viewers this week.

March 8, 2012: [ABC News confirms](#) that Costco, Publix, HEB and Whole Foods do not sell LFTB products.

March 9, 2012: BPI launches [BeefIsBeef.com](#).

March 14, 2012: Congresswoman Chellie Pingree (D-ME) [writes a letter](#) to U.S. Agriculture Secretary Tom Vilsack urging the USDA to stop using LFTB in the school lunch program, with 41 congress members signing on. That same day, Texas A&M food science professors Gary Acuff and H. Russell Cross co-author [a commentary](#) criticizing media coverage of LFTB, accusing reporters of "hijacking the truth, minimizing science, frightening consumers and creating a false crisis, just to boost their ratings."

March 15, 2012: The USDA [announces](#) it will allow school districts the choice to opt out of serving LFTB-supplemented ground beef. Senator Robert Menendez (D-NJ) calls the move a "good first step," but urges the USDA to require labeling of ground beef containing LFTB.

March 16, 2012: Jamie Oliver's Food Revolution team launches [StopPinkSlime.org](#).

March 17, 2012: Nancy Donley, a spokesperson for the nonprofit public health organization STOP Foodborne Illness and the mother of a child who died in the 1993 Jack in the Box E. coli outbreak, writes [an opinion piece](#) for **Food Safety News** defending BPI's food safety record.

March 20-23, 2012: Supermarkets weigh in: Safeway announces it will [stop selling LFTB products](#) due to "considerable consumer concern." Supervalu Inc. announces it will [follow suit](#) in all of its grocery chains, including Albertsons, Shop 'n Save and Farm Fresh. Kroger and Food Lion do the same. Walmart says it will begin labeling LFTB products to give consumers a choice. Iowa-based Hy-Vee drops LFTB, then reverses its decision and says that like Walmart, it will provide a choice.

March 22, 2012: New York City Public Schools Chancellor Dennis Walcott announces that NYC schools will no longer serve LFTB beginning September 2012. Several other school districts announce similar news, or confirm that they did not serve LFTB in the first place.

March 23, 2012: BPI runs a [full-page ad](#) in the Wall Street Journal calling the public backlash a "campaign of lies and deceit." The ad reprints Nancy Donley's opinion piece from **Food Safety News**. That same day, Iowa State University agriculture professor Joseph Sebranek writes that his 1996 study on LFTB in the Journal of Food Sciences might be misconstrued by some media reports. "Our research is potentially being misinterpreted by some in the media as suggesting that LFTB has a deleterious effect on the nutritional quality of ground beef," he writes. "Nothing in our study or what we know about collagen more broadly should lead one to that conclusion."

March 25, 2012: BPI announces that due to a loss of business it will [suspend operations](#) at its plants in Texas, Kansas and Iowa for 60 days, leaving only its plant in Nebraska partially operational. This effectively reduces BPI's production by 70 percent and puts approximately 650 jobs on hold. The three plants produced a total of 900,000 pounds of LFTB per day.

March 28, 2012: Agriculture Secretary Vilsack and Iowa Governor Terry Branstad [hold a press conference](#) in Des Moines in an effort to dispel LFTB's negative image. Vilsack defends the product's inclusion in the school lunch program because of its safety, low fat content and relatively cheap price. That night, satirical news anchor Jon Stewart [tackles the issue](#), suggesting that instead of "pink slime" or "lean finely textured beef," consumers adopt the term "ammonia-soaked centrifuge separated byproduct paste."

March 29, 2012: Governor Branstad leads a tour of the Nebraska BPI plant for government officials and notable LFTB supporters. The guest list includes Texas Governor Rick Perry, Kansas Governor Sam Brownback, Nebraska Lt. Governor Rick Sheehy, South Dakota Lt. Governor Matt Michels, USDA Under Secretary of Food Safety Elisabeth Hagen, Gary Acuff and Nancy Donley. Following the tour, the group [held a press conference](#) to answer media questions and counteract what some of the called "misinformation" spread by the coverage.

March 30, 2012: Congresswoman Pingree [introduces a bill](#) that would require the labeling of beef products that contain LFTB. The "Requiring Easy and Accurate Labeling of Beef Act" (REAL Beef Act) is

cosponsored by 10 congress members. That same day, fast-food chain Wendy's [runs full-page ads](#) in eight major newspapers stating it has never used LFTB in its food.

April 1, 2012: Both Congressional candidates for Iowa's 4th District, Republican Congressman Steve King and his Democratic opponent, Christie Vilsack -- wife of Agriculture Secretary Tom Vilsack -- [show bipartisan support](#) for BPI amid a contentious campaign.

April 2, 2012: The USDA agrees to approve label requests by ground beef producers who wish to label their products that contain LFTB. Also, Iowa Gov. Branstad and Congressman King request the House Agriculture Committee to [hold a congressional hearing](#) on the negative media "smear campaign" against BPI. That night, comedian Stephen Colbert followed Jon Stewart with [his own take](#) on the issue.

April 3, 2012: Blaming the "pink slime" backlash for declines in sales, ground beef processor AFA Foods [files for bankruptcy](#).

April 4, 2012: [A survey commissioned by Red Robin](#) finds that 88 percent of U.S. adults are aware of "pink slime," with 76 percent of those aware being "at least somewhat concerned" and 30 percent "extremely concerned."

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

From: [Harry and Elaine Hamil](#)

To: [McIntire, Richard - FSIS](#)

Sent: Wednesday, March 28, 2012 10:42 AM

Subject: Re: Just closing the loop--

And, good day to you, Richard,

Attached are copies of the following:

1. The chart, "USDA Ingredient Standard List & Labeling Requirements for Ground Beef"
2. Some material retrieved from the August 2008 edition of FSIS's Food Standards & Labeling Policy Book (with highlight and a note from me)
3. A chart showing the history of BPI retrieved from its website

Also, here's the quote I mentioned about Dr. Cross from Food Safety News

(<http://www.foodsafetynews.com/2012/03/how-will-bpis-plant-closures-affect-americas-beef/>):

Frustrated by the tone and angle of the mainstream media's "pink slime" coverage, Acuff wrote a critical commentary along with his colleague, **Texas A&M animal science professor H. Russell Cross, Ph.D., (who approved the use of LFTB when he was Administrator of the USDA's Food Safety)**. They titled it "[Ignorance, pink slime and Sarah Palin?](#)" and attempted to illustrate how people view contentious issues depending on where they get their news.

I hope these help you in your research. If I can assist you, please let me know.

We appreciate your help in understanding what actually transpired.

Harry

Harry Hamil

Co-publisher

Healthy Food News - US Edition

(b) (6) - our greenhouse & home (where I usually am)

828/664-0060 - our store for local, healthy food (10 AM - 6 PM, Monday - Saturday)

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

From: [McIntire, Richard - FSIS](#)

To: [\(b\) \(6\)@buncombe.main.nc.us'](#)

Sent: Wednesday, March 28, 2012 9:50 AM

Subject: Just closing the loop--

Good day.

Great speaking with you last evening. Will see what I can get you by end of the week or will hand off to another staffer for conclusion.

Appreciate your efforts and interest. Best of luck with the site.

And don't hesitate to contact us whenever you believe we can be of assistance.

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

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From: [Jim McElhatton](#)
To: [FSIS FOIA](#)
Subject: Re: Washington Times - FOIA Request
Date: Monday, April 09, 2012 4:04:49 PM

Ms. Sharpe.

Sorry for the delay in responding, I was out last week. And thank you for the note and phone message. I seek to amend my request to include records from Jan. 1, 2011 to the present.

Thanks so much,

Jim McElhatton

On Apr 4, 2012, at 10:04 AM, FSIS FOIA wrote:

Mr. McElhatton,
The FSIS/FOIA Office is in receipt of your FOIA request. In order to do a record search, we need the time period that you are looking for. Our record retention is (3) years. So, for example: a timeframe from January 1, 2010 to the present.

Please e-mail the information to me: maryfrances.sharpe@fsis.usda.gov

Thank you,
Mary Frances Sharpe
Food Safety and Inspection Service (FSIS)
Freedom of Information Act (FOIA)
202-720-2109

From: Holmes, Phyllis
Sent: Monday, April 02, 2012 11:03 AM
To: 'Jim McElhatton'
Cc: Porter, Trina - OCIO; Hannie, Leilani - FSIS; 'fsis.foia@usda.gov'
Subject: RE: Washington Times FOIA - OCIO-2012-02024-F

Mr. McElhatton,

Thank you for your Freedom of Information Act request dated March 31, 2012 and received by the Departmental Management FOIA Service Center on April 2, 2012. Your request states that you are seeking "copies of all emails in the Office of the Secretary of the USDA and in the Office of the Food Safety and Inspection Service of USDA that contain the term pink slime." Departmental Management does not service the Office of the Secretary for Freedom of Information Act requests.

Your request has been transferred to the USDA FOIA Service Center and assigned tracking number OCIO-2012-02024-F. Your request is also being forwarded to the FOIA Officer for the Food Safety and Inspection Service (FSIS) Agency by copy of this email. Please use the assigned tracking number in all correspondence referring to this request.

Future correspondence related to this request should be addressed to the following FOIA service Centers

1. Office of the Secretary information - USDAFOIA@ocio.usda.gov
2. Food Safety Inspection Service - fsis.foia@usda.gov

Sincerely,

Phyllis Holmes

Phyllis A. Holmes
Acting Director
Strategic Planning and Analysis
Management Services
Departmental Management
US Department of Agriculture
1400 Independence Ave
Room 316-W
Washington, DC 20250
phyllis.holmes@dm.usda.gov

From: Jim McElhatton [<mailto:jmcelhatton@washingtontimes.com>]
Sent: Saturday, March 31, 2012 12:54 PM
To: Holmes, Phyllis
Subject: Washington Times FOIA

Dear Ms. Holmes:

Through the Freedom of Information Act, I seek copies of all emails in the Office of the Secretary of the USDA, and in the Office of the Food Safety and Inspection Service of USDA, that contain the term "pink slime".

As a newspaper reporter for The Washington Times, I am making this request as a member of the news media for news gathering purposes under the statute.

I agree to pay fees up to \$30 but ask that you contact me if the costs are expected to exceed that amount. I prefer records in an electronic or CD Rom format, but if hard copies are easier to process for you, then that is fine, too.

If you have any questions concerning this request, please contact me by email or by phone, at (202) 641-1385.

I ask that records, if not by email, be sent to the following address:

Jim McElhatton/Washington Times

319 N. Alfred St.
Alexandria Va, 22314

I look forward to your response.

Regards,

Jim McElhatton
The Washington Times
(202) 4(b) (6)

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From: [Lavallee, Aaron - OC](#)
To: [Fillpot, Dirk - FSIS](#)
Subject: Re: Interview with US Hagen - Poultry Slaughter
Date: Thursday, April 05, 2012 6:22:44 PM

How are the interviews going?

From: Fillpot, Dirk - FSIS
Sent: Thursday, April 05, 2012 04:20 PM
To: Lavallee, Aaron - OC
Subject: Re: Interview with US Hagen - Poultry Slaughter

Fyi - I'll be flexing tomorrow but will check email

From: Lavallee, Aaron - OC
Sent: Thursday, April 05, 2012 05:18 PM
To: 'mdoyle@mcclatchydc.com' <mdoyle@mcclatchydc.com>
Cc: Fillpot, Dirk - FSIS
Subject: Interview with US Hagen - Poultry Slaughter

Mike,

I know you are out of the office – I wanted to run this by you. This story – incorrectly written by the Times below – is taking off. Off the record these groups are doing the same thing they did with LFTB and even saying this is the new “pink slime.” Last thing anyone wants is another industry taking a hit due to false information.

Besides, we are mandated by law to do inspections so this spin is absurd.

Given that mcclatchy papers cover some of the largest poultry producing areas in the country I wanted to see if we could put you on with with under secretary Hagen to cover this.

I can be reached at 202-579-2340

Plan to Let Poultry Plants Inspect Birds Is Criticized

By [RON NIXON](#)

WASHINGTON — Federal [food safety](#) inspectors said a proposal by the Agriculture Department to expand a pilot program that allows private companies to take over the inspections at poultry plants could pose a health risk by allowing contaminated meat to reach customers.

Currently, the Agriculture Department's Food Safety and Inspection Service inspectors are stationed along the assembly lines in poultry plants and examine the birds for blemishes, feces or visible defects before they are processed.

Under the planned expansion, the agency would hand over these duties to poultry plant employees, while the inspectors would spend more time evaluating the plant's bacteria-testing and other safety programs. The department has run the pilot program in 20 poultry plants since 1998.

From: [Fillpot, Dirk - FSIS](#)
To: [Lavallee, Aaron - OC](#); [Mabry, Brian - FSIS](#)
Cc: [Rowe, Courtney - OC](#)
Subject: RE: Another question
Date: Thursday, April 05, 2012 5:14:16 PM

Dina is confirmed

From: Lavallee, Aaron - OC
Sent: Thursday, April 05, 2012 5:06 PM
To: Fillpot, Dirk - FSIS; Mabry, Brian - FSIS
Cc: Rowe, Courtney - OC
Subject: FW: Another question

Guys what about Dina – she is a business writer at Wapo and wrote about food safety being outdated.
This will get her off LFTB and if we say NYTimes got it wrong then WaPo can do the slap down.

Thoughts?

From: (b) (6) @gmail.com [mailto:(b) (6) @gmail.com] **On Behalf Of** Dina ElBoghdady
Sent: Thursday, April 05, 2012 4:32 PM
To: Lavallee, Aaron - OC
Cc: Fillpot, Dirk - FSIS
Subject: Re: Another question

Okay. I didn't realize that some companies are trying to do this. How many have applied and who are they?

On Thu, Apr 5, 2012 at 4:28 PM, Lavallee, Aaron - OC <Aaron.Lavallee@oc.usda.gov> wrote:
Dina

Off the record,

This is not really our item to talk about.

I want to be very clear that this is private industry responding to market conditions. ♦ We aren't "allowing" anything or starting anything new from usda's end. Companies are free to make claims on their labels anytime. They could have done this 3 weeks ago or 3 years ago. USDA just makes sure that they are accurate and not misleading - that is where the application review comes in. In this case they show us some new claims for their labels and we make sure it is true. ♦ This is something they could have done all along.

The way this is worded is critical because this is not something we have been holding up, it ♦ €™s not our initiative, etc.

The companies are the best ones to contact on why they are doing this.

From: Dina ElBoghdady [mailto:dina@washpost.com]
Sent: Thursday, April 05, 2012 02:25 PM
To: Fillpot, Dirk - FSIS; Lavallee, Aaron - OC
Subject: Another question

do you think that Dr. Hagen would be available to speak to me about the labeling issue on the so-called "pink slime?" i believe she granted someone an interview (though I can't remember where i read it) on this topic. thanks.

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From: [Lavallee, Aaron - OC](#)
To: [Fillpot, Dirk - FSIS](#)
Subject: RE: Another question
Date: Thursday, April 05, 2012 5:08:51 PM

Call my cell

From: Fillpot, Dirk - FSIS
Sent: Thursday, April 05, 2012 5:08 PM
To: Lavallee, Aaron - OC; Mabry, Brian - FSIS
Cc: Rowe, Courtney - OC
Subject: RE: Another question

I'm game... Do I need to wait for anyone else to weigh in?

From: Lavallee, Aaron - OC
Sent: Thursday, April 05, 2012 5:06 PM
To: Fillpot, Dirk - FSIS; Mabry, Brian - FSIS
Cc: Rowe, Courtney - OC
Subject: FW: Another question

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Subject: Another question

do you think that Dr. Hagen would be available to speak to me about the labeling issue on the so-called "pink slime?" i believe she granted someone an interview (though I can't remember where i read it) on this topic. thanks.

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From: [Lavallee, Aaron - OC](#)
To: ["dina@washpost.com"](mailto:dina@washpost.com)
Cc: [Fillpot, Dirk - FSIS](#)
Subject: Re: Another question
Date: Thursday, April 05, 2012 4:36:17 PM

Off the record

We can't disclose that on our end because it could be considered a competitive advantage to have that on a label.

But I have seen names floated in other articles - I would start there. I think the companies may be talking.

From: Dina ElBoghdady [mailto:dina@washpost.com]
Sent: Thursday, April 05, 2012 02:31 PM
To: Lavallee, Aaron - OC
Cc: Fillpot, Dirk - FSIS
Subject: Re: Another question

Okay. I didn't realize that some companies are trying to do this. How many have applied and who are they?

On Thu, Apr 5, 2012 at 4:28 PM, Lavallee, Aaron - OC
<Aaron.Lavallee@oc.usda.gov> wrote:

Dina

Off the record,

This is not really our item to talk about.

I want to be very clear that this is private industry responding to market conditions. We aren't "allowing" anything or starting anything new from usda's end. Companies are free to make claims on their labels anytime. They could have done this 3 weeks ago or 3 years ago. USDA just makes sure that they are accurate and not misleading - that is where the application review comes in. In this case they show us some new claims for their labels and we make sure it is true. This is something they could have done all along.

The way this is worded is critical because this is not something we have been holding up, it's not our initiative, etc.

The companies are the best ones to contact on why they are doing this.

From: Dina ElBoghdady [mailto:dina@washpost.com]
Sent: Thursday, April 05, 2012 02:25 PM
To: Fillpot, Dirk - FSIS; Lavallee, Aaron - OC
Subject: Another question

do you think that Dr. Hagen would be available to speak to me about the labeling issue on the so-called "pink slime?" i believe she granted someone an interview (though I can't remember where i read it) on this topic. thanks.

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From: [FSIS FOIA](#)
To: ["McGraw, Mike"](#)
Cc: [Sharpe, Mary Frances - FSIS](#); [Hannie, Leilani - FSIS](#)
Subject: RE: foia request
Date: Thursday, April 05, 2012 7:57:13 AM

We are in receipt of your FOIA request. An acknowledgement letter will be forth coming.

Thank you,

From: McGraw, Mike [mailto:mcgraw@kcstar.com]
Sent: Wednesday, April 04, 2012 4:46 PM
To: FSIS FOIA
Subject: foia request

FOIA REQUEST
[April 4, 2012](#)

Mary Frances Sharpe

FSIS/FOIA Office

Washington, D.C.

PLEASE CONFIRM RECEIPT OF THIS REQUEST BY RETURN EMAIL

This is a request under the federal Freedom of Information Act for documents regarding "pink slime."

Specifically, I am seeking the following: Any FSIS studies or memoranda authored prior to Jan. 1, 2012 regarding whether the product now known as "pink slime," and also known as "lean, finely-textured beef," should have been listed on the labels of products to which it was added; any FSIS studies or memoranda regarding the exact contents of "pink slime;" any documents regarding a (perhaps identical) product known within FSIS in 1990 as "fat-reduced beef;" any letters from the National Cattleman's Association to former USDA official Jo Ann Smith in 1990 (assuming they have been retained) regarding labeling of "fat-reduced beef."

In addition, I would like copies of any FSIS noncompliance reports (NRs), or Food Safety Assessments (FSAs) regarding any of the plants operated by Beef Products, Inc. covering the last three years.

This information is being sought on behalf of The Kansas City Star for possible dissemination to the general public and we therefore request a fee waiver.

If our request is denied in whole or part, we ask that you justify all deletions by reference to specific exemptions of the act. We will also expect you to release all segregable portions of otherwise exempt material. We, of course, reserve the right to appeal your decision to withhold any information or to deny a waiver of fees.

As we are making this request as journalists and this information is of timely value, we would appreciate your communicating with us by telephone or email, rather than by mail, if you have questions regarding this request.

Very truly yours,
Mike McGraw
Reporter
The Kansas

--

Mike McGraw
The Kansas City Star
816-234-(b) (6)

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From: [Fillpot, Dirk - FSIS](#)
To: [Chan, Stephanie - OC](#); [Lavallee, Aaron - OC](#)
Cc: [Mabry, Brian - FSIS](#)
Subject: RE: Lean Finely Textured Beef
Date: Wednesday, April 04, 2012 5:22:15 PM

Spoke with the reporter off the record, and he plans to reframe it to where it's clear that industry has decided to do this instead of us allowing companies to do so. (Of course, we'll know for certain tomorrow whether he follows through on that...)

From: Chan, Stephanie - OC
Sent: Wednesday, April 04, 2012 5:11 PM
To: Lavallee, Aaron - OC; Fillpot, Dirk - FSIS
Subject: FW: Lean Finely Textured Beef

FYI

From: Adam Amdor [mailto:aamdor@kwwl.com]
Sent: Wednesday, April 04, 2012 5:10 PM
To: stephanie.chan@usda.gov
Subject: Lean Finely Textured Beef

Deadline for 1900 EST

Needing to confirm this info:

The U.S. Department of Agriculture has given meat processors and supermarkets the option to put labels on ground beef packages identifying it as "lean finely textured beef," which also has picked up the moniker "pink slime" in media reports over the last month.

Beef Products Incorporated has agreed to label the percentage of their "lean finely textured beef" product that's in ground beef sold in stores after getting approval from federal officials. The U.S. Department of Agriculture says they are approving requests from companies like BPI to start the practice on a voluntary basis.

Adam Amdor

Producer, KWWL News at 6:00

KWWL Building

500 E. Fourth St.

Waterloo, IA 50703

[*aamdor@kwwl.com*](mailto:aamdor@kwwl.com)

(319) 291-^{(b) (6)}

Twitter: @adamKWWL7

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From: [Holtz, Doug - FSIS](#)
To: [Kozlowski, Robert - FSIS](#)
Subject: RE: Emailing: "Pink slime" forces beef processor into bankruptcy - Business - US business - Food Inc. - msnbc.com
Date: Wednesday, April 04, 2012 5:18:20 PM

I agree. There is no such thing as "Pink Slime" in the meat industry and it was wrong for the media to expand on that comment. (b) (6) was using finely textured beef just a couple of days ago and they use it often. I didn't see anywhere on the label where it said pink slime! Hopefully AFA will stay afloat.

From: Kozlowski, Robert - FSIS
Sent: Wednesday, April 04, 2012 6:24 AM
To: Holtz, Doug - FSIS
Subject: RE: Emailing: 'Pink slime' forces beef processor into bankruptcy - Business - US business - Food Inc. - msnbc.com

Doug, Jim talked to Greg yesterday after I sent this out. I guess AFA is going to try and keep the Jamestown plant open. They will be closing two or three of their other establishment. The catch is no one will sell them any meat because of filing bankruptcy. They only had (b) (4) pounds of meat on hand Tuesday. So we will have to wait and see what happens. If they can't get meat they can't work. I'm hoping they file a lawsuit and win. The media blew this way out of proportion.

From: Holtz, Doug - FSIS
Sent: Tuesday, April 03, 2012 5:15 PM
To: Kozlowski, Robert - FSIS
Subject: RE: Emailing: 'Pink slime' forces beef processor into bankruptcy - Business - US business - Food Inc. - msnbc.com

Wow! Didn't see that coming. Hopefully we won't lose the Jamestown location.

From: Kozlowski, Robert - FSIS
Sent: Tuesday, April 03, 2012 7:07 AM
To: Quinn, Angel - FSIS; Koenigsknecht, Bradley - FSIS; Lutz, Deborah - FSIS; Pohl, Deborah - FSIS; Holtz, Doug - FSIS; Unterborn, Glen - FSIS; Michalak, Gregory - FSIS; Jermain, Jeffrey - FSIS; Clayson, John - FSIS; Woltz Sr., Joseph (DO65) - FSIS; Groff, Karen - FSIS; Ingram, Lisa - FSIS; Woltz, Mark - FSIS; Gafrancesco, Michael - FSIS; Shamaa, Rawhi - FSIS; Skrok, Richard - FSIS; Lollier, Teresa - FSIS; Calzone, Thomas - FSIS; Sacilowski, Tim - FSIS
Subject: Emailing: 'Pink slime' forces beef processor into bankruptcy - Business - US business - Food Inc. - msnbc.com

<< File: 'Pink slime' forces beef processor into bankruptcy - Business - US business - Food Inc. - msnbc.com.htm >>

From: [Mabry, Brian - FSIS](#)
To: [Lavallee, Aaron - OC](#); [Fillpot, Dirk - FSIS](#); [Chan, Stephanie - OC](#)
Subject: RE: KPRC Houston - information request
Date: Wednesday, April 04, 2012 3:49:43 PM

Dirk,

I'll come over and discuss with you our strategy – FSIS will call and let her know that we are not doing on cameras and that they should be contacting companies since this is not an initiative by FSIS but companies responding to market conditions and consumer preferences. Best ~ Brian

Brian K. Mabry
Acting Director, Congressional and Public Affairs
Food Safety and Inspection Service
U.S. Department of Agriculture
Room 1175-South Building
direct dial 202.720.9891
tel. 202.720.9113 | fax 202.690.0460
Brian.Mabry@fsis.usda.gov
www.fsis.usda.gov

From: Lavallee, Aaron - OC
Sent: Wednesday, April 04, 2012 3:45 PM
To: Fillpot, Dirk - FSIS; Chan, Stephanie - OC; Mabry, Brian - FSIS
Subject: Re: KPRC Houston - information request

Looping brian

From: Fillpot, Dirk - FSIS
Sent: Wednesday, April 04, 2012 01:40 PM
To: Chan, Stephanie - OC; Lavallee, Aaron - OC
Subject: RE: KPRC Houston - information request

We haven't been providing on-cameras...

From: Chan, Stephanie - OC
Sent: Wednesday, April 04, 2012 3:40 PM
To: Fillpot, Dirk - FSIS; Lavallee, Aaron - OC
Subject: FW: KPRC Houston - information request

I assume we aren't offering anyone?

From: Amy Calvin [<mailto:acalvin@kprc.com>]
Sent: Wednesday, April 04, 2012 3:20 PM
To: Chan, Stephanie - OC; Taylor, Patrice - OC
Subject: FW: KPRC Houston - information request

[Want to make sure you received email. Working on a deadline as always.. Thanks, Amy](#)

From: Amy Calvin
Sent: Wednesday, April 04, 2012 12:43 PM

To: stephanie.chan@oc.usda.gov; stephanie.chan@usda.gov

Subject: KPRC Houston - information request

Hi Stephanie,

Is there anyone in the Houston area that can do an on camera interview about the "pink slime" beef products and labeling?

How many and which meat producers are asking to list product on package labels? Are any from Texas?

What would the label look like? What should consumers look for in/on a label to know if meat contains ammonia-treated meat?

Is the labeling voluntary at this point? Do you expect it to become mandatory on labels?

Thank you,

Amy Calvin

Special Projects Producer

KPRC Local 2

acalvin@kprc.com

(713) 778-(b) (6) (direct)

(713) 778-4910 (newsroom)

From: wapo.dina@gmail.com on behalf of [Dina ElBoghdady](#)
To: [Fillpot, Dirk - FSIS](#)
Subject: "Pink Slime"
Date: Wednesday, April 04, 2012 2:54:25 PM

Hi Dirk. Can you give me a call when you have a minute? 334-(b) (6) Thanks.

From: [Bernard, Dane](#)
To: [Katy Petrosky](#); [Bernard, Kathy - FSIS](#)
Subject: RE: What do you think of pink slime? (response for your eyes only)
Date: Wednesday, April 04, 2012 2:34:11 PM

Safe and wholesome; it is not a horrible monster.

Chef Oliver greatly exaggerated and with the help of ABC has dealt yet another blow to customer confidence and to the meat industry. BPI has closed three of its 4 plants which directly affects 600 workers and indirectly affected 10s of thousands due to disruptions. This includes truck drivers, rail lines, beef packers, etc. A lot of useful protein is now being either wasted or processed and frozen for later use (hopefully). Thus adding costs which either get passed on to consumers or, if companies cannot recover these expenses, others may go out of business. One major beef grinder has declared Chapter 11 because they have fixed price contracts which they can't fulfill as this less expensive source of lean beef is no longer available.

BTW, the degree of redness in ground beef can also be enhanced by certain other lower cost (but legal) ingredients such as hearts, head meat, weisand meat or cheek meat. All of which will now be used in greater quantities instead of LFTB.

Which would you chose?

BTW, McDonald's does not allow any of these so if you want a quality burger, you know where to go!

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

From: Katy Petrosky [[mailto:\(b\) \(6\)@gmail.com](#)]
Sent: Wednesday, April 04, 2012 1:33 PM
To: Bernard, Dane; Bernard, Kathy
Subject: What do you think of pink slime?

http://vitals.msnbc.msn.com/_news/2012/04/04/11006836-pink-slime-in-your-meat-labels-to-tell-you-usda-says

It doesn't sound like a horrible monster from this article. What about McD?

From: [Mike Price](#)
To: [Burton, James - FSIS](#)
Subject: Re: LBT (Pink Slime)
Date: Wednesday, April 04, 2012 2:22:09 PM

James,

Thanks for the information. I can now eat my burgers in peace.

Mike

--- On **Fri, 3/30/12, Burton, James - FSIS** <James.Burton@fsis.usda.gov> wrote:

From: Burton, James - FSIS <James.Burton@fsis.usda.gov>
Subject: LBT (Pink Slime)
To: "(b) (6)" <[REDACTED]@yahoo.com> "(b) (6)" <[REDACTED]@yahoo.com>
Date: Friday, March 30, 2012, 1:00 PM

Hi Mike

Here are two links, the first is an article of hamburger, which includes the pink slime and its source, the second is Ammonium Hydroxide, and its use in food as an antimicrobial agent.

Interesting thing in this article is that Ammonium Hydroxide is used in baked goods, cheeses, and chocolates, as well as other foods.

<http://www.latimes.com/news/nation/nationnow/la-na-nn-pink-slime-nutrition-20120315,0,3693045.story>

[http://www.foodinsight.org/Resources/Detail.aspx?topic=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)

Anyway enjoy the knowledge.

P.S. I've called my insurance agent, he took your name and number, I don't know why because I explained that I haven't retained your services yet, however you may receive a call.

Thanks for the bid, and conversation

James Burton

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From: [West, Walinda - FSIS](#)
To: [Russell, Linda - FSIS](#)
Subject: RE: TPs on Lean Finely Text Beef
Date: Wednesday, April 04, 2012 12:32:57 PM
Attachments: [image002.png](#)

Thank you, Linda.

From: Russell, Linda - FSIS
Sent: Wednesday, April 04, 2012 12:32 PM
To: West, Walinda - FSIS
Subject: RE: TPs on Lean Finely Text Beef

Thanks. Of course, I will not send these to the correspondent. Have a beautiful day!

Linda Russell

USDA, FSIS, Office of Public Affairs and Consumer Education
Executive Correspondence and Issues Management Staff
(202) 690-4046
(202) 720-7609 Fax

Be Food Safe: **CLEAN** - **SEPARATE** - **COOK** - **CHILL**

From: West, Walinda - FSIS
Sent: Wednesday, April 04, 2012 12:23 PM
To: Russell, Linda - FSIS
Subject: FW: TPs on Lean Finely Text Beef

Hi Linda.

Apparently, I have my press releases confused. There wasn't a release after all, but there were some talking pts and they are below. Of course you already have that one approved paragraph.

From: Tarr, Adam - FSIS
Sent: Wednesday, April 04, 2012 12:21 PM
To: West, Walinda - FSIS
Subject: FW: TPs on Lean Finely Text Beef

I got these from Neil on Monday

From: Lavalley, Aaron - OC
Sent: Thursday, March 29, 2012 1:34 PM
To: Buettner-Connelly, Sara - RD, Washington, DC; Fillpot, Dirk - FSIS; Gaffney, Neil - FSIS
Subject: RE: TPs on Lean Finely Text Beef

Here is what Dr. Hagen is using today

- Lean Finely Textured Beef meets the same rigorous safety standards as all of the

products we regulate.

- We stand behind the mark of federal inspection and what that means: our employees verify the safety of meat and poultry products every day in over 6,000 federally regulated establishments.
- BPI is one of those meat products that receive the mark of inspection. The meat has been produced in establishments that meet the standards set out in our laws and regulations for safe food production.
- My role as the Under Secretary for Food Safety is to set the policies of USDA's Food Safety and Inspection Service. Because of our regulatory function, it would be inappropriate for us to endorse or promote a particular product or process. However, when asked, we are on record assuring the American people that this product meets the same food safety standards as all of the meat and poultry products produced in federally regulated establishments.
- USDA's role is larger than the food safety portfolio. The marketing and nutrition agencies at USDA are responsible for purchasing food for and administering the school lunch program.
- The government's role in this debate on LFTB has been to remind Americans that this product is produced safely, and to provide school districts with a choice to purchase LFTB.
- The public outcry about this product has never been about safety, it has been about how LFTB is produced and consumer perceptions. Our food choices can be very personal, and we are fortunate that when we walk into a grocery store, we can choose from a variety of products.
- Speaking on behalf of the food safety agency at USDA, I hope that we can continue to engage and inform the public on what we do to protect Americans from foodborne illness.

From: Buettner-Connelly, Sara - RD, Washington, DC

Sent: Thursday, March 29, 2012 1:17 PM

To: Fillpot, Dirk - FSIS; Gaffney, Neil - FSIS

Cc: Lavalley, Aaron - OC

Subject: RE: TPs on Lean Finely Text Beef

Hi everyone,

Checking in—Any TPs the Administrator can use if/when he gets asked about lean finely textured beef aka pink slime? Sorry for the rush, but I do need those by late tomorrow morning. Thanks!

--

Sara Buettner-Connelly
Rural Utilities Service
202-690-3128

From: Fillpot, Dirk - FSIS
Sent: Tuesday, March 27, 2012 8:51 AM
To: Buettner-Connelly, Sara - RD, Washington, DC; Gaffney, Neil - FSIS
Cc: Lavallee, Aaron - OC
Subject: RE: TPs on Lean Finely Text Beef

Good morning,

Aaron Lavallee in OC is point person on the Department's talking points on this product. I've CCed him on this email so you can get the correct and complete TPs....

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: Buettner-Connelly, Sara - RD, Washington, DC
Sent: Tuesday, March 27, 2012 8:49 AM
To: Gaffney, Neil - FSIS
Cc: Fillpot, Dirk - FSIS
Subject: TPs on Lean Finely Text Beef

Good morning,

(b) (6) from Lapas suggested I get in touch with you. Rural Utilities Service Administrator Jonathan Adelstein will be traveling to Florida next week and he will be doing two roundtables and talking to lots of press (hopefully!). I have a sinking feeling that someone is going to bring up Lean Finely Textured Beef (aka "pink slime") and I'd like him to have some talking points he can use. Can you shoot something my way?

Thanks so much,

Sara

Sara Buettner-Connelly | Special Assistant
Rural Utilities Service | Rural Development
U.S. Department of Agriculture
1400 Independence Ave., S.W. | Washington, D.C. 20250
Phone: 202.690.3128 | Mobile: 202.538.5348
www.rurdev.usda.gov



"Committed to the future of rural communities"

"Estamos dedicados al futuro de las comunidades rurales"

From: [Hyman, Delphine - FSIS](#)
To: [Harvin, Martha - FSIS](#)
Subject: RE: Congressional letters on Pink Slime and finely textured beef(LFTB) or boneless lean beef(BLTB)
Date: Wednesday, April 04, 2012 10:18:48 AM

Thanks, it will. I am trying to keep a count of all the pink slime letters. ☺

Delphine Hyman

FSIS/OPACE/ECIMS

delphine.hyman@fsis.usda.gov

(Desk) 202-690-4166

(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: Harvin, Martha - FSIS
Sent: Wednesday, April 04, 2012 10:17 AM
To: Hyman, Delphine - FSIS
Subject: RE: Congressional letters on Pink Slime and finely textured beef(LFTB) or boneless lean beef(BLTB)
Importance: High

Hi Delphine,

No congressionals for me. However, I am composing 22 general public pink slime letters. Hope this helps!

Thanks and Have a Wonderful Day!

Martha J. Harvin, 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 1166-S, Washington, DC 20250-3700

Phone: (202) 720-5554 Fax: (202) 720-7609

Email: martha.harvin@fsis.usda.gov

<< OLE Object: Picture (Device Independent Bitmap) >>

Check your steps at <http://www.foodsafety.gov/keep/>

From: Hyman, Delphine - FSIS

Sent: Wednesday, April 04, 2012 10:05 AM

To: Jeffers, Mary Katherine - FSIS; Russell, Linda - FSIS; Harvin, Martha - FSIS

Subject: Congressional letters on Pink Slime and finely textured beef(LFTB) or boneless lean beef(BLTB)

Good Morning, I am needing your assistance with locating Congressional Incoming on Pink Slime, finely textured beef or boneless lean beef. If you all could maybe just send me the control numbers I can do the research.

Thanks so much.

Delphine Hyman

FSIS/OPACE/ECIMS

delphine.hyman@fsis.usda.gov

(Desk) 202-690-4166

(Fax) 202-720-7609

FSIS/OPACE/ECIMS

<< OLE Object: Picture (Device Independent Bitmap) >>

TRUE PEACE IS NOT MERELY THE ABSENCE OF TENSION.

BUT THE PRESENCE OF JUSTICE

DR. MARTIN L. KING

From: [Hyman, Delphine - FSIS](#)
To: [Russell, Linda - FSIS](#)
Subject: RE: Congressional letters on Pink Slime and finely textured beef(LFTB) or boneless lean beef(BLTB)
Date: Wednesday, April 04, 2012 10:17:31 AM

Thanks Linda!

Delphine Hyman

FSIS/OPACE/ECIMS

delphine.hyman@fsis.usda.gov

(Desk) 202-690-4166

(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: Russell, Linda - FSIS
Sent: Wednesday, April 04, 2012 10:17 AM
To: Hyman, Delphine - FSIS
Subject: RE: Congressional letters on Pink Slime and finely textured beef(LFTB) or boneless lean beef(BLTB)

I've had one Congressional – Congresswoman March Fudge – OES50S, 7205231, which is still in clearance with CPAO and OPACE. I've had lots of consume letters on the subject.

Linda Russell

USDA, FSIS, Office of Public Affairs and Consumer Education
Executive Correspondence and Issues Management Staff
(202) 690-4046
(202) 720-7609 Fax

Be Food Safe: **CLEAN - SEPARATE - COOK - CHILL**

From: Hyman, Delphine - FSIS
Sent: Wednesday, April 04, 2012 10:05 AM
To: Jeffers, Mary Katherine - FSIS; Russell, Linda - FSIS; Harvin, Martha - FSIS
Subject: Congressional letters on Pink Slime and finely textured beef(LFTB) or boneless lean beef(BLTB)

Good Morning, I am needing your assistance with locating Congressional Incoming on Pink Slime, finely textured beef or boneless lean beef. If you all could maybe just send me the control numbers I can do the research.

Thanks so much.

Delphine Hyman

FSIS/OPACE/ECIMS

delphine.hyman@fsis.usda.gov

(Desk) 202-690-4166

(Fax) 202-720-7609

FSIS/OPACE/ECIMS

<< OLE Object: Picture (Device Independent Bitmap) >>

TRUE PEACE IS NOT MERELY THE ABSENCE OF TENSION.

BUT THE PRESENCE OF JUSTICE

DR. MARTIN L. KING

From: [Fillpot, Dirk - FSIS](#)
To: [Lavallee, Aaron - OC](#); [Mabry, Brian - FSIS](#); [Jarvis, Michael - AMS](#)
Subject: Lubbock Avalanche-Journal editorial
Date: Wednesday, April 04, 2012 8:15:57 AM

Seldom are there stories that make me proud to have been a reporter at this (fine?) institution, but I was pleased to see this editorial in their paper today about LFTB. It's a rare breath of fresh air in this whole debate...

<http://lubbockonline.com/editorials/2012-04-04/our-view-pink-slime-foes-win-battle-consumers-will-pay-bill>

Our View: 'Pink slime' foes win the battle, but consumers will pay the bill

Posted: April 4, 2012 - 12:12am

By [A-J Editorial Board](#) lubbockonline.com [Copyright 2012 Lubbock Online. All rights reserved. This material may not be published, broadcast, rewritten or redistributed.](#)

April 4, 2012 - 01:12am

Our View: 'Pink slime' foes win the battle, but consumers will pay the bill

It would have been reasonable to have had an adult discussion of the pros and cons of consuming lean finely textured beef — now known by the pejorative “pink slime” — but the ewwww factor stopped the debate before it began and social media sealed its fate.

Granted, a process that captures bits of beef left attached to the fat trimmed from marketable cuts, treats the meat with a puff of ammonium hydroxide gas to kill bacteria and packages the low-fat result in blocks doesn't sound appetizing.

And there are legitimate questions as to whether consumers should be told what percentage of the burger came from regular cuts of beef versus LFTB. But to conclude it or “pink slime” isn't really beef requires full abandonment of logic.

Americans consume about 26.5 billion pounds of beef annually, according to the U.S. Department of Agriculture. About 7.5 billion pounds or 28 percent of that is ground beef, according to the American Meat Institute. LFTB production was about 850 million pounds a year — about 11.3 percent of ground beef consumption.

The term “pink slime” was introduced in an internal 2002 email by former USDA microbiologist Gerald Zirnstein to describe the process.

“You look through the regulations and a lot of that stuff was never approved for hamburger. It was under the radar,” Zirnstein told Reuters. “It looks like pink slime.”

That is what I said."

Zirnstien urged the USDA to not approve the process, which gave the beef industry a means to reap an extra 10 to 12 pounds of beef per animal. Before that, the high-fat scraps could only be cooked down to yield cooking oil and meat suitable for pet food. But the USDA approved it.

In April, British celebrity chef Jamie Oliver took up the issue on his TV show. He illustrated it by pouring household ammonia over beef trimmings — a gross mischaracterization of the process.

The ammonium hydroxide gas process was approved by the USDA in 1974. It is approved by The World Health Organization for use with hundreds of food types, including dairy products, confections, fruits and vegetables, baked goods, breakfast cereals, eggs, fish, beverages such as sports drinks and beer, and meats.

The controversy reignited with an ABC blog report last month that said 70 percent of ground beef in grocery stores contains "pink slime." At the same time, another blogger launched an effort to get USDA to not include LFTB in school food. The agency had planned to include 7 million pounds of LFTB in the 111 million pounds of ground beef it buys for school use. Grocery stores rushed to strip the product from their shelves.

Within three weeks, Beef Products Inc. suspended operations at plants in Amarillo, Garden City, Kan., and Waterloo, Iowa, idling about 600 workers. This week, another producer, AFA Foods, filed for bankruptcy protection, citing the impact of the uproar.

According to the South Dakota Department of Agriculture, it will take 1.5 million additional cattle per year to replace LFTB — which would indicate we'll soon see demand outstrip supply as the drought-depleted herds are slowly rebuilt.

Science and ingenuity found a way to maximize beef production. It was not derailed by scientific debate but rather an email slur, a TV mischaracterization and a social media push against it.

The only winners in this non-debate are America's pets, whose food just got better. The losers are consumers whose food bill just got bigger.

From: [Mockovciak, Dana - FSIS](#)
To: [Tierney, Kevin - FSIS](#); [Lagoe, Thomas - FSIS](#); [Van Buren, William - FSIS](#)
Subject: Where's the pink slime get entered?
Date: Wednesday, April 04, 2012 7:40:34 AM

New Labels Give

Consumers

Information

Needed to Make

Healthy Food

Choices

Information provided

by FSIS News & Notes

FSIS announced on

March 1, 2012, that

consumers will now

have convenient

access to important

nutritional information

about the raw meat

and poultry products

they most frequently

purchase. Under a new FSIS rule, packages of ground

or chopped meat and poultry, such as hamburger or

ground turkey, will now feature nutrition fact panels on

their labels. Additionally, 40 of the most popular whole,

raw cuts of meat and poultry, such as chicken breast or

steak, will also have nutritional information either on the

package label or on display for consumers at the store.

“Providing nutrition information on meat and poultry products in the store gives shoppers a clearer sense of the options available, allowing them to purchase items that are most appropriate for their families’ needs,” said Under Secretary for Food Safety Dr. Elisabeth Hagen.

“These new labels mark a significant step in the Agency’s efforts to help consumers make more informed food purchase decisions.”

The new nutrition facts panels will list the number of calories and grams of total fat and saturated fat that a product contains. For example, consumers will be able to compare the calories and fat content for ground turkey versus ground beef, or for pork chops versus chicken breasts, right in the store. Additionally, a ground or chopped product that includes on its label a lean percentage statement, such as “85% lean,” and is not considered “low in fat” also will list its fat percentage, making it easier for consumers to understand the amounts of lean and fat content in a particular product. Consumers will no longer have to guess which products fit their diets.

Since 1993, FSIS has required nutrition labeling for products that are not raw or that contain multiple ingredients. FSIS is tasked with ensuring that its regulated products are labeled in a way that is truthful and not misleading.

Dana Mockovciak, CSI

Utica/Rome, NY

From: [Hepler, Tim - FSIS](#)
To: [Roland, Norma - FSIS](#)
Subject: RE: PHIS
Date: Wednesday, April 04, 2012 4:42:57 AM

Go to Fox news and look at Biden's lying remarks. Doesn't exaggerate, he flat out lies!! Help me out on the LFTB, I know it's MEAT!! Same thing as us boning a turkey out on the holidays. And the remarks on the Supreme Court is just arrogant, which speaks volumes on him, as if you need to observe it. Got maintenance and sanitation, this is getting old.. Later, T

From: Roland, Norma - FSIS
Sent: Tuesday, April 03, 2012 12:10 PM
To: Hepler, Tim - FSIS
Subject: RE: PHIS

So sad that people's greed gets the best of them in a situation like that. If that is true, I hope she loses big time! Talking about not trusting the news media, you see what their report on "pink slime" did to the industry! There is nothing wrong with the LFTB. There are 2 plants in SLC that supply (b) (4) ground beef for their products and it all has the LFTB mixed in it as I am sure most ground beef products do. Now, there are all these people suddenly out of a job, one plant filing bankruptcy and the price of all the ground beef is going up so high people can't afford it. I started to buy a pound of ground beef the other day at the supermarket and the price was nearly \$5. For just the one pound. Anyway, the damage is done and because someone called this pink slime. If only people knew what was used for the other stuff they eat! The news media is terrible. I didn't see anything reporting where Obama basically threatened the supreme court justices trying to get "his" health bill passed! I read that last night and thought "What a jerk! That is interfering with the case" but you watch, the news media are so biased they won't report anything like that!

Well, I don't know what happened to the rest of what I was writing. I hit a button and it's gone! I have been really busy up to now working at the plant in Lindon and the plant in American Fork. It took forever to get everything entered in PHIS. Guess I will go now. Take care and have a good day!

From: Hepler, Tim - FSIS
Sent: Tuesday, April 03, 2012 2:11 AM
To: Roland, Norma - FSIS
Subject: RE: PHIS

Yes I am still here, out of about 50 tickets there were about 20 numbers hit out of 300, but no more than two a set, which means squat, nada, zedo, zero, nothin'!!. Well, we could dream for awhile. I am sure you heard the controversy on the MD ticket. Sad. Don't know

what to make of it, and how stupid can a person be?? Not saying which one, as there are a lot of questions, and I NEVER trust the news media!!!

Anyway hope your day is going well. Just found out that DSI/DScan is going to start running 24 hours a day, which will make my O.T. job a little more interesting.

Have a great day, sorry you got snow, it has been so nice back here. I think we're like 3-4 weeks ahead of normal, which will probably hurt us next year!! Sunday was 90, think yesterday got up to high 80's. supposed to rain maybe today and tomorrow, we'll see.
Later, T

From: [FSIS Labeling](#)
To: (b) (7)(C) - FSIS
Subject: Pink Slime in ground beef [Incident: 120323-000106]
Date: Tuesday, April 03, 2012 7:14:46 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

Pink Slime in ground beef

Discussion Thread

Response Via Email (Jeff Canavan)

04/03/2012 07:14 PM

Not a problem. Let me know if you have any additional questions. Have a nice evening.

Customer By Email ((b) (7)(C))

04/03/2012 07:12 PM

I sent a reply yesterday. I'm sorry it has taken awhile. I was on annual leave last week. Thank you for the information.

(b) (7)(C)

Consumer Safety Inspector
Tyson Fresh Meats, Est#M9268
13983 Dodd Road
Walla, WA 99363
(509)543-4266 / (b) (7)(C)
Fax: (509) 544-0425

"I am the Way, the Truth, and the Life". -Jesus

Pink Slime in ground beef [Incident: 120323-000106]

Recently you requested personal assistance from our on-line support center. Below is a summary of your request and our response.

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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

Pink Slime in ground beef

Discussion Thread

Response Via Email (Jeff Canavan)

04/03/2012 05:40 PM

Mr. (b) (7)(C)

We have not heard back regarding the questions raised from your inquiry. In the absence of additional information, I can say that LFTB is not a meat byproduct. It can be used without limitation in further processed meat products, e.g., ground beef and beef fillings, and labeled as beef in these products.

Jeff Canavan

Response Via Email (Janet McGinn)

03/27/2012 04:54 PM

Just to be clear, are you asking about ammoniated beef trimmings? Are you asking whether this product meets the definition of "meat" or whether it would be considered a "meat byproduct"? Do you have a specific concern with the incoming materials as it relates to the establishment to which you're assigned?

Auto-Response

03/27/2012 04:47 PM

Your question has been reassigned to the Labeling and Program Delivery Division. The reference number for your question is 120323-000106. 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/120124/username/kevo4anatone

Thank you,
LPDD Staff

Auto-Response

03/23/2012 09:07 PM

Your message has been received at the FSIS Risk and Innovations Management Division (RIMD) and is being 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. 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 RMD for additional discussion at 1-(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 120323-000106.

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Thank you for contacting the FSIS Risk and Innovations Management Division.

Customer By Web Form (b) (7)(C)
[REDACTED])

03/23/2012 09:07 PM

The blocks of the "treated" beef fat/trimmings which go into the pink slime that is in many ground beef products, would that fall under 9CFR318.1(h)(2) as a "meat byproduct"? I ask this as the establishment I'm at brings this stuff in from another Federally Inspected establishment to be added to certain ground beef products.

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04/03/2012 05:40 PM

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03/23/2012 09:07 PM

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From: [Johnson, Diane - FSIS](#)
To: [Robins, Samuel - FSIS](#)
Subject: RE: pink slime
Date: Tuesday, April 03, 2012 5:51:16 PM

So... you don't know either. I laugh.

From: Robins, Samuel - FSIS
Sent: Tuesday, April 03, 2012 12:43 PM
To: Johnson, Diane - FSIS
Subject: RE: pink slime

Little frozen chips when I saw it.

From: Johnson, Diane - FSIS
Sent: Tuesday, April 03, 2012 8:37 AM
To: Robins, Samuel - FSIS
Subject: RE: pink slime

Humm. I didn't know that South Gate used to use it. They didn't do too much of anything while I was there. Scared I suppose.

What is it just meat mush liquid?

From: Robins, Samuel - FSIS
Sent: Tuesday, April 03, 2012 5:06 AM
To: Johnson, Diane - FSIS
Subject: RE: pink slime

Never seen it made. I think (b) (4) used to use it in their ground beef right? After the recall, all of that stopped.

From: Johnson, Diane - FSIS
Sent: Monday, April 02, 2012 12:18 PM
To: Robins, Samuel - FSIS
Subject: RE: pink slime

Do you know anything about pink slime? You'd like to share?

From: Robins, Samuel - FSIS
Sent: Friday, March 30, 2012 11:58 AM
To: Johnson, Diane - FSIS
Subject: pink slime

Hey what a time to put company's out of work right?

The recall at (b) (4) has been devastating. The seafood portion of the plant has been dark

for some time now.

At least they have that booming meat business right😊

From: [Lavallee, Aaron - OC](#)
To: [Fillpot, Dirk - FSIS](#); [Jarvis, Michael - AMS](#)
Cc: [Chan, Stephanie - OC](#); [Mabry, Brian - FSIS](#)
Subject: Re: pink slime scare
Date: Tuesday, April 03, 2012 4:38:31 PM

Ouch! Nationals just homered for 3 runs - must stick around. I owe you guys though.

From: Fillpot, Dirk - FSIS
Sent: Tuesday, April 03, 2012 02:36 PM
To: Lavallee, Aaron - OC; Jarvis, Michael - AMS
Cc: Chan, Stephanie - OC; Mabry, Brian - FSIS
Subject: RE: pink slime scare

Given they're up 6-0, you wanna go ahead and chalk it up as a win and come back in to deal with some LFTB inquiries?

From: Lavallee, Aaron - OC
Sent: Tuesday, April 03, 2012 4:36 PM
To: Fillpot, Dirk - FSIS; Jarvis, Michael - AMS
Cc: Chan, Stephanie - OC; Mabry, Brian - FSIS
Subject: Re: pink slime scare

Thank you - red sox are winning if it makes you feel any better.

From: Fillpot, Dirk - FSIS
Sent: Tuesday, April 03, 2012 02:31 PM
To: Jarvis, Michael - AMS; Lavallee, Aaron - OC
Cc: Chan, Stephanie - OC; Mabry, Brian - FSIS
Subject: RE: pink slime scare

Taken care of. Spoke with the reporter for a while and sending him a statement he can use about safety of the product.

From: Jarvis, Michael - AMS
Sent: Tuesday, April 03, 2012 4:01 PM
To: Lavallee, Aaron - OC; Fillpot, Dirk - FSIS
Cc: Chan, Stephanie - OC
Subject: RE: pink slime scare

My flippant answers below. I did not send to him
Dirk can handle safety and labeling
I will be on 430 call
Mike

From: Kurt Moffett [\[mailto:kmoffett@rep-am.com\]](mailto:kmoffett@rep-am.com)
Sent: Tuesday, April 03, 2012 3:45 PM
To: Chan, Stephanie - OC
Subject: pink slime scare

Hi, this is Kurt Moffett, reporter at the Republican-American. I am working on a local story about the pink slime scare. I understand that the USDA has said that finely textured beef was safe to eat, yet many of the major restaurants and grocery retailers won't purchase it any more. So for background,

what caused this scare **HYSTERIA** and **Consumer preference** and is it all for nothing? **WHO KNOWS** Is the beef people any safer or healthier without the additives? **DIRK** Should consumers know exactly what their buying? **DIRK** I am on deadline today so hopefully you can get back to me ASAP. Thanks.

(860)489-(b) (5) - phone
(860)489-1285 - fax

From: [FSIS Labeling](#)
To: [Burton, James - FSIS](#)
Subject: Pink Slime [Incident:120403-000065]
Date: Tuesday, April 03, 2012 2:50:09 PM

To update this question by email, please reply to this message.
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this message will be discarded.

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[==> Please enter your reply above this line <==]

Response

Your question has been received by the Labeling and Program Delivery Division. The reference number
for your question is 120403-000065. 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/120825/username/james.burton@fsis.usda.gov

Thank you,
LPDD Staff
Discussion Thread

Customer By Web Form (James Burton) - 04/03/2012 02:50 PM
Pink Slime as its being called!

Am I correct in my understanding of how Lean Beef Trimmings (LBT) is derived?

A process of low temperature rendering (100 degrees Fahrenheit) in a large kettle which separates meat
from the bones it is attached to, the meat after detaching from the bones rises (floats) to the surface and
is skimmed off, resulting in LBT? This LBT is then mixed with Ammonium Hydroxide (anti-microbial)
resulting in the media hysteria and wrongfully named pink slime.

Further is it a correct comparison to judge this process against, home made soup using a "soup bone" or
ham hock, which would result in the same type product, and further the making of home made soup
could be called home made LBT (minus the carrots, potatoes, spice, etc), or home made slim as the
current hysteria media prefers.

The comparison of LBT and soup is of course speaking in general terms of the process.

From: [Almeida, Paulo - FSIS](#)
To: [Stuck, Karen - OSEC](#); [Lowery, Kenneth - FSIS](#); [McNiff, Barbara - FSIS](#); [Maratos, Marie - FSIS](#); [Curtis, Jasmine - FSIS](#); [Chen-Moulec, Doreen - FSIS](#)
Subject: Food News : CSPI & BPI
Date: Tuesday, April 03, 2012 2:49:39 PM

Some news embedded in an article by Marion Nestle published on the website for the Atlantic and featured in today's news clips included mention that Bruce Silverglade has moved from the Center for Science in the Public Interest (where he was one-half of the CSPI staff interested in Codex) and is now representing BPI, the company that makes (or made) the much maligned 'pink slime' as part of the lobbying effort to convey that lean, finely-textured beef is safe & nutritious (LFTB), if not appetizing. Meanwhile, the Governor of Iowa is demanding a Federal investigation into the apparent conspiracy to malign LFTB. Seems to me that, rather than stop producing a meat-based product, BPI could do consumers a favor by voluntarily labeling the product and provide a price differential as an inducement, rather than waste a product that FSIS certifies is safe to eat. Fortunately, there's no need for Codex action on labeling because we've established that Codex does not need to label a product based on method of production. Here's the except from Dr. Nestle's article:

This week, while I was working on my column on pink slime for the Sunday, April 1 *San Francisco Chronicle*, I received e-mail messages from:

- Dr. (b) (6), the Minnesota-based food safety authority who I have never met but know about through his expertise and strong support for irradiation as a beef safety measure.
- (b) (6), the environmental health and safety officer of Beef Products, Inc (BPI), the company that makes pink slime.
- (b) (6), the lawyer who now represents BPI but for many years was chief counsel for Center for Science in the Public Interest.

All wanted me to know that pink slime was being treated unfairly because it is safe, nutritious, and healthy, and getting rid of it will make ground beef more dangerous.

Paulo Almeida

Associate Manager

U.S. Codex Office

Department of Agriculture

Washington, DC 20520 - USA

tel: 202/205-0574

From: [Dave Anderson](#)
To: " "
Bcc: [Maguire, Larry - FSIS](#)
Subject: Obradovich: Queasy feelings over muzzling people having food concerns | The Des Moines Register | DesMoinesRegister.com
Date: Tuesday, April 03, 2012 1:17:20 PM

Another good article on the pink slime issue. The following quote is the only thing so far that Branstad has said that makes sense. I am sure he will make a retraction , as labeling the stuff is the last thing BPI wants to see happen.

"The best defense against rumors and gossip is transparency. To his credit, Branstad indicated he doesn't oppose labeling. "If you put a label on something and it says this is lean, finely textured beef, I'll probably buy it," he said."

"

<http://www.desmoinesregister.com/comments/article/20120403/OPINION/304030040/Obradovich-Queasy-feelings-over-muzzling-people-having-food-concerns>

From: [Lathrop, Michael - FSIS](#)
To: [Reavis, Dexter - FSIS](#)
Subject: RE: What is the connection to Wisconsin?
Date: Tuesday, April 03, 2012 1:15:46 PM

Yes sir and it will only take about 1,500,000 mobile slaughter units to make up for the loss of pink slime! Time for lunch!!

Michael T. Lathrop

Program Auditor

USDA, FSIS, OPEER, ICAD, Federal/State Audit Branch

Edward Zorinsky Federal Building

1616 Capitol Ave, Suite 260, Omaha, NE 68102-5980

(402) 344-5044 (office), 402-321-5490 (mobile), (402) 344-5104 (Fax)

michael.lathrop@fsis.usda.gov

From: Reavis, Dexter - FSIS
Sent: Tuesday, April 03, 2012 12:13 PM
To: Lathrop, Michael - FSIS
Subject: RE: What is the connection to Wisconsin?

Probably don't even know the packers play football.

Dexter Reavis DVM: Supervisory Program Analyst

USDA FSIS OPEER ICAD FSAB

Edward Zorinsky Federal Building

1616 Capitol Ave., Suite 260, Omaha, NE, 68102

402 344 5103 fax 402 344 5104

dexter.reavis@fsis.usda.gov

From: Lathrop, Michael - FSIS
Sent: Tuesday, April 03, 2012 12:00 PM
To: Reavis, Dexter - FSIS
Subject: RE: What is the connection to Wisconsin?

Time for some further investigation. Maybe she is just a Packer fan?

Michael T. Lathrop

Program Auditor

USDA, FSIS, OPEER, ICAD, Federal/State Audit Branch

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michael.lathrop@fsis.usda.gov

From: Reavis, Dexter - FSIS

Sent: Tuesday, April 03, 2012 11:59 AM

To: Lathrop, Michael - FSIS

Subject: RE: What is the connection to Wisconsin?

Surprise Surprise

Dexter Reavis DVM: Supervisory Program Analyst

USDA FSIS OPEER ICAD FSAB

Edward Zorinsky Federal Building

1616 Capitol Ave., Suite 260, Omaha, NE, 68102

402 344 5103 fax 402 344 5104

dexter.reavis@fsis.usda.gov

From: Lathrop, Michael - FSIS

Sent: Tuesday, April 03, 2012 11:57 AM

To: Reavis, Dexter - FSIS

Subject: What is the connection to Wisconsin?

<http://politicalnews.me/?id=13043&keys=FOOD-SYSTEM-JOBS-CREATION>

Not sure what it is but there must be a connection to the State for this person.

Michael T. Lathrop

Program Auditor

USDA, FSIS, OPEER, ICAD, Federal/State Audit Branch

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(402) 344-5044 (office), 402-321-5490 (mobile), (402) 344-5104 (Fax)

michael.lathrop@fsis.usda.gov

From: [Canavan, Jeff - FSIS](#)
To: [Russell, Linda - FSIS](#); [Murphy-Jenkins, Rosalyn - FSIS](#); [Jones, Sally - FSIS](#)
Subject: RE: what is the truth about msm and msp are there organs and all parts of animal in ...
Date: Tuesday, April 03, 2012 12:20:15 PM

Linda,

Here is some language that we developed that Dan cleared in response to inquiries on LFTB and ammonia. The 2nd part is what I think you need to address the issue of ammonia.

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.

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.

Jeff

Jeffrey W. Canavan, MPA, RD
Deputy Director
Labeling and Program Delivery Division
USDA, FSIS, OPPD, LPDD
1400 Independence Ave., S.W. – Stop 5273
Patriots Plaza 3, 8th Floor – Cubicle 161A
Washington, DC 20250
Phone: (301) 504-0879
Fax: (202) 245-4792

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From: Russell, Linda - FSIS
Sent: Tuesday, April 03, 2012 12:16 PM
To: Canavan, Jeff - FSIS; Murphy-Jenkins, Rosalyn - FSIS; Jones, Sally - FSIS
Subject: RE: what is the truth about msm and msp are there organs and all parts of animal in ...

I think I must be eligible now to be "Pink Slime Queen" of ECIMS. I am responding to inquiries with so many variations, as I am sure you are. The latest inquiry insists that LFTB is adulterated because it is treated with ammonia. Do you have some language that explains that this is not an adulterant and not "poisonous." Thanks very much.

Linda Russell

USDA, FSIS, Office of Public Affairs and Consumer Education
Executive Correspondence and Issues Management Staff
(202) 690-4046
(202) 720-7609 Fax

Be Food Safe: **CLEAN** - **SEPARATE** - **COOK** - **CHILL**

From: Canavan, Jeff - FSIS
Sent: Tuesday, April 03, 2012 11:46 AM
To: Russell, Linda - FSIS
Subject: RE: what is the truth about msm and msp are there organs and all parts of animal in ...

No, they cannot.

Jeff

From: Russell, Linda - FSIS
Sent: Tuesday, April 03, 2012 11:08 AM
To: Canavan, Jeff - FSIS
Subject: RE: what is the truth about msm and msp are there organs and all parts of animal in ...

Hi Jeff,

I think the correspondent was asking if the organs, etc., can be used in ground beef, not just in MSM and MSP. Can they? Thanks.

Linda Russell

USDA, FSIS, Office of Public Affairs and Consumer Education
Executive Correspondence and Issues Management Staff
(202) 690-4046
(202) 720-7609 Fax

Be Food Safe: **CLEAN** - **SEPARATE** - **COOK** - **CHILL**

From: Canavan, Jeff - FSIS
Sent: Monday, April 02, 2012 2:31 PM

To: Russell, Linda - FSIS

Cc: Murphy-Jenkins, Rosalyn - FSIS

Subject: RE: what is the truth about msm and msp are there organs and all parts of animal in ...

Linda,

I had a chance to look at this today so here is some suggested language.

Mechanically separated meat (MSM) has a standard of identity in Title 9 of the Code of Federal Regulations (CFR), section 319.5. It is a finely comminuted product resulting from the mechanical separation and removal of most of the bone from attached skeletal muscle of livestock carcasses and parts, other than beef. Organs and other meat byproducts are not acceptable starting materials for the production of MSM. Mechanically separated poultry (MSP) is a similar process whereby most of the bone is removed from skeletal muscle and other tissue. Organs and other meat byproducts are also not acceptable starting materials for the production of MSP. The standard of identity for MSM is in 9 CFR 381.173. These products need to be listed in the ingredients statement by common or usual name, e.g., "mechanically separated pork" and "mechanically separated chicken."

In comparison, 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.

Establishments may voluntarily label their products with statements that identify whether LFTB is used as an ingredient, e.g., "does not contain lean finely textured beef" or "contains lean finely textured beef." You may want to inquire at the grocery store where you purchase your ground beef whether the product they sell contains finely textured beef.

Jeff

From: Russell, Linda - FSIS

Sent: Monday, April 02, 2012 1:32 PM

To: Murphy-Jenkins, Rosalyn - FSIS; Jones, Sally - FSIS

Subject: FW: what is the truth about msm and msp are there organs and all parts of animal in ...

Good afternoon,

We have some LFTB standard responses now, but need information to respond to the rest of the letter. Thanks.

Linda Russell

USDA, FSIS, Office of Public Affairs and Consumer Education

Executive Correspondence and Issues Management Staff

(202) 690-4046

(202) 720-7609 Fax

Be Food Safe: **CLEAN** - **SEPARATE** - **COOK** - **CHILL**

Contact Information

Email Address: (b) (6) [@comcast.net](mailto:(b) (6)@comcast.net)

First Name:
Last Name:
Type:
Title:

Reference #120320-000075

Summary: what is the truth about msm and msp are there organs and all parts of animal in ...

Rule State: 999.2 Expert In Progress

Product Level 1: Additives

Product Level 2: General

Date Created: 03/20/2012 09:40 PM

Last Updated: 03/20/2012 09:40 PM

Status: Unresolved

Assigned:

Country:

State:

First Time Chatting?:

Discussion Thread

Customer By Web Form

03/20/2012 09:40 PM

what is the truth about msm and msp are there organs and all parts of animal in hamburg like hearts and such and how do you know , also what is the pink slime for can you buy hamburg with out it what does it do that they have to put it in product. thank you

From: (b) (6) @juno.com
To: Mockovciak, Dana - FSIS
Subject: Re: FW: FW: USDA "Pink Slime" Story and more.....
Date: Tuesday, April 03, 2012 12:12:49 PM

haf ov quadruppled

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

From: "Mockovciak, Dana - FSIS" <Dana.Mockovciak@fsis.usda.gov>
To: (b) (6) @juno.com" (b) (6) @juno.com>
Subject: FW: FW: USDA "Pink Slime" Story and more.....
Date: Tue, 3 Apr 2012 12:31:17 +0000

Doubled??? What is doubled???

From: Lagoe, Thomas - FSIS
Sent: Tuesday, April 03, 2012 8:29 AM
To: Mockovciak, Dana - FSIS
Subject: RE: FW: USDA "Pink Slime" Story and more.....

Hello Dana. I read it. Thanks for the update. I hope I never get sooo old that lose interest the way Mr. McMarley has. God I can see him lying under an apple tree chewing on a piece of straw right now.

I am double up this week. I must go. Over and out. Tom

From: Mockovciak, Dana - FSIS
Sent: Tuesday, April 03, 2012 8:09 AM
To: Lagoe, Thomas - FSIS
Subject: FW: FW: USDA "Pink Slime" Story and more.....

Thomas

When Mr. MacMarley gives me a response like the one below does it mean that 1) he is too busy to read the entire article, or 2) he has given up the art of reading for knowledge, or 3) it will be cutting into his nap time???

Dana

From: Kevin Marley
Sent: Tuesday, April 03, 2012 7:55 AM
To: Mockovciak, Dana - FSIS
Subject: Re: FW: USDA "Pink Slime" Story and more.....

sorry..too long

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

From: "Mockovciak, Dana - FSIS" <Dana.Mockovciak@fsis.usda.gov>

To: "Kevin Marley"

Subject: FW: USDA "Pink Slime" Story and more.....

Date: Tue, 3 Apr 2012 11:45:37 +0000

Something for you to do the next rainy day!!!

Setting the Record Straight on Beef

Posted by [Dr. Elisabeth Hagen, Under Secretary for Food Safety](#), on March 22, 2012 at 11:42 AM

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.

Responses to "Setting the Record Straight on Beef"

- *Megan says:*

[03/22/2012 at 12:07 PM](#)

Are you referring to the pink slime that's been in the news lately?

- *Ina says:*

[03/22/2012 at 12:49 PM](#)

Have there been any longterm toxicology studies performed which distinguish between pink slime containing ground beef and slime free ground beef? Just curious as the World cancer organisation recently recommended that one should not consume more than a pound of red meat per week as higher consumption has been associated with colon cancer. I don't understand why red meat would be more unhealthy than white meat. Perhaps the pink slime could be a cause?

- *What part of natural is pink slime?* says:

[03/22/2012 at 12:52 PM](#)

I would like to know what pink slime does to our digestive systems and does it stay in our stay in our system and then what?

- *JJ Goodwin* says:

[03/22/2012 at 1:07 PM](#)

"LFTB to ground beef does not make that ground beef any less safe to consume."

That statement is actually true but for the wrong reason, and that is that the commercial meat supply in this country is poisoned to start with. Just the omega 3 to omega 6 ratio is so skewed from corn feed lot practices, that if you bottled it it would be marked "Poison".

If you are a mother and a food safety expert, and really concerned for your children's health, you would not in good conscience feed corn fed beef to your children, not the pink chicken slime, turkey slime and pork slime in all their various manifestations.

I am also an expert in food safety, and between the factory milk, eggs, GMO grains, water expanded feed lot meats and chlorpropham sprayed vegetables, there is almost no food in a regular store that is not toxic to some extent, and probably with three times the necessary salt (see carcass drip loss alleviation and water expansion) and usually sugar of one kind or another.

- *June Toroda* says:

[03/22/2012 at 1:17 PM](#)

So she expects everyone to just take her word for it.

How can ammonium hydroxide be ok to consume. I bet she is also a proponent of GMOs and there is NO way they are not harmful to our health and to the environment.

USDA can't be trusted or believed.

It annoys me that she thinks we will all be OK with now that she, the voice of authority has 'set the record straight'>

Because they wouldn't lie would they ?

- *rwilymz* says:

[03/22/2012 at 1:28 PM](#)

[[Are you referring to the pink slime that's been in the news lately?]]

Yes.

[[Have there been any longterm toxicology studies performed ...]]

To what end? It's beef.

[[What part of natural is pink slime?]]

Seriously?

[[I would like to know what pink slime does to our digestive systems ...]]

Same thing the steak does, since it comes from it.

[[I am also an expert in food safety]]

Please.

Are all of you this gullible?

'Pink Slime' is the desiccated remains of cellular breakdown and connective tissues and is in every – let me repeat: EVERY – for of animal flesh that we put into our mouths. In fish and chicken it is white.

It's the gelatinous goo that forms around the edges of your hunk of meat while roasting or broiling in a pan, that would fall off if you grilled it. All meat has it and the more the meat is "processed" the more it'll have since most "processing" by its nature destroys cellular composition.

The issue has come up because meat packers scrape this goo off the processing tables and toss it back into the hamburger from which it came, and it is unappetizing to some people. And some of those people who are unappetized see conspiracies in every action and resort to alarmism.

...and then the USDA responds to the faux-crisis by dispensing disingenuous bureau-babble, doing no one, including them, any favors.

- *Anne* says:

[03/22/2012 at 4:22 PM](#)

You say that choosing one's food is a personal decision – WE CAN NOT DECIDE IF IT ISN'T LABELED. The same applies to GMO food – JUST LABEL IT. What are you afraid of? I think it is important to distinguish between science and people who are protecting companies.

- *Randy Dutton* says:

[03/22/2012 at 5:44 PM](#)

'Pink Slime' is the name of the first short story written about the subject. I wrote and published it a couple weeks ago. Using a fictional investigative reporter whose lunch was ruined by the disclosure of its content, it provides a vehicle to fully unveil the truth — much more than has been in the press. Available electronically from Amazon, B&N, and Smashwords, it is easily available and you can preview it. Just type in Pink Slime on any of those book sellers and it'll pop up. PinkSlime dot us is another route.

- *Randy Dutton* says:

[03/22/2012 at 5:49 PM](#)

The USDA says a process need not be labeled yet requires labeling of irradiation. There's a disconnect.

Since there is a higher percentage of connective tissue in LFTB than in regular ground beef, I would like to see the studies that quantify any pathogen carcasses. I recognized the ammonia may make the meat safe, but I think the government needs to get ahead of this and provide FULL disclosure.

Also, I'm told our military are receiving LFTB in their ground beef. I'd like to get confirmation one way or another.

- *Terry S. Singeltary Sr.* says:

[03/22/2012 at 6:16 PM](#)

IF the USDA NSLP are capable of letting slip through the cracks, for 4 years, dead stock downer cows, the most high risk cattle for mad cow disease and other dangerous pathogens, to be fed to

hour children all across the Nation, does it really surprise anyone they are feeding our children pink slime, or a more pretty word, Lean Finely Textured Beef (LFTB).

really.

PLEASE be aware, for 4 years, the USDA fed our children all across the Nation (including TEXAS) dead stock downer cows, the most high risk cattle for BSE aka mad cow disease and other dangerous pathogens.

who will watch our children for CJD for the next 5+ decades ???

WAS your child exposed to mad cow disease via the NSLP ???

SCHOOL LUNCH PROGRAM FROM DOWNER CATTLE UPDATE

<http://downercattle.blogspot.com/2009/05/who-will-watch-children.html>

<http://downercattle.blogspot.com/>

DID YOUR CHILD CONSUME SOME OF THESE DEAD STOCK DOWNER COWS, THE MOST HIGH RISK FOR MAD COW DISEASE ???

you can check and see here ;

http://www.fns.usda.gov/fns/safety/pdf/Hallmark-Westland_byState.pdf

Monday, March 19, 2012

Infectivity in Skeletal Muscle of Cattle with Atypical Bovine Spongiform Encephalopathy

PLoS One. 2012; 7(2): e31449.

The present data offer novel information on the tropism of the BASE agent and highlight relevant public health issues. While the transmission barrier for classical BSE is high in most species, BASE prions are readily transmissible to a variety of mammals including non-human primates [11]–[13], [35]. Accordingly, the possibility of spreading of BASE prions through skeletal muscle to other species should be taken into account and evaluated in risk analysis studies.

<http://transmissiblespongiformencephalopathy.blogspot.com/2012/03/infectivity-in-skeletal-muscle-of.html>

Saturday, June 25, 2011

Transmissibility of BSE-L and Cattle-Adapted TME Prion Strain to Cynomolgus Macaque

"BSE-L in North America may have existed for decades"

<http://transmissiblespongiformencephalopathy.blogspot.com/2011/06/transmissibility-of-bse-l-and-cattle.html>

Over the next 8-10 weeks, approximately 40% of all the adult mink on the farm died from TME.

snip...

The rancher was a "dead stock" feeder using mostly (>95%) downer or dead dairy cattle...

<http://web.archive.org/web/20030516051623/http://www.bseinquiry.gov.uk/files/mb/m09/tab05.pdf>

Monday, October 10, 2011

EFSA Journal 2011 The European Response to BSE: A Success Story

snip...

EFSA and the European Centre for Disease Prevention and Control (ECDC) recently delivered a scientific opinion on any possible epidemiological or molecular association between TSEs in animals and humans (EFSA Panel on Biological Hazards (BIOHAZ) and ECDC, 2011). This opinion confirmed Classical BSE prions as the only TSE agents demonstrated to be zoonotic so far but the possibility that a small proportion of human cases so far classified as "sporadic" CJD are of zoonotic origin could not be excluded. Moreover, transmission experiments to non-human primates suggest that some TSE agents in addition to Classical BSE prions in cattle (namely L-type Atypical BSE, Classical BSE in sheep, transmissible mink encephalopathy (TME) and chronic wasting disease (CWD) agents) might have zoonotic potential.

snip...

<http://www.efsa.europa.eu/en/efsajournal/pub/e991.htm?emt=1>

<http://www.efsa.europa.eu/en/efsajournal/doc/e991.pdf>

see follow-up here about North America BSE Mad Cow TSE prion risk factors, and the ever emerging strains of Transmissible Spongiform Encephalopathy in many species here in the USA, including humans ;

<http://transmissiblespongiformencephalopathy.blogspot.com/2011/10/efsa-journal-2011-european-response-to.html>

Thursday, August 12, 2010

Seven main threats for the future linked to prions

First threat

The TSE road map defining the evolution of European policy for protection against prion diseases is based on a certain numbers of hypotheses some of which may turn out to be erroneous. In particular, a form of BSE (called atypical Bovine Spongiform Encephalopathy), recently identified by systematic testing in aged cattle without clinical signs, may be the origin of classical BSE and thus potentially constitute a reservoir, which may be impossible to eradicate if a sporadic origin is confirmed.

***Also, a link is suspected between atypical BSE and some apparently sporadic cases of Creutzfeldt-Jakob disease in humans. These atypical BSE cases constitute an unforeseen first threat that could sharply modify the European approach to prion diseases.

Second threat

snip...

<http://www.neuoprion.org/en/np-neuoprion.html>

Saturday, March 5, 2011

MAD COW ATYPICAL CJD PRION TSE CASES WITH CLASSIFICATIONS PENDING ON THE RISE IN NORTH AMERICA

<http://transmissiblespongiformencephalopathy.blogspot.com/2011/03/mad-cow-atypical-cjd-prion-tse-cases.html>

Sunday, February 12, 2012

National Prion Disease Pathology Surveillance Center Cases Examined1 (August 19, 2011) including Texas

<http://transmissiblespongiformencephalopathy.blogspot.com/2012/02/national-prion-disease-pathology.html>

kind regards,
terry

- *Chris Daley* says:

[03/22/2012 at 7:48 PM](#)

Nothing in this world is better than a thick juicy medium well cooked Kansas City strip with A1 sauce or perhaps BBQ. Beef, it's what's for dinner.

- *JOHN BROSE* says:

[03/22/2012 at 7:51 PM](#)

IT'S SIMPLE. YOU CANNOT REASON WITH AN EXPERT !!!TELL YOUR KIDS NOT TO EAT ANY OF THE BEEF THE SCHOOL FEEDS THEM AND LET THE USDA , WHICH HAS A CONTRACT TO BUY \$111,000,000 WORTH OF PINK SLIME (WITH OUR MONEY) AND FEED IT TO THE EXPERTS. I'M SICK AND TIRED OF COMPANY'S CUTTING CORNERS TO MAKE A BUCK....

- *Nemo Tubesteak* says:

[03/22/2012 at 8:04 PM](#)

Dr. Hagen ignores the real question — "is it beef?" It definitely is **not** beef according to the Code of Federal Regulations, Title 9, Animals and Animal Products, Volume 2, Section 319.15 — see <http://1.usa.gov/fbLev9>

According to ♦ 319.15(a), chopped beef and ground beef **cannot** contain LFTB.
According to ♦ 319.15(b), hamburger **cannot** contain LFTB.
According to ♦ 319.15(c), beef patties **can** contain LFTB.

It is fraud to put LFTB in something and call it chopped beef, ground beef, or hamburger [period].

- *Marcie* says:

[03/23/2012 at 8:53 AM](#)

Will all of you who have so little faith in our food system, from the farmer to USDA, please move to another country and bother them. It's too bad your extensive education has left you with so little common sense. Your misguided beliefs will only allow those of who can to feed ourselves and force you to pay more for a food supply that isn't any safer, has less taste and far from healthy. Thank you for your concerns.

- *Mary* says:

[03/23/2012 at 12:52 PM](#)

What I REALLY want to know is this: Does the same amount of LFTB (lb for lb) provide the same amounts of protein, iron, and other nutrients that we get from pure ground beef? I can understand that it's probably non-fat, but what about the nutrients that we expect to get from it? Does adding in LFTB water down the protein, iron, etc. that we expect to receive when we eat ground beef?

- *Randy says:*

[03/23/2012 at 4:01 PM](#)

There are individuals in the United States of America that have chosen to raise food for consumption. There is no conspiracy. The USDA and FDA monitor the food that enters the food chain to ensure it is safe. These two organizations work for you. No one tells YOU what to buy or where to buy it. I am sure if you research you will find locally grown, unprocessed, unmonitored food stuffs that is ready for your consumption.

I for one will continue to rely on the monitoring process USDA and FDA that ensures that safety is job one.

Remember, no one has a contract with YOU nor has the responsibility to feed YOU. You are personally responsible to obtain your own nutrition. And, you may do that in whatever way YOU feel most comfortable.

- *Kevin says:*

[03/26/2012 at 8:04 AM](#)

Dr. Hagen,

Your missing the point here. Consumers want to know what is in their food. They don't want 'fillers' in their food, without it being labeled.

- *Miki Wright says:*

[03/26/2012 at 12:08 PM](#)

"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." How about giving us a choice and labeling it. Also labeling GMO products? And doing something about the word "natural" on labels. Complete and truthful labels give us a REAL choice to make a personal decision on what to serve at our kitchen tables.

If they never label it, no one will know it is there and will keep buying it. That is what they are hoping for. It must be truthfully labeled, and not by naming it something cute like "pink meat special." They are promoting the beef producers with no regard for the consumer's right to know, or well-being. Not all scientists agree that this is safe to eat. Or that GMO's are safe either. Or pesticide residue. The government is stacked with Factory Ag and GMO employees. I can find a scientist with an opposing opinion for every scientist you can find promoting it. And how much do you want to bet that your scientist is on the payroll of someone who benefits from the sale of these products? We have a right to true and complete labels on our food. If they can find room to put on salt content, and the High Fructose Corn Syrup (or even the re-named corn sugar) and wheat content and every other content, they can find room for "finely textured beef product, and GMO.

- *Gregory Bloom says:*

[03/27/2012 at 12:14 AM](#)

I grew up on a farm and we raised most of our own meat and vegetables. This new panic on LFTB is a result of what happens when people forget where food comes from. My German Grandfather cut every scrap of fat, muscle and cartilage off the beef bones and made... Sausage!

To call it "pink slime" is an attempt to discredit its use and discredit the USDA's approval of it by a select group of people who want to direct food policy for the rest of the world. But if it bothers you to eat this product I am glad you can make an informed choice and perhaps eat "Brown Slime" or Peanut Butter for your protein. Much of the starving world would love to have some beef for dinner, whether in a hamburger made with LFTB or any other form. Just so happens that saving all those small pieces of beef through an innovative process makes beef more affordable for many, including schools who oh by the way buy their beef from what...? local supplier? No cheapest bidder... Let's not limit the access to safe proteins by people who want and need affordable proteins based on our spectacularly dramatic reality TV news shows that appeal to viewers and advertisers with incomplete biased reporting and outright lies everyday. Are we all really this gullible and easily spooked? Ah..... Yes. And if the Ammonia used to kill e-coli bothers us, then we as consumers can and should insist that the USDA/FSIS should stop having beef plants use such interventions for food safety and we'll take our chances with Ecoli in beef. We will all just eat safe foods like tomatoes and cantaloupe...

- *Mary* says:

[03/27/2012 at 11:30 AM](#)

Know what you are eating.

http://www.fsis.usda.gov/OPPDE/rdad/fsisdirectives/10010_1/ecolio157h7dirguid4-13-04.pdf

Raw ground beef components include raw esophagus (weasand) meat, head meat, and cheek meat; beef manufacturing trimmings (e.g., 90/10, 85/15, 75/25, 65/35, 50/50); boneless beef; beef from AMR systems; and lean finely textured beef (LFTB).

Raw beef patty components include all products listed above in raw ground beef components; as well as partially defatted chopped beef (PDCB); finely textured PDCB; heart; and partially defatted beef fatty tissue (PDBFT).

- *kristin MOM* says:

[03/27/2012 at 4:17 PM](#)

i live in a community that provides lean beef trimmings..it is 100% beef nothing more nothing less. educate yourselves and you will find that it is NOT PS...it is NOT an additive...it is NOT a filler...it is what it is – BEEF. I feel extremely confident that this product is lean, healthy, nutritious and safe and you should have no qualms about feeding it to your family. This is nothing more than a media frenzy and a slimy one at that!!! Get the facts!

<http://www.youtube.com/watch?v=GDIPjmsKeh8&sns=fb>

- *Paula* says:

[03/28/2012 at 12:06 AM](#)

I agree with Anne and Randy Dutton. How can we make a personal decision about our food when we are being deceived? I am so disappointed that the USDA considers the LFTB safe. Who wants to eat food treated with ammonia? As for the comment that those of us who don't like it should move to another country..I am thankful in the USA I am free to be disappointed in the USDA. You are free to use your common sense? and gobble up all the LFTB you can eat. I will certainly be limiting my consumption of any ground meat in the future now that I no longer believe it to be beneficial.

- *Jason* says:

[03/28/2012 at 3:43 PM](#)

Dr. Hagen,

Is it true that when the USDA or FDA analyzes whether or not something is safe they use information provided by the corporations that make the "food"? Doesn't that leave room for at least the appearance of bias?

Also we as consumers cannot make decisions without information. Labeling is important. Not requiring "pink slime" to be labeled was clearly a concession to the meat industry. No reasonable person would think that people would not want that information.

Dana Mockovciak, CSI

Utica/Rome, NY

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From: [Levine, Victoria - FSIS](#)
To: [Dwyer, Barbara - FSIS](#)
Subject: RE: In case you missed him....
Date: Tuesday, April 03, 2012 11:45:11 AM

Yes, I saw it. I *hope* Gerald's grinding mechanically tenderized beef!

I heard from a fairly reputable source that he'd been fired. He came from CDC with glowing recommendations, a.k.a., we should've known better. OPHS managed to dump him on OIA. Maybe he wasn't fired; maybe he left because things were getting ugly here. I don't know. All I do know is that a two year stint as an industry consultant was unsuccessful and he's now unemployed.

From: Dwyer, Barbara - FSIS
Sent: Tuesday, April 03, 2012 11:15 AM
To: Levine, Victoria - FSIS
Subject: RE: In case you missed him....

I just sent the video again. Maybe you can open it?

The video shows him in his kitchen grinding meat. Carl is being interviewed in a studio somewhere. I didn't think the Agency could fire anyone?

From: Levine, Victoria - FSIS
Sent: Tuesday, April 03, 2012 11:12 AM
To: Dwyer, Barbara - FSIS
Subject: RE: In case you missed him....

The video isn't available when I click on the link, unfortunately. So, Gerald grinds his own hamburger. Does he know whether it's been mechanically tenderized? If not, he may just be mixing the external E. coli into the entire product. God. By the way, Gerald was apparently fired from the Agency. I don't know exactly why, but poor performance may have been a factor.

Carl, of course, is a pain in the ass. You know, it's amazing that Ragland hasn't jumped on the activist bandwagon (yet).

From: Dwyer, Barbara - FSIS
Sent: Tuesday, April 03, 2012 9:22 AM
To: Levine, Victoria - FSIS; Lynn Dickey
Subject: Fwd: In case you missed him....

Remember these guys? Watch the video. Some people don't know the meaning of the word "retirement."

<http://abcnews.go.com/blogs/headlines/2012/03/70-percent-of-ground-beef-at-supermarkets-contains-pink-slime/>

From: [Crisafulli, Joe - FSIS](#)
To: [Behney, Jan - FSIS](#)
Cc: [Scarcia, Susan - FSIS](#); [Brinig, Paul - FSIS](#)
Subject: Re: Thursday
Date: Tuesday, April 03, 2012 9:03:00 AM

Will confirm meeting today with (b) (6) Heading there after I leave Devault. FYI, 2069 AFA King of Prussia notified us last evening verbally that their bankrupt (cancelled operations M and T). Will have more info today, they are blaming the pink slime and the media (no joking).

Sent from my BlackBerry Wireless Device

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

From: Behney, Jan - FSIS
Sent: Tuesday, April 03, 2012 06:17 AM
To: Crisafulli, Joe - FSIS
Cc: Scarcia, Susan - FSIS; Brinig, Paul - FSIS
Subject: Thursday

Please confirm our meeting at 9 AM on Thursday at Est 1311 with (b) (6), (b) (6) and yourself. I will meet with you around 830 prior to the meeting. Thanks.

Sent from my BlackBerry Wireless Handheld

From: (b) (7)(C) - FSIS
To: [FSIS New Technology](#)
Subject: RE: Pink Slime in ground beef [Incident: 120323-000106]
Date: Tuesday, April 03, 2012 2:44:25 AM

Sorry for the delay in responding, I was on A/L. As to your questions. Yes, I'm referring to "Ammoniated Beef Trimmings". Yes, I am asking if such product would fall under the definition of "meat" or "meat by-product". In re-reading 9CFR 318.1(h)(2) I see that it is talking about meat food, meat and meat by-product which has come from a State inspected plant to a Federally inspected plant. So this is not the case at the establishment I'm at. I apologize for not reading the regulation correctly in the first place. However, with the process that takes place in the making of ammoniated beef trimmings, what would be the proper definition of the product?

Thank you for your time.

(b) (7)(C)
Consumer Safety Inspector
Tyson Fresh Meats, Est#M9268
13983 Dodd Road
Wallula, WA 99363
(509)543-4266 / (b) (7)(C)
Fax: (509) 544-0425
"I am the Way, the Truth, and the Life". -Jesus

From: FSIS New Technology [<mailto:FSISTechnology@fsis.usda.gov>]
Sent: Tuesday, March 27, 2012 1:54 PM
To: (b) (7)(C) - FSIS
Subject: Pink Slime in ground beef [Incident: 120323-000106]

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

Pink Slime in ground beef

Discussion Thread

Response Via Email (Janet McGinn)

03/27/2012 04:54 PM

Just to be clear, are you asking about ammoniated beef trimmings? Are you asking whether this product meets the definition of "meat" or whether it would be considered a "meat byproduct"? Do you have a specific concern with the incoming materials as it relates to the establishment to which you're assigned?

Auto-Response

03/27/2012 04:47 PM

Your question has been reassigned to the Labeling and Program Delivery Division. The reference number for your question is 120323-000106. 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/120124/username/kevo4anatone

Thank you,
LPDD Staff

Auto-Response

03/23/2012 09:07 PM

Your message has been received at the FSIS Risk and Innovations Management Division (RIMD) and is being 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. 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 RMD for additional discussion at 1-(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 120323-000106.

You may update your incident at

http://askfsis.custhelp.com/app/account/questions/detail/i_id/120124/username/kevo4anatone

Thank you for contacting the FSIS Risk and Innovations Management Division.

Customer By Web Form ((b) (7)(C))

03/23/2012 09:07 PM

The blocks of the "treated" beef fat/trimmings which go into the pink slime that is in many ground beef products, would that fall under 9CFR318.1(h)(2) as a "meat byproduct"? I ask this as the establishment I'm at brings this stuff in from another Federally Inspected establishment to be added to certain ground beef products.

From: [Raab, Carolyn A](#)
To: [Barros, Myra - FSIS](#)
Subject: Organic regs and "pink slime"
Date: Monday, April 02, 2012 7:07:18 PM

Hi Myra-

Everyone is (unfortunately) in a tizzy about "pink slime". Do you happen to know if organic regs would prohibit this processing method? I'd guess that grinding less desirable cuts wouldn't be a problem – but use of ammonia might be.

Thanks!

Carolyn

From: [Canavan, Jeff - FSIS](#)
To: [Reiser, Laura - FSIS](#)
Cc: [Murphy-Jenkins, Rosalyn - FSIS](#)
Subject: RE: help with correspondence: Is Pink Slime allowed to be used in _____?
Date: Monday, April 02, 2012 4:18:46 PM

Laura,

Beefalo are a breed of cattle (3/8 bison and 5/8 domestic cattle) recognized by the American Beefalo World Registry (ABWR), the national organization representing beefalo producers. These animals are amenable to the Federal Meat Inspection Act. The ABWR has established a Meat Registry program to register animals intended to be marketed for meat purposes. An animal presented for slaughter as a Beefalo must be accompanied by documentation that this animal is registered in ABWR's Meat Registry program. Products from such animals may be labeled as Beefalo beef. If such documentation is not provided, products from the animal are to be identified as beef. We have not approved any labels for LFTB derived from Beefalo. However, there is nothing to prevent the use of LFTB in ground beefalo provided it could be documented that the LFTB was derived from Beefalo as described above.

Jeff

Jeffrey W. Canavan, MPA, RD
Deputy Director
Labeling and Program Delivery Division
USDA, FSIS, OPPD, LPDD
1400 Independence Ave., S.W. – Stop 5273
Patriots Plaza 3, 8th Floor – Cubicle 161A
Washington, DC 20250
Phone: (301) 504-0879
Fax: (202) 245-4792

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From: Reiser, Laura - FSIS
Sent: Wednesday, March 28, 2012 3:19 PM
To: Smith, Gail - FSIS
Cc: Murphy-Jenkins, Rosalyn - FSIS
Subject: FW: help with correspondence: Is Pink Slime allowed to be used in _____?

Hi Gail,

I got Jeff's out of office.

Would you be able to help me out with this?

Thanks!

Laura S. Reiser
Issues Analyst

Executive Correspondence and Issues Management Staff
USDA Food Safety and Inspection Service

1400 Independence Ave., S.W., Rm 1166-S
Washington, DC 20250

Desk: (202) 720-8693
E-mail: laura.reiser@fsis.usda.gov
www.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: Reiser, Laura - FSIS
Sent: Wednesday, March 28, 2012 10:29 AM
To: Canavan, Jeff - FSIS; Smith, Gail - FSIS
Subject: help with correspondence: Is Pink Slime allowed to be used in _____?

Hi,

“Beefalo” is the product in question. I imagine we will be getting questions about other products, if we haven’t already. I’ve asked around the office and it doesn’t sound like it. Mary Katherine shared with me the information about whether a product containing LFTB could be labeled “fresh.” I wasn’t comfortably positive I could use that though.

Do you think it would be appropriate to come up with some standard text for whether it can be used in a product?

Thank you!

Laura S. Reiser
Issues Analyst

Executive Correspondence and Issues Management Staff
USDA Food Safety and Inspection Service
1400 Independence Ave., S.W., Rm 1166-S
Washington, DC 20250

Desk: (202) 720-8693
E-mail: laura.reiser@fsis.usda.gov
www.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: [Hanes, Tina - FSIS](#)
To: [Otero, Israel - Commissioned Corps - FSIS](#); [Magoulas, Argyris - FSIS](#); [Williamson, Cici - FSIS](#); [Gravely, Marianne - FSIS](#); [Bernard, Kathy - FSIS](#)
Subject: Hotline staff meeting

When: Tuesday, April 03, 2012 8:30 AM-9:30 AM (GMT-05:00) Eastern Time (US & Canada).
Where: 2L-278

Note: The GMT offset above does not reflect daylight saving time adjustments.

~~*~*~*~*~*~*~*~*

Hi,
I decided to go ahead and plan to have the weekly Hotline staff meeting even though I don't have much of an agenda. I thought we should at least discuss the calls related to "pink slime" and review our talking points, and we can address any other Hotline related issues you may have.

Conference line if you will be calling in: 1-888-858-(b) (2) (b) (2)

Thanks,
Tina

From: [Carson, Bryce - FSIS](#)
To: [Harvin, Martha - FSIS](#)
Subject: FW: Do you have plans to require that beef products that have pink slime be properly...
Date: Monday, April 02, 2012 3:47:43 PM

Bryce Carson

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: (202) 720-2821
Cell: (202) 255-9584
bryce.carson@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:marianne.gravely@fsis.usda.gov>]
Sent: Monday, April 02, 2012 10:16 AM
To: FSIS
Subject: FWD: Do you have plans to require that beef products that have pink slime be properly...

The following incident has been forwarded to you by:
Marianne Gravely (marianne.gravely@fsis.usda.gov)

Sender's Comment

please see the attached.

thank you

Contact Information

Email Address: (b) (6) @att.net
First Name:
Last Name:
Type:
Title:

Reference #120330-000029

Summary: Do you have plans to require that beef products that have pink slime be properly...
Rule State: 999 - Finished

Date Created: 03/30/2012 02:44 PM
Last Updated: 03/30/2012 02:44 PM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/30/2012 02:44 PM

Do you have plans to require that beef products that have pink slime be properly labeled? I do not eat processed ground meat. If this garbage is in it, I should be able to tell. I mostly shop at farmers' markets; but occasionally, I go to a supermarket. I think you should force transparency here.

From: [Mohr, Michael](#)
To: [Redditt, Philip - FSIS](#)
Subject: RE: Lean Finely-Textured Beef
Date: Monday, April 02, 2012 3:35:55 PM

Thanks

Connected by DROID on Verizon Wireless

-----Original message-----

From: "Redditt, Philip - FSIS" <Philip.Redditt@fsis.usda.gov>
To: "(b) (6)" <[REDACTED]@agr.georgia.gov>
Sent: Mon, Apr 2, 2012 19:29:13 GMT+00:00
Subject: RE: Lean Finely-Textured Beef

No LFTB in my plants, 40168 & 40097. Phil

From: "(b) (6)" <[REDACTED]@agr.georgia.gov>
Sent: Monday, April 02, 2012 1:17 PM
To: Johnston, Cheryl; Clay, Jeffrey - FSIS; Edwards, Denise - FSIS; Brabson, Daniel - FSIS; Redditt, Philip - FSIS
Cc: Schoppmann, Mark - FSIS
Subject: FW: Lean Finely-Textured Beef
Importance: High

IIC's, please reply back to me, ASAP if your establishments utilize (LFTB)/email attached (b) (6) Thanks.

From: "(b) (6)" <[REDACTED]>
Sent: Monday, April 02, 2012 12:44 PM
To: "(b) (6)" <[REDACTED]@hotmail.com>;
Jerry.Greenson@fsis.usda.gov; Jimmie.Roberts@fsis.usda.gov; Kenneth.Callaway@fsis.usda.gov;
Mark.Schoppmann@fsis.usda.gov; Michael.Mohr@fsis.usda.gov; (b) (6) <[REDACTED]>;
Monique.Wiggins@fsis.usda.gov; (b) (6) <[REDACTED]>
Subject: Lean Finely-Textured Beef

Please query your inspectors and let me know ASAP if any of your beef grinders utilize Lean Finely-Textured Beef (LFTB) in formulating their ground beef, hamburger or beef patties. I don't want to know establishment names; simply the number of establishments in your respective districts – if any. This is the product that is described in the news media as "pink slime". Thanks,

(b) (6), Director
Meat Inspection Section
Georgia Department Of Agriculture
Capitol Square, Room 108
Atlanta, Georgia 30334
(b) (6) <[REDACTED]@agr.georgia.gov>

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From: [Mohr, Michael](#)
To: [Edwards, Denise - FSIS](#)
Subject: RE: Lean Finely-Textured Beef
Date: Monday, April 02, 2012 2:03:03 PM

OK.Thanks. No LFTB at B & M Proc TA 38552.

From: Edwards, Denise - FSIS [mailto:Denise.Edwards@fsis.usda.gov]
Sent: Monday, April 02, 2012 2:01 PM
To: Mohr, Michael
Subject: RE: Lean Finely-Textured Beef

NO!

From: (b) (6) [@agr.georgia.gov](#)
Sent: Monday, April 02, 2012 1:17 PM
To: Johnston, Cheryl; Clay, Jeffrey - FSIS; Edwards, Denise - FSIS; Brabson, Daniel - FSIS; Redditt, Philip - FSIS
Cc: Schoppmann, Mark - FSIS
Subject: FW: Lean Finely-Textured Beef
Importance: High

IIC's, please reply back to me, ASAP if your establishments utilize (LFTB)/email attached/(b) (6)
Thanks.

From: Echols, Glen
Sent: Monday, April 02, 2012 12:44 PM
To: (b) (6) [@hotmail.com](#);
[Jerry.Greeson@fsis.usda.gov](#); [Jimmie.Roberts@fsis.usda.gov](#); [Kenneth.Callaway@fsis.usda.gov](#);
[Mark.Schoppmann@fsis.usda.gov](#); [Michael.Mohr@fsis.usda.gov](#); (b) (6);
[Monique.Wiggins@fsis.usda.gov](#); (b) (6)
Subject: Lean Finely-Textured Beef

Please query your inspectors and let me know ASAP if any of your beef grinders utilize Lean Finely-Textured Beef (LFTB) in formulating their ground beef, hamburger or beef patties. I don't want to know establishment names; simply the number of establishments in your respective districts – if any. This is the product that is described in the news media as “pink slime”. Thanks,

(b) (6), Director
Meat Inspection Section
Georgia Department Of Agriculture
Capitol Square, Room 108
Atlanta, Georgia 30334
404-656-(b) (6)
(b) (6) [@agr.georgia.gov](#)

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From: [Dave Anderson](#)
To: [", "](#)
Bcc: [Maguire, Larry - FSIS](#)
Subject: Branstad wants congressional inquiry of beef issue
Date: Monday, April 02, 2012 2:01:46 PM

This one will make you laugh so hard that you will wet yourself !!! Old Braindead wants congress to investigate 'pink slime' One thing for sure they are experts on slime and smear !!!!

http://siouxcityjournal.com/ap/state/branstad-wants-congressional-inquiry-of-beef-issue/article_ae7d936e-a048-5200-a8d1-59ea30233395.html

From: [Dave Anderson](#)
To: ["."](#)
Bcc: [Maguire, Larry - FSIS](#)
Subject: <http://www.youtube.com/v/oUoCZOOxgv8>
Date: Monday, April 02, 2012 1:14:53 PM

Do you think we could get old Braindead and the King of kiron to endorse these sausages like they have the "pink slime" ????

<http://www.youtube.com/v/oUoCZOOxgv8>

From: (b) (6) @juno.com
To: Mockovciak, Dana - FSIS
Subject: Re: FW: FSIS News & Notes - March 30, 2012
Date: Monday, April 02, 2012 1:07:42 PM

they prolly didn't have pink slime 20 yrz ago

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

From: "Mockovciak, Dana - FSIS" <Dana.Mockovciak@fsis.usda.gov>
To: (b) (6) @juno.com" <(b) (6) @juno.com>
Subject: FW: FSIS News & Notes - March 30, 2012
Date: Mon, 2 Apr 2012 14:33:09 +0000

WOW!! A 20 year veteran! That's a long time!!!

And funny nothing was mentioned about pink slime in National Nutrition Month!!!

Faces of Food Safety – Meet Nancy Atkins



Check out the newest *Face of Food Safety*, Dr. Nancy Atkins, a 20-year veteran of the Food Safety and Inspection Service at
www.fsis.usda.gov/About_FSID/Faces_Food_Safety_NAtkins/index.asp.

National Nutrition Month Comes to an End



As part of National Nutrition Month, the Food Safety Discovery Zone made one more stop—the U.S. Department of Health and Human Services' Hubert H. Humphrey Building, located at the foot of Capitol Hill in Washington, D.C. Meanwhile, back at USDA headquarters, food safety and nutrition specialists were busy demonstrating the SuperTracker website tool to visitors collecting food safety and nutrition information. To read the entire story, go to *News & Notes* at

<https://inside.fsis.usda.gov/fsis/emp/static/global/news/newsletter/newsletter.jsp>

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From: [Molano, Virginia - FSIS](#)
To: [Salazar, Maria - FSIS](#)
Subject: RE: Phone call (Admin.)
Date: Monday, April 02, 2012 1:07:39 PM

Sorry about that, Maria, try this – 310-(b) (6) .

Virginia Molano
Alameda District Office
Phone: (510) 769-5712
virginia.molano@fsis.usda.gov

From: Salazar, Maria - FSIS
Sent: Monday, April 02, 2012 10:05 AM
To: Molano, Virginia - FSIS
Cc: Robinson, Brianna - FSIS; Salazar, Maria - FSIS
Subject: Re: Phone call (Admin.)

Hello Virginia,
The phone number you sent has too many numbers.

Thank you,
Maria

Maria Salazar
Enforcement, Investigation & Analysis Officer
USDA, Food Safety and Inspection Service
Alameda District
21385 Copley Drive, Suite 1114
Diamond Bar, CA 91765
Office: (909) 860-2367 ext 227
maria.salazar@fsis.usda.gov

From: Molano, Virginia - FSIS
Sent: Monday, April 02, 2012 10:50 AM
To: Salazar, Maria - FSIS
Subject: Phone call (Admin.)

Hi Maria:

Sylvia Guloozman from Los Angeles called; she wanted to know information regarding pink slime in hamburger meat; her phone # is: 310(b) (6)

Virginia Molano

Alameda District Office

Phone: (510) 769-5712

virginia.molano@fsis.usda.gov

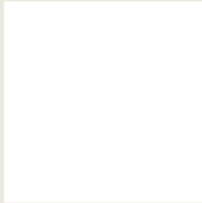
From: [Pomplun, Jeff - FSIS](#)
To: [Stillwell, Patrick - FSIS](#); [Chihos, Gary - FSIS](#); [Clark, Russell - FSIS](#)
Subject: RE: Meatingplace Blogs: James Marsden - LFTB – Why it's so important
Date: Monday, April 02, 2012 11:46:51 AM

There is nothing prohibiting such 'voluntary' labeling now, right....

"If the issue of concern is truth in labeling, then USDA should allow LFTB to be labeled on ground beef packages. Then, consumers can make a choice."

From: bounce@newsletters.meatingplace.com [<mailto:bounce@newsletters.meatingplace.com>] **On Behalf Of** Meatingplace Editorial
Sent: Monday, April 02, 2012 10:16 AM
To: Pomplun, Jeff - FSIS
Subject: Meatingplace Blogs: James Marsden - LFTB – Why it's so important

Monday, April 02, 2012



Sponsored by Marketing & Technology Group

2012 Protein Innovation Summit Addresses Rising Food Costs in R&D

In Tuesday's p.m. session, we'll explore how innovative processors and foodservice operators have collaborated to turn lower price meats into higher-margin, value-added products. New menu and product development ideas will be highlighted and we'll unveil the FIRST-EVER LOOK at a NEW STEAK DISCOVERY April 16-17, Chicago's Trump Int'l Hotel & Tower. Click here to request more information or visit the web site: proteininnovationsummit.com

SAFETY ZONE BY JAMES MARSDEN

LFTB – Why it's so important

Last Thursday, the governors of Texas, Kansas and Iowa toured the BPI beef plant in South Sioux City, Nebraska to see firsthand how lean finely textured beef is processed

[...MORE](#)

OTHER RECENT BLOGS

CUTTING TO THE CHASE BY RAOUL BAXTER

Customers and competitors

From a distance competitors usually look like either supermen or morons. They are seldom, if ever, either. As we start a new year we have to begin to look at the ...[MORE](#)

FOOD (SAFETY) FIGHT BY RICHARD RAYMOND

Foodborne illness numbers examined from a different perspective

Just prior to the January 2011 electronic release of " Emerging Infectious Diseases", the Centers for Disease Control's monthly journal that contained ...[MORE](#)

CHEF'S TABLE BY MICHAEL FORMICHELLA

Hope in San Antonio

I just attended the Research Chefs Convention in San Antonio, Texas. I am happy to say that there are small glimmers of hope that our economy, at least from the R&D ...[MORE](#)

WORKING SAFELY BY STEVE SAYER

Lost time injury and illness cases are on the rise for FSIS inspectors – part 5

As we discussed in Part 4 of this series, the Assistant Administrator - Office of Management (OM), is the Designated Agency Safety and Health Official (DASHO) and ...[MORE](#)

SAFETY ZONE BY JAMES MARSDEN

Science, the media and an undiscerning public

The lean finely textured beef (LFTB) debacle that's played out over the past weeks demonstrates the dominance of media bias, public relations spin and the power of ...[MORE](#)

POULTRY PERSPECTIVE BY YVONNE VIZZIER THAXTON

Scientific Literacy and Animal Agriculture

If you didn't read Sarah Hubbard's blog last week, you should. I agree with everything she wrote and am especially focused on the fact that scientific data does not ...[MORE](#)

LEGALLY SPEAKING BY SHAWN STEVENS

T-bones are pink too

And, pretty soon they'll cost less than a burger. I've sat mostly quiet over the last few years, wondering how something as American as the hamburger could so easily ...[MORE](#)

ACTIVIST WATCH BY SARAH HUBBART

What's the Beef With "Pink Slime"?

"Pink slime" (more properly known as lean finely textured beef, or LFTB for short) seems to be everywhere these days. And not in a good way. Just check out the tremendous ...[MORE](#)

****NOTE:** This email account is not monitored, so do not reply to this email. We have provided the links below for your convenience:

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From: [Ottery, Theresa - FSIS](#)
To: [Palmer, Patrice - FSIS](#); [Hyman, Delphine - FSIS](#)
Cc: [Carson, Bryce - FSIS](#)
Subject: Pink slime incoming assigned to Ottery -7206994 (F130)
Date: Monday, April 02, 2012 11:10:41 AM

Thank you.

Theresa Ottery

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

(202) 720-7887 (W) • (202) 720-7609 (F) • (443) 280-0861 (C)

e-mail: theresa.ottery@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: Carson, Bryce - FSIS

Sent: Monday, April 02, 2012 11:00 AM

To: Ottery, Theresa - FSIS

Subject: FW: Pink slime

Here you go:

Bryce Carson

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: (202) 720-2821

Cell: (202) 255-9584

bryce.carson@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: Carson, Bryce - FSIS

Sent: Friday, March 30, 2012 3:40 PM

To: Ottery, Theresa - FSIS

Cc: Palmer, Patrice - FSIS; Hyman, Delphine - FSIS

Subject: FW: Pink slime

Could you draft a response?

Bryce Carson

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: (202) 720-2821

Cell: (202) 255-9584

bryce.carson@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 30, 2012 9:17 AM

To: FSIS

Subject: FW: Pink slime

Please see the attached.

Thank you

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

From: (b) (6)@alltel.net [[mailto:\(b\) \(6\)@alltel.net](mailto:(b) (6)@alltel.net)]

Sent: Thursday, March 29, 2012 7:14 PM

To: Meat and Poultry Hotline

Subject: Message from Internet User - Pink slime

We do not want processed meat when we are paying for ground beef. We expect 100% beef. You do what you want and we will just shoot deer and buy local beef that is grass feed and save money too. Who's interest are you looking out for?

We don't want chemicals, processed meat unless specified, or hormones.

From: [Holmes, Phyllis](#)
To: ["Jim McElhatton"](#)
Cc: [Porter, Trina - OCIO](#); [Hannie, Leilani - FSIS](#); ["fsis.foia@usda.gov"](mailto:fsis.foia@usda.gov)
Bcc: [FSIS FOIA](#)
Subject: RE: Washington Times FOIA - OCIO-2012-02024-F
Date: Monday, April 02, 2012 11:03:10 AM

Mr. McElhatton,

Thank you for your Freedom of Information Act request dated March 31, 2012 and received by the Departmental Management FOIA Service Center on April 2, 2012. Your request states that you are seeking "copies of all emails in the Office of the Secretary of the USDA and in the Office of the Food Safety and Inspection Service of USDA that contain the term pink slime." Departmental Management does not service the Office of the Secretary for Freedom of Information Act requests.

Your request has been transferred to the USDA FOIA Service Center and assigned tracking number OCIO-2012-02024-F. Your request is also being forwarded to the FOIA Officer for the Food Safety and Inspection Service (FSIS) Agency by copy of this email. Please use the assigned tracking number in all correspondence referring to this request.

Future correspondence related to this request should be addressed to the following FOIA service Centers

1. Office of the Secretary information - USDAFOIA@ocio.usda.gov
2. Food Safety Inspection Service - fsis.foia@usda.gov

Sincerely,

Phyllis Holmes

Phyllis A. Holmes
Acting Director
Strategic Planning and Analysis
Management Services
Departmental Management
US Department of Agriculture
1400 Independence Ave
Room 316-W
Washington, DC 20250
phyllis.holmes@dm.usda.gov

From: Jim McElhatton [mailto:jmcelhatton@washingtontimes.com]
Sent: Saturday, March 31, 2012 12:54 PM
To: Holmes, Phyllis
Subject: Washington Times FOIA

Dear Ms. Holmes:

Through the Freedom of Information Act, I seek copies of all emails in the Office of the Secretary of the USDA, and in the Office of the Food Safety and Inspection Service of USDA, that contain the term "pink slime".

As a newspaper reporter for The Washington Times, I am making this request as a member of the news media for news gathering purposes under the statute.

I agree to pay fees up to \$30 but ask that you contact me if the costs are expected to exceed that amount. I prefer records in an electronic or CD Rom format, but if hard copies are easier to process for you, then that is fine, too.

If you have any questions concerning this request, please contact me by email or by phone, at (202) 641-1385.

I ask that records, if not by email, be sent to the following address:

Jim McElhatton/Washington Times
319 N. Alfred St.
Alexandria Va, 22314

I look forward to your response.

Regards,

Jim McElhatton
The Washington Times
(202) 641-1385

The information contained in this electronic transmission is intended for the exclusive use of the individuals to whom it is addressed and may contain information that is privileged and confidential, the disclosure of which is prohibited by law. If the reader of this transmission is not the intended recipient, you are hereby notified that any dissemination, distribution or copying of this communication is strictly prohibited. In addition, any unauthorized copying, disclosure or distribution of the material in this e-mail and any attachments is strictly forbidden.

From: [Gravely, Marianne - FSIS](#)
To: [FSIS](#)
Subject: FWD: Do you have plans to require that beef products that have pink slime be properly...
Date: Monday, April 02, 2012 10:15:37 AM

The following incident has been forwarded to you by:
Marianne Gravely (marianne.gravely@fsis.usda.gov)

Sender's Comment

please see the attached.

thank you

Contact Information

Email Address: (b) (6) @att.net
First Name:
Last Name:
Type:
Title:

Reference #120330-000029

Summary: Do you have plans to require that beef products that have pink slime be properly...
Rule State: 999 - Finished
Date Created: 03/30/2012 02:44 PM
Last Updated: 03/30/2012 02:44 PM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/30/2012 02:44 PM

Do you have plans to require that beef products that have pink slime be properly labeled? I do not eat processed ground meat. If this garbage is in it, I should be able to tell. I mostly shop at farmers' markets; but occasionally, I go to a supermarket. I think you should force transparency here.

From: [Rivera, Beverly - FSIS](#)
To: [Munguia, Sylvia - FSIS](#)
Subject: FW: FYI - Article from MeatPoultry.com
Date: Monday, April 02, 2012 9:43:55 AM

Oops...got my emails twisted...this one is close here. The BPI plants are closing due to the "pink slime" issue. Time to check our plants and see if we have it ☺

From: NoReply@sosland.com [mailto:NoReply@sosland.com]
Sent: Monday, April 02, 2012 8:16 AM
To: Rivera, Beverly - FSIS
Subject: FYI - Article from MeatPoultry.com

The following article was sent to you by MeatPoultry.com, at the request of Bev

Personal message:

Just click the link to view the full text of the article:

[OSHA fines Bridgford Foods](#)

Be sure to check out more news and features at [MeatPoultry.com](#). Copyright 2009 Sosland Publishing Co. All rights Reserved.

From: [Dave Anderson](#)
To: [Maguire, Larry - FSIS](#)
Subject: Re: Beef product maker gave \$500,000 to Republicans over decade | The Des Moines Register | DesMoinesRegister.com
Date: Monday, April 02, 2012 9:22:11 AM

What's amazing is they haven't gone after the real "pink slime"----- mechanically seperated chicken !!!!
What's funny is Braindead saving 200 jobs at the Waterloo plant and how many did he put out of a job when he closed the job service offices. As I said ---show me the money !!!

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

From: [Maguire, Larry - FSIS](#)
To: [Dave Anderson](#)
Sent: Monday, April 02, 2012 6:21 AM
Subject: RE: Beef product maker gave \$500,000 to Republicans over decade | The Des Moines Register | DesMoinesRegister.com

Doc, you are such a skeptic. That stuff is 90% lean and good for you. Not like that 80/20 stuff you buy in the store because it is only \$3.00 a pound. HA! HA!

From: Dave Anderson [mailto:(b) (6)@netins.net]
Sent: Sunday, April 01, 2012 4:45 PM
To: " ;"
Subject: Beef product maker gave \$500,000 to Republicans over decade | The Des Moines Register | DesMoinesRegister.com

"FOOD SAFETY, POLITICS, OR SHOW ME THE MONEY !!!!
BPI'S DOG & PONY SHOW

I doubt that the trimmings you see in this picture is the same as the trimmings they are using on their production line !! These trimmings would probably be 85% lean ground beef by themselves. The line worker at Tyson beef plant would get his ass ripped for throwing these in the BPI bin !!! Think more along the line of a junk of beef fat with a trace of visible lean on it. All they have to do to put this issue to rest is put on the label that ammonium hydroxide has been added. Then the consumer will be able to decide to buy it or not.

<http://www.desmoinesregister.com/article/20120401/NEWS/304010104/Beef-product-maker-gave-500-000-to-Republicans-over-decade?odyssey=tab|topnews|text|Frontpage>

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: [McManess, William - FSIS](#)
To: [\(b\) \(7\)\(C\) - FSIS](#)
Subject: RE: Working Saturday?
Date: Monday, April 02, 2012 7:38:54 AM

Not yet.

From: (b) (7)(C) - FSIS
Sent: Monday, April 02, 2012 6:13 AM
To: McManess, William - FSIS
Subject: RE: Working Saturday?

Have they picked up now that these grinding plants are not using as much pink slime any more I would think that they would be trying to produce more trim to make up for the not using the BPI product.

From: McManess, William - FSIS
Sent: Friday, March 30, 2012 3:06 PM
To: (b) (7)(C) - FSIS
Subject: RE: Working Saturday?

Nope.

From: (b) (7)(C) - FSIS
Sent: Friday, March 30, 2012 1:54 PM
To: McManess, William - FSIS
Subject: Working Saturday?

(b) (7)(C) CSI

Minneapolis MN

HQ Establishment 8964

Phone # 612-746-(b) (7)(C)

Cell #(b) (7)(C) 8

From: [Michael Ravnitzky](#)
To: fsis.foia@usda.gov
Bcc: [FSIS FOIA](#)
Subject: FOIA request
Date: Sunday, April 01, 2012 9:56:39 AM

April 1, 2012

FSIS Freedom of Information Act Office
Room 1140-South Building
14th and Independence Avenue, SW
Washington, DC 20250-3700

Dear Sirs:

This is a request for records under the provisions of the Freedom of Information Act. I request a copy of all incoming correspondence from any legislative offices (state and/or federal) regarding "pink slime" or "lean finely textured beef" or LFTB or "boneless lean beef trimmings or BLBT.

You may limit this request to incoming correspondence during the time period January 1, 2011 to the present.

This is a noncommercial request for records. It falls into the "all other requesters" fee category. I agree to pay up to \$40 for costs if necessary. However, I also ask for a fee waiver in this instance because the disclosure of the documents is in the public interest and is likely to contribute significantly to public understanding of the operations or activities of the Government and is not primarily in the commercial interest of the requester.

The documents concern the operations or activities of the government because the USDA/FSIS has approved the use of lean finely textured beef treated with ammonium hydroxide gas.

Disclosure is likely to contribute to the public understanding of these operations and activities because the public is greatly concerned about this issue and the documents requested will shed light on the involvement of FSIS in this area. The documents will be published online.

The contribution to public understanding will be significant because to date, FSIS has not made these records public and these letters will describe the type and magnitude of legislative interest in this subject.

I prefer to receive responses to this request either by ordinary U.S. Mail (NO SIGNATURES REQUIRED) or else by email.

Sincerely,

Michael Ravnitzky
(b) (6)
Silver Spring, MD 20902
(b) (6)@verizon.net

From: [Michael Ravnitzky](#)
To: fsis.foia@usda.gov
Bcc: [FSIS FOIA](#)
Subject: FOIA request
Date: Sunday, April 01, 2012 9:49:41 AM

April 1, 2012

FSIS Freedom of Information Act Office
Room 1140-South Building
14th and Independence Avenue, SW
Washington, DC 20250-3700

Dear Sirs:

This is a request for records under the provisions of the Freedom of Information Act. I request a copy of any and all emails at FSIS in

1) the office of Sally S. Fernandez, Designated Federal Official of the NACMPI - National Advisory Committee on Meat and Poultry Inspection

that include the phrase "pink slime".

You may limit this request to emails during the time period January 1, 2010 to the present.

Such a search can be done quickly, electronically, through ordinary means.

Specifically, I request an electronic search or searches that retrieves any emails that include the phrase "pink slime".

This is a noncommercial request for records. It falls into the "all other requesters" fee category. I agree to pay up to \$40 for costs if necessary. However, I also ask for a fee waiver in this instance because the disclosure of the documents is in the public interest and is likely to contribute significantly to public understanding of the operations or activities of the Government and is not primarily in the commercial interest of the requester.

The documents concern the operations or activities of the government because the USDA/FSIS has approved the use of lean finely textured beef treated with ammonium hydroxide gas.

Disclosure is likely to contribute to the public understanding of these operations and activities because the public is greatly concerned about this issue and the documents requested will shed light on the involvement of FSIS in this area. The documents will be published online.

The contribution will be significant because to date, FSIS has not provided the requested emails.

I prefer to receive electronic copies of the records rather than paper copies if possible. I prefer to receive responses to this request either by ordinary U.S. Mail (NO SIGNATURES REQUIRED) or else by email.

Sincerely,

Michael Ravnitzky

(b) (6)

Silver Spring, MD 20902

(b) (6)@verizon.net

From: [Michael Ravnitzky](#)
To: fsis.foia@usda.gov
Bcc: [FSIS FOIA](#)
Subject: FOIA request
Date: Sunday, April 01, 2012 9:45:23 AM

April 1, 2012

FSIS Freedom of Information Act Office
Room 1140-South Building
14th and Independence Avenue, SW
Washington, DC 20250-3700

Dear Sirs:

This is a request for records under the provisions of the Freedom of Information Act. I request a copy of any and all emails at FSIS in

- 1) the office of the FSIS Administrator,
- 2) the Office of the FSIS Deputy Administrator,
- 3) the Office of the Deputy Undersecretary for Food Safety, and
- 4) the FSIS Chief of Staff

that include the phrase "pink slime".

I also request a search in

- 5) the office that deals with Congressional inquiries to FSIS

for any email that mentions "pink slime".

You may limit this request to emails during the time period January 1, 2010 to the present.

Such a search can be done quickly, electronically, through ordinary means.

Specifically, I request an electronic search or searches that retrieves any emails that include the phrase "pink slime".

This is a noncommercial request for records. It falls into the "all other requesters" fee category. I agree to pay up to \$40 for costs if necessary. However, I also ask for a fee waiver in this instance because the disclosure of the documents is in the public interest and is likely to contribute significantly to public understanding of the operations or activities of the Government and is not primarily in the commercial interest of the requester.

The documents concern the operations or activities of the government because the USDA/FSIS has approved the use of lean finely textured beef treated with ammonium hydroxide gas.

Disclosure is likely to contribute to the public understanding of these operations and activities because the public is greatly concerned about this issue and the documents requested will shed light on the involvement of FSIS in this area. The documents will be published online.

The contribution will be significant because to date, FSIS has not provided the requested emails.

I prefer to receive electronic copies of the records rather than paper copies if possible. I prefer to receive responses to this request either by ordinary U.S. Mail (NO SIGNATURES REQUIRED) or else by email.

Sincerely,

Michael Ravnitzky

(b) (6)

Silver Spring, MD 20902

(b) (6)@verizon.net

From: [O'Drudy, Leo - FSIS](#)
To: [Mabry, Brian - FSIS](#); [Khan, Atiya - FSIS](#); [Bagley, William - FSIS](#); [McIntire, Richard - FSIS](#); [Cochran, Catherine - FSIS](#); [Boody, Elizabeth - FSIS](#); [Gaffney, Neil - FSIS](#); [Fillpot, Dirk - FSIS](#); [Gould, Christopher - FSIS](#); [DiNapoli, Greg - FSIS](#)
Subject: RE: Congressional Summary
Date: Monday, April 02, 2012 9:43:26 AM
Attachments: [Reps. DeLauro and Farr Encourage USDA to Label Lean Finely Textured Beef Products.pdf](#)

Here's the letter FYI.

Leo K. O'Drudy, III
Legislative Analyst
FSIS Congressional and Public Affairs Office
US Department of Agriculture
Room 1180 South Building
1400 Independence Avenue SW
Washington DC 20250
202-720-0283
202-690-0460 fax
leo.o'drudy@fsis.usda.gov

From: Mabry, Brian - FSIS
Sent: Monday, April 02, 2012 9:40 AM
To: O'Drudy, Leo - FSIS; Khan, Atiya - FSIS; Bagley, William - FSIS; McIntire, Richard - FSIS; Cochran, Catherine - FSIS; Boody, Elizabeth - FSIS; Gaffney, Neil - FSIS; Fillpot, Dirk - FSIS; Gould, Christopher - FSIS; DiNapoli, Greg - FSIS
Subject: RE: Congressional Summary

Not sure who has clips this morning, but the hyperlink in the Congressional Summary sends you to CQ and requires a user name and password to sign in, so I would suggest dropping it (or adding the pdf as an attachment) instead. Best ~ Brian

Brian K. Mabry
Acting Director, Congressional and Public Affairs
Food Safety and Inspection Service
U.S. Department of Agriculture
Room 1175-South Building
direct dial 202.720.9891
tel. 202.720.9113 | fax 202.690.0460
Brian.Mabry@fsis.usda.gov
www.fsis.usda.gov

From: O'Drudy, Leo - FSIS
Sent: Monday, April 02, 2012 9:35 AM
To: Khan, Atiya - FSIS; Bagley, William - FSIS; McIntire, Richard - FSIS; Cochran, Catherine - FSIS; Boody, Elizabeth - FSIS; Gaffney, Neil - FSIS; Fillpot, Dirk - FSIS; Gould, Christopher - FSIS; DiNapoli, Greg - FSIS; Mabry, Brian - FSIS
Subject: Congressional Summary

Leo K. O'Drudy, III
Legislative Analyst
FSIS Congressional and Public Affairs Office
US Department of Agriculture
Room 1180 South Building

1400 Independence Avenue SW
Washington DC 20250
202-720-0283
202-690-0460 fax
leo.o'drudy@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



Congresswoman
Rosa L. DeLauro

Press Release

FOR IMMEDIATE RELEASE

March 30, 2012
(DeLauro)

CONTACT: Beverly Pheto
(202) 225-3661

Rochelle Dornatt
(202) 225-2861 (Farr)

**REPRESENTATIVES DeLAURO and FARR ENCOURAGE USDA TO
LABEL ‘LEAN FINELY TEXTURED BEEF’ Products
*SEEK TRANSPARENCY ON PINK SLIME***

Washington, DC— Representatives Rosa DeLauro (CT-3), Ranking Member on the Labor, Health, and Human Services, Education, and Related Agencies Appropriations Subcommittee, and Representative Sam Farr (CA-17), Ranking Member on the Agriculture, Rural Development, FDA, and Related Agencies Appropriations Subcommittee, called on U.S. Department of Agriculture (USDA) Secretary Vilsack to improve the transparency of labels so consumers can make informed purchase decisions.

Representatives DeLauro and Farr asked USDA to review practices in labeling meat products. They would like USDA to provide transparent labeling related to ‘Lean Finely Textured Beef’ (LFTB) products. Private companies in retail and fast food have recognized that consumers have the right to know and have independently taken steps to provide this information to consumers. The USDA must act to ensure that all consumers have the ability to make informed purchase decisions for their families.

“While we were pleased by the recent announcement that school districts will soon be able to make informed purchase decisions related to this product, we believe that all consumers have the same right to know....#157; The letter continues, “We urge the Agency to update beef product labels to note whether or not the product contains processed meat filler and, if so, which filler(s) are in the product....#157;

The text of the letter is below.

March 29, 2012

Secretary Tom Vilsack
U.S. Department of Agriculture
1400 Independence Avenue, SW
Washington, DC 20250

Dear Secretary Vilsack:

We are writing today to encourage you to review the United States Department of Agriculture (USDA) practices in labeling meat products. Appropriate labeling is not only critical in enabling consumers to make informed purchase decisions, but also in ensuring proper food handling and safety.

We were encouraged by the Agency's recent rule that requires nutrition information on many meat and poultry product labels. But, we remain concerned by the inadequate labeling of processed meat fillers such as 'Lean Finely Textured Beef' (LFTB) products.

We encourage the Agency to evaluate the transparency of labeling related to LFTB products. Much like the Agency's work to ensure that consumers have ready access to nutrition information, this issue relates to consumer access to basic information about the food they are considering purchasing. While we were pleased by the recent announcement that school districts will soon be able to make informed purchase decisions related to this product, we believe that all consumers have the same right to know.

Consumers in grocery stores and other venues should have access to the same information so they can choose if they are comfortable purchasing products that contain LFTB. Families with children should feel as comfortable with the meat products served during the school day as with the meat products they purchase at the grocery store and serve at home. While some private companies in retail and fast food have independently taken steps to provide this choice for their customers, USDA must act to ensure that all consumers – regardless of access to a specific private chain – have the ability to make informed purchase decisions. We urge the Agency to update beef product labels to note whether or not the product contains processed meat filler and, if so, which filler(s) are in the product.

Thank you for your attention to this issue. We look forward to our continued work to improve the labeling of USDA-regulated products.

Sincerely,

Rosa L. DeLauro
Member
Appropriations Subcommittee
on Agriculture

Sam Farr
Ranking Member
Appropriations Subcommittee
on Agriculture

###

From: [Sharpe, Mary Frances - FSIS](#)
To: [Eckrich, Linda - FSIS](#)
Cc: [Taylor, Kim - FSIS](#); [Leach, Alicemary - FSIS](#); [Hannie, Leilani - FSIS](#)
Subject: Monthly FOIA Report - March 2012
Date: Monday, April 02, 2012 10:28:30 AM
Attachments: [Monthly FOIA Report - March 2012.pdf](#)

Please post in FOIA Reading Room.

Thank you,

Mary Frances Sharpe

Management Analyst

USDA/FSIS/FOIA

Washington, DC 20250

Office: (202) 720-2109

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



Requests Report
Received between 03/01/2012 and 03/31/2012

Request ID	Request Description	Requester Name	Received Date
Action Office : FSIS			
2012-FSIS-00125-F	A copy of all correspondence between the USDA and Perky Jerky, in Colorado, to stop selling their product, change their packaging/marketing, or change their formula, from March 1, 2011 to October 31, 2011.	Riseling, Scott	03/01/2012
2012-FSIS-00126-F	A copy of existing blanket purchase agreements within USDA, FSIS, from January 1, 2011 to March 1, 2012.	Marble, Claire	03/06/2012
2012-FSIS-00127-F	A copy of non-compliance records for all federally regulated meat slaughter plants, from January 1, 2011 to December 31, 2011.	Love, Margaret	03/06/2012
2012-FSIS-00128-F	A copy of documents regarding inspection programs for facilities intending to slaughter horses for the production of meat for human consumption, from July 1, 2010 to February 21, 2012.	Wood, Hilary	03/06/2012
2012-FSIS-00129-F	A copy of inspection records regarding Dallas Crown, Inc., Kaufman, Texas, from January 1, 2005 to February 21, 2012.	Wood, Hilary	03/06/2012
2012-FSIS-00130-F	A copy of documents listing the daily condemnation rates for the five largest HIMP and non-HIMP plants, for the month of December, 2011.	Shorrock, Tim	03/12/2012
2012-FSIS-00131-F	A copy of FOIA #2012-FSIS-00110-F.	Morrisette, Lynn	03/14/2012
2012-FSIS-00132-F	A copy of documents regarding the use of nisin in liquid eggs, egg products, and hard-cooked eggs, from March 13, 2009 to March 13, 2012.	Harrington, Jeffrey	03/15/2012
2012-FSIS-00133-F	A copy of employment records regarding a former FSIS employee.	Williams, Sierra	03/19/2012
2012-FSIS-00134-F	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.	Larsen, Linda	03/19/2012
2012-FSIS-00135-F	A copy of non-compliance records regarding Bell & Evans, (Establishment #P1304), from March 17, 2009 to March 17, 2012.	Graham, Kieryn	03/19/2012
2012-FSIS-00136-F	A copy of employment records and workers' compensation files regarding an FSIS employee.	Leininger, D. Steven	03/22/2012
2012-FSIS-00137-F	A copy of documents regarding the actual steps and methods used to create, what is known as "lean beef trimming" and who and where it is processed.	Counce, Kenneth	03/29/2012
Total No of Cases for 'FSIS' : 13			

Total No of Cases : 13

From: [Weems, Katina - FSIS](#)
To: [Weems, Katina - FSIS](#)
Date: Tuesday, April 03, 2012 11:35:29 AM
Attachments: [7205231.pdf](#)
[7203892.pdf](#)

Linda Russell

The Honorable Marcia L. Fudge
Ranking Member
Subcommittee on Department Operations, Oversight, and Credit
House Agriculture Committee
U.S. House of Representatives
1301 Longworth House Office Building
Washington, D.C. 20515

Dear Congresswoman Fudge:

Thank you for your letter of March 26, 2012, regarding your concerns about food safety, which I am happy to address.

The Food Safety and Inspection Service (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. The Food and Drug Administration (FDA) of the Department of Health and Human Services has jurisdiction over all other foods, including fruits, vegetables, shell eggs, dairy products, and fish.

Regarding the ground turkey recall, FSIS took action in the affected establishment and ensured that enhanced food safety controls were put in place before allowing the establishment to begin operations after the recall. The controls appear to be working because there have been no new identified cases of foodborne illness from poultry produced by the firm. FDA had jurisdiction over the recall of cantaloupe.

The Honorable Marcia L. Fudge
Page 2

You also expressed concerns about the use of lean finely textured beef (LFTB). After extensive review, USDA has found no reason to question the safety and suitability of LFTB for all consumers and has urged customers to consult science-based information on the safety and quality of this product. LFTB is a meat product derived from a process that separates fatty pieces from beef trimmings to reduce the overall fat content.

Regarding labeling, FSIS has reviewed its policies and determined that it has properly applied its labeling authority for products containing LFTB. However, for marketing purposes, industry has requested, and FSIS has approved, labels carrying claims that LFTB either is or is not incorporated into a particular product. Furthermore, 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 purchasing ground beef products. USDA only purchases products for the school lunch program that are safe, nutritious and affordable. However, due to customer demand, USDA 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 LFTB.

Again, thank you for your letter and for your contributions to agriculture and food safety. If you have further questions, or if we can be of additional assistance, please have a member of your staff contact Brian Baenig, Assistant Secretary for Congressional Relations, at (202) 720-7095.

The Honorable Marcia L. Fudge
Page 3

Sincerely,

Thomas J. Vilsack
Secretary

The Honorable Marcia L. Fudge
Page 4

FSIS:ECIMS:L.Russell:690-4046:3/30/12

Fudge – Food safety

OES50S 7205231

Information: Dan Engeljohn, OPPD; Standard language

B. Carson, w/ edits. 3/30/12

Rcardwell, (w/edits) ecims deputy director 4/2/2012

Clearances

Initials/Date

D.EngeljohnAA, OPPD

K.Petersen,AA, OFO

B.Mabry,ActingDir.,CPAO

C.Blake,AA,OPACE

A.Almanza,Administrator

Ref 4/2/12

Draft: Martha J. Harvin

Mr. Frank Harper
President
Kansas Livestock Association
6031 SW., 37th Street
Topeka, Kansas 66614-5129

Dear Mr. Harper:

Thank you for your letter of March 28, 2012, regarding the misinformation surrounding Lean Finely Textured Beef (LFTB). I appreciate the concerns that you have raised.

Let me assure you that we, at the Department of Agriculture (USDA), are very aware of the importance of this issue and are acting to balance the varied aspects of our 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.

As part of USDA's communication regarding LFTB, we have emphasized the safety of LFTB, the benefit of LFTB's lower fat content and lower cost, and the importance of making informed decisions. Like you, we know there is misinformation on this subject, which is why I, and others at USDA, have participated in media events stressing the safety of the product and the importance of informed decision-making. USDA has reviewed—and found no reason to question—the safety and suitability of this antimicrobial treatment for ground beef.

USDA continues to explore new ways of educating consumers regarding the safety and value of LFTB. On March 28, I joined Iowa Governor Terry Branstad in a news conference to articulate USDA's support for LFTB. The next day, Under Secretary for Food Safety Dr. Elisabeth Hagen joined Governor Branstad, Governor Rick Perry of Texas, Governor Sam Brownback of Kansas, Lieutenant Governor Rick Sheehy of Nebraska, and Lieutenant Governor Matt Michels of South Dakota in a tour of the Beef Products, Inc., plant in South Sioux City, Nebraska, where LFTB is manufactured, to help affirm the safety of the product. Previously, USDA Deputy Secretary Kathleen Merrigan voiced USDA's support for LFTB in an interview in Arizona, and noted that she served it at home. Dr. Hagen has written a blog on the issue, and she and I, along with other USDA officials, have spoken to numerous media outlets on this subject in recent weeks as well.

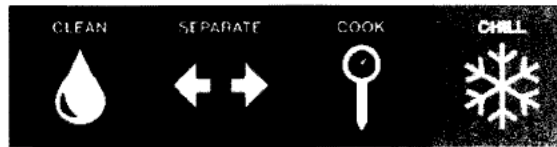
USDA will continue its outreach on this issue. Consumer education is an ongoing responsibility and a continual effort at USDA, especially with regard to food safety and modern agriculture.

Thank you again for your letter, and for your support on this and other food safety issues. If you have further questions, or if we can be of additional assistance, please contact Brian Baenig, Assistant Secretary for Congressional Relations, at (202) 720-7095.

Sincerely,

Thomas J. Vilsack

Secretary



Check your Steps at <http://www.foodsafety.gov/keep/>

FSIS/OPACE/ECIMS:M.Harvin:720-5554:3/30/2012

File Name: Frank Harper-LFTB-Pink Slime

Processing Code: OES21S

ECM Control Number: 7203892

Information: Some information taken from Sen. Grassley, 7203454 and e-mail sent from Dan Engeljohn dated 3/30/2012.

B. Carson, w/ edits and comment. 3-30-12
Rcardwell, ecims deputy director 4/2/12

Simultaneous Clearance

B. Mabry, CPAO
C. Blake, OPACE
D.Engeljohn, OPPD
K.Petersen, OFO
A. Almanza, OA

Initials/Date

NEB 4/2/12



March 28, 2012

The Honorable Tom Vilsack
Secretary, United States Department of Agriculture
1400 Independence Ave., SW
Washington, DC 20250
Delivered via facsimile (202) 720-2166

Dear Mr. Secretary:

The Kansas Livestock Association (KLA) is deeply concerned about the false and misleading media reports on Lean Finely Textured Beef (LFTB). LFTB is 100 percent beef and is a safe, wholesome source of nutrients important for healthy diets.

KLA members are asking why USDA has not been front and center defending LFTB and explaining the safety and benefits of this product. As the regulating authority, USDA has the responsibility to defend LFTB and the process for approval of the product. We don't believe USDA has met that responsibility.

We ask you to direct USDA personnel to engage in efforts to provide factual information about the safety of LFTB. We also urge you to consider your agency's response to questions and concerns about food products and food safety intervention steps that might arise in the future. USDA should be an advocate for agricultural producers and the safe and wholesome food they produce.

LFTB provides an important source of affordable lean beef for consumers. It also adds significant value to the cattle raised by our members. The extra value captured by LFTB adds at least \$15 per head to the value of cattle. The uncertainty created by USDA regarding LFTB will result in higher costs for consumers and lower cattle values for producers.

Thank you for your attention to this issue.

Sincerely,

Frank Harper
President

cc: Kansas Congressional Delegation
Gov. Sam Brownback

From: [Sharpe, Mary Frances - FSIS](#)
To: [Lenzy, Jackie - FSIS](#)
Cc: [Hannie, Leilani - FSIS](#)
Subject: FOIA 12-137 Request and Ack Letter re "Lean Beef Trimming" known as "Pink Slime"
Date: Tuesday, April 03, 2012 8:24:47 AM
Attachments: [12-137 Request.pdf](#)
[12-137 Ack Letter.pdf](#)

These have been logged in, the acknowledgement letter sent and assigned to you for processing. I have logged the requests into FOIAXpress and placed on the Z Drive under All 2012 folder. Please initiate a record search. Electronic copies of the acknowledgement letter and FOIA request are provided for your use.

Mary Frances Sharpe

Management Analyst

USDA/FSIS/FOIA

Washington, DC 20250

Office: (202) 720-2109

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



United States
Department of
Agriculture

Food Safety
and Inspection
Service

Washington, D.C.
20250

APR 02 2012

Mr. Kenneth Counce
Dalhart Unit #1615082
11950 FM 998
Dalhart, Texas 79022

RE: FOIA-2012-00137

Dear Mr. Counce:

This letter is to acknowledge receipt of your Freedom of Information Act (FOIA) request to the United States Department of Agriculture's (USDA) Food Safety and Inspection Service (FSIS) dated March 19, 2012, in which you requested a copy of documents regarding the actual steps and methods used to create, what is known as "lean beef trimming" and who and where it is processed. FSIS received your request on March 29, 2012, and assigned tracking number FOIA-2012-00137. Please reference this number in any future communications with this office with regard to your request.

Pursuant to the FOIA, 5 USC 552(a)(6)(A)(i), FSIS has twenty (20) working days upon receipt of a request to make a determination regarding your request. FSIS processes FOIA requests on a "first-in/first-out" basis. However, the actual processing time will depend upon the complexity of your request, as well as whether or not it involves sensitive or voluminous records, or extensive searches, and/or multiple consultations both within and outside of the Agency. FSIS also processes requests on a multi-track basis. This means that simple requests, requiring minimal effort to respond (e.g., 1-5 workdays) are processed in one track; normal requests requiring more time to respond (e.g., 6-20 workdays) are processed in another track; and complex requests involving voluminous records, extensive searches or consultations (requiring more than 20 workdays to respond) are processed in yet another track. We have placed your request in the normal track.

Pursuant to Departmental regulations, applicable charges will be assessed. We have classified your request as an "All Other" request. Please consult the enclosed FOIA Fee Schedule for an explanation of what this means in terms of your obligation to pay FOIA fees associated with this request. Please note that you will be invoiced for any costs due prior to the release of any disclosable records.

We will comply with your request to the fullest extent permissible by law. Any records not subject to an exemption will be forwarded to you promptly upon completion of FSIS' search and review process or if applicable, following receipt of any fees assessed to you.

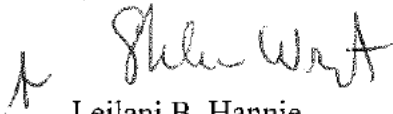
Mr. Kenneth Counce

Page 2

If you have any questions regarding the status of your request, please contact the FOIA staff at (202) 720-2109, or by e-mail at fsis.foia@usda.gov.

Thank you for your interest in FSIS and policies.

Sincerely,



Leilani B. Hannie
Supervisory FOIA Specialist
Executive Correspondence
And Issues Management Staff

Enclosure



Clean • Separate • Cook • Chill

Visit befoodsafegov.gov, askkaren.gov, or call 1-888-MPHotline.

March 19, 2012

Kenneth Counce
 Dalhart Unit #1615082
 11950 FM 998
 Dalhart, Texas 79022

Department of Agriculture
 Animal and Plant Health Inspection
 Janya Woods, FOIA Director

Received in USDA/FSIS

MAR 29 2012

FOIA Office

(b) (6)

Riverdale, Maryland 20737-1232
 (301) 734-(b) (6)
 (301) 734-5941 FX

Re: Lean Beef Trimings; Commercial Buyers

Dear Janya Woods:

I am requesting records and information through the Freedom of Information Act that concerns the processing of what is known as "lean beef trimming", which has been in the news lately.

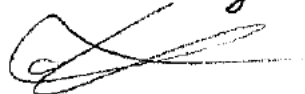
I am specifically requesting the actual steps and methods used to create what is known as lean beef trimmings, and who and where it is processed.

In addition to this, I am requesting copies of any contracts between the producers, or creators of lean beef trimmings, and the Texas Department of Criminal Justice (TDCJ) between 2000 and 2012 of this year.

I believe the above request reasonably describes the pertinent and relevant records identified and sought, within the meaning of Title 5, United States Code, Section 552 (a)(3)(A), and also the nature of the records are identified with sufficient detail to enable your office to find the responsive records within the meaning of Title 28, United States Code, Code of Federal Regulations, Chapter 1, Subpart A, Section 16.3(b).

Thank you for taking the time out of your very busy day, in order to look into this matter.

Sincerely,



From: (b) (6)
To: (b) (6) [Ferguson, Perry - FSIS](#)
Subject: AAMPlifier and Capitol Line Up
Date: Monday, April 02, 2012 9:43:47 AM
Attachments: [AAMPlifier+-+4-1-2012.pdf](#)
[CLU+4-1-12.pdf](#)

Most recent copies are attached.

(b) (6)
Assistant Director
Meat & Poultry Inspection Division
West Virginia Department of Agriculture
1900 Kanawha Blvd., E.,
Charleston, WV 25305
304-558-(b) (6)

A handful of patience is worth more than a bushel of brains.

Chinese Fortune Cookie

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If it affects you or the meat industry, you'll read about it in the...

AAMPALIFIER

American Association of Meat Processors • One Meating Place • Elizabethtown PA 17022

Tel: 717-367-1168 • Fax: 717-367-9096 • Email: aamp@aamp.com • www.aamp.com

APRIL 1, 2012

JAY B. WENTHER, PH.D.
EDITOR

The Story Behind Lean Finely Textured Beef

The uproar started in April 2011, following a video by celebrity chef Jamie Oliver on his short-lived ABC TV show *Jamie Oliver's Food Revolution*. The video included a grotesque caricature of how the lean beef trimmings product is made by Beef Products Inc. (BPI), which treats it with ammonium hydroxide as a pathogen intervention. Basically, he called it scraps otherwise used for pet food and demonstrated how he believed it is produced, including pouring household ammonia over a pile of ground beef. Since then, an explosion of misinformation has been floating around in the media coverage and on the internet.

With all of the media sensationalism that has occurred over the past few weeks, you as meat retailers have most likely been approached by customers with questions regarding the "pink slime" issue. Let's first set the record straight. The product they are referring to is known as Lean Finely Textured Beef (LFTB) or Finely Textured Beef (FTB). Continuing to call it "pink slime" is only playing into the hand of the media and skeptical consumers. This is similar to the media's portrayal of non-ambulatory cattle as "downers" and swine influenza as "pig flu." The media uses such language to generate public interest, but its continued use carries an unconstructive stigma on the meat industry as a whole and causes confusion among consumers.

From what AAMP understands, there are only two companies in the U.S. that produce LFTB, which consist of Cargill and BPI. As the negative media attention gained momentum, foodservice giants including McDonald's and Taco Bell publically announced they will discontinue the use of LFTB. Most recently, large supermarket grocery companies such as Kroger, Supervalu, Safeway, Food Lion, and many others took a similar approach. Even the U.S. Department of Agriculture (USDA) announced it would offer schools that buy food through the National School Lunch Program the option of ordering ground beef with or without lean finely textured beef.



In the wake of all of the negative media attention, BPI announced its temporary suspension of operations at three of its locations, affecting 650 American jobs. Prior to the announcement of the plant closures, the CEO of BPI, Eldon Roth, stated in a published Wall Street Journal article...

"It is simply amazing how this misinformation 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."

Meanwhile, the American Meat Institute (AMI) recently developed a YouTube video to combat some of the negative media coverage and present the facts surrounding the production and use of LFTB. Cargill also produced a very detailed and fact-filled online video to present their side of the story. The twelve and half minute video can be viewed at www.cargill.com/news/cargill-finely-textured-beef/index.jsp and it is highly recommended that you take the time to watch the video. The following are excerpts from this informative video.

Feeding a Hungry World

Today, there are almost 7 billion people on the planet. By the year 2050, the population will approach nearly 10 billion people. The video raises the question...will there be enough food to feed everyone? The world has to figure out how we are going to produce enough food, because currently the world doesn't produce enough food to feed that many people.

Agriculture and the cattle feeding industry, in general in a global context, is going to have to produce more with the possibility of having less animals going through the production system. Therefore, food systems have grown and become more sophisticated, relying a lot more on science and technology to perform more efficiently than we used to 30, 40, and/or 50 years ago.

Food Statistics

*In 2008, 17 million U.S. households
were food insecure
(Source: worldhunger.org)*

*Nearly 1 in 4 of U.S. households
with children report the inability
to afford enough food
(Source: Food Research & Action Center)*

The Story Behind Lean Finely Textured Beef (*Continued*)

Recently, the USDA Today reported that low cattle supplies in 2012 are expected to drive up beef prices for the second year in a row, stretching consumers still coping with high unemployment and only modest wage increases. The USDA also reported there were about 91 million head of cattle in the U.S. on January 1, 2012, down 2% from a year ago and the lowest level since 1952. Retail beef prices, now near record levels, will likely rise 4% to 5% this year following a 10% increase in 2011, according to agriculture economists. The most severe drought in more than half a century last year left ranchers in Texas, Oklahoma and other states with meager supplies of grass and water to feed their cattle. Many animals were sold to feedlots or slaughterhouses. The crisis added to a long-term trend of ranchers thinning their herds because of the soaring price of corn — a primary feedstock for cattle — rising property costs and increased competition for land with corn, soybeans and other crops.



At the same time, U.S. beef exports jumped about 22% last year on surging demand from Canada, Japan, South Korea and Hong Kong. Helping fuel the increase was a falling dollar that made U.S. shipments less expensive for foreign buyers. The combination of low supplies and strong foreign demand lifted cattle prices, despite falling U.S. consumption. Yet neither meat packers nor retailers have been able to pass the entire cost increase to their customers. The goal of many meat retailers is to minimize any price increases to customers, but there is only so much that the meat industry can absorb before everyone must pay more.

Third world countries are gaining the ability to buy high quality food and it is increasing dramatically. At the same time, in countries like the U.S., the cattle numbers have been declining over 5% in the last few years. This is not only directly attributed to the drought in the southern U.S. states, but it is also attributed to aging agriculture populations. Therefore, U.S. livestock producers have had to make the animals that we do have grow faster, more efficiently, and be more productive. We cannot be naïve about the supply structure as food production continues into the future. We must find methods that incorporate the best available science, technology, and research to help us be more productive and efficient as world food producers.

Doing The Right Thing

It is the meat industry's responsibility to respect the animals by utilizing as much of the animal for human food as possible. There are a lot of resources, time, and energy that go into animal agriculture in the U.S. So being wasteful is not an option. The production of LFTB is a technology that can be used to avoid throwing away lean meat that can otherwise go towards feeding people. The LFTB product is the remaining beef which has been separated from fat using established, simple, and safe processes.

This technology is not new. It was developed over 20 years ago, starting with poultry and moving to the red meat industry. The technology should be used to capture as much of the lean protein as we possibly can at every stage in meat production. Everyone has a role to play in the sustainability of agriculture...the ranchers, the farmers, the packers, the producers, the distributors, the marketers, and the consumers. In a perfect world, we all should purchase and consume products that have been produced under sustainable processing systems.

To feed our growing population, we will have to produce the same amount of food in the next 40 years that we previously produced in the last 10,000 years. ~ Norman Borlaug – Father of the Modern Green Revolution

The Production of LFTB

The production of LFTB is relatively simple. The LFTB product is safe and the product is a 100% beef product. The process of LFTB production starts with raw beef materials that generally consist of tissue that is 2/3 fat and 1/3 muscle. The goal is to remove the edible meat protein. The beef raw materials are heated up to approximately 100 °F, put into a large centrifuge-type machine and spun to then separate the heavy portion (*i.e.*, the lean) from the light portion (*i.e.*, the fat). The fat then gets utilized as edible fat/tallow and the lean is considered LFTB. The beef of LFTB that remains is approximately 95% lean. While this lean tissue is "beef," it does have a finer texture, which is why it is called lean fine textured beef. Nutritionally, it is equal to ground beef. It tastes like beef and, under a microscope, it looks like other beef. The same two proteins found in beef are found in all beef; from steaks and roasts to ground beef, as well as in LFTB.

LFTB Statistics

Replacing the total LFTB produced today would require the raising and harvesting of 1,500,000 additional head of cattle annually.

The approximately 850 million pounds produced annually is equivalent to 3.4 billion quarter pound patties or 8-9% of all ground beef products.

To replace current LFTB production, beef imports would have to be increased by 50% because that is really the only other avenue we have for lean trim.

The Story Behind Lean Finely Textured Beef (*Continued*)

The Safety of LFTB

Safe food starts with the baseline commitment that people have the right to expect safe food. Throughout the harvesting and fabrication of beef, a variety of USDA approved food safety interventions are utilized. These are intervention measures used to ensure that naturally and randomly occurring bacteria are eliminated, controlled, or reduced throughout the process. They act like hurdles to harmful pathogens and each hurdle reduces the likelihood of their survival. This reduces the potential risk to human health from foodborne pathogens, which is obviously a major priority of the meat industry.



During the production of LFTB, additional food safety technologies are used. In one process, citric acid is used. In another process, a puff of ammonium hydroxide gas is used. Ammonium hydroxide is a USDA-approved antimicrobial intervention. This ammonium hydroxide gas raises the pH of the LFTB and makes it difficult for bacteria to survive. These two interventions are natural processing aids and are not additives or ingredients because they don't remain in the product. The use of ammonium hydroxide gas in the production of food is not uncommon. It is used in many food processing facilities to make foods that range from baked goods to custards. The human body also contains ammonia.

The production of LFTB is regulated by USDA and it is done under the inspection services of USDA's Food Safety and Inspection Service (FSIS). USDA has determined that LFTB is beef and that is why it is not explicitly singled out and identified on the product label.

The industry, the government, and the establishments are implementing all sorts of methodologies to ensure the safety of the meat products produced in the U.S. Looking over the history of the U.S. food system, the safety of our meat products have improved over the years and has continued to improve. We have the safest food in the world. This can be attributed to the development and implementation of HACCP and the development of microbiological interventions. The science and technology has developed over time to allow us the opportunity to improve food safety.

Conclusion

As small and very small processors, you may not utilize LFTB in the production of your meat products. That is not to say that you won't be affected in some way by the fallout from this issue. Regardless of the industry size category your business falls into, we are all in the meat industry together. Negative media attention impacts the meat industry as a whole. Therefore, if you are ever questioned about this issue, stick to the facts regarding the production of lean finely textured beef. It is safe, it is 100% beef, it is nutritionally valuable protein, and it is a technology utilized to obtain a more sustainable meat processing system.



Special thanks to Cargill and the American Meat Institute for the production of two very informative videos in an attempt to set the record straight regarding the production, safety, and utilization of Lean Finely Textured Beef.



Past Affiliate Executive Secretary Passes Away

Frank A. Orts, Jr., Ph.D., 80, of Bryan, Texas, passed away March 14, 2012. After graduating from high school, Frank entered Texas A&M College in 1949, receiving his Bachelors Degree in Animal Husbandry in 1953. Soon after graduation, Frank married Pearl Laird before entering the United States Army at Ft. Bliss as a Second Lieutenant during the Korean War. After leaving the Army, Frank became the County Agent at Bay City and San Saba County. Frank returned with his family to Texas A&M in 1958, receiving his Masters Degree in Animal Husbandry in 1959. While working at the Texas A&M Meat Laboratory, Frank continued his education in Meat Science and received his Doctorate Degree in 1968. Upon this accomplishment, Frank joined the Texas Agricultural Extension Service as a Meat Specialist. He was a Professor Emeritus at Texas A&M and worked for many years with all of the major livestock shows throughout Texas. From 1987 to 2006, Frank served as Executive Director of the Texas Association of Meat Processors.

Welcome New Operator Members

Burts Meats & Poultry	114 Center Ave. S., P.O. Box 335, Eyota, MN 55934 (Kyle Burt) Phone: 507-545-9904
Krenik's Meat Processing, Inc.	10780 130th St. W., Montgomery, MN 56069 (Jim Krenik) Phone: 507-364-5154 Website: www.kreniks.com
Superior Meats	6301 Tower Ave., Superior, WI 54880 (Mike Cragin) Phone: 715-394-4431
The Meat Block	N1739 Lily of the Valley Dr., Ste. 5, Greenville, WI 54942 (Philip Schmidt) Phone: 920-757-6622 Website: www.themeatblock.com
Cooper Meat Packers, Inc.	3330 Hwy. 49 S., Florence, MS 39073 (Henry F. Cooper, Jr.) Phone: 601-845-0857
Pernat Haase Meats	N4202 Hwy M, Juneau, WI 53038 (Brian Pernat) Phone: 920-386-3340
Lang's Old Fashioned Meat Market	19408 220th St., Hutchinson, MN 55350 (Greg Schwarzrock) Phone: 320-587-2622 Website: www.langsmeatmarket.com
Amery Meat Market	116 Central St., Amery, WI 54001 (Dennis Lutz) Phone: 715-268-7515 Website: www.amerymeatmarket.com

Welcome New Allied Members

University of Wisconsin-Madison	1805 Linden Dr., Madison, WI 53706 (Seth Schulz) Phone: 608-890-3633 Website: www.fyi.uwex.edu/meats/
University of Wisconsin-Madison	1805 Linden Dr., Madison, WI 53706 (William Shazer III) Phone: 630-715-0023

Welcome New Supplier Members

Rice River Farms	1210 Basswood Ave. P.O. Box 550, Spooner, WI 54801 (Joan Gerland) Phone: 800-262-6368 Website: www.ricriverfarms.com
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Rice River Farms product line now has seven wild rice blends and over two hundred additional specialty items. In addition to their wild rice products, they carry several hundred specialty items, including orzo, grains, couscous, exotic rice, beans, lentils, spices, mushrooms and trail mixes. Rice River Farms® is an equal opportunity employer and prides itself in being a family-oriented business with flexible schedules.

Chilton Consulting Group	P.O. Box 129, Rocky Face, GA 30740 (Jeff Chilton) Phone: 706-694-8325 Website: www.chiltonconsulting.com
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Since 1997, the purpose at Chilton Consulting Group has been to assist food manufacturers meet government regulatory requirements and customer performance standards. They specialize in delivering an array of compressive, solution-driven services that are designed to protect their clients' businesses, customers and brands.

Reminder...AAMP Can Email You The Newsletters!

AAMP is now offering you the opportunity to receive your bi-weekly newsletters and other applicable AAMP information electronically. By signing up, you will no longer receive traditional paper newsletters through the mail; instead, you will only receive them through email. AAMP will only use your email address for AAMP. AAMP previously sent you a sign-up form with your 2012 dues invoice. If we didn't receive a response from you, we assumed that you want to continue receiving the newsletters and other AAMP information through the mail. If you forgot to sign up or have reconsidered and you want to take advantage of this opportunity, simply send an email to aampfacebook@aamp.com. AAMP will promptly get you enrolled into the system.



April 1, 2012

Editor: Brynn K. Kepler

Labeling BLBT

What is boneless lean beef trimming (BLBT) or more infamously known as “pink slime” and why is it not labeled? The American Meat Institute (AMI) clearly states that BLBT is safe, wholesome and nutritious and calls the process similar to separating cream from milk. Any home cook could separate beef fat from beef muscle with a knife and cutting board, creating the same boneless lean beef trimmings.



To reduce waste and increase protein, Beef Products Inc. (BPI) did its own research and development and came up with a mechanized, proprietary process. While the company does protect its intellectual property, it is not secretive when it comes to sharing the outcomes. The BPI grinding process is built around a centrifuge that removes beef fat, resulting in a product that is 90 percent or more lean beef. The process includes the use of an ammonia and water bath (ammonium hydroxide), which has proven to be one of the beef industry's most successful interventions against harmful pathogens. Everything is done under USDA inspection. At BPI, the result is a flash frozen product, inexpensive and safe, for hamburger patties, taco meat and sausages.

The use of ammonium hydroxide is not uncommon in food manufacturing. It is used in many processes even beyond meat processing and is not identified on the label. But now, many consumers are calling for that change and asking why it is not labeled. In the case of lean finely textured beef, the answer to that question involves taking a look at the rules surrounding particular substances in food production called “processing aids.” Processing aids are substances used to aid food production, are not found at significant levels in the final product, and have no “functional or technical effects” on the food. The wide-reaching category encompasses everything from organic acids in produce washes to dough strengtheners in frozen waffles.

Neither the U.S. Department of Agriculture's Food Safety and Inspection Service (USDA-FSIS) nor the Food and Drug Administration (FDA) require food makers to list processing aids on labels, and a wide variety of processing aids are allowed in food production as long as each one falls within the guidelines of being “Generally Recognized as Safe,” a classification for ingredients often abbreviated as “GRAS.” Industry perception plays a role in whether a substance gets declared as a processing aid or an additive, and therefore whether or not it ends up on the label. By the nature of the categorizing process, each substance gets classified on an individual basis, as the USDA's federal food labeling guide explains:

“FSIS does not have a definition for incidental additives or processing aids. However, if a company believes that the use of a substance in the manufacture or formulation of a meat or poultry product is consistent with FDA's labeling definition for an incidental additive processing aid, then data needs to be submitted to FSIS to substantiate conformance with the FDA regulation. FSIS will determine on a case-by-case basis whether a request for the specific use of an ingredient is consistent with FDA's labeling definition of an incidental additive processing aid and thus, exempt from labeling.”

Pre-slaughter E. coli Interventions at Heart of New GAO Report

In a report released in March, the Government Accountability Office (GAO), an independent, nonpartisan agency that works for Congress, is recommending that the USDA provide more specific public guidance on the license approval requirements of shiga toxin-producing *E. coli* (STEC) vaccines. The recommendations come after extensive research by GAO officials who visited cattle feedlots and a slaughter plant and interviewed agency officials, researchers, as well as industry and consumer group representatives with expertise in STEC in cattle. The report can be downloaded by visiting <http://www.gao.gov/products/GAO-12-257>.

Considering that since 2006, the U.S. beef industry has recalled more than 23 million pounds of beef due to *E. coli* contamination, the government is pushing for more innovation at the pre-slaughter stage – including promising but untested vaccines.

“Few manufacturers have submitted applications for pre-slaughter intervention products to target STEC, but at least two have submitted applications for STEC vaccines,” according to the report. “However, the approval requirements are unclear. In 2005, USDA’s Animal and Plant Health Inspection Service (APHIS) clarified its responsibility for vaccines, but it still has not provided specific guidance to approve a vaccine for STEC. Without guidance that gives manufacturers clear and more specific information they need to submit an acceptable application, the approval requirements for STEC vaccines could face delays.”



In addition, the GAO found that some foreign governments have practices that could be relevant to U.S. efforts to reduce STEC in cattle, such as the following:

- The European Parliament and the Council of the European Union require certain measures, such as verification of cleanliness by an inspector, to ensure that the cattle going to slaughter are clean. In contrast, USDA assesses the health of cattle but does not inspect for cleanliness.
- At least 12 European Union member countries collected and reported data on STEC in live cattle in 2009. USDA has conducted STEC testing in live cattle, but has not tested since 1999.
- When a person becomes ill from *E. coli* in Sweden, government officials try to determine the specific farm that sold the contaminated cattle so that other carcasses from the farm can be tested for STEC. USDA does not trace the STEC source back to the farm.

The USDA held a joint public meeting on November 9, 2011, to explore innovative ways to control pathogens in beef in the pre-harvest setting. FSIS, APHIS, and the Agricultural Research Service (ARS) convened to discuss how pre-harvest pathogen control strategies for animals presented for slaughter can reduce the likelihood that beef could become contaminated with Shiga toxin-producing *E. coli*, *Salmonella* and other pathogens. During the meeting, meat industry organizations, including AAMP, expressed concerns over the lack of pre-harvest intervention strategies and the approval process.

Also, in September of 2011, the National Advisory Committee on Meat and Poultry Inspection (NACMPI) provided recommendations on pre-harvest food safety strategies specific to *Salmonella*. That final report can be viewed online at http://www.fsis.usda.gov/PDF/Pre-harvest_Issue_Paper_Final.pdf.

OSHA Updates Hazardous Chemical Handling Rules

After a four-year effort, the U.S. Labor Department's Occupational Safety and Health Administration (OSHA) released the final update of its Hazard Communication Standard, which now will be better aligned with international classifications and labels used by the United Nations.

The new rules are designed to make it easier for companies and their workers to understand the identities and hazards of chemicals used in the workplace, using pictograms on labels and reformatted safety data sheets to disseminate the information. OSHA says the changes will affect 43 million U.S. workers who manufacture or handle hazardous chemicals in more than 500 million workplaces nationwide. The revised rules are expected to prevent more than 500 workplace injuries and 43 fatalities, annually.

For companies like meat processors that use anhydrous ammonia and other refrigerants in their plants, information on handling the chemicals in emergency situations will continue to be available on both labels and data sheets, as well as Department of Transportation documentation.

The alignment with the U.N.'s Globally Harmonized System of Classification and Labeling of Chemicals will be phased in over the next four years, according to Assistant Labor Secretary Dr. David Michaels. He told reporters that employers must train employees about the new formats by December 1, 2013; manufacturers that make the chemicals must comply with the new rules by June 1, 2015; and communications programs among companies using the chemicals must be in place by June 1, 2016.

Additional information on the new OSHA rules on workplace chemicals is available online by visiting <http://www.osha.gov/dsg/hazcom/index.html>. Also, visit the AAMP members-only website for a comprehensive OSHA resource at <http://www.aamp.com/members2/OSHAInformation.asp>.

FSIS seeks to Add Other Duties to Inspectors' 8-Hour Day

USDA's Food Safety and Inspection Service (FSIS) is proposing to amend the meat and poultry products regulations to add three types of activities to the defined eight-hour day for in-plant inspectors. In a Federal Register Notice, Docket No. FSIS--2011-0032, the agency proposed adding:

- The time that inspection program personnel need to prepare the inspection station, if necessary, or retrieve and return lot tally sheets.
- The time necessary for FSIS inspection program personnel to sharpen knives, if necessary.
- The time necessary to conduct duties scheduled by FSIS, including administrative activities.

FSIS says these activities are integral and indispensable to inspectors' work and are part of the continuous workday as defined by the Fair Labor Standards Act. Therefore, the activities need to be part of the agency's regulatory definition for the 8-hour workday.

FSIS expects the overtime fee from these three groups of activities will not be significant because (1) the establishments have options besides paying overtime for some of these activities, and (2) the time for carrying out administrative activities and preparing for inspection (including preparing an inspection station and picking up and dropping off lot tally sheets) is small (one minute or two per day) and will probably not push the overtime over the 15 minutes threshold to incur more overtime charges than are currently assessed for donning and doffing activities. FSIS seeks comments on the proposal by April 18, 2012.

In Brief

Food Safety PSAs Available on YouTube



As part of the Food Safe Families campaign, USDA has posted public service announcements (PSAs) called "Check Your Steps"—"Clean, Separate, Cook and Chill."

The entertaining PSAs depict the four key safe food handling behaviors, urge parents to keep their families safe from food poisoning while delivering clear steps to reduce their risk.

Go to www.youtube.com/user/USDAFoodSafety and check out the YouTube USDA Food Safety Channel.

FSIS Evaluating Petition to Deem Four Salmonella Strains Adulterants

FSIS has received a petition from Center for Science in the Public Interest (CSPI) requesting that the agency deem four strains of *Salmonella* as adulterants in raw meat and poultry.

The petition is one of FSIS's many considerations with regard to *Salmonella* as it looks to help reduce illnesses associated with that pathogen in the products the agency regulates. Each year more than 500,000 illnesses are reported to have stemmed from those products, primarily from poultry.

Dan Engeljohn, assistant administrator of FSIS's Office of Policy & Program Development, reports that FSIS is conducting several baseline studies, including one on raw chicken parts, to establish a new performance standard and on ground poultry to reset current *Salmonella* performance standards. Testing so far on ground poultry has shown that roughly 50 percent of samples "could have *Salmonella* in them." The agency just began the chicken parts study, scheduled to span six months.



House Budget Seeks Steep Spending Cuts

Both the U.S. Food and Drug Administration and the USDA-FSIS could face cuts under a new budget proposal put out by House Republicans on March 20, 2012.

Though the budget outline, released by Budget Chairman Paul Ryan (R-WI), does not contain specific program cuts, the document seeks broad reductions in both agriculture and health spending over the next 10 years. FDA is under the umbrella of Health and Human Services. The proposal cuts an additional \$5.3 trillion over the next decade, compared to the reductions in President Obama's budget request.

The House proposal seeks a \$33.2 billion reduction in agriculture spending over the next 10 years. The document details restructuring food stamps and commodity and crop insurance subsidies, but does not specify which discretionary programs should take cuts or at what level. By comparison, the Obama administration seeks a \$32 billion reduction over the next 10 years.

From: [Tarr, Adam - FSIS](#)
To: [Gaffney, Neil - FSIS](#)
Subject: RE: TPs on Lean Finely Text Beef
Date: Monday, April 02, 2012 4:17:57 PM
Attachments: [image002.png](#)

Thank you very much

Adam Tarr
Office of Congressional and Public Affairs
USDA/Food Safety and Inspection Service
Room 1180-South
Washington DC 20250
202-690-1215 (p)
202-690-0460 (fax)

From: Gaffney, Neil - FSIS
Sent: Monday, April 02, 2012 4:18 PM
To: Tarr, Adam - FSIS
Subject: FW: TPs on Lean Finely Text Beef

Here's what we got last week prior to Hagen's participation in the event in Iowa.

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: Lavalley, Aaron - OC
Sent: Thursday, March 29, 2012 1:34 PM
To: Buettner-Connelly, Sara - RD, Washington, DC; Fillpot, Dirk - FSIS; Gaffney, Neil - FSIS
Subject: RE: TPs on Lean Finely Text Beef

Here is what Dr. Hagen is using today

- Lean Finely Textured Beef meets the same rigorous safety standards as all of the products we regulate.
- We stand behind the mark of federal inspection and what that means: our

employees verify the safety of meat and poultry products every day in over 6,000 federally regulated establishments.

- BPI is one of those meat products that receive the mark of inspection. The meat has been produced in establishments that meet the standards set out in our laws and regulations for safe food production.
- My role as the Under Secretary for Food Safety is to set the policies of USDA's Food Safety and Inspection Service. Because of our regulatory function, it would be inappropriate for us to endorse or promote a particular product or process. However, when asked, we are on record assuring the American people that this product meets the same food safety standards as all of the meat and poultry products produced in federally regulated establishments.
- USDA's role is larger than the food safety portfolio. The marketing and nutrition agencies at USDA are responsible for purchasing food for and administering the school lunch program.
- The government's role in this debate on LFTB has been to remind Americans that this product is produced safely, and to provide school districts with a choice to purchase LFTB.
- The public outcry about this product has never been about safety, it has been about how LFTB is produced and consumer perceptions. Our food choices can be very personal, and we are fortunate that when we walk into a grocery store, we can choose from a variety of products.
- Speaking on behalf of the food safety agency at USDA, I hope that we can continue to engage and inform the public on what we do to protect Americans from foodborne illness.

From: Buettner-Connelly, Sara - RD, Washington, DC
Sent: Thursday, March 29, 2012 1:17 PM
To: Fillpot, Dirk - FSIS; Gaffney, Neil - FSIS
Cc: Lavalley, Aaron - OC
Subject: RE: TPs on Lean Finely Text Beef

Hi everyone,

Checking in—Any TPs the Administrator can use if/when he gets asked about lean finely textured

beef aka pink slime? Sorry for the rush, but I do need those by late tomorrow morning. Thanks!

--

Sara Buettner-Connelly
Rural Utilities Service
202-690-3128

From: Fillpot, Dirk - FSIS
Sent: Tuesday, March 27, 2012 8:51 AM
To: Buettner-Connelly, Sara - RD, Washington, DC; Gaffney, Neil - FSIS
Cc: Lavallee, Aaron - OC
Subject: RE: TPs on Lean Finely Text Beef

Good morning,

Aaron Lavallee in OC is point person on the Department's talking points on this product. I've CCed him on this email so you can get the correct and complete TPs....

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: Buettner-Connelly, Sara - RD, Washington, DC
Sent: Tuesday, March 27, 2012 8:49 AM
To: Gaffney, Neil - FSIS
Cc: Fillpot, Dirk - FSIS
Subject: TPs on Lean Finely Text Beef

Good morning,

(b) (6) from Lapas suggested I get in touch with you. Rural Utilities Service Administrator Jonathan Adelstein will be traveling to Florida next week and he will be doing two roundtables and talking to lots of press (hopefully!). I have a sinking feeling that someone is going to bring up Lean Finely Textured Beef (aka "pink slime") and I'd like him to have some talking points he can use. Can you shoot something my way?

Thanks so much,

Sara

Sara Buettner-Connelly | Special Assistant
Rural Utilities Service | Rural Development
U.S. Department of Agriculture
1400 Independence Ave., S.W. | Washington, D.C. 20250
Phone: 202.690.3128 | Mobile: 202.538.5348
www.rurdev.usda.gov



"Committed to the future of rural communities"

"Estamos dedicados al futuro de las comunidades rurales"

From: [Cardwell, Rene - FSIS](#)
To: [Ottery, Theresa - FSIS](#)
Subject: Fw: Here is what I found.
Date: Monday, April 23, 2012 4:22:22 PM
Attachments: [Florida Agri Incoming.txt](#)
[Tripp.pdf](#)
[DeLauro1 Incoming.txt](#)
[Farr Incoming.pdf](#)
[Taylor Incoming.pdf](#)
[King Incoming.pdf](#)
[Fudge Incoming.pdf](#)

Thanks.

Rene' Cardwell
Deputy Director, ECIMS, Office of Public Affairs and Consumer Education
Food Safety and Inspection Service
Room 1163-S
Washington, D.C. 20250
(202) 720-9945- Office
(202) 503-7113- BB
(202) 205-0158- Fax

From: Hyman, Delphine - FSIS
Sent: Monday, April 23, 2012 02:57 PM
To: Sharpe, Mary Frances - FSIS
Cc: Cardwell, Rene - FSIS; Carson, Bryce - FSIS
Subject: FW: Here is what I found.

Mary Frances, attached are 7 incomings for your FOIA requestor. Thanks

Delphine Hyman

FSIS/OPACE/ECIMS

delphine.hyman@fsis.usda.gov

(Desk) 202-690-4166

(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: Hyman, Delphine - FSIS
Sent: Monday, April 23, 2012 3:39 PM
To: Ottery, Theresa - FSIS
Subject: Here is what I found.

<<Florida Agri Incoming.txt>> <<Tripp.pdf>> <<DeLauro1 Incoming.txt>> <<Farr Incoming.pdf>>
<<Taylor Incoming.pdf>> <<King Incoming.pdf>> <<Fudge Incoming.pdf>>

Delphine Hyman

FSIS/OPACE/ECIMS

delphine.hyman@fsis.usda.gov

(Desk) 202-690-4166

(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: Carson, Bryce - FSIS
Sent: Monday, April 09, 2012 10:20 AM
To: Ottery, Theresa - FSIS
Cc: Hyman, Delphine - FSIS; Palmer, Patrice - FSIS
Subject: FW: pink slime/Forwarded from the Governor's Office

Could you draft a response?

Bryce Carson
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: (202) 720-2821
Cell: (202) 255-9584
bryce.carson@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: Wednesday, March 28, 2012 2:15 PM
To: FSIS
Subject: FW: pink slime/Forwarded from the Governor's Office

Please see the attached.

Thank you

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

From: Food Inspection [mailto:foodinsp@freshfromflorida.com]
Sent: Wednesday, March 28, 2012 9:41 AM
To: MPHHotline.fsis@usda.gov
Cc: (b) (6) [REDACTED]@bellsouth.net
Subject: RE: Forwarded from the Governor's Office

To whom it may concern,
Please see the below complaint regarding a meat processing facility.

Thank you

Food Inspection
Florida Department of Agriculture and Consumer Services
Division of Food Safety
3125 Conner Boulevard, Suite D
Tallahassee, Florida 32399-1650

Office (850)-245-5520
FAX (850) 245-5553

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

From: jean alexander [mailto:(b) (6)@bellsouth.net]
Sent: Wednesday, March 07, 2012 9:12 PM
To: Governor Rick Scott
Subject: [Spam:***** SpamScore] Pink Slime

From: jean alexander (b) (6)@bellsouth.net>

County: Alachua

Zip Code: 32210-4929

Message Body: jean alexander
(b) (6)
jacksonville, FL 32210-4929

March 7, 2012

The Honorable Rick Scott
Governor of Florida
The Capitol, 400 S. Monroe Street
Tallahassee, FL 32399-0001

Governor Scott:

Dear Sir;

I would like you to conduct a thorough investigation of the Fortune 500 company- Cargill and if their meat by-products(Pink Slime) are being hidden in the food that we buy in Florida I would like them banned or at very least labelled for identification. I am shocked to know that for thirty or forty years they have been sweeping the floor of scraps previously used for pet food and spraying it with ammonia so that they can produce "Pink Slime". Former employees have attempted to bring the matter to light but apparently the Cargill company has friends in Washington and have been protected.

With inflation I am now paying \$4 and \$5 per pound for ground beef and I am horrified to know what I have been eating. The stores that use this disgusting slop are protected so we have no way of knowing where not to shop. More horrifying is that the USDA has been allowing this garbage in school lunches.

I am so ashamed of a government that abuses its people in matters such as this.

Sincerely,

jean alexander
(b) (6)

jean alexander sent this message via Congress.org, which uses the CapwizXC system.
Congress.org is a free public service of Capitol Advantage and Knowlegis, LLC. You may
access Congress.org here:
<http://congress.org>

Congress of the United States
House of Representatives
Washington, DC 20515

March 29, 2012

Secretary Tom Vilsack
U.S. Department of Agriculture
1400 Independence Avenue, SW
Washington, DC 20250

Dear Secretary Vilsack:

We are writing today to encourage you to review the United States Department of Agriculture (USDA) practices in labeling meat products. Appropriate labeling is not only critical in enabling consumers to make informed purchase decisions, but also in ensuring proper food handling and safety.

We were encouraged by the Agency's recent rule that requires nutrition information on many meat and poultry product labels. But, we remain concerned by the inadequate labeling of processed meat fillers such as 'Lean Finely Textured Beef' (LFTB) products.

We encourage the Agency to evaluate the transparency of labeling related to LFTB products. Much like the Agency's work to ensure that consumers have ready access to nutrition information, this issue relates to consumer access to basic information about the food they are considering purchasing. While we were pleased by the recent announcement that school districts will soon be able to make informed purchase decisions related to this product, we believe that all consumers have the same right to know.

Consumers in grocery stores and other venues should have access to the same information so they can choose if they are comfortable purchasing products that contain LFTB. Families with children should feel as comfortable with the meat products served during the school day as with the meat products they purchase at the grocery store and serve at home. While some private companies in retail and fast food have independently taken steps to provide this choice for their customers, USDA must act to ensure that all consumers – regardless of access to a specific private chain – have the ability to make informed purchase decisions. We urge the Agency to update beef product labels to note whether or not the product contains processed meat filler and, if so, which filler(s) are in the product.

Thank you for your attention to this issue. We look forward to our continued work to improve the labeling of USDA-regulated products.

Sincerely,



Rosa L. DeLauro
Member
Appropriations Subcommittee
on Agriculture



Sam Farr
Ranking Member
Appropriations Subcommittee
on Agriculture

From: Doyle, Matt [Matt.Doyle@mail.house.gov]
Sent: Thursday, April 05, 2012 11:34 AM
To: AGSEC - OES
Subject: Letter to Sec. Vilsack from Congresswoman DeLauro
Attachments: Letter to USDA from RLD on Mechanically Tenderized Beef Labeling.pdf

Attached is a pdf version of a letter from Congresswoman Rosa L. DeLauro to Secretary Vilsack regarding mechanically tenderized beef. A paper copy was put into the post today.

Thank you,

Matthew Doyle, DVM MPH
AVMA AAAS Congressional Fellow
Congresswoman Rosa L. DeLauro (CT-3)
2413 Rayburn Building
Washington, DC 20515
matt.doyle@mail.house.gov
Tel: 202-225-3661
Fax: 202-225-4890

MARCIA L. FUDGE
11TH DISTRICT, OHIO

COMMITTEES:
AGRICULTURE

RANKING MEMBER, SUBCOMMITTEE ON
DEPARTMENT OPERATIONS, OVERSIGHT, AND CREDIT

SUBCOMMITTEE ON CONSERVATION,
ENERGY, AND FORESTRY

SCIENCE, SPACE, AND TECHNOLOGY
SUBCOMMITTEE ON SPACE AND AERONAUTICS

E-MAIL VIA WEBSITE:
<http://fudge.house.gov>



Congress of the United States
House of Representatives
Washington, DC 20515

WASHINGTON OFFICE:
U.S. HOUSE OF REPRESENTATIVES
1019 LONGWORTH HOUSE OFFICE BUILDING
WASHINGTON, DC 20515
(202) 225-7032
(202) 225-1339 FAX

DISTRICT OFFICE:
RICHMOND HIGHLAND CENTER
4834 RICHMOND ROAD
SUITE 150
WARRENSVILLE HEIGHTS, OH 44128
(216) 522-4900
(216) 522-4908 FAX

March 26, 2012

The Honorable Tom Vilsack
Secretary
United States Department of Agriculture
1400 Independence Avenue S.W.
Washington, DC 20252

Dear Secretary Vilsack,

As Ranking Member of the Committee on Agriculture's Subcommittee on Department Operations, Oversight, and Credit, I write to inform you of my concerns regarding food safety in the United States. Food safety is an issue of critical importance to our nation's health and overall well-being. Foodborne diseases in the United States account for an estimated 48 million illnesses, 128,000 hospitalizations, and 3,000 deaths annually.

Last year, we witnessed the deadliest U.S. foodborne illness outbreak in 90 years when cantaloupes from Colorado-based Jensen Farms were linked to a multistate outbreak of *listeria monocytogenes* infections. As of December 8, 2011, a total of 146 infections, 30 deaths, and 1 miscarriage had been reported to the Centers for Disease Control and Prevention from 28 states. In 2011, we also saw the second largest meat recall in U.S. history. On July 29, 2011, USDA's Food Safety and Inspection Service issued a public health alert due to concerns about illnesses caused by a multidrug resistant strain of *Salmonella* Heidelberg that was found in ground turkey. On August 3, 2011, Cargill announced the voluntary recall of 36 million pounds of ground turkey products. A second recall followed after USDA confirmed contamination in a sample from Cargill's Springdale, Arkansas facility. All of this happened *after* the passage of the Food Safety Modernization Act of 2010.

Recently, there have been media concerns surrounding lean finely textured beef (LFTB) manufactured by Beef Products, Inc. (BPI), alternatively referred to as "pink slime." LFTB has been allowed as a component of the ground beef that USDA purchases since the early 1990s. Of the 111,556,000 pounds of ground beef have been contracted for the National School Lunch Program, 7 million pounds-- approximately 6.5 percent-- is comprised of BPI's product. Because of the nature of LFTB and its presence in the school lunch program, we need to be absolutely certain of its safety and we need to ensure that our food products are properly labeled.

As this and other food product issues are brought to light and scrutinized by the media, I will look to USDA to verify that proper monitoring is being done and regulations that protect the safety of our nation's public are being enforced. That is the role of the federal government, and anything less does not fulfill our responsibility to our people.

Sincerely,

A handwritten signature in blue ink that reads "Marcia L. Fudge". The signature is written in a cursive style with a large, stylized "M" and "F".

Marcia L. Fudge
Member of Congress

Jeremy Taylor
STATE REPRESENTATIVE
First District

Statehouse: (515) 281-3221
e-mail – jeremy.taylor@legis.state.ia.us

HOME ADDRESS

3034 Pierce St.
Sioux City, IA 51104
Home: (712) 203-9608



House of Representatives

State of Iowa
Eighty-Fourth General Assembly
STATEHOUSE
Des Moines, Iowa 50319

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Veterans Affairs
Ways and Means

APPROPRIATIONS SUBCOMMITTEE

Transportation and Infrastructure

Tom Vilsack, Secretary of Agriculture
U.S. Department of Agriculture
1400 Independence Ave., S.W.
Washington, D.C. 20250

March 27, 2012

Secretary Vilsack,

I am writing to request your assistance in immediately addressing an issue regarding a campaign that has been launched against lean, finely-textured beef (LFTB) produced by Beef Products Inc. and the response of the United States Department of Agriculture. This issue directly affects Beef Products Inc. in Dakota Dunes, South Dakota, but more importantly such a campaign could potentially result in the loss of hundreds of jobs in the state of Iowa. Additionally, the employees at BPI's South Sioux City, Nebraska complex have seen production and hours significantly reduced. The decision of several grocers and companies to respond by pulling this product has led to repercussions that have likewise resulted in the suspension of operations at three plants.

I understand that the USDA's initial comments may have been a response to those who used misinformation and ill-advised nomenclature in order to spread a campaign that targeted a healthy, viable product a company produces in which many of my constituents are employed.

As a former legislator and Governor in Iowa, you are well aware of the challenges of a tough economic climate. During your tenure as Governor, I witnessed many thorny situations in which you took a difficult situation and decided to lead. I am asking for that prescient leadership again by asking you to lead from the front and unequivocally rule that Beef Products Inc. is producing a product that is safe to eat. Stephen Covey once wrote that when one leads, one should keep the end in mind. My hope is that in the end, this will be a minor setback for an otherwise successful business that employs hundreds of Iowans and provides quality food.

As a father of three children and a teacher, few things rise to the level of importance as food safety. However, this issue has been mired in misinformation rather than sound, scientific evidence about the highest quality food safety for our kids. While I am but one voice, I represent 30,000 wonderful people in House District 1 in Sioux City. Those families and their quality of life, schools, food, workforce, community, and economic development will be directly impacted by your next steps. What do I hope the next step to be?

I respectfully ask that the USDA counter the negative campaign of misinformation by a positive, winsome campaign that educates the public about this safe, quality food product and company.

I appreciate your effort towards this end, and I look forward to hearing from you soon.

Respectfully,

A handwritten signature in cursive script, appearing to read "Jeremy Taylor".

Representative Jeremy Taylor

EN 5 A 050

House of Representatives

STATE OF IOWA
JEREMY TAYLOR
STATE REPRESENTATIVE
3034 Pierce Street
Sioux City, IA 51104

DES MOINES IA 503

28 MAR 2012 PM 1 T

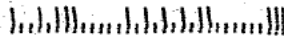


OFFICE OF THE EXECUTIVE
SECRETARY, USDA

12 APR -5 P 1:06



Tom Vilsack, Secretary of Agriculture
U.S. Department of Agriculture
1400 Independence Ave, S.W.
Washington, D.C. 2050



Fax

To: Secretary Vilsack **From:** Congressman Steve King
Fax: 202-720-2166 **Pages:** 3
Phone: _____ **Date:** 3/28/12
Re: LFTB **cc:** _____

☐ **Urgent** ☐ **For Review** ☐ **Please Comment** ☐ **Please Reply** ☐ **Please Recycle**

1131 Longworth Building
Washington, D.C. 20515
202.225.4426 (phone)
202.225.3193 (fax)

STEVE KING
5TH DISTRICT, IOWA

COMMITTEES:

AGRICULTURE

JUDICIARY

POLICY

SMALL BUSINESS

Congress of the United States

House of Representatives

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.

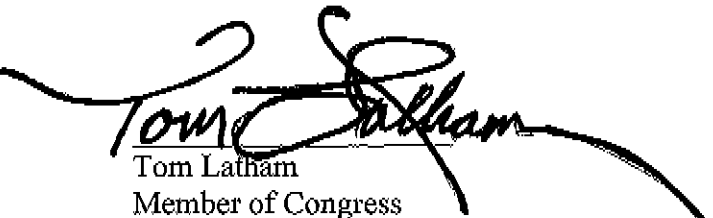
As you know, lean finely textured beef has been added to ground beef for many years to make the product more lean. Before the LFTB is added to ground beef, it is treated with ammonium hydroxide to kill bacteria, especially E-Coli. In a 2008 Washington Post article, Engineering a Safer Burger, the paper 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

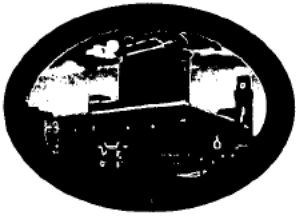
science and access to the facts when deciding how to budget their grocery list, particularly when costs to family budgets remain unwavering. We ask that you engage the full force of the USDA to ensure that consumer choice is driven by facts, and not misinformation in public media.

Sincerely,


Steve King
Member of Congress


Tom Latham
Member of Congress


Leonard Boswell
Member of Congress



Woodbury County Board of Supervisors

Courthouse • Room 104
620 Douglas Street • Sioux City, Iowa 51101
Telephone (712) 279-6525 • Fax (712) 279-6577

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SIOUX CITY

BOARD ADMINISTRATIVE COORDINATOR
KAREN JAMES

EXECUTIVE SECRETARY / PUBLIC BIDDER
HEATHER SATTERWHITE

April 3, 2012

Tom Vilsack, Secretary of Agriculture
U.S. Department of Agriculture
1400 Independence Ave., S.W.
Washington, DC 20250

RE: THANK YOU FOR PUBLIC USDA SUPPORT FOR BEEF PRODUCTS, INC.

Dear Secretary Vilsack:

The Woodbury County, Iowa Board of Supervisors has approved this letter in support of Beef Products, Inc. (BPI); a local company whose reputation has been unjustly tarnished by national media sources.

The Board of Supervisors thanks you for your joint press conference, held on March 28, 2012 with Governor Terry Branstad, that reflects the government's support of BPI. As you most eloquently stated at the press conference, propagation of misinformation regarding BPI's genuine lean beef product will severely impact the economy of an entire region of the Midwest.

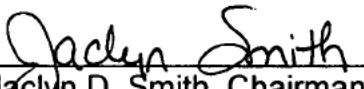
Members of the Woodbury County Board of Supervisors have had an extensive tour of the BPI facility in South Sioux City, Nebraska. Not only is BPI an example of engineering excellence, but its practices and procedures for assuring cleanliness and food safety is unsurpassed.

Everyone's main concern should be of food safety. Nobody wants inferior products in the marketplace. BPI does not produce an inferior product. When a company such as BPI faces undue criticism, when the USDA has inspected and approved BPI

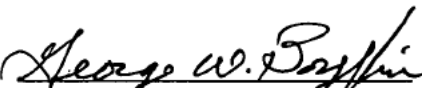
products, and when that false criticism costs hundreds of jobs and the lifeblood of an entire region, then we believe you took the right move to correct the record with the consuming public.

Public support of BPI from the USDA is greatly appreciated – it is helpful in advancing intelligent consumer choices.


Sincerely,


Jaclyn D. Smith, Chairman


Larry D. Clausen, Member

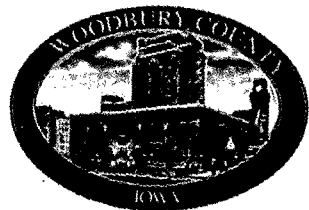

George W. Boykin, Member


Mark A. Monson, Member


David L. Tripp, Member

Cc: Senator Tom Harkin
Senator Chuck Grassley
Congressman Tom Latham
Congressman Steve King
Governor Terry Branstad

APR 09 2012



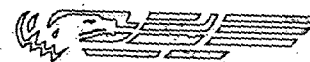
WOODBURY COUNTY
BOARD OF SUPERVISORS
620 Douglas Street
County Courthouse • Room 104
Sioux City, Iowa 51101-1246

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OFFICE OF THE EXECUTIVE
SECRETARIAL, USDA

2012 APR -9 A 10:17

MR TOM VILSACK
SECRETARY OF AGRICULTURE
U S DEPARTMENT OF AGRICULTURE
1400 INDEPENDENCE AVE SW
WASHINGTON DC 20250

CADMSMP 20250



From: [Ottery, Theresa - FSIS](#)
To: [Hyman, Delphine - FSIS](#)
Subject: FW: record search re 12-169
Date: Monday, April 23, 2012 2:50:08 PM
Attachments: [12-169 Request.pdf](#)

Delphine:

You might want to search by “ammoniated beef” as that is a subject also.

Appreciate your doing this.

Theresa Ottery

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
(202) 720-7887 (W) . (202) 720-7609 (F) . (443) 280-0861 (C)
e-mail: theresa.ottery@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: Monday, April 23, 2012 2:45 PM
To: Hyman, Delphine - FSIS; Ottery, Theresa - FSIS
Cc: Sharpe, Mary Frances - FSIS
Subject: FW: record search re 12-169

Delphine:

Attached is the FOIA request. We're not looking for requests from Mr. Davidian. He is making the request for all pink slime letters from federal, state and local legislative offices. Check in with Theresa on this before getting back to Mary Frances.

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: Cardwell, Rene - FSIS
Sent: Monday, April 23, 2012 1:52 PM

To: Ottery, Theresa - FSIS; Hyman, Delphine - FSIS
Cc: Leach, Alicemary - FSIS
Subject: RE: record search re 12-169

Delphine can help you with this.

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: Carson, Bryce - FSIS
Sent: Monday, April 23, 2012 11:54 AM
To: Ottery, Theresa - FSIS; Cardwell, Rene - FSIS
Subject: Fw: record search re 12-169

Fyi

From: Sharpe, Mary Frances - FSIS
Sent: Monday, April 23, 2012 10:33 AM
To: Carson, Bryce - FSIS; Mabry, Brian - FSIS
Cc: Wright, Sheila - FSIS; Hannie, Leilani - FSIS; Williams, Lisa - FSIS; Lenzy, Jackie - FSIS
Subject: record search re 12-169

Good Morning:

Attached is a Freedom of Information Act (FOIA) request from Geoff Davidian dated April 14, 2012. In order to meet the 20-business day statutory timeframe in which to respond to a FOIA, please do the following:

1. Conduct a search for records; **Only Incoming.....Not Responses**
2. Forward either a scanned copy of any responsive records to me via e-mail or CD-ROM, or mail/deliver one unstapled copy of the records to the FOIA Office, Room 1140 South Building; and,
3. Include the amount of time spent in searching for records, as well as the grade of the employee who performed the search. This is needed to properly account for time/costs associated with processing this request, and when applicable, to pass these costs onto the requester.
4. If your office does not have any records responsive to this request, please inform me so that I may direct the search to another area.

If you have any questions concerning this request please call or e-mail me right away. Thank you.

Mary Frances Sharpe
Management Analyst
USDA/FSIS/FOIA
Washington, DC 20250
Office: (202) 720-2109

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

Note to FOIA Specialists: multiple requests: 12-171, 12-172, 12-166, 12-165

FOIA-2012-80169

Milwaukee Press4101 N. Prospect Ave.
Shorewood, WI 53211Tel: (414) 964-2123
Email: News@MilwaukeePress.Net

GEOFF DAVIDIAN, PUBLISHER & EDITOR

Investigations**Politics****Legal Affairs****Arts****Travel**

April 14, 2012

Food Safety and Inspection Service
FSIS Freedom of Information Act Office
Room 1140-South Building
14th and Independence Avenue, SW
Washington, DC 20250-3700**Received in USDA/FSIS**

APR 18 2012

FOIA Office

To whom it may concern:

Pursuant to the provisions of the Freedom of Information Act, I hereby request the following records:

ALL INCOMING CORRESPONDENCE TO FSIS FROM ANY LEGISLATIVE OFFICES -- FEDERAL, STATE AND LOCAL -- REGARDING:

1. Pink slime
2. Lean finely textured beef
3. LFTB
4. Boneless lean beef trimmings
5. BLBT

Please limit the scope of this request to include records dating from January 1, 2010 to the present.

This is a request from a representative of the news media and I agree to pay statutory fees associated with this request, if any. Please notify me in advance if fees are expected to exceed \$40.

Sincerely,



Geoff Davidian

From: [Sharpe, Mary Frances - FSIS](#)
To: [Lenzy, Jackie - FSIS](#)
Cc: [Hannie, Leilani - FSIS](#)
Subject: FOIA 12-165 Request and Ack Letter - pink slime
Date: Monday, April 23, 2012 10:46:54 AM
Attachments: [12-165 Request.pdf](#)
[12-165 Ack Letter.pdf](#)

These have been logged in, the acknowledgement letter sent and assigned to you for processing. I have logged the requests into FOIAXpress and placed on the Z Drive under All 2012 folder. Electronic copies of the acknowledgement letter and FOIA request are provided for your use.

Note: sending record search to ECIMS and CPAO

Mary Frances Sharpe

Management Analyst

USDA/FSIS/FOIA

Washington, DC 20250

Office: (202) 720-2109

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



United States
Department of
Agriculture

Food Safety
and Inspection
Service

Washington, D.C.
20250

APR 19 2012

Ms. Susan Salisbury
Staff Writer
The Palm Beach Post
2751 South Dixie Highway
West Palm Beach, Florida 33405

RE: FOIA-2012-00165

Dear Ms. Salisbury:

This letter is to acknowledge receipt of your Freedom of Information Act (FOIA) request to the United States Department of Agriculture's (USDA) Food Safety and Inspection Service (FSIS) dated April 16, 2012, in which you requested a copy of incoming correspondence to FSIS from federal, state, and local legislative offices regarding pink slime, lean finely textured beef, LFTB, boneless lean beef trimmings, and BLBT, from January 1, 2011 to April 16, 2012. FSIS received your request on April 18, 2012, and assigned tracking number FOIA-2012-00165. Please reference this number in any future communications with this office with regard to your request.

Pursuant to the FOIA, 5 USC 552(a)(6)(A)(i), FSIS has twenty (20) working days upon receipt of a request to make a determination regarding your request. FSIS processes FOIA requests on a "first-in/first-out" basis. However, the actual processing time will depend upon the complexity of your request, as well as whether or not it involves sensitive or voluminous records, or extensive searches, and/or multiple consultations both within and outside of the Agency. FSIS also processes requests on a multi-track basis. This means that simple requests, requiring minimal effort to respond (e.g., 1-5 workdays) are processed in one track; normal requests requiring more time to respond (e.g., 6-20 workdays) are processed in another track; and complex requests involving voluminous records, extensive searches or consultations (requiring more than 20 workdays to respond) are processed in yet another track. We have placed your request in the normal track.

Pursuant to Departmental regulations, applicable charges will be assessed. We have classified your request as a "Media" request. Please consult the enclosed FOIA Fee Schedule for an explanation of what this means in terms of your obligation to pay FOIA fees associated with this request. Please note that you will be invoiced for any costs due prior to the release of any disclosable records.

We will comply with your request to the fullest extent permissible by law. Any records not subject to an exemption will be forwarded to you promptly upon completion of FSIS' search and review process or if applicable, following receipt of any fees assessed to you.

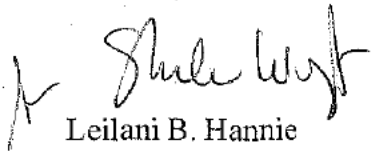
Ms. Susan Salisbury

Page 2

If you have any questions regarding the status of your request, please contact the FOIA staff at (202) 720-2109, or by e-mail at fsis.foia@usda.gov.

Thank you for your interest in FSIS and policies.

Sincerely,



Leilani B. Hannie
Supervisory FOIA Specialist
Executive Correspondence
And Issues Management Staff

Enclosure



Clean • Separate • Cook • Chill

Visit befoodsafegov.gov, askkaren.gov, or call 1-888-MPHotline.

FSIS FOIA

FOIA-2012-00165

From: Salisbury, Susan (CMG-WestPalm) [SSalisbury@pbpost.com]
Sent: Monday, April 16, 2012 10:53 AM
To: fsis.foia@usda.gov
Subject: FOIA request
Attachments: image001.jpg

I am a member of the news media. I am requesting copies of all incoming correspondence from any legislative offices—federal, state or local—regarding pink slime, lean finely textured beef, LFTB, boneless lean beef trimmings, and BLBT from Jan. 1, 2011 to the present.

Is there any charge for these documents?

Susan Salisbury
Staff Writer

The Palm Beach Post
REAL NEWS STARTS HERE

The Palm Beach Post

voice: 561.820.4577
fax: 561.820.4578
cell: 561.346.9732
Toll-free: 800.432.7595, ext. 4577
Susan_salisbury@pbpost.com
<http://www.palmbeachpost.com>

Cox Conserves.
Please consider the environment before printing this e-mail.

Contents of this e-mail may be confidential and proprietary.
Use discretion when forwarding.

Received in USDA/FSIS

APR 18 2012

FOIA Office

mailing address

(b) (6)

(b) (6)

West Palm Beach, FL 33405

From: [Jeffers, Mary Katherine - FSIS](#)
To: [FSIS - Weekly Report to the President](#)
Subject: Weekly Report to the President April 24 2012.docx
Date: Monday, April 23, 2012 2:53:19 PM
Attachments: [Weekly Report to the President April 24 2012.docx](#)

Attached is a copy of the Weekly Report to the President.

Please contact me if you have any questions.

Mary Katherine

Mary Katherine Jeffers

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 202-690-3626

**Weekly Report to the President
Food Safety and Inspection Service**

Under Secretary Elisabeth A. Hagen, M.D.

Tuesday, April 24, 2012

Reform-Based Actions

Nothing to report.

Outreach and Results

Nothing to report.

Press Announcements

- **Press Release:** USDA Announces New Safeguards to Protect Consumers from Foodborne Illness.” *Tentative title and tentative distribution date of April 25.*

Spanish Language Press Releases/Media Advisories

- Nothing to report.

New Media

- **FoodSafety.gov Blog:** Raw Cookie Dough (*Anticipated post date: April 30*)

Expected Legislative and Policy Issues

The Food Safety and Inspection Service (FSIS) announced that it will extend the comment period for a proposed rule to modernize poultry slaughter inspection. The original deadline to submit comments was April 26; the new deadline to receive comments is 30 days after the notice announcing the extension is published in the Federal Register. The request to extend the comment period was made by constituents, and FSIS agreed. The extension message was communicated in various media outlets, including the USDA blog and will also be cross-promoted on the FSIS Administrator’s blog.

On April 25, the Food Safety and Inspection Service (FSIS) is slated to announce a series of traceback measures that will better protect consumers from foodborne illnesses in meat and poultry products. Among other improvements, these measures will significantly improve the ability of plants and FSIS to trace contaminated food materials in the supply chain back to the contamination source.

On April 25, the Food Safety and Inspection Service is scheduled to announce that its Hazard Analysis and Critical Control Point (HACCP) notice will be submitted to the Federal Register. This notice clarifies expectations for HACCP systems validation by an official establishment and announces the availability of a draft guidance document to assist establishments in appropriately validating their HACCP systems.

The Food Safety and Inspection Service is expected to announce two steps designed to prevent meat products that contain illegal residues from reaching consumers. These steps involve the issuance of a compliance guide that will help livestock slaughter establishments avoid purchasing animals with illegal drug or other chemical residues, and increased testing of animals from producers with a history of residue violations.

The Food Safety and Inspection Service received a petition to create rules and regulations governing the sale, transport and processing of horses and horse meat intended for human consumption. The petitioners, Front Range Equine Rescue and the Humane Society of the United States, request an expedited review of the petition. The Food and Drug Administration of the Department of Health and Human Services also received a copy of this petition.

The Foreign Agriculture Service (FAS) and the Food Safety and Inspection Service (FSIS) are refining the agenda and timing for the proposed FSIS-China's General Administration of Quality Supervision Inspection, and Quarantine (AQSIQ) bilateral meeting. FSIS Administrator Al Almanza's March visit to Beijing was postponed at China's request. On April 19, FSIS transmitted a letter to FAS Beijing for AQSIQ proposing to reschedule the visit by the Administrator and FSIS team during the week of May 14. After analyzing AQSIQ's March response to the FSIS letter summarizing resolved and unresolved poultry equivalence issues, FSIS has now determined that all issues have been resolved and has drafted a response to AQSIQ that identifies the manner in which FSIS on-site audit in China will be performed, and will remain focused on uniform application of the program.

Potential or Expected Legal Issues

Nothing to report.

FOIA Requests

On April 18, Jolyda Swaim of Olsson Frank and Weeda Law located in Washington, D.C., requested a copy of Gerald Zirnstein's e-mails from 2002.

On April 18, Barry Shlachter of the *Fort Worth Star-Telegram* located in Fort Worth, Texas, requested a copy of all correspondence regarding "pink slime" from federal, state and local officials in Texas to the Food Safety and Inspection Service from January 1, to April 2, 2012.

On April 18, David Plunkett of the Center for Science in the Public Interest located in Washington, D.C., requested a copy of all correspondence from Federal and state executive and legislative offices regarding "pink slime" since January 1, 2012.

On April 18, Laura Allen of the Animal Law Coalition, located in Seattle, Washington, requested a copy of all correspondence between the Food Safety and Inspection Service and Bouvry, Florence Packing regarding the slaughter of equines for human consumption in Washington from June 1, 2011 to April 16, 2012.

On April 18, Kim Holland of KRQE News 13, located in Albuquerque, New Mexico, requested a copy of inspection records and slaughter applications relating to horses at Valley Meats Company in Roswell, New Mexico.

On April 18, FSIS received requests from five additional local or regional media outlets for records concerning "pink slime."

Travel/Speeches of Agency Executives

On May 1, Food Safety and Inspection Service (FSIS) Administrator Al Almanza will provide an FSIS update at a meeting of the American Meat Institute in Dallas, Texas.

On May 1, Deputy Under Secretary for Food Safety Brian Ronholm will deliver remarks at the Federal Asian Pacific American Council's National Leadership Training Conference being held in Atlanta, Georgia.

Personnel Announcements

Nothing to report.

Other Items of Interest

During the week of April 16, Food Safety and Inspection Service (FSIS) representatives worked closely with the Department of Agriculture's Office of Communications to respond to inquiries related to the proposed Poultry Inspection Modernization rule. On April 18, FSIS Administrator Al Almanza was interviewed by Jim Avila concerning the proposed rule for a segment that aired on "ABC World News with Diane Sawyer" that evening.

On April 24-26, a Food Safety and Inspection Service official will speak at the Mississippi Marination Workshop in Starkville, Mississippi.

On April 24-26, a Food Safety and Inspection Service representative will provide information regarding implementation of the import component of the Public Health Information System (PHIS) and describe data transfer from Automated Commercial Environment (ACE) to PHIS at the National Customs Brokers & Forwarders Association of America Annual Convention in Hollywood, Florida.

On April 25-26, a Food Safety and Inspection Service official will attend the Culture-Independent Diagnostics Forum: Charting a Path for Public Health in Atlanta, Georgia. The forum, organized by the U.S. Centers for Disease Control and Prevention, the Association of Public Health Laboratories, and the Council of State and Territorial Epidemiologists, is being held to address potentially serious emerging issues in the area of infectious disease surveillance, especially in the area of foodborne disease caused by the use of culture-independent methods in clinical diagnostic laboratories.

On April 26, a Food Safety and Inspection Service representative will speak on the topic of Non-O157 Shiga toxin-producing *E.coli* FSIS Risk Management and Sampling/Testing Programs at the AOAC Mid-Atlantic Section Meeting in Washington, D.C.

On April 26, the Food Safety and Inspection Service will host a webinar to communicate with and update the directors of the 27 state meat and poultry inspection programs on policy issues.

On April 26-29, a Food Safety and Inspection Service representative will provide food safety materials and information with the USDA Food Safety Discovery Zone at the USA Science and Engineering Festival in Washington, D.C.

On April 27, a Food Safety and Inspection Service (FSIS) representative will speak about how to access "AskFSIS" and other information from the FSIS Web site at the Montana Meat Processors Association meeting in Livingston, Montana.

On May 1-3, Food Safety and Inspection Service representatives will host an exhibit and provide food safety materials at the 2012 American Meat Institute's (AMI) International Meat, Poultry and Seafood Industry Convention and Exposition in Dallas, Texas. AMI will host a lean finely textured beef summit at this meeting.

On May 2, a Food Safety and Inspection Service representative will provide food safety information at the Organization of American States Health Fair in Washington, D.C.

On April 20, Old Style Sausage, an establishment in Denver, Colorado, recalled approximately 3,000 pounds of sausage products because of misbranding and they may contain egg that is not declared on the label. The problem was discovered during a routine food safety assessment and may have occurred due to a change in ingredient formulation.

On April 20, Albie's Food, an establishment in Gaylord, Michigan, recalled approximately 311 pounds of pizza calzone products because they may be contaminated with *Listeria monocytogenes*. The problem was discovered during routine Food Safety and Inspection Service testing.

On April 17, Nestlé Prepared Foods Company, an establishment in Gaffney, South Carolina, recalled approximately 16,890 pounds of Stouffer's lasagna frozen entrées because they may contain Worcestershire sauce made with anchovies, a known allergen that is not declared on the label. The problem was brought to the company's attention by two consumer complaints.

The Food Safety and Inspection Service has 1 foodborne illness investigation, underway in 37 states, possibly associated with Agency-regulated products. The investigation involves 176 case-patients. Illnesses are being caused by *Salmonella* Heidelberg (ground turkey products).

30-60 Day Look Ahead

Nothing to report.

From: [David Plunkett](#)
To: fsis.foia@usda.gov
Bcc: [FSIS FOIA](#)
Subject: FOIA Request
Date: Monday, April 16, 2012 4:35:05 PM
Attachments: [LFTB-FOIA-041612.pdf](#)

Please see attached letter.

David W. Plunkett, J.D., J.M.
Senior Staff Attorney, Food Safety Program
Center for Science in the Public Interest
1220 L Street NW, Suite 300
Washington, DC 20005
Tel: (202) 777-(b) (6)
Fax: (202) 265-4954
Email: (b) (6) @cspinet.org
Website: <http://www.cspinet.org>

CSPI is a non-profit consumer advocacy and education organization that focuses largely on food safety and nutrition issues. It is supported principally by the 900,000 subscribers to its Nutrition Action Healthletter and by foundation grants.



April 16, 2012

Food Safety and Inspection Service
FSIS Freedom of Information Act Office
Room 1140-South Building
14th and Independence Ave., SW
Washington, DC 20250-3700

RE: Freedom of Information Act Request for Correspondence Relating to Lean Finely Textured Beef.

Dear Sir or Madam:

The Center for Science in the Public Interest (CSPI) is a nonprofit public-interest organization representing the interests of consumers, and the publisher of *Nutrition Action Healthletter*. Pursuant to the Freedom of Information Act, 5 U.S.C. § 552, CSPI respectfully requests the following documents:

All correspondence from Federal and State executive and legislative offices and the offices of local government received by the U.S. Department of Agriculture (or its subagencies) since January 1, 2012, regarding lean finely textured beef (by that name or any other name such as "pink slime," "boneless lean beef trimmings," "low-temperature rendered product," etc.).

CSPI requests a waiver of fees for processing this Freedom of Information Act request. This request includes search, review, and duplication charges, on the grounds that the records subject to the request are not being sought for any commercial purpose, and their disclosure will be "in the public interest because it is likely to contribute significantly to public understanding of the operations or activities of the Government." 5 U.S.C. § 552(a)(4)(A). CSPI is a nonprofit advocacy and education organization focusing on food safety, nutrition, alcohol and other health related issues.

Additionally, CSPI requests a waiver of fees as a member of the media by virtue of its publication of *Nutrition Action Healthletter*. CSPI regularly publishes reports based, in part, on information acquired through the Freedom of Information Act. Many reports can be accessed on our web site at www.cspinet.org. Those reports, some of which are published in our *Nutrition Action Healthletter*, are distributed to consumers, journalists, public interest groups, academics, and other interested parties free of charge or, in the case of our newsletter, at low cost.

Lean Finely Textured Beef FOIA
April 16, 2012
Page 2

Please let me know if there is any reason the agency will not be able to respond within the statutory time limit. Also, please provide responsive documents to CSPI as they become available, rather than producing them at a later date all at one time. If you have any questions concerning this request, please contact me at 202-777-(b) (6) (email: (b) (6) @cspinet.org).

Thank you for your assistance in this matter.

Sincerely,

(b) (6)

Senior Staff Attorney
Food Safety Project

From: [Shlachter, Barry](#)
To: fsis.foia@usda.gov
Bcc: [FSIS FOIA](#)
Subject: ATT FOIA/PA Officer: FOIA request attached
Date: Saturday, April 14, 2012 1:16:45 AM
Attachments: [FSISfoia041312.pdf](#)

Thank you in advance for your cooperation.
Barry Shlachter

--

Barry Shlachter, Business Writer, Editor
Fort Worth Star-Telegram / McClatchy Newspapers
PO Box 1870
Fort Worth, TX 76110
Tel. (817) 390-(b) (6) Fax (817) 390-7774

**Barry Shlachter, reporter
Fort Worth Star-Telegram
P.O. Box 1870, Fort Worth, TX 76101
Tel. (817) 390-(b) (6) / (817) 965-6406
E-mail: barry@star-telegram.com**

April 14, 2012

Food Safety and Inspection Service
FSIS Freedom of Information Act Office
Room 1140-South Building
14th and Independence Avenue, SW
Washington, DC 20250-3700
Fax: (202) 690-3023; E-mail: fsis.foia@usda.gov

RE: FOIA Request

Dear FOIA/PA Officer:

Pursuant to both the Freedom of Information Act, 5 U.S.C. ? 552, and the Privacy Act, 5 U.S.C. 552a, I seek access to and copies of all correspondence, dated Jan. 1, 2012 through April 2, 2012, from Texas federal, state and local officials to the FSIS regarding:

Pink slime
Lean finely textured beef - LFTB
Boneless lean beef trimmings - BLBT

I am business reporter covering the food industry and agriculture for my newspaper, the Star-Telegram. The correspondence is requested in connection with my news assignment.

If you determine that any portions of these documents are exempt under either of these statutes, I will expect you to release the non-exempt portions to me as the law requires. I reserve the right to appeal any decision to withhold information.

I agree to pay reasonable fees incurred in the copying of these documents up to the amount of \$30). If the estimated fees will be greater than that amount, please contact me by telephone before such expenses are incurred.

If you have any questions regarding this request, please contact me by telephone. Thank you for your assistance. I will look forward to receiving your prompt reply.

Very truly yours,



From: (b) (6)
To: [FSIS FOIA](#)
Cc: (b) (6)
Subject: FOIA Request
Date: Tuesday, April 17, 2012 1:52:17 PM
Attachments: [FOIA Request - dated April 17, 2012 \(00295171\).PDF](#)

Dear Sir/Madam:

Pursuant to the Freedom of Information Act (5 USC 522), please see the attached FOIA request. Please feel free to contact me for additional information. We appreciate your prompt response. Thank you.

Warm regards,

(b) (6)

, Regulatory Assistant
Olsson Frank Weeda Terman Matz PC
The Watergate
600 New Hampshire Ave. NW, Suite 500
Washington, DC 20037
Direct: 202-518-(b) (6)
Facsimile: 202-234-3550
www.ofwlaw.com

PHILIP C. OLSSON
RICHARD L. FRANK
DAVID F. WEEDA (1948-2001)
DENNIS R. JOHNSON
ARTHUR Y. TSIEH
STEPHEN D. TERMAN
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MICHAEL J. O'FLAHERTY
DAVID L. DURKIN
NEIL F. O'FLAHERTY
BRETT T. SCHWEMER
STEPHANIE HERSETH SANDLIN*
TISH E. PAHL
ROBERT A. HAHN
EVAN P. PHELPS
GARY H. BAISE
KATHRYN E. BALMFORD
FREDERICK H. BRANDING*

*PRACTICE WITHIN THE DISTRICT OF COLUMBIA
IS LIMITED TO MATTERS AND PROCEEDINGS
BEFORE FEDERAL COURTS AND AGENCIES



— L A W —
OLSSON FRANK WEEDA TERMAN MATZ PC

THE WATERGATE
600 NEW HAMPSHIRE AVENUE NW
SUITE 500
WASHINGTON, DC 20037

(202) 789-1212 • FAX (202) 234-3550
WWW.OFWLAW.COM

(b) (6)

April 17, 2012

BRUCE A. SILVERGLADE
JOLYDA O. SWAIM
JONATHAN M. WEINRIEB

NANCY W. MATHEWSON
COUNSEL

ROGER R. SZEMRAJ
ANSON M. KELLER
CASPER E. ULDRIS

OF COUNSEL

KENNETH D. ACKERMAN
MARK L. ITZKOFF
ELLIOT BELILOS

JUR T. STROBOS, M.D.

SENIOR POLICY ADVISORS

JOHN R. BLOCK

CHARLES W. STENHOLM

GEORGE McGOVERN

SALLY S. DONNER

BRENT W. GATTIS

BARBARA J. MASTERS, D.V.M.

WILLIAM G. IMBERGAMO

BY ELECTRONIC MAIL

FOIA Staff
USDA/Food Safety and Inspection Service
Executive Correspondence and Issues Management Staff/FOIA
1400 Independence Avenue, SW, Room 1140, South Building
Washington, DC 20250-3700

Re: Freedom of Information Request

Dear Sir/Madam:

Pursuant to the Freedom of Information Act (5 USC 522), I am requesting a copy of the FSIS employee Gerald Zernstein's email from 2002, which was cited to in the December 30, 2009 New York Times article by Michael Moss. The article contains the following regarding the email requested:

Another 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."

Thank you very much for your assistance. If you have any questions, please do not hesitate to contact me at 202-518-6577.

Sincerely,

(b) (6)

From: [Simms, Michele - FSIS](#)
To: [West, Walinda - FSIS](#)
Cc: [Leach, Alicemary - FSIS](#); [Derrickson, Nichele - FSIS](#); [Mabry, Brian - FSIS](#); [DiNapoli, Greg - FSIS](#); [Blake, Carol - FSIS](#)
Subject: ECM #7203892 Frank Harper LFTB Pink Slime
Date: Monday, April 02, 2012 7:26:36 PM
Attachments: [7203892-MISC-0001ABC4\[1\].pdf](#)
[7203892-Frank Harper-LFTB Pink Slime\[1\]\[1\]\[1\]\[1\].docx](#)
[7203892-INCOMING-00017431\[1\].pdf](#)

Linda—please review and clear the attached for CPAO clearance. Due date is Thursday, 4/5/12 .

Alicemary—CPAO will provide you with a cleared/edited copy when our review is complete, so that you may review for OPACE clearance.

Thanks you,

Michele Simms

Food Safety & Inspection Service

Congressional & Public Affairs Office

Room 1175 South Building

Phone: (202) 690-3774

Fax: (202) 720-5704

michele.simms@fsis.usda.gov

Harvin, Martha - FSIS

From: Russell, Linda - FSIS
Sent: Friday, March 30, 2012 11:04 AM
To: Carson, Bryce - FSIS; Harvin, Martha - FSIS; Jeffers, Mary Katherine - FSIS; Ottery, Theresa - FSIS; Reiser, Laura - FSIS; Cardwell, Rene - FSIS
Subject: Lean finely textured beef - update

FYI – Just got this from Dan Engeljohn.

Linda Russell

USDA, FSIS, Office of Public Affairs and Consumer Education
Executive Correspondence and Issues Management Staff
(202) 690-4046
(202) 720-7609 Fax

Be Food Safe: CLEAN - SEPARATE - COOK - CHILL

From: Engeljohn, Daniel - FSIS
Sent: Friday, March 30, 2012 10:57 AM
To: Russell, Linda - FSIS
Subject: RE: Congressional re food safety

I think we need to emphasize that we have reviewed and found no reason to question the safety and suitability of this antimicrobial treatment for ground beef. As for labeling, we have reviewed those policies and we believe that we have properly applied our authority. Importantly, for marketing purposes, industry has requested and FSIS has (as of today we will) approved labels that carry claims for the purchasers that want to know that the product does contain LFTB. If labels are submitted for claims attesting that LFTB is not incorporated, FSIS will approve those labels.

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

From: Russell, Linda - FSIS
Sent: Friday, March 30, 2012 10:52 AM
To: Engeljohn, Daniel - FSIS
Subject: Congressional re food safety
Importance: High

Hi Dan,

Are there some things that you would specifically like to see in the response to this letter from Congresswoman Marcia Fudge? It is scheduled to be signed by the Secretary. Of course, I will point out that lean finely textured beef is not a food safety issue.

Thanks. I really appreciate and value your suggestions.

<< File: Incoming - Rep. Marcia Fudge.pdf >>

Linda Russell

USDA, FSIS, Office of Public Affairs and Consumer Education
Executive Correspondence and Issues Management Staff
(202) 690-4046
(202) 720-7609 Fax

Be Food Safe: CLEAN - SEPARATE - COOK - CHILL



Since 1894

March 28, 2012

The Honorable Tom Vilsack
Secretary, United States Department of Agriculture
1400 Independence Ave., SW
Washington, DC 20250
Delivered via facsimile (202) 720-2166

Dear Mr. Secretary:

The Kansas Livestock Association (KLA) is deeply concerned about the false and misleading media reports on Lean Finely Textured Beef (LFTB). LFTB is 100 percent beef and is a safe, wholesome source of nutrients important for healthy diets.

KLA members are asking why USDA has not been front and center defending LFTB and explaining the safety and benefits of this product. As the regulating authority, USDA has the responsibility to defend LFTB and the process for approval of the product. We don't believe USDA has met that responsibility.

We ask you to direct USDA personnel to engage in efforts to provide factual information about the safety of LFTB. We also urge you to consider your agency's response to questions and concerns about food products and food safety intervention steps that might arise in the future. USDA should be an advocate for agricultural producers and the safe and wholesome food they produce.

LFTB provides an important source of affordable lean beef for consumers. It also adds significant value to the cattle raised by our members. The extra value captured by LFTB adds at least \$15 per head to the value of cattle. The uncertainty created by USDA regarding LFTB will result in higher costs for consumers and lower cattle values for producers.

Thank you for your attention to this issue.

Sincerely,

A handwritten signature in black ink, appearing to read "Frank Harper", is written over a white background.

Frank Harper
President

cc: Kansas Congressional Delegation
Gov. Sam Brownback

Draft: Martha J. Harvin

Mr. Frank Harper
President
Kansas Livestock Association
6031 SW., 37th Street
Topeka, Kansas 66614-5129

Dear Mr. Harper:

Thank you for your letter of March 28, 2012, regarding the misinformation surrounding Lean Finely Textured Beef (LFTB). I appreciate the concerns that you have raised.

Let me assure you that we, at the Department of Agriculture (USDA), are very aware of the importance of this issue and are acting to balance the varied aspects of our 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.

As part of USDA's communication regarding LFTB, we have emphasized the safety of LFTB, the benefit of LFTB's lower fat content and lower cost, and the importance of making informed decisions. Like you, we know there is misinformation on this subject, which is why I, and others at USDA, have participated in media events stressing the safety of the product and the importance of informed decision-making. USDA has reviewed—and found no reason to question—the safety and suitability of this antimicrobial treatment for ground beef.

USDA continues to explore new ways of educating consumers regarding the safety and value of LFTB. On March 28, I joined Iowa Governor Terry Branstad in a news conference to articulate USDA's support for LFTB. The next day, Under Secretary for Food Safety Dr. Elisabeth Hagen joined Governor Branstad, Governor Rick Perry of Texas, Governor Sam Brownback of Kansas, Lieutenant Governor Rick Sheehy of Nebraska, and Lieutenant Governor Matt Michels of South Dakota in a tour of the Beef Products, Inc., plant in South Sioux City, Nebraska, where LFTB is manufactured, to help affirm the safety of the product. Previously, USDA Deputy Secretary Kathleen Merrigan voiced USDA's support for LFTB in an interview in Arizona, and noted that she served it at home. Dr. Hagen has written a blog on the issue, and she and I, along with other USDA officials, have spoken to numerous media outlets on this subject in recent weeks as well.

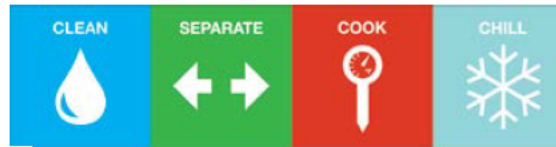
USDA will continue its outreach on this issue. Consumer education is an ongoing responsibility and a continual effort at USDA, especially with regard to food safety and modern agriculture.

Thank you again for your letter, and for your support on this and other food safety issues. If you have further questions, or if we can be of additional assistance, please contact Brian Baenig, Assistant Secretary for Congressional Relations, at (202) 720-7095.

Sincerely,

Thomas J. Vilsack

Secretary



Check your Steps at <http://www.foodsafety.gov/keep/>

FSIS/OPACE/ECIMS:M.Harvin:720-5554:3/30/2012

File Name: Frank Harper-LFTB-Pink Slime

Processing Code: OES21S

ECM Control Number: 7203892

Information: Some information taken from Sen. Grassley, 7203454 and e-mail sent from Dan Engeljohn dated 3/30/2012.

B. Carson, w/ edits and comment. 3-30-12

Rcardwell, ecims deputy director 4/2/12

Simultaneous Clearance

B. Mabry, CPAO
C. Blake, OPACE
D.Engeljohn, OPPD
K.Petersen, OFO
A. Almanza, OA

Initials/Date

From: [Harvin, Martha - FSIS](#)
To: [Carson, Bryce - FSIS](#)
Subject: Pink Slime Letters
Date: Tuesday, April 03, 2012 10:55:10 AM
Attachments: (b) (6) [@keloland.com-Pink Slime.docx](#)
(b) (6) [-Pink Slime labeling.docx](#)
Importance: High

Hi Bryce,

Attached for your review is language for the pink slime letters. Currently, I have 15 basic pink slime inquiries, and 6 pink slime inquiries regarding labeling. I have composed two sets of letters for each category. Also, I have created two separate folders in ECM, as well.

Thanks and Have a Wonderful Day!

Martha J. Harvin, 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 1166-S, Washington, DC 20250-3700

Phone: (202) 720-5554 Fax: (202) 720-7609

Email: martha.harvin@fsis.usda.gov

Check your steps at <http://www.foodsafety.gov/keep/>

Draft: Martha Harvin

Mr. Ed Taylor

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

Dear Mr. Taylor:

Thank you for your e-mail of March 29, 2012, to the Food Safety and Inspection Service's (FSIS) "Ask Karen" tool regarding ground beef treated with ammonia. Specifically, you asked that ground beef products be labeled in the stores. 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 allows products into commerce that we have confidence are safe.

USDA continues to affirm the safety of lean finely textured beef (LFTB) product – referred to in some media outlets as "pink slime" – for all consumers and urges customers to consult science-

based information on the safety and quality of this product. LFTB is a meat product derived from a process that separates fatty pieces from beef trimmings to reduce the overall fat content.

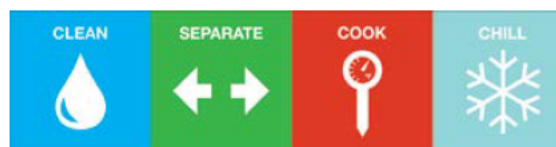
In an effort to provide factual labeling information of the product, FSIS approved labels that carry claims for the purchasers that want to know that the product does contain LFTB. However, if labels are submitted for claims attesting that LFTB is not incorporated, FSIS will approve those labels.

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.

For more information on food safety, please visit the FSIS Web site at <http://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/>

FSIS:OPACE:ECIMS:M.Harvin:720-5554:4/3/2012

File: Ed Taylor- Pink Slime labeling

Processing Code: F130

ECM Control Number: 7211405

Information: Standard approved pink slime language.

Draft: Martha Harvin

(b) (6)@keloland.com

Dear Sir or Madam:

Thank you for your e-mail of March 28, 2012, to the Food Safety and Inspection Service's (FSIS) "Ask Karen" tool regarding ground beef 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 allows products into commerce that we have confidence are safe.

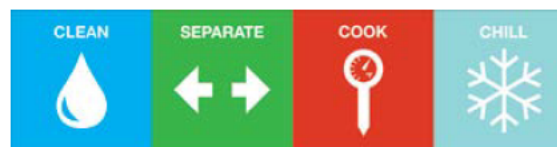
USDA continues to affirm the safety of lean finely textured beef (LFTB) product – referred to in some media outlets as "pink slime" – for all consumers and urges customers to consult science-based information on the safety and quality of this product. LFTB is a meat product derived from a process that 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 for your e-mail and your concern for food safety.

For more information on food safety, please visit the FSIS Web site at <http://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/>

FSIS:OPACE:ECIMS:M.Harvin:720-5554:4/3/2012

File: (b) (6)@keloland.com-Pink Slime

Processing Code: F130

ECM Control Number: 7211366

Information: Standard approved pink slime language.

From: [Russell, Linda - FSIS](#)
To: [Canavan, Jeff - FSIS](#)
Cc: [Murphy-Jenkins, Rosalyn - FSIS](#)
Subject: RE: what is the truth about msm and msp are there organs and all parts of animal in ...
Date: Tuesday, April 03, 2012 7:52:46 AM
Attachments: (b) (6) - [Ground beef.doc](#)

Thank you so much, Jeff. I am sending you my draft, in which I took out some of the more technical information and used our "standard language" for LFTB. If you could review it and suggest any corrections I would very much appreciate it. Have a great day.

Linda Russell

USDA, FSIS, Office of Public Affairs and Consumer Education
Executive Correspondence and Issues Management Staff
(202) 690-4046
(202) 720-7609 Fax

Be Food Safe: **CLEAN** - **SEPARATE** - **COOK** - **CHILL**

From: Canavan, Jeff - FSIS
Sent: Monday, April 02, 2012 2:31 PM
To: Russell, Linda - FSIS
Cc: Murphy-Jenkins, Rosalyn - FSIS
Subject: RE: what is the truth about msm and msp are there organs and all parts of animal in ...

Linda,

I had a chance to look at this today so here is some suggested language.

Mechanically separated meat (MSM) has a standard of identity in Title 9 of the Code of Federal Regulations (CFR), section 319.5. It is a finely comminuted product resulting from the mechanical separation and removal of most of the bone from attached skeletal muscle of livestock carcasses and parts, other than beef. Organs and other meat byproducts are not acceptable starting materials for the production of MSM. Mechanically separated poultry (MSP) is a similar process whereby most of the bone is removed from skeletal muscle and other tissue. Organs and other meat byproducts are also not acceptable starting materials for the production of MSP. The standard of identity for MSM is in 9 CFR 381.173. These products need to be listed in the ingredients statement by common or usual name, e.g., "mechanically separated pork" and "mechanically separated chicken."

In comparison, 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.

Establishments may voluntarily label their products with statements that identify whether LFTB is used as an ingredient, e.g., "does not contain lean finely textured beef" or "contains lean finely textured beef." You may want to inquire at the grocery store where you purchase your ground beef whether the product they sell contains finely textured beef.

Jeff

From: Russell, Linda - FSIS
Sent: Monday, April 02, 2012 1:32 PM
To: Murphy-Jenkins, Rosalyn - FSIS; Jones, Sally - FSIS
Subject: FW: what is the truth about msm and msp are there organs and all parts of animal in ...

Good afternoon,

We have some LFTB standard responses now, but need information to respond to the rest of the letter. Thanks.

Linda Russell

USDA, FSIS, Office of Public Affairs and Consumer Education
Executive Correspondence and Issues Management Staff
(202) 690-4046
(202) 720-7609 Fax

Be Food Safe: **CLEAN** - **SEPARATE** - **COOK** - **CHILL**

Contact Information

Email Address: (b) (6) @comcast.net
First Name:
Last Name:
Type:
Title:

Reference #120320-000075

Summary: what is the truth about msm and msp are there organs and all parts of animal in ...
Rule State: 999.2 Expert In Progress
Product Level 1: Additives
Product Level 2: General
Date Created: 03/20/2012 09:40 PM
Last Updated: 03/20/2012 09:40 PM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/20/2012 09:40 PM

what is the truth about msm and msp are there organs and all parts of animal in hamburg like hearts and such and how do you know , also what is the pink slime for can you buy hamburg with out it what does it do that they have to put it in product. thank you

Linda Russell

(b) (6) [@comcast.net](mailto:[REDACTED]@comcast.net)

Dear Sir or Madam:

Thank you for your e-mail of March 20, 2012, to the Food Safety and Inspection Service's (FSIS) "Ask Karen" tool asking if ground beef can contain mechanically separated meat (MSM), mechanically separated poultry (MSP), organs and all parts of the animal, and lean finely textured beef (LFTB).

FSIS is the public health regulatory agency in the 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.

MSM is a finely comminuted product resulting from the mechanical separation and removal of most of the bone from attached skeletal muscle of livestock carcasses and parts. MSP is a finely comminuted product resulting from the removal of most of the bone from skeletal muscle and other tissue of poultry. Organs and other by-products cannot be used in MSM or MSP. These products must be listed in the ingredients statement by their common or usual names, such as "mechanically separated pork" or "mechanically separated chicken."

In comparison, LFTB is a meat product derived from a process that separates fatty pieces from beef trimmings to reduce the overall fat content. All USDA inspected ground beef must meet the highest standards for food safety. USDA has strengthened ground beef standards in recent years, and only allows products into commerce that we have confidence are safe. USDA continues to affirm the safety of LFTB for all consumers and urges customers to consult science-based information on the safety and quality of this product.

Establishments may voluntarily label their products with statements that identify whether LFTB is used as an ingredient, such as “does not contain lean finely textured beef” or “contains lean finely textured beef.” You may want to inquire at the grocery store where you purchase your ground beef whether the product they sell contains LFTB.

For more information on food safety, please visit the FSIS Web site at <http://www.fsis.usda.gov>.

Thank you for your inquiry.

Sincerely,

Daniel L. Engeljohn, Ph.D.
Assistant Administrator
Office of Policy and Program Development



Protecting public health by preventing foodborne illnesses is FSIS' top priority.
Help protect your family. Check Your Steps at <http://www.foodsafety.gov/keep/>
and get ready to **Clean**, **Separate**, **Cook**, and **Chill**.
Food safety is important to everyone.

(b) (6) @comcast.net
Page 4

FSIS:OPACE:ECIMS:L.Russell:690-4046:4/3/12

(b) (6) – Ground beef processing

FI30 7206900

Information: Jeff Canavan, LPDD, OPPD

From: [Payne, Keith - FSIS](#)
To: [OOEET/OPD](#); [Waples-Johnson, Judy - FSIS](#)
Subject: Weekly Report to the President April 17 2012.docx
Date: Wednesday, April 18, 2012 8:27:02 AM
Attachments: [Weekly Report to the President April 17 2012.docx](#)

Good morning,

Attached is this week's Weekly Report to the White House.

Sincerely,

Keith

Keith Payne
Deputy Director, Outreach and Partnership Division
Office of Outreach, Employee Education and Training
Food Safety and Inspection Service
United States Department of Agriculture
Patriots Plaza III, 9th Floor, Room 09N27, Mailstop 3778

1400 Independence Avenue, SW
Washington, DC 20250-3700
Telephone: (202) 690-6522
Fax: (202) 690-6519
Email: keith.payne@fsis.usda.gov

**Weekly Report to the President
Food Safety and Inspection Service**

Under Secretary Elisabeth A. Hagen, M.D.

Tuesday, April 17, 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 to Increase Testing at Establishments with Repeat Violators.”
Tentative title; distribution date: April 20, 2012 (tentative).
- **Press Release:** “USDA Announces Measures to Protect Consumers from Foodborne Illness.”
Tentative title; distribution date TBD.
- **Press Release:** “Federal Food Safety Agencies Announce Microbial Risk Assessment Guideline Tool to Protect Consumers.” *Tentative title; distribution date TBD.*

Spanish Language Press Releases/Media Advisories

- Nothing to report.

New Media

- **FoodSafety.gov Blog:** Raw Cookie Dough (*Anticipated post date: April 30*)
- **Social Media:** *Babies and Food Safety* ALS Video-cast – April 4, 2012
- **Food Safety Videos:** Traveling Safely with Spring Holiday Foods – April 4, 2012 (English and Spanish)

Expected Legislative and Policy Issues

The Food Safety and Inspection Service (FSIS) will soon be announcing that it intends to implement new procedures that, if finalized, will improve its ability to traceback *E. coli* O157:H7 contaminated raw beef product further down the supply chain. By doing so, FSIS could determine whether a sole supplier also provided material to other companies and possibly prevent additional contaminated product from entering commerce. Under the proposed policy changes, FSIS will investigate production practices used by grinders and suppliers sooner. Using presumptive positive test results for *Escherichia coli* (*E. coli*), FSIS intends to launch investigations and link products, plants and pathogens by tracing back all affected products and potential sole suppliers to determine if any contaminated product has been shipped into

commerce, and initiating a recall. FSIS also is providing guidelines for the voluntary labeling of source material that has been sampled and tested for non-O157:H7 Shiga toxin-producing *E. coli* (STEC) bacteria. FSIS anticipates this voluntary labeling will encourage suppliers to share test results with their customers. FSIS is also providing guidance that establishments can use to assess the effectiveness of their controls for preventing contamination.

The Office of Management and Budget cleared the Hazard Analysis Critical Control Point (HACCP) notice which clarifies the Food Safety and Inspection Service's (FSIS) expectations for HACCP systems validation by an official establishment and announces the availability of a draft guidance document that FSIS has developed to assist establishments in appropriately validating their HACCP systems.

The Food Safety and Inspection Service is proposing to amend its poultry products inspection regulations and add Korea to the list of countries eligible to export poultry products to the United States. FSIS is also proposing to amend its meat products inspection regulations to add Namibia to the list of countries eligible to export meat products to the United States.

The Food Safety and Inspection Service will publish a notice in the Federal Register to extend the comment period for 30 days for the Poultry Slaughter Rule. The current deadline for the comment period is April 26.

The Food Safety and Inspection Service (FSIS) and the Foreign Agriculture Service are refining the agenda issues and framework for the proposed bilateral meeting with China's General Administration of Quality Supervision Inspection, and Quarantine (AQSIQ), as Administrator Al Almanza's March visit to Beijing was postponed at China's request. FSIS has also analyzed the response from AQSIQ to the March 6 FSIS letter summarizing resolved and unresolved poultry equivalence issues. All issues have been resolved, and FSIS has begun drafting a letter to notify AQSIQ.

Potential or Expected Legal Issues

Nothing to report.

FOIA Requests

On April 9, 2012, Matt Schrader of KOVR-TV "CBS Sacramento," located in West Sacramento, California, requested a copy of the current Food Safety and Inspection Service Residue Violator List, including residue one-time violators and repeat violators.

On April 9, 2012, Lucy A. Dalglish of Reporters Committee located in Arlington, Virginia, requested a copy of all correspondence between the Agency and the requestor related to Freedom of Information Act (FOIA) requests, dated February 18, 2009, March 13, 2009, April 14, 2009, and July 1, 2009, which were listed on the Department of Agriculture's 2011 Annual FOIA Report as being included in the "10 Oldest Pending Perfected FOIA Requests."

On April 10, 2012, Hilary T. Wood of Front Range Equine Rescue located in Larkspur, Colorado, requested a copy of any hazard analysis conducted by or for Valley Meat Company, Roswell, New Mexico, from January 1, 2006 to April 12, 2012.

On April 10, 2012, Hilary T. Wood of Front Range Equine located in Larkspur, Colorado, requested a copy of non-compliance records regarding humane handling violations, memoranda of interview, process

deficiency records, and notice of suspension involving Valley Meat Company, in Roswell, New Mexico, from January 1, 2006 to April 10, 2012.

On April 10, 2012, Stephanie Armour of Bloomberg News, located in Washington, D.C., requested a copy of recalls, non-compliance records, and food safety assessments regarding Establishment number 5712, from April 10, 2009 to April 10, 2012.

On April 11, 2012, Stephanie Armour of Bloomberg News, located in Washington, D.C. requested a copy of non-compliance records, suspension letters, and correspondence relating to the 2011 *Salmonella* outbreak regarding Cargill, Inc., Springdale, Arkansas, and Cargill Meat Solutions in Fort Morgan, Colorado, from January 1, 2010 to January 2012.

On April 12, 2012, Brian Hartman of ABC News, located in Washington, D.C., requested a copy of e-mails to and from former Department of Agriculture (USDA) employee JoAnn Smith and former USDA employee Carl Custer regarding lean finely textured beef, from January 1, 1990 to December 31, 1991.

On April 11, 2012, Alan Yuhas of Harper's Magazine, located in New York, New York, requested a copy of internal communications between Department of Agriculture (USDA) personnel pertaining to beef products treated with ammonium hydroxide, and communications containing the phrase "pink slime" from December 31, 2001 to April 11, 2012.

Travel/Speeches of Agency Executives

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.

On May 1, Food Safety and Inspection Service (FSIS) Administrator Al Almanza, will provide an FSIS update at a meeting of the American Meat Institute in Dallas, Texas.

On May 1, Deputy Under Secretary for Food Safety Brian Ronholm will deliver remarks at the Federal Asian Pacific American Council's National Leadership Training Conference being held in Atlanta, Georgia

Personnel Announcements

Nothing to report.

Other Items of Interest

An establishment in Roswell, New Mexico, under the Denver District Office, has completed an Application for Federal Inspection for horse slaughter. The Food Safety and Inspection Service conducted a walk-through of the establishment, and found several deficiencies that would have to be addressed before the application process can proceed. Pending resolution of these issues, a second walk-through will be necessary.

In addition to New Mexico, the following states have identified interest in horse slaughter: Missouri, Tennessee, Washington, Oregon, Oklahoma, and North Carolina.

On April 19, a Food Safety and Inspection Service (FSIS) representative will lead a Multi-agency Coordination Group for Foodborne Illness Outbreaks (MAC-FIO) workshop to discuss lines of communication for multiple Agencies and Departments during response to and recovery from a large-scale foodborne illness outbreak. In addition to FSIS, participants will include representatives from the Department of Agriculture's Animal and Plant Health Inspection Service, Food and Nutrition Service, Agricultural Marketing Service, and Office of Homeland Security and Emergency Coordination; the Environmental Protection Agency; the Department of Health and Human Services; the Department of Homeland Security; and the Federal Bureau of Investigation. The MAC-FIO is an Executive Branch strategy to improve the safety of the U.S. food supply by establishing a system that utilizes a Unified Command structure to execute the rapid traceback of a foodborne illness outbreak to the source.

On April 24, a Food Safety and Inspection Service representative will speak at the Asia-Pacific Economic Cooperation (APEC) Export Certification Workshop. Dr. Wang Ning, a key China General Administration of Quality Supervision Inspection, and Quarantine official, will also participate in the APEC Export Certification Workshop in Greenbelt, Maryland.

On April 24-26, a Food Safety and Inspection Service official will speak at the Mississippi Marination Workshop in Starkville, Mississippi.

On April 24-25, a Food Safety and Inspection Service official will represent the Agency at the Food Safety Modernization Act Surveillance Working Group meeting at the Centers for Disease Control and Prevention (CDC) in Atlanta, Georgia. Three working sessions will cover major areas that CDC's surveillance systems have been focusing on: Evaluating and Improving Surveillance Systems; External Stakeholder Collaboration; and Governmental Coordination and Integration.

On April 24-26, a Food Safety and Inspection Service representative will provide information regarding implementation of import Public Health Information System (PHIS) and describe data transfer from Automated Commercial Environment (ACE) to PHIS at the National Customs Brokers & Forwarders Association of America Annual Convention in Hollywood, Florida.

On April 25-26, a Food Safety and Inspection Service official will attend the Culture-Independent Diagnostics Forum: Charting a Path for Public Health in Atlanta, Georgia. The forum is organized by the U.S. Centers for Disease Control and Prevention (CDC), the Association of Public Health Laboratories, and the Council of State and Territorial Epidemiologists, and is being held to address potentially serious emerging issues in the area of infectious disease surveillance, especially in the area of foodborne disease, caused by the use of culture-independent methods in clinical diagnostic laboratories.

On April 26, a Food Safety and Inspection Service representative will speak on the topic of Non-O157 Shiga Toxin *E.coli* FSIS Risk Management and Sampling/Testing Programs at the AOAC Mid-Atlantic Section Meeting in Washington, D.C.

On April 26-29, a Food Safety and Inspection Service representative will provide food safety materials and information with the USDA Food Safety Discovery Zone at the USA Science and Engineering Festival in Washington, D.C.

The Food Safety and Inspection Service has 1 foodborne illness investigation, underway in 37 states, possibly associated with Agency-regulated products. The investigation involves 176 case-patients. Illnesses are being caused by *Salmonella* Heidelberg (ground turkey products).

On April 11, Town and Country Foods Inc., an establishment in Greene, Maine, recalled approximately 2,057 pounds of ground and tenderized beef products because they may have been contaminated with *E. coli* O157:H7. The problem was discovered through company lab testing which confirmed a positive result for *E. coli* O157:H7. The company did not hold the product pending test results, resulting in this recall.

30-60 Day Look Ahead

Nothing to report.

From: (b) (7)(C) - FSIS
To: (b) (7)(C) - FSIS; (b) (7)(C) - FSIS
Subject: Team Meeting Minutes
Date: Tuesday, April 03, 2012 3:10:47 PM
Attachments: [Team Mddting Minutes 03-28-12.doc](#)

Hey team let me know if there is any additions, subtractions or whatever to this

M.O.I

Meeting location: Est. 13432A (Martins in Stafford)

Date: 03/38/12

Documented by: (b) (7)(C)

Participate/Title: (b) (7)(C)

Subject: Team Meeting

We conducted our Team Meeting on Wednesday, March 28, 2012 at approximately 13:00 hours. Topics we covered included:

1. Export stamps at Est. 18986(Americold). (b) (7)(C) mentioned that 2nd shift Inspector (b) (7)(C) had emailed him that he had only got back 4 stamps to lock up last night. (b) (7)(C) who is the AM Inspector at Est. 18986, just found 4 stamps to give out this morning. One stamp was missing since 5 are given out daily. (b) (7)(C) said that he asks about the missing stamp and it was not found this morning. (b) (7)(C) suggested that (b) (7)(C) since he is the PM Inspector and IIC, should have a talk with (b) (6), plant manager, about the missing stamp. (b) (7)(C) also suggested that an MOI be made out on this meeting. (b) (7)(C) said he would.
2. PHIS: (b) (7)(C) said that some scheduled tasks are still in his calendar for March that are not marked as performed. These are tasks on days he was on annual leave. He said he called the Inspector who covered the Est. of those tasks, and said that he had claimed them and marked as performed. The Inspector told (b) (7)(C) that his calendar showed the tasks as performed. (b) (7)(C) mentioned that if the tasks were claimed and performed, this would show up in (b) (7)(C) calendar or the "All Inspector" calendar only. (b) (7)(C) said he would contact the Inspector again on this.
3. Labeling: We discussed the issue of the ingredient that has been in the news lately. "Pink Slime" (b) (7)(C) mentioned that we need to be sure that if a plant is using this ingredient that it is in the Ingredient statement.
4. (b) (7)(C) said that the FSA at Est. 13590(KOT) was completed and some NR's issued, but that Mercedes was coming back later in the week to see if the plant is working on the non-compliances. She is concerned that they keep repeating their non-compliances. (b) (7)(C) also mentioned regarding the FSA at KOT, that there is a way on PHIS to document several non-compliances into one NR. He said he would email the team the steps to do it.
5. Elaine mentioned that Est.00827 (Perfect Fit Meals) is still trying to get their 2nd shift approved. The plant is not working overtime during the week, just on week-ends. She wonders if this is going to be enough to help them get the 2nd shift approved.
6. (b) (7)(C) mentioned if the team could tour Est.13186, who was TexPac Foods, but is now named JWY. (b) (7)(C) said he has heard that the plant has really changed with more equipment and production since he worked there around 2 years ago. (b) (7)(C) who is the IIC there, said that we could go next week sometimes. We said we would check with each other about this.

From: [Canavan, Jeff - FSIS](#)
To: [Russell, Linda - FSIS](#)
Subject: RE: New inquiry about LFTB
Date: Tuesday, April 03, 2012 3:30:50 PM
Attachments: [Cobra - Ammoniated beef.doc](#)

Linda,

I made some suggested edits.

Jeff

From: Russell, Linda - FSIS
Sent: Tuesday, April 03, 2012 2:05 PM
To: Canavan, Jeff - FSIS
Subject: New inquiry about LFTB

Hi Jeff,

Please excuse my ignorance, but are ammonium hydroxide and anhydrous ammonia the same?

Could you review the attached response for me? Thanks.

Linda Russell

USDA, FSIS, Office of Public Affairs and Consumer Education
Executive Correspondence and Issues Management Staff
(202) 690-4046
(202) 720-7609 Fax

Be Food Safe: **CLEAN** - **SEPARATE** - **COOK** - **CHILL**

From: Canavan, Jeff - FSIS
Sent: Tuesday, April 03, 2012 12:20 PM
To: Russell, Linda - FSIS; Murphy-Jenkins, Rosalyn - FSIS; Jones, Sally - FSIS
Subject: RE: what is the truth about msm and msp are there organs and all parts of animal in ...

Linda,

Here is some language that we developed that Dan cleared in response to inquiries on LFTB and ammonia. The 2nd part is what I think you need to address the issue of ammonia.

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.

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.

Jeff

Jeffrey W. Canavan, MPA, RD
Deputy Director
Labeling and Program Delivery Division
USDA, FSIS, OPPD, LPDD
1400 Independence Ave., S.W. – Stop 5273
Patriots Plaza 3, 8th Floor – Cubicle 161A
Washington, DC 20250
Phone: (301) 504-0879
Fax: (202) 245-4792

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From: Russell, Linda - FSIS
Sent: Tuesday, April 03, 2012 12:16 PM
To: Canavan, Jeff - FSIS; Murphy-Jenkins, Rosalyn - FSIS; Jones, Sally - FSIS
Subject: RE: what is the truth about msm and msp are there organs and all parts of animal in ...

I think I must be eligible now to be "Pink Slime Queen" of ECIMS. I am responding to inquiries with so many variations, as I am sure you are. The latest inquiry insists that LFTB is adulterated because it is treated with ammonia. Do you have some language that explains that this is not an adulterant and not "poisonous." Thanks very much.

Linda Russell

USDA, FSIS, Office of Public Affairs and Consumer Education
Executive Correspondence and Issues Management Staff
(202) 690-4046
(202) 720-7609 Fax

Be Food Safe: **CLEAN** - **SEPARATE** - **COOK** - **CHILL**

From: Canavan, Jeff - FSIS
Sent: Tuesday, April 03, 2012 11:46 AM
To: Russell, Linda - FSIS
Subject: RE: what is the truth about msm and msp are there organs and all parts of animal in ...

No, they cannot.

Jeff

From: Russell, Linda - FSIS
Sent: Tuesday, April 03, 2012 11:08 AM
To: Canavan, Jeff - FSIS
Subject: RE: what is the truth about msm and msp are there organs and all parts of animal in ...

Hi Jeff,

I think the correspondent was asking if the organs, etc., can be used in ground beef, not just in MSM and MSP. Can they? Thanks.

Linda Russell

USDA, FSIS, Office of Public Affairs and Consumer Education
Executive Correspondence and Issues Management Staff
(202) 690-4046
(202) 720-7609 Fax

Be Food Safe: **CLEAN** - **SEPARATE** - **COOK** - **CHILL**

From: Canavan, Jeff - FSIS
Sent: Monday, April 02, 2012 2:31 PM
To: Russell, Linda - FSIS
Cc: Murphy-Jenkins, Rosalyn - FSIS
Subject: RE: what is the truth about msm and msp are there organs and all parts of animal in ...

Linda,

I had a chance to look at this today so here is some suggested language.

Mechanically separated meat (MSM) has a standard of identity in Title 9 of the Code of Federal Regulations (CFR), section 319.5. It is a finely comminuted product resulting from the mechanical separation and removal of most of the bone from attached skeletal muscle of livestock carcasses and parts, other than beef. Organs and other meat byproducts are not acceptable starting materials for the production of MSM. Mechanically separated poultry (MSP) is a similar process whereby most of the bone is removed from skeletal muscle and other tissue. Organs and other meat byproducts are also not acceptable starting materials for the production of MSP. The standard of identity for MSM is in 9 CFR 381.173. These products need to be listed in the ingredients statement by common or usual name, e.g., "mechanically separated pork" and "mechanically separated chicken."

In comparison, 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.

Establishments may voluntarily label their products with statements that identify whether LFTB is used as an ingredient, e.g., "does not contain lean finely textured beef" or "contains lean finely textured beef." You may want to inquire at the grocery store where you purchase your ground beef whether the product they sell contains finely textured beef.

Jeff

From: Russell, Linda - FSIS

Sent: Monday, April 02, 2012 1:32 PM

To: Murphy-Jenkins, Rosalyn - FSIS; Jones, Sally - FSIS

Subject: FW: what is the truth about msm and msp are there organs and all parts of animal in ...

Good afternoon,

We have some LFTB standard responses now, but need information to respond to the rest of the letter. Thanks.

Linda Russell

USDA, FSIS, Office of Public Affairs and Consumer Education

Executive Correspondence and Issues Management Staff

(202) 690-4046

(202) 720-7609 Fax

Be Food Safe: **CLEAN** - **SEPARATE** - **COOK** - **CHILL**

Contact Information

Email Address: (b) (6) @comcast.net

First Name:

Last Name:

Type:

Title:

Reference #120320-000075

Summary: what is the truth about msm and msp are there organs and all parts of animal in ...

Rule State: 999.2 Expert In Progress

Product Level 1: Additives

Product Level 2: General

Date Created: 03/20/2012 09:40 PM

Last Updated: 03/20/2012 09:40 PM

Status: Unresolved

Assigned:

Country:

State:

First Time Chatting?:

Discussion Thread

Customer By Web Form

03/20/2012 09:40 PM

what is the truth about msm and msp are there organs and all parts of animal in hamburg like hearts and such and how do you know , also what is the pink slime for can you buy hamburg with out it what does it do that they have to put it in product. thank you

Linda Russell

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

Dear Sir or Madam:

Thank you for your e-mail of March 26, 2012, to the Food Safety and Inspection Service's (FSIS) "Ask Karen" tool asking six questions regarding lean finely textured beef (LFTB)

As you know, FSIS is the public health regulatory agency in the 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.

LFTB is a meat product derived from a process that separates fatty pieces from beef trimmings to reduce the overall fat content. It is 100% ground beef and is not an adulterant. All USDA inspected ground beef must meet the highest standards for food safety. USDA has strengthened ground beef standards in recent years, and only allows products into commerce that we have confidence are safe. USDA continues to affirm the safety of LFTB for all consumers and urges customers to consult science-based information on the safety and quality of this product. You can find more information on LFTB at <http://blogs.usda.gov/2012/03/22/setting-the-record-straight-on-beef>.

Establishments may voluntarily label their products with statements that identify whether LFTB is used as an ingredient, such as “does not contain lean finely textured beef” or “contains lean finely textured beef.” You may want to inquire at the grocery store where you purchase your ground beef whether the product they sell contains LFTB.

Ammonium hydroxide is neither a poison nor an adulterant. Anhydrous ammonia ~~It~~ may be applied to LFTB by a Federal establishment as a food safety intervention. Anhydrous ammonia reacts with the moisture in the LFTB product to form ammonium hydroxide the active component. In this case, the use of ammonium hydroxide ~~It~~ meets the Food and Drug Administration’s (FDA) definition of a ~~as-a~~ processing aid – a substance that is added to a food for its technical or functional effect in the processing but is present in the finished food at insignificant levels and do not have any technical or functional effect in that food. Because processing aids are exempt from labeling ammonium hydroxide is not listed on the label.

For more information on food safety, please visit the FSIS Web site at <http://www.fsis.usda.gov>.

Thank you for your inquiry.

Sincerely,

Daniel L. Engeljohn, Ph.D.
Assistant Administrator
Office of Policy and Program Development



Protecting public health by preventing foodborne illnesses is FSIS' top priority. Help protect your family. Check Your Steps at <http://www.foodsafety.gov/keep/> and get ready to **Clean**, **Separate**, **Cook**, and **Chill**.

Food safety is important to everyone.

FSIS:OPACE:ECIMS:L.Russell:690-4046:4/2/12

Komar – Definition of meat

FI30 7206898

Information: FSIS Web page

From: [Leach, Alicemary - FSIS](#)
To: [Simms, Michele - FSIS](#)
Subject: RE: ECM #7203892 Frank Harper LFTB Pink Slime
Date: Tuesday, April 03, 2012 12:00:54 PM
Attachments: [7203892-Frank Harper-LFTB Pink Slime1111.docx](#)

Michele,

Cleared with edits. Thanks

Alicemary O. Leach

Director

ECIMS-Office of Public Affairs and Consumer Education
Food Safety and Inspection Service, Room 1167-South Building
U.S. Department of Agriculture
Washington, D.C. 20250
Office: (202) 690-3881

Mobile: 202-603-9375

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: Simms, Michele - FSIS
Sent: Tuesday, April 03, 2012 11:14 AM
To: Leach, Alicemary - FSIS
Cc: Derrickson, Nichele - FSIS; West, Walinda - FSIS
Subject: FW: ECM #7203892 Frank Harper LFTB Pink Slime

Alicemary—CPAO has cleared w/edits (attached below). Please let me know when you've cleared for OPACE so that I can complete task.

Thank you,

Michele Simms

Food Safety & Inspection Service

Congressional & Public Affairs Office

Room 1175 South Building

Phone: (202) 690-3774

Fax: (202) 720-5704

michele.simms@fsis.usda.gov

From: West, Walinda - FSIS
Sent: Tuesday, April 03, 2012 10:36 AM
To: Simms, Michele - FSIS
Cc: Leach, Alicemary - FSIS; Derrickson, Nichele - FSIS; Mabry, Brian - FSIS; DiNapoli, Greg - FSIS; Blake, Carol - FSIS
Subject: RE: ECM #7203892 Frank Harper LFTB Pink Slime

[Back to ECIMS with small edits and comment.](#)

<< File: 7203892-Frank Harper-LFTB Pink Slime1111.docx >>

From: Simms, Michele - FSIS
Sent: Monday, April 02, 2012 7:27 PM
To: West, Walinda - FSIS
Cc: Leach, Alicemary - FSIS; Derrickson, Nichele - FSIS; Mabry, Brian - FSIS; DiNapoli, Greg - FSIS; Blake, Carol - FSIS
Subject: ECM #7203892 Frank Harper LFTB Pink Slime

Linda—please review and clear the attached for CPAO clearance. Due date is Thursday, 4/5/12 .

<< File: 7203892-MISC-0001ABC4[1].pdf >> << File: 7203892-Frank Harper-LFTB Pink Slime[1][1][1][1].docx >> << File: 7203892-INCOMING-00017431[1].pdf >>

Alicemary—CPAO will provide you with a cleared/edited copy when our review is complete, so that you may review for OPACE clearance.

Thanks you,

Michele Simms

Food Safety & Inspection Service

Congressional & Public Affairs Office

Room 1175 South Building

Phone: (202) 690-3774

Fax: (202) 720-5704

michele.simms@fsis.usda.gov

Draft: Martha J. Harvin

Mr. Frank Harper
President
Kansas Livestock Association
6031 SW ~~2~~³⁷ Street
Topeka, Kansas 66614-5129

Dear Mr. Harper:

Thank you for your letter of March 28, 2012, regarding the ~~misinformation-controversy~~ issues surrounding Lean Finely Textured Beef (LFTB). I appreciate the concerns that you have raised.

Let me assure you that we, at the Department of Agriculture (USDA), are very aware of the ~~importance of confusion surrounding~~ this issue and ~~remain committed~~ are acting to balance the varied aspects of our 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.~~

Comment [O1]: Please combine 1st and 2nd paragraphs into one

As part of USDA's communication regarding LFTB, we have emphasized the safety of ~~LFTB~~ the product, the benefit of LFTB's lower fat content and lower cost, and the importance of making informed decisions. Like you, we know there is misinformation on this subject, which is why I, and others at USDA, have participated in media events stressing the safety of the product and the importance of informed decision-making. USDA has reviewed—and found no reason to question—the safety and suitability of this antimicrobial treatment for ground beef.

USDA continues to explore new ways of educating consumers regarding the safety and value of LFTB. On March 28, I joined Iowa Governor Terry Branstad in a news conference to articulate USDA's support for LFTB. The next day, Under Secretary for Food Safety Dr. Elisabeth Hagen joined Governor Branstad, Governor Rick Perry of Texas, Governor Sam Brownback of Kansas, Lieutenant Governor Rick Sheehy of Nebraska, and Lieutenant Governor Matt Michels of South Dakota in a tour of the Beef Products, Inc., plant in South Sioux City, Nebraska, where LFTB is manufactured, to help affirm the safety of the product. Previously, USDA Deputy Secretary Kathleen Merrigan voiced USDA's support for LFTB in an interview in Arizona, and noted that she served it at home. Dr. Hagen has written a blog on the issue, and she and I, along with other USDA officials, have spoken to numerous media outlets on this subject in recent weeks as well.

USDA will continue its outreach on this issue. Consumer education is an ongoing responsibility and a continual effort at USDA, especially with regard to food safety and modern agriculture.

Thank you again for your letter, and for your support on this and other food safety issues. If you have further questions, or if we can be of additional assistance, please contact Brian Baenig, Assistant Secretary for Congressional Relations, at (202) 720-7095.

Sincerely,

Thomas J. Vilsack
Secretary



Check your Steps at <http://www.foodsafety.gov/keep/>

FSIS/OPACE/ECIMS:M.Harvin:720-5554:3/30/2012

File Name: Frank Harper-LFTB-Pink Slime

Processing Code: OES21S

ECM Control Number: 7203892

Information: Some information taken from Sen. Grassley, 7203454 and e-mail sent from Dan Engeljohn dated 3/30/2012.

B. Carson, w/ edits and comment. 3-30-12

Rcardwell, ecims deputy director 4/2/12

Simultaneous Clearance

Initials/Date

B. Mabry, CPAO
C. Blake, OPACE
D.Engeljohn, OPPD
K.Petersen, OFO
A. Almanza, OA

LW for BM with edits

From: [Hyman, Delphine - FSIS](#)
To: [Jeffers, Mary Katherine - FSIS](#)
Subject: RE: Congressional letters on Pink Slime and finely textured beef(LFTB) or boneless lean beef(BLTB)
Date: Thursday, April 05, 2012 8:33:03 AM

Yes.

Delphine Hyman

FSIS/OPACE/ECIMS

delphine.hyman@fsis.usda.gov

(Desk) 202-690-4166

(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: Jeffers, Mary Katherine - FSIS
Sent: Thursday, April 05, 2012 8:31 AM
To: Hyman, Delphine - FSIS
Subject: RE: Congressional letters on Pink Slime and finely textured beef(LFTB) or boneless lean beef(BLTB)

Did you find the letter?

Mary Katherine Jeffers

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 202-690-3626

From: Hyman, Delphine - FSIS
Sent: Thursday, April 05, 2012 8:12 AM
To: Jeffers, Mary Katherine - FSIS
Subject: RE: Congressional letters on Pink Slime and finely textured beef(LFTB) or boneless lean

beef(BLTB)

Thanks

Delphine Hyman

FSIS/OPACE/ECIMS

delphine.hyman@fsis.usda.gov

(Desk) 202-690-4166

(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: Jeffers, Mary Katherine - FSIS
Sent: Thursday, April 05, 2012 7:40 AM
To: Hyman, Delphine - FSIS
Subject: RE: Congressional letters on Pink Slime and finely textured beef(LFTB) or boneless lean beef(BLTB)

Delphine,

I do not have a congressional on pink slime.

MK

Mary Katherine Jeffers

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 202-690-3626

From: Hyman, Delphine - FSIS
Sent: Wednesday, April 04, 2012 10:05 AM
To: Jeffers, Mary Katherine - FSIS; Russell, Linda - FSIS; Harvin, Martha - FSIS
Subject: Congressional letters on Pink Slime and finely textured beef(LFTB) or boneless lean beef(BLTB)

Good Morning, I am needing your assistance with locating Congressional Incoming on Pink Slime, finely textured beef or boneless lean beef. If you all could maybe just send me the control numbers I can do the research.

Thanks so much.

Delphine Hyman

FSIS/OPACE/ECIMS

delphine.hyman@fsis.usda.gov

(Desk) 202-690-4166

(Fax) 202-720-7609

FSIS/OPACE/ECIMS

<< OLE Object: Picture (Device Independent Bitmap) >>

[TRUE PEACE IS NOT MERELY THE ABSENCE OF TENSION.](#)

[BUT THE PRESENCE OF JUSTICE](#)

[DR. MARTIN L. KING](#)

From: [Canavan, Jeff - FSIS](#)
To: [Moore, Diane - FSIS](#)
Cc: [Stachura, Marqueta - FSIS](#); [Murphy-Jenkins, Rosalyn - FSIS](#); [Shaw, William - FSIS](#)
Subject: RE: 1st Notification Req # FOIA 12-00134
Date: Tuesday, April 10, 2012 8:54:33 AM
Attachments: [FI-NTMN1FEVF4PE04102012092407.pdf](#)

Diane,

Here is a label approval for finely textured beef that includes nutrition information. Much of the information on the submittal form needs to be redacted, i.e., blocks 8,9, and 10.

Jeff

From: Moore, Diane - FSIS
Sent: Wednesday, April 04, 2012 6:33 PM
To: Canavan, Jeff - FSIS
Cc: Stachura, Marqueta - FSIS; Murphy-Jenkins, Rosalyn - FSIS; Shaw, William - FSIS
Subject: FW: 1st Notification Req # FOIA 12-00134
Importance: High

Hello Jeff,

Attached is a Freedom of Information Act (FOIA) request #2012-00134 from Linda Larsen, dated March 18, 2012. The requester is requesting access to nutrition information, including protein content, fat content, and nutrient content, for "finely textured beef product", popularly known as "pink slime".

Please conduct a search and provide any information that would be responsive to the request or suggest a contact that can provide the information. If you have any questions concerning this request, please call or e-mail me. Thank you for your assistance.

Risk, Innovations, and Management Division (RIMD)
Office of Policy and Program Development
Telephone Number (202) 205-0495
mail Address: diane.moore@fsis.usda.gov

From: Williams, Lisa - FSIS
Sent: Wednesday, April 04, 2012 9:14 AM
To: Shaw, William - FSIS; Johnson, Sherri - FSIS
Cc: Moore, Diane - FSIS
Subject: 1st Notification Req # FOIA 12-00134
Importance: High

Conduct the record search for a two year time frame.

Good morning,

Attached is a Freedom of Information Act (FOIA) request from Linda Larsen March 19, 2011. In order to meet the 20-business day statutory timeframe in which to respond to a FOIA, please do the following:

1. Conduct a search for records;
2. Forward either a scanned copy of any responsive records to me via e-mail or CD-ROM, or mail/deliver one unstapled copy of the records to the FOIA Office, Room 1140 South Building; and,
3. Include the amount of time spent in searching for records, as well as the grade of the employee who performed the search. This is needed to properly account for time/costs associated with processing this request, and when applicable, to pass these costs onto the requester.
4. If your office does not have any records responsive to this request, please inform me so that I may direct the search to another area.

If you have any questions concerning this request please call or e-mail me right away. Thank you.

Lisa B. Williams
FOIA Specialist
United States Department of Agriculture
OPACE/FSIS/ECIMS
1400 Independence Avenue, SW
Room 1140 South Building
Washington, DC 20250-3700
202-690-1787 Ph (email preferred)
202-690-3023 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

According to the paperwork reduction act of 1995, an agency may not conduct or sponsor, and a person is not required to respond to, a collection of information unless it displays a valid OMB control number. The valid OMB control number for this information collection is 0293-0092. The time required to complete this information collection is estimated to average 15 minutes per response, including the time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information. This form has been approved by OMB for web distribution.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE		1 AGENT NAME, ADDRESS, TELEPHONE NO. (If using an Agent, fill in this block, otherwise leave blank)		2 FOR USDA USE ONLY APPROVAL DATE C FEB - 3 2003 C FSIS U.S. DEPT. OF AGRICULTURE		3 FOR USDA USE ONLY		4 ESTABLISHMENT NO. / FOREIGN COUNTRY (All applicable) 19872	
USDA-FSIS (30) MANUAL 60403831		Olsson, Frank & Weeda, PC 1400 Sixteenth Street NW Suite 400 Washington, DC 20036-2220 Phone (202) 789-1212							
Act 5 U.S.C. 552(b)(4) APPLICANT: See Page 2 for instructions									
5a. NAME OF PRODUCT BONELESS CHUCK LEAN BEEF CHIPS DERIVED FROM BEEF TRIMMINGS						5b. HACCP PROCESS CATEGORY RAW - NOT GROUND			
6a. TYPE OF APPROVAL REQUESTED <input checked="" type="checkbox"/> SKETCH <input type="checkbox"/> TEMPORARY <input type="checkbox"/> EXTENSION OF TEMPORARY		6b. WAS THE LABEL <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO PREVIOUSLY APPROVED?		Date of approval Prior approval number Number of labels on hand Number of days requested		7a. AREA OF PRINCIPAL DISPLAY PANEL (Square inches) 17		7b. TOTAL AVAILABLE LABELING SPACE FOR ENTIRE PACKAGE (Square inches) 1841	
8. PRODUCT FORMULA also BEEF		1 <input checked="" type="checkbox"/> PCT <input type="checkbox"/> WEIGHT (No Fractions) 100.00				9. PROCESSING PROCEDURES (Approval of the sketch does not convey approval of the processing procedures)			
(b) (4)		(b) (4)		(b) (4)		VED Hon 03			
10. NAME AND ADDRESS OF FIRM (Below and between dots) (b) (4)		11. SIGNATURE OF APPLICANT OR AGENT Hath		DATE 01-26-05					
		12. CONDITIONS APPLYING TO USE OF LABELS OR DEVICE (FOR USDA USE ONLY) For further processing at another federal establishment							

(b) (4)

(b) (4)



(b) (4)

SS-CBLBT--B

PW 60

KEEP FROZEN

Nutrition Facts

Serving Size 4 ounces (112g)
Servings Per Container varied

Amount Per Serving	Per Serving	Per 100g
Calories	180	150
Calories from fat	80	70
% Daily Value***		
Total Fat 5g, 8g	14%	12%
Saturated Fat 4g, 3.5g	21%	18%
Cholesterol 90mg, 80mg	29%	25%
Sodium 170mg, 150mg	7%	6%
Total Carbohydrate 0g, 0g	0%	0%
Protein 21g, 18g		
Calcium	6%	4%
Iron	15%	10%
*Percent Daily Values are based on a diet of other people's secrets, vitamins A and Vitamin C.		
***Percent Daily Values are based on a diet of other people's secrets, vitamins A and Vitamin C.		

LEAN

891

KEEP

From: [Baker, James - FSIS](#)
To: [\(b\) \(6\) @clemsan.edu](#); [Dempsey, Terry - FSIS](#); [Lewis, Michael - FSIS](#); [Smith, Patrick - FSIS](#)
Subject: Quarterly Report April 12 Template.docx
Date: Friday, April 13, 2012 11:30:47 AM
Attachments: [Quarterly Report April 12 Template.docx](#)

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.

**SOUTH CAROLINA MEAT-POULTRY INSPECTION
DEPARTMENT
QUARTERLY SUMMARY REPORT
January-March 2012**

1. ACTIVITIES:

a. Personnel Changes:

b. Preapproval Inspections:

Mr. (b) (7)(C) and Dr. (b) (7)(C) conducted a preapproval inspection at Claussen Alligator and Deer Processing in Florence, SC. This facility is owned by Mr. Dennis Matherly.

c. Establishment Gains Losses:

d. Training:

During the quarter Pee Dee Area inspectors were trained in Module 2 of Humane Handling. All inspectors passed the test on the course material.

Updating training for KIS Testing was discussed during the quarter. Dr. Cunningham suggested that due to the limited office space at our very small slaughter establishments we can send samples to the Midwestern lab. Frequency of test submission is to be at the discretion of the PHV.

The following information regarding *Bacillus Cereus* food borne illness was discussed with Mr. Saw Aung of Sushi Sam in Florence, SC. Mr. Aung is a sushi chef and is extremely interested in producing a safe product.

BACILLUS CEREUS TOXI-INFECTION

Revised 07/07/2004

Bacillus cereus causes a toxin-mediated food poisoning. *Bacillus cereus* is an aerobic and facultatively anaerobic, spore-forming, gram-positive bacillus. The emetic syndrome is caused by a preformed heat stable toxin. The diarrhea syndrome is caused by in vivo production of a heat-labile enterotoxins.

Epidemiology

Bacillus cereus is found in about 25% food products sampled, including cream, pudding, meat, spices, dry potatoes, dry milk, spaghetti sauces and rice. Contamination of the food product generally occurs prior to cooking. Vegetative forms can grow and produce enterotoxins over a wide range of temperatures from 25°C to 42°C (77°–108°F). Spores can survive extreme temperatures, and when allowed to cool relatively slowly, they will germinate and multiply.

d. Training Continued:

During the quarter there were many questions from plant owners regarding the use of Pink Slime in ground beef. Many discussions were held explaining this process. The following information was used:

Boneless lean beef trimmings refer to an industrial product created from beef trimmings using particular processes; these products are sometimes referred to using the [neologism pink slime](#). These processes, which include meat trimmings passing through a centrifuge, and (in the most common process) being exposed to ammonia gas, have drawn attention as the subject of possible health and consumer concerns. The term pink slime was coined by Dr. Gerald Zirnstein^[2] to refer to the resulting products.

A 2012 ABC News investigative report indicated that the USDA has received, but concealed information indicating that 70 percent of [ground beef](#) (beef mince) contains the substance, and that the USDA has allowed the substance to go unlabeled at the objection of its own scientists^[2]. A 2008 *Washington Post* article suggested that the pink slime content of most beef patties containing the substance approaches 25%.^[1]

These trimmings are sold in the US to food companies which use it as filler in beef products. Most is produced and sold by [Cargill](#) Meat Solutions and [Beef Products](#), Inc.^[3] The lean beef sold by BPI has become known for increasing the [pH](#) of the beef trimmings by adding [ammonium hydroxide](#) to destroy pathogens such as [E. coli](#) and [Salmonella](#), while the Cargill product uses antimicrobial treatments that lower the pH.^[citation needed]

On April 5, 2012 a training session was held for a new employee at Aynor Conway. Inspector Ailshie and Dr. (b) (7)(C) participated in this training which lasted approximately 2 hours. Mr. Kenny Barnhill conducted the training for his new employee, Mr. Shawn Ailshie. The following topics were covered in the training: Swine Processing Procedures, Beef Processing Procedures, SRM identification and handling, Preop Sanitation for the Kill Floor, Operational Sanitation Procedures and Inedible Room SSOP.

Pee Dee Area personnel attended the SCMPID 18th Annual Training Session in Columbia on January 21, 2012.

e. Verification Reviews:

Sumter Provision was selected and reviewed as part of the Federal On-Site Review process. No findings were made at this facility during Mr. (b) (7)(C) visit.

During January of this quarter Mr. (b) (6) of SC Department of Agriculture inspected Richard's BBQ sauce facility in Loris, SC.

During January of this quarter Mr. (b) (7)(C) finished up his FSA at Cheraw Packing. There were some minor findings which have been corrected.

f. Continuing Education:

g. FAST Tests:

2. ACHIEVEMENTS:

a. Promotions:

b. Plant Improvements:

Construction and improvements continue to progress at Wedgfield Deer Processing. The retail area is nearing completion. (b) (4)

As a result of the first quarter review, several plants made significant improvements to their facilities.

c. Operational Improvements:

During the quarter Mr. (b) (7)(C) and Dr. (b) (7)(C) reviewed rendering product processes at Pilgrim's Pride, in Sumter, SC. The processes were verified and letters were written and sent to plant officials. These efforts were made to assist the plant in exporting Chicken By-product Meal, Rendered Chicken Fat and Feather Meal to Chile.

3. PROBLEM AREAS AND PLANNED IMPROVEMENTS:

a. Plant Problems:

Poston Packing Company continues to have problems with condensation and a leaky roof in some of their large storage cooling units. A projected roof improvement project is in the initial stages.

Aynor Conway continues to struggle with plant improvements due to economic difficulties. There is a water drainage problem originating under the slab foundation which the plant is attempting to correct. This problem has been ongoing for several months.

Sumter provision has greatly improved its freezer storage practices. However, one walk in freezer continues to be rejected due to over stocking and lack of acceptable access to products.

Beach Meats has had a repeat Listeria species finding in the environmental testing program. This has been an off and on problem at this facility probably due to processing raw and cooked products in the same environment.

b. Personnel Problems:

4. ANTE-MORTEM/POST-MORTEM DISPOSITIONS:

Plant	Date	Animal	Diagnosis	Disposition
Hemingway	2-7-12	MH	Septicemia	Cd
Hemingway	2-9-12	MH	Pneumonia/Septicemia	Cd

Area Veterinarian Printed

Signature

Date

From: [Harvin, Martha - FSIS](#)
To: [Carson, Bryce - FSIS](#)
Subject: Pink Slime Language
Date: Wednesday, April 04, 2012 11:16:41 AM
Attachments: [Ed Taylor-Pink Slime labeling.docx](#)
[Smolina@dusd.k12.az.us-Pink Slime labeling.docx](#)
Importance: High

Hi Bryce,

Attached for your review is draft language for pink slime letters. Ed Taylor draft answers pink slime labeling issues, and Smolina draft answers pink slime labeling and the National School Lunch Program issues.

Thanks and Have a Wonderful Day!

Martha J. Harvin, 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 1166-S, Washington, DC 20250-3700

Phone: (202) 720-5554 Fax: (202) 720-7609

Email: martha.harvin@fsis.usda.gov

Check your steps at <http://www.foodsafety.gov/keep/>

Draft: Martha Harvin

Mr. Ed Taylor
(b) (6) @citcom.net

Dear Mr. Taylor:

Thank you for your e-mail of March 29, 2012, to the Food Safety and Inspection Service's (FSIS) "Ask Karen" tool regarding ground beef treated with ammonia. Specifically, you asked that ground beef products be labeled in the stores. 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 allows products into commerce that we have confidence are safe.

USDA continues to affirm the safety of lean finely textured beef (LFTB) product – referred to in some media outlets as "pink slime" – for all consumers and urges customers to consult science-

Mr. Ed Taylor
Page 2

based information on the safety and quality of this product. LFTB is a meat product derived from a process that separates fatty pieces from beef trimmings to reduce the overall fat content.

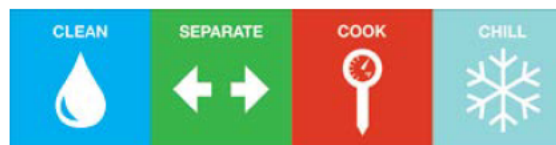
Regarding labeling, FSIS has reviewed its policies and determined that it has properly applied its labeling authority for products containing LFTB. However, for marketing purposes, industry has requested, and FSIS has approved, labels carrying claims that LFTB either is or is not incorporated into a particular product.

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.

For more information on food safety, please visit the FSIS Web site at <http://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/>

Mr. Ed Taylor
Page 3

FSIS:OPACE:ECIMS:M.Harvin:720-5554:4/3/2012

File: Ed Taylor - Pink Slime labeling and School

Processing Code: F130

ECM Control Number: 7211405

Information: Standard approved pink slime language. Labeling information taken from 7205231 approved by Dan Engeljohn.

Draft: Martha Harvin

(b) (6) @dusd.k12.az.us

Dear Sir or Madam:

Thank you for your e-mail of March 22, 2012, to the Food Safety and Inspection Service's (FSIS) "Ask Karen" tool regarding ground beef treated with ammonia. Specifically, you asked that ground beef products be labeled in the stores, and the usage in the National School Lunch Program (NSLP). 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 allows products into commerce that we have confidence are safe.

USDA continues to affirm the safety of lean finely textured beef (LFTB) product – referred to in some media outlets as "pink slime" – for all consumers and urges customers to consult science-

based information on the safety and quality of this product. LFTB is a meat product derived from a process that separates fatty pieces from beef trimmings to reduce the overall fat content.

Regarding labeling, FSIS has reviewed its policies and determined that it has properly applied its labeling authority for products containing LFTB. However, for marketing purposes, industry has requested, and FSIS has approved, labels carrying claims that LFTB either is or is not incorporated into a particular product. Furthermore, 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 NSLP when it comes to purchasing ground beef products. USDA only purchases products for the school lunch program that are safe, nutritious and affordable. However, due to customer demand, USDA 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 LFTB.

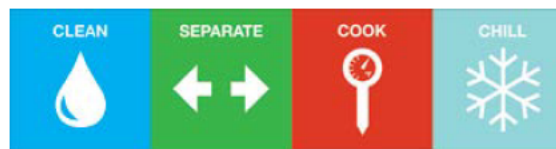
Protecting public health is the sole mission of FSIS, and the Agency is committed to working to reduce the incidence of foodborne illnesses. Thank you for your e-mail and your concern for food safety.

For more information on food safety, please visit the FSIS Web site at <http://www.fsis.usda.gov>.

(b) (6)@dusd.k12.az.us
Page 3

Sincerely,

Daniel L. Engeljohn, Ph.D.
Assistant Administrator
Office of Policy and Program Development



Check your Steps at <http://www.foodsafety.gov/keep/>

(b) (6) @dusd.k12.az.us
Page 4

FSIS:OPACE:ECIMS:M.Harvin:720-5554:4/3/2012

File: (b) (6) @dusd.k12.az.us - Pink Slime labeling and School

Processing Code: F130

ECM Control Number: 7211405

Information: Standard approved pink slime language. Labeling information taken from 7205231 approved by Dan Engeljohn.

From: [Rottenberg, Carmen - FSIS](#)
To: [Almanza, Al - FSIS](#); [Derfler, Phil - FSIS](#)
Subject: FW: Record Search re FOIA 12-139
Date: Wednesday, April 04, 2012 1:33:09 PM
Attachments: [12-139 Request.pdf](#)

FOIA request for any and all email records that contain the phrase “pink slime.”

Carmen M. Rottenberg
Chief of Staff
Office of the Administrator
Food Safety and Inspection Service
1400 Independence Ave., SW
Washington, D.C. 20250
Telephone: (202) 720-6618
Fax: (202) 690-0550
Email: carmen.rottenberg@fsis.usda.gov

From: Sharpe, Mary Frances - FSIS
Sent: Wednesday, April 04, 2012 12:48 PM
To: Rottenberg, Carmen - FSIS; Mabry, Brian - FSIS
Cc: Wright, Sheila - FSIS
Subject: Record Search re FOIA 12-139

Good Afternoon:

Attached is a Freedom of Information Act (FOIA) request from Michael Ravnitzky dated April 1, 2012. In order to meet the 20-business day statutory timeframe in which to respond to a FOIA, please do the following:

1. Conduct a search for records;
2. Forward either a scanned copy of any responsive records to me via e-mail or CD-ROM, or mail/deliver one unstapled copy of the records to the FOIA Office, Room 1140 South Building; and,
3. Include the amount of time spent in searching for records, as well as the grade of the employee who performed the search. This is needed to properly account for time/costs associated with processing this request, and when applicable, to pass these costs onto the requester.
4. If your office does not have any records responsive to this request, please inform me so that I may direct the search to another area.

If you have any questions concerning this request please call or e-mail me right away. Thank you.

Mary Frances Sharpe
Management Analyst
USDA/FSIS/FOIA

Washington, DC 20250

Office: (202) 720-2109

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

FSIS FOIA

From: Michael Ravnitzky [(b) (6) @verizon.net]
Sent: Sunday, April 01, 2012 9:45 AM
To: fsis.foia@usda.gov
Subject: FOIA request

Received in USDA/FSIS

April 1, 2012

APR 02 2012

FSIS Freedom of Information Act Office
Room 1140-South Building
14th and Independence Avenue, SW
Washington, DC 20250-3700

FOIA Office

Dear Sirs:

This is a request for records under the provisions of the Freedom of Information Act. I request a copy of any and all emails at FSIS in

- 1) the office of the FSIS Administrator,
- 2) the Office of the FSIS Deputy Administrator,
- 3) the Office of the Deputy Undersecretary for Food Safety, and
- 4) the FSIS Chief of Staff

that include the phrase "pink slime".

I also request a search in

- 5) the office that deals with Congressional inquiries to FSIS
- for any email that mentions "pink slime".

You may limit this request to emails during the time period January 1, 2010 to the present.

Such a search can be done quickly, electronically, through ordinary means.

Specifically, I request an electronic search or searches that retrieves any emails that include the phrase "pink slime".

This is a noncommercial request for records. It falls into the "all other requesters" fee category. I agree to pay up to \$40 for costs if necessary. However, I also ask for a fee waiver in this instance because the disclosure of the documents is in the public interest and is likely to contribute significantly to public understanding of the operations or activities of the Government and is not primarily in the commercial interest of the requester.

The documents concern the operations or activities of the government because the USDA/FSIS has approved the use of lean finely textured beef treated with ammonium hydroxide gas.

Disclosure is likely to contribute to the public understanding of these operations and activities because the public is greatly concerned about this issue and the documents requested will shed light on the involvement of FSIS in this area. The documents will be published online.

The contribution will be significant because to date, FSIS has not provided the requested emails.

I prefer to receive electronic copies of the records rather than paper copies if possible. I prefer to receive responses to this request either by ordinary U.S. Mail (NO SIGNATURES REQUIRED) or else by email.

Sincerely,

Michael Ravnitzky

(b) (6)

Silver Spring, MD 20902

(b) (6) @verizon.net

From: [Stachura, Marqueta - FSIS](#)
To: [Yoder, Lynn - FSIS](#)
Cc: [Stachura, Marqueta - FSIS](#); [Murphy-Jenkins, Rosalyn - FSIS](#); [Canavan, Jeff - FSIS](#)
Subject: FW: 1st Notification Req # FOIA 12-00134
Date: Thursday, April 12, 2012 7:58:55 AM
Attachments: [12-134 Request.pdf](#)
Importance: High

This one was just submitted last week.

From: Moore, Diane - FSIS
Sent: Wednesday, April 04, 2012 6:33 PM
To: Canavan, Jeff - FSIS
Cc: Stachura, Marqueta - FSIS; Murphy-Jenkins, Rosalyn - FSIS; Shaw, William - FSIS
Subject: FW: 1st Notification Req # FOIA 12-00134
Importance: High

Hello Jeff,

Attached is a Freedom of Information Act (FOIA) request #2012-00134 from Linda Larsen, dated March 18, 2012. The requester is requesting access to nutrition information, including protein content, fat content, and nutrient content, for "finely textured beef product", popularly known as "pink slime".

Please conduct a search and provide any information that would be responsive to the request or suggest a contact that can provide the information. If you have any questions concerning this request, please call or e-mail me. Thank you for your assistance.

Risk, Innovations, and Management Division (RIMD)
Office of Policy and Program Development
Telephone Number (202) 205-0495
mail Address: diane.moore@fsis.usda.gov

From: Williams, Lisa - FSIS
Sent: Wednesday, April 04, 2012 9:14 AM
To: Shaw, William - FSIS; Johnson, Sherri - FSIS
Cc: Moore, Diane - FSIS
Subject: 1st Notification Req # FOIA 12-00134
Importance: High

Conduct the record search for a two year time frame.

Good morning,

Attached is a Freedom of Information Act (FOIA) request from Linda Larsen March 19, 2011. In order to meet the 20-business day statutory timeframe in which to respond to a FOIA, please do

the following:

1. Conduct a search for records;
2. Forward either a scanned copy of any responsive records to me via e-mail or CD-ROM, or mail/deliver one unstapled copy of the records to the FOIA Office, Room 1140 South Building; and,
3. Include the amount of time spent in searching for records, as well as the grade of the employee who performed the search. This is needed to properly account for time/costs associated with processing this request, and when applicable, to pass these costs onto the requester.
4. If your office does not have any records responsive to this request, please inform me so that I may direct the search to another area.

If you have any questions concerning this request please call or e-mail me right away. Thank you.

Lisa B. Williams
FOIA Specialist
United States Department of Agriculture
OPACE/FSIS/ECIMS
1400 Independence Avenue, SW
Room 1140 South Building
Washington, DC 20250-3700
202-690-1787 Ph (email preferred)
202-690-3023 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

FOIA-2012-00134

FSIS FOIA

From: editor@foodpoisoningbulletin.com
Sent: Sunday, March 18, 2012 10:47 PM
To: fsis.foia@usda.gov
Subject: Attention: FOIA Request

Received in USDA/FSIS

MAR 19 2012

Dear FOIA Officer:

FOIA Office

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-(b)(6)

Thank you,

Linda Larsen
Editor
Food Poisoning Bulletin
<http://foodpoisoningbulletin.com>

2 year timeframe

Linda Larsen
Editor
Food Poisoning Bulletin
C/O Prutzken Olsen, P.A.
Plaza Seven, Suite 2950
45 South Seventh St.
Minneapolis, Minnesota 55402

From: [Graves, Alexis - OCIO](#)
To: [Hannle, Leilani - FSIS - FOIA - FNS](#)
Cc: [Bridges, Greg - OCIO](#)
Subject: FOIA Request from J. Smathers (Pink Slime)
Date: Friday, April 13, 2012 3:20:15 PM
Attachments: [Jason Smathers - Recd 4-13-12 for OSEC FSIS FNS.pdf](#)
[image003.png](#)

Good Afternoon:

We received the attached request from Mr Jason Smathers Mr Smathers is requesting "all records on, about, mentioning, or concerning "pink slime " Although we will all log the request separately in FX, please feel free to link to the OCIO tracking number 2012-OCIO-02126-F If you have any questions or concerns, please feel free to give me a call

FOIApress - User: Alexis.Graves - Windows Internet Explorer

https://efoia.usda.gov/foiaexpress/main.aspx?reqid=1380&searchid=768&protocol=https

File Edit View Favorites Tools Help

FOIApress - User: Alexis... X Departmental Management (...) Modify Distribution List

Requests

2012-OCIO-02126-F - Request 20 Days Remaining Sign Out

General Information Request Information Fee Information Additional Information

Action Office* OCIO
Request Type* FOIA
Requester* Smathers, Jason
Organization
Received Mode E-mail
Delivery Mode E-mail
Method of Payment
Requested Date* 04/13/2012
Original Received Date 04/13/2012
Received Date* 04/13/2012
Original Target Date 05/11/2012
Target Date 05/11/2012
Estimated Delivery Date 05/11/2012
Original Perfect Date 04/13/2012
Last Perfected Date 04/13/2012

Expedite Requested
Expedite reason

Status Perfected
Request Owner* Graves, Alexis
Primary User Graves, Alexis
Review Status
Priority Normal
Multi-Track Type Simple

Shipping Address
Address1 DEPT HR 1249
Address2 PO Box 55819
City Boston
Country United States
State Massachusetts
Zip Code 02205-5819
[12345 or 12345-6789 format for US]

Link Requests
Link Requests

Notes

Requester

start 3 Internet... Sent Items... Search Reqs... FW: Washing... Freedom of L... Unlabeled - Me... 2012-OCIO... FW... Washin... CD Voting W... 3:15 PM

Thank You,

Alexis R. Graves
Contracting FOIA Specialist
FOIA Service Center
U.S. Department of Agriculture
(P) 202.690.3318
Alexis.Graves@ocio.usda.gov

From: 1249-53427629@requests.muckrock.com
To: [USDAFOIA - OCIO](#)
Subject: Freedom of Information Request: Pink slime (USDA)
Date: Friday, April 13, 2012 2:47:07 AM

April 13, 2012
Department of Agriculture
USDA OFFICE OF THE SECRETARY
FOIA Requester Service Center
Primary FOIA Officer and Contact, Courtney L. Wilkerson, Esq.
Washington, DC 20250

To Whom It May Concern:

This is a request under the Freedom of Information Act. I hereby request the following records:

All records on, about, mentioning, or concerning "pink slime."

I also request that, if appropriate, fees be waived as I believe this request is in the public interest. The requested documents will be made available to the general public free of charge as part of the public information service at MuckRock.com, processed by a representative of the news media/press and is made in the process of news gathering and not for commercial usage.

In the event that fees cannot be waived, I would be grateful if you would inform me of the total charges in advance of fulfilling my request. I would prefer the request filled electronically, by e-mail attachment if available or CD-ROM if not.

Thank you in advance for your anticipated cooperation in this matter. I look forward to receiving your response to this request within 20 business days, as the statute requires.

Sincerely,

Jason Smathers

Filed via MuckRock.com
E-mail (Preferred): 1249-53427629@requests.muckrock.com

For mailed responses, please address (see note):
MuckRock News
DEPT MR 1249
PO Box 55819
Boston, MA 02205-5819

PLEASE NOTE the new address as well as the fact that improperly addressed (i.e., with the requester's name rather than MuckRock News) requests might be returned by the USPS as undeliverable.

From: [Sharpe, Mary Frances - FSIS](#)
To: [Wright, Sheila - FSIS](#)
Cc: [Hannie, Leilani - FSIS](#)
Subject: Cases re Pink Slime
Date: Wednesday, April 18, 2012 1:43:13 PM
Attachments: [Cases re Pink Slime.docx](#)

I put a table together of cases so far that are requesting "Pink Slime". I will update accordingly. I put this on the Z drive under Pink Slime and dropped the Table in the Folder.

Mary Frances Sharpe

Management Analyst

USDA/FSIS/FOIA

Washington, DC 20250

Office: (202) 720-2109

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

[illegible]

From: [Payne, Keith - FSIS](#)
To: [OOEET/OPD](#); [Waples-Johnson, Judy - FSIS](#)
Subject: Weekly Report to the President -April 10 2012 (3) (2).docx
Date: Tuesday, April 10, 2012 8:18:15 AM
Attachments: [Weekly Report to the President -April 10 2012 \(3\) \(2\).docx](#)

Good morning,

Attached is this week's Weekly Report to the White House.

Sincerely,

Keith

Keith Payne
Deputy Director, Outreach and Partnership Division
Office of Outreach, Employee Education and Training
Food Safety and Inspection Service
United States Department of Agriculture
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**Weekly Report to the President
Food Safety and Inspection Service**

Under Secretary Elisabeth A. Hagen, M.D.

Tuesday, April 10, 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 to Increase Testing at Establishments with Repeat Violators.” *Tentative title; distribution date TBD.*
- **Press Release:** “USDA Announces Measures to Protect Consumers from Foodborne Illness.” *Tentative title; distribution date TBD.*
- **Press Release:** “Federal Food Safety Agencies Announce Microbial Risk Assessment Guideline Tool to Protect Consumers.” *Tentative title; distribution date TBD.*

Spanish Language Press Releases/Media Advisories

- Nothing to report.

New Media

- **FoodSafety.gov Blog:** Spring Celebrations Part II, Handling Leftovers (*Anticipated post date: April 10*)

Expected Legislative and Policy Issues

The Food Safety and Inspection Service (FSIS) intends to implement new procedures that, if finalized, will improve its ability to traceback contaminated product further down the supply chain. By doing so, FSIS could determine whether a sole supplier also provided material to other companies and possibly prevent additional contaminated product from entering commerce. Under the proposed policy changes, FSIS will investigate production practices used by grinders and suppliers sooner. Using presumptive positive test results for *Escherichia coli* (*E. coli*), FSIS will launch investigations and link products, plants and pathogens by tracing back all affected products and potential sole suppliers to determine if any contaminated product has been shipped into commerce, and initiating a recall. FSIS also is providing guidelines for the voluntary labeling of source material that has been sampled and tested for non-O157:H7 Shiga toxin-producing *E. coli* (STEC) bacteria. FSIS anticipates this voluntary labeling will encourage suppliers to share test results with their customers.

The Office of Management and Budget cleared the final rule requiring official establishments to notify the Food Safety and Inspection Service of adulterated or misbranded product, prepare and maintain written recall procedures, and document certain Hazard Analysis and Critical Control Point Plan reassessments.

The Food Safety and Inspection Service is proposing to amend its poultry products inspection regulations and add Korea to the list of countries eligible to export poultry products to the United States. FSIS is also proposing to amend its meat products inspection regulations to add Namibia to the list of countries to export meat products to the United States.

The Food Safety and Inspection Service will publish a notice in the Federal Register to extend the comment period for 30 days for the Poultry Slaughter Rule. The current deadline for the comment period is April 26.

The Food Safety and Inspection Service (FSIS) and the Foreign Agriculture Service are refining the agenda issues and framework for the proposed China's General Administration of Quality Supervision Inspection, and Quarantine (AQSIQ) bilateral meeting, as Administrator Al Almanza's March visit to Beijing was postponed at China's request. FSIS has also analyzed the response from AQSIQ to the March 6 FSIS letter summarizing resolved and unresolved poultry equivalence issues. All issues have been resolved, and FSIS has begun drafting a letter to notify AQSIQ.

Potential or Expected Legal Issues

Nothing to report.

FOIA Requests

On April 2, Deborah Press of The American Society for the Prevention of Cruelty to Animals, located in Washington, D.C., requested copies of all applications for inspection, documents granting or refusing applications for inspection, and all inspection records regarding horse slaughter plants from January 1, 2010 to March 30, 2012.

On April 4, Patrick Lester of The Morning Call, located in Allentown, Pennsylvania, requested copies of non-compliance reports from January 1, 2007 to April 3, 2012, regarding Trio Provisions & Seafood, East Texas, and Pennsylvania.

On April 4, Jim McElhatton of the Washington Times, located in Washington, D.C. requested copies of all e-mails in the Food Safety and Inspection Service (FSIS). FSIS is clarifying the request from Mr. McElhatton.

On April 5, 2012, Mike McGraw of The Kansas City Star, located in Kansas City, Missouri, requested documents of any Food Safety and Inspection Service (FSIS) studies or memoranda authorized prior to January 1, 2012, regarding "lean finely textured beef," known as "pink slime."

Travel/Speeches of Agency Executives

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.

Personnel Announcements

Nothing to report.

Other Items of Interest

On April 12, Food Safety and Inspection Service representatives will provide information to Russian officials about the Public Health Information System export module and data management.

On April 14, a Food Safety and Inspection Service representative will present food safety information at the Morgan State University Prenatal Education Fair in Baltimore, Maryland.

On April 14-18, a number of Food Safety and Inspection Service representatives will speak and provide information at the Conference for Food Protection – Food Code Bi-Annual Meeting in Indianapolis, Indiana, and will discuss retail best practices for *Listeria monocytogenes* and cooking temperature harmonization and the FSIS food safety policy development.

On April 17, a Food Safety and Inspection Service representative will participate in the Interactive Food Defense Workshop with government and industry representatives at the Food Safety Summit.

On April 17-19, a Food Safety and Inspection Service representative will host an exhibit at the Food Safety Summit in Washington, D.C.

On April 17-19, Food Safety and Inspection Service representatives will exhibit with the USDA Food Safety Discovery Zone at 3 HEB Stores in San Antonio, Texas.

On April 18, a Food Safety and Inspection Service representative will provide food safety materials and promotional information to consumers at the 6th Annual Native American Indian Symposium and Poster Contest in College Park, Maryland.

On April 19, a Food Safety and Inspection Service (FSIS) representative will lead a Multi-agency Coordination Group for Foodborne Illness Outbreaks (MAC-FIO) workshop to discuss lines of communication for multiple Agencies and Departments during response to and recovery from a large-scale foodborne illness outbreak. In addition to FSIS, participants will include representatives from the Department of Agriculture's Animal and Plant Health Inspection Service, Food and Nutrition Service, Agricultural Marketing Service, and Office of Homeland Security and Emergency Coordination; the Environmental Protection Agency; the Department of Health and Human Services; the Department of Homeland Security; and the Federal Bureau of Investigation. The MAC-FIO is an Executive Branch strategy to improve the safety of the U.S. food supply by establishing a system that utilizes a Unified Command structure to execute the rapid traceback of a foodborne illness outbreak to the source.

On April 22, a Food Safety and Inspection Service representative will attend the 2012 Juvenile Diabetes Research Foundation Walk to Cure Diabetes in Baltimore, Maryland, and will distribute food safety education materials.

On April 24, a Food Safety and Inspection Service representative will speak at the Asia-Pacific Economic Cooperation Export Certification Workshop in Greenbelt, Maryland.

On April 24-26, a Food Safety and Inspection Service official will speak at the Mississippi Marination Workshop in Starkville, Mississippi.

On April 24-25, a Food Safety and Inspection Service official will represent the Agency at the Food Safety Modernization Act Surveillance Working Group meeting at the Centers for Disease Control and Prevention (CDC) in Atlanta, Georgia. Three working sessions will cover major areas that CDC's surveillance systems have been focusing on: Evaluating and Improving Surveillance Systems; External Stakeholder Collaboration; and Governmental Coordination and Integration.

On April 25-26, a Food Safety and Inspection Service official will attend the Culture-Independent Diagnostics Forum: Charting a Path for Public Health in Atlanta, Georgia. The forum is organized by the U.S. Centers for Disease Control and Prevention (CDC), the Association of Public Health Laboratories (APHL), and the Council of State and Territorial Epidemiologists (CSTE), and is being held to address potentially serious emerging issues in the area of infectious disease surveillance, especially in the area of foodborne disease, caused by the use of culture-independent methods in clinical diagnostic laboratories.

On April 26, a Food Safety and Inspection Service representative will speak on the topic of Non-O157 Shiga Toxin *E.coli* FSIS Risk Management and Sampling/Testing Programs at the AOAC Mid-Atlantic Section Meeting in Washington, D.C.

An establishment in Roswell, New Mexico, under the Denver District Office, is the only facility that has completed the Application for Federal Inspection for horse slaughter. An FSIS Frontline Supervisor has completed a walk-through of the establishment. Other states that have identified interest in horse slaughter are: Missouri, Tennessee, Washington, Oregon, Oklahoma, and North Carolina.

The Food Safety and Inspection Service has 1 foodborne illness investigation, underway in 37 states, possibly associated with Agency-regulated products. The investigation involves 175 case-patients. Illnesses are being caused by *Salmonella* Heidelberg (ground turkey products).

On April 3, Al Baghdadi Food Inc., an establishment in Hazel Park, Michigan, recalled approximately 5,400 pounds of a stuffed potato product with beef filling because it contains soy and milk. The misbranding was discovered by the Food Safety and Inspection Service during a routine verification activity.

On April 6, Quality Food Distributor, an establishment in Las Vegas, Nevada, recalled approximately 56,820 pounds of Steamed BBQ Flavored Pork Buns because the product may contain monosodium glutamate, which is not declared on the label. The problem was discovered by Food Safety and Inspection Service personnel during a label review conducted in conjunction with a routine food safety assessment.

30-60 Day Look Ahead

Nothing to report.