

From: (b) (6) - FSIS
To: (b) (6) - FSIS; (b) (6) - FSIS
Subject: Emailing: Will BPI's Plant Closures Affect America's Ground Beef.htm
Date: Tuesday, March 27, 2012 11:07:09 AM
Attachments: [Will BPI's Plant Closures Affect America's Ground Beef.htm](#)

This is a more accurate story regarding the lean beef technology and all the hoopla surrounding it.

Dr. (b) (6) is a well respected food microbiologist and knows the regulated industry and FSIS well.

This will undoubtedly impact 18226 as they were using the "finely textured beef" in their formula.

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: Emailing: Yummy! Ammonia-Treated Pink Slime Now in Most U.S. Ground Beef Environment AlterNet.htm
Date: Sunday, January 15, 2012 6:57:07 PM
Attachments: [Yummy! Ammonia-Treated Pink Slime Now in Most U.S. Ground Beef Environment AlterNet.htm](#)

Hi (b) (6)

Where you aware of this when all of this was going? I'm embarrassed to say I was not.

(b) (6) Investigator
Compliance and Investigations Division
Office of Program Evaluation, Enforcement, and Review
Food Safety and Inspection Service
United States Department of Agriculture
Office: (b) (6)
Fax: (248) 968-1420
Cell: (b) (6)
(b) (6) [@fsis.usda.gov](mailto:(b) (6)@fsis.usda.gov)

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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: [Taylor, Kimberly A - APHIS](#)
To: (b) (6) - [FSIS](#)
Subject: FAVOR
Date: Friday, March 16, 2012 1:52:15 PM

Could you please send me any language you've developed addressing the pink slime issue? One of our folks in particular is being inundated, and we thought it made more sense just to answer using the language you've developed (rather than forwarding to you). Thanks so much, (b) (6)

Kim

Kim Taylor
Assistant Director
LPA-Executive Communications
APHIS-USDA
2B-02C
Unit 49, 4700 River Road
Riverdale, Maryland 20737

****Please note new phone # : (301) 851-4089****

From: [Meat and Poultry Hotline](#)
To: [Van, Diane - FSIS; \(b\) \(6\) - FSIS; Waggoner, Jason - FSIS; \(b\) \(6\) - FSIS; \(b\) \(6\) - FSIS](#)
Subject: February 2012 web mail report
Date: Wednesday, March 07, 2012 4:31:17 PM

Hi everyone.

For the month of February 2012 there were 216 inquiries to the MPHotline web mail box.

The top topics were:

- | | | |
|----|--|----|
| 1. | FSIS inspection issues: | 40 |
| 2. | Foodservice, retail issues and complaints | 26 |
| 3. | Safe storage (freezing, refrigerating, shelf stable): | 25 |
| 4. | Labeling issues, including food product dating | 18 |
| 5. | Safe food handling, including the 2 hour rule and other mishaps: | 14 |
| 6. | Lego League: | 3 |
| 7. | Humane slaughter | 1 |
| 8. | Biotechnology/cloning | 2 |
| 9. | Pink slime: | 2 |

Thanks,

(b) (6)

(b) (6) M.S.

Technical Information Specialist

Food Safety Education Staff

Food Safety and Inspection Service

phone: (b) (6)

fax: (b) (6)

(b) (6) fsis.usda.gov

From: (b) (6) - FSIS
To: Blake, Carol - FSIS; (b) (6) @gmail.com
Subject: FINAL draft of your text
Date: Tuesday, March 20, 2012 6:55:29 PM
Attachments: [Strategic Goal 3-CB Presentation to MC and OFS 3-21 FINAL DRAFT.docx](#)

(b) (6)
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: (b) (6)
E-mail: (b) (6) 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: [Derrickson, Nichele - FSIS](#)
To: [Blake, Carol - FSIS](#); [Mabry, Brian - FSIS](#); [DiNapoli, Greg - FSIS](#); [Fillpot, Dirk - FSIS](#); [Gaffney, Neil - FSIS](#); [McIntire, Richard - FSIS](#); (b) (6) - FSIS; [Cochran, Catherine - FSIS](#)
Cc: (b) (6) - FSIS
Subject: FOIA Report, week ending 3/30/2012 (7204513)
Date: Thursday, March 29, 2012 3:08:41 PM
Attachments: [Significant FOIA Report ending March 30, 2012.docx](#)

Nichele Derrickson,
Congressional and Public Affairs
Food Safety and Inspection Service
U.S. Department of Agriculture
Room 1175 - South Building

Phone: (202) 720-9113
Fax: (202) 720-5704

nichele.derrickson@fsis.usda.gov

From: (b) (6) - FSIS
To: [Cardwell, Rene - FSIS](#); (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Cc: [Canavan, Jeff - FSIS](#)
Subject: Following up to your email to FSIS "Ask Karen" tool March 15, 2012
Date: Thursday, March 29, 2012 1:14:04 PM

Re: Mr. Hellmer's e-mail.

Spoke with Jeff Canavan about this and am looping him in case he wishes to expand on this.

"Fresh" can be used to describe ammoniated beef. The ammonia has momentary affect and no functional or technical effects in the finished meat or poultry product. It is an antimicrobial intervention, but it is not an added substance.

Rene, we will follow up with a letter to Mr. Hellmer on this (7196210). Thank you, again, (b) (6) for bringing this forward.

(b) (6)
Issues Analyst
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e-mail: (b) (6) fsis.usda.gov

Be Food Safe. **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: Cardwell, Rene - FSIS
Sent: Thursday, March 29, 2012 11:41 AM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: Re: Response to your email to FSIS "Ask Karen" tool March 15, 2012

Thanks (b) (6)

Theresa, please take a look at this.

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: (b) (6) - FSIS
Sent: Thursday, March 29, 2012 10:39 AM
To: (b) (6) - FSIS; Cardwell, Rene - FSIS; (b) (6) - FSIS
Subject: FW: Response to your email to FSIS "Ask Karen" tool March 15, 2012

To All,

There are occasions when correspondent will reply back even when I say not to reply to this mailbox. I normally just ignore their reply backs after I read them but I thought that this might be something that you might want to look into. Thanks

From: Bruce A. Hellmer, P.E. [mailto:(b) (6)@hotmail.com]
Sent: Thursday, March 29, 2012 11:26 AM
To: (b) (6) - FSIS
Subject: RE: Response to your email to FSIS "Ask Karen" tool March 15, 2012

Thank you for the information. However, the letter from Daniel L. Engeljohn, Ph.D. dated March 29, 2012 is in conflicts with the policy he referenced.

Engeljohn wrote:

FSIS policy would not prohibit the use of the claim "fresh" on ground beef in which lean finely textured beef is used as an ingredient.

From USDA Food Standards and Labeling policy book:

FRESH," "NOT FROZEN" AND SIMILAR TERMS WHEN LABELING MEAT AND POULTRY PRODUCTS:

The word —fresh" may not be used to describe:

...

7. Any product treated with an antimicrobial substance or irradiated.

...

I suggest that "Pink Slime" fumigated with poisonous ammonia gas to kill antimicrobials should be considered a "product treated with an antimicrobial substance".

I request a reply addressing this apparent conflict.

Bruce A. Hellmer
610 NE Swann Circle
Lee's Summit, MO. 64086
(816) 525-0584
(b) (6) [hotmail.com](mailto:(b) (6)@hotmail.com)

From: (b) (6) - FSIS [mailto:(b) (6)@fsis.usda.gov]
Sent: Thursday, March 29, 2012 9:28 AM
To: (b) (6)@hotmail.com
Subject: Response to your email to FSIS "Ask Karen" tool March 15, 2012

****PLEASE DO NOT REPLY TO THIS MAILBOX****

Dear Sir or Madam:

Attached is the response to your email sent to FSIS "Ask Karen" tool on March 15, 2012, regarding the labeling of fresh ground beef. I hope that the response provided is very helpful to you. Thanks

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: [Robert Hess](#)
To: [Robert Hess](#)
Bcc: (b) (6) - FSIS
Subject: FOLLOW-UP: McDonald's confirms that it's no longer using 'pink slime' chemical in hamburgers | The Sideshow
Date: Thursday, February 02, 2012 12:42:09 PM

Michael Moss, the Pulitzer prize winning Journalist with the New York times did a full blown investigation on this "Pink Slime" or "Soylant Pink" as many called it. My good friend and food Safety Consultant Carl Custer, a well known and renowned food microbiologist, contributed a great deal of information to Mr. Moss during this investigation.

I also stand corrected in that I said Millions of pounds of this Pink Slime are produced yearly....More than 7 Million pounds a week are produced.

Here is the NEW YORK TIMES article that was published on December 31, 2009:

http://topics.nytimes.com/top/reference/timestopics/people/m/michael_moss/index.html?inline=nyt-per

OR, you can read it below.

From: [Mabry, Brian - FSIS](#)
To: (b) (6) - FSIS
Cc: [DiNapoli, Greg - FSIS](#)
Subject: For Phil's call - two employee names
Date: Thursday, March 15, 2012 11:54:58 AM

Gerald Zirnstein who, in an USDA memo, first coined the term “pink slime” and is now coming forward to say he won’t buy it. “It’s economic fraud,” he told ABC News. “It’s not fresh ground beef. ... It’s a cheap substitute being added in.”

Zirnstein and his fellow USDA scientist, **Carl Custer**, both warned against using what the industry calls “lean finely textured beef,” widely known now as “pink slime,” but their government bosses overruled them.

Story here:

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

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: [Mabry, Brian - FSIS](#)
To: [Goldman, David - Commissioned Corps - FSIS](#); [Derfler, Phil - FSIS](#); [Engeljohn, Daniel - FSIS](#); [Blake, Carol - FSIS -FSIS](#); [Nintemann, Terri - FSIS](#); [Alvares, Christopher - FSIS](#)
Cc: [DiNapoli, Greg - FSIS](#); [Fillpot, Dirk - FSIS](#)
Bcc: [Blake, Carol - FSIS](#)
Subject: FOR REVIEW Talking point for OFS - Tester to USDA: Feed kids Montana beef, not 'pink slime'
Date: Thursday, March 22, 2012 11:37:43 AM
Attachments: [DRAFT School Lunch LFTB 2009 NYT article March 22 2012.docx](#)
[Complete BPI Timeline 12.13.09.doc](#)
[image001.png](#)
[image002.png](#)
[image003.png](#)
[image004.png](#)

Colleagues,

Attached (and below) is a DRAFT response to those pulling from the Dec. 2009 NYT piece on the safety of LFTB. Given the pressing time constraints, I'm sending to the whole group at once.

Additionally, we are working to update the Dec. 13, 2009 timeline attached, which only focuses on one of the four BPI plants – expand and update to the extent possible. Best ~ Brian

March 22, 2012

Jerry Hagstrom Question

Questions regarding a 2009 report found that it was four times more likely to test positive for salmonella than traditional ground beef – as cited by Senator Tester in his March 19, 2012 Press

Release, appear to draw on a December 31, 2009 New York Times story by Michael Moss ^[1] in which the Times writes:

“E. coli and salmonella pathogens have been found dozens of times in Beef Products meat, challenging claims by the company and the U.S.D.A. about the effectiveness of the treatment. Since 2005, E. coli has been found 3 times and salmonella 48 times, including back-to-back incidents in August in which two 27,000-pound batches were found to be contaminated. The meat was caught before reaching lunch-room trays.

- On Dec 8, 2009, FSIS determined BPI ammoniated lean beef trimming products are subject to *E.coli* O157:H7 testing after a Food Safety Assessment (which ended on Oct. 15, 2009) identified that the chips should be subject to routine FSIS verification sampling. Since then, there have been no positive tests for *E. coli* O157:H7, representing 51 total agency samples to date from the four different plants.
- Even before the reporter told USDA of his independent research regarding the Beef Products meat, consistent with our policy and practice, FSIS tested product at BPI during follow up sampling triggered by a supplier notification in STEPs – all FSIS results were negative.

BACKGROUND on the 3 *E. coli* positives referenced in the article:

AMS sampling reflects the following: in reviewing records from BPI from December 2006, a total of 1,138 samples were tested for *E. coli* O157:H7 by the AMS Designated Laboratory. Out of those 1,138 samples, two results were positive, both from their South Sioux City plant. The first was from July 11, 2008 and the next was August 10, 2009. There were 326 samples tested between the two positives with no findings of *E. Coli* O157:H7.

BPI produces this product for AMS at four locations; Waterloo, IA, Amarillo, TX, Finney County, KS, and South Sioux City, NE.

- AMS Testing (up to Dec. 2009)

3 positives over the last 4 years:

- 4-4-06 - AMS sample positive
- 7-11-08 - AMS positive on LFTB
- 8-10-09 - AMS positive on LFTB (ammoniated-chips). There were 326 samples tested under the AMS contract between the last two positives with no findings of *E. coli* O157:H7.

FSIS Testing (up to Dec. 2009)

FSIS tested product at BPI during follow up sampling in response to a supplier notification in STEPS – all FSIS results were negative.

- 7/14/2008, a single sample, component in STEPS
- 7/21-8/12/2008, a 16 sample set following the AMS positive
- 8/26-10/2/2008, a 16 sample set based on a second STEPS entry
- 8/10 /2009, a single STEPS entry, single sample

#

Brian K. Mabry

Acting Director, Congressional and Public Affairs

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Brian.Mabry@fsis.usda.gov

www.fsis.usda.gov

From: Blake, Carol - FSIS

Sent: Tuesday, March 20, 2012 9:18 AM

To: Goldman, David - Commissioned Corps - FSIS; Alvares, Christopher - FSIS

Cc: Nintemann, Terri - FSIS; Mabry, Brian - FSIS; DiNapoli, Greg - FSIS; Fillpot, Dirk - FSIS

Subject: RE: RELEASE: Tester to USDA: Feed kids Montana beef, not 'pink slime'

Thanks. Please share information with us as soon as you have it.

Carol Blake

Assistant Administrator

Office of Public Affairs and Consumer Education

Food Safety and Inspection Service, USDA

Room 339-E Whitten Building

Washington, DC 20250

Phone: (202) 720-3884

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carol.blake@fsis.usda.gov

<http://www.youtube.com/USDAFoodSafety>

<http://twitter.com/usdafoodsafety>

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

From: Goldman, David - Commissioned Corps - FSIS

Sent: Tuesday, March 20, 2012 9:14 AM

To: Alvares, Christopher - FSIS

Cc: Nintemann, Terri - FSIS; Blake, Carol - FSIS

Subject: Fw: RELEASE: Tester to USDA: Feed kids Montana beef, not 'pink slime'

Background on BPI issue.
Carol, ODIFP is pulling our data.
David Goldman, MD, MPH
Assistant Administrator
USDA-FSIS-OPHS
202-720-2644

Sent from my BlackBerry Wireless Handheld

From: Ramos, Adela - OSEC
Sent: Tuesday, March 20, 2012 08:08 AM
To: Goldman, David - Commissioned Corps - FSIS; Derfler, Phil - FSIS; Engeljohn, Daniel - FSIS; Blake, Carol - FSIS
Subject: RE: RELEASE: Tester to USDA: Feed kids Montana beef, not 'pink slime'

I don't think we ever developed talking points to respond to the BPI Moss story. But we need to – looping in Carol. What is our response to those data findings? They are a couple of years old now. BPI's response in the article is essentially "we're not perfect" and that their testing was more likely to find contamination.

Here's the link to the story: <http://www.nytimes.com/2009/12/31/us/31meat.html?pagewanted=all>

From: Hagen, Elisabeth - OSEC
Sent: Tuesday, March 20, 2012 8:22 AM
To: Goldman, David - Commissioned Corps - FSIS; Derfler, Phil - FSIS; Engeljohn, Daniel - FSIS
Cc: Ramos, Adela - OSEC
Subject: Re: RELEASE: Tester to USDA: Feed kids Montana beef, not 'pink slime'

We removed that exemption in 2009, though- we should have data, right?

From: Goldman, David - Commissioned Corps - FSIS
Sent: Tuesday, March 20, 2012 07:21 AM
To: Hagen, Elisabeth - OSEC; Derfler, Phil - FSIS; Engeljohn, Daniel - FSIS
Cc: Ramos, Adela - OSEC
Subject: Re: RELEASE: Tester to USDA: Feed kids Montana beef, not 'pink slime'

We (FSIS) have not been sampling this product--it has an exemption. It could refer to AMS or some other sampling program. We'll find out.

David Goldman, MD, MPH
Assistant Administrator
USDA-FSIS-OPHS
202-720-2644

Sent from my BlackBerry Wireless Handheld

From: Hagen, Elisabeth - OSEC
Sent: Tuesday, March 20, 2012 07:04 AM
To: Derfler, Phil - FSIS; Engeljohn, Daniel - FSIS; Goldman, David - Commissioned Corps - FSIS
Cc: Ramos, Adela - OSEC
Subject: Fw: RELEASE: Tester to USDA: Feed kids Montana beef, not 'pink slime'

? Pls advise

From: (b) (6) - OSEC
Sent: Tuesday, March 20, 2012 07:00 AM
To: Hagen, Elisabeth - OSEC; Ramos, Adela - OSEC
Subject: Fw: RELEASE: Tester to USDA: Feed kids Montana beef, not 'pink slime'

What 2009 report is he referring to that found higher levels of salmonella?

From: DeJong, Justin - OC
Sent: Monday, March 19, 2012 10:17 PM
To: Baenig, Brian - OSEC; (b) (6) - OSEC; Lavalley, Aaron - OC; Rowe, Courtney - OC
Cc: Paul, Matt - OC
Subject: Fw: RELEASE: Tester to USDA: Feed kids Montana beef, not 'pink slime'

flagging.

From: Hagstrom, Jerry [mailto:JHagstrom@nationaljournal.com]
Sent: Monday, March 19, 2012 10:14 PM
To: DeJong, Justin - OC
Subject: Fw: RELEASE: Tester to USDA: Feed kids Montana beef, not 'pink slime'

I will write about this Tuesday, Tell me if you want to react to this.

From: Helling, Andrea (Tester) [mailto:Andrea_Helling@tester.senate.gov]
Sent: Monday, March 19, 2012 05:00 PM
Subject: RELEASE: Tester to USDA: Feed kids Montana beef, not 'pink slime'



FOR IMMEDIATE RELEASE
MARCH 19, 2012



Tester to USDA: Feed kids Montana beef, not 'pink slime' *Senator questions food product's possible long-term health effects*

(U.S. SENATE) – Senator Jon Tester is calling on the USDA to take “pink slime” off school lunch menus – and replace it with high-quality Montana beef.

While the USDA recently announced plans to give schools a ground beef option that doesn't use “pink slime,” the agency continued with plans to purchase seven million pounds of the highly processed food product – even as fast food chains like McDonalds pull it from their shelves.

“Pink slime” is a ground beef filler treated with ammonia. The USDA considers it to be safe, but a 2009 report found that it was four times more likely to test positive for salmonella than traditional ground beef.

Tester says too many questions remain about “pink slime” to serve it to children.

“It is tone deaf and inappropriate to purchase a large quantity of this product to feed children even as it is decisively rejected by consumers,” Tester wrote Agriculture Secretary Tom Vilsack. “The food that we provide our children should not be over-processed waste, and the quality of the meat created by the process has been called into question.”

Tester also wants the USDA to allow schools to replace “pink slime” with local foods – like Montana beef.

Tester's *Local Food, Farms and Jobs Act* gives schools the flexibility needed to use their USDA commodity dollars on locally-grown foods.

"Montana produces the best beef in the world," Tester told Vilsack. "Rather than doubling down on hyper-processed products like 'pink slime,' USDA should be looking to improve students' meals and local economies at the same time."

Tester is working to include his bill in the upcoming Farm Bill. It is available online [HERE](#).

Text of Tester's letter to Ag Secretary Tom Vilsack is available below and online [HERE](#).

###

March 19, 2012

The Honorable Tom Vilsack
Secretary of Agriculture
1400 Independence Avenue
Washington, DC 20050

Dear Secretary Vilsack:

In the past week, the U.S. Department of Agriculture (USDA) has been the target of significant concerns over the agency's choice to procure seven million pounds of a highly processed product known as "lean finely textured beef." This product, commonly known as "pink slime," has met resistance from parents and consumer advocates. I share their belief that trimmings treated with ammonia are not what consumers expect when they are served ground beef.

While I appreciate the USDA allowing schools for the first time to proactively choose not to use products containing "pink slime," I remain concerned that USDA considers it appropriate to serve it at all. While the USDA continues to insist that "pink slime" is not dangerous for consumers, I question the low standards such a statement endorses. I am concerned that these standards permit the use of harsh chemicals to treat beef trimmings despite the fact that the effectiveness of this treatment, the safety of the processed trimmings, and the quality of the meat created by the process have all been called into question.

In recent months, many national restaurant chains have responded to consumers' rejection of "pink slime" by eliminating it from their products. These restaurants recognize that consumers have growing concerns about and distaste for "pink slime." It is tone deaf and inappropriate to purchase a large quantity of this product to feed children even as it is decisively rejected by consumers. The food that we provide our children should not be over-processed waste, it should be wholesome, high-quality food to nourish their growing bodies and minds.

I would also mention that Montana produces the best beef in the world, but school nutrition officials who wish to use their USDA commodity dollars to procure food locally are unable to do so. That is one of the reasons several other senators and I introduced the Local Food, Farms and Jobs Act, which would allow schools to use their commodity dollars to incorporate fresh local meat and produce into students' meals. Rather than doubling down on hyper-processed products like "pink slime," USDA should be looking for ideas, like the Local Food, Farms and Jobs Act, to improve students' meals and local economies at the same time. This is the quality food we should be providing our children. I appreciate your consideration of my concerns.

Sincerely,
(s)
Senator Jon Tester

Contact: Andrea Helling or Dan Malessa - (202) 228-0371

[1] **"Safety of Beef Processing Method is Questioned"**

<http://www.nytimes.com/2009/12/31/us/31meat.html?pagewanted=all>

From: [STEPHANIE ARMOUR \(BLOOMBERG/ NEWSROOM:\)](#)
To: [Fillpot, Dirk - FSIS](#)
Subject: From Stephanie
Date: Thursday, March 08, 2012 4:28:54 PM

Hey Dirk, I was just nagging you on the pink slime release.

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

From: STEPHANIE ARMOUR (BLOOMBERG/ NEWSROOM:)
To: Dirk.Fillpot@fsis.usda.gov
At: 3/08 13:01:43

Say, what can you tell me about pink slime? :)

-

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: - pink slime
Date: Thursday, March 15, 2012 4:01:38 PM

(b) (6)
Issues Analyst Supervisor (Acting)
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Be Food Safe: CLEAN: Wash Hands and Surfaces Often SEPARATE: Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature CHILL: Refrigerate Food Promptly

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

From: FSIS Webmaster
Sent: Thursday, March 15, 2012 12:22 PM
To: FSIS
Subject: FW: - pink slime

Please see the attached
Thank you

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

From: (b) (6) @sbcglobal.net [mailto:(b) (6) @sbcglobal.net]
Sent: Wednesday, March 14, 2012 11:32 PM
To: FSIS Webmaster
Subject: Message from Internet User - pink slime

I am very concerned about pink slime being allowed in any food consumed by humans of any age. I also realize this is a big profit builder for meat industries in the USA, but other well heeled countries will not allow this product in their human food. Please reconsider your position on this product being fed to consumers in this country. The cost of health care for our government is already out of control and we do not need garbage like this added to our diets to place our health in danger. There is no person alive more pro capitalist than I, but there should be some limits as to cost efficiency and the quality of food offered to the consumer. I will also be contacting my legislators to push them on reversing this very poor decision made on your departments part and the poor conscious of the producers.

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: - Use of Pink Slime
Date: Thursday, March 15, 2012 11:55:04 AM

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
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USDA-Food Safety and Inspection Service
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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: Monday, March 12, 2012 2:27 PM
To: FSIS
Subject: FW: - Use of Pink Slime

Please see the attached.

Thank you

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

From: (b) (6) gmail.com [mailto:(b) (6) gmail.com]
Sent: Saturday, March 10, 2012 10:49 AM
To: Meat and Poultry Hotline
Subject: Message from Internet User - Use of Pink Slime

To Agriculture Secretary Vilsack:

This verbiage below is from Change.org, but pretty much mirrors my opinion and I wanted to ask you to act upon this issue. This request is to regulate and stop the use of this product in human food, especially our childrens food, regardless of who produces it (Beef Products, Inc. or whoever).

Please put an immediate end to the use of "pink slime" in our children's school food.

As you know, "pink slime" is the term used for a mixture of cooking oil, connective tissue and beef scraps (formerly used only for pet food and rendering) that is treated with ammonia hydroxide to remove pathogens like salmonella and E coli. These so-called "Lean Beef Trimmings," are produced by Beef Products, Inc.

Two former government microbiologists claim that, for political reasons, pink slime was approved for human consumption by USDA over serious safety concerns.

Government and industry records obtained by The New York Times in 2009 showed that "in testing for the school lunch program, E. coli and salmonella pathogens have been found dozens of times in Beef Products meat, challenging claims by the company and the U.S.D.A. about the effectiveness of the treatment. Since 2005, E. coli has been found 3 times and salmonella 48 times, including back-to-back incidents in August in which two 27,000-pound batches were found to be contaminated. The meat was caught before reaching lunch-rooms trays."

Even apart from safety concerns, it is simply wrong to feed our children connective tissues and beef scraps that were, in the past, destined for use in pet food and rendering and were not considered fit for human consumption.

Due to public outcry, fast food giants like McDonald's and Burger King have stopped using pink slime in their food. But the federal government continues to allow its use in school food and has just authorized the purchase of ground beef which collectively contains an additional 7 million pounds of pink slime for consumption by our nation's children.

We care deeply about our children's health and ask that you and the USDA immediately put a stop to the use of pink slime in the National School Lunch Program.

Thank you.
David Gillis

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: - why are you serving kids pink slime in school?
Date: Thursday, March 15, 2012 4:00:13 PM

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: CLEAN: Wash Hands and Surfaces Often SEPARATE: Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature CHILL: Refrigerate Food Promptly

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

From: FSIS Webmaster
Sent: Thursday, March 15, 2012 10:56 AM
To: FSIS
Subject: FW: - why are you serving kids pink slime in school?

Please see the attached.

Thank you

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

From: (b) (6) yahoo.com [mailto:(b) (6) yahoo.com]
Sent: Friday, March 09, 2012 12:31 PM
To: FSIS Webmaster
Subject: Message from Internet User - why are you serving kids pink slime in school?

The USDA is buying millions of pounds of pink slime meat to put in school lunches. The UK has banned humans from eating it. McDonalds and Taco bell have stoped using it. Yet here in our lovely country the very people who are supposed to protect our food is going to feed it to our kids? What the hell is going on? Tom Vilsack came up with this? You feed your kids this crap? Why worry about terrorists messing up our food supply when the USDA is doing it just fine. I had your suckutary hang up on me 3 times. She cant answer any questions it seems and maybe she likes her kids to eat pink slime. My child will never eat any school food...EVER. You people also need to label this crap in the food chains so we know what we are eating. Tom you must be as corrupt as all the other government people. Trying to kill Americans with the food they eat. I would like a reply as a American who was born in this country. I think you people just dont give a crap anymore. Great thanks for doing your job Tom VILSACK...and the rest of the USDA. I also assume the FDA is also fine with this. What is going on with this country?

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: - Finely Textured Lean Beef
Date: Thursday, March 15, 2012 11:53:38 AM

(b) (6)

Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: CLEAN: Wash Hands and Surfaces Often SEPARATE: Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature CHILL: Refrigerate Food Promptly

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

From: Meat and Poultry Hotline
Sent: Monday, March 12, 2012 2:16 PM
To: FSIS
Subject: FW: - Finely Textured Lean Beef

Please see the attached.
Thank you

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

From: (b) (6) austin.rr.com [mailto:(b) (6) austin.rr.com]
Sent: Friday, March 09, 2012 5:33 PM
To: Meat and Poultry Hotline
Subject: Message from Internet User - Finely Textured Lean Beef

Please immediately outlaw the use of "Finely Textured Lean Beef" (FTLB) also known as "pink slime", in all human food products. Would you eat FTLB? I cannot believe the USDA allows FTLB to be added to meat products and doesn't require it's disclosure on food labels!

Make food companies disclose ingredients and processing details that they and the USDA know consumers want to know! Do the right thing!

Respectfully,
David King

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: LFTB (pink slime)
Date: Tuesday, March 20, 2012 3:15:45 PM

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: CLEAN: Wash Hands and Surfaces Often SEPARATE: Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature CHILL: Refrigerate Food Promptly

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

From: Meat and Poultry Hotline
Sent: Monday, March 19, 2012 5:51 PM
To: FSIS
Subject: FW: LFTB (pink slime)

Please see the attached.

Thank you

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

From: (b) (6) mchsi.com [[mailto:\(b\) \(6\) mchsi.com](mailto:(b) (6) mchsi.com)]
Sent: Friday, March 16, 2012 6:23 PM
To: Meat and Poultry Hotline
Subject: Message from Internet User - LFTB (pink slime)

I believe I have the right to know what is in beef when I purchase it. The recent disclosure of you not forcing retail sellers to declare if they have LFTB in their beef selections forces us to discontinue the purchase of these products.

Respectfully,

Pat Ross

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: Pink Slime in meat
Date: Tuesday, March 20, 2012 3:21:05 PM

(b) (6)

Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: CLEAN: Wash Hands and Surfaces Often SEPARATE: Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature CHILL: Refrigerate Food Promptly

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

From: Meat and Poultry Hotline
Sent: Monday, March 19, 2012 6:27 PM
To: FSIS
Subject: FW: Pink Slime in meat

Please see the attached.

Thank you

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

From: (b) (6) att.net [mailto:(b) (6) att.net]
Sent: Monday, March 19, 2012 1:52 PM
To: Meat and Poultry Hotline
Subject: Message from Internet User - Pink Slime in meat

I am so disheartened nobody felt it helpful or necessary to grade hamburger honestly. I have been unemployed and purchased the most inexpensive hamburger because of finances. Sadly, I have discovered there is no fat in my cheap hamburger! I am not disputing any claim that the meat is healthy or not. What I am saying is that I would like my packaging honestly labeled. Grizzle and bones might be okay for kids but extremely insensitive and thoughtless toward our elderly citizens.

When I buy hamburger and it says 80% meat, I would assumed the 20% to be fat. (That is the presumption on the label also). I had noticed my super percentaged "fat" hamburger was not at all greasy when cooking and found that rather odd. I purchase a lot of hamburger because it is easier for my elderly parent to chew than either steak or roast. Well, it used to be easier. I have discovered more and more, my dear mother is unable to chew her hamburger! I had wondered why. I also noticed I no longer can depend of the natural grease one would expect from high fat hamburger and that also perplexed me. So much for an ultra juicy hamburger!

Recently I was educated to why I need to cook my hamburger differently and why my poor elderly Mother cannot chew the hamburger. (And wouldn't you know I just bought many pounds because it was on sale!) I learned on the news that my hamburger does not have fat, but rather "pink slime". I bought the hamburger expecting easy to chew food and did we ever get cheated! In case you were not informed, high fat hamburger should be swallow-able without serious chewing. One should be able to

gum hamburger (eat without teeth) and that is not so easy anymore.

Sadly I have too much of that meat in my freezer but I will not purchase any more. If I want honest ground beef, it appears I will have to grind my own meat. I do not want my mother starving to death because she cannot chew the pink slime that is in the hamburger I already have bought. I have found we are already eating more chicken and turkey and I guess as long as I live with my dear Mom and do not want to cook separate meals, eating beef will become a rarity in our home.

In view of the fact that some hamburger has fat while the other has pink slime; it is impossible to tell by looking at the packaging and it is problematic for a cook to know what to expect because consistency is now gone. Labels do not accurately identify what we are buying. Oh, and one more thing! Why is the pink slime dumped in ammonia and not radiated? I had heard radiated meat is the future for meat as pasteurization has been for milk.

Sincerely
Theresa Rogers

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: - pink slime
Date: Thursday, March 15, 2012 11:54:04 AM

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: CLEAN: Wash Hands and Surfaces Often SEPARATE: Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature CHILL: Refrigerate Food Promptly

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

From: Meat and Poultry Hotline
Sent: Monday, March 12, 2012 2:24 PM
To: FSIS
Subject: FW: - pink slime

Please see the attached

Thank you

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

From: (b) (6)@woodhengefarm.com [mailto:(b) (6)@woodhengefarm.com]
Sent: Saturday, March 10, 2012 7:48 AM
To: Meat and Poultry Hotline
Subject: Message from Internet User - pink slime

Hello, I am so angry and totally disgusted with USDA that I want to fight! You people, all of you, for all the good you seem to do have allowed the American public to be fed a bunch of CRAP. Through the use of "pink slime", you have allowed the meat industry to sell us cheap by-products for the same price as high price products. This action is no less than fraud and you are guilty. If there isn't already a class action suit against USDA and those who work for USDA, there soon will be. Also, the addition of pink slime without labeling is obvious proof that a significant amount of USDA employees work more for the meat producers than they do for the American public, and we will no longer stand for this kind of inappropriateness.

No thanks to you,
M. Stanley

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: Pink Slime
Date: Friday, February 03, 2012 11:14:09 AM

Could you draft a response?

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, S.W., Room 1162-S
Washington, DC 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

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

From: FSIS Webmaster
Sent: Tuesday, January 31, 2012 2:10 PM
To: FSIS
Subject: FW: Pink Slime

Please see the attached.

Thank you

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

From: (b) (6) @cox.net [mailto:(b) (6) @cox.net]
Sent: Tuesday, January 31, 2012 11:39 AM
To: FSIS Webmaster
Subject: Message from Internet User - Pink Slime

Pink slime is a colloquial term for ammoniated boneless lean beef trimmings or similar products, which are considered "unfit for human consumption" until ammonia has been added. The product is sold by a number of beef processing companies, including Cargill Meat Solutions and Beef Products, Inc. The lean beef sold by BPI has become known for increasing the pH of the beef trimmings by adding ammonium hydroxide to remove pathogens such as E. coli and Salmonella, while the Cargill product uses antimicrobial treatments that lower the pH. This beef product is USDA-approved and is a component (typically less than 25 percent) of a majority of all ground beef in the United States. This is the exact definition of "Pink Slime" according to Wikipedia, the free encyclopedia. I decided to google it because I was curious after seeing where McD's decided to no longer sell "pink slime" on the news this morning. I'm disgusted that everyone thinks this is okay for Human Consumption. This even!

sounds disgusting & I wouldn't approve nor would I expect Americans or anybody to eat anything that has been in contact with ammonia. As an American Citizen I have the right to know if I'm eating beef or anything for that matter that's been in contact with ammonia. It shouldn't be allowed & if they're going to insist on doing it they should be required by law to have it on the labels!

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: - pink slime
Date: Thursday, March 15, 2012 11:51:37 AM

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: CLEAN: Wash Hands and Surfaces Often SEPARATE: Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature CHILL: Refrigerate Food Promptly

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

From: FSIS Webmaster
Sent: Monday, March 12, 2012 8:40 AM
To: FSIS
Subject: FW: - pink slime

Please see the attached.

Thank you

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

From: (b) (6) comcast.net [mailto:(b) (6) comcast.net]
Sent: Friday, March 09, 2012 6:56 PM
To: FSIS Webmaster
Subject: Message from Internet User - pink slime

why won't you talk to ABC news (Diane Sawyer) about pink slime. Why are you stonewalling her?

From: [Meat and Poultry Hotline](#)
To: [FSIS](#)
Subject: FW: - pink slime
Date: Wednesday, March 21, 2012 2:50:08 PM

Please see the attached.

Thank you

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

From: (b) (6) gmail.com [[mailto:\(b\) \(6\) gmail.com](mailto:(b) (6) gmail.com)]
Sent: Wednesday, March 21, 2012 10:51 AM
To: Meat and Poultry Hotline
Subject: Message from Internet User - pink slime

To Whom it May Concern:

I recently saw on the news the report about pink slime in meat. I myself do not eat red meat because of reasons like this. How is it okay to allow people to consume meat that is filled with all these additives when in reality are bad for you. Meat is filled with all kinds of antibiotics and many people are not knowledgeable about that because people like your organization tell them it is okay and not harmful. They really dont know what is put into their meat. I am not a vegetarian because of killing animals but because I dont want to be consuming something that isn't natural. Why do you not have stricter regulations in the sense that no additives should be put in meat? Personally I do not want to be consuming all of these antibiotics. Red meat can cause many health problems and if it was all natural I am sure there would be less problems with people's health. I feel that if we're paying for ground beef we shouldn't be paying for "pink slime" or the added ammonia. Why is it that the USDA thinks it is okay to allow people to eat organs that are filled with bacteria? The way that regulations are is disgusting. Dog food is considered to have more meat than what humans are consuming in ground beef. I truly believe that regulations must be changed and more careful attention must be taken at what is being supplied to consumers.

G.Mari Beverly, Ma.

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: - pink slime
Date: Friday, March 30, 2012 3:22:42 PM

Ok - here's the first. More to come....thank you....

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: CLEAN: Wash Hands and Surfaces Often SEPARATE: Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature CHILL: Refrigerate Food Promptly

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

From: Meat and Poultry Hotline
Sent: Wednesday, March 21, 2012 2:45 PM
To: FSIS
Subject: FW: - pink slime

Please see the attached.

Thank you

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

From: (b) (6) centurylink.net [[mailto:\(b\) \(6\) centurylink.net](mailto:(b) (6) centurylink.net)]
Sent: Wednesday, March 21, 2012 6:43 AM
To: Meat and Poultry Hotline
Subject: Message from Internet User - pink slime

I feel that one it shouldn't be allowed and two if you continue to allow it then at the very least it should be mandatory to be on label. I asked a grocery store in our area and they couldn't tell me if it's in their burger but said they'd check into it. Do you have any type of listing?

Thank you for letting me voice my opinion.

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS; (b) (6) - FSIS
Subject: FW: Pink slime
Date: Friday, March 30, 2012 3:40:19 PM

Could you draft a response?

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: CLEAN: Wash Hands and Surfaces Often SEPARATE: Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature CHILL: Refrigerate Food Promptly

-----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]
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: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: Pink Slime
Date: Tuesday, March 20, 2012 3:15:57 PM

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: CLEAN: Wash Hands and Surfaces Often SEPARATE: Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature CHILL: Refrigerate Food Promptly

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

From: Meat and Poultry Hotline
Sent: Monday, March 19, 2012 5:52 PM
To: FSIS
Subject: FW: Pink Slime

Please see the attached.

Thank you

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

From: (b) (6) mailzone.com [[mailto:\(b\) \(6\)@mailzone.com](mailto:(b) (6)@mailzone.com)]
Sent: Friday, March 16, 2012 6:52 PM
To: Meat and Poultry Hotline
Subject: Message from Internet User - Pink Slime

Folks,

I have watched the recent news with disgust to find that USDA has allowed meat producers to lace meat with pink slime. This is unacceptable. I urge you to force producers to immediately cease using this product and use ONLY 100% ground beef in products they label as ground beef.

Rick Pingley

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: Pink Slime
Date: Friday, March 09, 2012 2:54:24 PM

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: CLEAN: Wash Hands and Surfaces Often SEPARATE: Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature CHILL: Refrigerate Food Promptly

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

From: Meat and Poultry Hotline
Sent: Friday, March 09, 2012 9:00 AM
To: FSIS
Subject: FW: Pink Slime

Please see the attached.
Thank you

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

From: (b) (6) att.net [mailto:(b) (6) att.net]
Sent: Thursday, March 08, 2012 4:50 PM
To: Meat and Poultry Hotline
Subject: Message from Internet User - Pink Slime

I can't understand what kind of character anyone has who works for the USDA and makes the decision to send ANY never mind 7 million pounds of "Pink Slime" to public school cafeterias. This is beyond disgusting and horrible. I greatly object to the USDA sending those ammoniated scraps to school children and pretending that it's good and healthy food! This ought to be criminal, it's beyond disgusting and immoral.
Barbara Watkins

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: - Pink Slime
Date: Thursday, March 15, 2012 4:02:04 PM

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: CLEAN: Wash Hands and Surfaces Often SEPARATE: Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature CHILL: Refrigerate Food Promptly

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

From: Meat and Poultry Hotline
Sent: Thursday, March 15, 2012 1:15 PM
To: FSIS
Subject: FW: - Pink Slime

Please see the attached.
Thank you

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

From: (b) (6) gmail.com [mailto:(b) (6) gmail.com]
Sent: Wednesday, March 14, 2012 11:19 PM
To: Meat and Poultry Hotline
Subject: Message from Internet User - Pink Slime

Your plan to stop pink slime in school lunches but NOT in grocery stores does NOT solve the problem.

YOU are allowing grocers to sell crap as ground beef what part of truth in advertising don't you get?

You want people to believe that the food supply is safe and then you pull this sort of stunt so some former employee can make money by going to work for the people you are suppose to be regulating. This destroys any credibility that you have with the public and will make it impossible for anyone who knows this story to believe you in the future.

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: - pink slime/white slime filler
Date: Friday, March 30, 2012 3:25:29 PM

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: CLEAN: Wash Hands and Surfaces Often SEPARATE: Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature CHILL: Refrigerate Food Promptly

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

From: Meat and Poultry Hotline
Sent: Thursday, March 22, 2012 5:00 PM
To: FSIS
Subject: FW: - pink slime/white slime filler

Please see the attached.

Thank you

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

From: (b) (6) @socal.rr.com [mailto:(b) (6) @socal.rr.com]
Sent: Thursday, March 22, 2012 2:55 AM
To: Meat and Poultry Hotline
Subject: Message from Internet User - pink slime/white slime filler

Dear USDA : Like many TV Viewers across the Nation, I have recently seen a broadcast report about so-called "pink slime" being used in most ground beef products, without the knowledge of those buying and eating it. Purely for esthetic and nutritional reasons, I'll ask if there is ANYTHING the USDA can do, to encourage meat producers to DISCONTINUE the practice of using "pink slime". If so, PLEASE DO! The USDA will surely then have the gratitude of beef-eaters everywhere. Thanks ... Nancy Alice Foster
(b) (6) @socal.rr.com

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: - There should be at least a label about Pink Slime
Date: Thursday, March 15, 2012 4:01:29 PM

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: CLEAN: Wash Hands and Surfaces Often SEPARATE: Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature CHILL: Refrigerate Food Promptly

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

From: FSIS Webmaster
Sent: Thursday, March 15, 2012 12:21 PM
To: FSIS
Subject: FW: - There should be at least a label about Pink Slime

Please see the attached.
Thank you

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

From: (b) (6) @yahoo.com [mailto:(b) (6) @yahoo.com]
Sent: Thursday, March 15, 2012 12:20 AM
To: FSIS Webmaster
Subject: Message from Internet User - There should be at least a label about Pink Slime

I don't know if i'm even asking the right people about this topic, however, there should be at least a label on meat products stating if there is 'Pink Slime'. When a person goes to the store to get beef, it is expected that it 100% beef, not 70% beef and 30% spun, sprayed, left over meat trimmings. I am a 14 year old living in California. I know it may not be in your budget or it may not be easy to accomplish, but a product with 'Pink Slime' should at least say that it has 'Pink Slime' in it.
Thank you in advance.

From: (b) (6)
To: (b) (6) - FSIS; (b) (6) (DCUS/EPU1"; (b) (6)@rubinoinsurance.com"; (b) (6).
Subject: FW:
Date: Thursday, February 02, 2012 10:10:26 AM

Mechanically separated meat.....gee, I wish we knew someone at the US Dept of meat who could do something about this, (b) (6)

[Watch the video](#)

<http://usnews.msnbc.msn.com/news/2012/01/31/10282876-mcdonalds-drops-use-of-gooey-ammonia-based-pink-slime-in-hamburger-meat>

Even more reason to go organic...

The information contained in this message is intended only for the personal and confidential use of the recipient(s) named above. If the reader of this message is not the intended recipient or an agent responsible for delivering it to the intended recipient, you are hereby notified that you have received this document in error and that any review, dissemination, distribution, or copying of this message is strictly prohibited. If you have received this communication in error, please notify us immediately, and delete the original message.

From: (b) (6) - FSIS
To: [Ransom, Gerri - FSIS](#)
Subject: FW:
Date: Monday, March 26, 2012 8:55:21 AM
Attachments: [Scientist who coined "Pink Slime" reluctant whistleblower.pdf](#)

FYI

(b) (6)
(b) (6) Labeling and Program Delivery Division
Patriots Plaza III, 8-161B
355 E Street SW
Washington, DC 20024-3221
(b) (6)

From: (b) (6) - FSIS
Sent: Monday, March 26, 2012 8:15 AM
To: FSIS - OPPD/LPDD
Subject:

Beware of what you say in an email

Sincerely,

(b) (6) Food Technologist
Labeling and Program Delivery Division
Office of Policy and Program Development, FSIS
Telephone: (b) (6)
Submit your questions to...
<http://askfsis.custhelp.com>
http://www.fsis.usda.gov/About_FSYS/Labeling_&_Consumer_Protection/index.asp

From: [Fillpot, Dirk - FSIS](#)
To: (b) (6) - FSIS
Cc: [McIntire, Richard - FSIS](#)
Subject: FW:
Date: Tuesday, March 20, 2012 9:29:32 AM

To keep the theme going...!

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/>

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

From: Blake, Carol - FSIS
Sent: Tuesday, March 20, 2012 9:24 AM
To: Fillpot, Dirk - FSIS
Cc: Mabry, Brian - FSIS
Subject: RE:

http://www.foodsafetynews.com/2012/03/in-defense-of-food-safety-leadership/?utm_source=newsletter&utm_medium=email&utm_campaign=120317

Did we have this in there? I can't remember if I read it at home or in food safety news... If not, let's include it. Thanks!

Carol Blake
Assistant Administrator
Office of Public Affairs and Consumer Education
Food Safety and Inspection Service, USDA
Room 339-E Whitten Building
Washington, DC 20250
Phone: (202) 720-3884
Fax: (202) 205-0301
Cell: (202) 557-4736
carol.blake@fsis.usda.gov
<http://www.youtube.com/USDAFoodSafety>
<http://twitter.com/usdafoodsafety>
<http://www.fsis.usda.gov>

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

From: Fillpot, Dirk - FSIS
Sent: Tuesday, March 20, 2012 9:19 AM
To: Blake, Carol - FSIS
Cc: Mabry, Brian - FSIS

Subject: RE:

Thanks!

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/>

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

From: Blake, Carol - FSIS
Sent: Tuesday, March 20, 2012 9:18 AM
To: Fillpot, Dirk - FSIS; Mabry, Brian - FSIS
Subject: FW:

For food safety news today. Not sure who is producing.

Carol Blake
Assistant Administrator
Office of Public Affairs and Consumer Education
Food Safety and Inspection Service, USDA
Room 339-E Whitten Building
Washington, DC 20250
Phone: (202) 720-3884
Fax: (202) 205-0301
Cell: (202) 557-4736
carol.blake@fsis.usda.gov
<http://www.youtube.com/USDAFoodSafety>
<http://twitter.com/usdafoodsafety>
<http://www.fsis.usda.gov>

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

From: Rottenberg, Carmen - FSIS
Sent: Monday, March 19, 2012 9:44 PM
To: Almanza, Al - FSIS; Derfler, Phil - FSIS; Blake, Carol - FSIS
Subject:

<http://news.discovery.com/human/pink-slime-psychology-120319.html>

Sent from my iPad

From: (b) (6)
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Cc: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: FW:
Date: Tuesday, March 27, 2012 8:43:00 AM
Attachments: [doc20120327083927.pdf](#)

See attached. This whole "pink slime" debacle is a good example of the price we pay for having a news industry that is so focused on sensationalized headlines rather than reporting the true story.

From: (b) (6)
To: (b) (6) - FSIS
Subject: FW: [#EVERYONE GROUP] " pink slime " clarification - please forward to customers that are concerned about this situation.
Date: Saturday, March 17, 2012 5:59:19 AM
Attachments: [BR-FAX01_1203091631246066.PDF](#)

Mrs. (b) (6)

“You only live once, but if you do it right, once is enough.”

From: Lou Masson [mailto:(b) (6)@ppne.biz]
Sent: Saturday, March 17, 2012 5:54 AM
To: (b) (6)
Subject: Fwd: [#EVERYONE GROUP] " pink slime " clarification - please forward to customers that are concerned about this situation.

----- Forwarded message -----

From: (b) (6) <(b) (6)@ppne.biz>
Date: Fri, Mar 9, 2012 at 12:06 PM
Subject: [#EVERYONE GROUP] " pink slime " clarification - please forward to customers that are concerned about this situation.
To: #EVERYONE GROUP <EVERYONEGROUP@ppne.biz>

CORRECTION - PINK SLIME -

Currently we can offer customers a solution to this PINK SLIME situation.
We can offer HB tested GROUND BEEF. We do not use PINK SLIME in any of our PPNE products.

(b) (6)

PPNE

(b) (6)

--

Lou Masson
603-263-1610
800-334-2449 x610
Fax 603-415-9782
(b) (6)@ppne.biz

From: [John Rooney](#)
To: (b) (6) - FSIS
Subject: Fw: ???
Date: Friday, March 09, 2012 8:00:43 PM

WHAT ABOUT "PINK SLIME"?
I THOUGHT I LEFT YOU IN CHARGE?
ARE YOU DRUNK, SLEEPING, ON THE TAKE?????

From: (b) (6) -FSIS
To: (b) (6) -FSIS
Subject: FW: "Hot off the Press"
Date: Thursday, March 29, 2012 7:23:45 AM

They are talking about the pink slime!

Here is the bug story ...eww

<http://global.christianpost.com/news/starbucks-strawberry-frappuccino-colored-with-bugs-72169/>

From: (b) (6) - FSIS
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: FW: "Pink Slime" inquiries
Date: Friday, March 09, 2012 9:58:20 AM

If you are assigned any incoming correspondence on the topic of "pink slime" in USDA ground beef purchasing for the School Lunch Program, please see messaging guidance below from Brian Mabry:

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods

COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: Cardwell, Rene - FSIS
Sent: Friday, March 09, 2012 9:55 AM
To: (b) (6) - FSIS
Cc: Leach, Alicemary - FSIS
Subject: FW: "Pink Slime" inquiries

Please pass on to your group.

Thank you.

René Cardwell, Deputy Director
ECIMS-OPACE/FSIS

Room 1163-South Building
Department of Agriculture, Washington, D.C. 20250
Office: (202) 720-9945 Cell: (202) 503-7113 Fax: (202) 205-0158

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods

COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: (b) (6) - FSIS
To: Mabry, Brian - FSIS
Subject: FW: "Pink Slime" inquiries
Date: Friday, March 09, 2012 5:08:54 PM

Hi Brian,

Regarding the OC's guidance on messaging for these "pink slime" inquiries, can you confirm whether or not we are expected to use this language for ***all*** pink slime inquiries, or only those that specifically reference the School Lunch Program? My initial impression is that if a constituent is writing about, say, whether or not the ground beef they purchase at Wal Mart "has pink slime in it," a response mentioning USDA ground beef purchases would be unhelpful. It seems to me a more appropriate response would discuss ammonia hydroxide's status as a processing aid, FDA's role in the approval process, suitability v. safety, and so on.

However, if OC is saying that we use the language below in any and all inquiries about this subject, that answers my question.

Thoughts?

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods

COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: Cardwell, Rene - FSIS
Sent: Friday, March 09, 2012 3:59 PM
To: (b) (6) - FSIS
Cc: Leach, Alicemary - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: RE: "Pink Slime" inquiries

I'm thinking all letters on this subject since Brian mentions "Most has centered around the Agriculture Marketing Service (AMS) announcing a purchase of the product (constituting

about 3% (7,000,000 pounds) of their total beef purchases for the year) for the National School Lunch Program.” Since he mentioned “most” of the messaging...” to me, implies beyond NSLP

Can you follow up with Brian for clarity.

Thank you.

René Cardwell, Deputy Director
ECIMS-OPACE/FSIS

Room 1163-South Building
Department of Agriculture, Washington, D.C. 20250
Office: (202) 720-9945 Cell: (202) 503-7113 Fax: (202) 205-0158

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods

COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: (b) (6) - FSIS
Sent: Friday, March 09, 2012 3:47 PM
To: Cardwell, Rene - FSIS
Cc: Leach, Alicemary - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: RE: "Pink Slime" inquiries

Sorry for the recall, but I realized my previous message made little sense. Here's another try:

From: (b) (6) - FSIS
Sent: Friday, March 09, 2012 3:43 PM
To: Cardwell, Rene - FSIS
Cc: Leach, Alicemary - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: RE: "Pink Slime" inquiries

Hi Rene,

Do you think we should use this language for all “pink slime” responses, or only those that reference or allude to the National School Lunch Program ground beef purchases?

(b) (6) mentioned this potential distinction this afternoon, and I think she raises a good point.

On the other hand, I think that most incoming e-mails we've received on “pink slime” in the last two days have the NSLP purchasing program in mind, even if they don't reference it specifically, given the similar tone in each and the timing after the ABC news story ran on Wednesday.

(b) (6) or (b) (6) feel free to chime in with any further thoughts.

Thanks,

(b) (6)

Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods

COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: Cardwell, Rene - FSIS
Sent: Friday, March 09, 2012 9:55 AM
To: (b) (6) - FSIS
Cc: Leach, Alicemary - FSIS
Subject: FW: "Pink Slime" inquiries

Please pass on to your group.

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: Mabry, Brian - FSIS
Sent: Friday, March 09, 2012 9:54 AM
To: FSIS - OPACE/Managers; (b) (6) - FSIS
Subject: "Pink Slime" inquiries

Colleagues,

From: (b) (6) - FSIS
To: Van, Diane - FSIS; (b) (6) - FSIS
Subject: FW: "Pink Slime" inquiries
Date: Friday, March 09, 2012 3:57:05 PM

Please advice on how to proceed. Should I answer the emails or ask them to email back in English?

Thank you,

(b) (6)

(b) (6) M.S.

Technical Information Specialist

(b) (6) fsis.usda.gov

(b) (6)

From: (b) (6) - FSIS
Sent: Friday, March 09, 2012 3:55 PM
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS; Van, Diane - FSIS
Subject: FW: "Pink Slime" inquiries

Obviously the response depends on the incoming message, but general language you can use for Spanish translation is below:

(b) (6)

Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods

COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: Mabry, Brian - FSIS
Sent: Friday, March 09, 2012 9:54 AM

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: "pink slime" question
Date: Friday, March 09, 2012 7:41:55 AM

(b) (6)
International Policy Division
Office of Policy and Program Development
Food Safety and Inspection Service
Phone: (b) (6)
Cell: (b) (6)
FAX: 202.720.4929

From: Engeljohn, Daniel - FSIS
Sent: Friday, March 09, 2012 7:38 AM
To: (b) (6) - FSIS
Cc: Edelstein, Rachel - FSIS
Subject: RE: "pink slime" question

The briefing paper would help greatly for the NAMP meeting.

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: (b) (6) - FSIS
Sent: Friday, March 09, 2012 7:37 AM
To: Engeljohn, Daniel - FSIS
Cc: Edelstein, Rachel - FSIS
Subject: RE: "pink slime" question

Ok-I'll summarize the issues (or perhaps catch you at one of the meetings we have together).

The Q on NAMP/RCC meeting is what information/material do you and AI need for this discussion?

(b) (6) can provide a briefing paper that will have the most up-to-date issues/progress/concerns.

(b) (6)
International Policy Division
Office of Policy and Program Development
Food Safety and Inspection Service
Phone: (b) (6)
Cell: (b) (6)
FAX: 202.720.4929

From: Engeljohn, Daniel - FSIS
Sent: Friday, March 09, 2012 7:35 AM
To: (b) (6) - FSIS
Cc: Edelstein, Rachel - FSIS
Subject: RE: "pink slime" question

I am fully booked today until 3:30.

- Not sure if a press statement will be made on pink slime. The Department has several meetings scheduled on this today.
- What are the other issues (from below)?
- I am at the NAMP conference and on the agenda with Richard (CFIA) on Friday. Al Almanza also is at the conference.

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: (b) (6) - FSIS
Sent: Friday, March 09, 2012 7:14 AM
To: Engeljohn, Daniel - FSIS
Subject: FW: "pink slime" question
Importance: High

FAS is asking whether we are responding to this article (and if not, do you think we need to provide anything for use with the Europeans?)

I also have several things I need to discuss with you, if you have time. I can either call or drop by. I am in the office today and first meeting is at 9 am.

1. Canada RTE meeting//letter
2. FRN Foreign Audits (discussion with Phil/Ronald yesterday)
3. Singapore (Anti-microbial Treatments and OIA//OPPD roles and responsibilities)
4. Imported Shell Eggs for Breaking (request from Canada)
5. NAMP//RCC meeting March 16 ? (NAMP, NMA, AMI, MICA, Canada Beef, CFIA, and AMS)
6. Request to speak at NANCA annual meeting (Barbara Negron's requesting)

The North American Natural Casing Association will be holding its annual meeting on Friday April 20, 2012 at the Water Club in New York City. We would like to have a guest speaker from FSIS to come and speak with us regarding the subject of switching from FDA to USDA as the competent authority for regulatory purposes without being subject to the Meat Act.

(b) (6)
International Policy Division
Office of Policy and Program Development

Food Safety and Inspection Service

Phone: (b) (6)

Cell: (b) (6)

FAX: 202.720.4929

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

Sent: Friday, March 09, 2012 6:10 AM

To: (b) (6) FAS; (b) (6)

Cc: (b) (6) (FAS); (b) (6) (FAS); (b) (6) (FAS); (b) (6) - FSIS; (b) (6) FAS; (b) (6) FAS

Subject: "pink slime" question

Importance: High

Dear (b) (6) and Mary,

Has FDA or FSIS put out a press release responding to this article? I'd like to know what USDA says about this now. As you know, we're having trouble getting even lactic acid approved as a pathogen reduction treatment here in Europe. We're also not allowed to export hormone treated beef here. This not so scientific or technical reference to this beef filler is detrimental. What's the reality today?

Thanks,

(b) (6)

<http://shine.yahoo.com/healthy-living/seven-million-tons-8220-pink-slime-8221-beef-180500764.html>

According to TheDaily.com, the term "pink slime" was coined by microbiologist Gerald Zirnstein, formerly of the USDA Food Safety Inspection Service. He first saw it being mixed into burger meat when he was touring a Beef Products Inc (BPI) facility in 2002 after an outbreak of salmonella. "Scientists in D.C. were pressured to approve this stuff with minimal safety approval," Zirnstein told The Daily.

"Pink slime," which is officially called "Lean Beef Trimmings," is banned for human consumption in the United Kingdom. It is commonly used in dog and chicken food. Celebrity chef and safe food advocate Jamie Oliver featured the substance and called for its ban on the April 12, 2011 episode of Jamie Oliver's Food Revolution, which may have influenced McDonald's to stop using beef patties containing the filler.

Reportedly, Zirnstein and his colleague Carl Custer studied the substance and classified it as a "high risk product." Custer, who worked at the Food Safety Inspection service for 35 years, says, "We looked at the product and we objected to it because it used connective tissues instead of muscle. It was simply not nutritionally equivalent [to ground beef]. My main objection was that it was not meat."

Another issue is the ammonium hydroxide, a chemical that is used to kill pathogens such as [E. coli](http://E.coli). The FDA considers it safe for human consumption but a 2009 expose by the New York Times questioned its safety and efficacy. Some food advocates are asking for meat containing "pink slime" to be labeled. It's used in about 70% of ground beef in the US. "We

don't know which districts are receiving what meat, and this meat isn't labeled to show pink slime. They don't have to under federal law," Bettina Siegal, a writer and mother of two who created TheLunchTray.com told [NBC](#). Siegel has started [a petition](#) to demand the USDA stop using the product in the National School Lunch Program.

(b) (6)

Senior Agriculture Attachés

FAS/USDA

U.S. Mission to the European Union

Brussels, Belgium

This email is UNCLASSIFIED.

From: (b) (6) - FSIS
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Cc: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: FW: "pink slime" question
Date: Friday, March 09, 2012 1:05:22 PM
Importance: High

FYI-when I raised the question this morning, we had not put anything out officially, though (b) (6) indicated there were several meetings scheduled at the Department level.

I just had a call from AMS ((b) (6)) whether "pink slime" (ammonium hydroxide-treated ground connective tissue and meat scraps) is banned in Europe and an e-mail from (b) (6) asking whether Europe (specifically UK) restricts consumption of beef trimmings.

According to the article beef trimmings are banned for human consumption in the UK, is that true. And I would appreciate your input on the decision memo when you have a chance.

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

From: Jarvis, Michael - AMS
Sent: Friday, March 09, 2012 12:10 PM
To: Lavallee, Aaron - OC; (b) (6) - AMS; (b) (6) - AMS
Subject: LA Times Story

Posted 20 minutes ago

'This is also in their Hot Topics header on each web page under the heading Pink Slime

<http://www.latimes.com/news/nation/nationnow/la-na-nn-pink-slime-20120309,0,1330346.story>

If any of you have answers, please respond to (b) (6) E ASAP. If you are getting calls-be alert to the media attention this has.

Thanks.

(b) (6)
International Policy Division
Office of Policy and Program Development
Food Safety and Inspection Service
Phone: (b) (6)
Cell: (b) (6)
FAX: 202.720.4929

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: "Pink Slime"
Date: Friday, March 30, 2012 3:40:31 PM

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: CLEAN: Wash Hands and Surfaces Often SEPARATE: Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature CHILL: Refrigerate Food Promptly

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

From: Meat and Poultry Hotline
Sent: Friday, March 30, 2012 9:18 AM
To: FSIS
Subject: FW: "Pink Slime"

Please see the attached.

Thank you

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

From: (b) (6) gmail.com [mailto:(b) (6) gmail.com]
Sent: Thursday, March 29, 2012 8:05 PM
To: Meat and Poultry Hotline
Subject: Message from Internet User - "Pink Slime"

I just saw on ABC's evening news that the under secretary attended an inspection tour of the "Pink Slime" manufacturer. I can't believe you are DEFENDING this product!
I have the right to know if "pink slime" is in the meat I am about to purchase for my family's consumption. All consumers in this country should be able to make an "Informed Decision" when purchasing food. Fair practice mandates grocery stores label meat when it contains "Pink Slime". I WILL NOT purchase any meat with this garbage in it.

Add me to the NO PINK SLIME side of this argument.

An angry consumer,

Linda Gilbert
(b) (6)
Brighton, MI 48116

From: [Van, Diane - FSIS](#)
To: [Mabry, Brian - FSIS](#); [Fillpot, Dirk - FSIS](#); [Cochran, Catherine - FSIS](#)
Subject: FW: "Pink Slime"
Date: Thursday, March 15, 2012 11:25:19 AM

Janet Riley at American Meat Institute wants info on "pink slime." Can you give her your talking points?

Diane Van
Deputy Director, Food Safety Education Staff
Office of Public Affairs & Consumer Education
USDA/Food Safety & Inspection Service
5601 Sunnyside Ave., 2-L292
Beltsville, MD 20705
301-344-4777 Phone
301-504-0203 Fax
202-306-3857 Blackberry

From: (b) (6)@meatami.com
Sent: Wednesday, March 14, 2012 12:48 PM
To: mphotline.fsis@usda.gov
Subject: "Pink Slime"

What information are you providing to those who call and email about "pink slime" or more accurately, lean finely textured beef?

I was just on a conference call with about 40 retail grocers and they'd like to know what USDA is saying and what their customers will be told if they refer them to the hotline. Thanks so much.

Janet M. Riley
Senior Vice President, Public Affairs & Member Services
American Meat Institute
President, National Hot Dog & Sausage Council
202/587-4245 (office) or (b) (6) (cell)

[Register today and be a part of the biggest AMI Expo ever -- 25,000 people and 1,200 exhibitors in Dallas on May 1-3, 2012.](#)



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From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: 70 Percent of Ground Beef at Supermarkets Contains 'Pink Slime' - ABC News.htm
Date: Thursday, March 08, 2012 10:14:10 PM
Attachments: [70 Percent of Ground Beef at Supermarkets Contains 'Pink Slime' - ABC News.htm](#)

Hello hope you are good. Just in case you have not heard this yet. I lost your cell number could you text it to me at (b) (6)

Thanks,

From: (b) (6) - FSIS
Sent: Thursday, March 08, 2012 11:37 AM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: 70 Percent of Ground Beef at Supermarkets Contains 'Pink Slime' - ABC News.htm

Amazing what they (FSIS management) can get away with, glad to hear that USDA/FSIS scientist blew the whistle on this one!

It's slow, please wait for it to load, ok.

V/R,

(b) (6)

Import Inspector

USDA, FSIS

Office of International Affairs, IID



(b) (6)



(956) 727-4502



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

Please consider the environment before printing this email

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS
Subject: FW: 70 Percent of Ground Beef at Supermarkets Contains 'Pink Slime' - ABC Evening News segment last night
Date: Thursday, March 08, 2012 7:30:08 AM

Good morning

Did you happen to see the ABC Evening News last night? They ran a scathing investigative report on USDA and pink slime in ground beef - 2 USDA scientist-whistle blowers were interviewed for the piece. More evidence Why, in my humble opinion, the Fact Sheet really has to address the issue head on. ABC News will continue the investigative reporting.

Have a great day - did you have a chance to take a look at the (revised) Fact sheet on Ammonium Hydroxide I sent you?

(b) (6) (access the link below to see the ABC News report.

<http://abcnews.go.com/blogs/headlines/2012/03/70-percent-of-ground-beef-at-supermarkets-contains-pink-slime/#.T1iUrISnosI.email>

From: (b) (6) - FSIS
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS (b) (6) - FSIS
Subject: FW: 70 Percent of Ground Beef at Supermarkets Contains 'Pink Slime'
Date: Thursday, March 08, 2012 4:44:15 AM

Hope you can connect to this link. If not search abc news Pink Slime. I saw it on the news this morning, but the story broke last night.

(b) (6)
Relief Circuit 50-05

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

From: email@addthis.com [<mailto:email@addthis.com>] On Behalf Of (b) (6)@fsis.usda.gov
Sent: Thursday, March 08, 2012 3:39 AM
To: (b) (6) - FSIS
Subject: 70 Percent of Ground Beef at Supermarkets Contains 'Pink Slime'

<http://abcnews.go.com/blogs/headlines/2012/03/70-percent-of-ground-beef-at-supermarkets-contains-pink-slime/#.T1h-Tz2EnMY.email>

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From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: 7203454 - King
Date: Wednesday, March 28, 2012 2:01:32 PM
Attachments: [Jan Smith\[1\].doc](#)
Importance: High

Thanks – just fyi: this was sent with an old tagline.

(b) (6)
Issues Analyst
USDA/Food Safety and Inspection Service
Office of Public Affairs and Consumer Education
Executive Correspondence & Issues Management Staff
1400 Independence Avenue, SW. • Room 1166 • Washington D.C. 20250
(b) (6) (W) • (202) 720-7609 (F) • (b) (6) (C)
e-mail: (b) (6) fsis.usda.gov

Be Food Safe. **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods

COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: (b) (6) - FSIS
Sent: Wednesday, March 28, 2012 1:30 PM
To: (b) (6) - FSIS
Subject: RE: 7203454 - King
Importance: High

This one (7196445) was signed on the 23rd.

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
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USDA-Food Safety and Inspection Service
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Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods

COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: (b) (6) - FSIS
Sent: Wednesday, March 28, 2012 1:27 PM
To: (b) (6) - FSIS
Subject: RE: 7203454 - King



(b) (6)
Issues Analyst
USDA/Food Safety and Inspection Service
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From: (b) (6) - FSIS
Sent: Wednesday, March 28, 2012 1:27 PM
To: (b) (6) - FSIS
Subject: RE: 7203454 - King

Ok – thanks immensely. I'll forward you the latest on LFTB.

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
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From: (b) (6) - FSIS
Sent: Wednesday, March 28, 2012 1:26 PM
To: (b) (6) - FSIS
Subject: RE: 7203454 - King

Don't worry – just assign and I'll handle. You don't have to start as I'm sure you also have a few things on your plate. I would appreciate knowing the control numbers of the good pink slime letters, however. That would be super.

(b) (6)

Issues Analyst

USDA/Food Safety and Inspection Service

Office of Public Affairs and Consumer Education

Executive Correspondence & Issues Management Staff

1400 Independence Avenue, SW. • Room 1166 • Washington D.C. 20250

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

Be Food Safe. **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods

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From: (b) (6) - FSIS

Sent: Wednesday, March 28, 2012 1:25 PM

To: (b) (6) - FSIS

Subject: RE: 7203454 - King

Ok no dice on the other options. How about this: I'll get the draft started, and into clearance – would you take in on midstream? Let me know if you're comfortable with that.

(b) (6)

Issues Analyst Supervisor (Acting)

Executive Correspondence and Issues Management Staff

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USDA-Food Safety and Inspection Service

1400 Independence Avenue, SW - Room 1162-S

Washington, D.C. 20250

Office: (b) (6)

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

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods

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From: (b) (6) - FSIS

Sent: Wednesday, March 28, 2012 1:22 PM

To: (b) (6) - FSIS

Subject: RE: 7203454 - King

Don't make yourself crazy. We have to have answered every variation of pink slime by now. I can lift.

(b) (6)

Issues Analyst

USDA/Food Safety and Inspection Service

Office of Public Affairs and Consumer Education

Executive Correspondence & Issues Management Staff

1400 Independence Avenue, SW. • Room 1166 • Washington D.C. 20250

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e-mail: (b) (6)@fsis.usda.gov

Be Food Safe. **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods

COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: (b) (6) - FSIS

Sent: Wednesday, March 28, 2012 1:21 PM

To: (b) (6) - FSIS

Subject: RE: 7203454 - King

I'll see what I can do.

(b) (6)

Issues Analyst Supervisor (Acting)

Executive Correspondence and Issues Management Staff

Office of Public Affairs and Consumer Education

USDA-Food Safety and Inspection Service

1400 Independence Avenue, SW - Room 1162-S

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Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods

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From: (b) (6) - FSIS

Sent: Wednesday, March 28, 2012 1:16 PM

To: (b) (6) - FSIS

Subject: RE: 7203454 - King

I have 2 privacy impact assessments due by COB today and haven't touched pink slime yet. I have to leave on time today, but I know we're down people. If there is no one else I'll make a try.

(b) (6)

Issues Analyst

USDA/Food Safety and Inspection Service

Office of Public Affairs and Consumer Education

Executive Correspondence & Issues Management Staff

1400 Independence Avenue, SW. • Room 1166 • Washington D.C. 20250

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Be Food Safe. **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods

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From: (b) (6) - FSIS
Sent: Wednesday, March 28, 2012 1:11 PM
To: (b) (6) - FSIS
Subject: 7203454 - King
Importance: High

Just received a new OES50S from (b) (6) on LFTB. Could you take this one?

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
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(b) (6) fsis.usda.gov

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods

COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: [John Woloszyn](#)
To: [Canavan, Jeff - FSIS](#)
Subject: FW: A question on Pink Slime
Date: Thursday, March 22, 2012 1:18:15 PM
Attachments: [Food Safety 2011.pdf](#)

Dear Mr. Canavan:

I'm writing to you at the suggestion of (b) (6). We have dealt with Mr. (b) (6) on several occasions while seeking FSIS approval of our line of food safety products based on bacteriophage (or phage) technology. As you may know, Mr. (b) (6) is now retired from the FSIS.

As you can see from my e-mail to Mr. (b) (6) below, I'm curious as to whether the FSIS, or the USDA's school lunch program, has given any thought to see if a demonstration project could replace or offer a substitute for the "pink slime" product currently being used in ground hamburger. Of course, I'm advocating the use of EcoShield™, a recently approved phage-based incidental processing aid.

Perhaps you can direct me to the proper person to contact within the USDA on this topic.

Best regards,

John J. Woloszyn
President & CEO
Intralytix, Inc.
Columbus Center
701 E. Pratt Street
Baltimore, Maryland 21202
NEW: P: 433-275-9694
M: 410-336-3321

(b) (6) [@intralytix.com](mailto:(b) (6)@intralytix.com)

Safety by Nature™

Web site: www.Intralytix.com

YouTube: <http://www.youtube.com/watch?v=fFoo1OVa11E>

Food Safety Solutions Blog: <http://phagesolutions.blogspot.com/>

Twitter: <http://twitter.com/intralytix>

From: Karen Moser [mailto:(b) (6)@gmail.com]
Sent: Thursday, March 22, 2012 8:18 AM
To: John Woloszyn
Subject: Re: A question on Pink Slime

Good morning,

Sorry I missed your phone call yesterday. I was out on the property bushhogging and clearing brush that was long overdue to be removed. Now that I am retired I have much more time to pursue all my many hobbies and other personal things that working full time preventing me from accomplishing. Retirement is great!!!!

In answer to a contact at the School Lunch program, unfortunately, I have not worked with them in quite a few years and my contacts have either retired or moved on. You might check with Jeff Canavan in FSIS Labeling. His e-mail address is: jeff.canavan@fsis.usda.gov.

His phone number is (301)504-0879.

Good luck!

(b) (6)

On Wed, Mar 21, 2012 at 7:18 PM, John Woloszyn <(b) (6) @intralytix.com> wrote:

Hi, (b) (6)

I hope this e-mail find you enjoying your retirement.

I realize that you are no longer involved in day-to-day affairs at the USDA.

However, I thought I would see if I could pick your brains regarding the recent controversy in using Beef Products, Inc.'s reconstituted trim (sometimes described as "pink slime") in the School Lunch Program. As you may recall, this issue first hit the newspapers in December, 2009 (see the NYTimes article below). Apparently BPI claims that this additive possesses antimicrobial properties against E. coli and Salmonella.

Most recently, the USDA is getting more blowback from consumer groups, etc. One justification for using this product is its antimicrobial claim. I'm wondering if there is someone withing the USDA/School Lunch Program that I can approach to suggest that a demonstration project be run to compare the antimicrobial properties and effectiveness of both pink slime and bacteriophage?

Any direction on this topic you can give me will be greatly appreciated.

Best regards,
John J. Woloszyn
President & CEO
Intralytix, Inc.
Columbus Center
701 E. Pratt Street
Baltimore, Maryland 21202
NEW: P: 433-275-9694
M: (b) (6)
(b) (6) @intralytix.com

Safety by Nature™

Web site: www.Intralytix.com

YouTube: <http://www.youtube.com/watch?v=fFoo1OVa11E>

Food Safety Solutions Blog: <http://phagesolutions.blogspot.com/>

Twitter: <http://twitter.com/intralytix>

New York Times:

Safety of Beef Processing Method Is Questioned

By MICHAEL MOSS

Eight years ago, federal officials were struggling to remove potentially deadly E. coli from hamburgers when an entrepreneurial company from South Dakota came up with a novel idea: injecting beef with ammonia.

The company, Beef Products Inc., had been looking to expand into the hamburger business with a product made from beef that included fatty trimmings the industry once relegated to pet food and cooking oil. The trimmings were particularly susceptible to contamination, but a study commissioned by the company showed that the ammonia process would kill E. coli as well as salmonella.

Officials at the United States Department of Agriculture endorsed the company's ammonia treatment, and have said it destroys E. coli "to an undetectable level." They decided it was so effective that in 2007, when the department began routine testing of meat used in hamburger sold to the general public, they exempted Beef Products.

With the U.S.D.A.'s stamp of approval, the company's processed beef has become a mainstay in America's hamburgers. McDonald's, Burger King and other fast-food giants use it as a component in ground beef, as do grocery chains. The federal school lunch program used an estimated 5.5 million pounds of the processed beef last year alone.

But government and industry records obtained by The New York Times show that in testing for the school lunch program, E. coli and salmonella pathogens have been found dozens of times in Beef Products meat, challenging claims by the company and the U.S.D.A. about the effectiveness of the treatment. Since 2005, E. coli has been found 3 times and salmonella 48 times, including back-to-back incidents in August in which two 27,000-pound batches were found to be contaminated. The meat was caught before reaching lunch-rooms trays.

In July, school lunch officials temporarily banned their hamburger makers from using meat from a Beef Products facility in Kansas because of salmonella — the third suspension in three years, records show. Yet the facility remained approved by the U.S.D.A. for other customers.

Presented by The Times with the school lunch test results, top department officials said they were not aware of what their colleagues in the lunch program had been finding for years.

In response, the agriculture department said it was revoking Beef Products' exemption from routine testing and conducting a review of the company's operations and research. The department said it was also reversing its policy for handling Beef Products during pathogen outbreaks. Since it was seen as pathogen-free, the processed beef was excluded from recalls, even when it was an ingredient in hamburgers found to be contaminated.

The Beef Products case reveals a schism between the main Department of Agriculture and its division that oversees the school lunch program, a divide that underscores the government's faltering effort to make hamburger safe. The U.S.D.A. banned the sale of meat found to be contaminated with the O157:H7 strain of E. coli 15 years ago, after a deadly outbreak was traced to Jack in the Box restaurants. Meat tainted with salmonella is also a hazard. But while the school lunch program will not buy meat contaminated with salmonella, the agriculture department does not ban its sale to the general public.

Even so, E. coli outbreaks nationwide have increased in recent years. And this summer, two outbreaks of particularly virulent strains of salmonella in hamburger prompted large recalls of ground beef across several states.

Although no outbreak has been tied to Beef Products, officials said they would thoroughly scrutinize any future industry innovations for fighting contamination “to ensure that they are scientifically sound and protect public health,” and that they were examining the government’s overall meat safety policies.

The founder and owner of Beef Products, Eldon N. Roth, declined requests for interviews or access to the company’s production facilities. Responding to written questions, Beef Products said it had a deep commitment to hamburger safety and was continually refining its operation to provide the safest product possible. “B.P.I.’s track record demonstrates the progress B.P.I. has made compared to the industry norm,” the company said. “Like any responsible member of the meat industry, we are not perfect.”

Beef Products maintains that its ammonia process remains effective. It said it tests samples of each batch it ships to customers and has found E. coli in only 0.06 percent of the samples this year.

The company says its processed beef, a mashlike substance frozen into blocks or chips, is used in a majority of the hamburger sold nationwide. But it has remained little known outside industry and government circles. Federal officials agreed to the company’s request that the ammonia be classified as a “processing agent” and not an ingredient that would be listed on labels.

Within the U.S.D.A., the treated beef has been a source of friction for years. The department accepted the company’s own study as evidence that the treatment was effective. School lunch officials, who had some doubts about its effectiveness, required that Beef Products meat be tested, as they do all beef used by the program.

School lunch officials said that in some years Beef Products testing results were worse than many of the program’s two dozen other suppliers, which use traditional meat processing methods. From 2005 to 2009, Beef Products had a rate of 36 positive results for salmonella per 1,000 tests, compared to a rate of nine positive results per 1,000 tests for the other suppliers, according to statistics from the program. Beef Products said its testing regime was more likely to detect contamination.

Despite some misgivings, school lunch officials say they use Beef Products because its price is substantially lower than ordinary meat trimmings, saving about \$1 million a year.

Another snapshot of processed beef’s performance emerges from confidential records of tests in 2007 by the food giant Cargill. In the preceding year and a half, Cargill, which used more than 50 vendors, suspended three facilities for excessive salmonella; two were Beef Products plants, records show.

Since introducing the treated meat, Beef Products has faced the challenge of balancing safety with taste, records and interviews show.

Pathogens died when enough ammonia was used to raise the alkalinity of the beef to a high

level, company research found. But early on, school lunch officials and other customers complained about the taste and smell of the beef. Samples of the processed beef obtained by The Times revealed lower levels of alkalinity, suggesting less ammonia was used.

Beef Products acknowledged lowering the alkalinity, and the U.S.D.A. said it had determined that “at least some of B.P.I.’s product was no longer receiving the full lethality treatment.”

Beef Products said it had submitted new research to the agriculture department showing that its treatment remained effective with lower alkalinity. Agriculture officials said Beef Products’ latest study is under review.

A Safety Solution

Headstrong and self-assured, Eldon N. Roth had the good fortune of being in the right place at the right time.

Mr. Roth spent the 1990s looking to give Beef Products a competitive edge by turning fatty slaughterhouse trimmings into usable lean beef.

Mr. Roth and others in the industry had discovered that liquefying the fat and extracting the protein from the trimmings in a centrifuge resulted in a lean product that was desirable to hamburger-makers.

The greater challenge was eliminating E. coli and salmonella, which are more prevalent in fatty trimmings than in higher grades of beef. According to a 2003 study financed by Beef Products, the trimmings “typically includes most of the material from the outer surfaces of the carcass” and contains “larger microbiological populations.” Beef Products said it also used trimmings from inside cuts of meat.

Mr. Roth was well suited to tackle the problem, friends say. Though lacking a science background, he had a knack for machinery and obtained patents for over two dozen pieces of equipment and methods used in processing beef.

“He looked and looked at stuff and always wondered, why can’t it be done this way?” said Dr. David M. Theno, a food safety consultant and friend of Mr. Roth. “He is like a lot of inventors. Not everyone sees Eldon’s vision.”

One of Mr. Roth’s early trials involved running electricity through the trimmings to kill bacteria, Dr. Theno and others said. Mr. Roth eventually settled on ammonia, which had been shown to suppress spoilage. Meat is sent through pipes where it is exposed to ammonia gas, and then flash frozen and compressed — all steps that help kill pathogens, company research found.

The treated beef landed in Washington in 2001, when federal officials were searching for ways to eliminate E. coli. Beef Products already had one study showing its treatment would do that; another company-sponsored study by an Iowa State University professor that was published in a professional journal seconded that finding.

Mr. Roth asserted that his product would kill pathogens in untreated meat when it was used as an ingredient in ground beef — raising the prospect of a risk-free burger. “Given the

technology, we firmly believe that the two pathogens of major concern in raw ground beef — E. coli O157:H7 and salmonella — are on the verge of elimination,” Mr. Roth wrote to the department.

The Food and Drug Administration signed off on the use of ammonia, concluding it was safe when used as a processing agent in foods. This year, a top official with the U.S.D.A.’s Food Safety and Inspection Service said, “It eliminates E. coli to the same degree as if you cooked the product.”

Carl S. Custer, a former U.S.D.A. microbiologist, said he and other scientists were concerned that the department had approved the treated beef for sale without obtaining independent validation of the potential safety risk. 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.”

One of the toughest hurdles for Beef Products was the Agricultural Marketing Service, the U.S.D.A. division that buys food for school lunches. Officials cited complaints about the odor, and wrote in a 2002 memorandum that they had “to determine if the addition of ammonia to the product is in the best interest to A.M.S. from a quality standpoint.”

“It is our contention,” the memo added, “that product should be labeled accordingly.”

Represented by Dennis R. Johnson, a top lawyer and lobbyist for the meat industry, Beef Products prevailed on the question of whether ammonia should be listed as an ingredient, arguing that the government had just decided against requiring another company to list a chemical used in treating poultry.

School lunch officials said they ultimately agreed to use the treated meat because it shaved about 3 cents off the cost of making a pound of ground beef. “Several packers have unofficially raised concern regarding the use of the product since the perception of quality is inferior,” the 2002 memo said. “But will use product to obtain lower bid.”

In 2004, lunch officials increased the amount of Beef Products meat allowed in its hamburgers to 15 percent, from 10 percent, to increase savings. In a taste test at the time, some school children favored burgers with higher amounts of processed beef.

Beef Products does not disclose its earnings, but its reported production of seven million pounds a week would generate about \$440 million in annual revenue, according to industry records.

Dr. Theno, the food safety consultant, applauds Mr. Roth for figuring out how to convert high-fat trimmings “with no functional value.”

“There were some issues with that,” Dr. Theno said. “But he, and God bless him, amassed a tidy fortune for it.”

As sales took off, Mr. Roth started offering a buy-back guarantee: If any of the most virulent E. coli was found in ground beef containing Beef Products meat, the company would buy the tainted meat.

This was based on Mr. Roth's initial prediction that his treated beef could kill E. coli in any meat it was mixed with. The company acknowledges that its subsequent study found no evidence to back that up, although it says it is now trying with an enhanced treatment. The guarantee remains on the company Web site: "Contact a B.P.I. sales representative today to take the challenge!"

Odor and Alkalinity

As suppliers of national restaurant chains and government-financed programs were buying Beef Product meat to use in ground beef, complaints about its pungent odor began to emerge.

In early 2003, officials in Georgia returned nearly 7,000 pounds to Beef Products after cooks who were making meatloaf for state prisoners detected a "very strong odor of ammonia" in 60-pound blocks of the trimmings, state records show.

"It was frozen, but you could still smell ammonia," said Dr. Charles Tant, a Georgia agriculture department official. "I've never seen anything like it."

Unaware that the meat was treated with ammonia — since it was not on the label — Georgia officials assumed it was accidentally contaminated and alerted the agriculture department. In their complaint, the officials noted that the level of ammonia in the beef was similar to levels found in contamination incidents involving chicken and milk that had sickened schoolchildren.

Beef Products said the ammonia did not pose a danger and would be diluted when its beef was mixed with other meat. The U.S.D.A. accepted Beef Product's conclusion, but other customers had also complained about the smell.

Untreated beef naturally contains ammonia and is typically about 6 on the pH scale, near that of rain water and milk. The Beef Products' study that won U.S.D.A. approval used an ammonia treatment that raised the pH of the meat to as high as 10, an alkalinity well beyond the range of most foods. The company's 2003 study cited the "potential issues surrounding the palatability of a pH-9.5 product."

Soon after getting initial approval from the agriculture department, the company devised a plan to make a less alkaline version of the beef, internal company documents show. Beef Products acknowledged in an e-mail exchange that it was making a lower pH version, but did not specify the level or when it began selling it.

In 2008, after the school lunch program temporarily suspended a Beef Products plant for salmonella contamination, the company wrote in a letter that its effort to combat ammonia "aroma" might have reduced the alkalinity below the initial target levels. It said it was taking steps to ensure that the alkalinity remained elevated.

Samples of the treated beef obtained by The Times this month showed a pH as low as 7.75, according to an analysis by two laboratories. Dr. Michael P. Doyle, a food industry consultant and director of the Center for Food Safety at the University of Georgia, said one point on the exponential pH scale was a considerable difference, and "could have a significant effect on the antimicrobial effectiveness of the ammonia."

This month, Beef Products provided The Times with new research that the company said showed that E. coli and salmonella were undetectable at a pH level of 8.5. The agriculture department said it did not learn that Beef Products was using lower levels until October, after inquiries by The Times, and that it was studying the company's research.

McDonald's, whose hamburgers have contained Beef Products meat since 2004, declined to say if it monitored it for pH. But Danya Proud, a chain spokeswoman, said, "We expect the pH level to meet the specifications that are approved by the U.S.D.A."

Contamination and Notification

At 6:36 a.m. on Aug. 10, the Beef Products plant in South Sioux City, Neb., started up its production line for the school lunch program. In 60 minutes, the plant produced a batch of 26,880 pounds of processed beef that tested positive for E. coli.

Six days later at the same plant, another 26,880-pound lot was found to have salmonella, government records and interviews show.

Within hours of confirming the contamination, the school lunch division of the Agriculture Department in Washington began investigating.

Just down the hall at department headquarters, the division that oversees meat for the general public did not conduct its own inquiry for another month and half, after receiving questions from The Times.

The problems in South Sioux City came shortly after school lunch officials had suspended a Beef Products plant in Holcomb, Kan., for excessive salmonella. The main U.S.D.A. was not notified of the suspension by school lunch officials, and the plant continued to supply other customers.

Agriculture Secretary Tom Vilsack has since directed school lunch officials to share information about their suspensions with the department's meat safety division.

In addressing the latest contamination cases in Nebraska, Beef Products said it suspected a glitch in its treatment operations, referring to ammonia gas by its chemical name, NH₃, according to an e-mail message to school lunch officials.

"The system was stopped for two minutes in order to install a new valve," the company said. "When the system was restarted, there was product flow for approximately one minute without NH₃ flow."

After the school lunch officials replied that the glitch might explain only one of the two episodes, Beef Products shifted focus to its suppliers, saying it would more closely scrutinize them for contamination.

Under the U.S.D.A.'s new policy for Beef Products, the company itself is also likely to get more scrutiny.

Cargill, one of the nation's largest hamburger makers, is a big buyer of Beef Products'

ammoniated trimmings for its patties. Company records show that Beef Products, like other suppliers, has periodically exceeded Cargill's limits on acceptable bacteria levels. That led Cargill to stop buying meat from two Beef Products plants for several months in 2006 after company tests showed excessive levels of salmonella.

But the following year, when Cargill faced an E. coli outbreak, it ruled out Beef Products as a possible culprit, citing the U.S.D.A.'s view that the ammonia treatment provided a "lethality step" for the pathogen. In addition, Cargill officials said recently, they suspect that another supplier, not Beef Products, was the problem. As a result, Beef Products did not face as wide a recall as other Cargill suppliers.

Recently, another E. coli outbreak was traced to a hamburger maker in upstate New York that also used multiple suppliers, including Beef Products. This time, the agriculture department said Beef Products was being recalled with other suppliers, although a source of the contamination had not been identified.

"This will continue to be our approach going forward," the department said.

Griff Palmer contributed reporting.

From: Paul
To: (b) (6) - FSIS
Subject: Fw: ABC & Pink slime
Date: Thursday, March 08, 2012 9:39:37 PM

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

From: "Carl Custer" (b) (6) @gmail.com>
To: (b) (6) (b) (6) @verizon.net>; (b) (6) (b) (6) @erols.com>; (b) (6) Home (b) (6) @cox.net>; (b) (6) Home (b) (6) @comcast.net>; (b) (6) (b) (6) @gmail.com>; (b) (6) (b) (6) @aol.com>; (b) (6) (b) (6) @tampabay.rr.com>; (b) (6) (b) (6) @msn.com>; (b) (6) (b) (6) @gmail.com>; (b) (6) Home (b) (6) @charter.net>; (b) (6) (b) (6) @gmail.com>; (b) (6) (b) (6) @gmail.com>; (b) (6) (b) (6) @verizon.net>; (b) (6) (b) (6) @starpower.net>; (b) (6) (b) (6) @comcast.net>; (b) (6) (b) (6) @verizon.net>; (b) (6) (b) (6) @verizon.net>; (b) (6) (b) (6) @gmail.com>; (b) (6) (b) (6) @yahoo.com>; (b) (6) (b) (6) @fsis.usda.gov>; (b) (6) (b) (6) @fsis.usda.gov>; (b) (6) (b) (6) @fsis.usda.gov>; (b) (6) (b) (6) @fsis.usda.gov>

Sent: Wednesday, March 07, 2012 10:40 PM

Subject: ABC & Pink slime

Whoo doggie, me 'n GZ been on Tee Vee :^)
30 minutes of interview reduced to 10 seconds of "Fame"
<<http://abcnews.go.com/WNT/video/pink-slime-15873068>>

FWIW, in 1990, we called it Soy lent Pink. Ah but kids today, who remembers "Soy lent Green"

On Wed, Mar 7, 2012 at 7:02 PM, Carl Custer <carl.custer@gmail.com> wrote:

- > Well, if you can catch today's ABC World news, I'm evidently on it
- > blathering about food safety.
- > They were supposed to tell me when . . . but didn't

From: [Murphy-Jenkins, Rosalyn - FSIS](#)
To: [Canavan, Jeff - FSIS](#)
Subject: Fw: ABC News Inquiry - LFTB as "food"
Date: Thursday, March 08, 2012 12:42:17 PM

Did you already respond?

Rosalyn Murphy-Jenkins

From: Engeljohn, Daniel - FSIS
Sent: Thursday, March 08, 2012 11:15 AM
To: Edelstein, Rachel - FSIS; Mabry, Brian - FSIS; Blake, Carol - FSIS; Fillpot, Dirk - FSIS; Williams, Charles - FSIS; Shaw, William - FSIS; Murphy-Jenkins, Rosalyn - FSIS; Canavan, Jeff - FSIS
Subject: Re: ABC News Inquiry - LFTB as "food"

Ros, (b) (6) please provide a statement that summarizes the nutrient and protein quality expectations for this product.

From: Edelstein, Rachel - FSIS
Sent: Thursday, March 08, 2012 09:48 AM
To: Mabry, Brian - FSIS; Engeljohn, Daniel - FSIS; Blake, Carol - FSIS; Fillpot, Dirk - FSIS; Williams, Charles - FSIS; Shaw, William - FSIS
Subject: RE: ABC News Inquiry - LFTB as "food"

I'm not clear exactly what the question is.

But Chuck, Bill, Dan please weigh in:

Trim clearly meets the definition of meat or meat food product in the regs. FSIS inspects the product to ensure it is not adulterated.

We've already provided information on why FSIS allows the ammonium hydroxide treatment.

Anything else we can add?

From: Mabry, Brian - FSIS
Sent: Thursday, March 08, 2012 10:28 AM
To: Edelstein, Rachel - FSIS; Engeljohn, Daniel - FSIS; Blake, Carol - FSIS; Fillpot, Dirk - FSIS
Subject: ABC News Inquiry - LFTB as "food"

Rachel has a voicemail messages from both Dirk and me so I thought I would try to bring everyone together even though folks are spread out between hearings and other events right now.

Last night, ABC news ran a piece on LFTB – the link is below in case you missed it:

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

As a follow up, OC got a note from ABC today asking, in part: what's the justification for this being classified as food? And is that a classification that's under review?

Would CPAO be correct to just refer to the CFR for the definition of meat, and look at LFTB as an enhanced form of Mechanically Recovered meat? The previous questions we have dealt with on LFTB seemed to mostly focus on the Ammonium hydroxide treatment, not on the process of the meat itself.

I just wanted to make sure I didn't go down the wrong path. Thanks for any guidance or a SME to talk with. 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: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: Accomplishment reports
Date: Thursday, September 29, 2011 2:15:00 PM
Importance: High

Hi (b) (6)

Per your request, since 9-20, I had 4 more letter signed. This brings my total to 123 Congressional and Non-Congressional letters, and 25 pink slime letters. The pink slime letters were assigned to me and I created a folder in ECM individually for each one.

Thanks and Have a Wonderful Day!

(b) (6) *Issues Analyst*

Executive Correspondence and Issues Management Staff

Office of Public Affairs and Consumer Education

Food Safety and Inspection Service

1400 Independence Ave. S.W., Room 1170-S, Washington, DC 20250-3700

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

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

"Building Strong Working Relationships Makes a Great Team"

From: (b) (6) - FSIS
Sent: Wednesday, September 28, 2011 11:21 AM
To: (b) (6) - FSIS
Subject: RE: Accomplishment reports

Hi (b) (6)

Since 9-20, I had 4 more letters signed, which brings my total from 147 to 151.

Thanks and Have a Wonderful Day!

(b) (6) *Issues Analyst*

Executive Correspondence and Issues Management Staff

Office of Public Affairs and Consumer Education

Food Safety and Inspection Service

1400 Independence Ave. S.W., Room 1170-S, Washington, DC 20250-3700

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

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

"Building Strong Working Relationships Makes a Great Team"

From: (b) (6) - FSIS
Sent: Wednesday, September 28, 2011 9:29 AM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: Accomplishment reports

For your Accomplishment Report, I need the number of letters completed in FY 2011.

Thanks, (b) (6)

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: After seeing a report by ABC News regarding "pink slime beef" I reviewed comment...
Date: Thursday, March 15, 2012 3:59:48 PM

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: Ask Karen [mailto:(b) (6)@fsis.usda.gov]
Sent: Thursday, March 15, 2012 8:54 AM
To: FSIS
Subject: FWD: After seeing a report by ABC News regarding "pink slime beef" I reviewed comment...

The following incident has been forwarded to you by:

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

Sender's Comment

For your response

Contact Information

Email Address: (b) (6)@yahoo.com
First Name:
Last Name:
Type:
Title:

Reference #120315-000001

Summary: After seeing a report by ABC News regarding "pink slime beef" I reviewed comment...

Rule State: 999 - Finished

Date Created: 03/15/2012 01:17 AM

Last Updated: 03/15/2012 01:17 AM

Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/15/2012 01:17 AM

After seeing a report by ABC News regarding "pink slime beef" I reviewed comments on Yahoo news regarding this matter. The vast majority of respondents, almost everyone seemed to be upset by the use of this process along with the fact it would be given to their children in school. Are you aware of the American citizen's opinions concerning this matter? Should this process be clearly marked on packages containing this product?

From: [Pospishek, Paul - FSIS](#)
To: (b) (6) - FSIS
Subject: FW: Agency definition of wholesome [Incident: 120322-000016]
Date: Thursday, March 22, 2012 9:50:54 AM

Read the highlighted Q&A below, kind of makes you wonder who makes this stuff up.

What is wholesome?

From: Pospishek, Paul - FSIS
Sent: Thursday, March 22, 2012 6:49 AM
To: (b) (6) - FSIS
Subject: FW: Agency definition of wholesome [Incident: 120322-000016]

Dr, (b) (6)

Check out this Q&A exchange with AskFSIS.

I wanted to know the agencies official definition of the term “wholesome” after hearing their official response to the “pink slime” controversy.

The agency in their official response stated that lean finely textured beef or “pink slime”, as it has been called, is “safe and wholesome”.

I agree it is probably safe but wholesome on the other hand is open for debate. Wholesome can be a rather subjective or ambiguous term that is open to interpretation.

Lean finely textured beef and mechanically separated species (poultry) in my opinion are not at all wholesome. I won't knowingly eat them.

Lastly I find it alarming that the agency does not have an official definition for the term wholesome when they use it so frequently and they incorporate it as the centerpiece of the poultry inspection legend.

From: FSIS Policy Development Division [mailto:pdd@custhelp.com]
Sent: Thursday, March 22, 2012 6:30 AM
To: Pospishek, Paul - FSIS
Subject: Agency definition of wholesome [Incident: 120322-000016]

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

Agency definition of wholesome

Discussion Thread**Response Via Email (PDD Staff Officer)**

03/22/2012 09:30 AM

FSIS does not define the term 'wholesome. This link describes FSIS policy for Terms with No Official Definition - http://askfsis.custhelp.com/app/answers/detail/a_id/1470. The Merriam-Webster Dictionary provides several meaning for the term 'wholesome.' the meaning that applies within the context of FSIS inspection is 'promoting health of body.' That meaning does not work well as a criterion for making a disposition on product.

The standard for making a disposition on product listed in the statutes and regulations is the term 'adulterated.' You will find this term defined in 9 CFR 301.2, 9 CFR 381.1(b), and 9 CFR 590.5. If a product is adulterated it is not wholesome. However, it is possible for a product to be not adulterated and be not wholesome.

Auto-Response

03/22/2012 09:17 AM

Your message has been received at the FSIS Policy Development Division (PDD) and will be assigned to a staff specialist for response.

Our goal is to provide an accurate response as quickly as possible—in most instances, this will be within two working days. Some questions, however, require extensive research and will take longer to answer. If you would like to know the status of your question, you can telephone PDD for additional discussion at 1-800-233-3935 between the hours of 6:00 a.m. and 5:00 p.m. CT, Monday through Friday. Please refer to the incident reference number below when calling for clarification.

The reference number for your question is 120322-000016.

You may update your incident at

http://askfsis.custhelp.com/app/account/questions/detail/i_id/119902/username/paul.pospishek@fsis.usda.gov

Thank you for contacting the FSIS Policy Development Division.

Customer By Web Form (Paul Pospishek)

03/22/2012 09:17 AM

How does the agency define the term wholesome?

Dale S. Barth, President AFGE Local 0774, Waterloo/Marshalltown <<410 Agenda.docx>>

From: [Canavan, Jeff - FSIS](#)
To: [\(b\) \(6\) - FSIS](#); [Murphy-Jenkins, Rosalyn - FSIS](#)
Subject: Fw: all non meat grinding technologys gone
Date: Thursday, March 29, 2012 6:44:48 AM

I don't know why he won't send data. (b) (4) uses his equipment and wants to change policy. We were in a meeting with dan amd company last year and said petition with data needed.

Jeffrey W. Canavan, MPA, RD

Deputy Director

Labeling and Program Delivery Division

USDA, FSIS, OPPD, LPDD

From: Canavan, Jeff - FSIS
Sent: Thursday, March 29, 2012 04:38 AM
To: [\(b\) \(6\) @aol.com](#); [\(b\) \(6\) @aol.com](#)>
Subject: Re: all non meat grinding technologys gone

Rae,

Yes, consumer reaction is hard to anticipate. Although they are entirely different products, one difference between finely textured beef and mechanically separated chicken or pork is that it is labeled. Consumer complaints about finely textured beef appear to center around labeling.

If you want to change the agency's policy for the production of ground product, e.g., use of frames as starting material, we have said you should submit a petition to FSIS with data comparing your product current ground product.

Jeff

Jeffrey W. Canavan, MPA, RD

Deputy Director

Labeling and Program Delivery Division

USDA, FSIS, OPPD, LPDD

From: [\(b\) \(6\) @aol.com](#) [mailto:[\(b\) \(6\) @aol.com](#)]
Sent: Wednesday, March 28, 2012 09:51 PM
Subject: all non meat grinding technologys gone

I was in contact with USDA in Washington DC this morning on other another subject when the subject owas brought up about he **paste technology exploding** caused by the Pink Slime upheaval .

When this Negative,ignorance, of of the news media misleads the Public, concern will move to **all commercial available paste emulsions from Mechanically Deboned meat technology** including Cozzine technology Beehive, Lima, etc,BPI and then only true meat grinders with constant pressure and large defect removal systems will be able to produce ground meat at different textures so in my mind the demand for the Nu'Edge Ground meat will come under great demand????????????????????
????????????????????

it is possible this is the break I have been anticipating and the demand for the Nu'Ege Raptor could be fantastic>>>>>>>>>>>>

Your response is important. CONFIDENTIALITY NOTICE: This e-mail communication, and any documents, files or e-mail messages attached to it, may contain confidential information that is legally privileged. Do not read this document if you are not the intended recipient. If you are not the intended recipient, or a person responsible for delivering it to the intended recipient, you are hereby notified that any disclosure, copying, distribution or use of any of the information contained in or attached to this transmission is strictly prohibited. If you have received this document in error, please immediately notify us at (b) (6) @aol.com or by telephone at (b) (6). If you are unable to forward this document to the intended recipient, destroy the document and its attachments without reading or saving in any manner. Thank you.

From: [West, Walinda - FSIS](#)
To: [Riek, Peggy - FSIS](#)
Subject: FW: All the info I have on how to answer pink slime questions
Date: Wednesday, February 01, 2012 5:07:11 PM
Attachments: [Signed copy of Carolyn Morgan Pink Slime 6816405.docx](#)

Walinda P. "Linda" West

Supervisor, Constituent Affairs

Congressional and Public Affairs Office

USDA/Food Safety and Inspection Service

1400 Independence Ave., S.W., Rm 1184

Washington, DC 20250

Direct line: (202) 720-0284

Main Ofc: (202) 720-9113

Blackberry: (202) 360-1428

Fax: (202) 720-5704

From: (b) (6) - FSIS
Sent: Wednesday, February 01, 2012 3:31 PM
To: West, Walinda - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Cc: Leach, Alicemary - FSIS; Cardwell, Rene - FSIS; Fillpot, Dirk - FSIS; Mabry, Brian - FSIS; DiNapoli, Greg - FSIS
Subject: RE: All the info I have on how to answer pink slime questions

Hi Linda,

Thanks so much for this information. As a courtesy, I wanted to share with you that Dan approved boiler plate language (see attached) that addresses Pink Slime inquiries. In April 2011, when the story aired on the Jamie Olivers Food Network Show, about using ammonia in beef, we received over 30 letters. I was assigned all the pink slime letters, and processed them as they came in. For your information, I created a pink slime folder on the Q:Drive entitled "Pink Slime-Jamie Olivers Food Network."

Thanks and Have a Wonderful Day!

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: Amarillo
Date: Tuesday, March 27, 2012 8:43:58 AM

Sorry, left you off...

From: (b) (6) - FSIS
Sent: Tuesday, March 27, 2012 7:43 AM
To: McKean, Jennifer - FSIS; Davis, Gary - FSIS
Cc: (b) (6) - FSIS; (b) (6) - FSIS
Subject: Amarillo

Might be a moot point of breaking up that patrol in Amarillo now...saw the press release where BPI is suspending operations for 60 days and then going to re-evaluate if they will produce anymore product or not...the pink slime thing has everything on tilt...

(b) (6)

Supervisory Resource Management Analyst

USDA-FSIS Dallas District Office

1100 Commerce Street Room 516

Dallas Texas 75242

Voice: (b) (6)

Fax: 214-767-8230

Blackberry: (b) (6)

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

From: (b) (6) - AMS
To: Fillpot, Dirk - FSIS
Subject: Fw: Ammoniated Beef
Date: Wednesday, March 07, 2012 2:33:05 PM

Can you guyz handle?

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

From: (b) (6) - AMS
Sent: Wednesday, March 07, 2012 01:27 PM
To: (b) (6) - AMS
Subject: FW: Ammoniated Beef

(b) (6)

Can we see if FSIS would be willing to respond to these issues the States need help answering?

Thanks,

(b) (6)

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

From: (b) (6) - FNS
Sent: Wednesday, March 07, 2012 2:23 PM
To: (b) (6) K. DPI
Cc: (b) (6) - AMS
Subject: FW: Ammoniated Beef

(b) (6)

I will share your suggestions regarding the talking points with AMS.
I will also see where we have been instructed to direct media inquiries.
Don't believe FSIS is handling as there is no food safety issue with this product.
FDA has this product defined as "GRAS" generally recognized as safe.

Stay tuned. (b) (6)

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

From: (b) (6) DPI [mailto:(b) (6) @dpi.wi.gov]
Sent: Wednesday, March 07, 2012 11:48 AM
To: (b) (6) - FNS; (b) (6) - FNS
Cc: (b) (6) DPI; (b) (6) . DPI; (b) (6) DPI
Subject: RE: Ammoniated Beef

(b) (6)

Yes, we have received the BPI information. Thank you.

However, the March 7, 2012 article has a few points that I feel should be addressed in the talking points:

1. "scientists in D.C. were pressured to approve this stuff with minimal safety approval" under President George H.W. Bush's administration. The USDA asserts that its ground beef purchases "meet the highest standard for food safety."
2. "We looked at the product and we objected to it because it used connective tissues instead of muscle. It was simply not nutritionally equivalent [to ground beef]. My main objection was that it was not meat."

3. Controversy surrounding "pink slime" stems from various safety concerns, particularly dangers associated with ammonium hydroxide, which can both be harmful to eat and has potential to turn into ammonium nitrate -- a common component in homemade bombs, according to MSNBC. It's also used in household cleaners and fertilizers.

For media inquiries, is there a list of FSIS contacts that we can provide as we receive those requests?

Thanks.

(b) (6)

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

From: (b) (6) - FNS [mailto:(b) (6)@fns.usda.gov]
Sent: Wednesday, March 07, 2012 10:01 AM
To: (b) (6) DPI; (b) (6) - FNS
Cc: (b) (6) DPI; Sime, (b) (6) DPI; (b) (6) . DPI
Subject: RE: Ammoniated Beef

(b) (6)

We sent talking points to the region to transmit this morning.

I also sent the same directly to SDA's minutes ago just to make sure everyone got them...did you just receive them?

(b) (6)

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

From: (b) (6) DPI [mailto:(b) (6)@dpi.wi.gov]
Sent: Wednesday, March 07, 2012 10:56 AM
To: (b) (6) - FNS; (b) (6) - FNS
Cc: (b) (6) DPI; (b) (6) . DPI; (b) (6) . DPI
Subject: Ammoniated Beef

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

I have received an email from one of our schools here in Wisconsin regarding an article on the ammoniated beef. Looks like this issue is resurfacing again.

Here is the link to the article: http://www.huffingtonpost.com/2012/03/05/pink-slime-for-school-lun_n_1322325.html

Have either of you seen this article yet? Does USDA plan to release some talking points for states to use for inquiries that we will receive from our schools?

Thanks.

(b) (6)

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From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: ammonium hydroxide fact sheet--examples/follow-up
Date: Thursday, February 09, 2012 1:10:15 PM

(b) (6) please see below, (meant to send to you as well)

From: (b) (6) - FSIS
Sent: Thursday, February 09, 2012 1:09 PM
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: RE: ammonium hydroxide fact sheet--examples/follow-up

(b) (6)

This type of language may help shed light about this topic to consumers:

..One form of ammonia called ammonium hydroxide is sometimes used in processing foods like baked goods, cheeses, chocolates and some beef products — this is not the same type of ammonia in household cleaners.”

.... ammonium hydroxide gas, which contains a minute fraction of ammonia to kill bacteria in lean beef trimmings, the company said.

...Ammonia is used extensively in the food industry, and it is found naturally in meat. Basically a mixture of water and ammonia, ammonium hydroxide is utilized in baked goods, cheeses, candy and other products, the International Food Information Council said.

..The Food and Drug Administration approved the chemical for various purposes. Regarding meat, ammonium hydroxide lowers the acidity, making it inhospitable for bacteria to grow and survive

These, of course, came from an article found in meatpoultry.com and we would (definitely) need to check w/ our technical group for accuracy – (just examples)

<http://www.meatpoultry.com/News/News%20Home/Business/2011/12/Ammonium%20hydroxide%20technology%20shunned%20by%20key%20QSR%20chains.aspx>

When verified, and cleared, this information is accurate, transparent, and hopefully sheds light on a chemical normally used with foods,

though it has a terrible ‘ring’ to it.

(b) (6)

(b) (6)

Technical Information Specialist

USDA-FSIS-FSE Staff

Meat and Poultry Hotline

5601 Sunnyside Avenue, Mailstop 5269

Beltsville, MD 20705-5000

Tel: (b) (6)

e-mail: (b) (6) fsis.usda.gov

From: (b) (6) - FSIS
Sent: Thursday, February 09, 2012 12:52 PM
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: RE: ammonium hydroxide fact sheet

No, these are just references that can be used, if needed.

Simple language would need to be extracted from these.

We would still need PDD or Labeling to work around the text to use – simple enough for consumers.

(b) (6)

(b) (6)

Technical Information Specialist

USDA-FSIS-FSE Staff

Meat and Poultry Hotline

5601 Sunnyside Avenue, Mailstop 5269

Beltsville, MD 20705-5000

Tel: (b) (6)

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

From: (b) (6) - FSIS
Sent: Thursday, February 09, 2012 12:50 PM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: RE: ammonium hydroxide fact sheet

I don't feel the fact sheet should be very technical. They can always look up the directive.

Think simple.....

(b) (6)
Food Safety Specialist
USDA/FSIS Food Safety Education Staff
2-L248C, MS- 5269
5601 Sunnyside Avenue
Beltsville, MD 20705
(b) (6)

Need Food Safety Answers?

Call the USDA Meat & Poultry Hotline 1-888-674-6854

or Visit our web site: www.fsis.usda.gov

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

From: (b) (6) - FSIS
Sent: Thursday, February 09, 2012 12:35 PM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: RE: ammonium hydroxide fact sheet

Here are my comments:

--(certainly we would have to look at these more closely if they are of interest for the fact sheet)--

- **According to CFR data Title 21, it's in the GRAS list (generally recognized as safe)**
- **According to FSIS Directive 7120.1, Rev. 9, there are no labeling requirements**
- **We can get more cleared language from PDD or Labeling Division**
- **According to Agency for Toxic Substances and Disease Registry Division of Toxicology (ATSDR):**

Some restrictions have been placed on levels of ammonium salts allowable in processed foods. FDA states that the levels of ammonia and ammonium compounds normally found in food do not pose a health risk.

Examples:

Maximum allowable levels in processed foods are as follows: 0.04–3.2% ammonium bicarbonate in baked goods, grain, snack foods, and reconstituted vegetables; 2.0% ammonium carbonate in baked goods, gelatins, and puddings; 0.001% ammonium chloride in baked goods and 0.8% in condiments and relishes; 0.6–0.8% ammonium hydroxide in baked goods, cheeses, gelatins, and puddings; 0.01% monobasic ammonium phosphate in baked goods; and 1.1% dibasic ammonium phosphate in baked goods, 0.003% in nonalcoholic beverages, and 0.012% in condiments and relishes

Here are the references:

- **FSIS Directive 7120.1, Rev. 9 (10/21/11)**

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

- **Title 21: Food and Drugs**

§ 582.1139 Ammonium hydroxide.

(a) *Product.* Ammonium hydroxide.

(b) *Conditions of use.* This substance is generally recognized as safe when used in accordance with good manufacturing or feeding practice.

[PART 582—SUBSTANCES GENERALLY RECOGNIZED AS SAFE](#)
[Subpart B—General Purpose Food Additives](#)

<http://ecfr.gpoaccess.gov/cgi/t/text/text-idx?c=ecfr&sid=08bf44c38991798be946024b70583a36&rgn=div8&view=text&node=21:6.0.1.1.24.2.1.19&idno=21>

- **ASTDR --**

PUBLIC HEALTH STATEMENT -- AMMONIA

<http://www.atsdr.cdc.gov/toxprofiles/tp126-c1.pdf>

(b) (6)

Technical Information Specialist

USDA-FSIS-FSE Staff

Meat and Poultry Hotline

5601 Sunnyside Avenue, Mailstop 5269

Beltsville, MD 20705-5000

Tel (b) (6)

e-mail: (b) (6) fsis.usda.gov

From: (b) (6) - FSIS
Sent: Thursday, February 09, 2012 12:12 PM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: RE: ammonium hydroxide fact sheet

My comments:

- The factsheet needs to mention "pink slime", that's what the consumer is hearing on the Internet and that's why they are calling.
- Why is ammonium hydroxide not listed on the label?
- How do I know if I purchased a product that has been processed with ammonia?

(b) (6)
Food Safety Specialist
USDA/FSIS Food Safety Education Staff
2-L248C, MS- 5269
5601 Sunnyside Avenue
Beltsville, MD 20705
(b) (6)

Need Food Safety Answers?
Call the USDA Meat & Poultry Hotline 1-888-674-6854
or Visit our web site: www.fsis.usda.gov

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

From: (b) (6) - FSIS
Sent: Thursday, February 09, 2012 11:48 AM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: ammonium hydroxide fact sheet

Do you have any comments?

We should probably ask in the fact sheet, some of the questions we've been getting on the Hotline or to "Karen." Why isn't ammonium hydroxide labeled and what exactly is pink slime?

(b) (6)
Technical Information Specialist
USDA/FSIS/FSES
5601 Sunnyside Avenue
Room 2/L281, Maildrop 5269
Beltsville, MD 20705-5000
(b) (6)
(fax) 301-504-2092

From: [Hulsey, Laura - FSIS](#)
To: [Williams, Charles - FSIS](#); [Edelstein, Rachel - FSIS](#); [Mbandi, Evelyn - FSIS](#); [Canavan, Jeff - FSIS](#); (b) (6) - FSIS; [Murphy-Jenkins, Rosalyn - FSIS](#); [Roseman, Gary - FSIS](#); [Shaw, William - FSIS](#); (b) (6) - FSIS; [Tohamy, Soumaya - FSIS](#); (b) (6) - FSIS
Subject: FW: Ammonium hydroxide in beef products
Date: Tuesday, March 27, 2012 8:40:55 AM
Attachments: [Standard - Pink slime.pdf](#)

You may already have this information... (b) (6) answered a question on pink slime with (b) (6) and we were provided the ECIMS response as well.

From: (b) (6) - FSIS
Sent: Monday, March 26, 2012 11:57 AM
To: FSIS - OPPD/PDD
Cc: Eckel, Ron - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: FW: Ammonium hydroxide in beef products

Just FYI....here is the standard response being sent out by ECIMS for the pink slime.

(b) (6)

From: (b) (6) - FSIS
Sent: Monday, March 26, 2012 7:01 AM
To: (b) (6) - FSIS
Cc: Hulsey, Laura - FSIS
Subject: RE: Ammonium hydroxide in beef products

Good morning,

Sorry to get back to you so late—Friday was my flex day.

Attached is the standard response that we are sending out. Even though it specifically addresses the School Lunch Program, we are sending it out for all inquiries. But the situation is constantly changing.

Thanks.

(b) (6)
USDA, FSIS, Office of Public Affairs and Consumer Education
Executive Correspondence and Issues Management Staff
(b) (6)
(202) 720-7609 Fax

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

From: (b) (6) - FSIS
Sent: Friday, March 23, 2012 8:34 AM
To: (b) (6) - FSIS
Cc: Hulsey, Laura - FSIS
Subject: FW: Ammonium hydroxide in beef products

(b) (6)

Just FYI..we are still working on response. I've got the question on "researching answer." Any input yet from your staff?

From: (b) (6) - FSIS
Sent: Thursday, March 22, 2012 3:04 PM
To: (b) (6) - FSIS
Subject: RE: Ammonium hydroxide in beef products

Thanks (b) (6) I'll stall till I hear from you/FDA. PETE

From: (b) (6) - FSIS
Sent: Thursday, March 22, 2012 2:32 PM
To: (b) (6) - FSIS

Subject: RE: Ammonium hydroxide in beef products

(b) (6)

I will check with FDA directly. I want to see if there is a commercial quality versus a food grade quality. I probably won't hear back from them until tomorrow.

From: (b) (6) - FSIS
Sent: Thursday, March 22, 2012 3:25 PM
To: (b) (6) - FSIS
Subject: RE: Ammonium hydroxide in beef products

(b) (6)

Haven't heard anything back from (b) (6)

From: (b) (6) - FSIS
Sent: Thursday, March 22, 2012 1:40 PM
To: (b) (6) - FSIS
Subject: RE: Ammonium hydroxide in beef products

(b) (6)

Did (b) (6) answer your question?

From: (b) (6) - FSIS
Sent: Thursday, March 22, 2012 10:08 AM
To: (b) (6) - FSIS
Cc: (b) (6) FSIS; (b) (6) - FSIS; Hulsey, Laura - FSIS
Subject: FW: Ammonium hydroxide in beef products

(b) (6)

Sorry, I forgot Dr. (b) (6) retired.

(b) (6)

From: (b) (6) - FSIS
Sent: Thursday, March 22, 2012 9:05 AM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Cc: Hulsey, Laura - FSIS
Subject: FW: Ammonium hydroxide in beef products

Hi folks,

I've got this sensitive question in askFSIS. I just want to make sure I'm on the right track with my answers. My answers need to be "short" per ECIMS. Can you comment?

(b) (6)

How much ammonium hydroxide is safe for human consumption?

The ammonium hydroxide can be used in food with no limitation other than current good manufacturing practice as long as the FDA guidance for its use is followed, as described in

[Title 21: Food and Drugs](#), PART 184—DIRECT FOOD SUBSTANCES AFFIRMED AS GENERALLY RECOGNIZED AS SAFE
§ 184.1139 Ammonium hydroxide.

What makes this ammonium hydroxide different from industrial and household cleaners?

The ammonium hydroxide used in the industrial and household cleaners is chemically identical, NH₄OH, to that used in the BPI beef product.

(b) (6)

From: Hulsey, Laura - FSIS
Sent: Thursday, March 22, 2012 9:00 AM
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS
Subject: RE: Ammonium hydroxide in beef products

The more I think about this, the more I think it should run through NT. Also (b) (6) knows a lot about ammonium hydroxide, you might check with her for input.

From: (b) (6) - FSIS
Sent: Thursday, March 22, 2012 8:39 AM
To: (b) (6) - FSIS
Subject: FW: Ammonium hydroxide in beef products

If I were to answer the two questions here is what I would say:

How much ammonium hydroxide is safe for human consumption?

The ammonium hydroxide is used in food with no limitation other than current good manufacturing practice as long as the FDA guidance for use is followed as described in **Title 21: Food and Drugs**
PART 184—DIRECT FOOD SUBSTANCES AFFIRMED AS GENERALLY RECOGNIZED AS SAFE
§ 184.1139 Ammonium hydroxide.

What makes this ammonium hydroxide different from industrial and household cleaners?

The ammonium hydroxide used in the industrial and household cleaners is chemically identical, NH₄OH, to that used in the BPI beef product.

(b) (6)

(optional additional info)

<http://ecfr.gpoaccess.gov/cgi/t/text/text-idx?c=ecfr&sid=b2012c837967492648bad57299f83b54&rgn=div5&view=text&node=21:3.0.1.1.14&idno=21#21:3.0.1.1.14.2.1.31>

Title 21: Food and Drugs

PART 184—DIRECT FOOD SUBSTANCES AFFIRMED AS GENERALLY RECOGNIZED AS SAFE

§ 184.1139 Ammonium hydroxide.

(a) Ammonium hydroxide (NH₄OH, CAS Reg. No. 1336–21–6) is produced by passing ammonia gas into water.

(b) The ingredient meets the specifications of the Food Chemicals Codex, 3d Ed. (1981), p. 20, which is incorporated by reference. Copies are available from the National Academy Press, 2101 Constitution Ave. NW., Washington, DC 20418, or available for inspection at the National Archives and Records Administration (NARA). For information on the availability of this material at NARA, call 202–741–6030, or go to: http://www.archives.gov/federal_register/code_of_federal_regulations/ibr_locations.html.

(c) In accordance with §184.1(b)(1), the ingredient is used in food with no limitation other than current good manufacturing practice. The affirmation of this ingredient as generally recognized as safe (GRAS) as a direct human food ingredient is based upon the following current good manufacturing practice conditions of use:

(1) The ingredient is used as a leavening agent as defined in §170.3(o)(17) of this chapter; a pH control agent as defined in §170.3(o)(23) of this chapter; a surface-finishing agent as defined in §170.3(o)(30) of this chapter; and as a boiler water additive complying with §173.310 of this chapter.

(2) The ingredient is used in food at levels not to exceed current good manufacturing practice. The ingredient may also be used as a boiler water additive at levels not to exceed current good manufacturing practice.

From: (b) (6) - FSIS
Sent: Thursday, March 22, 2012 7:06 AM
To: (b) (6) - FSIS
Cc: Hulsey, Laura - FSIS
Subject: FW: Ammonium hydroxide in beef products

Good morning,

We will be glad to answer it. We do need help with the last two questions. Can you give me short answers to those? Thanks.

(b) (6)
USDA, FSIS, Office of Public Affairs and Consumer Education
Executive Correspondence and Issues Management Staff
(b) (6)
(202) 720-7609 Fax

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

From: PDD Staff Officer [mailto:(b) (6)@fsis.usda.gov]
Sent: Wednesday, March 21, 2012 4:44 PM
To: (b) (6) - FSIS
Cc: Hulsey, Laura - FSIS
Subject: FWD: Ammonium hydroxide in beef products

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

Sender's Comment

(b) (6)

Per my supervisor, Dr. Hulsey, instructions, we thought it might be prudent to forward this askFSIS incident to your office. We can assist with answering some of it. Contact me if needed.

I will keep the incident status as 'researching answer' until we hear back from your office on how to proceed.

Pete Duryea
PDD Staff Officer
1 800 233 3935 x (b) (6)

Reference #120321-000097

Summary: Ammonium hydroxide in beef products
Rule State: 4 - In Progress
Product Level 1: General Inspection Policy
Category Level 1: Processing
Category Level 2: General
Date Created: 03/21/2012 02:32 PM
Last Updated: 03/21/2012 03:55 PM
Status: Researching Answer
Assigned: Pete Duryea
Policy Arena?: Domestic (U.S.) Only
Phone Number: 9892558750
Establishment Number:
Establishment Size: Not Applicable
Call Duration:
Phone Incident:
Direct Email Incident:
Analytics Flag:
Analysis Product:
Analysis Category:
Policy Follow-up: No

Key Words

Analysis Notes

Discussion Thread

Auto-Response

03/21/2012
02:32 PM

Your message has been received at the FSIS Policy Development Division (PDD) and will be assigned to a staff specialist for response.

Our goal is to provide an accurate response as quickly as possible—in most instances, this will be within two working days. Some questions, however, require extensive research and will take longer to answer. If you would like to know the status of your question, you can telephone PDD for additional discussion at 1-800-233-3935 between the hours of 6:00 a.m. and 5:00 p.m. CT, Monday through Friday. Please refer to the incident reference number below when calling for clarification.

The reference number for your question is 120321-000097.

You may update your incident at http://askfsis.custhelp.com/app/account/questions/detail/i_id/119837/username/JazzKat57

Thank you for contacting the FSIS Policy Development Division.

Customer By Web Form (Kat Tomaszewski)

03/21/2012
02:32 PM

Hello,

Recently in the media there has been an outbreak of information regarding the use ammonium hydroxide on beef trimmings to create "pink slime."

According to Beef Products, Inc. they use 10mg of man-made ammonium hydroxide to kill the E. coli, Salmonella, and Listeria in their beef trimmings ("trimmings" are the pieces of lean meat and fat that are the result of taking larger pieces of meat and cutting them to meet customer specifications) along with the 30mg of naturally occurring ammonia in the beef itself.

How much ammonium hydroxide is safe for human consumption?

AND

What makes this ammonium hydroxide different from industrial and household cleaners?

Thanks in advance!

Kat

From: (b) (6) - FSIS
To: [Hulsey, Laura - FSIS](#)
Subject: FW: Ammonium hydroxide in beef products
Date: Friday, March 23, 2012 12:03:03 PM

So, I won't be able to answer the "pink slime" incident that is currently in my askFSIS inbox under "researching answer." Should I wait, or reply to the customer and tell her to be patient, we are working on a response?

(b) (6)

From: (b) (6) - FSIS
Sent: Friday, March 23, 2012 10:13 AM
To: (b) (6) - FSIS
Subject: RE: Ammonium hydroxide in beef products

(b) (6)

FDA's computer system for checking the question is having problems and can only be accessed from their offices. My contact at FDA is working from home today but he will be back in the office on Monday and will let me know then.

(b) (6)

From: (b) (6) - FSIS
Sent: Thursday, March 22, 2012 4:04 PM
To: (b) (6) - FSIS
Subject: RE: Ammonium hydroxide in beef products

Thanks (b) (6) I'll stall till I hear from you/FDA. (b) (6)

From: (b) (6) - FSIS
Sent: Thursday, March 22, 2012 2:32 PM
To: (b) (6) - FSIS
Subject: RE: Ammonium hydroxide in beef products

(b) (6)

I will check with FDA directly. I want to see if there is a commercial quality versus a food grade quality. I probably won't hear back from them until tomorrow.

From: (b) (6) - FSIS
Sent: Thursday, March 22, 2012 3:25 PM
To: (b) (6) - FSIS
Subject: RE: Ammonium hydroxide in beef products

(b) (6)

Haven't heard anything back from (b) (6)

From: (b) (6) - FSIS
Sent: Thursday, March 22, 2012 1:40 PM
To: (b) (6) - FSIS
Subject: RE: Ammonium hydroxide in beef products

(b) (6)

Did (b) (6) answer your question?

From: (b) (6) - FSIS
Sent: Thursday, March 22, 2012 10:08 AM
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS; (b) (6) - FSIS; Hulsey, Laura - FSIS
Subject: FW: Ammonium hydroxide in beef products

(b) (6)

Sorry, I forgot Dr. (b) (6) retired.

From: [Hulsey, Laura - FSIS](#)
To: [Shaw, William - FSIS](#); [Murphy-Jenkins, Rosalyn - FSIS](#); [Canavan, Jeff - FSIS](#); (b) (6) - FSIS; [Mbandi, Evelyn - FSIS](#)
Cc: (b) (6) - FSIS
Subject: FW: Ammonium hydroxide in beef products
Date: Tuesday, March 27, 2012 8:59:26 AM

Just as follow-up, here is the information (b) (6) provided back to the customer inquiry, after joint effort by (b) (6), (b) (6), and (b) (6)

From: FSIS Policy Development Division [mailto:pdd@custhelp.com]
Sent: Monday, March 26, 2012 10:54 AM
To: allthatjazzz@live.com
Subject: Ammonium hydroxide in beef products

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

Thank you for allowing us to be of service to you.

To update this question by email, please reply to this message. Because your reply will be automatically processed, you MUST enter your reply in the space below. Text entered into any other part of this message will be discarded.

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

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

[To access your question from our support site, click here.](#)

Subject

Ammonium hydroxide in beef products

Discussion Thread

Response Via Email (PDD Staff Officer)

03/26/2012 11:53 AM

Kat,

Thank you for your askFSIS question regarding the safety of beef products treated with ammonia hydroxide. FSIS continues to affirm the safety of beef products treated with ammonium hydroxide.

Specifically, your questions are:

Q1: How much ammonium hydroxide is safe for human consumption?

A1: The ammonium hydroxide can be used in food with no limitation, other than current good manufacturing practice, in full compliance with 21 CFR 184.1139 (<http://ecfr.gpoaccess.gov/cgi/t/text/text-idx?c=ecfr&sid=30dd3e223b7deafb30b76b50904e07e&rgn=div8&view=text&node=21:3.0.1.1.14.2.1.31&idno=21>). The level of ammonium hydroxide in food is self-limiting. Foods containing high levels of ammonium hydroxide would be made unpalatable by the change in the organoleptic qualities of the food.

Q2: What makes this ammonium hydroxide different from industrial and household cleaners?

A2: The ammonium hydroxide used in the production of food would need to meet the specifications for food grade as outlined in the Food Chemicals Codex (<http://www.usp.org/food-ingredients/food-chemicals-codex>). Industrial and household cleaners do not need to meet the food grade standard.

I hope this information helps. Thank you again for your e-mail and your concern for food safety. More information about food safety can be found on FSIS' Web site at www.fsis.usda.gov. Please feel to call me or to update your incident if you have further questions or wish to discuss my response.

(b) (6)

PDD Staff Officer
1 800 233 3935

Auto-Response

03/21/2012 02:32 PM

Your message has been received at the FSIS Policy Development Division (PDD) and will be assigned to a staff specialist for response.

Our goal is to provide an accurate response as quickly as possible—in most instances, this will be within two working days. Some questions, however, require extensive research and will take longer to answer. If you would like to know the status of your question, you can telephone PDD for additional discussion at 1-800-233-3935 between the hours of 6:00 a.m. and 5:00 p.m. CT, Monday through Friday. Please refer to the incident reference number below when calling for clarification.

The reference number for your question is 120321-000097.

You may update your incident at

http://askfsis.custhelp.com/app/account/questions/detail/i_id/119837/username/JazzKat57

Thank you for contacting the FSIS Policy Development Division.

Customer By Web Form (Kat Tomaszewski)

03/21/2012 02:32 PM

Hello,

Recently in the media there has been an outbreak of information regarding the use ammonium hydroxide on beef trimmings to create "pink slime."

According to Beef Products, Inc. they use 10mg of man-made ammonium hydroxide to kill the E. coli, Salmonella, and Listeria in their beef trimmings ("trimmings" are the pieces of lean meat and fat that are the result of taking larger pieces of meat and cutting them to meet customer specifications) along with the 30mg of naturally occurring ammonia in the beef itself.

How much ammonium hydroxide is safe for human consumption?

AND

What makes this ammonium hydroxide different from industrial and household cleaners?

Thanks in advance!

Kat

From: [Dessai, Uday - FSIS](#)
To: [Thaler, Alice - FSIS](#)
Cc: [Ransom, Gerri - FSIS](#)
Subject: FW: AMS Project Draft Response
Date: Monday, March 19, 2012 7:57:16 AM

Good Morning Alice

I just wanted you to be informed that wrt NACMCF there are multiple issue that Gerri and I are juggling with. Some are absolutely technical such as the one below, others are logistical (the notices, arranging for a number of subgroup meetings, keeping the timelines, public meeting -phoneline issue etc etc) and even political (the pink slime issue – public sensitivity, USDA position and protecting the plenary session from being side tracked etc.)

Gerri and I will brief you further on these items.

Cheers!

Uday

From: [Sidrak, Hany - FSIS](#)
To: [Sidrak, Hany - FSIS](#)
Subject: FW: AMS Testing
Date: Thursday, March 22, 2012 12:45:16 PM

A copy of the USA Today Article regarding Pink Slime can be seen at
<http://yourlife.usatoday.com/fitness-food/safety/story/2012-03-22/Supermarkets-join-move-away-from-pink-slime-beef-filler/53700356/1>

From: Alvares, Christopher - FSIS
Sent: Thursday, March 22, 2012 12:38 PM
To: Alvares, Christopher - FSIS; Nintemann, Terri - FSIS; Goldman, David - Commissioned Corps - FSIS; Mabry, Brian - FSIS; Blake, Carol - FSIS; Engeljohn, Daniel - FSIS; Sidrak, Hany - FSIS
Subject: RE: AMS Testing

Here is the FSA history on BPI establishments. Several FSAs have been triggered by E coli positives in ground beef where BPI was an implicated supplier (if their product really is in 70% of all ground beef, this might be expected).

Circuit	estnbr	fsastartdate	fsaenddate	estname	FSA Reason
3003	'13465 M'	'2008-08-25'	'2008-09-18'	Beef Products Inc.'	Directed by District Office
3003	'13465 M'	'2010-01-05'	'2010-02-12'	Beef Products Inc.'	Directed by District Office
3003	'13465 M'	'2011-11-28'	'2011-12-16'	Beef Products Inc.'	Supplier of Raw Ground Beef Products / E. coli positive
2529	'18165 M'	'2008-08-18'	'2008-09-11'	Beef Products Inc.'	STEPS database triggered
2529	'18165 M'	'2010-01-04'	'2010-02-10'	Beef Products Inc.'	Direction from Des Moines District Office
2523	'19872 M'	'2007-07-09'	'2007-07-17'	Beef Products Inc.'	No File Attached
2523	'19872 M'	'2008-07-29'	'2008-08-15'	Beef Products Inc.'	STEPS database triggered
2523	'19872 M'	'2009-09-28'	'2009-10-15'	Beef Products Inc.'	STEPS database triggered
2523	'19872 M'	'2010-01-04'	'2010-02-09'	Beef Products Inc.'	District Office Discretion
2523	'19872 M'	'2011-12-05'	'2011-12-29'	Beef Products Inc.'	Supplier of Raw Ground Beef Products / E. coli positive
4013	'20278 M'	'2009-06-01'	'2009-06-16'	Beef Products Inc.'	Named as a 95% plant
4013	'20278 M'	'2010-01-05'	'2010-02-12'	Beef Products Inc.'	Satisfy 4 year

cycle

Christopher Alvares
Director, DAIG, ODIPP, USDA-FSIS
(202) 690-6418

From: Alvares, Christopher - FSIS
Sent: Thursday, March 22, 2012 11:57 AM
To: Nintemann, Terri - FSIS; Goldman, David - Commissioned Corps - FSIS; Mabry, Brian - FSIS; Blake, Carol - FSIS; Engeljohn, Daniel - FSIS; Sidrak, Hany - FSIS
Subject: AMS Testing

Below is a summary of testing data from both AMS and FSIS between late 2009 and Feb 2012 for both O157:H7 and Salmonella (The FSIS testing has been updated from earlier emails to include FY12 data to date). No positives have been found. The FSIS testing is from the MT54 (Other Raw Beef Components) sampling program. In addition, I've confirmed that the latest livestock supplier list (sent on 3/8) from AMS includes 4 BPI establishments, but the testing data indicates that they may be purchasing from only M19872 at this time (AMS testing data on M18165 stops in Jan 2010) .

We're checking on whether any FSAs have been scheduled in the past 2 years and I'll send an update as soon as I have that.

	Source	Plants Tested	Period	Tests	Positive - O157:H7	Positive - Salmonella	
	AMS	M18165, M19872	10/2009 - 2/2012	7166	0	0	
	FSIS	M13465, M18165, M19872, M20278, M245L	12/2009 - 2/2012		64	0	
				N/A			

Christopher Alvares

Director, Data Analysis and Integration Group

Office of Data Integration and Food Protection
USDA Food Safety and Inspection Service, Washington, D.C.
(202) 690-6418

Christopher.Alvares@fsis.usda.gov

From: [Derfler, Phil - FSIS](#)
To: [Engeljohn, Daniel - FSIS](#)
Subject: FW: AMS-LS-2012-04--LFTB Decision Memorandum for the Secretary dated 03-12-12(v2)
Date: Tuesday, March 13, 2012 6:47:03 AM
Attachments: [AMS-LS-2012-04--LFTB Decision Memorandum for the Secretary dated 03-12-12\(5\).docx](#)

I think the memo and your changes are fine. I made a few additional changes. You can send back to (b) (6). The only question that I have is the addition of prune puree would raise a labeling question, although it might not be relevant to school lunch program.

From: Engeljohn, Daniel - FSIS
Sent: Tuesday, March 13, 2012 6:33 AM
To: Derfler, Phil - FSIS
Subject: FW: AMS-LS-2012-04--LFTB Decision Memorandum for the Secretary dated 03-12-12(v2)

I made edits to the document. Do you want to review before I send back to (b) (6)?

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: (b) (6) - AMS
Sent: Monday, March 12, 2012 5:02 PM
To: Engeljohn, Daniel - FSIS; Derfler, Phil - FSIS
Subject: RE: AMS-LS-2012-04--LFTB Decision Memorandum for the Secretary dated 03-12-12(v2)

Attached is the current that will go back into circulation tomorrow morning. Dan: I used some of your verbage below while I talked with (b) (6) in OGC. Thank you!!

(b) (6)

From: Engeljohn, Daniel - FSIS
Sent: Monday, March 12, 2012 4:14 PM
To: (b) (6) - AMS; Derfler, Phil - FSIS
Subject: RE: AMS-LS-2012-04--LFTB Decision Memorandum for the Secretary dated 03-12-12(v2)

Thanks (b) (6)

FYI, I'm not remembering how AMS defined LFTB in your purchase specification. However, it is important to note that the process to manufacture LFTB does not have to include the anhydrous ammonium treatment. LFTB is beef derived from low temperature rendering and centrifuging off excess fat -- with or without anhydrous ammonium treatment. There could be manufacturers of low temperature rendered beef other than BPI. Thus, if you are trying to be specific about the product that you want to limit in purchases, you might want to be more specific -- i.e., any low

temperature rendered product or other product that appears to be “finely textured” (e.g., meat from advanced meat recovery or high pressure processing), as well as product subjected to anhydrous ammonium.

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: (b) (6) - AMS
Sent: Monday, March 12, 2012 1:10 PM
To: Derfler, Phil - FSIS
Cc: Engeljohn, Daniel - FSIS
Subject: FW: AMS-LS-2012-04--LFTB Decision Memorandum for the Secretary dated 03-12-12(v2)

Phil:

I had your old email in my outlook. The attached is fyi. I will call in a second. We wanted to make sure you knew this was moving.

(b) (6)

From: (b) (6) - AMS
Sent: Monday, March 12, 2012 1:09 PM
To: (b) (6) - AMS; (b) (6) - FNS; Derfler, Philip -FSIS (Philip.Derfler@usda.gov); Engeljohn, Daniel - FSIS
Cc: (b) (6) - AMS; (b) (6) - AMS; (b) (6) - AMS; (b) (6) - FNS; (b) (6) - FNS
Subject: FW: AMS-LS-2012-04--LFTB Decision Memorandum for the Secretary dated 03-12-12(v2)

The attached Decision Memo went to our Agency's Controlled Correspondence office for delivery to the Administrator's Office for movement on from there.

(b) (6)

From: (b) (6) - AMS
Sent: Monday, March 12, 2012 1:02 PM
To: (b) (6) - AMS
Subject: AMS-LS-2012-04--LFTB Decision Memorandum for the Secretary dated 03-12-12(v2)

FYI:

From: [DeJong, Justin - OC](#)
To: (b) (6) - AMS
Cc: [Paul, Matt - OC](#); [Rowe, Courtney - OC](#); [Lavallee, Aaron - OC](#); (b) (6) - FNS; [Blake, Carol - FSIS](#)
Subject: FW: AMS-LS-2012-04--LFTB Decision Memorandum for the Secretary dated 03-12-12(5)
Date: Tuesday, March 13, 2012 11:20:27 AM
Attachments: [image001.png](#)
[image002.png](#)
[image003.png](#)
[image004.png](#)
[image005.png](#)
[image006.png](#)
[image007.png](#)
[AMS-LS-2012-04--LFTB Decision Memorandum for the Secretary dated 03-12-12\(5\).docx](#)

(b) (6)

Super close hold, but please begin drafting media materials based on option 3 presented in the attached memo. Please collaborate with FNS and FSIS as there are messages from other agencies that likely need to be included.

Thanks,

Justin DeJong

Deputy Director, Office of Communications
U.S. Department of Agriculture
1400 Independence Avenue, SW
Washington, DC 20250
Office Direct: 202.690.0548
USDA Cell: 202.251.3309
justin.dejong@oc.usda.gov
<http://www.usda.gov>

Stay Connected with USDA:



From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: As a registered dietitian, I am being asked about the pink slime scandal. What s...
Date: Friday, March 30, 2012 3:27:23 PM

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: Ask Karen [mailto:(b) (6)@fsis.usda.gov]
Sent: Friday, March 23, 2012 3:38 PM
To: FSIS
Subject: FWD: As a registered dietitian, I am being asked about the pink slime scandal. What s...

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

Sender's Comment

please see the attached.

thank you

Contact Information

Email Address: (b) (6)@vidanthealth.com
First Name:
Last Name:
Type:
Title:

Reference #120323-000025

Summary: As a registered dietitian, I am being asked about the pink slime scandal. What s...
Rule State: 999.2 Expert In Progress

Product Level 1: Nutrition

Product Level 2: Food Composition data

Date Created: 03/23/2012 12:57 PM

Last Updated: 03/23/2012 12:57 PM

Status: Unresolved

Assigned:

Country:

State:

First Time Chatting?:

Discussion Thread

Customer By Web Form

03/23/2012 12:57 PM

As a registered dietitian, I am being asked about the pink slime scandal. What should I tell them. Is it harmful or just an additive to stretch meat.

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: beef additives
Date: Thursday, March 15, 2012 11:53:52 AM

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: CLEAN: Wash Hands and Surfaces Often SEPARATE: Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature CHILL: Refrigerate Food Promptly

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

From: Meat and Poultry Hotline
Sent: Monday, March 12, 2012 2:24 PM
To: FSIS
Subject: FW: beef additives

Please see the attached.

Thank you

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

From: (b) (6) @gmail.com [mailto:(b) (6) @gmail.com]
Sent: Friday, March 09, 2012 9:22 PM
To: Meat and Poultry Hotline
Subject: Message from Internet User - Beef additives

Can you tell me when the USDA will reverse the designation on finely textured beef A K A "pink slime" and stop calling it "meat". Under secretary Joann Smith's self-serving determination that it was meat is an unfortunate blemish on USDA's otherwise excellent record. It would be a shame if the USDA did not address this egregious error which borders on criminal dereliction of duty just to avoid admitting there have been unethical, self-serving, and thoroughly disgusting people in your organization. Please stop school lunches from including this offal and awful filler in hamburger. Thank you.

David Wiseley P O Box 293 Waters, MI 49797
PH (b) (6)

From: [Misty Dyson](#)
To: [Bryan, James - FSIS](#)
Subject: Fw: Beef industry braces for loss of "pink slime" filler-- VIDEO
Date: Wednesday, March 28, 2012 11:44:15 AM

Misty Dyson
Mays Meats
Taylorsville, NC 28681
1-828-632-2034
www.maysmeats.com

----- Forwarded Message -----

From: Jimmy Mays (b) (6) @yahoo.com>
To: Misty Dyson (b) (6) @yahoo.com>
Sent: Wednesday, March 28, 2012 9:39 AM
Subject: Fw: Beef industry braces for loss of 'pink slime' filler-- VIDEO

----- Forwarded Message -----

From: Rick Popp (b) (6) @hotmail.com>
To:
Sent: Tuesday, March 27, 2012 3:54 PM
Subject: Beef industry braces for loss of 'pink slime' filler-- VIDEO

Beef industry braces for loss of 'pink slime' filler-- VIDEO
<http://yourlife.usatoday.com/fitness-food/safety/story/2012-03-27/Beef-industry-braces-for-loss-of-pink-slime-filler/53802154/1>

BPI suspends operations
<http://www.gctelegram.com/news/bpi-holcomb-closure-32712>

This is what started it all

Jamie Oliver's Food Revolution: Pink Slime - 70% of America's Beef is Treated with Ammonia
<http://www.youtube.com/watch?v=wshlnRWnf30>

Thank You,
Rick Popp
(b) (6)
(b) (6) @hotmail.com

From: (b) (6)
To: (b) (6) - FSIS
Subject: FW: Beef Is Beef
Date: Friday, March 30, 2012 11:25:14 AM
Attachments: [get-the-facts_3-151\[1\].pdf](#)
[8645553\[1\].pdf](#)

From: (b) (6) [mailto:(b) (6)@diversey.com]
Sent: Tuesday, March 27, 2012 3:26 AM
To: (b) (6)
Subject: Fwd: Beef Is Beef

----- Forwarded message -----

From: "David Berghult" <(b) (6)@beefproducts.com>
Date: Mar 26, 2012 3:54 PM
Subject: Beef Is Beef
To: "IASIU" <IASIU@stores.fastenal.com>, "partsmgr" <info@peerlessenergy.com>, (b) (6)

(b) (6)

To all friends, family, and vendors;

As you may or may not know Beef Products has been under attack by a campaign of misleading information about our process started most recently by ABC News and their so called "Pink Slime" scare tactics. Beef Products is undertaking an effort to get out the real facts about our beef and our process. Please do a bit of research on your own to understand that our process is clean, safe, supported by many meat industry scientist, consumer advocate groups, etc. The list goes on and on. Below are some links as a starting point.

Please pass the information and links on to your friends and family to help them understand the real facts. You can call your local grocery stores and ask them if they carry ground beef with our product in it. Our actual product name is lean finely textured beef "LFTB". We produce 100% beef. Any statement otherwise is absolutely false.

We don't want to be confrontational by any means. We are just interested in educating people, friends, family, schools, and local leaders to name a few with the facts about our product. Let the retailers know that they should at least give the consumer a choice instead of just removing the product from the market.

The impact of the attack by ABC News reaches far beyond our small family owned company. It will start with all the communities in which we do business and operate our processing facilities. And all for what? There is nothing for the "Pink Slime" folks to stand on except the hysteria created by an intimidating and misleading name. Again please do your research, form your own opinion, and get the word out to all.

Thanks for your time and consideration.

<http://www.youtube.com/watch?v=XF4-FgWHybU&context=C455111dADvjVQa1PpcFPXHSDcNqszZA6souGIJ7hffQatQWqWapo=>

http://www.youtube.com/watch?v=Eg585eHPYdg&context=C45d8ab8ADvjVQa1PpcFPXHSDcNqszZHS_XMR2GCAqVg_MQNWKo-M=

<http://beefisbeef.com/>

<http://www.foxnews.com/opinion/2012/03/23/how-abc-news-smear-stellar-company-with-pink-slime/>

<http://beefisbeef.com/2012/03/15/top-7-myths-of-pink-slime/>

<http://www.beefproducts.com/>

<http://www.facebook.com/#!/groups/242152605881315/>

David Berghult

(b) (6)

Dakota Dunes, SD 57049

[605-217-8053](tel:605-217-8053) - office

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From: (b) (6) [FSIS](#)
To: (b) (6) [- FSIS](#)
Bcc: (b) (6) [- FSIS](#); (b) (6) [- FSIS](#); (b) (6) [- FSIS](#); (b) (6) [- FSIS](#); (b) (6) [- FSIS](#)
Subject: FW: Beef Issue FYI: ABC News Reports on "Pink Slime"
Date: Thursday, March 08, 2012 12:04:44 PM
Attachments: [image001.png](#)

(b) (6) ~ CSI

(b) (6) Est.10017

(b) (6) Est.10270

(b) (6) Est.10226



From: Matt Anderson [mailto:(b) (6)@yahoo.com]
Sent: Thursday, March 08, 2012 9:29 AM
To: (b) (6) - FSIS
Subject: Fw: Beef Issue FYI: ABC News Reports on "Pink Slime"

MATT ANDERSON, VP

THE MEAT BLOCK, INC.

[OFFICE@231-773-0224](#) ---CEL @ (b) (6)

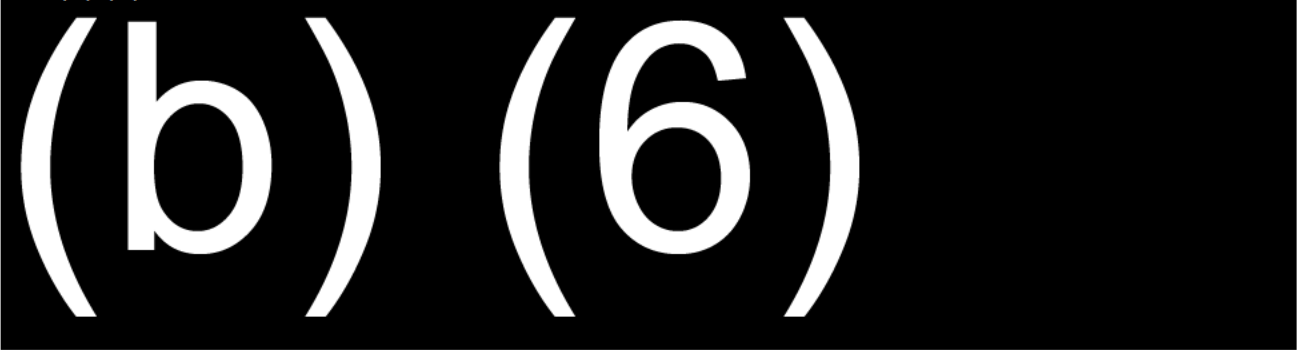
EMAIL @ (b) (6) [@YAHOO.COM](#)

----- Forwarded Message -----

From: Sam Bravata (b) (6)@troyers.com>
To: Matt Anderson (b) (6)@yahoo.com>
Cc: (b) (6)@comcast.net" (b) (6)@comcast.net>
Sent: Thursday, March 8, 2012 9:03 AM
Subject: FW: Beef Issue FYI: ABC News Reports on "Pink Slime"

Sam Bravata
Direct Sales Rep.
Troyer Foods
Cell # (b) (6)
(b) (6)@troyers.com

From: Terry Blythe
Sent: Thursday, March 08, 2012 9:02 AM
To: (b) (6);



Subject: FW: Beef Issue FYI: ABC News Reports on "Pink Slime"

Sales if you watched ABC news last night here's some information and facts about LFTB. Our Fresh grinds are 100% beef trimmings and do not have any LFTB added. Many times the LFTB is added by further processors when making Patties. Just an FYI.

Terry Blythe
Director of Retail Sales
Troyer Foods
Cell (b) (6)

From: Hastings, Brent [mailto:(b) (6)@tyson.com]
Sent: Thursday, March 08, 2012 8:42 AM
Subject: Beef Issue FYI: ABC News Reports on "Pink Slime"

From: Season Solorio - NCBA [mailto:seasonsolorioncba@beef.org]

Having trouble viewing this email? [Click here](#)

ABC News Reports on "Pink Slime"

March 7, 2012

Tonight [ABC News](#)--a national broadcast news outlet--aired a news investigation on the use of Lean Finely Textured Beef (LFTB), often called "pink slime," in supermarket ground beef. The three-minute segment features two former United States Department of Agriculture (USDA) scientists, who strongly believe that LFTB should not be allowed to be labeled as meat. The newscast claims that 70 percent of all ground beef sold at the supermarket contains LFTB.

Ammonium hydroxide is used to produce a lean meat product that is added to ground beef to reduce the overall fat content without compromising flavor. It also has an anti-microbial effect. Ammonium hydroxide also is used in a variety of other processed foods, such as baked goods, gelatins and puddings, and cheeses, and can occur naturally in

foods.

We have several resources available, should you receive any questions about the safety of beef, including the talking points copied below, as well as a [USDA fact sheet](#) and a [Meat MythCrusher](#) video featuring Dr. Gary Acuff, Director, Center for Food Safety and Professor of Food and Microbiology at Texas A&M University. These materials are available at [Explorebeef.org](#).

Given that the segment airs at different times in different markets, we will be monitoring the media and social media environment in order to determine best response routes and opportunities. If you have any questions, please contact Season Solorio at ssolorio@beef.org.

Funded by The Beef Checkoff

#

We have the safest, most wholesome beef supply in the world.

- Ammonium hydroxide can be used as an antimicrobial to control and eliminate pathogens, such as *E. coli* O157:H7, which may be present in beef. The U.S. Department of Agriculture (USDA) and Food and Drug Administration (FDA) have determined this tool is safe. In addition to its use as an antimicrobial agent in meat products, the list of foods in which ammonium hydroxide is used as a direct food additive is extensive and includes baked goods, cheeses, chocolates, other confectionery (e.g., caramel) and puddings.
- According to USDA, only beef that has successfully completed the inspection requirements by the Food Safety and Inspection Service is eligible to enter into the national school lunch program (NSLP). The Agricultural Marketing Service (AMS) imposes strict requirements on food purchased by USDA for the NSLP to ensure that the food served to our children is safe and wholesome.
- Raising safe beef is the top priority for all cattlemen and is evidenced by their investment of \$30 million in beef safety research since 1993. The beef community as a whole invests \$550 million annually to research and implement food safety measures that include science, testing, implementation and validation.
- You can continue to feel confident buying and serving beef to your families.

FYI, thank you, Doc J

(b) (6)

Today, [The Doctors](#)--an Emmy-nominated, nationally [syndicated](#) television show co-hosted by four doctors--examines "what's really in your food?" and the ingredients that go into certain foods. A portion of the show, which is currently available [on-line](#), discusses the process of lean finely textured beef, which is a generally recognized as safe (GRAS) food additive. Though the Doctors note that the U.S. Department of Agriculture (USDA) considers this process safe, the Doctors still recommend that viewers buy "organic" and "local" beef.

We have several resources available, should you receive questions about the safety of lean finely textured beef, including a [USDA fact sheet](#) and a Meat MythCrusher [video](#) featuring Dr. Gary Acuff, Director, Center for Food Safety and Professor of Food Microbiology at Texas A&M University. Finally, the [beef choices fact sheet](#) discusses the variety of beef choices that are available and that all choices are safe, nutritious and delicious. All of these resources are available on [ExploreBeef.org](#).

Given that the episode airs at different times in different markets, we will be monitoring the media and social media environment in order to determine best response routes and opportunities. If you have any questions, please contact Season Solorio at ssolorio@beef.org.

Funded by The Beef Checkoff

#



This email was sent to [\(b\) \(6\)@iabeef.org](#) by seasonsolorioncba@beef.org | [Update Profile/Email Address](#) | Instant removal with [SafeUnsubscribe™](#) | [Privacy Policy](#).
NCBA | 9110 East Nichols Ave | Suite 300 | Centennial | CO | 80112



From: [Kishore, Rita - FSIS](#)
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS; [Harries, Rick - FSIS](#)
Subject: FW: Beef trimmings
Date: Tuesday, March 13, 2012 8:09:44 AM
Attachments: [853-2004 consleg.pdf](#)

(b) (6)

Seems like this is common practice in the EU. When (b) (6) comes back he will let us know about UK. As you can well imagine FAS is not too keen to ask the Commission about it.

Rita

From: (b) (6) [mailto:(b) (6)@fas.usda.gov]
Sent: Monday, March 12, 2012 10:26 AM
To: (b) (6) (FAS); (b) (6) - FSIS; (b) (6) - FSIS
Cc: (b) (6) (FAS); (b) (6) (FAS); (b) (6) (FAS)
Subject: RE: Beef trimmings

Rita,

(b) (6) is likely giving us wise advice for the UK. (b) (6) is away at a conference this week, but if feasible, he may be able to make a quiet inquiry at the technical level when he returns. The definition of "beef trimmings" may be quite important here. Does FSIS have a technical definition?

From discussions I have had with the OIE here in Paris, production of mechanically separated or recovered meat is a common industry practice worldwide, including in the EU. One can only guess where it ends up. The question becomes how the hygiene/bacteria issue is dealt with for this product in the EU?

Thanks,

(b) (6)

From: (b) (6) (USEU)
Sent: Monday, March 12, 2012 2:56 PM
To: (b) (6) (USEU); 'Kishore, Rita - FSIS'; (b) (6) - FSIS
Cc: (b) (6); (b) (6); (b) (6) (USEU); (b) (6) (USEU); (b) (6) (USEU)
Subject: RE: Beef trimmings

On other point: All of the beef coming to Europe is NHTC beef: I suppose this would typically not include this type of ingredient, correct? (b) (6)

From: (b) (6) (USEU)
Sent: Monday, March 12, 2012 2:50 PM
To: 'Kishore, Rita - FSIS'; (b) (6) - FSIS
Cc: (b) (6) (USEU); (b) (6) (USEU); (b) (6) (USEU)

Subject: RE: Beef trimmings

Hello Rita:

I have to admit that this is the first time I hear someone use the term “pink slime”. Rita: At this stage of the negotiations on the beef deal and especially lactic acid, I feel rather uncomfortable about checking with the Commission where this issue would exactly fall under EU legislation. And I am sure the U.S. industry would not want to see their exports to Europe linked to these words as well.

I don't really know for sure where this issue would come. I believe ammonium hydroxide is authorized as a food additive, but I will ask my colleague (b) (6) to give you more details on this as I am not entirely familiar with the revised regulations for additives. More specifically, she could say whether this substance would be authorized in meat products.

There are also rules on rendering of animal fats (see Section XII of the attached). I don't know if these would be relevant in this context.

Sorry this is the best I have for now.

(b) (6)

(b) (6)

U.S. Mission to the EU | Foreign Agriculture Service

Tel: (b) (6) | Fax: (32-2) 811 5560

e-mail: (b) (6) [@fas.usda.gov](mailto:(b) (6)@fas.usda.gov)

www.fas.usda.gov/posthome/useu

From: Kishore, Rita - FSIS [mailto:Rita.Kishore@fsis.usda.gov]

Sent: Friday, March 09, 2012 7:35 PM

To: (b) (6) - FSIS

Cc: (b) (6) (USEU); (b) (6)

Subject: Beef trimmings

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

Hope you can help us. According to the article beef trimmings are banned for human consumption in the UK, is that true. I would appreciate your help. As you can see this is a very hot issue for us and would appreciate a quick response.

<http://www.latimes.com/news/nation/nationnow/la-na-nn-pink-slime-20120309,0,1330346.story>

Thanks

Rita

(b) (6)

Are beef trimmings also banned in the EU?

Thanks

Rita

Rita Kishore

Deputy Director

Export Programs Staff

Office of International Affairs

Phone: 202 720 8911

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From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: Bess Ross letter
Date: Thursday, March 15, 2012 1:58:25 PM

fyi

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods

COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: (b) (6) - FSIS
Sent: Thursday, March 15, 2012 1:58 PM
To: Cardwell, Rene - FSIS; (b) (6) - FSIS
Subject: RE: Bess Ross letter

Hi Rene – I think we should probably hold off on all “pink slime” responses now that the department has come out with both a changed policy (for AMS’ NSLP) and a more detailed statement on LFTB, per the press release that just went out.

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods

COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: Cardwell, Rene - FSIS
Sent: Thursday, March 15, 2012 1:48 PM
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS
Subject: Bess Ross letter

Martha:

Please update (see attached) and return via email so that I can clear for signature.

<< File: Ross-Pink Slime[1][1][1].docx >>

Thank you.

René Cardwell, Deputy Director
ECIMS-OPACE/FSIS

Room 1163-South Building
Department of Agriculture, Washington, D.C. 20250
Office: (202) 720-9945 Cell: (202) 503-7113 Fax: (202) 205-0158

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods

COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Bcc: (b) (6) - FSIS
Subject: FW: Boneless Lean Beef Trimmings
Date: Thursday, March 29, 2012 6:34:22 AM
Attachments: [Pink Slime Sites.doc](#)

FYI

From: (b) (6) [mailto:(b) (6)@yahoo.com]
Sent: Thursday, March 29, 2012 6:29 AM
To: (b) (6) - FSIS
Subject: Boneless Lean Beef Trimmings

Boneless Lean Beef Trimmings

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: BPI closes local plant amidst product scrutiny
Date: Monday, March 26, 2012 9:29:13 PM

Well here goes 4 of the big beef plants. That means someone is going to have to step up and produce more. They claim they cannot keep up with demand now.

From: (b) (6) - FSIS
Sent: Monday, March 26, 2012 8:25 PM
To: (b) (6) - FSIS
Subject: RE: BPI closes local plant amidst product scrutiny

The beef plant is Tyson/IBP this plant is hooked to it through BPI owned by a guy named Eldon Roth. He was an inventor of this system. Very nice guy with allot of money.

From: (b) (6) - FSIS
Sent: Monday, March 26, 2012 8:23 PM
To: (b) (6) - FSIS
Subject: RE: BPI closes local plant amidst product scrutiny

Is this the big beef plant in Holcomb?

From: (b) (6) - FSIS
Sent: Monday, March 26, 2012 7:42 PM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS;
(b) (6) - FSIS; (b) (6) - FSIS
Subject: BPI closes local plant amidst product scrutiny

This is a sad deal. One of the only true clean facilities I have ever been in. Spare no expense type of business to get things done right.

236 jobs lost in Holcomb KS.

BPI closes local plant amidst product scrutiny

Published 3/26/2012 in Breaking : Business

By JOSEPH JACKMOVICH
jjackmovich@gctelegram.com

A local beef manufacturing plant that produces what's known in the industry as "lean, finely textured beef," but is referred to as "pink slime" by those seeking to have it banned, has stopped operations at its Holcomb plant, causing a loss of 236 local jobs.

Beef Products Inc., 3105 N IBP Road, announced Monday that it was closing its Holcomb, Amarillo, Texas, and Waterloo, Iowa plants. While company officials hope the closings are temporary, employees were informed Monday that the closing would be permanent to be in compliance with the Worker Adjustment and Retraining Notification (WARN) Act. The company's Dakota Dunes, S.D. plant will continue operations.

According to BPI Corporate Administrator Rich Jochum, employees will receive full salary and benefits until May 25. Jochum said that the company had no timeline as to when it would know whether the closings would be permanent.

The company has been the subject of nationwide scrutiny due to its product, which uses meat trimmings separated from fat and treated with ammonia gas to be used as a meat filler in ground beef.

The ingredient has been used for years but recently became a target of activists seeking to have it banned from supermarkets and school lunches. The U.S. Department of Agriculture decided to allow school districts to stop using it. Some retail chains have pulled products containing it.

Read more: <http://www.gctelegram.com/news/BREAKING-NEWS--BPI-closing-3-26-12#ixzz1qFm2JmCe>

From: [Lavallee, Aaron](#)
To: [Fillpot, Dirk - FSIS](#)
Subject: Fw: BPI questions
Date: Friday, February 17, 2012 1:35:33 PM

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

From: Knowles, David [[mailto:D\(b\) \(6\)@thedaily.com](mailto:D(b) (6)@thedaily.com)]
Sent: Friday, February 17, 2012 12:31 PM
To: Lavallee, Aaron
Subject: Re: BPI questions

Thanks, Aaron. We'll be working on the story next week, so there is time to get your questions answered and in the piece. I'm off until Tues., but can be reached then at (b) (6). I am based on the west coast.

-David

Sent from my iPad

From: [Lavallee, Aaron](#)
To: [Fillpot, Dirk - FSIS](#)
Subject: FW: BPI questions
Date: Wednesday, February 22, 2012 8:21:38 AM

See below - we need to get back to this guy today.

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

From: Knowles, David [[mailto:\(b\) \(6\)@thedaily.com](#)]
Sent: Tuesday, February 21, 2012 8:50 PM
To: Lavallee, Aaron
Subject: RE: BPI questions

Aaron,

Back from the 3-day weekend. Thank you for your responses below. I'm wondering if you've had a chance to follow up on the other information you were checking on.

Best,
David Knowles
(b) (6) (Pacific Standard Time)

From: Lavallee, Aaron [[Aaron.Lavallee@oc.usda.gov](#)]
Sent: Friday, February 17, 2012 10:10 AM
To: Knowles, David
Cc: Fillpot, Dirk - FSIS
Subject: RE: BPI questions

David,
My apologies for the delay - I was out sick yesterday. I want to make clear that our emails off the record for now.

I am going to need some time to look in to this and will loop in my colleague Dirk on this email.

I am not familiar with either of these gentlemen but I have some concerns with their statements below and your plan to use them.

I need to make very clear what FSIS does. FSIS is responsible for ensuring that the nation's commercial supply of meat, poultry, and egg products is safe, correctly labeled and packaged. So if the validity of these individuals is based on the fact that they were FSIS employees then we have concerns because FSIS does not "consider something to be ground beef" and does not determine "inferior quality." FSIS is in the business of inspecting, not grading. So what these gentlemen are saying would appear to be personal opinions, not professional assessments or statements.

Also I would double check some of the dates as I believe JoAnn Smith may have been at USDA well before that.

We are going to do some checking on this and get back with you shortly. What is your timeline and the best number to reach you at?

Aaron Lavallee
Communications Coordinator, Office of Communications
U.S. Department of Agriculture
1400 Independence Avenue, SW
Washington, DC 20250

Office Direct: 202.720.6959
Cell: (b) (6)
aaron.lavallee@oc.usda.gov
<http://www.usda.gov>

Stay Connected with USDA:

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

From: Knowles, David [mailto:(b) (6)@thedaily.com]
Sent: Thursday, February 16, 2012 3:40 PM
To: Lavallee, Aaron
Subject: BPI questions

Dear Aaron,

I've been asked to do another story on the BPI's product that will look into the red flags raised by two former FSIS employees, Carl Custer and Gerald Zirnstein. I've interviewed both gentlemen and wanted to give USDA a chance to respond to some of the statements that each has made that will be used in the piece.

Mr. Zirnstein says he visited BPI's factory in 2002 and that he raised concerns about their LBT product. In a March 2002 e-mail, Zirnstein termed the product "pink slime" and said he did not consider it to be ground beef (as per the USDA's definition). Does this jibe with USDA's recollection?

Mr. Custer, along with others in the department, received that e-mail, which confirmed his conclusions about BPI's product. Custer said he first encountered BPI back in the late 90's, and also concluded that the LBT was of an "inferior quality" to ground beef. It is his recollection that in 2002, then undersecretary JoAnn Smith declared of BPI's product, "If it's pink, then it's meat," and that FSIS dropped its objections to the LBT product thereafter. Can you corroborate or deny any of that?

Since the Dec. 30 2009 New York Times article detailing cases of E-Coli in BPI meat, what measures has USDA taken to insure that their LBT product is inspected on a regular basis? Are there any other steps USDA and FSIS have taken to allay the concerns raised by Mr. Zirnstein and Mr. Custer?

Thank you, once again, for your help with this. It's important to me to have the facts of this story reported properly.

Best,
David Knowles
Reporter, The Daily
(b) (6)

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From: [Rottenberg, Carmen - FSIS](#)
To: [Almanza, Al - FSIS](#); [Derfler, Phil - FSIS](#)
Subject: FW: BPI suspends operations at three plants
Date: Monday, March 26, 2012 4:14:17 PM

FYI.

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: Petersen, Kenneth - FSIS
Sent: Monday, March 26, 2012 3:59 PM
To: Blake, Carol - FSIS; Rottenberg, Carmen - FSIS
Subject: RE: BPI suspends operations at three plants

Amarillo is now proceeding like Holcomb. Tallow tomorrow, uncertain thereafter.

From: Petersen, Kenneth - FSIS
Sent: Monday, March 26, 2012 3:41 PM
To: Blake, Carol - FSIS; Hagen, Elisabeth - OSEC; Ronholm, Brian - OSEC; Almanza, Al - FSIS; Derfler, Phil - FSIS; Lavallee, Aaron - OC; (b) (6) - OSEC
Cc: Fillpot, Dirk - FSIS
Subject: RE: BPI suspends operations at three plants

Des Moines was just notified on the Waterloo plant of their voluntary suspension.

Nothing yet on Amarillo

On Holcomb - We were just notified by Corporate BPI that the facility in Holcomb, KS Est. 13456 will produce Edible Tallow with the "meat" going to Inedible Rendering. At this time they have only committed to running the Edible Tallow through Wednesday, but this could change and we will keep you in the loop if they suspend these operations.

From: Blake, Carol - FSIS
Sent: Monday, March 26, 2012 3:37 PM
To: Hagen, Elisabeth - OSEC; Ronholm, Brian - OSEC; Almanza, Al - FSIS; Derfler, Phil - FSIS; Lavallee, Aaron - OC; (b) (6) - OSEC; Petersen, Kenneth - FSIS
Cc: Fillpot, Dirk - FSIS

Subject: BPI suspends operations at three plants

BPI suspends operations at three plants

By [Lisa M. Keefe](#) on 3/26/2012

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

Beef Products Inc. today suspended operations at three of its locations: Garden City, Kans.; Amarillo, Texas; and Waterloo, Iowa, affecting 650 jobs. A fourth plant, in South Sioux City, Neb., will continue to operate.

"In an effort to protect our company and its family of employees from the recent unfounded and misguided attacks on our boneless lean beef trimmings, we have had to make some unfortunate and very difficult business decisions," CEO Eldon Roth said in a statement.

Although the plants are shut down for an undetermined amount of time, for now employees will continue to be paid "full salaries and benefits to all employees as we work through the immediate impact of today's announcement."

"Although we are immediately ceasing operation, our intention is to continue to pay people in the interim while trying to sort this through," BPI spokesman Rich Jochum he told **Meatingplace**. "We're announcing it as a temporary suspension, although the employees will be getting [layoff] notices."

The shutdown affects 236 employees in Garden City, 207 in Amarillo, and 216 in Waterloo, Jochum said. "This has a direct impact on about 650 jobs; the indirect impact is much larger," Jochum said.

The facility in South Sioux City, Neb., which employs 450, remains in operation.

Industry reacts

"At a time when so many Americans struggle to put a healthy, nutritious meal on their family's dinner table, the unfounded mischaracterization of Lean Finely Textured Beef as 'pink slime' is unconscionable," said Barry Carpenter, CEO of the National Meat Association, in a statement. "I am sure the public is not aware of how widespread and potentially devastating the consequences of allowing public misperception to trump sound nutritional science are."

Carpenter warned that beyond BPI, the ripple effect could impact more than 3,000 suppliers and others that rely on BPI's business. He also noted without this source of lean beef product, grinders will likely have to import more beef to make lean ground beef products.

###

From: [Hortin, Steve - FNS](#)
To: [Fillpot, Dirk - FSIS](#)
Subject: FW: Call from Reporter-Ammoniated Beef
Date: Thursday, February 02, 2012 2:41:48 PM

Dirk, the Florida Department of Education received some questions from a Sun Sentinel reporter asking about ammoniated beef in USDA programs (see below). Brenda Halbrook mentioned that there may have been a release yesterday related to the subject. Do you have anything you can share with us? Thanks.

Steve Hortin
Deputy Director
School and Family Nutrition Section
Special Nutrition Programs, Southeast Region
USDA Food and Nutrition Service
Ph: 404-562-3019
Fax: 404-527-4514
steve.hortin@fns.usda.gov

From: Halbrook, Brenda - FNS
Sent: Thursday, February 02, 2012 2:07 PM
To: Hortin, Steve - FNS
Cc: (b) (6) - FNS; (b) (6) - FNS
Subject: RE: Call from Reporter

Hi Steve:

Yes, there was some discussion up here yesterday about ammoniated beef and the NSLP. I am copying (b) (6) to keep her in the loop and see if she has any suggestions.

From what I know, FSIS took the lead in issuing some kind of statement yesterday. Here is the contact information of the FSIS press/media person:

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

I'll gladly put you back on the list.

Best,

Brenda

Brenda Halbrook, M.S., R.D.

Director, Office of Food Safety
Special Nutrition Programs
Food & Nutrition Service, USDA
Phone: 703-305-2608
FAX: 703-305-2420
brenda.halbrook@fns.usda.gov

From: Hortin, Steve - FNS
Sent: Thursday, February 02, 2012 1:52 PM
To: Halbrook, Brenda - FNS
Subject: FW: Call from Reporter
Importance: High

Brenda, I referred them to their own FD colleagues in Florida for info on how USDA foods get to schools. Do you know if there had been any discussion up there following the story this week on ammonia beef? Let me know if there's someone else we should check with. Thanks.

By the way, can you put me back on your distribution list for these announcements? (b) (6) sent me this one. Thanks!

http://usnews.msnbc.msn.com/_news/2012/01/31/10282876-mcdonalds-drops-use-of-gooey-ammonia-based-pink-slime-in-hamburger-meat

Steve Hortin
Deputy Director
School and Family Nutrition Section
Special Nutrition Programs, Southeast Region
USDA Food and Nutrition Service
Ph: 404-562-3019
Fax: 404-527-4514
steve.hortin@fns.usda.gov

From: (b) (6) [mailto:(b) (6)@freshfromflorida.com]
Sent: Thursday, February 02, 2012 1:13 PM
To: Hortin, Steve - FNS
Subject: Call from Reporter
Importance: High

Hi Steve,

We have to respond to the following questions from a reporter. Can you help?

The South Florida Sun Sentinel has called to ask about beef served in schools after McDonald's announced yesterday they are going to stop serving ammonia treated beef. Specifically, they asked:

- Is ammonia-treated beef product served in schools?
- How does the beef produce reach schools? Is it distributed through the USDA commodities program? (he specifically said "is there some central warehouse?")
- Does the department have any thoughts on serving this product in schools? And do we

have a plan to remove it now that McDonald's has?

(b) (6), R.D.L.D.

Program Administration Director

Florida Department of Agriculture and Consumer Services

Food, Nutrition and Wellness

(b) (6)

Tallahassee, Florida 32399

(b) (6) direct
(b) (6) Toll free
(b) (6) Fax

(b) (6) @freshfromflorida.com

From: (b) (6)
To: (b) (6) - FSIS
Cc: (b) (6)
Subject: FW: Calls from the Media or Consumers on Pink Slime
Date: Wednesday, March 28, 2012 3:03:07 PM

I just wanted to give you a heads-up Doc. I put in the good word for you as the pink slime subject matter expert so don't be surprised when the consumers start calling!

PS (b) (6) was identified as your alternate.

(b) (6)

From: (b) (6)
Sent: Wednesday, March 28, 2012 2:49 PM
To: ORA NYK/BUF All Employees
Subject: Calls from the Media or Consumers on Pink Slime

USDA Meat and Poultry Hotline
888-674-6854

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: Can you please explain the term "Pink Slime".
Date: Thursday, March 15, 2012 11:51:08 AM

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: Ask Karen [mailto:(b) (6)@fsis.usda.gov]
Sent: Monday, March 12, 2012 8:36 AM
To: FSIS
Subject: FWD: Can you please explain the term "Pink Slime".

The following incident has been forwarded to you by:

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

Sender's Comment

Please see the attached.

Thank you.

Contact Information

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

Reference #120310-000037

Summary: Can you please explain the term "Pink Slime".
Rule State: 999.1 Expert Assign Queue
Product Level 1: Additives

Product Level 2: General

Date Created: 03/10/2012 09:46 PM

Last Updated: 03/10/2012 09:46 PM

Status: Unresolved

Assigned:

Country:

State:

First Time Chatting?:

Discussion Thread

Customer By Web Form

03/10/2012 09:46 PM

Can you please explain the term "Pink Slime".

From: [Mabry, Brian - FSIS](#)
To: [Lavallee, Aaron - OC](#)
Cc: [Fillpot, Dirk - FSIS](#); [Gould, Christopher - FSIS](#); [Blake, Carol - FSIS](#); [DiNapoli, Greg - FSIS](#)
Subject: FW: CNN Story Just Ran on Pink Slime
Date: Wednesday, March 21, 2012 10:58:12 AM

Aaron,

(b) (6) saw the CNN piece we talked about earlier. His notes below. 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: Gould, Christopher - FSIS
Sent: Wednesday, March 21, 2012 10:52 AM
To: Fillpot, Dirk - FSIS; Mabry, Brian - FSIS; Blake, Carol - FSIS
Subject: CNN Story Just Ran on Pink Slime

Focus was that Publix, Safeway, and Whole Foods are saying they won't sell the stuff. The host talked about how grossed out she was, but the reporter, Elizabeth Cohen, noted that there's nothing unsafe about it, and in fact the ammonium hydroxide was for the purposes of controlling E.Coli.

Christopher Gould

Congressional & Public Affairs Office

USDA Food Safety & Inspection Service

202-690-4546 (desk)

202-365-0186 (cell)

202-720-5704 (fax)

Be Food Safe:

CLEAN: Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods

COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: (b) (6) - Commissioned Corps - FSIS
To: (b) (6) - FSIS
Subject: FW: Complainant alleges he didn't receive a letter
Date: Friday, March 23, 2012 2:22:51 PM

(b) (6),

This is your case: 2011-0759.

Thanks,

(b) (6)

(b) (6) **M.P.H., M.S.**

USDA/FSIS/OPHS/AED

Lieutenant, USPHS

Surveillance Epidemiologist

1400 Independence Ave., SW

Stop 3766, PP3, Room 9-233A

work: (b) (6)

fax: 202-690-6364

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

" THIS IS THE DAY WHICH THE LORD HAS MADE; WE WILL REJOICE AND BE GLAD IN IT." PSALM 118:24

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From: (b) (6) - FSIS
Sent: Friday, March 23, 2012 1:05 PM
To: (b) (6) - Commissioned Corps - FSIS; (b) (6) - Commissioned Corps - FSIS;
(b) (6) - FSIS
Subject: Complainant alleges he didn't receive a letter

This person says he never got a letter but said a young woman investigator called him on the phone and said to throw away the evidence. He has been reading about "pink slime" and now thinks that's what made his family sick.

Can you check on his case? (He doesn't know the case number).

(b) (6)

(b) (6)

New York, NY 10533

(b) (6)@verizon.net

(b) (6)

Food Safety Specialist

USDA Meat and Poultry Hotline

Room 2L254-B

5601 Sunnyside Ave.

Beltsville, MD 20705-5000

(b) (6)

Fax (301) 504-2092

1 (888) MPHotline or 1 (888) 674-6854

(b) (6) fsis.usda.gov

From: (b) (6) - FSIS
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - Commissioned Corps - FSIS;
(b) (6) - FSIS
Subject: FW: complaints today?
Date: Tuesday, March 13, 2012 2:59:01 PM

No CCMS ones from me.. (b) (6)

Folks,

I would like to know if you all had any “pink slime” calls today – if so, how many, please?

Thank you

(b) (6)

(b) (6)

Technical Information Specialist

USDA-FSIS-FSE Staff

Meat and Poultry Hotline

5601 Sunnyside Avenue, Mailstop 5269

Beltsville, MD 20705-5000

Tel: (b) (6)

e-mail: (b) (6) fsis.usda.gov

From: (b) (6) - FSIS
Sent: Tuesday, March 13, 2012 2:48 PM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - Commissioned Corps - FSIS; (b) (6) - FSIS
Cc: (b) (6) - FSIS
Subject: complaints today?

I have to run to a 3:00pm meeting, please forward any complaints to me, and I will file with CCMS when I return.

Thanks,

(b) (6)

(b) (6)
Food Safety Specialist
USDA/FSIS Food Safety Education Staff
2-L248C, MS- 5269

5601 Sunnyside Avenue
Beltsville, MD 20705

(b) (6)

Need Food Safety Answers?

Call the USDA Meat & Poultry Hotline 1-888-674-6854

or Visit our web site: www.fsis.usda.gov

From: [Mabry, Brian - FSIS](#)
To: [West, Walinda - FSIS](#); [DiNapoli, Greg - FSIS](#)
Subject: FW: Constituent Update - March 23, 2012
Date: Friday, March 23, 2012 4:10:58 PM
Attachments: [Update 03.23.12.pdf](#)

Linda and Greg,

Although too late now, I would have liked to change the lead stories headline to include something about microbiology so we don't get overrun by pink slime/LTF beef folks. If we get a second bite at the apple, maybe we can refine it:

NACMCF to Meet on Testing Methods for National School Lunch Program

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: FSIS Constituents
Sent: Friday, March 23, 2012 3:43 PM
To: 'USDA-FSISCONSTITUENTS@newsbox.usda.gov'
Subject: Constituent Update - March 23, 2012

Constituent Update

March 23, 2012

NACMCF to Hold Meeting on National School Lunch Program Purchases

The National Advisory Committee on Microbiological Criteria for Foods (NACMCF) will hold a public meeting via teleconference on March 28 from 2 to 5 p.m. ET. Items on the agenda will include: assistance to the AMS with the Federal Purchase Ground Beef Program; *Staphylococcus aureus* and other criteria used in the ground beef purchase for the NSLP; and alternative screening methods for ground beef beyond those in the FSIS Microbiology Laboratory Guidebook and determining acceptable screening procedures.

FSIS will finalize the agenda on or before the meeting and post it on the FSIS website at www.fsis.usda.gov/News/Meetings_&_Events/.

All documents related to the full committee meeting will be available at USDA-FSIS,

Room 8-164, Patriots Plaza III, 355 E St. S.W., Washington, D.C. 20250. Documents will also be available at www.fsis.usda.gov/Regulations_&Policies/Federal_Register_Notices/index.asp. To register or to provide public comment, contact Karen Thomas-Sharp at (202) 690-6620 or karen.thomas-sharp@fsis.usda.gov.

NACMCF Seeks Nominations for Members

Applications and nominations for membership are being sought from individuals with scientific expertise in the fields of epidemiology, food technology, microbiology (food, clinical, and predictive), risk assessment, infectious disease, biostatistics and other related sciences. Persons from the academia, industry, consumer groups, State governments and the federal government, as well as all other interested persons with such expertise, are invited to submit nominations. Members who are not federal government employees will be appointed to serve as non-compensated special government employees (SGEs). SGEs will be subject to appropriate conflict of interest statutes and standards of ethical conduct.

To receive consideration for serving on the NACMCF, nominees must submit a resume and USDA Advisory Committee Membership Background Information form AD-755. The resume or curriculum vitae must be limited to five one-sided pages and should include educational background, expertise and a list of select publications. For submissions received that are more than five one-sided pages in length, only the first five pages will be reviewed. USDA Advisory Committee Membership Background Information form AD-755 is available online at: <http://www.ocio.usda.gov/forms/doc/AD-755.pdf>.

Nominations including a cover letter to the Secretary, and the nominee's typed resume or curriculum vitae and a completed USDA Advisory Committee Membership Background Information form AD-755 must be received by April 23, 2012. Self nominations are welcome.

Nomination packages can be mailed to: Tom Vilsack, Secretary, U.S. Department of Agriculture, 1400 Independence Avenue SW., Washington, DC 20250, Attn: National Advisory Committee on Microbiological Criteria for Foods.

For further information, contact Karen Thomas-Sharp, Advisory Committee Specialist, at 202-690-6620 or karen.thomas-sharp@fsis.usda.gov. To read the *Federal Register* notice, go to <http://www.fsis.usda.gov/Frame/FrameRedirect.asp?main=http://www.fsis.usda.gov/OPPDE/rdad/FRPubs/2012-0010.htm>.

Export Requirement Updates

The Library of Export Requirements has been updated to reflect changes in export

requirements for the following countries:

Canada

Cuba

Hong Kong

Japan

Complete information can be found at

www.fsis.usda.gov/Regulations_&_Policies/Export_Information/index.asp.

National Advisory Committee Discusses Proposed Rule on the Modernization of Poultry Slaughter Inspection

FSIS hosted a Web conference meeting of the National Advisory Committee on Meat and Poultry Inspection (NACMPI) on March 20 to solicit comments and hear discussion on the “Modernization of Poultry Slaughter Inspection Proposed Rule” that was published in the *Federal Register* on January 27. Eleven committee members participated in the meeting.

FSIS presented an overview of the proposed rule and then opened the meeting up to discussion. The comments and input from committee members will help inform the agency’s decision making on the final rule.

Public comments on the meeting can be e-mailed to NACMPI@fsis.usda.gov or mailed to NACMPI, USDA, FSIS, 1400 Independence Avenue, S.W., Room 1180, South Building, Washington, D.C. 20250. All submissions must include the agency name and docket number FSIS-2012-0016.

Comments on the proposed rule should be submitted through the Federal eRulemaking Portal at www.regulations.gov or by mail to: USDA, FSIS, OPPD, RIMD, Docket Clearance Unit, Patriots Plaza III, Room 8-164, 355 E Street, S.W., Washington, D.C. 20024.

New Podcasts

Tune in to podcasts on selecting, handling and preparing meat and poultry products to reduce the risk of foodborne illness. FSIS released these podcasts helpful to consumers.

Food Safety Discovery Zone

(English and Spanish)

Safe Food Handling of Leftovers

(Spanish)

Check out these podcast at www.fsis.usda.gov/news_&_events/Podcasts/index.asp. Spanish language consumer podcasts are available at www.fsis.usda.gov/En_Espanol/Podcasts_SP/index.asp. Video-casts in American Sign Language are available at www.fsis.usda.gov/news_&_events/SignFSIS/index.asp.

Updates on FSIS Testing for *E. coli*

Weekly updates for the agency's raw beef *E. coli* sampling program are posted to the FSIS website.

For comparative previous and current year results, go to www.fsis.usda.gov/Science/Ground_Beef_E.coli_Testing_Results/index.asp.

FSIS Policy Updates

FSIS issues notices and directives to protect public health. The following policy updates were recently issued:

Notice 21-12, *Randomly Selecting Beef Trim to Be Collected Under the Beef Manufacturing Trimmings (Mt50) Sampling Program*

Notice 22-12, *Sampling of Raw Beef Product Intended for the National School Lunch Program*

Notice 24-12, *Importation of Live Cattle from Mexico into the United States for Immediate Slaughter*

Notice 25-12, *Pasteurized Egg Products Imported in Bulk Containers from Canada*

All notices and directives are available at www.fsis.usda.gov/Regulations_&_Policies/index.asp.

Codex Public Meeting on Residues of Veterinary Drugs in Food

FSIS and the FDA are sponsoring a public meeting to receive public comments and draft U.S. positions to be discussed at the 20th Session of the Codex Committee on Residues of Veterinary Drugs in Foods (CCRVDF), which will be held in San Juan, Puerto Rico.

The public meeting will be held on April 23 from 1 to 4 p.m. ET in the Jamie L. Whitten Bldg., USDA, 1400 Independence Ave., S.W., Rm. 107-A, Washington, D.C. 20250. Documents and agenda items related to the 20th Session of the CCRVDF will be accessible on the Codex website at www.codexalimentarius.org.

The following items will be discussed during the public meeting:

Draft Maximum Residue Limits (MRL) for Veterinary Drugs;

Revision of the Committee's Risk Analysis Principles;

Proposed amendments to the Committee's terms of reference; and

Risk management recommendations for the veterinary drugs for which no MRL has been recommended by the expert scientific committee because of human health concerns.

For more information or to submit written comments about the 20th Session of the CCRVDF, contact Kevin Greenlees at (240) 276-8214 or kevin.greenlees@fda.hhs.gov.

For more information about the public meeting, contact Kenneth Lowery at (202) 690-4042 or kenneth.lowery@fsis.usda.gov.

Visit USDA's Blog

Every day, the USDA Blog shares something new about USDA's expansive mission. The blog provides a rich and diverse look at the work within the department, spanning the nation—and even the world—and highlights the breadth of USDA programs and the role they play in the lives of every American.

Go to <http://blogs.usda.gov/> and see what's happening within the agency and across the department. Check out Under Secretary for Food Safety Dr. Elisabeth Hagen's blog "Setting the Record Straight on Beef" at <http://blogs.usda.gov/2012/03/22/setting-the-record-straight-on-beef/>.

Follow Us on Twitter

Find food safety information for at-risk people along with tips and resources to keep consumers and other interested groups informed of the latest agency news and events. Follow FSIS on Twitter at www.twitter.com/USDAFoodSafety.

You can also receive alerts about recalls in your state and how to keep food safe during severe weather in your area by follow FSIS' state Twitter feeds. A list of all FSIS state food safety alert Twitter feeds is available at http://www.fsis.usda.gov/Fsis_Recalls/Open_Federal_Cases/index.asp#Twitter.

Also Tweet En Español

The FSIS Spanish language Twitter feed keeps consumers and other interested communities informed of the latest agency news and events and provides useful food safety tips.

Follow FSIS' Spanish Twitter account at www.twitter.com/usdafoodsfe_es.

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: Consumers want to know if PINK SLIME is in their beef. We are your customers. Ho...
Date: Monday, March 19, 2012 1:17:27 PM

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: Ask Karen [mailto:(b) (6)@fsis.usda.gov]
Sent: Thursday, March 15, 2012 10:33 PM
To: FSIS
Subject: FWD: Consumers want to know if PINK SLIME is in their beef. We are your customers. Ho...

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

Sender's Comment

please see the attached.

thank you

Contact Information

Email Address: (b) (6)@yahoo.com
First Name:
Last Name:
Type:
Title:

Reference #120315-000067

Summary: Consumers want to know if PINK SLIME is in their beef. We are your customers. Ho...
Rule State: 999 - Finished

Date Created: 03/15/2012 07:53 PM
Last Updated: 03/15/2012 07:53 PM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/15/2012 07:53 PM

Consumers want to know if PINK SLIME is in their beef. We are your customers. How about labels that tell us? We are not going to buy ground beef unless we know for sure. we will use ground turkey and other substitutes until we see labels or we will also use local fresh ground beef. Bottom line unless we know for sure, no purchase.

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: contact information
Date: Thursday, March 15, 2012 12:38:07 PM

I emailed Washington this morning requesting a response from them. Below is the response I received. See you at the meeting.

From: Fillpot, Dirk - FSIS
Sent: Thursday, March 15, 2012 10:17 AM
To: (b) (6) - FSIS
Subject: RE: contact information

Thank you, sir! And, thanks for trumpeting out in the field the good work the agency and its employees are accomplishing! I hope to have some more information soon. Unfortunately, a lot of our efforts are focused on the "pink slime" issue de jour for today, but I'm hopeful this won't last past today so we can focus on other things...

Dirk Fillpot

Media Supervisor

Congressional and Public Affairs

Office of Public Affairs and Consumer Education

USDA Food Safety and Inspection Service

Washington, D.C. 20250

Phone: (202) 690-3112

Cell: (202) 695-9950

dirk.fillpot@fsis.usda.gov

<http://www.youtube.com/USDAFoodSafety>

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

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

From: (b) (6) - FSIS
Sent: Thursday, March 15, 2012 11:01 AM
To: Fillpot, Dirk - FSIS
Subject: RE: contact information

Good Morning Dirk,

I was wondering if you have an update for me regarding the TV show "The Morning Blend" request for someone from USDA to appear on their talk show to discuss food safety? We're rapidly running out of time as to when they were wanting someone from USDA to appear on their show (Monday, 3/26/2012). If possible, I'd appreciate a response from your office by tomorrow, Friday, 3/16/2012. Out of respect for their talk show, I need to be letting the Executive Producer of the talk show know if USDA is going to be able to appear on their show or no so if needed, they can schedule something different on the day they were wanting USDA to appear. Also, if you think this is something that USDA can do at a later date, let me know this so that I can ask the Executive Producer if she is able to reschedule the date for USDA to appear on their show. I want to thank you in advance for your attention to this matter. Hope you have a pleasant day.

(b) (6)

USDA-FSIS Consumer Safety Inspector

3000 Kennedy Ave.

Beloit, WI 53511

Phone #: (b) (6)

From: Fillpot, Dirk - FSIS
Sent: Wednesday, March 07, 2012 1:30 PM
To: (b) (6) - FSIS
Subject: contact information

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>

From: (b) (6) - FSIS
To: (b) (6) - FSIS; (b) (6) - FSIS
Subject: Fw: Could you explain your position on "pink slime" added to our hamburger? I would ...
Date: Monday, March 12, 2012 8:06:50 AM

From: (b) (6) - FSIS
Sent: Friday, March 09, 2012 02:52 PM
To: (b) (6) - FSIS
Subject: FW: Could you explain your position on "pink slime" added to our hamburger? I would ...

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: Ask Karen [mailto:(b) (6)@fsis.usda.gov]
Sent: Friday, March 09, 2012 7:54 AM
To: FSIS
Subject: FWD: Could you explain your position on "pink slime" added to our hamburger? I would ...

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

Sender's Comment

please see the attached.
thank you

Contact Information

Email Address: (b) (6)@jpbrown.org
First Name:
Last Name:
Type:
Title:

Reference #120308-000086

Summary: Could you explain your position on "pink slime" added to our hamburger? I would ...

Rule State: 999 - Finished

Date Created: 03/08/2012 08:50 PM

Last Updated: 03/08/2012 08:50 PM

Status: Unresolved

Assigned:

Country:

State:

First Time Chatting?:

Discussion Thread**Customer By Web Form**

03/08/2012 08:50 PM

Could you explain your position on "pink slime" added to our hamburger? I would like to know which meat has this so I can choose another option. I don't want ammonia in my hamburger.

Thank you, Sharon Kenny

From: [Blake, Carol - FSIS](#)
To: [Fillpot, Dirk - FSIS](#)
Subject: FW: Daily Show Clips
Date: Thursday, March 29, 2012 11:44:59 AM
Attachments: [image001.png](#)
[image002.png](#)
[image003.png](#)
[image004.png](#)
[image005.png](#)
[image006.png](#)
[image007.png](#)

Carol Blake

Assistant Administrator
Office of Public Affairs and Consumer Education
Food Safety and Inspection Service, USDA
Room 339-E Whitten Building
Washington, DC 20250
Phone: (202) 720-3884
Fax: (202) 205-0301
Cell: (202) 557-4736
carol.blake@fsis.usda.gov



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

From: DeJong, Justin - OC
Sent: Thursday, March 29, 2012 10:36 AM
To: (b) (6) - AMS; Blake, Carol - FSIS
Cc: Lavallee, Aaron - OC
Subject: FW: Daily Show Clips

FYI.

Justin DeJong

Deputy Director, Office of Communications
U.S. Department of Agriculture
1400 Independence Avenue, SW
Washington, DC 20250
Office Direct: 202.690.0548
USDA Cell: 202.251.3309
justin.dejong@oc.usda.gov
<http://www.usda.gov>

Stay Connected with USDA:



From: JIC2, OC - OC

Sent: Thursday, March 29, 2012 9:38 AM

To: DeJong, Justin - OC; Rowe, Courtney - OC; (b) (6) - OC

Cc: Lavallee, Aaron - OC

Subject: Daily Show Clips

Jon Talks About Pink Slime (Comedy Central 3/28) [Link](#)

jon: bull (bleep)! you got rid of it because we found out it was Pink Slime. oh, it was a coincidence, just like, you know, that diet pill from the 80s, and they changed it-- every product has some filler. for example, the u.s.d.a. allows me to market this as a comedy show but any effort will include 15% of finely textured product. grounded up jokes, swear words. oh, we're good. we're smart people, though. we can figure this out. what can we do? what can we do? ah! i've got it. Pink Slime is allowed to make up 15% of our ground beef product so maybe we could have our burgers be 100% beef but just 15% smaller. yeah. i'm just spitballing here, which, by the way, is about 7% of most burgers. let's just cut out the Pink Slime. a win-win-win-win.

the makeerce of the meat filler known as ping Slime has suspended operations at all but one of its plant.

200 people will lose their jobs at three plant.

jon: we're a Pink Slime-based economy. (laughter). so by not putting Pink Slime in my kids' mouths, i'm taking Slime out of the mouths of kids trying to put Slime on their family's table. guilty and nauseous. well played, meat industry, well employeeed.

jooooon!

jon: this could be a whole new start for america. maybe we should go macrobiotic, organic, locally raised grass fed cattle raised from family farm, not factories, no Pink Slime.

jooon, i know you still want me, Pink Slime and all.

jon: no, i can't give in to your mechanically separated meat pulp.

i'm finely textured.

jon: you're a jerk and a liar!

look at me.

jon: i deserve fresh, grade-a, ammonia free--

goddamn it, johnny, i'm your best friend! don't you walk away from me! we belong together! (applause)

jon: you know what? i can't stay mad at you. (laughter) you know what, buddy? you've been so good. i'm ready to.

aahhhh! yeah! (laughter)

jon: too much.

feels right, doesn't it, jon, huh? (laughter) your mouth too full to respond? i'll give you a second. now use your show to tell the world --

stephen: no, i don't think i should do that. no! why would you do that?

you can and you will!

jon: all right, i will! Pink Slime. face it, it's really no worse than (bleep) you already eat.

that's my guy!

jon: thank you. we'll be right back. (applause)

Rachael Dubinsky
Office of Communications
United States Department of Agriculture
Pressoffice2@oc.usda.gov
202-690-5000

Stay Connected with USDA:



From: (b) (6) - FSIS
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS; (b) (6) - FSIS
Subject: FW: Does ground turkey contain pink slime too?
Date: Friday, March 09, 2012 12:38:09 PM

Another pink slime:

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: Ask Karen [mailto:(b) (6)@fsis.usda.gov]
Sent: Thursday, March 08, 2012 7:33 AM
To: FSIS
Subject: FWD: Does ground turkey contain pink slime too?

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

Sender's Comment

please see the attached.

thank you

Contact Information

Email Address: (b) (6)@gmail.com
First Name:
Last Name:
Type:
Title:

Reference #120307-000054

Summary: Does ground turkey contain pink slime too?
Rule State: 999 - Finished

Date Created: 03/07/2012 09:58 PM

Last Updated: 03/07/2012 09:58 PM

Status: Unresolved

Assigned:

Country:

State:

First Time Chatting?:

Discussion Thread

Customer By Web Form

03/07/2012 09:58 PM

Does ground turkey contain pink slime too?

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: does mcdonalds use pink slime in hamburgers
Date: Friday, March 30, 2012 3:28:31 PM

Another pink slime, with a twist:

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: Ask Karen [mailto:(b) (6)@fsis.usda.gov]
Sent: Monday, March 26, 2012 7:48 AM
To: FSIS
Subject: FWD: does mcdonalds use pink slime in hamburgers

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

Sender's Comment

please see the attached.

thank you

Contact Information

Email Address: (b) (6)@gmail.com
First Name:
Last Name:
Type:
Title:

Reference #120325-000012

Summary: does mcdonalds use pink slime in hamburgers
Rule State: 999.2 Expert In Progress
Product Level 1: Additives

Product Level 2: General

Date Created: 03/25/2012 12:00 PM

Last Updated: 03/25/2012 12:00 PM

Status: Unresolved

Assigned:

Country:

State:

First Time Chatting?:

Discussion Thread

Customer By Web Form

03/25/2012 12:00 PM

does mcdonalds use pink slime in hamburgers

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: Does the USDA approve pink slime
Date: Friday, March 30, 2012 3:27:44 PM

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: Ask Karen [mailto:(b) (6)@fsis.usda.gov]
Sent: Monday, March 26, 2012 7:45 AM
To: FSIS
Subject: FWD: Does the USDA approve pink slime

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

Sender's Comment

please see the attached.

thank you

Contact Information

Email Address: (b) (6)@aol.com
First Name:
Last Name:
Type:
Title:

Reference #120324-000005

Summary: Does the USDA approve pink slime
Rule State: 999 - Finished
Date Created: 03/24/2012 11:14 AM

Last Updated: 03/24/2012 11:14 AM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/24/2012 11:14 AM

Does the USDA approve pink slime

From: (b) (6) - FSIS
To: (b) (6) - FSIS; (b) (6) - FSIS
Cc: (b) (6) - FSIS
Subject: FW: Does Walmart meats contain "Pink Slime"?
Date: Wednesday, March 14, 2012 11:29:34 AM

Greetings,

ECM control 7184162 was assigned to this inquiry.

Thanks and Have a Wonderful Day!

(b) (6) *Issues Analyst*
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
Food Safety and Inspection Service
1400 Independence Ave. S.W., Room 1166-S, Washington, DC 20250-3700
Phone: (b) (6) Fax: (202) 720-7609

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



Check your Steps at <http://www.foodsafety.gov/keep/basis/index.html>

From: (b) (6) - FSIS
Sent: Friday, March 09, 2012 2:54 PM
To: (b) (6) - FSIS
Subject: FW: Does Walmart meats contain "Pink Slime"?

Could you draft a response?

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) [fsis.usda.gov](mailto:(b) (6)@fsis.usda.gov)

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: Ask Karen [mailto:(b) (6)@fsis.usda.gov]
Sent: Friday, March 09, 2012 7:56 AM
To: FSIS
Subject: FWD: Does Walmart meats contain "Pink Slime"?

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

Sender's Comment

please see the attached.

thank you

Contact Information

Email Address: (b) (6)@excite.com
First Name:
Last Name:
Type:
Title:

Reference #120308-000091

Summary: Does Walmart meats contain "Pink Slime"?
Rule State: 999.1 Expert Assign Queue
Product Level 1: Antibiotics, Hormones, Residues
Product Level 2: Residues
Date Created: 03/08/2012 10:17 PM
Last Updated: 03/08/2012 10:17 PM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/08/2012 10:17 PM

Does Walmart meats contain "Pink Slime"?

From: (b) (6) - FSIS
Bcc: (b) (6) - FSIS
Subject: FW: Emailing: 70 Percent of Ground Beef at Supermarkets Contains 'Pink Slime' - ABC News.htm
Date: Thursday, March 08, 2012 1:10:51 PM
Attachments: [70 Percent of Ground Beef at Supermarkets Contains 'Pink Slime' - ABC News.htm](#)

Amazing that they got this approved in the 1st place it has a caustic chemical inside of it , and some how it got through all the labeling & haccp screening!

This shows you the power of the big bosses, she made over a million working in the beef industry after approving this process!

Give it time to load this site is very slow,,,,,,.....

From: (b) (6) - FSIS
Sent: Thursday, March 08, 2012 5:07 AM
To: (b) (6) - FSIS
Subject: Emailing: 70 Percent of Ground Beef at Supermarkets Contains 'Pink Slime' - ABC News.htm

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: Fw: Emailing: Report Supermarket Ground Beef Contains "Pink Slime"
Date: Thursday, March 08, 2012 12:02:00 PM
Attachments: [Report Supermarket Ground Beef Contains "Pink Slime" - Boston News Story - WCVB Boston.htm](#)

Fyi

From: (b) (6) - FSIS
Sent: Thursday, March 08, 2012 07:13 AM
To: FSIS - OM/CRD/Headquarters
Cc: Grijalva, Frank - FSIS
Subject: Emailing: Report Supermarket Ground Beef Contains 'Pink Slime'

Just so you know, and in case it should come up in conversation with our customers, this "pink slime" story was on ABC News last night, and the Department may be trying to do some spin control today. It didn't sound very good. Essentially, a couple of former USDA scientists have blown the whistle on the Department for allowing the plants and others to add a cheap meat substitute to our hamburger. Just a few weeks ago, McDonalds discontinued the practice.

<<Report Supermarket Ground Beef Contains 'Pink Slime' - Boston News Story - WCVB Boston.htm>>

From: [Chan, Stephanie - OC](#)
To: [Lavalley, Aaron - OC](#); [Fillpot, Dirk - FSIS](#)
Subject: Fw: Expired Meat
Date: Wednesday, March 28, 2012 11:52:01 AM

Is this us?

From: Czajkowski, Ellen [mailto:(b) (6)@kyw.com]
Sent: Wednesday, March 28, 2012 10:47 AM
To: Chan, Stephanie - OC
Subject: Expired Meat

Hi Stephanie!

I hope you are doing well (I was last in touch about pink slime). I'm emailing because I'm working on a story about stores selling outdated/expired food, when it's safe to eat and when it's not safe.

I understand the USDA has jurisdiction over meat, and I'm wondering if it's a violation for stores to sell meat past the sell by date? If not, why? When does meat on shelves become a safety concern?

I've also been told that stores can visually inspect meat that is past the sell by date, and if it looks okay they can repackage it and put a new sell by date. How many times can that happen? Does the person inspecting the meat have certain qualifications? Why is that allowed?

Is it true that no matter how old meat is, if you cook it to the recommended temperature a person won't get sick? Or how long is meat really okay for?

Please let me know you got this email, and you're looking in to it. I'd like the answers asap, preferably by 2pm tomorrow. Thank you in advance!

Sincerely,
Ellen Czajkowski, CBS-3 Philadelphia Health Producer
(b) (6)

From: (b) (6) - FSIS
To: Van, Diane - FSIS; (b) (6) - FSIS
Subject: FW: finely textured and ammonia
Date: Friday, February 03, 2012 11:20:10 AM

Diane,

Again, I realize you're off today, so I may wait for Monday to discuss:

Below is Jeff Canavan's --with FSIS Labeling-- reply to my inquiry about ammonia use in beef –

(b) (6) keeping you in the loop – please review and let me know if this is something we can use currently, as related to ammonia usage,

Or wait for further clarification from downtown (talking points/ 'pink slime,' i.e.) from Dirk Filpot and discussion with Diane.

(b) (6)

(b) (6)

Technical Information Specialist

USDA-FSIS-FSE Staff

Meat and Poultry Hotline

5601 Sunnyside Avenue, Mailstop 5269

Beltsville, MD 20705-5000

Tel: (b) (6)

e-mail: (b) (6) fsis.usda.gov

From: Canavan, Jeff - FSIS
Sent: Friday, February 03, 2012 11:07 AM
To: (b) (6) - FSIS
Subject: finely textured and ammonia

Here is some language that may help.

Anhydrous ammonia is listed in FSIS Directive 7120.1 for use to treat ground beef and finely textured beef (FTB). Ground beef has a standard of identity in 9 CFR 319.15(a) and FTB is a meat food product produced from fresh meat trimmings that is subjected to low temperatures ranging from approximately 107° to 109°F to remove excess fat. FTB cannot have more than 30 percent fat unless it is identified as “Lean,” e.g., “Lean Finely Textured

Beef” whereby the fat content cannot exceed 10 percent. FTB may be used in the formulation of ground beef at up to 20 percent of the meat block as described in the Agriculture Marketing Service’s (AMS) Institutional Meat Purchase Specifications (IMPS), Item Number 136.

In this case, FSIS has determined that the approved use of anhydrous ammonia to treat FTB and ground beef is consistent with FDA’s definition of a processing aid and exempt from labeling. The web-links below provide additional information on the standard of identity for ground beef, FSIS Directive 7120.1, the Agency’s compliance policy guide on the determination of processing aids, and the IMPS publication.

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

Jeff

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From: [Lavallee, Aaron - OC](#)
To: [Mabry, Brian - FSIS](#); [Fillpot, Dirk - FSIS](#)
Subject: FW: Finely Textured Lean Beef (pink slime) - USDA guidelines
Date: Monday, March 12, 2012 2:03:32 PM

From: Chan, Stephanie - OC
Sent: Monday, March 12, 2012 1:56 PM
To: Lavallee, Aaron - OC
Subject: FW: Finely Textured Lean Beef (pink slime) - USDA guidelines

[Missed this in the morning-](#)

From: Gemma Haywood (NTV NY) [mailto:(b) (6)@ntvic.com]
Sent: Monday, March 12, 2012 11:44 AM
To: stephanie.chan@usda.gov
Subject: Finely Textured Lean Beef (pink slime) - USDA guidelines

Dear Stephanie,

Many thanks for your help on the phone this morning. As I mentioned, we are working on a news report about the use of 'finely textured lean beef' also known as 'pink slime' in US beef products.

I would like to receive the statements / press releases / data that the USDA has released regarding the use of this product in the food served in US schools.

Could you also confirm whether or not the use of ammonium hydroxide or 'finely textured lean beef' has to be clearly identified on food labels (either in schools, supermarkets or elsewhere)? If a consumer would like to recognize whether or not this ingredient is used in a product, how can they do so?

Nippon Television is Japan's most popular broadcaster.

Best wishes,
Gemma

Gemma Haywood

Producer
NTV New York Bureau / Nippon Television

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Suite 303
New York NY 10022

Office: +1 212-660-6962
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Fax: +1 212-265-8495
Email: (b) (6)@ntvic.com
Web: www.ntv.co.jp/zero/

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: FLETC Kudos
Date: Monday, March 12, 2012 1:36:00 PM

FYI – this came from (b) (6) this morning. Skip over his 1st paragraph—it refers to a discussion on “pink slime” that came up last week during lunch between the instructors and a few of the students.

(b) (6)

From: (b) (6) - FSIS
Sent: Monday, March 12, 2012 11:16 AM
To: (b) (6) - FSIS
Subject: RE: The beef industry is fighting back against the "pink Slime" headlines

(b) (6)

You are welcome – Great course! The PT info I requested would be icing on the cake. I hope you can work it out for us.

(b) (6)

Program Auditor

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

Edward Zorinsky Federal Building

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

(b) (6) (office), (b) (6) (mobile), (402) 344-5104 (Fax)

(b) (6) fsis.usda.gov

From: (b) (6) - FSIS
Sent: Monday, March 12, 2012 11:15 AM
To: (b) (6) - FSIS
Subject: RE: The beef industry is fighting back against the "pink Slime" headlines

Hi (b) (6)

Thank you for the information and nice words. I'll let you know if I hear from FLETC regarding the PT inquiry.

Take Care,

(b) (6)

From: (b) (6) - FSIS
Sent: Monday, March 12, 2012 9:54 AM
To: (b) (6) @dhs.gov; (b) (6) @dhs.gov
Cc: (b) (6) - FSIS
Subject: The beef industry is fighting back against the "pink Slime" headlines

Good morning,

I thought this web page might interest the two of you (and (b) (6)) after all the discussion we had last week. I am sure this will be in the headlines for some time to come. It is good to look at things from both sides. Saying this product comes from "waste" trimmings isn't really a fair description since the word waste suggests they are contaminated or inedible neither or which is true. Anyway you can judge for yourselves. This web link is sponsored by the company that makes the product so keep that in mind when you read it.

<http://pinkslimeisamyth.com/>

The week in Artesia was a fantastic experience for me. I sincerely appreciate the information that each of you and your colleagues provided to us. We do similar things as those of you in law enforcement but haven't approached our job with the same sense of personal safety, at least I haven't, that we learned last week. I hope to never have to put any of it into action but am grateful that your training has fine tuned my perception of what could be trouble.

Once again – Thank you!

If possible I am looking for some guidance related to our PT training. I remember many of the techniques we learned but I mostly remember Spencer throwing me around the room. It would be great if there were some sort of diagrams, PowerPoint presentations, or links to videos that we could refer to and refresh our memory. Anything you can provide will be greatly appreciated.

John – I have started to pray for your dad and hope that his physical difficulties improve soon.

(b) (6)

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(b) (6) fsis.usda.gov

From:
To:

(b) (6) - FSIS

(b) (6)

Cc:
Subject:
Date:

FSIS; (b) (6) - FSIS; (b) (6) - FSIS

(b) (6) - FSIS; (b) (6) - FSIS

FW: Food Safety eNews - March 20, 2012

Wednesday, March 21, 2012 8:58:23 AM

If you haven't seen it, a really good article in the Food Safety News is: "In Defense of Food Safety Leadership" which should be titled "In Defense of Pink Slime" The best part of this article is the comment section. Among others be sure to see the comment from Bettina Siegel. (b) (6)

From: (b) (6) - FSIS

Sent: Tuesday, March 20, 2012 10:01 AM

To: FSIS - Food Safety News

Cc: Hagen, Elisabeth - OSEC; Ronholm, Brian - OSEC; Ramos, Adela - OSEC; (b) (6) - OSEC;

(b) (6) - OC; (b) (6) - OC; Halbrook, Brenda - FNS; 'sid@obpa.usda.gov';

(b) (6) @fns.usda.gov'; (b) (6) @obpa.usda.gov'; (b) (6) @OMB.EOP.GOV';

(b) (6) - OSEC; (b) (6) - OSEC; (b) (6) - OC; Rowe, Courtney - OC; Lavallee,

Aaron - OC; (b) (6) - FSIS; (b) (6) - FSIS; Fillpot, Dirk - FSIS; (b) (6) - FSIS; (b) (6)

- FSIS; (b) (6) - FSIS; Rottenberg, Carmen - FSIS; Johnson, Ashlee - OSEC

Subject: Food Safety eNews - March 20, 2012

Food Safety News

March 20, 2012

- *Food Safety News* 3/20/12 **Q & A With Elisabeth Hagen, Part I: USDA's New Non-0157 STEC Policy**
<http://bit.ly/GADQbK>
- *Food Safety News* 3/20/12 **Uninspected Pork Recalled**
<http://bit.ly/GACuys>
- *Food Safety News* 3/20/12 **Consumers Not Protected with Food Safety Rules 'Stuck in Review'**
<http://bit.ly/GB9gO6>
- *Food Safety News* 3/17/12 **In Defense of Food Safety Leadership (Opinion)**
<http://bit.ly/GAMrNA>
- *Boston Daily Magazine* 3/20/12 **Boston Public Schools Shelves Pink Slime**
<http://bit.ly/GAvQfF>
- *New York Times* 3/19/12 **Links for a Very Early Spring**

<http://nyti.ms/GCtgG8>

- *Marler Blog* 3/17/12 **Putting me out of the beef business**
<http://bit.ly/GAE6s9>
- *Farm Futures* 3/19/12 **USDA Announces Choices for Beef Products Next School Year**
<http://bit.ly/GAT6uz>
- *Cattle Network* 3/19/12 **BPI website busts ‘pink slime’ myths**
<http://bit.ly/GB8apU>
- *The Poultry Site* 3/19/12 **Increased Resources for National Poultry Improvement Plan Requested**
<http://bit.ly/GAD0tW>

Additional Articles (subscription):

- *Food Chemical News* 3/19/12 [USDA offers schools chance to opt out of “pink slime” product](#)

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Congressional Summary

March 20, 2012

Today’s Legislative Schedule

The Senate will reconvene at 10 a.m., and be in morning business for one hour. Thereafter, the chamber will resume consideration of the small-business capital legislation (H.R. 3606). At 11:30 a.m., the Senate will begin a series of cloture votes in relation to the bill. The chamber will recess subject to the call of the chair at 12:30 p.m. to allow for the weekly caucus lunches and the official photograph of the senators.

The House will reconvene at noon to consider one bill under suspension of the rules. The chamber will also consider legislation (H.R. 2087) to remove federal restrictions on certain land in Virginia.

Congressional Hearings, Meetings, and Mark-ups

None to report

Other News

On March 21, USDA's Office of the Undersecretary for Food Safety and FSIS will hold a meeting via web conference of the National Advisory Committee on Meat and Poultry Inspection to discuss the proposed rule on the Modernization of Poultry Slaughter Inspection. The web conference will be held from 1:30 p.m. to 3:30 p.m. To join this event via the web, visit <http://emsp.intellor.com/enter> and enter the Event ID: 410615.

On March 28, USDA's Office of the Under Secretary for Food Safety and FSIS will hold a meeting by teleconference of the National Advisory Committee on Microbiological Criteria for Foods to discuss food safety questions to assist the 2012-2013 ground beef purchase for the School Lunch Program. The teleconference will begin at 2:00 p.m. For more information, contact Karen Thomas-Sharp at (202) 690-6620 or Karen.thomas-sharp@fsis.usda.gov.

On March 28, USDA's Office of the Under Secretary for Food Safety and FSIS will hold a meeting of the Codex Committee on General Principles (CCGP) on positions that will be discussed at the 27th session to be held in Paris, France, April 2-6, 2012, including: Matters Referred to the CCGP; Issues Surrounding Codex Standards Held at Step 8; Mechanism for Examining Economic Impact Statements; Review of the Risk Analysis Policies of Codex Committees; Definition of the Term "Hazard"; Proposed Amendment to the Terms of Reference of the Committee; Development of Joint Codex-World Organization for Animal Health Standards; Distribution of Codex Documents and Length and Content of Meeting Reports. The meeting will begin at 1:00 p.m. at 1400 Independence Avenue SW, Whitten Room 107-A, Washington, DC.

Bill Bagley

Public Affairs Specialist

USDA, Food Safety and Inspection Service

Congressional and Public Affairs

1400 Independence Avenue, SW

Washington, DC 20250

Desk: (202) 720-0286

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<http://www.youtube.com/USDAFoodSafety>

<http://twitter.com/usdafoodsafety>

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

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

From: (b) (6) - FSIS
To: [Murphy-Jenkins, Rosalyn](#) - FSIS; [Canavan, Jeff](#) - FSIS
Subject: FW: Food Safety eNews - March 21, 2012
Date: Wednesday, March 21, 2012 11:06:26 AM

If you read the first article about Elizabeth Hagen, I think OPTION 2 is in agreement with her statements. So the school lunch can know, but not consumers, many additives are not labeled.

(b) (6)

From: Khan, Atiya - FSIS
Sent: Wednesday, March 21, 2012 10:41 AM
To: FSIS - Food Safety News
Cc: Hagen, Elisabeth - OSEC; Ronholm, Brian - OSEC; Ramos, Adela - OSEC; Naessens, Katie - OSEC; (b) (6) - OC; (b) (6) - OC; Halbrook, Brenda - FNS; 'sid@obpa.usda.gov'; (b) (6)@fns.usda.gov'; (b) (6)@obpa.usda.gov'; (b) (6); (b) (6)@oc.usda.gov'; (b) (6)@OMB.EOP.GOV'; (b) (6) - OSEC; (b) (6) - OSEC; Bennett, Keith - OC; Rowe, Courtney - OC; Lavallee, Aaron - OC; (b) (6) - FSIS; (b) (6) FSIS; Fillpot, Dirk - FSIS; (b) (6) FSIS; (b) (6) - FSIS; (b) (6) - FSIS; Rottenberg, Carmen - FSIS; Johnson, Ashlee - OSEC
Subject: Food Safety eNews - March 21, 2012

FOOD SAFETY NEWS

March 21, 2012

- *Food Safety News* 3/21/12 **Q&A with Elisabeth Hagen, Part II: Poultry, 'pink slime' and labeling**
<http://bit.ly/GEAQ3F>
- *Food Safety News* 3/21/12 **House budget seeks steep spending cuts**
<http://bit.ly/Glt2YD>
- *The Atlantic* 3/20/12 **The Ag Gag Law: Hiding factory farm abuses from public scrutiny (Opinion)**
<http://bit.ly/GEB0rS>
- *Scientific American* 3/21/12 **Food safety: A job for 10-year-olds?**
<http://bit.ly/GDeiit>
- *ABC News* 3/21/12 **Safeway to stop selling 'pink slime' textured beef**
<http://abcn.ws/GltoON>
- *National Geographic* 3/20/12 **Where's the beef?**

<http://bit.ly/GE57x4>

- *Discovery News* 3/19/12 **Pink slime: Psychology of the ick factor**

<http://bit.ly/GHT3cF>

- *My Fox DC* 3/20/12 **Pink slime beef not found in Anne Arundel County public schools**

<http://bit.ly/GltLc9>

- *17 KGET.com* 3/20/12 **How local schools are opting out from pink slime**

<http://bit.ly/GCy7a7>

- *Western Farm Press* 3/20/12 **Pink slime controversy fueled by mass hysteria**

<http://bit.ly/GDONJo>

- *Lebanon Daily News* 3/20/12 **Public 'slimed' by lack of beef facts (Opinion)**

<http://bit.ly/GD21q3>

- *Huffington Post* 3/20/12 **Let's not give in to beef industry "slimewashing" (Opinion)**

<http://huff.to/GClua2>

Other Articles of Interest (Paid Subscription Required)

- *Food Chemical News* 3/20/12 **No mention of agriculture or food safety in House GOP budget proposal**

- *Food Chemical News* 3/20/12 **FDA identifies foods for traceability pilot projects**

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Congressional Summary

March 21, 2012

Today's Legislative Schedule

The Senate will reconvene at 9:30 a.m. Wednesday and be in morning business for one hour. After that, the chamber will resume consideration of the small business capital bill (H.R. 3606). A cloture vote with respect to the legislation will occur at approximately 10:30 a.m. The chamber will be in morning business from 2:30 - 3 p.m. to allow remarks honoring Maryland Democrat Barbara Mikulski on her becoming the longest-serving woman lawmaker in Congressional history.

The House will reconvene at noon to consider one bill under suspension of the rules. The chamber will also begin consideration of legislation (H.R. 5) that would place limits on damages awarded in medical malpractice lawsuits and repeal a panel created by the 2010 health care overhaul law to recommend Medicare cost savings.

Congressional Hearings, Meetings, and Mark-ups

None to report

Other News

Today, USDA's Office of the Undersecretary for Food Safety and FSIS will hold a meeting via web conference of the National Advisory Committee on Meat and Poultry Inspection to discuss the proposed rule on the Modernization of Poultry Slaughter Inspection. The web conference will be held from 1:30 p.m. to 3:30 p.m. To join this event via the web, visit <http://emsp.intellor.com/enter> and enter the Event ID: 410615.

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Atiya Khan
Legislative Analyst

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

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

Be Food Safe:

CLEAN: Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods

COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: [Behney, Jan - FSIS](#)
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: FW: Food Safety eNews - March 8, 2012
Date: Thursday, March 08, 2012 12:25:23 PM

Pink slime ammoniated meat

Jan T. Behney

District Manager

USDA,FSIS,FO,DO60

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From: Cochran, Catherine - FSIS
Sent: Thursday, March 08, 2012 11:27 AM
To: FSIS - Food Safety News
Cc: Hagen, Elisabeth - OSEC; Ronholm, Brian - OSEC; Ramos, Adela - OSEC; Naessens, Katie - OSEC; (b) (6) - OC; (b) (6) - OC; Halbrook, Brenda - FNS; 'sid@obpa.usda.gov'; (b) (6) x@fns.usda.gov'; (b) (6) @obpa.usda.gov'; (b) (6) @OMB.EOP.GOV'; (b) (6) - OSEC; (b) (6) - OSEC; (b) (6) - OC; Rowe, Courtney - OC; Lavallee, Aaron - OC; Johnson, Ashlee - OSEC
Subject: Food Safety eNews - March 8, 2012

Food Safety News

March 8, 2012

- **ABC News 3/7/12 70 Percent of Ground Beef at Supermarkets Contains 'Pink Slime'**

<http://abcn.ws/x9kRli>

- *Cattle Network* 3/8/12 **House Ag Committee outlines budget priorities**

<http://bit.ly/yIGsLN>

- *Food Safety News* 3/8/12 **Senate Ag Committee Discusses Small Farms and Food Safety**

<http://bit.ly/yuTX8o>

- *Food Safety News* 3/8/12 **Another Clue to E. Coli O104:H4?**

<http://bit.ly/wxrNSt>

- *Meatingplace* 3/8/12 **Cattle not to blame for E. coli O104:H4**

<http://bit.ly/AnGWb8>

- *Feedstuffs* 3/7/12 **PSA expresses support for USDA proposal to modernize poultry inspection**

<http://bit.ly/wDsdeT>

- *NorthCentralPA.com* 3/7/12 **Privatized Meat Inspection Experiment Jeopardizes Food Safety**

<http://bit.ly/ACamM6>

- *Meatingplace* 3/7/12 **NACMPI to hold public meeting on proposed poultry rule**

<http://bit.ly/wMF2k0>

- *Food Safety News* 3/8/12 **Campaign Against BPI's 'Pink Slime'**

<http://bit.ly/zgnki9>

- *Washington Post* 3/8/12 **Beef—er, pink slime—it's what's for school lunch. And I'm okay with it.**

<http://wapo.st/yb0BAG>

- *Washington Post* 3/7/12 **'Pink slime' in school lunches: Government is buying 7 million pounds worth**

<http://wapo.st/xYkvtz>

- *9News.com – CBS Colorado* 3/8/12 **'Pink Slime' eliminated from fast food, going to school lunches**
<http://on9news.tv/yYiPDQ>
- *Meatingplace* 3/8/12 **Chicken processors hold line on salmonella: study**
<http://bit.ly/ABuCi3>
- *Associated Press* 3/8/12 **Taiwanese protest US beef import plan**
<http://bit.ly/yVMzF5>
- *Focus Taiwan news Channel* 3/8/12 **Lawmaker grill officials over new ractopamine policy**
<http://bit.ly/yQxa7b>
- *TheHorse.com* 3/8/12 **Opposition to Proposed Mo. Horse Processing Plant Arises**
<http://bit.ly/zbEa47>
- *Wicked Local Harvard* 3/7/12 **National Humane Society honors Mass. legislators**
<http://bit.ly/xHQoJw>
- *FoodNavigator-USA.com* 3/7/12 **'Infodemiology' on the rise to tackle foodborne illness outbreaks**
<http://bit.ly/A2u0kx>
- *Las Vegas Review-Journal* 3/8/12 **How food safety knowledge can affect your health**
<http://bit.ly/xaz65o>
- *CBS DC* 3/7/12 **USDA Updating Twitter Accounts To Be State Specific**
<http://cbsloc.al/w4nDHN>
- *Federal News Radio* 3/7/12 **USDA uses Twitter to issue urgent food safety alerts**
<http://bit.ly/wSgt0z>

- *TalkTVworld.com* 3/7/12 **Food Network to Premiere MEAT MEN, 4/9**
<http://bit.ly/xBYmF>
- *Meatingplace* 3/7/12 **Chicken plant worker in critical condition after accident**
<http://bit.ly/xWdUCA>
- *WFAA.com – Dallas/Fort Worth* 3/7/12 **Hidden pipe discovered at Dallas slaughterhouse**
<http://bit.ly/ABiZut>

Other Articles of Interest (Paid Subscription Required)

- *Food Chemical News* 3/7/12 **F&WW says sanitation records at HIMP plants don't mirror USDA claims**
- *Wall Street Journal* 3/7/12 **Slaughterhouse Shutdowns Ruffle Local-Food Movement**
- *Food Chemical News* 3/7/12 **Re. Kucinich, long-time GE labeling advocate, loses in primary**

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Congressional Summary

March 8, 2011

Today's Legislative Schedule

The House convenes at 10 a.m. and is expected to pass a measure meant to improve access to the public capital markets, which would theoretically spur job creation for small and medium-size companies. The bill is part of a House GOP effort to create a jobs agenda with broad appeal that puts pressure on Senate Democrats.

The Senate convenes at 9:30 a.m. Members reached an agreement late Wednesday that could pave the way for passage of its surface transportation bill next week. Under the agreement, there could be floor votes on 30 amendments to the package, starting with a series of votes on non-germane amendments Thursday. Meanwhile, House Republicans remain deadlocked over a \$260 billion, five-year reauthorization, with leaders unable to bridge intraparty

divisions over the duration, price tag, and scope of the measure.

Congressional Hearings, Meetings, and Mark-ups

The House Appropriations Subcommittee on Agriculture, Rural Development, FDA and Related Agencies (Kingston, R-GA) will hold the following hearing:

- **TODAY : "Budget Hearing - Department of Agriculture - Under Secretary for Food Safety." The hearing will take place at 10:30 a.m. in 2362-A Rayburn House Office Building. Witnesses include: Dr. Elizabeth A. Hagen, USDA's Under Secretary for Food Safety; Alfred V. Almanza, Administrator, USDA's Food Safety and Inspection Service; and Mr. Michael Young, Budget Officer, USDA.**

The Senate Agriculture Committee (Stabenow, D-MI) will hold the following hearings:

- March 14: "Healthy Food Initiatives, Local Production and Nutrition"
- March 21: "Risk Management and Commodities in the 2012 Farm Bill"

The House Agriculture Committee (Lucas, R-OK) will hold the following meeting:

- March 7: to consider its "Views and Estimates" report that will be forwarded to the House Budget Committee for use in drafting the 2013 concurrent budget resolution. The meeting begins at 10:00 a.m. in 1300 Longworth.

Other News

None to report.

Cathy Cochran, Public Affairs Specialist

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

USDA/Food Safety and Inspection Service

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www.fsis.usda.gov

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

From: (b) (6) - FSIS
To: Rivera, John - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: FW: Food Safety eNews - March 9, 2012
Date: Friday, March 09, 2012 1:08:30 PM

FYI. The "pink slime" articles are illuminating.

(b) (6)

—

(b) (6), M.D., M.P.H.
Laboratory Director
USDA-FSIS-OPHS-WL
620 Central Ave, Bldg 2A
Alameda, CA 94501-7827
Ofc: (b) (6)
BB: (b) (6)

Fax: (510) 814-3090

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

Deaths on 9/11/01: [2977](#)

Annual US Deaths from Food-Borne illness: [3000](#)

Food Safety IS Homeland Security!

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From: Khan, Atiya - FSIS
Sent: Friday, March 09, 2012 7:55 AM
To: FSIS - Food Safety News
Cc: Hagen, Elisabeth - OSEC; Ronholm, Brian - OSEC; Ramos, Adela - OSEC; Naessens, Katie - OSEC; (b) (6) - OC; (b) (6) - OC; Halbrook, Brenda - FNS; (b) (6)@obpa.usda.gov; (b) (6)@fns.usda.gov; (b) (6)@obpa.usda.gov; (b) (6)@oc.usda.gov; (b) (6)@OMB.EOP.GOV; (b) (6) - OSEC; (b) (6) - OSEC; (b) (6) - OC; Rowe, Courtney - OC; Lavallee, Aaron - OC; (b) (6) - FSIS; (b) (6) - FSIS; Fillpot, Dirk - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; Rottenberg, Carmen - FSIS; Johnson, Ashlee - OSEC
Subject: Food Safety eNews - March 9, 2012

FOOD SAFETY NEWS

March 9, 2012

- ABC News 3/8/12 Is pink slime in the beef at your grocery store?

<http://abcn.ws/zUA3kM>

- *ABC News* 3/8/12 **70 percent of ground beef at supermarkets contain 'pink slime'**
<http://abcn.ws/w3pZ7Q>
- *CBS DC* 3/9/12 **Debate rages on over safety of eating 'pink slime' beef**
<http://cbsloc.al/yFkH7a>
- *Fox News* 3/8/12 **'Pink slime:' Combo of connective tissue, scraps hidden in your kids' lunch**
<http://fxn.ws/w7BHLd>
- *CBS News* 3/8/12 **Report: USDA school lunch meat contains "pink slime"**
<http://bit.ly/yjj6Gs>
- *The Seattle Times* 3/8/12 **Treated beef dubbed 'pink slime' to show up in school lunches**
<http://bit.ly/yZgEW0>
- *The Sacramento Bee* 3/8/12 **Boneless lean beef trimmings (BLBT) is safe and wholesome beef products made by separating lean beef from fat**
<http://bit.ly/Aciuhl>
- *Food Safety News* 3/9/12 **House panel debates new poultry inspection rule**
<http://bit.ly/zft9q4>
- *Center for Science in the Public Interest* 3/8/12 **Antibiotic-resistant bacteria sickened 167, hospitalized 47 in 2011**
<http://bit.ly/zVbvlf>
- *Food Safety News* 3/9/12 **Salmonella illnesses on decline in Europe**
<http://bit.ly/zOXLbo>
- *Federal News Radio* 3/8/12 **USDA uses Twitter to issue urgent food safety alerts**
<http://bit.ly/wSgt0z>

Other Articles of Interest (Paid Subscription Required)
- *MeatPoultry.com* 3/8/12 **Meat industry counters boneless lean beef critics**
- *Food Chemical News* 3/9/12 **NACMPI to discuss HIMP**
- *Food Chemical News* 3/9/12 **Salmonella in retail meats increased in 2010, NARMS report shows**

- *Food Chemical News* 3/9/12 **FSIS to conduct 12-month baseline on raw liquid eggs**

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

You must have Level 2 eAuthentication to access the intranet.

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

Congressional Summary

March 9, 2012

Today's Legislative Schedule

The House convenes at 11:00 a.m. for pro forma session.

The Senate is not in session.

Congressional Hearings, Meetings, and Mark-ups

The Senate Agriculture Committee (Stabenow, D-MI) will hold the following hearings:

- March 14: "Healthy Food Initiatives, Local Production and Nutrition"
- March 21: "Risk Management and Commodities in the 2012 Farm Bill"

Other News

Yesterday, the House Appropriations Subcommittee on Agriculture, Rural Development, FDA and Related Agencies (Kingston, R-GA) held a hearing to discuss the FY 2013 USDA budget request for food safety. USDA Under Secretary for Food Safety, Dr. Elisabeth Hagen testified, and was accompanied by FSIS Administrator, Mr. Al Almanza and USDA Budget Director, Mr. Michael Young. Dr. Hagen and Mr. Almanza's testimonies are posted on the Committee's website at
<http://appropriations.house.gov/Calendar/EventSingle.aspx?EventID=282487>.

Atiya Khan
Legislative Analyst

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

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

Be Food Safe:

From: (b) (6) - FSIS
To: (b) (6) - FSIS; (b) (6) - Commissioned Corps - FSIS; (b) (6) - FSIS
Subject: FW: Food Safety eNews - Tuesday, March 6, 2012
Date: Thursday, March 08, 2012 12:46:20 PM

Check out the Huffington Post Article in the news and notes below related to “pink slime” in the school lunch program.

(b) (6) RD RN

Technical Information Specialist
USDA/FSIS Food Safety Education Staff
2L-248D
5601 Sunnyside Avenue
Beltsville, MD 20705
Phone (b) (6)
(b) (6) fsis.usda.gov

From: (b) (6) - FSIS
Sent: Tuesday, March 06, 2012 11:17 AM
To: FSIS - Food Safety News
Cc: Hagen, Elisabeth - OSEC; Ronholm, Brian - OSEC; Ramos, Adela - OSEC; Naessens, Katie - OSEC; (b) (6) - OC; (b) (6) - OC; Halbrook, Brenda - FNS; (b) (6)@obpa.usda.gov; (b) (6)@fns.usda.gov; (b) (6)@obpa.usda.gov; (b) (6)@oc.usda.gov; (b) (6)@OMB.EOP.GOV; (b) (6) - OSEC; (b) (6) - OSEC; (b) (6) - OC; Rowe, Courtney - OC; Lavalley, Aaron - OC; (b) (6) - FSIS; (b) (6) - FSIS; Fillpot, Dirk - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; Rottenberg, Carmen - FSIS; Johnson, Ashlee - OSEC
Subject: Food Safety eNews - Tuesday, March 6, 2012

FOOD SAFETY NEWS

March 6, 2012

- *Food Safety News* 3/6/12 **USDA's Merrigan: No One Gets a Pass on Food Safety**
<http://bit.ly/zFOBHJ>
- *Mashable* 3/6/12 **U.S. Offers Food Safety Alerts on Twitter, State by State**
<http://on.mash.to/yZ82Ou>
- *Meatingplace* 3/6/12 **FSIS notice on veal and beef fabrication antimicrobial interventions**
<http://bit.ly/yR7cDU>
- *Huffington Post* 3/5/12 **Pink Slime For school Lunch: Government Buying 7 Million Pounds of Ammonia-Treated Meat for Meals**

<http://huff.to/wu5Cve>

- *Business Insider* 3/5/12 **The USDA Thinks It's OK For Kids To Eat 'Pink Slime' In School Lunches**

<http://read.bi/wAdEmf>

- *Gothamist* 3/5/12 **Government Buying 7 Million Pounds of "Soylent Pink" To Serve In Schools**

<http://bit.ly/zern4a>

- *Fox 28 – Elkhart, IN* 3/5/12 **Syracuse company recalling pizza sticks**

<http://bit.ly/z8d9eY>

- *The Herald News* 3/5/12 **U.S. Dept. of Agriculture launches new food safety feeds**

<http://bit.ly/wprdPq>

- *The Jamestown Sun* 5/6/12 **Twitter Feeds on Food Safety**

<http://bit.ly/wcOAFk>

- *The Hill – Blog* 5/6/12 **Farm Bill necessary for nation's food security (Commentary/Blog)**

<http://bit.ly/xJCGOq>

- *Dallas Observer – Blog* 5/6/12 **Think Last Night's Burger Made You Feel Sick Today? Think Again.**

<http://bit.ly/wee57C>

- *The Pig Site* 5/6/12 **Finland is Now on ASF Alert**

<http://bit.ly/xnKHPx>

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<http://www.eauth.egov.usda.gov/eauthWhatIsAccount.html> .

Congressional Summary

March 6, 2012

Today's Legislative Schedule

The House convenes at noon. The Chamber will vote on a bill that would allow the government to impose punitive tariffs on imported goods from state economies such as

China's.

The Senate convenes at 10 a.m. The Chamber will hold a cloture vote on a substitute amendment to the surface transportation bill. The amendment, offered by Majority Leader Reid combines provisions from four committees and incorporates the text of 37 germane amendments on which negotiators have already agreed.

Congressional Hearings, Meetings, and Mark-ups

The House Appropriations Subcommittee on Agriculture, Rural Development, FDA and Related Agencies (Kingston, R-GA) will hold the following hearing:

- **March 8: "Budget Hearing - Department of Agriculture - Under Secretary for Food Safety." The hearing will take place at 10:30 a.m. in 2362-A Rayburn House Office Building. Witnesses include: Dr. Elizabeth A. Hagen, USDA's Under Secretary for Food Safety; Alfred V. Almanza, Administrator, USDA's Food Safety and Inspection Service; and Mr. Michael Young, Budget Officer, USDA.**

The Senate Agriculture Committee (Stabenow, D-MI) will hold the following hearings:

- March 14: "Healthy Food Initiatives, Local Production and Nutrition"
- March 21: "Risk Management and Commodities in the 2012 Farm Bill"

The House Agriculture Committee (Lucas, R-OK) will hold the following meeting:

- March 7: to consider its "Views and Estimates" report that will be forwarded to the House Budget Committee for use in drafting the 2013 concurrent budget resolution. The meeting begins at 10:00 a.m. in 1300 Longworth.

Other News

None to report.

Bill Bagley

Public Affairs Specialist

USDA, Food Safety and Inspection Service

Congressional and Public Affairs

1400 Independence Avenue, SW

Washington, DC 20250

Desk: (202) 720-0286

bb: (202) 731-2152

<http://www.youtube.com/USDAFoodSafety>

<http://twitter.com/usdafoodsafety>

From: (b) (6) (DO60) - FSIS
To: (b) (6) - FSIS; (b) (6) - FSIS
Subject: FW: Food Safety News - Lean Finely Textured Beef (AKA Pink Slime) is safe
Date: Wednesday, March 21, 2012 1:00:55 PM

PSU article on LFTB

(b) (6), Investigator
USDA, FSIS, OPEER
1001 Liberty Avenue, Suite 745
Pittsburgh, PA 15222
Phone: (b) (6) Ext. (b) (6)
Fax: 412 644-2755
Cell: (b) (6)
e-mail: (b) (6) @fsis.usda.gov

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From: Food Safety News [mailto:L-FOOD-SAFETY-NEWS@lists.psu.edu] **On Behalf Of** Martin Bucknavage
Sent: Wednesday, March 21, 2012 11:32 AM
To: L-FOOD-SAFETY-NEWS@LISTS.PSU.EDU
Subject: Food Safety News - Lean Finely Textured Beef (AKA Pink Slime) is safe

It is hard to miss the hysteria around so called 'pink slime', or to be technically correct, lean finely textured beef, or LFTB. LFTB is basically meat protein that is recovered from fat trimmings that would have otherwise been lost. In the process of butchering a cow, fat is trimmed away. In trimming, it is hard to get only fat with no meat protein attached. The LFTB process was developed to separate that meat protein from the fat. Ammonium hydroxide is used as a processing aid to keep microbial levels in control.

The meat protein that is generated is finely ground, so it appears more as a paste than what we would call meat. Is it safe? Like any meat product, as long as it is cooked correctly, it is safe. The ammonium hydroxide is a GRAS (generally recognized as safe) chemical and when used at these very low levels, poses no health risk.

The issue is primarily related to the appearance, and once it was dubbed pink slime, it became difficult for consumers to accept. Because of this, many fast food chains discontinued its use (it was added in a small percentage to give more burger for the dollar.) Meat provided for school systems also buy beef with LFTB as a way to keep the cost of food down. Granted, it is not very appealing to look at. But neither are many other food ingredients when seen being used in food production. And, it is a process that recovers value from the byproducts, instead of wasting it.

Dr. Mills of Penn State Animal Science provides some nice comments regarding LFTB.

<http://live.psu.edu/story/58528>

[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)

Martin Bucknavage
Senior Food Safety Extension Associate
Penn State Department of Food Science
Penn State Extension
438 Food Science Building
University Park, PA 16802

(b) (6) [REDACTED]
[REDACTED]@psu.edu
www.foodsafety.psu.edu

An archive of recent messages sent to this list is available at [http://lists.psu.edu/cgi-bin/wa?
A0=L-FOOD-SAFETY](http://lists.psu.edu/cgi-bin/wa?A0=L-FOOD-SAFETY)

For more information about the Food Safety email list, contact Tom Dimick at tsd3@psu.edu.

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: Food Safety News - March 12, 2012 Cola Carcinogen Debate Bubbles Over
Date: Tuesday, March 13, 2012 2:44:09 PM

Hi (b) (6)

It was nice to see you this morning. I hope the rest of your day has gone well. The third article below discusses "pink slime." I think does a pretty good job of explaining what the product is and what some of the controversy is about.

Take Care:

(b) (6)

(b) (6) DVM
Meat Safety Veterinarian
Wisconsin Department of Agriculture, Trade, & Consumer Protection
Division of Food Safety
(b) (6) @fsis.usda.gov
(b) (6)

From: foodsafetynews@aweber.com [mailto:foodsafetynews@aweber.com] **On Behalf Of** Food Safety News
Sent: Monday, March 12, 2012 6:04 AM
To: daniel.novitch@wisconsin.gov
Subject: Food Safety News - March 12, 2012 Cola Carcinogen Debate Bubbles Over

COLA CARCINOGEN DEBATE BUBBLES OVER

By [Gretchen Goetz](#)

Last week a consumer advocacy group reported that the leading brown sodas contain levels of 4-methylimidazole (4-MI) - an animal carcinogen - high enough to cause cancer in 7 out of 1 million Americans. Days later, soda companies, including Coca-Cola... [Read more >>](#)

[Back to top^](#)

HAGEN: TENDERIZED STEAKS SHOULD BE LABELED

By [Helena Bottemiller](#)

Unbeknownst to most consumers, many steaks sold in America are mechanically tenderized, a process that makes meat more tender but can transfer bacteria into the center of the steak. Though the U.S. Department of Agriculture recommends consumers cook these non-intact... [Read more >>](#)

[Back to top^](#)

WHAT'S WRONG WITH PINK SLIME?

By [Phyllis Entis](#)

It's high in protein. It's low in fat. It's been treated to kill Salmonella and E. coli. It's lab-tested before it is shipped. So what's all the fuss about? Gerald Zirnstein, a former microbiologist with USDA's Food Safety and Inspection Service, calls the product "pink..." [Read more >>](#)

[Back to top^](#)

GAO LOOKS AT PRESLAUGHTER INTERVENTIONS TO REDUCE E. COLI

By [Helena Bottemiller](#)

Though researchers are familiar with pre-slaughter E. coli interventions such as probiotics, vaccines, certain chemicals and viruses that kill the bacteria, few manufacturers are seeking approval for these technologies. Government could do more to encourage innovation in this area, according... [Read more >>](#)

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USDA FINALLY READY TO ADOPT INTERNATIONAL BSE STANDARDS

By [Dan Flynn](#)

More than eight years ago, an adult Holstein cow on a cattle ranch near the edge of Washington state's Yakima Valley became the first-ever diagnosed with bovine spongiform encephalopathy (BSE) on U.S. soil. BSE, or Mad Cow Disease, was an international... [Read more >>](#)

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<http://www.aweber.com/z/r/?jAxsnEws7LSsDAzsnAxMTLRGfIzM7MwsLEzM>

From: [Lavallee, Aaron - OC](#)
To: (b) (6) - AMS; Fillpot, Dirk - FSIS; Mabry, Brian - FSIS; Blake, Carol - FSIS
Subject: FW: FW: Remove 100% of all "meat paste" and non-food products from school lunches.
Date: Wednesday, March 14, 2012 1:30:53 PM

FYI the woman who started the petition is doing a full media blitz today.

From: Sarah Ryan [mailto:(b) (6)@change.org]
Sent: Wednesday, March 14, 2012 1:15 PM
To: Lavallee, Aaron - OC
Subject: Re: FW: Remove 100% of all "meat paste" and non-food products from school lunches.

I'm not working on this campaign (we're just working with Bettina Seigel- no other pink slime campaigns). But if you send me to appropriate person/email address this petition should be targeting, I can pass it along to this petition creator.

Also, can we chat today? Bettina is going to be going on top tier media shows so it would be great to chat beforehand.

Thanks,
Sarah

On Tue, Mar 13, 2012 at 5:46 PM, Lavallee, Aaron - OC <Aaron.Lavallee@oc.usda.gov> wrote:

This is not productive when these folks send this my way – any way to direct this to the appropriate place?

From: (b) (6) - Contractor - FSIS
To: (b) (6) - Contractor - FSIS; (b) (6) - Contractor - FSIS
Cc: (b) (6) Contractor - FSIS
Subject: FW: Fwd: ALERT: Online Petition May Have Potential to Impacts Services
Date: Tuesday, March 13, 2012 9:03:11 AM

Shouldn't information like this be going to the Service Desk? Need to streamline information like this. There's too much siloing of information as it relates to issues like this.

(b) (6) (Contractor)
Lead Systems Engineer, GDIT
USDA/FSIS/OA/OCIO
1400 Independence Avenue SW,
Washington DC 20250-3708
Room 0137-South Building
Email: (b) (6) @fsis.usda.gov
Office (b) (6)
BB: (b) (6)

Have a hardware, software or connectivity issue? Leave a Footprint at the service desk <http://service/footprints>. Lost/stolen laptop, Blackberry or other Personal Data Assistant (PDA) or Personally Identifiable Information (PII) Incident? Immediately contact USDA-FSIS AT 1-877-PII2You or 1-888-926-2373, 24 hours a day, and then contact FSIS Service Desk at 1(800)473-9135.

From: (b) (6) - FSIS
Sent: Tuesday, March 13, 2012 7:27 AM
To: (b) (6) - Contractor - FSIS; (b) (6) - Contractor - FSIS
Subject: FW: Fwd: ALERT: Online Petition May Have Potential to Impacts Services

FYI.

(b) (6), IT Specialist
USDA, Food Safety & Inspection Service
Office of the Chief Information Officer
Infrastructure Operations Division
1400 Independence Ave., SW
Room 0153 South Bldg.
Washington, DC 20250
(b) (6) (Office)
(b) (6) (Blackberry)
202-690-3738 (Fax)

Have a hardware, software or connectivity issue? Leave a Footprint at: <http://service/footprints>. Lost/stolen laptop, Blackberry or PDA or Personally Identifiable Identification (PII) incident? Immediately contact USDA at 1-877-Pii2You or 1-888-926-2373, 24 hours a day, and then contact the FSIS Service Desk at (800) 473-9135.

From: Thompson, Charles - FSIS
Sent: Monday, March 12, 2012 5:05 PM
To: Rivera, Miguel - FSIS
Cc: (b) (6) - FSIS

Subject: Re: Fwd: ALERT: Online Petition May Have Potential to Impacts Services

Ok

Charles W. Thompson
Branch Chief USDA/FSIS/OCIO
Infrastructure Operations Division (IOD)
Engineering Branch Food Safety and Inspection Service, USDA
Room 0149 South Building
1400 Independence Avenue, SW
Washington DC 20250-3700
Office: (202) 692-4230
Mobile: (202) 679-2978

Have a hardware, software or connectivity issue? Leave a Footprint at the help desk
<http://service/footprintsLost/stolen> laptop, Blackberry or other Personal Data Assistant (PDA) or
Personally Identifiable Identification (PII) Incident? Immediately contact USDA at 1-877-Pii2You or
1-888-926-2373, 24 hours a day, and then contact the FSIS Service Desk at 1 (800) 473-9135.

From: Rivera, Miguel - FSIS
Sent: Monday, March 12, 2012 03:43 PM
To: Thompson, Charles - FSIS
Subject: Fwd: ALERT: Online Petition May Have Potential to Impacts Services

Charles,
This was discussed this morning. We may have to help create a rule for the individuals'
mailbox. Let's see what happens.

Miguel A Rivera
Chief Technology Officer
Office of the Chief Information Officer
Food Safety and Inspection Service/USDA
Miguel.Rivera2@fsis.usda.gov
Phone: 202.720.4791 | Fax: 202.720.3984 | Cell: 202.660.2477

"Operational Excellence: Enhancing Productivity with Technology"

Have a hardware, software or connectivity issue? Leave a Footprint at the help desk
<http://service/footprints> . Lost/stolen laptop, Blackberry or other Personal Data Assistant
(PDA) or Personally Identifiable Identification (PII) Incident? Immediately contact USDA at
1-877-Pii2You or 1-888-926-2373, 24 hours a day, and then contact the FSIS Service Desk
at 1 (800) 473-9135.

Begin forwarded message:

From: "Stevens, Janet - FSIS" <Janet.Stevens@fsis.usda.gov>
Date: March 10, 2012 11:15:49 AM EST

To: "(b) (6) - FSIS" <(b) (6) @fsis.usda.gov>, "Rivera, Miguel - FSIS" <Miguel.Rivera2@fsis.usda.gov>, (b) (6) FSIS" (b) (6) @fsis.usda.gov>
Cc: "(b) (6) FSIS" <(b) (6) @fsis.usda.gov>
Subject: **ALERT: Online Petition May Have Potential to Impacts Services**

All,

I was just made aware of a new online petition to ask USDA (meaning FSIS and AMS) to stop using "pink slime" in school lunches. There is the potential for increased website and email volume for our infrastructure. A similar change.org petition to Secretary Vilsack and 4 other USDA officials was posted on 3/6/12 and gathered more than 11,000 signatures in 3 days.

The petition to stop the "pink slime" can be found at: http://act.credoaction.com/campaign/pink_slime/. We will likely be asked to set up a rule on some senior executives' Outlook accounts to autoforward to folder. Please be vigilant for VIP requests in regards to the petition as well as potential impacts to the infrastructure. Please escalate any requests or issues to Carl and me immediately throughout the weekend and next week.

Best Regards,
Janet

Janet B. Stevens, PMP
Chief Information Officer
Office of the Chief Information Officer
Food Safety and Inspection Service/USDA
Janet.Stevens@fsis.usda.gov
Phone: 202-205-9950 | Fax: 202-690-3903 | Cell: 202-465-6769

Visit the FSIS Web site: www.fsis.usda.gov

FSIS Employees, visit your intranet site, InsideFSIS: <http://inside.fsis.usda.gov>

Have a hardware, software or connectivity issue? Leave a Footprint at the Service Desk: <http://service/footprints> or call 1-800-473-9135.

Lost/stolen laptop, Blackberry or other personal data assistant or Personally Identifiable Identification (PII) incident? Immediately contact USDA at 1-877-Pii2You or 1-888-926-2373, 24 hours a day, then contact the FSIS Service Desk at 1-(800) 473-9135.

From: [Lavallee, Aaron - OC](#)
To: [Blake, Carol - FSIS](#)
Subject: Fw: FYI- APS School Talk - APS Food Services Update
Date: Wednesday, March 14, 2012 3:25:13 PM

From: (b) (6) - RD, Washington, DC
Sent: Tuesday, March 13, 2012 08:27 PM
To: (b) (6) - RD, Washington, DC; Rowe, Courtney - OC; Lavallee, Aaron - OC
Subject: FYI- APS School Talk - APS Food Services Update

Hi guys- just thought- I'd pass along this info. I know a couple of consumer groups are canvassing via list-serves about this issue.

Looks like concerned parents are reaching out to school boards. If we are getting this in Arlington it is bound to turn up across the country. Just an FYI.

(b) (6)

From: (b) (6) [mailto:(b) (6)@me.com]
Sent: Tuesday, March 13, 2012 03:56 PM
To: (b) (6) - RD, Washington, DC
Subject: Fwd: APS School Talk - APS Food Services Update

Begin forwarded message:

From: SchoolTalk from Arlington Public Schools VA
<apsschooltalk@apsva.us>
Date: March 13, 2012 4:12:16 PM EDT
To: (b) (6)@me.com
Subject: APS School Talk - APS Food Services Update
Reply-To: apsschooltalk@apsva.us

Dear APS Parents and Families:

Over the past week, there have been a number of local and national news stories about "pink slime," an additive that is used in some ground beef. Because we have received calls and emails from families about this, our Food Services staff checked with all of the APS vendors and suppliers and we have confirmed that APS cafeterias do not use any beef products that include this additive.

Amy Maclosky, Director
Food Services Department
Arlington Public Schools

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: Get rid of the "pink slime" in hamburger!!!!!!.....disgusting....deceptive...devi...
Date: Thursday, March 15, 2012 9:20:40 AM

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: Ask Karen [mailto:(b) (6)@fsis.usda.gov]
Sent: Monday, March 12, 2012 8:21 AM
To: FSIS
Subject: FWD: Get rid of the "pink slime" in hamburger!!!!!!.....disgusting....deceptive...devi...

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

Sender's Comment

please see the attached.

thank you

Contact Information

Email Address: (b) (6)@aol.com
First Name:
Last Name:
Type:
Title:

Reference #120309-000085

Summary: Get rid of the "pink slime" in
hamburger!!!!!!.....disgusting....deceptive...devi...
Rule State: 999 - Finished

Date Created: 03/09/2012 07:55 PM
Last Updated: 03/09/2012 07:55 PM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/09/2012 07:55 PM

Get rid of the "pink slime" in hamburger!!!!.....disgusting....deceptive...devious action by the woman who originally approved its use. She should be prosecuted. Yes, I saw the article on ABC NEWS. I will only buy hamburger from Costco from now on.....since they do not permit it in their meat.

From: (b) (6) - FSIS
To: (b) (6) - FSIS; (b) (6) - FSIS
Subject: FW: Gotta love the press-it's real food....
Date: Thursday, March 22, 2012 11:28:44 AM

I got this from Boss lady this morning about the same time that someone mentioned pink slime on the call!

(b) (6) Program Auditor
USDA-FSIS-ICAD-OPEER-FSAB
Salisbury Field Office
212 West Main St.
Plaza Gallery Building, Suite 302
Salisbury, MD 21801
Ph) (b) (6)
BB) (b) (6) Pin: (b) (6)
Fax) 410-341-3612

From: (b) (6) mailto:(b) (6)@fda.hhs.gov]
Sent: Thursday, March 22, 2012 10:14 AM
To: (b) (6) - FSIS; (b) (6) - FSIS
Subject: Gotta love the press-it's real food....

I was mystified when I came back to FSIS and found this stuff was treated with NH3. Glad to see the market is taking care of this....

Safeway Drops 'Pink Slime,' Walmart to Offer Consumers Choice

by [Helena Bottemiller](#) | Mar 22, 2012

Responding to widespread consumer concern, the nation's second and third largest grocery chains, Safeway and SuperValu, will stop selling Lean Finely Textured Beef (LFTB), otherwise known as 'pink slime,' ABC World News reported Wednesday.

Safeway said "considerable consumer concern" led to its decision to drop the product, even though the company and the the U.S. Department of Agriculture insist the product is both safe and wholesome. SuperValu and Food Lion, also a top grocery store, announced they will no longer carry the product, also citing consumer concern.

The nation's largest grocer, Walmart, said its ground beef contains LFTB, but the supermarket giant will soon offer consumers a choice, [according to ABC](#).

ABC World News took credit for the consumer reaction, even though its reporting was in response to The Daily first re-reporting issues that had been brought up by the New York Times in 2009. The iPad paper also pointed to the fact that USDA was gearing up to purchase more of the product for the national school lunch program.

"We found that the filler was added to 70 percent of the ground beef sold in this country. Consumers reacted across America and you took your questions straight to the department of the stores where you shop," said Diane Sawyer Wednesday night on ABC World News, which averages more than 7 million viewers. "Tonight some big supermarket chains are signaling that they heard you loud and clear."

Safeway said Wednesday that it's "committed to providing our customers with the highest-quality products."

"While the USDA and food industry experts agree that lean finely textured beef is safe and wholesome, recent news stories have caused considerable consumer concern about this product. Safeway will no longer purchase ground beef containing lean finely textured beef."

LFTB is essentially low-cost hamburger filler made from leftover trimmings once relegated to pet food and other byproducts. Because trimmings are at risk for E. coli or Salmonella contamination, the company adds a mixture of ammonia and water (ammonium hydroxide) to kill bacteria. The product, which is 90 percent lean, is then mixed in with other, higher fat content ground beef.

Last spring, celebrity chef Jamie Oliver sparked interest in the topic after railing against the product on his ABC reality show. He called the "clever scientific process" shocking and a breach of consumer trust and referred to LFTB as "shit." Fast food giants McDonald's, Taco Bell, and Burger King all dropped LFTB several months later.

'Pink slime' caught fire again this month when Bettina Siegel, a mom and blogger, petitioned USDA to remove the product from school lunches. Since launching her petition at change.org, she has attracted nearly a quarter of a million signatures.

(b) (6)
Staff Manager
Office of Emergency Operations
Office of Crisis Management
U.S. Food and Drug Administration
10903 New Hampshire Ave.
Silver Spring, MD 20993-0002
Office: (b) (6)
Cell: (b) (6)

From: (b) (6)
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS;
(b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS;
(b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS;
Cc: (b) (6)
Subject: FW: Governors to eat "Pink Slime" Hamburger
Date: Thursday, March 29, 2012 1:19:53 PM

I thought this pictorial of "pink slime" might be of interest. If they could only see what the mechanically separated chicken and turkey looks like. Now that is pink because they add nitrite and it is like paste or cement before it sets up.

From: (b) (6)
Sent: Thursday, March 29, 2012 11:54 AM
To: (b) (6)
Cc: (b) (6)
Subject: Governors to eat "Pink Slime" Hamburger

'Pink Slime' Defense Rises

Agriculture Secretary, Farm-State Governors Want Supermarkets to Use Filler

By [BILL TOMSON](#) And [MARK PETERS](#)

It turns out not everyone hates pink slime.

After being pummeled in the media for weeks, the beef additive made from leftover trimmings is getting support from the U.S. Department of Agriculture and the governors of five states, who argue it has been unfairly labeled and is actually a safe, low-cost way to make ground beef leaner.



Associated Press

Beef containing 'pink slime.'

"This is an unwarranted, unmerited food scare," said Iowa Gov. Terry Branstad, who, along with Texas Gov. Rick Perry and representatives of several other states, has vowed to consume the product themselves after touring a plant where it is made on Thursday. "If there was some basis in fact to this, other than somebody's clever naming of it, then you'd say 'no you shouldn't stick your neck out on it.'"

The additive, which has long been used as a cheap filler in hamburger meat without anyone knowing or caring, has become the latest example of a product to fall prey to a social-media feeding frenzy after celebrity chef Jamie Oliver detailed how it is made in a TV special. Facebook, Twitter and other social media sites took it from there. Supermarkets and school districts across the country have been shunning it after mounting public pressure.

Supporters say taking the product out of the U.S. food chain will lead to higher beef prices and fattier hamburger, since it is very low in fat.

"You effectively need to kill 1.5 million more head of cattle in a year to replace the meat that would go off the market from this unwarranted, unmerited food scare," Gov. Branstad said. "That's why we're pushing back on it."

"We have said all along, and have been saying for weeks, this product is safe," USDA chief Tom Vilsack said in a news conference Wednesday.

The USDA chief is dispatching a top federal food safety official, Under Secretary Elisabeth Hagen, Thursday to a facility that produces the additive in South Sioux City, Neb. Several governors also will attend the event as they pressure supermarkets to

return ground beef with the filler to refrigerator cases.

"We're going to consume it," Gov. Branstad said. "We'll do everything we can to set the record straight."

Known in the industry as lean finely textured beef, the additive is made from scraps remaining after cattle are butchered into cuts such as steaks and roasts. Processors remove the fat from trimmings, and in some cases treat the meat for bacteria with ammonium hydroxide. The product is then mixed with ground beef, often making it leaner, according to Beef Products Inc., a major producer.

The filler has been used for nearly two decades and the U.S. Department of Agriculture says it is safe. Still, that hasn't kept supermarket chains such as Kroger Co., Safeway Inc. and Supervalu Inc. from phasing out the additive. The decision caught state and federal officials off guard and led Beef Products to suspend production at plants in Amarillo, Texas; Garden City, Kan.; and Waterloo, Iowa.

Support for the product, particularly in states where the beef filler is produced, helped persuade Midwest supermarket chain Hy-Vee Inc. to back off its original plan to completely phase it out. The chain will now offer ground beef with and without the filler. The decision came after Hy-Vee, which has 235 retail stores, received hundreds of calls both for and against the filler, said Ruth Comer, a spokeswoman for the supermarket chain.

Those who oppose the additive say consumers have already decided on the product.

"This is so clearly a movement that's been driven by consumers," said Willy Ritch, a spokesman for U.S. Rep. Chellie Pingree (D., Maine), who is pushing for a ban of the filler in school lunches.

Mr. Vilsack pointed to the difficulty of getting ahead of opposition to a product—even if it is deemed safe by the government—in a world fueled by social media. He also highlighted a disconnect that continues to grow between people and where their food comes from.

"The reality is a very small percentage of America's population produces 85% to 90% of what we consume," Mr. Vilsack said.

This message and any response to it may constitute a public record and thus may be publicly available to anyone who requests it.

From: (b) (6) - BLS
Bcc: (b) (6) - FSIS
Subject: FW: Green Eggs and Pink Slime
Date: Thursday, March 15, 2012 2:16:15 PM

Now the pink stuff is not just in McDonalds but now they are saying that it is in ground beef at the supermarket. I don't do ground beef either!!!

(b) (6)

From: Monifa, MomsRising.org [mailto:info@momsrising.org]
Sent: Thursday, March 15, 2012 2:06 PM
To: (b) (6) - BLS
Subject: Green Eggs and Pink Slime

Dear (b) (6)

Will you eat them here or there? We all love Sam-I-Am's rhythmic attempt to encourage others to eat strange green food. And when the green eggs are finally eaten, it's hilarious! But moms and dads aren't laughing about feeling trapped in a storybook where it's Uncle Sam who is endorsing a food that we do not want to eat.

And, what do we want to eat less than green eggs? **Pink Slime** – a food additive made from spare beef trimmings that's treated with ammonium hydroxide to kill off E. Coli, salmonella, and other possible bacteria, is in grocery stores, cafeterias, and restaurants across the nation.[1] In fact, one article noted, "ABC cited a former U.S. Department of Agriculture scientist in saying that 70% of supermarket ground beef contained the additive." [2]

Urge USDA and FDA to get pink slime out of ground beef now, or at the very least require labels to list it as an ingredient so that we can decide not to buy it!

[Take Action](#)

Our families deserve to eat high quality foods--and pink slime is most definitely NOT on our list of good eats.

***Join us in urging USDA and FDA to get pink slime out of ground beef now, or at the very least to require labels to list it as an ingredient so that we can decide not to buy it in the stores:** <http://action.momsrising.org/go/1671?akid=3188.550188.vUEayF&t=5>

When you do take action via the above link, you'll send an important message to USDA and FDA that moms and dads are paying close attention to the food our children and families eat.

Why?

Our children are facing increasing health risks related to their diets. As parents, we make every effort to feed them quality, wholesome foods but we can't do that if we don't even know what's in the products we buy. It's time to take pink slime off of the menu and off of grocery store shelves--or at least require it to be listed on food labels so moms and dads can decide what's in the best interest of their families.

With children facing many health problems linked to poor nutrition, it's time to take pink slime off the grocery store shelves and off the menus.

***Moms and dads are paying attention! *Join us in urging USDA and FDA to get pink slime out of ground beef now, or at the very least to require labels to list it as an ingredient so that we can decide not to buy it in the stores:** <http://action.momsrising.org/go/1671?akid=3188.550188.vUEayF&t=7>

Our families deserve no less. Say NO to pink slime.

What exactly is this "slime"? The slime consists of beef by-products: cow intestines, connective tissue, and other parts that are not used in traditional beef cuts.[3] And, don't forget the ammonia! [4]

Yuck! Not in a box. Not with a fox. Not in a pool. Not in a store. We do not like it here or there. We do not like it anywhere. <http://action.momsrising.org/go/1671?akid=3188.550188.vUEayF&t=9>

Fictional Dr. Seuss characters eating green eggs is funny. Our families and children eating pink slime - not so much.

Please take a moment to sign on--and to forward this email to friends (and post the action link on your Facebook page) so others can sign on too.

Together we're a powerful force for women and families,

- Monifa, Kristin, Donna, Claire, Sarah, Joan, and the whole MomsRising team

P.S. Please join us on Monday, March 19, 4:15 PM EST/ 1:15 PM PST, for a mom-to-mom Internet radio discussion with head of the Environmental Protection Agency, Lisa P. Jackson!

MomsRising's fearless leader, Kristin Rowe-Finkbeiner will moderate the conversation, which will also include asthma specialist, Dr. Sumita Khatri, and Steph's mom, Lydia Rojas. The topic? How the concept of clean air became "controversial" in the middle of a national asthma epidemic as lawmakers bow to special interests and work to dismantle clean air regulations, and how moms and dads can help.

Join the program here: <http://action.momsrising.org/go/1664?akid=3188.550188.vUEayF&t=11>

Please let us know you plan to participate by [RSVPing here](#).

[1] ABC News - <http://action.momsrising.org/go/1672?akid=3188.550188.vUEayF&t=14>

[2] LA Times <http://action.momsrising.org/go/1673?akid=3188.550188.vUEayF&t=16>

[3] USA Today - <http://action.momsrising.org/go/1674?akid=3188.550188.vUEayF&t=18>

[4] Huffington Post- <http://action.momsrising.org/go/1675?akid=3188.550188.vUEayF&t=20>

Like what we're doing? Donate: We're a bootstrap, low overhead, mom run organization. Your donations make the work of MomsRising.org possible--and we deeply appreciate your support. Every little bit counts.

On Facebook? Become a [Fan](#). Follow us on [Twitter](#).

What should MomsRising tackle next? [Tell us what's on your mind](#).

[You can unsubscribe from this mailing list at any time.](#)

From: [Ransom, Gerri - FSIS](#)
To: [Goldman, David - Commissioned Corps - FSIS](#); [Thaler, Alice - FSIS](#); [Chen, Vivian - FSIS](#)
Cc: (b) (6) - FSIS; [Dessai, Uday - FSIS](#); [Rogers, James - FSIS](#)
Subject: FW: Green Eggs and Pink Slime
Date: Thursday, March 15, 2012 2:36:07 PM

FYI

NACMCF Office is receiving pink slime communications related to the AMS project.

Gerri M. Ransom

Director, Executive Secretariat
USDA-FSIS, Office of Public Health Science
National Advisory Committee on Microbiological Criteria for Foods

Stop 3777, PP3, 9-210B
1400 Independence Avenue, SW
Washington, DC 20250
Office: 202-690-6600
Fax: 202-690-6364
E-mail: gerri.ransom@fsis.usda.gov

From: Gaffney, Neil - FSIS
Sent: Thursday, March 15, 2012 2:28 PM
To: Ransom, Gerri - FSIS
Cc: (b) (6) - FSIS; Dessai, Uday - FSIS; (b) (6) - FSIS
Subject: RE: Green Eggs and Pink Slime

Yes, but we don't have anything yet. The Department (Office of Communications) is handling it.

Neil Gaffney
Press Officer
Office of Public Affairs and Consumer Education
Food Safety and Inspection Service
U.S. Department of Agriculture
1400 Independence Avenue, SW, Rm. 1175-South Building
Washington, DC 20250
O.: 202-690-3386; BB: 202-573-1845; Fax: 202-690-0460
Neil.Gaffney@fsis.usda.gov

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

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

From: Ransom, Gerri - FSIS
Sent: Thursday, March 15, 2012 2:26 PM
To: Gaffney, Neil - FSIS
Cc: (b) (6) - FSIS; Dessai, Uday - FSIS; (b) (6) - FSIS
Subject: FW: Green Eggs and Pink Slime

Hi Neil-

Making you aware that this has come in. Does your office want to reply?

Gerri M. Ransom

Director, Executive Secretariat
USDA-FSIS, Office of Public Health Science
National Advisory Committee on Microbiological Criteria for Foods

Stop 3777, PP3, 9-210B
1400 Independence Avenue, SW
Washington, DC 20250
Office: 202-690-6600
Fax: 202-690-6364
E-mail: gerri.ransom@fsis.usda.gov

From: (b) (6) - FSIS
Sent: Thursday, March 15, 2012 2:22 PM
To: Ransom, Gerri - FSIS; Dessai, Uday - FSIS
Subject: FW: Green Eggs and Pink Slime

FYI

(b) (6)
*Advisory Committee Specialist
USDA, FSIS, OPHS, MD, NACMCF
Stop 3777, PP3, 9-210B
1400 Independence Avenue, SW
Washington, DC 20250
Office: (b) (6)
Fax: 202-690-6364
Email: (b) (6)@fsis.usda.gov*

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: Ground Beef
Date: Thursday, March 15, 2012 3:56:16 PM

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: CLEAN: Wash Hands and Surfaces Often SEPARATE: Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature CHILL: Refrigerate Food Promptly

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

From: Meat and Poultry Hotline
Sent: Tuesday, March 13, 2012 8:38 AM
To: FSIS
Subject: FW: Ground Beef

Please see question below.

Thank you,

(b) (6)

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

From: Marti Peters [mailto:(b) (6)@yahoo.com]
Sent: Monday, March 12, 2012 5:39 PM
To: mphotline.fsis@usda.gov
Subject: Ground Beef

How safe is pink slime in my ground beef which I buy at Safeway?

Marti Peters
San Jose, CA

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS; (b) (6) - FSIS
Subject: FW: Happily we consumers seem to be winning the fight against "pink slime" in spite ...
Date: Monday, March 26, 2012 11:35:02 AM

This one is similar to the ground chuck e-mail I assigned to you earlier. Could you address this one also?

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: Ask Karen [mailto:(b) (6)@fsis.usda.gov]
Sent: Thursday, March 22, 2012 1:40 PM
To: FSIS
Subject: FWD: Happily we consumers seem to be winning the fight against "pink slime" in spite ...

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

Sender's Comment

please see the attached.

thank you

Contact Information

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

Reference #120321-000055

Happily we consumers seem to be winning the fight against "pink

Summary: slime" in spite ...

Rule State: 999.2 Expert In Progress

Product Level 1: Additives

Product Level 2: General

Date Created: 03/21/2012 07:31 PM

Last Updated: 03/21/2012 07:31 PM

Status: Unresolved

Assigned:

Country:

State:

First Time Chatting?:

Discussion Thread

Customer By Web Form

03/21/2012 07:31 PM

Happily we consumers seem to be winning the fight against "pink slime" in spite of the USDA's attempt to keep it a secret by failing to require its inclusion on the product label. At least four major grocery chains are pulling out of the deception due to consumer inquiries and concerns.

My question, is it safe to assume it would never be added to ground chuck as it would definitely be a label violation since "pink slime" can in no way be construed as chuck?

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Cc: [Murphy-Jenkins, Rosalyn - FSIS](#)
Subject: FW: help with correspondence: Is Pink Slime allowed to be used in _____?
Date: Wednesday, March 28, 2012 3:19:28 PM
Attachments: [FW Message from Internet User - beefalo.msg.msg](#)

Hi Gail,

I got (b) (6) out of office.

Would you be able to help me out with this?

Thanks!

(b) (6)
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: (b) (6)
E-mail: (b) (6) 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: (b) (6) - FSIS
Sent: Wednesday, March 28, 2012 10:29 AM
To: Canavan, Jeff - FSIS; (b) (6) - 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. (b) (6) 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!

(b) (6)
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: (b) (6)
E-mail: (b) (6) [fsis.usda.gov](mailto:(b) (6)@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: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: How can I and others petition to have more information put on our food labeling?...
Date: Thursday, March 15, 2012 3:52:28 PM

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: Ask Karen [mailto:(b) (6)@fsis.usda.gov]
Sent: Monday, March 12, 2012 8:34 AM
To: FSIS
Subject: FWD: How can I and others petition to have more information put on our food labeling?...

The following incident has been forwarded to you by:

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

Sender's Comment

Please see the attached.
Thank you.

Contact Information

Email Address: (b) (6)@yahoo.com
First Name:
Last Name:
Type:
Title:

Reference #120310-000030

Summary: How can I and others petition to have more information put on our food labeling?...

Rule State: 999 - Finished

Date Created: 03/10/2012 07:33 PM

Last Updated: 03/10/2012 07:33 PM

Status: Unresolved

Assigned:

Country:

State:

First Time Chatting?:

Discussion Thread

Customer By Web Form

03/10/2012 07:33 PM

How can I and others petition to have more information put on our food labeling? I would like to know all of the ingredients used during processing. The most troubling example being (pink slime) ammonia treated finely ground lean beef, but also other things. I know some chicken breast are injected with salt brines to make them more plump and tasty, but I would like to know what it is and how much. It is hard to control the amount of sodium and the quality of my families food intake without this type of information.

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: How can you justify adding pink slime to beef? Is the "processing agent" Ammoniu...
Date: Friday, March 30, 2012 3:34:35 PM

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: Ask Karen [mailto:(b) (6)@fsis.usda.gov]
Sent: Tuesday, March 27, 2012 8:40 AM
To: FSIS
Subject: FWD: How can you justify adding pink slime to beef? Is the "processing agent" Ammoniu...

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

Sender's Comment

please see the attached.

thank you

Contact Information

Email Address: (b) (6)@rocketmail.com
First Name:
Last Name:
Type:
Title:

Reference #120327-000004

Summary: How can you justify adding pink slime to beef? Is the "processing agent" Ammoniu...
Rule State: 999 - Finished

Date Created: 03/27/2012 08:15 AM
Last Updated: 03/27/2012 08:15 AM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/27/2012 08:15 AM

How can you justify adding pink slime to beef? Is the "processing agent" Ammonium hydroxide removed from the beef before human consumption? Sure, ammonium hydroxide kills pathogens, but it also kills people, it has too many adverse side effects to list . Ammonium hydroxide has an HMIS health hazard rating of 3. Last time I checked, anything above 0 isn't safe for human consumption. As a chemist I work with ammonium hydroxide, and I would NEVER consume it, I wouldn't let my pets consume it either. Please stop this madness.

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: How can you not tell us if pink slime is in our food? You are going to lose this...
Date: Thursday, March 15, 2012 3:54:52 PM

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: Ask Karen [mailto:(b) (6)@fsis.usda.gov]
Sent: Tuesday, March 13, 2012 8:02 AM
To: FSIS
Subject: FWD: How can you not tell us if pink slime is in our food? You are going to lose this...

The following incident has been forwarded to you by:

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

Sender's Comment

for your response

Contact Information

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

Reference #120312-000064

Summary: How can you not tell us if pink slime is in our food? You are going to lose this...

Rule State: 999 - Finished

Date Created: 03/12/2012 08:37 PM

Last Updated: 03/12/2012 08:37 PM

Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/12/2012 08:37 PM

How can you not tell us if pink slime is in our food?
You are going to lose this one!

From: [Murphy-Jenkins, Rosalyn - FSIS](#)
To: (b) (6) - FSIS
Cc: [Canavan, Jeff - FSIS](#)
Subject: FW: How is the term "Fresh Ground" defined by the USDA? Can ground beef products tha... control number 7196210
Date: Thursday, March 22, 2012 1:45:40 PM

Can you respond to (b) (6) ?

Rosalyn Murphy-Jenkins, Director
LPDD- OPPD-FSIS-USDA
(301) 504-0878 Main Line - Fax: (202) 245-4792

Submit your questions to...

<http://askfsis.custhelp.com>

Website: http://www.fsis.usda.gov/About_FSIS/labeling_&_consumer_protection/index.asp

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From: (b) (6) - FSIS
Sent: Thursday, March 22, 2012 10:40 AM
To: Murphy-Jenkins, Rosalyn - FSIS
Subject: FW: How is the term "Fresh Ground" defined by the USDA? Can ground beef products tha... control number 7196210

Can you help me respond to this question?

thanks,

(b) (6)

(b) (6)

Issues Analyst
USDA/Food Safety and Inspection Service
Office of Public Affairs and Consumer Education
Executive Correspondence & Issues Management Staff
1400 Independence Ave SW. Room 1166
Washington D.C. 20250
Phone (b) (6)

From: (b) (6) - FSIS
Sent: Wednesday, March 21, 2012 9:52 AM
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS; (b) (6) - FSIS
Subject: FW: How is the term "Fresh Ground" defined by the USDA? Can ground beef products tha...

Another that is LFTB-related, but a specific request about the definition of "fresh ground":

(b) (6)

Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff

Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250

Office: (b) (6)

Cell: (b) (6)

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

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

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

Sent: Thursday, March 15, 2012 3:37 PM

To: FSIS

Subject: FWD: How is the term "Fresh Ground" defined by the USDA? Can ground beef products tha...

The following incident has been forwarded to you by:

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

Sender's Comment

For your response

Contact Information

Email Address: (b) (6)@hotmail.com

First Name:

Last Name:

Type:

Title:

Reference #120315-000030

Summary: How is the term "Fresh Ground" defined by the USDA? Can ground beef products tha...

Rule State: 999 - Finished

Date Created: 03/15/2012 01:47 PM

Last Updated: 03/15/2012 01:47 PM

Status: Unresolved

Assigned:

Country:

State:

First Time Chatting?:

Discussion Thread

Customer By Web Form

03/15/2012 01:47 PM

How is the term "Fresh Ground" defined by the USDA?

[REDACTED]

Can ground beef products that have been adulterated with "Pink Slime" (Lean Finely
[REDACTED] gally labeled as "Fresh Ground"? [REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: How much money did the USDA take to approve the use of pink slime in schools?
Date: Monday, March 19, 2012 1:26:40 PM

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: Ask Karen [mailto:(b) (6)@fsis.usda.gov]
Sent: Monday, March 19, 2012 11:52 AM
To: FSIS
Subject: FWD: How much money did the USDA take to approve the use of pink slime in schools?

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

Sender's Comment

Please see attached inquiry.
Thank you,
AskKaren team

Contact Information

Email Address: (b) (6)@gmail.com
First Name:
Last Name:
Type:
Title:

Reference #120316-000061

Summary: How much money did the USDA take to approve the use of pink slime in schools?
Rule State: 999 - Finished

Date Created: 03/16/2012 09:19 PM
Last Updated: 03/16/2012 09:19 PM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/16/2012 09:19 PM

How much money did the USDA take to approve the use of pink slime in schools?

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS; (b) (6) - FSIS
Subject: FW: I am very concerned about the "pink slime" that is put into our ground beef!! Th...
Date: Friday, March 09, 2012 12:40:37 PM

another

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: Ask Karen [mailto:(b) (6)@fsis.usda.gov]
Sent: Thursday, March 08, 2012 3:54 PM
To: FSIS
Subject: FWD: I am very concerned about the "pink slime" that is put into our ground beef!! Th...

The following incident has been forwarded to you by:

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

Sender's Comment

please see the attached.

thank you

Contact Information

Email Address: (b) (6)@gmail.com
First Name:
Last Name:
Type:
Title:

Reference #120308-000040

Summary: I am very concerned about the "pink slime" that is put into our ground beef!! Th...

Rule State: 999 - Finished
Date Created: 03/08/2012 12:39 PM
Last Updated: 03/08/2012 12:39 PM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/08/2012 12:39 PM

I am very concerned about the "pink slime" that is put into our ground beef!! The USDA approved this and the grocers do not have to tell us. I want to know what is in my food and I refuse to buy it again until I know what I am purchasing. I will grind it myself until further notice. Please change this policy as soon as possible. This is just plain WRONG that this was started in the first place!

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: I am writing an article for my school's newspaper, and I was wondering if you co...
Date: Thursday, March 15, 2012 3:58:52 PM

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: Ask Karen [mailto:(b) (6)@fsis.usda.gov]
Sent: Wednesday, March 14, 2012 9:13 AM
To: FSIS
Subject: FWD: I am writing an article for my school's newspaper, and I was wondering if you co...

The following incident has been forwarded to you by:

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

Sender's Comment

for your response

Contact Information

Email Address: (b) (6)@yahoo.com
First Name:
Last Name:
Type:
Title:

Reference #120314-000009

Summary: I am writing an article for my school's newspaper, and I was wondering if you co...

Rule State: 999 - Finished

Date Created: 03/14/2012 08:11 AM

Last Updated: 03/14/2012 08:11 AM

Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/14/2012 08:11 AM

I am writing an article for my school's newspaper, and I was wondering if you could give some information on Pink Slime including what it is, how it is made, and what the potential health risks are behind it. Thanks!

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: I have heard a lot about pink slime and now that the public is aware it some gro...
Date: Friday, March 30, 2012 3:25:51 PM

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: Ask Karen [mailto:(b) (6)@fsis.usda.gov]
Sent: Friday, March 23, 2012 11:27 AM
To: FSIS
Subject: FWD: I have heard a lot about pink slime and now that the public is aware it some gro...

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

Sender's Comment

please see the attached.

thank you

Contact Information

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

Reference #120322-000057

Summary: I have heard a lot about pink slime and now that the public is aware it some gro...
Rule State: 999.2 Expert In Progress

Product Level 1: Additives

Product Level 2: General

Date Created: 03/22/2012 07:05 PM

Last Updated: 03/22/2012 07:05 PM

Status: Unresolved

Assigned:

Country:

State:

First Time Chatting?:

Discussion Thread

Customer By Web Form

03/22/2012 07:05 PM

I have heard a lot about pink slime and now that the public is aware it some grocery chains are pulling the plug on it so I shop at the military commissary and I want to know if the government is contracting companies that use this practice? Rich

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: I just read an article that McDonald's will stop using "pink slime" (beef waste ...
Date: Friday, February 03, 2012 11:14:32 AM

Another ammonia:

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, S.W., Room 1162-S
Washington, DC 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

From: Ask Karen [mailto:(b) (6) fsis.usda.gov]
Sent: Wednesday, February 01, 2012 9:46 AM
To: FSIS
Subject: FWD: I just read an article that McDonald's will stop using "pink slime" (beef waste ...

The following incident has been forwarded to you by:

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

Sender's Comment

Please see the attached,

Thank you.

Contact Information

Email Address: (b) (6)@yahoo.com

First Name:

Last Name:

Type:

Title:

Reference #120131-000053

Summary: I just read an article that McDonald's will stop using "pink slime" (beef waste ...

Rule State: 999 - Finished

Date Created: 01/31/2012 06:02 PM

Last Updated: 01/31/2012 06:02 PM

Status: Unresolved

Assigned:

Country:

State:

First Time Chatting?:

Discussion Thread

Customer By Web Form

01/31/2012 06:02 PM

I just read an article that McDonald's will stop using "pink slime" (beef waste treated with ammonia) in their burgers. How can the USDA label "pink slime" safe?

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: I was disappointed to find that there is no expert from USDA weighing in on the ...
Date: Thursday, March 15, 2012 11:35:39 AM

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: Ask Karen [mailto:(b) (6)@fsis.usda.gov]
Sent: Monday, March 12, 2012 8:32 AM
To: FSIS
Subject: FWD: I was disappointed to find that there is no expert from USDA weighing in on the ...

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

Sender's Comment

Please see the attached.

Thank you.

Contact Information

Email Address: (b) (6)@live.com
First Name:
Last Name:
Type:
Title:

Reference #120310-000023

Summary: I was disappointed to find that there is no expert from USDA weighing in on the ...
Rule State: 999.1 Expert Assign Queue
Product Level 1: FSIS Programs
Product Level 2: USDA Meat and Poultry Hotline
Date Created: 03/10/2012 03:37 PM
Last Updated: 03/10/2012 03:37 PM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/10/2012 03:37 PM

I was disappointed to find that there is no expert from USDA weighing in on the controversy on "pink slime" in hamburger being shipped by USDA to public schools after fast food restaurants and the UK "banned" it while former food safety scientists are claiming it's unsafe. The fact that there is no statement by USDA makes it look like their alarming report is credible. What do I, as a dietitian, tell my friends and patients??
USDA needs to be front and center when this stuff goes out. Thanks. See article <http://shine.yahoo.com/healthy-living/seven-million-tons-8220-pink-slime-8221-beef-180500764.html>?
[fb_action_ids=10150588570452135&fb_action_types=news.reads&fb_source=other_multiline&code=AQAW7_ARsDd9njmDa_WbGAsGNghrblro8VKPc13J8fjSEOrqqOyAs3Bh0Km90IN0wnQoTA4ja6CxZazDb2-JFxxeGPtM5k6JH6S0cG1D0vG26cuCKikMzDdCdevq_6A1KRMIC3fOATVAIWixtMSvhoK15SWMAKWS1dyTRnCrHomlQJhkjVaiA7jiEBdDiGvqlg#_=](#)

From: (b) (6) - FSIS
To: (b) (6) - FSIS; (b) (6) - FSIS
Subject: Fw: I would like to know how much longer the USDA is going to allow pink slime to be...
Date: Monday, March 12, 2012 8:07:34 AM

From: (b) (6) - FSIS
Sent: Friday, March 09, 2012 02:53 PM
To: (b) (6) - FSIS
Subject: FW: I would like to know how much longer the USDA is going to allow pink slime to be...

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: Ask Karen [mailto:(b) (6)@fsis.usda.gov]
Sent: Friday, March 09, 2012 7:57 AM
To: FSIS
Subject: FWD: I would like to know how much longer the USDA is going to allow pink slime to be...

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

Sender's Comment

please see the attached.

thank you

Contact Information

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

Reference #120308-000092

Summary: I would like to know how much longer the USDA is going to allow pink slime to be...

Rule State: 999 - Finished

Date Created: 03/08/2012 10:19 PM

Last Updated: 03/08/2012 10:19 PM

Status: Unresolved

Assigned:

Country:

State:

First Time Chatting?:

Discussion Thread**Customer By Web Form**

03/08/2012 10:19 PM

I would like to know how much longer the USDA is going to allow pink slime to be allowed into our beef in the United States. This should be a health hazard and this is also going into my kids food in the school systems. This should be shameful and this is awful this is being allowed to continue. Is this something that is being looked into? Thank you.
Jerry Butzin

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: I would like to see labeling for the meat additive popularly known as "pink slim...
Date: Thursday, March 15, 2012 11:53:02 AM

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: Ask Karen [mailto:(b) (6)@fsis.usda.gov]
Sent: Monday, March 12, 2012 1:13 PM
To: FSIS
Subject: FWD: I would like to see labeling for the meat additive popularly known as "pink slim..."

The following incident has been forwarded to you by:

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

Sender's Comment

Please see the attached.

Thank you.

Contact Information

Email Address: (b) (6)@gmail.com
First Name:
Last Name:
Type:
Title:

Reference #120312-000017

Summary: I would like to see labeling for the meat additive popularly known as "pink slim...
Rule State: 999 - Finished

Date Created: 03/12/2012 12:30 PM
Last Updated: 03/12/2012 12:30 PM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/12/2012 12:30 PM

I would like to see labeling for the meat additive popularly known as "pink slime." As a consumer, I feel that I have a right to know what is in the food that I eat and how much additive, such as pink slime, is present.

What are the issues surrounding the labeling of pink slime? Why hasn't this been addressed? Is there any discussion about this topic or committee working on proper labeling for meat? Please advise.

Thank you.

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: If a label says "ground chuck" , "ground round", or "ground sirloin", is it corre...
Date: Wednesday, March 28, 2012 1:54:06 PM

I will go ahead and prepare responses to the 3 letters I have. They should be to you tomorrow.
Thanks.

(b) (6)

USDA, FSIS, Office of Public Affairs and Consumer Education
Executive Correspondence and Issues Management Staff

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

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

From: (b) (6) - FSIS
Sent: Wednesday, March 28, 2012 1:52 PM
To: (b) (6) - FSIS; Murphy-Jenkins, Rosalyn - FSIS
Cc: Canavan, Jeff - FSIS
Subject: RE: If a label says "ground chuck" , "ground round", or "ground sirloin", is it corre...

That is what I would do. It may be an issue that Dan needs to raise to AI or the Undersecretary.

(b) (6)

From: (b) (6) - FSIS
Sent: Wednesday, March 28, 2012 1:49 PM
To: Murphy-Jenkins, Rosalyn - FSIS; (b) (6) - FSIS
Cc: Canavan, Jeff - FSIS
Subject: RE: If a label says "ground chuck" , "ground round", or "ground sirloin", is it corre...

I know that it can take OA quite a while to decide on an issue. Should we just go ahead and answer the letters that refer to Ground chuck, ground sirloin, etc. with the current policy, saying that we are currently considering the issue? Thanks.

(b) (6)

USDA, FSIS, Office of Public Affairs and Consumer Education
Executive Correspondence and Issues Management Staff

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

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

From: Murphy-Jenkins, Rosalyn - FSIS
Sent: Tuesday, March 27, 2012 1:11 PM
To: (b) (6) - FSIS; (b) (6) - FSIS
Cc: Canavan, Jeff - FSIS

Subject: RE: If a label says "ground chuck" , "ground round", or "ground sirloin", is it corre...

We are still waiting for a decision from the OA. We'll let you know when we get that feedback.

Rosalyn Murphy-Jenkins, Director

LPDD- OPPD-FSIS-USDA

(301) 504-0878 Main Line - Fax: (202) 245-4792

Submit your questions to...

<http://askfsis.custhelp.com>

Website: http://www.fsis.usda.gov/About_Fsis/labeling_&_consumer_protection/index.asp

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From: (b) (6) - FSIS

Sent: Tuesday, March 27, 2012 1:10 PM

To: (b) (6) - FSIS; Murphy-Jenkins, Rosalyn - FSIS

Cc: Canavan, Jeff - FSIS

Subject: RE: If a label says "ground chuck" , "ground round", or "ground sirloin", is it corre...

Just checking to see if there has been any decision. Thanks.

(b) (6)

USDA, FSIS, Office of Public Affairs and Consumer Education

Executive Correspondence and Issues Management Staff

(b) (6)

(202) 720-7609 Fax

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

From: (b) (6) - FSIS

Sent: Monday, March 26, 2012 2:04 PM

To: (b) (6) - FSIS; Murphy-Jenkins, Rosalyn - FSIS

Cc: Canavan, Jeff - FSIS

Subject: RE: If a label says "ground chuck" , "ground round", or "ground sirloin", is it corre...

Hopefully today or tomorrow. Dan seemed to want to make a decision quickly.

Sally

From: (b) (6) - FSIS

Sent: Monday, March 26, 2012 1:55 PM

To: (b) (6) - FSIS; Murphy-Jenkins, Rosalyn - FSIS

Cc: Canavan, Jeff - FSIS

Subject: RE: If a label says "ground chuck" , "ground round", or "ground sirloin", is it corre...

Any idea how long it will be before we can talk about the claim? Thanks.

(b) (6)

USDA, FSIS, Office of Public Affairs and Consumer Education
Executive Correspondence and Issues Management Staff

(b) (6)

(202) 720-7609 Fax

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

From: (b) (6) - FSIS

Sent: Monday, March 26, 2012 12:54 PM

To: (b) (6) - FSIS; Murphy-Jenkins, Rosalyn - FSIS

Cc: Canavan, Jeff - FSIS

Subject: RE: If a label says "ground chuck" , "ground round", or "ground sirloin", is it corre...

Well, actually the answer is NO, just saying ground round instead of ground beef does NOT ensure there is no finely textured beef. It just means that any finely textured beef would have to come exclusively from the Round. Same with Angus ground beef, it can contain finely textured beef, but it would all be from angus.

We are currently looking at the possibility of making a negative claim.

(b) (6)

From: (b) (6) - FSIS

Sent: Monday, March 26, 2012 12:01 PM

To: Murphy-Jenkins, Rosalyn - FSIS; (b) (6) - FSIS

Cc: Canavan, Jeff - FSIS

Subject: RE: If a label says "ground chuck" , "gound round", or "ground sirloin", is it corre...

Thank you very much. I apologize for send so many this morning. We have received a lot of new inquiries this week.

(b) (6)

USDA, FSIS, Office of Public Affairs and Consumer Education
Executive Correspondence and Issues Management Staff

(b) (6)

(202) 720-7609 Fax

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

From: Murphy-Jenkins, Rosalyn - FSIS

Sent: Monday, March 26, 2012 11:59 AM

To: (b) (6) - FSIS; (b) (6) - FSIS

Cc: Canavan, Jeff - FSIS

Subject: RE: If a label says "ground chuck" , "gound round", or "ground sirloin", is it corre...

(b) (6)

We are waiting for a response back from Dan on whether to allow such claims on labels. We'll respond when we get a yes or no from him.

Rosalyn Murphy-Jenkins, Director

LPDD- OPPD-FSIS-USDA

(301) 504-0878 Main Line - Fax: (202) 245-4792

Submit your questions to...

<http://askfsis.custhelp.com>

Website: http://www.fsis.usda.gov/About_FSIS/labeling_&_consumer_protection/index.asp

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From: (b) (6) - FSIS

Sent: Monday, March 26, 2012 11:58 AM

To: Murphy-Jenkins, Rosalyn - FSIS; (b) (6) - FSIS

Subject: FW: If a label says "ground chuck" , "gound round" , or "ground sirloin", is it corre...

Hello,

Can one of your staff provide information? We now have at least two such inquiries. Thanks.

(b) (6)

USDA, FSIS, Office of Public Affairs and Consumer Education

Executive Correspondence and Issues Management Staff

(b) (6)

(202) 720-7609 Fax

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

Sender's Comment

please see the attached.

thank you

Contact Information

Email Address: (b) (6)@verizon.net

First Name:

Last Name:

Type:

Title:

Reference #120322-000066

Summary: If a label says "ground chuck" , "gound round" , or "ground sirloin",

is it corre...

Rule State: 999 - Finished

Date Created: 03/22/2012 11:16 PM

Last Updated: 03/22/2012 11:16 PM

Status: Unresolved

Assigned:

Country:

State:

First Time Chatting?:

Discussion Thread

Customer By Web Form

03/22/2012 11:16 PM

If a label says "ground chuck" , "gound round", or "ground sirloin", is it correct to assume there is no " finely texured lean beef" or "pink slime" in the product?
Thanks.

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: If so-called "pink slime" is safe, healthy and nutritious, why is it limited to ...
Date: Monday, March 19, 2012 1:16:51 PM

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: Ask Karen [mailto:(b) (6)@fsis.usda.gov]
Sent: Thursday, March 15, 2012 10:31 PM
To: FSIS
Subject: FWD: If so-called 'pink slime' is safe, healthy and nutritious, why is it limited to ...

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

Sender's Comment

please see the attached.
thank you

Contact Information

Email Address: (b) (6)@aol.com
First Name:
Last Name:
Type:
Title:

Reference #120315-000050

Summary: If so-called 'pink slime' is safe, healthy and nutritious, why is it limited to ...

Rule State: 999 - Finished

Product Level 1: Additives

Product Level 2: Ammonium Hydroxide

Date Created: 03/15/2012 03:58 PM

Last Updated: 03/15/2012 10:30 PM

Status: Referred

Assigned:

Country:

State:

First Time Chatting?:

Discussion Thread

Customer By Web Form

03/15/2012 03:58 PM

If so-called 'pink slime' is safe, healthy and nutritious, why is it limited to only 15% in a serving of a meat pattie?

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: If this "pink slime" is not good enough for Taco Bell and McDonald's customers, ...
Date: Thursday, March 15, 2012 9:33:07 AM

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: Ask Karen [mailto:(b) (6)@fsis.usda.gov]
Sent: Monday, March 12, 2012 8:23 AM
To: FSIS
Subject: FWD: If this "pink slime" is not good enough for Taco Bell and McDonald's customers, ...

The following incident has been forwarded to you by:

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

Sender's Comment

Please see the attached.

Thank you.

Contact Information

Email Address: (b) (6)@yahoo.com
First Name:
Last Name:
Type:
Title:

Reference #120309-000088

Summary: If this "pink slime" is not good enough for Taco Bell and McDonald's customers, ...
Rule State: 999 - Finished

Date Created: 03/09/2012 08:35 PM
Last Updated: 03/09/2012 08:35 PM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/09/2012 08:35 PM

If this "pink slime" is not good enough for Taco Bell and McDonald's customers, how can we be feeding it to school children?

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS; (b) (6) - FSIS
Subject: FW: I'm really concerned that you guys let "pink slime" go through....and that large...
Date: Friday, March 09, 2012 12:37:39 PM

Could you draft a response?

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: Ask Karen [mailto:(b) (6)@fsis.usda.gov]
Sent: Thursday, March 08, 2012 7:23 AM
To: FSIS
Subject: FWD: I'm really concerned that you guys let "pink slime" go through....and that large...

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

Sender's Comment

please see the attached.

thank you

Contact Information

Email Address: (b) (6)@aol.com
First Name:
Last Name:
Type:
Title:

Reference #120307-000049

Summary: I'm really concerned that you guys let "pink slime" go through....and that large...

Rule State: 999 - Finished
Date Created: 03/07/2012 06:53 PM
Last Updated: 03/07/2012 06:53 PM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/07/2012 06:53 PM

I'm really concerned that you guys let "pink slime" go through....and that large former undersecretary...very naughty making those extra bucks....why did you do it?

From: (b) (6) - FSIS
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: FW: Import to Russia and MX
Date: Saturday, March 17, 2012 7:45:50 AM

FYI

From: (b) (6) - FSIS
Sent: Saturday, March 17, 2012 7:43 AM
To: (b) (6) - FSIS
Subject: RE: Import to Russia and MX

So here we are, right back where we started. "We in DC think it's ok, unless Russia or Mexico complain, then we throw you under the bus." Maybe someone that has the capability to contact representatives from Russia, Mexico, and Taiwan could consider doing so, rather than throwing me to the dogs after it blows up. After all, it is the choice of the importing government, not the exporting government.

If anyone in HQ would like to see what BLBT actually looks like, rather than reading a label approval, here is a picture.

<http://pinkslimeisamyth.com/2012/03/11/top-7-myths-of-pink-slime/>

(b) (6) DVM

From: Leonard, Daniel - FSIS
Sent: Friday, March 16, 2012 3:15 PM
To: Lang, Brian - FSIS
Subject: Fw: Import to Russia and MX

Sent from my BlackBerry Wireless Handheld

(b) (6)
Frontline Supervisor
Sioux City, IA

From: Turner, Rosemary - FSIS
Sent: Friday, March 16, 2012 02:05 PM
To: (b) (6) - FSIS
Cc: Masood, Khalid - FSIS; Sprouls, Dawn - FSIS; Turner, Rosemary - FSIS
Subject: FW: Import to Russia and MX

FYI

*Rosemary Turner, DVM, MPH
Deputy District Manager / Des Moines /
Phone 515-727-8978 / Fax 515-727-8991*

From: Seebohm, Scott - FSIS
Sent: Friday, March 16, 2012 1:57 PM
To: Turner, Rosemary - FSIS; Masood, Khalid - FSIS
Cc: Sprouls, Dawn - FSIS
Subject: FW: Import to Russia and MX

Please see below for the collaborative response from OPPD and OIA on the BPI beef product eligibility for Russia and Mexico. This answer should hold unless Russia or Mexico complain.

Scott Seebohm, DVM
Deputy Director
Policy Development Division
USDA-Food Safety and Inspection Service
Omaha, NE
(402) 344-5052

From: (b) (6) - FSIS
Sent: Friday, March 16, 2012 1:51 PM
To: (b) (6) - FSIS
Cc: Hulsey, Laura - FSIS; (b) (6) - FSIS; Seebohm, Scott - FSIS; (b) (6) - FSIS
Subject: RE: Import to Russia and MX

IPD, PDD, LPDD and Export Programs Staff (OIA) met on 3/8 to discuss the products. They are labeled as chip beef and compressed beef block. It is the BPI product. It was agreed that the product is raw, not ground as far as process categories go but importing countries especially those with restrictions on the import of ground product, such as Mexico and Russia, may not agree.

From: (b) (6) - FSIS
Sent: Tuesday, March 13, 2012 11:52 AM
To: (b) (6) - FSIS
Cc: Hulsey, Laura - FSIS; (b) (6) - FSIS; Seebohm, Scott - FSIS
Subject: RE: Import to Russia and MX

(b) (6)

Can you pursue this with (b) (6) and (b) (6)

Please be sure to cc Scott/Laura so they know the outcome.

Thanks.

(b) (6)
International Policy Division
Office of Policy and Program Development
Food Safety and Inspection Service
Phone: (b) (6)
Cell: (b) (6)
FAX: 202.720.4929

From: Seebohm, Scott - FSIS
Sent: Tuesday, March 13, 2012 11:35 AM
To: (b) (6) - FSIS; (b) (6) - FSIS

Cc: Hulsey, Laura - FSIS
Subject: FW: Import to Russia and MX

(b) (6)

Can anyone from IPD weigh in on this question?

Scott Seebohm, DVM
Deputy Director
Policy Development Division
USDA-Food Safety and Inspection Service
Omaha, NE
(402) 344-5052

From: Sprouls, Dawn - FSIS
Sent: Tuesday, March 13, 2012 10:04 AM
To: Seebohm, Scott - FSIS; Hulsey, Laura - FSIS
Cc: Masood, Khalid - FSIS; Turner, Rosemary - FSIS; Sprouls, Dawn - FSIS
Subject: FW: Import to Russia and MX

Is there anything from a policy stand point that we should consider on this particular decision—we will also follow up with OIA but wanted to check with you all first before I get back with them—please let me know if I need to get in touch with someone else in policy or perhaps labeling if need be. Thanks for any assistance.

From: (b) (6) - FSIS
Sent: Tuesday, March 13, 2012 10:00 AM
To: Sprouls, Dawn - FSIS; Masood, Khalid - FSIS; Turner, Rosemary - FSIS
Subject: FW: Import to Russia and MX

I question this decision. What I don't want is IPP put in position of approving export of products that are by nature ineligible. I don't think OIA personnel are aware of what this product is. The product is under the HACCP category raw non intact and there is no viable use for it other than in raw ground beef. With all of the negative press right now about this product it's something we should tread carefully on.

(b) (6) *DVM*
Frontline Supervisor
Sioux City, IA

Blackberry (b) (6)
Office (b) (6) ext (b) (6)

From: (b) (6) - FSIS
Sent: Tuesday, March 13, 2012 9:18 AM
To: (b) (6) - FSIS
Subject: FW: Import to Russia and MX

Raw, not ground?-----from a label review?

From: (b) (6) [mailto:(b) (6)@beefproducts.com]
Sent: Tuesday, March 13, 2012 10:04 AM
To: (b) (6) - FSIS
Cc: (b) (6); (b) (6) - FSIS; Backup (Don't Delete)
Subject: FW: Import to Russia and MX

Dr. (b) (6) – Please see the following from Dr. (b) (6) with our group out of DC. We have communicated with OIA and Dr. (b) (6) has verified and blessed the eligibility status of BLBT for Russia and Mexico. You will also see the sampling / verification concern but we will work through that with the importer. If this enough info for you to execute on 9080-3?

Please let me know if you need any additional information from us. Following is Dr, Shinn's direct contact info is needed.

Thanks,

(b) (6)

Dr. (b) (6)
Export Program Staff Officer
Office of International Affairs
U.S.D.A., F.S.I.S
1400 Independence Avenue, SW, 2135-S
Washington, DC 20250-3700
Office (b) (6)

From: (b) (6) [mailto:(b) (6)@ofwlaw.com]
Sent: Monday, March 12, 2012 3:17 PM
To: (b) (6)
Subject: Import to Russia and MX

(b) (6)

I have heard back from FSIS- Office of International Affairs (HQ) in response to our question regarding eligibility of BPI products to Russia and Mexico.

Dr. (b) (6) returned the call from Dr. (b) (6). She indicated that their staff had FSIS-labeling review your information and labels and that they concur your product is raw, **not** ground. Therefore it would be eligible for export to these countries (since neither accept ground). She noted that you already have an EV – which would be necessary.

Dr. (b) (6) did query whether you are already working with an importer. She indicated if/when you have an importer their office would appreciate notification in case additional questions are raised.

She did raise one note that may be relevant. She indicated that in Russia, as part of the Russia verification process that the product is subject to a 25 gram "deep muscle" test for pathogens. She was not concerned about the results, but the procedure based on the nature of your product. She raised this and felt it may warrant discussion with potential importers.

I looked for this in the FSIS export information – I found the relevant section for poultry – I did not find

a similar section for beef. I will try and follow-up.

(b) (6)

1. *Salmonella* testing - Each consignment (product represented on the export certificate) of poultry meat for export to the Russian Federation must be tested for *Salmonella* and comply with Russian requirements.
 - a. *Salmonella* sample - 25 grams collected aseptically from deep muscle tissue
 - b. Sampling frequency - each consignment assembled for export to Russia.

From:
To:

(b) (6)

(b) (6)

Subject: FW: Important "LFTB" information from South Dakota Cattlemen's Association
Date: Thursday, March 29, 2012 9:22:35 PM

(b) (6) LPN, Administrator
StoneyBrook Suites Assisted Living
1906 12th Street South
Brookings, South Dakota 57006
(b) (6) Fax (605)692-3376

Date: Thu, 29 Mar 2012 18:20:38 -0600
Subject: Fwd: Important 'LFTB' information from South Dakota Cattlemen's Association
From: (b) (6) @gmail.com
To:

Hello,

I am forwarding this e-mail from the South Dakota Cattlemen's Association due to all the negative publicity since a slanderous "news story" aired recently about a South Dakota company, Beef Products Inc. and its production of Lean Finely Textured Beef aka "pink slime". It contains factual information and I hope you find it useful. Please feel free to forward it to your friends to help stop this media attack on our industry.

Thank You!

(b) (6)

----- Forwarded message -----

From: **SDCA - Alysa Robbins** <communications@sdcattlemen.org>
Date: Thu, Mar 29, 2012 at 1:55 PM
Subject: Important 'LFTB' information from South Dakota Cattlemen's Association
To: (b) (6) @gmail.com

Having trouble viewing this email? [Click here](#)

Hi, just a reminder that you're receiving this email because you have expressed an interest in South Dakota Cattlemen's Association. Don't forget to add communications@sdcattlemen.org to your address book so we'll be sure to land in your inbox!

You may [unsubscribe](#) if you no longer wish to receive our emails.





Lean Finely Textured Beef aka 'Pink Slime'

Greetings!

If you've watched the news the last couple of weeks, you've heard about Lean Finely Textured Beef (LFTB) or what the media has dubbed "pink slime". Included below, SDCA has compiled talking points and other resources to help you show your support of this important protein source.

Please forward this email to your friends, neighbors and beef retails outlets and encourage them to get the facts before passing judgement on LFTB. You can also use the simple share buttons at the top of this email to link on your facebook or twitter accounts.

Governors Support Lean Finely Textured Beef

Govs. Terry Branstad (Iowa); Sam Brownback (Kansas); Lt. Gov. Matt Michels, standing in for South Dakota Gov. Dennis Daugaard, who is on a trade mission in China; Dave Heineman (Nebraska); and Rick Perry (Texas) have joined forces in the support of LFTB and will be touring BPI's Sioux City Nebraska facility Thursday March 29th.

[Read Press Release](#) from Governor Daugaard's Office

SDCA sent an email out last night with details of this event.

National Cattlemen's Beef Association has issued the following talking points;

National Cattlemen's Beef Association has issued the following talking points;

Lean finely textured beef is just that - BEEF

* When steaks and roasts are cut, it creates the "trim" that becomes ground beef. The companies supplying lean finely textured beef use a process to remove a lot of the fat from the lean beef in the trim, which is then added to the ground beef as a concentrated, lean source of protein.

* In some cases, a small, safe amount of ammonia gas or citric acid is used to produce the lean finely textured beef, which like other safety measures along the way, reduces the potential for bacterial contamination.

* The U.S. Department of Agriculture's Food Safety and Inspection Service has reviewed and approved this practice as safe. Safety advocates and independent scientists have applauded it as an effective way of ensuring safe beef for consumers.

* The nutritional profiles of lean finely textured beef is 90% - 95% lean (5%-10% fat) and, just like all beef, is a good or excellent source of 10 essential nutrients including protein, iron, zinc, and B vitamins.

www.beefisbeef.com

Join the Cause on Facebook > "People for the Truth"

Unfortunately, myths about this product have ultimately resulted in a domino effect from farm to fork.

These are the facts:

* Today, there are 650 people out of work for an indefinite period of time. The affected families, rural economies and all consumers will suffer unless we commit to getting and understanding the facts, rather than buying into the media hype. The U.S. beef supply already is tight due to the smallest cowherd we've had since 1955. Removing available beef like lean finely textured beef from our already tight supply will likely result in higher prices that ultimately get passed along to shoppers.

* Hundreds of millions of pounds of lean finely textured beef is produced annually - losing this perfectly safe and nutritious source of lean protein may mean we have to rely increasingly on imports to meet growing consumer demand for lean ground beef.

* An entire community of people - from farm to fork - stand to lose from this current situation, including farm and ranch families who will, at least in the short-term, see a decrease in the value of their cattle. We encourage everyone to learn the facts rather than to jump to conclusions based on media hype - it's the right thing for our families, food supply and local economies.

What can you do?

Sign the Petition!

To obtain the truth and the facts about Lean Finely Textured Beef

Greetings,

I just signed the following petition addressed to: Everyone in this country that purchases and consumes Ground Beef..

Beef Products, Inc has been dedicated to producing cost effective and SAFE Lean Beef and our character has been grossly misrepresented. The consumers deserve the truth about our product.

[SIGN THE PETITION](#) *online & forward to contacts.*

[Take the Poll](#)

Take the [bestfoodfacts.org](#) - Food Fight Poll on LFTB

Producers Invited to

BPI's Hamburger Feed March 31st

Sioux City, Nebraska

Economic Impact of LFTB

\$15 per head on feeders = \$25 million (per herd numbers as of 1/1/2012)

\$25 per head on packers = \$42 million

This equals a possible loss of \$40 per head = \$67 million will be lost
in South Dakota

average of 2,000 jobs will be lost

\$440 million across the country - will be lost

If a herd of 15,000 (for estimating purposes yields 100% calving rate) will be
Equal to \$22,000 > possible loss

Consumer Impact

Earlier in 2012 consumer level beef prices were almost \$5.10 per pound

10.2% above last January

Steak prices were up 9.7% while ground beef was up 10.6%

This was BEFORE the "Pink Slime" smear campaign began

**Whats the safety issue with Ammonia
Hydroxide Gas in beef compared to other
food people eat?**

Domestic Blue Cheese 1389 ppm

Beer Cheese 917 ppm
Peanut butter 489 ppm

Catsup 352 ppm
Gelatin 342 ppm
Grapefruit 166 ppm
Ground Beef 101 ppm

This is information that was part of a 1973 study printed in the The American Journal of Clinical Nutrition. [Article](#)

On the Positive...

- On Wednesday afternoon, United States Department of Agriculture (USDA) Secretary Tom Vilsack and Governor Branstad from Iowa held a joint press conference in Des Moines, Iowa regarding lean finely textured beef. From what we have heard, the Secretary was highly supportive of the safety and quality of lean finely textured beef. Several media outlets were present at the press conference and we are starting to see media stories that the Secretary is re-affirming the safety of this product. According to a Bloomberg story quoting Vilsack, "This product is safe...There's no question about it. We have said that repeatedly. This product is safe. This product contains less fat, and this product historically is less expensive."
- Hyvee reversed its decision from last week to no longer carry beef containing lean finely textured beef, saying that it will now begin purchasing lean finely textured beef products again and give consumers the choice. This decision was based on consumer demands-according to Hyvee's statement, "They've sent us a clear message: They want a choice when it comes to ground beef, and they want to support companies that provide thousands of jobs in our Midwest trade area."
- The Daily Show used their time to try to help clear things up [WATCH](#)



www.sd cattlemen.org

As always please visit our website and social networking outlets for continuing coverage of issues.

communications@sd cattlemen.org

[Forward this email](#)



This email was sent to (b) (6) @gmail.com by communications@sd cattlemen.org | [Update Profile/Email Address](#) | Instant removal with [SafeUnsubscribe™](#) | [Privacy Policy](#).

South Dakota Cattlemen's Association | 215 E Prospect Ave | Pierre | SD | 57501

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: In news reports last night (3/15) it was reported that you will give schools the...
Date: Monday, March 19, 2012 1:19:37 PM

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: Ask Karen [mailto:(b) (6)@fsis.usda.gov]
Sent: Friday, March 16, 2012 8:12 AM
To: FSIS
Subject: FWD: In news reports last night (3/15) it was reported that you will give schools the...

The following incident has been forwarded to you by:

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

Sender's Comment

for your response

Contact Information

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

Reference #120316-000003

Summary: In news reports last night (3/15) it was reported that you will give schools the...

Rule State: 999 - Finished

Date Created: 03/16/2012 07:19 AM

Last Updated: 03/16/2012 07:19 AM

Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/16/2012 07:19 AM

In news reports last night (3/15) it was reported that you will give schools the opportunity to order beef without pink slime. Is that true? Will you be offering the general public that same option? Thanks, R. C. Tresise

From: (b) (6) - FSIS
To: (b) (6) - FSIS; (b) (6) - FSIS
Subject: Fw: Is it possible for the USDA to reconsider its decision to allow Lean Beef Trimmi...
Date: Monday, March 12, 2012 8:05:55 AM

From: (b) (6) - FSIS
Sent: Friday, March 09, 2012 02:51 PM
To: (b) (6) - FSIS
Subject: FW: Is it possible for the USDA to reconsider its decision to allow Lean Beef Trimmi...

Another...

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: Ask Karen [mailto:(b) (6)@fsis.usda.gov]
Sent: Friday, March 09, 2012 7:38 AM
To: FSIS
Subject: FWD: Is it possible for the USDA to reconsider its decision to allow Lean Beef Trimmi...

The following incident has been forwarded to you by:

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

Sender's Comment

please see the attached.

thank you

Contact Information

Email Address: (b) (6)@yahoo.com
First Name:
Last Name:
Type:
Title:

Reference #120308-000078

Summary: Is it possible for the USDA to reconsider its decision to allow Lean Beef Trimmings...

Rule State: 999 - Finished

Product Level 1: Inspection

Category Level 1: Ground Beef

Date Created: 03/08/2012 05:09 PM

Last Updated: 03/09/2012 07:37 AM

Status: Unresolved

Assigned:

Country:

State:

First Time Chatting?:

Discussion Thread**Customer By Web Form**

03/08/2012 05:09 PM

Is it possible for the USDA to reconsider its decision to allow Lean Beef Trimmings (Pink Slime) to be added to food for human consumption, especially for the school lunch program? I think it would be much better for the health of our nation.

Thanks,

Royce Gambill

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: Is the beef industry ready for consumers to buy only organic? This issue of pink...
Date: Thursday, March 15, 2012 9:33:49 AM

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: Ask Karen [mailto:(b) (6)@fsis.usda.gov]
Sent: Monday, March 12, 2012 8:25 AM
To: FSIS
Subject: FWD: Is the beef industry ready for consumers to buy only organic? This issue of pink...

The following incident has been forwarded to you by:

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

Sender's Comment

Please see the attached,

Thank you

Contact Information

Email Address: (b) (6)@haywood.edu
First Name:
Last Name:
Type:
Title:

Reference #120309-000090

Summary: Is the beef industry ready for consumers to buy only organic? This issue of pink...
Rule State: 999 - Finished

Date Created: 03/09/2012 08:59 PM
Last Updated: 03/09/2012 08:59 PM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/09/2012 08:59 PM

Is the beef industry ready for consumers to buy only organic? This issue of pink slime will not disappear. Do your job as advocates for the American public.

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: It disgusts me that you allow the meat industry to put pink slime or (ammonium-h...
Date: Tuesday, March 20, 2012 3:21:34 PM

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: Ask Karen [mailto:(b) (6)@fsis.usda.gov]
Sent: Tuesday, March 20, 2012 12:59 PM
To: FSIS
Subject: FWD: It disgusts me that you allow the meat industry to put pink slime or (ammonium-h...

The following incident has been forwarded to you by:

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

Sender's Comment

fro your response

Contact Information

Email Address: (b) (6)@yahoo.com
First Name:
Last Name:
Type:
Title:

Reference #120319-000060

Summary: It disgusts me that you allow the meat industry to put pink slime or (ammonium-h...

Rule State: 999 - Finished

Date Created: 03/19/2012 08:32 PM

Last Updated: 03/19/2012 08:32 PM

Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/19/2012 08:32 PM

It disgusts me that you allow the meat industry to put pink slime or (ammonium-hydroxide) in our hamburger. What is even more disturbing is that you do not require it to be labeled as an ingredient. Why do you not require it to be labeled as a ingredient? Also are there any other chemicals that are allowed in our foods that do not have to be listed as an ingredient?

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: ive heard a lot of hype in the news about "pink slime" and im not sure exactly w...
Date: Friday, March 30, 2012 3:39:11 PM

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: Ask Karen [mailto:(b) (6)@fsis.usda.gov]
Sent: Thursday, March 29, 2012 5:23 PM
To: FSIS
Subject: FWD: ive heard a lot of hype in the news about 'pink slime' and im not sure exactly w...

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

Sender's Comment

please see the attached.

thank you

Contact Information

Email Address: (b) (6)@yahoo.com
First Name:
Last Name:
Type:
Title:

Reference #120329-000061

Summary: ive heard a lot of hype in the news about 'pink slime' and im not sure exactly w...
Rule State: 999.2 Expert In Progress

Product Level 1: Additives

Product Level 2: General

Date Created: 03/29/2012 03:39 PM

Last Updated: 03/29/2012 03:39 PM

Status: Unresolved

Assigned:

Country:

State:

First Time Chatting?:

Discussion Thread

Customer By Web Form

03/29/2012 03:39 PM

ive heard a lot of hype in the news about 'pink slime' and im not sure exactly what that is. ive tried to do my own research but there is just so much on it that i cant make sense of it all. i know that when meat is inspected by the fda its inspected as it is.. be it a side of beef or whatever.. but this slime.. what is it?? is it approved by the fda?? is it dangerous to anyone?? ive seen things about it regarding cancer so im now curious. also ive heard on the news that it is now in our meats that we buy at the grociery store. is there a link you can share on it or please inform me on this product??

thank you for having this available.. ive used it before and got wonderful information..

sheri lopez
CNA, MA

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: I've read that pink slime is being used in supermarkets. How do I determine whic...
Date: Monday, March 19, 2012 1:17:08 PM

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: Ask Karen [mailto:(b) (6)@fsis.usda.gov]
Sent: Thursday, March 15, 2012 10:32 PM
To: FSIS
Subject: FWD: I've read that pink slime is being used in supermarkets. How do I determine whic...

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

Sender's Comment

please see the attached.

thank you

Contact Information

Email Address: (b) (6)@yahoo.com
First Name:
Last Name:
Type:
Title:

Reference #120315-000063

Summary: I've read that pink slime is being used in supermarkets. How do I determine whic...
Rule State: 999 - Finished

Date Created: 03/15/2012 07:00 PM
Last Updated: 03/15/2012 07:00 PM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/15/2012 07:00 PM

I've read that pink slime is being used in supermarkets. How do I determine which meats are free of pink slime so that I can decide what meats to consume?

Thank you

From: [Canavan, Jeff - FSIS](#)
To: [Edelstein, Rachel - FSIS](#); [Riek, Peggy - FSIS](#); [Murphy-Jenkins, Rosalyn - FSIS](#)
Subject: FW: Jamie Oliver's TV show- Jamie Oliver's Food Revolution
Date: Friday, February 03, 2012 1:28:12 PM
Attachments: [Isabelle_PinkSlime.pdf](#)

Here is some background information that I have used for previous responses and an old letter that was issued. It is unclear exactly what "pink slime" is but we believe they are referring to finely textured beef which is normally pink in appearance and commonly comes in chips or blocks. A large supplier of finely textured beef does treat theirs with anhydrous ammonia.

Jeff

From: Canavan, Jeff
Sent: Thursday, April 14, 2011 2:51 PM
To: (b) (6) McKee, Laura; (b) (6) Murphy-Jenkins, Rosalyn; (b) (6); (b) (6)
Subject: RE: Jamie Oliver's TV show- Jamie Oliver's Food Revolution

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

Jeff

Anhydrous ammonia is listed in FSIS Directive 7120.1 for use to treat ground beef and finely textured beef (FTB). Ground beef has a standard of identity in 9 CFR 319.15(a) and FTB is a meat food product produced from fresh meat trimmings that is subjected to low temperatures ranging from approximately 107° to 109°F to remove excess fat. FTB cannot have more than 30 percent fat unless it is identified as "Lean," e.g., "Lean Finely Textured Beef" whereby the fat content cannot exceed 10 percent. FTB may be used in the formulation of ground beef at up to 20 percent of the meat block as described in the Agriculture Marketing Service's (AMS) Institutional Meat Purchase Specifications (IMPS), Item Number 136.

In this case, FSIS has determined that the approved use of anhydrous ammonia to treat FTB and ground beef is consistent with FDA's definition of a processing aid and exempt from labeling. The web-links below provide additional information on the standard of identity for ground beef, FSIS Directive 7120.1, the Agency's compliance policy guide on the determination of processing aids, and the IMPS publication.

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

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

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

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

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

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

(b) (6), Staff Officer

FSIS, OPPD, Policy Development Division

Edward Zorinsky Federal Building

1616 Capitol Avenue, Suite 260

Omaha, Nebraska 68102-5908



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

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

(b) (6)

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

Jeff

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

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

Laura Hulsey McKee, DVM

USDA/FSIS/OPPD

Director, Policy Development Division

Zorinsky Federal Building

1616 Capitol Ave. Suite 260

Omaha, NE. 68102

Office 402-344-5000

Fax 402-344-5007

From: McKee, Laura

Sent: Thursday, April 14, 2011 11:01 AM

To: Murphy-Jenkins, Rosalyn

Cc: (b) (6); (b) (6)

Subject: FW: Jamie Oliver's TV show- Jamie Oliver's Food Revolution

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

Laura Hulsey McKee, DVM

USDA/FSIS/OPPD

Director, Policy Development Division

Zorinsky Federal Building

1616 Capitol Ave. Suite 260

Omaha, NE. 68102

Office 402-344-5000

Fax 402-344-5007

From: (b) (6)

Sent: Thursday, April 14, 2011 10:38 AM

To: McKee, Laura

Subject: Jamie Oliver's TV show- Jamie Oliver's Food Revolution

Laura

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

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

(b) (6), Staff Officer

FSIS, OPPD, Policy Development Division

Edward Zorinsky Federal Building

1616 Capitol Avenue, Suite 260

Omaha, Nebraska 68102-5908



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

From: [Cochran, Catherine - FSIS](#)
To: [Fillpot, Dirk - FSIS](#); [Mabry, Brian - FSIS](#)
Subject: FW: Key Nutrition Information for Most Popular Meat and Poultry Products Coming to a Store Near You
Date: Thursday, March 01, 2012 4:19:12 PM

I'll email him unless either of you would rather be in touch.

Cathy Cochran, *Public Affairs Specialist*
Congressional and Public Affairs, Office of Public Affairs and Consumer Education
USDA/Food Safety and Inspection Service
1400 Independence Ave, SW, Rm. 1180-South Building
Washington, DC 20250
Office: 202-690-0428, Cell: 202-527-0607
Catherine.Cochran@fsis.usda.gov
www.youtube.com/USDAFoodSafety
twitter.com/usdafoodsafety
www.fsis.usda.gov
PHIS is coming. Learn more at <http://www.fsis.usda.gov/PHIS/index.asp>.

From: Lavalley, Aaron - OC
Sent: Thursday, March 01, 2012 4:11 PM
To: Cochran, Catherine - FSIS; Fillpot, Dirk - FSIS; Mabry, Brian - FSIS
Subject: RE: Key Nutrition Information for Most Popular Meat and Poultry Products Coming to a Store Near You

I need someone to take care of him – he is blowin up my phone.

I am dealing with pink slime and some pta moms down in Florida. FNS is trying to reinvigorate the pink slime debate.

From: Cochran, Catherine - FSIS
Sent: Thursday, March 01, 2012 4:09 PM
To: Lavalley, Aaron - OC; Fillpot, Dirk - FSIS; Mabry, Brian - FSIS
Subject: RE: Key Nutrition Information for Most Popular Meat and Poultry Products Coming to a Store Near You

Short answer is no.

Do you need a longer answer?

Cathy Cochran, *Public Affairs Specialist*
Congressional and Public Affairs, Office of Public Affairs and Consumer Education
USDA/Food Safety and Inspection Service
1400 Independence Ave, SW, Rm. 1180-South Building
Washington, DC 20250
Office: 202-690-0428, Cell: 202-527-0607
Catherine.Cochran@fsis.usda.gov
www.youtube.com/USDAFoodSafety
twitter.com/usdafoodsafety
www.fsis.usda.gov
PHIS is coming. Learn more at <http://www.fsis.usda.gov/PHIS/index.asp>.

From: Lavalley, Aaron - OC
Sent: Thursday, March 01, 2012 4:07 PM
To: Fillpot, Dirk - FSIS; Mabry, Brian - FSIS; Cochran, Catherine - FSIS
Subject: FW: Key Nutrition Information for Most Popular Meat and Poultry Products Coming to a Store Near You

From: (b) (6) [mailto:(b) (6)@dowjones.com]
Sent: Thursday, March 01, 2012 3:10 PM
To: Lavallee, Aaron - OC; (b) (6) - OC; Rowe, Courtney - OC
Subject: FW: Key Nutrition Information for Most Popular Meat and Poultry Products Coming to a Store Near You

Is this the same thing as the labeling requirements for water and salt pumped into the meat?

From: USDA Food Safety and Inspection Service [mailto:usfsis@govdelivery.com]
Sent: Thursday, March 01, 2012 2:13 PM
To: (b) (6)
Subject: Key Nutrition Information for Most Popular Meat and Poultry Products Coming to a Store Near You

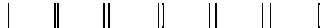
[Key Nutrition Information for Most Popular Meat and Poultry Products Coming to a Store Near You](#)

03/01/2012 12:20 PM EST

New Labels to Provide Consumers With the Information They Need to Make Healthy Food Choices: Under a new FSIS rule, packages of ground or chopped meat and poultry, such as hamburger or ground turkey, will now feature nutrition facts panels on their labels.

Questions? [Contact Us](#)

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This email was sent to bill.tomson@dowjones.com using GovDelivery, on behalf of the USDA Food Safety and Inspection Service
· United States Department of Agriculture · 1400 Independence Ave., S.W. · Washington D.C. 20250 · 800-439-1420

From: [Engeljohn, Daniel - FSIS](#)
To: (b) (6) - FSIS; (b) (6) - FSIS
Cc: [Edelstein, Rachel - FSIS](#)
Subject: Fw: LA Times Story
Date: Friday, March 09, 2012 2:38:24 PM

FYI

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

From: (b) (6) - AMS
Sent: Friday, March 09, 2012 01:14 PM
To: Engeljohn, Daniel - FSIS; Derfler, Phil - FSIS
Subject: Re: LA Times Story

That really makes sense. I talked with BPI and they were perplexed by this one as they say they haven't even tried to sell their products there.

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

From: Engeljohn, Daniel - FSIS
Sent: Friday, March 09, 2012 12:49 PM
To: (b) (6) - AMS; Derfler, Phil - FSIS
Subject: RE: LA Times Story

We are checking. However, it is critical for you to know that the EU specifically prohibits the use of any antimicrobial treatments during post-harvest including chlorine. Thus, I would guess that there is a general prohibition of antimicrobials; not a specific prohibition of anhydrous ammonium.

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

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

From: (b) (6) - AMS
Sent: Friday, March 09, 2012 12:57 PM
To: Derfler, Phil - FSIS; Engeljohn, Daniel - FSIS
Subject: Fw: LA Times Story

Do we know if it is true that LFTB is banned in the UK?

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

From: (b) (6) - AMS
Sent: Friday, March 09, 2012 11:17 AM
To: (b) (6) - AMS
Subject: FW: LA Times Story

According to the article beef trimmings are banned for human consumption in the UK, is that true. And I would appreciate your input on the decision memo when you have a chance.

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

From: Jarvis, Michael - AMS

Sent: Friday, March 09, 2012 12:10 PM

To: Lavalley, Aaron - OC; (b) (6) - AMS; (b) (6) - AMS

Subject: LA Times Story

Posted 20 minutes ago

'This is also in their Hot Topics header on each web page under the heading Pink Slime

<http://www.latimes.com/news/nation/nationnow/la-na-nn-pink-slime-20120309.0.1330346.story>

Michael T. Jarvis

Director

Public Affairs

Agricultural Marketing Service

USDA

202-690-3816

From: (b) (6) - FSIS
To: [Murphy-Jenkins, Rosalyn - FSIS](#); [Canavan, Jeff - FSIS](#)
Subject: FW: Labeling Accuracy
Date: Friday, March 30, 2012 8:06:57 AM

Roz

I never had a chance to talk to you about this man's issue. I spoke to him on the phone and indicated that we would need something in writing from him in order to follow up on the complaint. I'm not sure how to do that exactly, but the issue of course is Lean Finely Textured Beef – the hot topic of the week.

(b) (6)
USDA/ FSIS/ OPPD
Labeling and Program Delivery Division
Patriots Plaza III
(b) (6) fsis.usda.gov
(b) (6) (Main Line)
(b) (6) (Desk)
fax: 202-245-4795 or -4796

From: (b) (6) [mailto:(b) (6)@gmail.com]
Sent: Thursday, March 22, 2012 1:34 PM
To: (b) (6) - FSIS
Cc: Murphy-Jenkins, Rosalyn - FSIS
Subject: RE: Labeling Accuracy

I was worried about spelling Rosalyn correctly I didn't even see I had misspelled Murphy incorrectly.

Thanks for forwarding.

(b) (6)

From: (b) (6) - FSIS [mailto:(b) (6)@fsis.usda.gov]
Sent: Thursday, March 22, 2012 1:13 PM
To: (b) (6)
Cc: Murphy-Jenkins, Rosalyn - FSIS
Subject: RE: Labeling Accuracy

(b) (6)

Yes for me, no for Rosalyn, I'll forward to her.

Roz is out today and I am out tomorrow. I'll talk with her about it on Monday. She may want to assign your question

to a particular staff person.

Thank you,

(b) (6)

USDA/ FSIS/ OPPD
Labeling and Program Delivery Division
Patriots Plaza III

(b) (6) fsis.usda.gov

(b) (6) (Main Line)

(b) (6) (Desk)

fax: 202-245-4795 or -4796

From: (b) (6) [mailto:(b) (6)@gmail.com]
Sent: Thursday, March 22, 2012 11:51 AM
To: (b) (6) - FSIS; roselyn.muphy-jenkins@fsis.usda.gov
Subject: RE: Labeling Accuracy

Let's see if I spelled the name right this time.

From: Tom Collins [mailto:(b) (6)@gmail.com]
Sent: Thursday, March 22, 2012 11:47 AM
To: (b) (6) fsis.usda.gov; roselyn.muphy-jenkins@fsis.usda.gov
Subject: Labeling Accuracy

With all the news about pink slime (I'll call it PS from here on) lately, it made me question which products had it, and which ones didn't. While I trust that PS may be edible, I still think it's gross and would prefer not to eat it.

I recently bought some frozen ground sirloin patties from Kroger (upc: 0 11110 97987 2), thinking that because it said "ground sirloin", and not ground beef, that there wouldn't be any PS in it.

The next day I saw an article quoting Kroger saying that if it's customers wanted to avoid the PS then they needed to buy it's Private Selection brand

(<http://consumerist.com/2012/03/kroger-clarifies-which-of-its-ground-beef-products-are-free-of-pink-slime.html>).

So now I'm wondering about the ground sirloin product I just bought the day before. So I called up Kroger's customer support and they confirmed to me that their Kroger brand ground sirloin may contain PS (or course they call it finely textured beef product).

So then I called the USDA to find out if this is allowed. I was told by them that ground sirloin can only contain meat from the sirloin. And that while it is possible for it to contain PS, the PS would have to come from the sirloin only, and wouldn't be very practical.

I'm hoping you can get to the bottom of this. Please keep me informed with the results if you can.

Thanks
Tom Collins
(b) (6)

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[REDACTED]
[REDACTED]
[REDACTED]

From: (b) (6) - FSIS
To: West, Walinda - FSIS
Subject: FW: last-minute request for meeting coverage
Date: Tuesday, March 13, 2012 10:14:27 AM

Hi Linda –

I'm covering for (b) (6) during today's OPHS Leadership Team call and wanted to check in to see if there were any items you'd like for me to include on the agenda?

I'm not sure if this effects today's meeting, but tomorrow morning we'll be sending the announcement for the NACMCF meeting on 3/28 regarding the National School Lunch Program. The only reason I bring this up is because there's a possibility the discussion of pink slime could arise.

Thanks!

(b) (6)

From: Fillpot, Dirk - FSIS
Sent: Tuesday, March 13, 2012 10:11 AM
To: (b) (6) - FSIS
Subject: RE: last-minute request for meeting coverage

Thank you, Bill! I'll send you the info in a sec. Please touch base with Linda to see if she has any special requests/tasks with this assignment. Thanks again

Dirk Fillpot

Media Supervisor

Congressional and Public Affairs

Office of Public Affairs and Consumer Education

USDA Food Safety and Inspection Service

Washington, D.C. 20250

Phone: (202) 690-3112

Cell: (202) 695-9950

dirk.fillpot@fsis.usda.gov

<http://www.youtube.com/USDAFoodSafety>

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

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

From: (b) (6) - FSIS
Sent: Tuesday, March 13, 2012 10:09 AM
To: Fillpot, Dirk - FSIS
Subject: RE: last-minute request for meeting coverage

Absolutely, I haven't got any conflicts during that time and would be happy to cover it.

From: Fillpot, Dirk - FSIS
Sent: Tuesday, March 13, 2012 10:03 AM
To: (b) (6) - FSIS
Subject: last-minute request for meeting coverage

Unfortunately, I just received a request for help covering a meeting that is scheduled to run from 11 a.m. to noon today. Would you be free to cover it? It sounds as though it is out of the building. If you are free, I'll send you the information I have.

Patriot Plaza III Room 9-199/Conference Call

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: [NACMPI](#)
To: (b) (6) - FSIS
Subject: FW: Lean finely textured beef aka "Pink Slime" and the Future
Date: Wednesday, March 28, 2012 8:52:34 AM

Another letter for your group.
I have acknowledged receipt.

From: (b) (6) @gmail.com [mailto:(b) (6) @gmail.com] **On Behalf Of** Eric
Sent: Wednesday, March 21, 2012 5:51 PM
To: FSIS Labeling; NACMPI; Ransom, Gerri - FSIS; consumer@fda.gov; premarkt@fda.hhs.gov; FDBinfo@cdph.ca.gov
Subject: Lean finely textured beef aka "Pink Slime" and the Future

To whom it may concern:

Today I read that Safeway had decided to stop selling meat that contained "pink slime" which is great news considering that many consumers were going to stop buy their meat because of it.

I hope that you realize that when American's have the real information about what goes into their food they respond in a reasonable and rational way. I am concerned that the government agencies that have been established to protect and inform consumers about what is going into the food supply has become a spokesman for food companies. The response to consumer concern from the USDA has been simply to say "its safe." Whether "pink slim" is safe to ingest or not the fact is that the majority of people would chose not to eat meat that has been treated with ammonia. Yet our government mandated food labels print the euphemism "Lean finely textured beef" which is tells the consumer nothing about the fact that it contains meat treated with ammonia.

In the future it would be appreciated if the FDA and USDA would take a more common sense approach to the names they give processed food by saying what is actually in them. The general guideline of these agencies should be to inform the public about what is going into their food whether it is ammonia, or GMO or some other product that they public might have concerns about. Whether or not a food product is safe is irrelevant to the fact that giving pink slime the name lean finely textured beef does more to protect the bottom line of large food produces than giving the public the information they need to make informed decisions about the food they purchase.

I am not saying arguing that selling lean finely textured beef should be illegal but that the consumers need to be empowered to make the decision for themselves if they want to buy food products that contain ammonia or other know cleaning chemicals.

Sincerely,
Eric Zandona
(b) (6)
San Francisco, CA 94110

From: [Hagen, Elisabeth - OSEC](#)
To: [Ramos, Adela - OSEC](#); (b) (6) - OSEC; [Rottenberg, Carmen - FSIS](#)
Subject: FW: Lean Finely Textured Beef
Date: Thursday, March 15, 2012 8:52:24 AM
Attachments: [LFTB letter to FSIS.docx](#)

Please make sure this gets handled through appropriate channels at FSIS and Dept. Thanks

Elisabeth Hagen, M.D.
Under Secretary, Food Safety
USDA
202-720-0350

From: Schuchart, Cathy [mailto:CSCHUCHART@schoolnutrition.org]
Sent: Thursday, March 15, 2012 8:52 AM
To: Hagen, Elisabeth - OSEC
Cc: (b) (6) - OSEC
Subject: Lean Finely Textured Beef

Dr. Hagen:

Please find attached a letter from SNA CEO Frank DiPasquale concerning the LFTB issue.

Thank you, Cathy

Cathy Schuchart

Staff Vice President
Child Nutrition and Policy Center
School Nutrition Association
120 Waterfront Street, Suite 300
National Harbor, MD 20745
Phone: 301-686-3100
Fax: 301-686-3115
www.schoolnutrition.org

From: norm@nmaonline.org
To: (b) (6) - FSIS
Subject: FW: Lean Trimmings and Herd on the Hill
Date: Monday, March 12, 2012 6:54:08 PM

Hey (b) (6)

This week's news letter. I thought you may want to read the little blurb we put in this week on the "pink slime", BPI lean textured beef product we were talking about yesterday. We put a link in here to a fact sheet which Roundman's may want to print out to have on hand in case anyone asks about it.

Norm

Norm Robertson
Director, Regulatory Issues
National Meat Association
(510)763-1533
norm@nmaonline.org
Follow me on Twitter @Meatreghelper

From: National Meat Assoc. [mailto:jeremy@nmaonline.org]
Sent: Monday, March 12, 2012 2:24 PM
To: norm@nmaonline.org
Subject: Lean Trimmings and Herd on the Hill

NATIONAL MEAT ASSOCIATION

Responsible - Resourceful - Reliable

Weekly Newsletter

Current Headlines

March 12, 2012

Lean Trimmings
CARPENTER ATTENDS BEEF SAFETY SUMMIT
CCA FUND FOR HARRIS RANCH ARSON
NAMP/NMA 2012 CENTER OF THE PLATE TRAINING II
BPI'S BEEF IS BEEF
PETA RELOCATES
FPSS CONTROLS LISTERIA
AMSA PORK 101
NEW E-VERIFY TOOL FOR EMPLOYEES
AMS SET ASIDE
2012 AMS INDUSTRY CONFERENCE

Herd on the Hill
HACCP PLAN VERIFICATION AND UPKEEP
APHIS TO MODERNIZE BSE IMPORT REGULATIONS
OMB CLEARS PORK REPORTING PROGRAM
NACMCF MEETING ON GROUND BEEF PURCHASES
NACMPI MEETING ON POULTRY SLAUGHTER INSPECTION

To view this week's newsletter, please click on the link below:

http://nmaonline.org/pdf/LT3_12_12.pdf

For a text-only version, please click here:

<http://nmaonline.org/htmlresources/lt-text>

[Back Issues available in the members-only section of NMAonline.org](#)

National Meat Association - 1970 Broadway, Ste. 825 - Oakland, CA 94612
510/763-1533 - Fax 510/763-6186 - staff@nmaonline.org - www.nmaonline.org

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From: [Murphy-Jenkins, Rosalyn - FSIS](#)
To: [FSIS - OPPD/LPDD](#)
Subject: FW: Lean, Fine Textured Beef (Pink Slime)
Date: Thursday, March 22, 2012 2:03:06 PM

FYI

Rosalyn Murphy-Jenkins, Director

LPDD- OPPD-FSIS-USDA

(b) (6) Main Line - Fax: (202) 245-4792

Submit your questions to...

<http://askfsis.custhelp.com>

Website: http://www.fsis.usda.gov/About_FSIS/labeling_&_consumer_protection/index.asp

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From: Canavan, Jeff - FSIS
Sent: Thursday, March 22, 2012 8:59 AM
To: Ames Perry; Murphy-Jenkins, Rosalyn - FSIS; (b) (6) - FSIS; (b) (6) - FSIS;
(b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS;
(b) (6) - FSIS; (b) (6) - FSIS
Cc: (b) (6)@vantagefoods.net; (b) (6); (b) (6)@primelabel.com
Subject: RE: Lean, Fine Textured Beef (Pink Slime)

(b) (6)

No, we are not permitting claims at this time.

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: Ames Perry [mailto:(b) (6)@primelabel.com]
Sent: Thursday, March 22, 2012 8:58 AM
To: Murphy-Jenkins, Rosalyn - FSIS; Canavan, Jeff - FSIS; (b) (6) - FSIS; (b) (6) - FSIS;
(b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS;
(b) (6) - FSIS
Cc: (b) (6)@vantagefoods.net; (b) (6); (b) (6)@primelabel.com

Subject: Lean, Fine Textured Beef (Pink Slime)

Dear Labeling Staff,

Are you allowing “No LFTB” claims on labels of ground beef? If so how would it need to be stated? What type of information/documentation would the Establishment need to provide to support this claim?

I appreciate your help in this matter.

Ames Perry

Prime Label Consultants

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

From: [Blake, Carol - FSIS](#)
To: [Mabry, Brian - FSIS](#); [DiNapoli, Greg - FSIS](#); [Fillpot, Dirk - FSIS](#); [West, Walinda - FSIS](#); (b) (6) - FSIS
Subject: FW: Letter from FMI and request for a meeting
Date: Tuesday, March 20, 2012 1:06:35 PM

FYI only.

Carol Blake

Assistant Administrator
Office of Public Affairs and Consumer Education
Food Safety and Inspection Service, USDA
Room 339-E Whitten Building
Washington, DC 20250
Phone: (202) 720-3884
Fax: (202) 205-0301
Cell: (202) 557-4736
carol.blake@fsis.usda.gov



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

From: Hilary S. Thesmar (FMI) [mailto:(b) (6)@fmi.org]
Sent: Tuesday, March 20, 2012 1:05 PM
To: 'elisabeth.hagen@usda.gov'
Cc: 'aaron.lavallee@usda.gov'; Blake, Carol - FSIS; West, Walinda - FSIS; (b) (6) - OSEC; (b) (6) - OSEC; (b) (6) (FMI)
Subject: Letter from FMI and request for a meeting

Dr. Elisabeth Hagen
Under Secretary for Food Safety
U.S. Department of Agriculture

Dear Dr. Hagen,

As the trade association for America's supermarkets and grocery stores, Food Marketing Institute (FMI) seeks to be a resource to our members when issues arise, such as the recent consumer concern regarding lean finely textured beef (LFTB) – characterized in the media as “pink slime.” FMI and our members have come to rely upon U.S. Department of Agriculture's (USDA) timely response in such instances to be a consumer-trusted source of information on matters pertaining to food integrity and safety.

FMI recently hosted a number of conference calls to address consumer questions that members were receiving about LFTB and a recurring theme of these calls was, “Where is USDA on this issue?” For a week, we did not have an answer to that question, with the exception of a very brief media statement that - with all due respect - fell short of addressing the magnitude of consumer concern this topic generated.

For days after the story became a consumer concern, USDA's voice was noticeably missing from this conversation. We wish to report that the agency's silence on this issue left our members scrambling for a credible voice on a rather complex subject, because the voice we had come to trust wasn't speaking.

This slow response has not been FMI's past experience of USDA and we write as concerned friends, to respectfully request a meeting where we can discuss this matter and explore ways we might be of help in your work to expedite agency responses in future instances of consumer questions about food safety, quality or integrity. We were very appreciative of the Secretary's office giving us advance warning of the FNS procurement release and announcement.

Sincerely,

Hilary Thesmar, PhD., R.D.,
FMI, Vice President for Food Safety

Sue Borra, R.D.
FMI, Sr. Vice President for Communications

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From: [Johnson, Ashlee - OSEC](#)
To: (b) (6) - AMS; (b) (6) - FNS; (b) (6) - FSIS
Cc: (b) (6) - OSEC
Subject: Fw: Letter on Highly Textured Beef Product
Date: Friday, March 16, 2012 12:33:25 PM
Attachments: [Letter to USDA on Pink Slime 03.16.2012.pdf](#)

Another letter... (b) (6) can this be uploaded for response through AMS?

Thanks.

From: Eufrausino, Jacqueline (Gillibrand) [mailto:Jacqueline_Eufrausino@gillibrand.senate.gov]
Sent: Friday, March 16, 2012 11:01 AM
To: Johnson, Ashlee - OSEC
Cc: Tanner, Kathryn (Gillibrand) <Kathryn_Tanner@gillibrand.senate.gov>; Jamison, Brooke (Gillibrand) <Brooke_Jamison@gillibrand.senate.gov>
Subject: Letter on Highly Textured Beef Product

Hi Ashlee,

Please find attached a letter the Senator is sending to Secretary Vilsack today.

Please let confirm when the letter has been entered into the system and when we might expect a response.

Best,
Jacqueline

Jacqueline Eufrausino
Legislative Correspondent
Office of Senator Kirsten E. Gillibrand
478 Russell Senate Office Building
Washington, DC 20510
jacqueline_eufrausino@gillibrand.senate.gov
www.gillibrand.senate.gov
Tel: (202) 224-4451
Fax: (202) 224-1560

From: [Johnson, Ashlee - OSEC](#)
To: [Gould, Christopher - FSIS](#)
Subject: FW: LFTB - Senate Ag Minority Staff
Date: Thursday, March 15, 2012 11:49:22 AM

I hope I said we're shooting for 3:00—this email is going viral and I want to make sure we're all on the same page.

Ashlee Nicole Johnson

Office of Congressional Relations

U.S. Department of Agriculture

(202) 720-2413

Ashlee.Johnson@osec.usda.gov

From: (b) (6) - AMS
Sent: Thursday, March 15, 2012 11:48 AM
To: Johnson, Ashlee - OSEC
Subject: FW: LFTB - Senate Ag Minority Staff

The below says we are on for 2.

From: Jarvis, Michael - AMS
Sent: Thursday, March 15, 2012 11:44 AM
To: (b) (6) - AMS; (b) (6) - AMS
Subject: FW: LFTB - Senate Ag Minority Staff

FYI

From: Mabry, Brian - FSIS
Sent: Thursday, March 15, 2012 11:39 AM
To: Fillpot, Dirk - FSIS; Lavalley, Aaron - OC; Jarvis, Michael - AMS
Cc: Gould, Christopher - FSIS; Blake, Carol - FSIS; DiNapoli, Greg - FSIS
Subject: LFTB - Senate Ag Minority Staff

Heads up to my communicators – Senate Ag Minority Staff has demanded a call today with USDA (AMS, FNS, FSIS) on the issue of “pink slime” at 2 PM today. Ashlee is coordinating, but wanted to marry the press and congressional folks up. Staff is concerned that we are killing the beef industry. FSIS is reaching out to Phil Defler to see if he can be the FSIS SME for the call.

Chris Gould heads our Congressional staff. 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

You may want to know more about "pink slime".

On their website, you'll find a link to this video "The Facts About Lean Finely Textured Beef", produced by AMI:

<http://www.youtube.com/watch?v=GDjPjmsKeh8&list=UUahyGGFVpVawZRgFmolyn6g&index=1&feature=plcp>

Finally you can check out this website, created by BPI, for even more information:

<http://pinkslimeisamyth.com>

(b) (6), DVM

Supervisory Public Health Veterinarian

USDA-FSIS-OFO Albany District - Buffalo Circuit

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

Changes come like waves in the ocean. We can either ride each wave and have some fun with it, or let it pound us into the sand. Either way, the waves keep coming!

From: [Blake, Carol - FSIS](#)
To: [Derfler, Phil - FSIS](#)
Subject: FW: LFTB letter
Date: Tuesday, March 27, 2012 3:50:53 PM
Attachments: [032712 LFBT Media Report.doc](#)

Hi Phil. I wanted you to see (b) (6) email below and the letter that they expect to receive. Thought she's asking AMS to work with FNS and take the lead, I wanted to see if there is something from the FSIS perspective about promoting a particular product or intervention that you would like me to convey to (b) (6)

Carol Blake

Assistant Administrator
Office of Public Affairs and Consumer Education
Food Safety and Inspection Service, USDA
Room 339-E Whitten Building
Washington, DC 20250
Phone: (202) 720-3884
Fax: (202) 205-0301
Cell: (202) 557-4736
carol.blake@fsis.usda.gov



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

From: (b) (6) - OSEC
Sent: Tuesday, March 27, 2012 3:37 PM
To: (b) (6) - AMS; Lavalley, Aaron - OC; O'Connor, Tim - FNS; Blake, Carol - FSIS
Cc: (b) (6) - OSEC
Subject: LFTB letter

We understand this letter is coming our way from the Hill and I would like to get a jump on talking points that can respond to some of the allegations I have highlighted below.

Generally I think the fact sheet OC has prepared this morning (attached) can cover most of the concerns, especially those regarding "educating" the public. However, how best do we respond to the issue of "promoting" a particular product? I would assume there are some statutory, legal and or regulatory concerns there? What about "encouraging" schools to make choices on food safety/nutrition? Can we refer to our upcoming guidance there? Our press release announcing the change also should provide enough tps.

(b) (6)—can your shop take the lead here and work with FNS? I would just like 3-4 talking points, NOT a full letter response.

Thanks,

(b) (6)

Dear Secretary Vilsack,

As you know, a concerted effort is underway to undermine the public's confidence in the 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 the USDA's handling of this situation has left schools, retailers and consumers 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 that 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 benefits of lean finely textured beef and to encourage schools to make their food choices based on nutrition and food safety, not public perception. BPI has been the target of a malicious negative media campaign. We ask that you engage the full force of the USDA and your personal influence to reverse the unjustified tsunami that threatens to take down a great Iowa company.

Sincerely,

From: [Mabry, Brian - FSIS](#)
To: [Khan, Atiya - FSIS](#)
Cc: [Fillpot, Dirk - FSIS](#)
Subject: FW: link to Seattle story on "pink slime"
Date: Thursday, February 02, 2012 9:55:56 AM

Atiya...Brian

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

NOTE NEW DIRECT PHONE 202.720.9891
tel. 202.720.9113 | fax 202.690.0460
Brian.Mabry@fsis.usda.gov
www.fsis.usda.gov

From: Fillpot, Dirk - FSIS
Sent: Thursday, February 02, 2012 8:45 AM
To: Lavallee, Aaron; Blake, Carol - FSIS; Mabry, Brian - FSIS
Subject: link to Seattle story on "pink slime"

Here's the story that ran last night on BPI's beef product (including a link to the video). The video leads with the sensational claims by Jamie Oliver and the "ick" factor of the product. The company doesn't attempt to defend its product, nor is it our role to defend their product. The story includes quotes from a school district official and our quote highlighting our mutual goal of ensuring that the food provided to kids at school is safe. The reporter is confused about what the product actually is (although I tried to walk her generally through the process), but, again, the company apparently did not make any efforts to educate her - at least she knows there was some tie-in with the use of ammonia to improving food safety. Not outstanding, but at least it gets our point across.

<http://www.q13fox.com/news/kcpq-pink-slime-is-not-just-at-mcdonalds-20120201,0,7347011.story>

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

From: (b) (6) - FSIS
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - Commissioned Corps - FSIS; (b) (6) - FSIS;
(b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS;
- FSIS
Subject: FW: McDonald's Pink Slime: McDonald's to Stop Using "Pink Slime" in Hamburgers - ktla.com (just F Y I)
Date: Thursday, February 02, 2012 8:15:19 AM

Subject: McDonald's Pink Slime: McDonald's to Stop Using "Pink Slime" in Hamburgers - ktla.com
<http://www.ktla.com/news/landing/ktla-mcdonalds-pink-slime.0.4933956.story>

(b) (6) had 1 call related, yesterday -- let me know if you get calls, chats or e-mails related to this topic,

Thank you,

(b) (6)

(b) (6)
Technical Information Specialist
USDA-FSIS-FSE Staff
Meat and Poultry Hotline
5601 Sunnyside Avenue, Mailstop 5269
Beltsville, MD 20705-5000
Tel: (b) (6)
e-mail: (b) (6)@fsis.usda.gov

From: (b) (6) - FSIS
To: (b) (6) (b) (6) @mt.gov; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS;
(b) (6) - FSIS; (b) (6) @mt.gov; (b) (6) - FSIS; (b) (6) - FSIS;
(b) (6) - FSIS; (b) (6) - FSIS; (b) (6) @mt.gov; (b) (6) - FSIS;
(b) (6) - FSIS; (b) (6) @mt.gov; (b) (6) @mt.gov; (b) (6) - FSIS;
(b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: FW: Meat MythCrushers
Date: Thursday, March 15, 2012 10:59:04 AM

(b) (6) also found this website on "Pink Slime".

From: (b) (6) - FSIS
Sent: Thursday, March 15, 2012 10:54 AM
To: (b) (6) - FSIS; (b) (6) - FSIS
Subject: Meat MythCrushers

The American Meat Institute has a website called Meat Myth Crushers. It has info too.

<http://meatmythcrushers.com/myths/myth-ordinary-household-ammonia-is-used-to-make-some-hamburgers.html>

From: [Jarvis, Michael - AMS](#)
To: [DeJong, Justin - OC](#); [Rowe, Courtney - OC](#); [Lavallee, Aaron - OC](#); (b) (6) - OC; [Mabry, Brian - FSIS](#); [Blake, Carol - FSIS](#); [Fillpot, Dirk - FSIS](#)
Subject: FW: media query from Japan on beef
Date: Monday, March 12, 2012 10:47:56 AM

I sent statement to Nippon TV as well as Prince William County School in Virginia, which says it is getting lots of irate phone calls

From: Tomoko Horie [mailto:(b) (6)@ntvic.com]
Sent: Monday, March 12, 2012 10:43 AM
To: Jarvis, Michael - AMS
Subject: media query

Hi Mr. Jarvis,

I am a news producer for Japanese TV network, Nippon TV of Japan.
I am looking for a statement issued by USDA last week on the purchase of Lean Beef Trimmings from BPI company.
Could you kindly send me that statement?

Thank you very much.
Tomoko

WASHINGTON - The U.S. Department of Agriculture is defending the use of ammonium-treated beef, dubbed "pink slime" by detractors, in meals destined for U.S. schoolchildren as part of the national school lunch program.

The Internet news source The Daily reported this week that 7 million pounds (3.2 million kg) of the product — beef trimmings treated partly with ammonium hydroxide to fight contamination — would appear in school lunches this spring.

"All USDA ground beef purchases must meet the highest standards for food safety," the agency said in a statement.

"USDA has strengthened ground beef food safety standards in recent years and only allows products into commerce that we have confidence are safe."

--

Tomoko Horie
Nippon TV, Washington, D.C. Bureau
(b) (6) [@ntvic.com](#)
Tel: (b) (6)

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: MEHA Speaker Request
Date: Thursday, March 29, 2012 10:21:36 AM

Hi Dr. (b) (6)

Do you want to send someone to speak at this conference?

Thank You,

(b) (6)

Supv Resource Management Analyst

Minneapolis District

(b) (6)

800-843-1974

Fax: 612-370-2412

From: Jutz, Jessica [mailto:(b) (6)@ci.bloomington.mn.us]
Sent: Thursday, March 29, 2012 8:55 AM
To: (b) (6) - FSIS
Subject: MEHA Speaker Request

Hi (b) (6)

My name is Jessica Jutz and I am a member of the Minnesota Environmental Health Association (mehaonline.org) conference planning committee. We are planning our spring conference which is May 10th and 11th at Rutteger's Bay Lake Lodge in Deerwood, MN. MEHA is an organization made up of registered sanitarians in Minnesota.

We would like someone from USDA to give a presentation about "pink slime" and/or other fillers in food. The sessions are 50 minutes long, including time for questions. The time slots we still have available are Thursday, May 10th starting at 11:35, 1:25, or 3:35. Friday, May 11th starting at 12:10.

Please let me know if someone is available to speak. I know this topic will be of interest and extremely valuable to our members.

Thank you,

Jessica Jutz, REHS
Environmental Health Specialist
City of Bloomington
(b) (6)

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS; (b) (6) - FSIS
Subject: FW: Message from Internet User - beefalo
Date: Thursday, March 22, 2012 4:49:45 PM

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: CLEAN: Wash Hands and Surfaces Often SEPARATE: Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature CHILL: Refrigerate Food Promptly

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

From: FSIS Webmaster
Sent: Friday, March 16, 2012 8:29 AM
To: FSIS
Subject: FW: Message from Internet User - beefalo

Please see the attached.

Thank you.

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

From: Artistliss@yahoo.com [mailto:(b) (6)@yahoo.com]
Sent: Thursday, March 15, 2012 6:16 PM
To: FSIS Webmaster
Subject: Message from Internet User - beefalo

is beefalo allowed to have lean beef trimming (aka pink slime)added to it when it is ground up?

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS; (b) (6) - FSIS
Subject: FW: Message from Internet User - Food Safety
Date: Wednesday, March 21, 2012 9:51:11 AM

Could you draft a response?

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: CLEAN: Wash Hands and Surfaces Often SEPARATE: Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature CHILL: Refrigerate Food Promptly

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

From: Meat and Poultry Hotline
Sent: Thursday, March 15, 2012 11:21 AM
To: FSIS
Subject: FW: Message from Internet User - Food Safety

Please see attached message.

Thank you.

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

From: (b) (6)@yahoo.com [mailto:(b) (6)@yahoo.com]
Sent: Wednesday, March 14, 2012 7:55 PM
To: Meat and Poultry Hotline
Subject: Message from Internet User - Food Safety

I understand that your department is responsible for the safety of food in the USA. That being the case, why do you allow:

1. dairy products from cows that are given antibiotics and hormones
2. beef that is treated with ammonia
3. beef that has pink slime additives
4. genetic engineering of heritage seeds
5. companies like monsanto to patent seeds
6. companies like monsanto to put pesticides in seeds
7. companies to be exempt from informing the public if the food has had genetici engineering.
8. artificial sweeteners in so many products knowing they are carcinogenic.
9. foods to be imported from countries that do not abide by the same pesticide restrictions honored in the USA.
10. allow BPA in softgel delivered medications and supplements.

Our people are getting sick and you are not doing your part to protect us and our children. As a citizen of the USA I think USDA management needs to review where your loyalty and responsibility is because from where I sit my tax dollars are not being used as they should be. Please respond.

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: Message from Internet User - Pink Slime and More
Date: Monday, March 19, 2012 1:20:26 PM

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: CLEAN: Wash Hands and Surfaces Often SEPARATE: Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature CHILL: Refrigerate Food Promptly

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

From: Meat and Poultry Hotline
Sent: Friday, March 16, 2012 1:15 PM
To: FSIS
Subject: FW: Message from Internet User - Pink Slime and More

Please see the attached.

Thank you.

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

From: (b) (6)@bellsouth.net [mailto:(b) (6)@bellsouth.net]
Sent: Friday, March 16, 2012 12:04 PM
To: Meat and Poultry Hotline
Subject: Message from Internet User - Pink Slime and More

I saw your spokes person defending Pink Slim on the news recently saying it's just beef. My understanding is that it's treated with some kind of Ammonia. I also heard about Chicken being soaked in high concentrations of Chlorine and then masking it with saline injections. Now I wonder what other terrible things are in my food. Even if only trace amounts remain in my mind it becomes an ingredient and should be on the label so I can decide for myself if I want to consume poison or not. If it's in there for whatever reason it should be on the label. It's only right, Do the right thing please!

From: [Gaffney, Neil - FSIS](#)
To: [Fillpot, Dirk - FSIS](#)
Subject: FW: Message from Internet User - Pink Slime is an outrage
Date: Tuesday, March 13, 2012 11:08:12 AM

Dirk --

See below.

Would you like me to provide Linda West with this approved language (below) and have one of her folks handle since it is a Constituent comment/inquiry?

On-the-record response to his questions (feel free to attribute to an FSIS spokesperson):

"USDA would not allow products into commerce or especially into schools if we believed it was unsafe. All USDA beef purchases for the National School Lunch Program and other federal food and nutrition assistance programs must meet very high food safety standards, including stringent testing. Beef supplied by Beef Products, Incorporated for the school lunch program is not exempt from USDA's strict testing requirements."

More specific answers to your questions, on background:

Question:

Does USDA continue to believe this product is safe? Why does USDA permit its use in beef purchased for school foods?

Answer:

The U.S. Food and Drug Administration as well as the Food Safety and Inspection Service (FSIS) considers ammonium hydroxide as "generally recognized as safe." FSIS reviewed the suitability of Beef Products, Inc.'s (BPI) use of ammonium hydroxide in order to assess its effectiveness in performing the intended technical purpose of use, at the lowest level necessary, and to ensure that the product is not adulterated or misleading to consumers. BPI provided data to both FDA and FSIS to satisfy these concerns regarding its use of ammonium hydroxide.

All USDA Agricultural Marketing Service (AMS) beef purchases for the NSLP and other Federal food and nutrition assistance programs meet very high food safety standards, which include stringent pathogen testing. Beef supplied by BPI for the NSLP is not exempt from AMS' strict pathogen testing requirements. Additionally, USDA has a zero tolerance for Salmonella and E. coli O157:H7 in all AMS beef purchases for the NSLP which includes testing both the raw materials and the finished product. Beef that tests positive for these organisms is rejected and is diverted from the Federal purchase program.

In order to ensure that the food provided to schools through the NSLP is safe and healthy, AMS requires the raw material supplier plants develop technical proposals, or written quality management procedures, that address their food safety strategy, including microbiological sampling procedures that address AMS purchase requirements. These technical proposals must be reviewed and approved by AMS before product is ever tested and supplied. In addition, these plants are audited quarterly by AMS for compliance with their documented quality management program. In order to provide a higher level of confidence in the system, AMS requires all finished products to be tested, using samples selected under direct AMS supervision. Importantly, FSIS Inspectors are on duty during the plants approved hours of operation.

Question:

Is USDA doing anything to respond to concerns about the product by schools, the food service industry, the public? If so, what?

Answer:

USDA's food safety focus is on prevention. In fact, USDA's Food Safety and Inspection Service (FSIS)

announced this year that it is establishing a zero tolerance policy for six additional strains of Shiga toxin-producing E. coli (STEC). In addition to E. coli O157:H7, which already is prohibited, raw ground beef, its components, and tenderized steaks found to contain the other strains we are declaring adulterants will also be prohibited from sale to consumers. USDA will launch a testing program to detect these dangerous pathogens and prevent them from reaching consumers in March 2012. Additionally, FSIS has announced its intentions to establish a new "test and hold" policy to require facilities to hold product until microbiological testing can determine it is safe to release into commerce. This policy will significantly reduce consumer exposure to unsafe meat products by prohibiting products from being distributed until FSIS test results for dangerous contaminants are known. Having this policy in place would have prevented 44 Class I recalls - one of which involved two illnesses - between 2007 and 2009. Ammonium hydroxide is effective in reducing the presence of harmful bacteria in raw beef, especially E. coli O157:H7, when used appropriately.

Question:

How much of the ground beef purchased by USDA-AMS contains the BPI product?

Answer:

This year, 111,556,000 pounds of ground beef have been contracted for the National School Lunch Program. Of that amount, BPI's product comprises approximately 7 million pounds - or approximately 6.5 percent. At no time will any ground beef finished product consist of more than 15 percent of Lean Fine Textured Beef.

Question:

I understand that USDA-FSIS is developing fact sheets on ammonium hydroxide and other interventions. What is the intended audience of these fact sheets? Why is this being done? For what interventions are they being prepared and how were those selected?

Answer:

FSIS is undertaking an initiative to develop plain language fact sheets about all the new technology applications that FSIS has reviewed and approved. These fact sheets are intended to provide general information about the new technology, including: How it is used in food processing, the approval process, how it works to kill pathogens. FSIS expects to complete the fact sheet when the new technology is approved and post the information to the FSIS webpage. For new technologies already approved, FSIS is in the process of prioritizing development of the fact sheets and expects to have the project completed later this fiscal year. FSIS will post the fact sheets as they are completed, not all at the same time.

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>

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

From: (b) (6) - FSIS
Sent: Tuesday, March 13, 2012 10:12 AM
To: Gaffney, Neil - FSIS; Ransom, Gerri - FSIS
Cc: Dessai, Uday - FSIS
Subject: RE: Message from Internet User - Pink Slime is an outrage

Good morning Neil,

We keep track of all questions and answers that come through the NACMCF consumer inquiry mailbox. Can you please provide us with your response to this question when you are finished with it please.

Thanks,

(b) (6)

M. (b) (6), M.S.
Staff Officer - Biologist
USDA, Food Safety and Inspection Service
Office of Public Health Science
Microbiology Division
Stop 3777, PP 3, Room 9-210B
1400 Independence Avenue SW
Washington, D.C. 20250-3700
Phone: (b) (6)
Fax: (202) 690-6364
E-Mail: (b) (6)@fsis.usda.gov

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

From: Gaffney, Neil - FSIS
Sent: Monday, March 12, 2012 10:44 AM
To: Ransom, Gerri - FSIS
Cc: (b) (6) - FSIS; Dessai, Uday - FSIS
Subject: RE: Message from Internet User - Pink Slime is an outrage

Sure.

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>

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

From: Ransom, Gerri - FSIS

Sent: Friday, March 09, 2012 2:27 PM

To: Gaffney, Neil - FSIS

Cc: (b) (6) - FSIS; Dessai, Uday - FSIS

Subject: FW: Message from Internet User - Pink Slime is an outrage

Hi Neil-

Would your office want to respond to this?

Gerri M. Ransom

Director, Executive Secretariat

USDA-FSIS, Office of Public Health Science

National Advisory Committee on Microbiological Criteria for Foods

Stop 3777, PP3, 9-210B

1400 Independence Avenue, SW

Washington, DC 20250

Office: 202-690-6600

Fax: 202-690-6364

E-mail: gerri.ransom@fsis.usda.gov

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

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

Sent: Thursday, March 08, 2012 10:32 PM

To: Ransom, Gerri - FSIS

Subject: Message from Internet User - Pink Slime is an outrage

What the hell is going on up there at the USDA? I can't believe what I am seeing in the news about your agency. You approve Pink Slime as food for humans added to hamburger? I have completely lost faith in the USDA, and will not be eating hamburger meat of any kind until this garbage is outlawed. I thought Solyent Green was a movie fiction - now I see we are almost there after all. This is an outrage against the American people, and heads should roll over it. Please forward this email as you wish.

David Burns

Springfield, VA

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: Message from Internet User - PINK SLIME!
Date: Thursday, March 15, 2012 3:55:32 PM

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: CLEAN: Wash Hands and Surfaces Often SEPARATE: Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature CHILL: Refrigerate Food Promptly

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

From: Meat and Poultry Hotline
Sent: Tuesday, March 13, 2012 8:31 AM
To: FSIS
Subject: FW: Message from Internet User - PINK SLIME!

Please see attached message.

Thank you!

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

From: (b) (6)@yahoo.com [mailto:(b) (6)@yahoo.com]
Sent: Monday, March 12, 2012 2:11 PM
To: Meat and Poultry Hotline
Subject: Message from Internet User - PINK SLIME!

We are joining the overwhelming requests to have Pink Slime noted on our hamburger packages at the super market. This is a disgrace and outrage! The USDA should be ashamed. Please respond with your reasoning on this matter. Thank you.

From: [Murphy-Jenkins, Rosalyn - FSIS](#)
To: [Canavan, Jeff - FSIS](#)
Subject: FW: Message from Internet User - Pink Slime
Date: Thursday, March 22, 2012 1:52:27 PM

Here is another pink slime issue. Sorry!

Rosalyn Murphy-Jenkins, Director
LPDD- OPPD-FSIS-USDA

(b) (6) Main Line - Fax: (202) 245-4792

Submit your questions to...

<http://askfsis.custhelp.com>

Website: http://www.fsis.usda.gov/About_FSIS/labeling_&_consumer_protection/index.asp

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

From: (b) (6) - FSIS
Sent: Thursday, March 22, 2012 9:43 AM
To: Murphy-Jenkins, Rosalyn - FSIS
Subject: FW: Message from Internet User - Pink Slime

Can you help me respond to this e-mail?

Thanks,

(b) (6)

(b) (6)

Issues Analyst
USDA/Food Safety and Inspection Service
Office of Public Affairs and Consumer Education
Executive Correspondence & Issues Management Staff
1400 Independence Ave SW. Room 1166
Washington D.C. 20250
Phone (b) (6)

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

From: (b) (6) - FSIS
Sent: Wednesday, March 21, 2012 9:54 AM
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS; (b) (6) - FSIS
Subject: FW: Message from Internet User - Pink Slime

One more with a specific issue related to LFTB:

(b) (6)

Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
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(b) (6) fsis.usda.gov

Be Food Safe: CLEAN: Wash Hands and Surfaces Often SEPARATE: Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature CHILL: Refrigerate Food Promptly

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

From: Meat and Poultry Hotline
Sent: Friday, March 16, 2012 7:44 AM
To: FSIS
Subject: FW: Message from Internet User - Pink Slime

Please see the attached.

Thank you.

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

From: (b) (6) @rawdonlyers.com [[mailto:\(b\) \(6\) @rawdonlyers.com](mailto:(b) (6) @rawdonlyers.com)]
Sent: Thursday, March 15, 2012 4:56 PM
To: Meat and Poultry Hotline
Subject: Message from Internet User - Pink Slime

I have seen your position on this subject, that no extra labelling is required because the so-called Pink Slime is beef and not an additive to the beef.

However, Pink Slime is partially cooked (simmered) and then frozen. I firmly believe I have the right to know when I am buying previously frozen vs. fresh, and cooked vs. uncooked. If the store represents it's ground beef to be fresh (unfrozen) and completely uncooked, then I should be able to safely assume there is no Pink Slime in it. Otherwise it should be labelled PARTIALLY COOKED AND PREVIOUSLY FROZEN. Then I will know the truth as it should be.

Those have always been the rules. Fresh means never frozen, and uncooked means completely uncooked. The USDA should not allow the rules to be broken, otherwise why have them, and why have a USDA.

Thank you,
Al Sheldon
Loveland, OH.

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS; (b) (6) - FSIS
Subject: FW: Message from Internet User - pink slime
Date: Friday, March 09, 2012 12:39:56 PM

You might want to think about grouping some of these that are similar into a single folder so we can use a campaign-style response (saving you the hassle of creating multiple folders for near-identical incoming messages).

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
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-----Original Message-----

From: Meat and Poultry Hotline
Sent: Thursday, March 08, 2012 10:59 AM
To: FSIS
Subject: FW: Message from Internet User - pink slime

Please see the attached.

Thank you

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

From: (b) (6) @drhunteroms.com [mailto:(b) (6) @drhunteroms.com]
Sent: Thursday, March 08, 2012 10:06 AM
To: Meat and Poultry Hotline
Subject: Message from Internet User - pink slime

Please remove pink slime from our hamburger. Its disgusting and shoul'n'd be used in human consumption. Thank you Gail Thurman

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: Message from Internet User - pink slime
Date: Thursday, March 15, 2012 3:57:51 PM

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

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

From: NACMPI
Sent: Tuesday, March 13, 2012 3:40 PM
To: (b) (6) - FSIS
Subject: FW: Message from Internet User - pink slime

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

From: (b) (6) @gmail.com [mailto:(b) (6) @gmail.com]
Sent: Saturday, March 10, 2012 9:35 AM
To: NACMPI
Subject: Message from Internet User - pink slime

The USDA approval of "pink slime" ground beef for use in our school children lunches is totally unacceptable. These beef scraps, treated with an unknown amount of ammonia, and which otherwise would be used for dog food, should in no way be approved for human consumption. What is your reasoning behind such a preposterous decision?

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS; (b) (6) - FSIS
Subject: FW: Message from Internet User - Pink Slime
Date: Thursday, March 22, 2012 4:48:55 PM

Forgot to copy CCOs...

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
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Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: CLEAN: Wash Hands and Surfaces Often SEPARATE: Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature CHILL: Refrigerate Food Promptly

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

From: (b) (6) - FSIS
Sent: Thursday, March 22, 2012 4:48 PM
To: (b) (6) - FSIS
Subject: FW: Message from Internet User - Pink Slime

Per your request....

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
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Office: (b) (6)
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(b) (6) fsis.usda.gov

Be Food Safe: CLEAN: Wash Hands and Surfaces Often SEPARATE: Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature CHILL: Refrigerate Food Promptly

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

From: Meat and Poultry Hotline
Sent: Friday, March 16, 2012 7:44 AM
To: FSIS
Subject: FW: Message from Internet User - Pink Slime

Please see the attached.

Thank you.

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

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

Sent: Thursday, March 15, 2012 7:29 PM

To: Meat and Poultry Hotline

Subject: Message from Internet User - Pink Slime

Can you tell me if Kroger (Atlanta metro stores) uses "PINK SLIME" ...They would not give me an answer...We are going to quit eating any kroger beef until we find out...

Thank You,
Alan Hayes

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: Message from Internet User - PINK SLIME
Date: Thursday, March 15, 2012 3:59:15 PM

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
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Office: (b) (6)
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(b) (6) fsis.usda.gov

Be Food Safe: CLEAN: Wash Hands and Surfaces Often SEPARATE: Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature CHILL: Refrigerate Food Promptly

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

From: FSIS Webmaster
Sent: Wednesday, March 14, 2012 12:14 PM
To: FSIS
Subject: FW: Message from Internet User - PINK SLIME

Please see attached message.

Thank you

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

From: (b) (6) @verizon.net [mailto:(b) (6) @verizon.net]
Sent: Tuesday, March 13, 2012 12:45 PM
To: FSIS Webmaster
Subject: Message from Internet User - PINK SLIME

You the USDA, has to do something about the Pink Slime issue. It shouldn't be allowed in any meat product! I highly doubt you are going to eat anything if you know it has pink slime in it or feed it to your children.

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: Message from Internet User - School Lunches and "Pink Slime"
Date: Thursday, March 15, 2012 3:57:15 PM

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: CLEAN: Wash Hands and Surfaces Often SEPARATE: Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature CHILL: Refrigerate Food Promptly

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

From: NACMPI
Sent: Tuesday, March 13, 2012 3:39 PM
To: (b) (6) - FSIS
Subject: FW: Message from Internet User - School Lunches and "Pink Slime"

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

From: melanie_kristin@yahoo.com [mailto:melanie_kristin@yahoo.com]
Sent: Thursday, March 08, 2012 4:14 PM
To: NACMPI
Subject: Message from Internet User - School Lunches and "Pink Slime"

<http://shine.yahoo.com/healthy-living/seven-million-tons-8220-pink-slime-8221-beef-180500764.html>

This email is in reference to the above linked article which speaks of the substance "pink slime" being used as an additive to beef products nationwide.

I would like to personally say that I think that the thought of this is not only disturbing and disgusting, but also absolutely unthinkable. The health and well-being of my child should come before saving a few cents here and there. Is it not too much to ask that quality not be sacrificed for quantity any more in this country? The USDA should be ashamed of themselves if what I read in this article was true. It's sad when a disgusting fast food restaurant who cares nothing more than making money has banned it from their customers and the USDA is happy to slap it on a plate for our nation's children? Wake up! Stop compromising our children's health for money!!!

From: [Gaffney, Neil - FSIS](#)
To: [Elliptical Dirk - FSIS](#)
Subject: FW: MHLW questions on "Pink Meat" issue
Date: Friday, March 16, 2012 11:03:00 AM

Any suggestions?

Neil Gaffney
Press Officer
Office of Public Affairs and Consumer Education
Food Safety and Inspection Service
U.S. Department of Agriculture
1400 Independence Avenue, SW, Rm. 1175-South Building
Washington, DC 20250
O. 202-690-3386; BB 202-573-1845; Fax. 202-690-0460
Neil.Gaffney@fsis.usda.gov

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

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

From: (b) (6) - FSIS
Sent: Friday, March 16, 2012 7:06 AM
To: Gaffney, Neil - FSIS
Subject: FW: MHLW questions on "Pink Meat" issue

Neil – I guess I should have anticipated an inquiry from Japan about this. Is there anything available that we can send back to Tokyo?

Thanks,

(b) (6)
FSIS/OIA

From: (b) (6) I [mailto:(b) (6)@fas.usda.gov]
Sent: Friday, March 16, 2012 5:14 AM
To: (b) (6) FAS; (b) (6) - FSIS
Cc: (b) (6) (FAS); Wiggins, Geoffrey (FAS); (b) (6) FAS; (b) (6) (FAS)
Subject: MHLW questions on "Pink Meat" issue

(b) (6) :

The U.S. media stories on the "Pink Slime" concerns in the U.S. have caught the eye of MHLW here and they have contacted us with a series of questions. Namely:

- What kind of the product is "Pink Slime" and how is it different from original ground beef products?
- How the product is manufactured? Is the process different from manufacturing original ground beef products?
- What are specific USDA/FSIS rules and regulations in adding/applying ammonium hydroxide in beef?
- Are there any other additives added in "Pink Slime"?

(b) (6), our office Food Safety expert has read up on the issue, but couldn't fully understand the relation between pink slime and ammonium hydroxide. He notes:

Based on a quick search of CFR, (b) (5). "c) In accordance with §184.1(b)(1), the ingredient is used in food with no limitation other than current good manufacturing practices. The affirmation of this ingredient as generally recognized as safe (GRAS) as a direct human food ingredient is based upon the following current good manufacturing practice conditions of use".

<http://ecfr.gpoaccess.gov/cgi/t/text/text-idx?type=simple;c=ecfr;cc=ecfr;sid=eae685992bcb459f20cf4dca497e8de6;region=DIV1;q1=Ammonium%20hydroxide;rgn=div8;view=text;idno=21;node=21%3A3.0.1.1.14.2.1.31>

Given the sensitivity on this issue, we'd like to get official guidance from FSIS and Washington on what talking points we can say. I'm not sure it's even exported but want to clarify with you first.

Thanks

(b) (6)

(b) (6)
Agricultural Attaché
Office of Agricultural Affairs/FAS
U.S. Embassy, Tokyo
Tel (b) (6)
Fax 03-3589-0793
(b) (6) [@fas.usda.gov](mailto:(b) (6)@fas.usda.gov)

From: [Riek, Peggy - FSIS](#)
To: [West, Walinda - FSIS](#)
Cc: [Riek, Peggy - FSIS](#)
Subject: FW: Miscellaneous ISSUE=1614 PROJ=63
Date: Wednesday, February 01, 2012 9:10:18 AM

I returned a call this morning to this constituent. I asked Neil what he knew and apparently Dirk has some responses to questions – I will check with him.

His specific questions are (and he may write us later today):

Who authorized the use of pink slime? And under what guidelines?

From: FootPrints CPAO Call Tracker - FSIS [mailto:FootPrints@fsis.usda.gov]
Sent: Tuesday, January 31, 2012 5:00 PM
To: Riek, Peggy - FSIS
Subject: Miscellaneous ISSUE=1614 PROJ=63

When replying, type your text above this line.

A call has been entered into the CPAO Call Tracker and has been assigned to [Primary Constituent Group](#).

Call Information

Ticket Number: [1614](#)
Subject of Call: [Miscellaneous](#)
Secondary Subject:
Call Date: [01/31/2012 4:45 PM](#)
Contact Name: [Ray Sanderson](#)
Caller Type: [Primary Constituent](#)
Contact Phone Number: [205-290-0717](#)
Cell Phone Number:
Alt. Phone Number:
Contact Email Address: [\(b\) \(6\) @gmail.com](#)
Employer/Organization: [Private Citizen](#)
Call Info: [Entered on 2012-01-31 at 17:00:05 by Michele Simms :](#)

[RE: Pink Slime \(ground beef by product\)](#)
[Why does USDA allow this substance in the food chain?](#)

[Please call tomorrow a.m.](#)

Notes: [Entered on 01/31/2012 at 17:00:04 EST \(GMT-0500\) by Michele Simms:](#)
[\[no Notes entered \]](#)

More information about the call may be available in the ticket. ♦ Please open the ticket to

see more information.

Please return this call back as soon as possible. ♦ Update ticket **1614** with the information that was provided, the date the call was returned, and then close the ticket.

[Click here to view Call Log in Browser](#)

From: [Riek, Peggy - FSIS](#)
To: [West, Walinda - FSIS](#)
Subject: FW: Miscellaneous ISSUE=1628 PROJ=63
Date: Monday, March 12, 2012 3:06:59 PM

Just remembered that we were not calling him back since he did not request a call back (checked with (b) (6) and (b) (6) last Friday to confirm this). I can close out.

From: Riek, Peggy - FSIS
Sent: Monday, March 12, 2012 2:55 PM
To: West, Walinda - FSIS
Subject: FW: Miscellaneous ISSUE=1628 PROJ=63

Ok that I give Mr. (b) (6) the same response, or are we waiting on something (since Senator Gillibrand was being contacted by the Constituent)?

From: Riek, Peggy - FSIS
Sent: Monday, March 12, 2012 2:16 PM
To: West, Walinda - FSIS
Subject: FW: Miscellaneous ISSUE=1628 PROJ=63

Did you respond to this one? We were going to talk about this one (which I cc'd to (b) (6) and (b) (6) as an FYI) and the Consultant one but then it came time to publish. I can send the response if you did not handle then.

I saw you responded to Mr. (b) (6) last Friday.

From: FootPrints CPAO Call Tracker - FSIS [mailto:FootPrints@fsis.usda.gov]
Sent: Friday, March 09, 2012 9:06 AM
To: Riek, Peggy - FSIS
Subject: Miscellaneous ISSUE=1628 PROJ=63

When replying, type your text above this line.

A call has been entered into the CPAO Call Tracker and has been assigned to [Primary Constituent Group](#).

Call Information

Ticket Number: [1628](#)
Subject of Call: [Miscellaneous](#)
Secondary Subject:
Call Date: [03/08/2012 7:00 PM](#)
Contact Name: [Glenn Sukys](#)
Caller Type: [Primary Constituent](#)
Contact Phone Number: [253-671-2337](#)
Cell Phone Number:
Alt. Phone Number:
Contact Email Address: [\(b\) \(6\)@q.com](#)
Employer/Organization: [consumer](#)

Call Info: Entered on 2012-03-09 at 09:06:26 by Nichele Derrickson :

Message was retrieved from voicemail.

Constituent is very concerned about the "pink slime" issues that was reported by ABC news on Wednesday and Thursday this week. He would like USDA to reverse any permission to use "pink slime" in any product. Glenn mentioned he is currently reaching out to Senator Kristen Gillibrand as well.

Notes: *Entered on 03/09/2012 at 09:06:25 EST (GMT-0500) by 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 **1628** with the information that was provided, the date the call was returned, and then close the ticket.

[Click here to view Call Log in Browser](#)

From: [Riek, Peggy - FSIS](#)
To: [West, Walinda - FSIS](#)
Subject: FW: Miscellaneous ISSUE=1629 PROJ=63
Date: Friday, March 09, 2012 12:56:23 PM

FYI – I can call this person back with Dirk’s statement he sent to us this week.

Do you know if OC is taking any kind of lead on these calls? Seems like a big issue since the ABC features this week.

In the past, when there big issues, we used to send them onto OC. Just wondering if we did that anymore.

From: FootPrints CPAO Call Tracker - FSIS [mailto:FootPrints@fsis.usda.gov]
Sent: Friday, March 09, 2012 12:31 PM
To: Riek, Peggy - FSIS
Subject: Miscellaneous ISSUE=1629 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: [1629](#)
Subject of Call: [Miscellaneous](#)
Secondary Subject:
Call Date: [03/09/2012 12:00 PM](#)
Contact Name: [David Fikes](#)
Caller Type: [Primary Constituent](#)
Contact Phone Number: [202-220-0720](#)
Cell Phone Number:
Alt. Phone Number:
Contact Email Address: [\(b\) \(6\)@fmi.org](#)
Employer/Organization: [Food Marketing Institute](#)
Call Info: [Entered on 2012-03-09 at 12:31:29 by Michele Simms :](#)

[David Fikes the Director or Consumer Affairs would like a call today with regards to the Pink Slime issue.](#)

Notes: [Entered on 03/09/2012 at 12:31:29 EST \(GMT-0500\) by Michele Simms:](#)
[\[no Notes entered \]](#)

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 [1629](#) with the information that was provided, the date the call was returned, and then close the ticket.

From: [Riek, Peggy - FSIS](#)
To: (b) (6) - FSIS
Subject: FW: Miscellaneous ISSUE=1630 PROJ=63
Date: Monday, March 12, 2012 12:08:07 PM

Hi (b) (6)

Would you check the email address for the caller as the emails are coming back as undeliverable to me? I need to send out a response. Thanks. Peggy

From: FootPrints CPAO Call Tracker - FSIS [mailto:FootPrints@fsis.usda.gov]
Sent: Monday, March 12, 2012 10:58 AM
To: Riek, Peggy - FSIS
Subject: Miscellaneous ISSUE=1630 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: 1630
Subject of Call: Miscellaneous
Secondary Subject:
Call Date: 03/12/2012 10:55 AM
Contact Name: Peter Candland
Caller Type: Primary Constituent
Contact Phone Number: 703-792-6195
Cell Phone Number:
Alt. Phone Number:
Contact Email Address: (b) (6) @pwcs.edu
Employer/Organization: Prince William County Public Schools
Call Info: Entered on 2012-03-12 at 10:58:38 by Nichele Derrickson :

RE: Requesting a statement from USDA concerning the "pink slime" in school lunches.

Many constituents are calling and they would like to have a statement to provided these callers.

Email address: (b) (6) @pwcs.edu

Notes: *Entered on 03/12/2012 at 10:58:37 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 **1630** with the information that was provided, the date the call was returned, and then close the ticket.

[Click here to view Call Log in Browser](#)

From: [Riek, Peggy - FSIS](#)
To: [West, Walinda - FSIS](#)
Subject: FW: Miscellaneous ISSUE=1634 PROJ=63
Date: Thursday, March 15, 2012 4:25:26 PM

[Can we refer individuals to the USDA website for the release on this issue?](#)

From: FootPrints CPAO Call Tracker - FSIS [mailto:FootPrints@fsis.usda.gov]
Sent: Thursday, March 15, 2012 4:10 PM
To: Riek, Peggy - FSIS
Subject: Miscellaneous ISSUE=1634 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: [1634](#)
Subject of Call: [Miscellaneous](#)
Secondary Subject:
Call Date: [03/15/2012 4:10 PM](#)
Contact Name: [Judise Williams](#)
Caller Type: [Primary Constituent](#)
Contact Phone Number: [\(b\) \(6\)](#)
Cell Phone Number:
Alt. Phone Number:
Contact Email Address: [n/a](#)
Employer/Organization: [consumer](#)
Call Info: [Entered on 2012-03-15 at 16:10:20 by Nichele Derrickson :](#)

[Re: Would like to speak with some one concerning "pink slime" added in School Lunches. Judise is a concerned parent and would like to know why is this added in meat. Why was this approved by USDA?](#)

Notes: [Entered on 03/15/2012 at 16:10:20 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 [1634](#) with the information that was provided, the date the call was returned, and then close the ticket.

[Click here to view Call Log in Browser](#)

From: [Riek, Peggy - FSIS](#)
To: [West, Walinda - FSIS](#)
Subject: FW: Miscellaneous ISSUE=1634 PROJ=63
Date: Thursday, March 22, 2012 8:39:40 AM

Is this statement still what we are telling callers? I believe you were suggesting to be the caller on these calls last week. Or should I just respond with the statement? This one is still hanging....

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.

From: FootPrints CPAO Call Tracker - FSIS [mailto:FootPrints@fsis.usda.gov]
Sent: Thursday, March 15, 2012 4:10 PM
To: Riek, Peggy - FSIS
Subject: Miscellaneous ISSUE=1634 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: [1634](#)
Subject of Call: [Miscellaneous](#)
Secondary Subject:
Call Date: [03/15/2012 4:10 PM](#)
Contact Name: [Judise Williams](#)
Caller Type: [Primary Constituent](#)
Contact Phone Number: (b) (6)
Cell Phone Number:
Alt. Phone Number:
Contact Email Address: [n/a](#)
Employer/Organization: [consumer](#)
Call Info: [Entered on 2012-03-15 at 16:10:20 by Nichele Derrickson :](#)

[Re: Would like to speak with some one concerning "pink slime" added in School Lunches. Judise is a concerned parent and would like to know why is this added in meat. Why was this approved by USDA?](#)

Notes: [Entered on 03/15/2012 at 16:10:20 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 **1634** 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: [Lavallee, Aaron - OC](#)
To: [Blake, Carol - FSIS](#); [Jarvis, Michael - AMS](#)
Subject: FW: more info
Date: Friday, March 09, 2012 2:37:51 PM

Guys do either of you have a contact at BPI or AMI that can get us a picture of what lftb actually looks like? WaPo is going to run a story saying that the pink slime thing is false.

From: Elizabeth Flock [mailto:Elizabeth.Flock@washingtonpost.com]
Sent: Friday, March 09, 2012 2:36 PM
To: Lavallee, Aaron - OC
Subject: RE: more info

Hi Aaron. These links don't address the misleading photo of pink slime, which is actually showing Advanced Meat Recovery in chicken. Do you have anything that addresses this?

From: Lavallee, Aaron - OC [mailto:Aaron.Lavallee@oc.usda.gov]
Sent: Friday, March 09, 2012 2:29 PM
To: Elizabeth Flock
Subject: more info

Elizabeth – this should help. The folks at AMI of Nat. Meat assoc should have a picture. But let me know if I can help dig up anything else.

This more in-depth story helps explain what this is

<http://www.foodsafetynews.com/2012/03/beef-products-inc-gets-support-from-food-safety-leaders/>

<http://www.meatami.com/ht/a/GetDocumentAction/i/76184>

Some of these external sources may be able to provide more info.

Dr. (b) (6) (formally of Jack in the Box - (b) (6))
Dr. (b) (6) (Iowa State University) - (b) (6)
(b) (6) (STOP Foodborn Illness) - (b) (6)
(b) (6) (formally of National Consumer League) - (b) (6)
Dr. (b) (6) (Kansas State University) - (b) (6)
Dr. (b) (6) (Texas A&M University) - (b) (6)
(b) (6) (National Meat Association) - (b) (6)
(b) (6) (Food Safety Lawyer) - (b) (6)

Aaron Lavallee

Communications Coordinator, Office of Communications
U.S. Department of Agriculture
1400 Independence Avenue, SW
Washington, DC 20250

Office Direct: 202.720.6959
Cell: (b) (6)
aaron.lavallee@oc.usda.gov
<http://www.usda.gov>

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From: [Canavan, Jeff - FSIS](#)
To: (b) (6) - FSIS; [Murphy-Jenkins, Rosalyn - FSIS](#)
Subject: Fw: MSC
Date: Tuesday, March 27, 2012 7:09:33 PM

One comment in favor of lftb.

Jeff

Jeffrey W. Canavan, MPA, RD
Deputy Director
Labeling and Program Delivery Division
USDA, FSIS, OPPD, LPDD

From: (b) (6) @aol.com [mailto:(b) (6) @aol.com]
Sent: Tuesday, March 27, 2012 05:00 PM
To: (b) (6) @yvbeef.com <(b) (6) @yvbeef.com>
Cc: Canavan, Jeff - FSIS; Canavan, Jeff - FSIS; "FSIS. labeling"@fsis.usda.gov <"FSIS. labeling"@fsis.usda.gov>
Subject: Re: MSC

Yes, Gary, innovation is over in the meat industry, just throw it all to the dog, not chemical sound but the traditional (pink slime thinking) organoliptical messes, not as holsum low fat flesh to save energy and incease food for the starving or poor or nutritiously deprived but just for the big dogs, big harry drolling dog.

Your response is important. CONFIDENTIALITY NOTICE: This e-mail communication, and any documents, files or e-mail messages attached to it, may contain confidential information that is legally privileged. Do not read this document if you are not the intended recipient. If you are not the intended recipient, or a person responsible for delivering it to the intended recipient, you are hereby notified that any disclosure, copying, distribution or use of any of the information contained in or attached to this transmission is strictly prohibited. If you have received this document in error, please immediately notify us at rae84065@aol.com or by telephone at 559-217-5071. If you are unable to forward this document to the intended recipient, destroy the document and its attachments without reading or saving in any manner. Thank you.

(b) (6) Rae McFarland Senior Wellness, Science and Professional Food Technologist 1-559-217-5071 www.avispatech.com

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

From: Gary McFarland <(b) (6) @yvbeef.com>
To: (b) (6) <(b) (6) @aol.com>
Sent: Tue, Mar 27, 2012 2:33 pm
Subject: MSC

Rae,
Someone was commenting on FTB today and mentioned wait until they start on MSC.
"They will shut down the frankfurter business".
FYI,
Gary
Gary McFarland
Sales Manager

[REDACTED] Beef Packing Co., Inc.

Merced Ca, 95341

[REDACTED] (b) (6)

Fax: 209-388-1625

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

From: (b) (6) - FSIS
To: (b) (6) - FSIS; (b) (6) - FSIS
Subject: Fw: National Advisory Committee on Microbiological Criteria for Foods to Hold Meeting on School Lunch Program Purchases
Date: Wednesday, March 14, 2012 12:51:44 PM

This might be worth attending for the sheer entertainment value. Pink slime, anyone?

From: USDA Food Safety and Inspection Service [mailto:usfsis@govdelivery.com]
Sent: Wednesday, March 14, 2012 11:48 AM
To: Mamber, Steve - FSIS
Subject: National Advisory Committee on Microbiological Criteria for Foods to Hold Meeting on School Lunch Program Purchases

[National Advisory Committee on Microbiological Criteria for Foods to Hold Meeting on School Lunch Program Purchases](#)

03/14/2012 12:17 PM EDT

March 28, 2012 public meeting (via conference call) will address food safety issues posed by subcommittee.



Questions? [Contact Us](#)

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This email was sent to (b) (6) @fsis.usda.gov using GovDelivery, on behalf of the USDA Food Safety and Inspection Service · United States Department of Agriculture · 1400 Independence Ave., S.W. · Washington D.C. 20250 · 800-439-1420



From: (b) (6) - OC
To: FSIS
Subject: FW: New Incident from AsktheExpert
Date: Thursday, March 15, 2012 12:13:07 PM

The following inquiry has been forwarded to you by:
OC (b) (6) (b) (6) @oc.usda.gov)

From: (b) (6) OC
Sent: Thursday, March 15, 2012 10:23 AM
To: (b) (6) - OC
Subject: FW: New Incident from AsktheExpert

From: (b) (6) - OC
Sent: Thursday, March 15, 2012 10:22:57 AM (UTC-05:00) Eastern Time (US & Canada)
To: (b) (6) - OC
Subject: Fw: New Incident from AsktheExpert

Can we discuss? I am not the poc.

From: Agricultural Reference
Sent: Thursday, March 15, 2012 09:17 AM
To: (b) (6) - OC
Cc: (b) (6)
Subject: FW: New Incident from AsktheExpert

Please send emails on pink slime issues to (b) (6) @oc.usda.gov, with a cc: to (b) (6)

From: ASK USDA [mailto:askusda@mailwc.custhelp.com]
Sent: Thursday, March 15, 2012 10:14 AM
To: Agricultural Reference
Subject: New Incident from AsktheExpert

The following question has been received:

Contact Information

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

Reference #120315-000009

Summary: What is pink slime and are grocery stores and restaurants obligated to tell you ...

Topic Level 1: Food

Subtopic Level 2: Food and Nutrition Information Center

Date Created: 03/15/2012 10:13 AM

Last Updated: 03/15/2012 10:13 AM

Status: Referred

Assigned:

Country:

State:

First Time Chatting?:

Discussion Thread

Customer By Web Form

03/15/2012 10:13 AM

What is pink slime and are grocery stores and restaurants obligated to tell you if their ground beef has this in it?

From: (b) (6) - OES
To: (b) (6) - FSIS; (b) (6) - FSIS
Subject: FW: New Incident from AsktheExpert
Date: Thursday, March 22, 2012 7:46:37 AM

Good Morning:

Scroll to the bottom of this e-mail...please review the message below and let me know if you agree that this should be sent to FDA or should it be assigned to FSIS.

Thanks

(b) (6)

From: (b) (6)
Sent: Wednesday, March 21, 2012 4:10 PM
To: (b) (6) - OES; (b) (6) - OES; (b) (6) - OES
Subject: FW: New Incident from AsktheExpert

Not related to ARS research. I believe this should go to FDA. Thanks.

(b) (6)

From: ASK USDA [mailto:askusda@mailwc.custhelp.com]
Sent: Wednesday, March 21, 2012 4:01 PM
To: ARS
Subject: New Incident from AsktheExpert

The following question has been received:

Contact Information

Email Address: (b) (6) @aol.com
First Name:
Last Name:
Type:
Title:

Reference #120321-000048

Summary: I want to know what we as consumers and Americans cab do to get pink slime banne...
Topic Level 1: Food
Subtopic Level 2: Food Safety Information Center
Date Created: 03/21/2012 04:00 PM
Last Updated: 03/21/2012 04:00 PM
Status: Referred
Assigned:
Country:

State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/21/2012 04:00 PM

I want to know what we as consumers and Americans cab do to get pink slime banned and to have the woman who approved it investigated and charged? I am incensed at the FDA over this entire fiasco.

From: (b) (6) - FSIS
To: (b) (6) - FSIS; (b) (6) - FSIS
Subject: FW: New Incident from AsktheExpert
Date: Friday, March 09, 2012 12:41:57 PM

FDA referral:

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: (b) (6) - OC
Sent: Friday, March 09, 2012 10:57 AM
To: (b) (6) - AMS; FSIS
Subject: FW: New Incident from AsktheExpert

The following inquiry has been forwarded to you by:
OC (b) (6) [@oc.usda.gov](mailto:(b) (6)@oc.usda.gov)

From: (b) (6) - OC
Sent: Friday, March 09, 2012 9:07 AM
To: (b) (6) - OC
Subject: FW: New Incident from AsktheExpert

From: Agricultural Reference
Sent: Friday, March 09, 2012 9:06:32 AM (UTC-05:00) Eastern Time (US & Canada)
To: (b) (6) - OC
Subject: FW: New Incident from AsktheExpert

FYI

We can't comment on this. I would suggest forwarding it to Wayne Moore (part of USDA's Office of Communications, (b) (6) [@oc.usda.gov](mailto:(b) (6)@oc.usda.gov)) for them to decide whether to comment on it.

From: Agricultural Reference
Sent: Friday, March 09, 2012 9:03 AM

To: (b) (6) @wowway.com
Subject: RE: New Incident from AsktheExpert

Dear Requester,

Thank you for contacting the USDA. Your question has been forwarded to a reference librarian for research and response. You can expect an answer within a few business days.

Sincerely,

Reference Research Services
National Agricultural Library
10301 Baltimore Ave.
Beltsville, MD 20705
301-504-5755
agref@ars.usda.gov

From: ASK USDA [<mailto:askusda@mailwc.custhelp.com>]
Sent: Friday, March 09, 2012 5:16 AM
To: Agricultural Reference
Subject: New Incident from AsktheExpert

The following question has been received:

Contact Information

Email Address: (b) (6) @wowway.com
First Name:
Last Name:
Type:
Title:

Reference #120309-000006

Summary: Why go after Raw Milk, which a lot of us have been using for ever, and still all...
Topic Level 1: Food
Subtopic Level 2: Food and Nutrition Information Center
Date Created: 03/09/2012 05:16 AM
Last Updated: 03/09/2012 05:16 AM
Status: Referred
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/09/2012 05:16 AM

[REDACTED]aw Milk, which a lot of us have been using for ever, and still allowed pink
slime to be sold as meat to unknowing consumers.

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

From: (b) (6) - FSIS
To: (b) (6) - FSIS; (b) (6) - FSIS
Bcc: (b) (6) - FSIS
Subject: FW: New Task Assigned
Date: Monday, March 19, 2012 10:17:32 AM

Bryce just assigned this to me. It is an oes 30 on pink slime.

(b) (6)
Issues Analyst
USDA/Food Safety and Inspection Service
Office of Public Affairs and Consumer Education
Executive Correspondence & Issues Management Staff
1400 Independence Ave SW. Room 1166
Washington D.C. 20250
Phone (b) (6)

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

From: (b) (6)@usda.gov [[mailto:\(b\) \(6\)@usda.gov](mailto:(b) (6)@usda.gov)]
Sent: Monday, March 19, 2012 9:04 AM
To: (b) (6) - FSIS
Subject: New Task Assigned

You have new tasks in your inbox.

Control Number: 7190678
Task: Draft Response
Due Date: 03/22/2012

You can access the application at the following url:
<http://cms.ess.usda.gov/edm>

This is an auto-generated message.

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: NewsMakers PM: The LFTB story's newest developments
Date: Wednesday, March 21, 2012 3:23:56 PM

FYI there is a link to a video regarding pink slime when you open the LFTB story's newest developments link below. It's only about 5 minutes and gives a brief description of the process involved.

From: bounce@newsletters.meatingplace.com [mailto:bounce@newsletters.meatingplace.com] **On Behalf Of** Meatingplace Editorial
Sent: Wednesday, March 21, 2012 2:08 PM
To: (b) (6) - FSIS
Subject: NewsMakers PM: The LFTB story's newest developments

Wednesday, March 21, 2012
NewsMakers PM from meatingplace.com

The **NEWGENERATION of Retail Bacon Packaging** technology is here! The Multivac R595 delivers PROVEN high pressure sealing to stop leakers, and handles L-boards, 'Tux' Cartons and Easy Open features on ONE machine! Ask about our **INGENIOUS** device for automatic handling of Trailing L-Boards. Up to 120 Packages per minute! **Click Here** for details.

This afternoon's headlines from www.meatingplace.com

[The LFTB story's newest developments](#)

[The right amount of red meat can be good-mood food](#)

[Russia ramps up poultry production](#)

[Cheesecake Factory refreshes menu](#)

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

Need to UNSUBSCRIBE? Click below.
[UNSUBSCRIBE me](#)

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[Jump to meatingplace.com Help/Membership](#)

Want to sponsor this newsletter?

Email bkinross@meatingplace.com or call 312-274-2214

NEED TECHNICAL SUPPORT?

Email mrobinson@mtgmediagroup.com

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From: [Gaffney, Neil - FSIS](#)
To: [Tarrant, Alexandra - FSIS](#); [Tarr, Adam - FSIS](#); [Khan, Atiya - FSIS](#)
Subject: FW: Notes from Today's OPACE Managers Meeting
Date: Wednesday, February 15, 2012 1:11:50 PM

FYI.

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: Gaffney, Neil - FSIS

Sent: Wednesday, February 15, 2012 1:10 PM

To: Fillpot, Dirk - FSIS; Cochran, Catherine - FSIS; McIntire, Richard - FSIS; (b) (6) - FSIS

Subject: Notes from Today's OPACE Managers Meeting

Here's a stream-of-consciousness summary of topics discussed today at the OPACE Managers Meeting:

- FSIS has received a petition (not sure from whom) to have poultry slaughtered under religious (Halal) guidelines labeled as such. This relates to the Butterball turkey inquiries that cropped up prior to Thanksgiving last year.
- FSIS has received a request from an establishment in Roswell, New Mexico, for the slaughter/inspection of horse meat.
- BPI and its ammoniated beef/pink slime product may be the focus of a letter from the FDA. Burger King has begun using the product again because customers have

complained about the alternative (untexturized fine lean beef).

- OC and OSEC have asked OPACE to reach out and decline to have Dan Engeljohn participate in a Meatingplace webinar on E. coli vaccinations slated for the spring – I will do so today, and also let Dan E. know of OC/OSEC's decision. APHIS' John Clifford may take part in the Meatingplace webinar instead.
- Carol and Alicemary Leach will be meeting with Phil Derfler shortly to discuss a *Minneapolis Star-Tribune* FOIA request to link ARS' NARMS data to FSIS' salmonella data derived from HACCP sampling by having FSIS insert a unique identifier field in its data.

Neil Gaffney

Press Officer

Office of Public Affairs and Consumer Education

Food Safety and Inspection Service

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Washington, DC 20250

O.: 202-690-3386; BB: 202-573-1845; Fax. 202-690-0460

Neil.Gaffney@fsis.usda.gov

<http://www.youtube.com/USDAFoodSafety>

<http://twitter.com/usdafoodsafety>

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

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

From: [Waskevich, Charles - FSIS](#)
To: [Theodule, Jonathan - FSIS](#); [Farrell, David - FSIS](#); (b) (6) - FSIS
Subject: FW: Notice of Investigation 12-0040
Date: Wednesday, March 28, 2012 9:15:41 AM
Attachments: [ICAD-12-0040 attachment.htm](#)
[Invest 12-0040.pdf](#)

Charles F. Waskevich, Jr., Branch Chief

Labor and Employee Relations Division
Employee Relations Branch
Office of Management
Food Safety and Inspection Service
United States Department of Agriculture
Mail Stop 3707 PP3, Room 8-247A
1400 Independence Avenue, SW
Washington, DC 20250-3700

Phone (301) 504-9318
Fax (202) 245-4798
Charles.Waskevich@fsis.usda.gov

From: (b) (6) - FSIS
Sent: Wednesday, March 28, 2012 9:11 AM
To: Engeljohn, Daniel - FSIS
Cc: Waskevich, Charles - FSIS; Fayne, Vincent - FSIS
Subject: RE: Notice of Investigation 12-0040

Good morning,

The attached complaint originated from a citizen named (b) (6), (b) (6)@aol.com, who sent it through the OIG hotline as well as to other parties. Since a number of the "for your information" complaints originate from customers who require "extra care" you might consider having the response emailed from a member of your staff who can take the extra time to handle this customer. I suspect there will be some back and forth to explain the product's science.

Yours truly,

(b) (6)

(b) (6)

Internal Control and Audit Division
USDA, FSIS, OPEER

From: Engeljohn, Daniel - FSIS
Sent: Wednesday, March 28, 2012 6:48 AM

To: (b) (6) - FSIS
Cc: Waskevich, Charles - FSIS
Subject: RE: Notice of Investigation 12-0040

Here's the response to the question raised in the complaint. Is my email response sufficient or do you need the response placed on a letterhead memo/letter? If so, to whom? Thanks.

Response: Lean finely textured beef (LFTB) is a meat food product whereby heat and a mechanical process are applied to meat trimmings to reduce the fat content. Because the temperature does not exceed 107° F, the proteins are not denatured during the process. The product does not appear to have been heat treated and has similar performance characteristics as meat. LFTB typically contains at least 14 percent protein, no more than 10 percent fat, and has a protein efficiency ratio of 2.5 resulting in a product that is compositionally similar to beef. Therefore, FSIS determined that LFTB may be used and labeled as beef in the formulation of ground beef and other meat food products.

Moreover, anhydrous ammonia may be applied to LFTB by a Federal establishment as a food safety intervention. Anhydrous ammonia reacts with the moisture in LFTB to form ammonium hydroxide, the active component. The Food and Drug Administration (FDA) lists ammonium hydroxide as generally recognized as safe (GRAS) in Title 21 of the Code of Federal Regulations (CFR), section 184.1139 for use in food with no limitation other than current good manufacturing practice ([Title 21: Food and Drugs](#)). Data showed that the use of anhydrous ammonia under these conditions of use only provided a momentary effect for the reduction of microorganisms and that there was no significant difference in appearance, texture, flavor, or overall acceptability between treated and untreated product. Therefore, FSIS determined that the use of anhydrous ammonia to treat LFTB was consistent with FDA's definition of a processing aid in 21 CFR 101.100(a)(3)(ii)(c), i.e., substances that are added to a food for their technical or functional effect in the processing but are present in the finished food at insignificant levels and do not have any technical or functional effect in that food. FSIS applies FDA's definition of a processing aid on a case by case basis as described in the following compliance policy guide posted on the Agency's website (http://www.fsis.usda.gov/PDF/Determination_of_Processing_Aids.pdf). Because processing aids are exempt from labeling ammonium hydroxide is not listed on the label.

Daniel L. Engeljohn, PhD

Assistant Administrator
Office of Policy and Program Development, FSIS, USDA
Rm 349-E JWB, 1400 Independence Ave, SW, WDC 20250
Main Office -- (202) 205-0495
Voicemail -- (202) 720-0089
BlackBerry -- (202) 368-5457 -- emergency only
Fax -- (202) 720-2025
Policies -- http://www.fsis.usda.gov/Regulations_&Policies/index.asp

From: (b) (6) - FSIS
Sent: Monday, March 26, 2012 5:45 PM
To: Engeljohn, Daniel - FSIS
Cc: Waskevich, Charles - FSIS
Subject: Notice of Investigation 12-0040

See attached,

(b) (6)

(b) (6)

Internal Control and Audit Division

USDA, FSI, OFER

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: OPPD Referral Letter
Date: Tuesday, March 20, 2012 12:01:32 PM
Attachments: [ICAD-12-0040 attachment.htm](#)

As discussed.

(b) (6)
Management Analyst
USDA/FSIS/OPEER/ICAD
1400 Independence Ave, SW
Washington, DC 20250
Office: (b) (6)
Fax: (202) 690-0071

From: (b) (6) FSIS
Sent: Tuesday, March 20, 2012 11:10 AM
To: (b) (6) - FSIS
Subject: RE: OPPD Referral Letter

Thanks because he just asked.

(b) (6)
(b) (6)
Internal Control and Audit Division
USDA, FSIS, OPEER

From: (b) (6) - FSIS
Sent: Tuesday, March 20, 2012 10:59 AM
To: (b) (6) - FSIS
Subject: RE: OPPD Referral Letter

Yes, I'll forward that to you.

(b) (6)
Management Analyst
USDA/FSIS/OPEER/ICAD
1400 Independence Ave, SW
Washington, DC 20250
Office: (b) (6)
Fax: (202) 690-0071

From: (b) (6) - FSIS

Sent: Tuesday, March 20, 2012 9:10 AM
To: (b) (6) - FSIS
Subject: RE: OPPD Referral Letter

(b) (6) is back – will have signatures today –

Was there a letter from the OIG for the Pink Slime referral? He will ask.

Thanks,

(b) (6)

(b) (6)

Internal Control and Audit Division
USDA, FSIS, OPEER

From: (b) (6) - FSIS
Sent: Tuesday, March 13, 2012 4:22 PM
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS
Subject: OPPD Referral Letter

(b) (6)

Please see the attached referral letter to OPPD prepared for (b) (6) signature as well as attached documents. Any questions, please let me know, thank you.

<< File: ICAD-12-0040 attachment.htm >> << File: OPPD Referral Letter ICAD-12-0040 3-13-12 ds edits.docx >>

(b) (6)
Management Analyst
USDA/FSIS/OPEER/ICAD
1400 Independence Ave, SW
Washington, DC 20250
Office: (b) (6)
Fax: (202) 690-0071

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS; (b) (6) - FSIS
Subject: FW: pink slime - Ground Beef
Date: Friday, March 09, 2012 12:40:53 PM

another

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: CLEAN: Wash Hands and Surfaces Often SEPARATE: Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature CHILL: Refrigerate Food Promptly

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

From: Meat and Poultry Hotline
Sent: Thursday, March 08, 2012 4:14 PM
To: FSIS
Subject: FW: pink slime - Ground Beef

Please see the attached.

Thanks

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

From: juliemaples@ymail.com [mailto:(b) (6)@ymail.com]
Sent: Thursday, March 08, 2012 12:16 PM
To: Meat and Poultry Hotline
Subject: Message from Internet User - Ground Beef

After watching ABC news last night and seeing the story about the "pink slime" I am absolutely appalled and disgusted that someone would make a decision like that on my behalf, to make the assumption that I would not care about ingesting that into my body, I as a human being have a right to know what I am buying, eating and drinking. And the person that made this decision had no right to do so. I am demanding that this stuff not be used.
Julie Maples

From: (b) (6) - FSIS
To: (b) (6)
Cc: (b) (6)
Subject: FW: Pink Slime - the other side of the story on LFTB
Date: Wednesday, March 28, 2012 1:58:19 PM

FYI, additional information you may not hear on the news.

(b) (6)

Frontline Supervisor

Salt Lake Circuit

Denver District

EE# (b) (6)

From: (b) (6) - FSIS
Sent: Tuesday, March 27, 2012 12:32 PM
To: (b) (6) - FSIS; FSIS - FO/DO15/Front Line Supervisors
Cc: Gallegos, Anna - FSIS; Reeder, Robert - FSIS; Wagner, Scott - FSIS
Subject: RE: Pink Slime - the other side of the story on LFTB

Interesting, yes, but only one side of the story; my opinion is that rather than share (promote?) one side of a hot-button topic we should be sharing a more rounded picture.

In regards to this particular article: what they refer to as “vats” appears to be a reference to what we know as “combos” and all of us know the requirements for sanitation, assuring what product that goes into combos (which does include trim but certainly no inedible product!), and the handling and shipping of combos. For sure combos are not dumped in railway tanker cars labeled “edible tallow.” I’ve worked at plants that did on-site rendering and produced ‘edible tallow’ – it has absolutely nothing to do with the production of LFTB.

For your further edification and consideration, below are links to some articles that present the other (and scientifically supportable) side of the story. The first is an industry response to the popular press information, while the second has more specific information on the use of ammonium hydroxide (NH3) in the production of LFTB as well as a list of other products that naturally contain NH3 or that use NH3 as an anti-microbial processing aid (and these are products millions consume every day). The third, in part, refers to the closure of some of the facilities that produce LFTB – one of which I worked at when I was a Relief SPHV in Lawrence District; that facility had high sanitation standards that they effectively implemented (we can only wish all of the plants where we provide inspection had such effective sanitation procedure implementation!) and very strict tracking of incoming combos of trim. The last link is a MythBusters-format article on LFTB.

1. <http://www.meatpoultry.com/Writers/Bryan%20Salvage/Assassinating%20effective%20technology.aspx>
2. http://www.foodinsight.org/Resources/Detail.aspx?topic=Questions_and_Answers_about_Ammonium_Hydroxide_Use_in_Food_Production
3. <http://www.meatpoultry.com/News/News%20Home/Business/2012/3/BPI%20suspends%20operations%20at%20three%20plants.aspx>
4. <http://beefisbeef.com/2012/03/15/top-7-myths-of-pink-slime/>

There are those that would say that since the references I’ve provided “come from industry” that they can’t be trusted. I would respond by pointing out that industry has spent a great deal of money on research and has a vested interest in producing safe products while efficiently using as much of the raw product (in this case beef carcasses) as they can – this is smart both business-wise and environment-wise (it’s estimated by the American Meat Institute that it will take an additional million and a half head of cattle per year to make up the volume that will be lost due to not using LFTB – definitely not a “green” decision and one that will result in increased cost to consumers). I would further ask for - in addition to anecdotal observations - the scientific support (e.g., peer-reviewed, double-blind studies) that has been done by the popular press and/or those that provided the initial ‘pink slime’ stories for their version of the story. Yes, I am not an “if it’s on You-tube, it must be true” person!

And lastly I would like to point out that this process (producing LFTB) has been approved by USDA while the use of NH3 as a processing aid (for use not just in beef) has been reviewed and approved by FDA; I really have a difficult time believing that there

is a conspiracy that is so wide-spread that the decisions by both the USDA and the FDA (based on scientific studies) were controlled to the extent (that seems to be implied in the popular press) that both would approve a process/processing aid that results in a dangerous product to consumers.

(b) (6), DVM, MS
USDA-FSIS-OFO-Denver District

Frontline Supervisor/Eugene Circuit (15-04)
Mail:c/o Est. 09221

29476 Airport Road

Eugene, OR 97402

BB: (b) (6)

From: (b) (6) - FSIS
Sent: Tuesday, March 27, 2012 4:36 AM
To: FSIS - FO/DO15/Front Line Supervisors
Cc: Gallegos, Anna - FSIS; Reeder, Robert - FSIS; Derrick, Greg - FSIS
Subject: FW: Slime

FYI, interesting article.

(b) (6)

Frontline Supervisor

Salt Lake Circuit

Denver District

BB# (b) (6)

From: (b) (6) - FSIS
Sent: Tuesday, March 27, 2012 5:23 AM
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS
Subject: Slime

This aired last night on ABC channel 4 in SLC. They even implicated Stouffers.

http://www.abc4.com/content/news/top_stories/story/Pink-Slime-The-Inside-Story/vm2n3PWs60uax36dzhsNGQ.csp

(b) (6)

Relief CSI

SLC Circuit

(b) (6)

To achieve, you need thought. You have to know what you are doing and that's real power.
Ayn Rand

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: Pink slime 3
Date: Wednesday, March 21, 2012 2:28:20 AM
Attachments: [Pink slime 3.docx](#)

Kind of interesting. Not sure if they do this up north or not.

From: (b) (6) - FSIS
Sent: Tuesday, March 20, 2012 9:37 PM
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS; (b) (6) - FSIS
Subject: Pink slime 3

FYI

(b) (6)

CSI, Relief

Grand Rapids Mi.

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: Pink Slime by USDA Design
Date: Tuesday, March 27, 2012 9:48:18 AM

Did you receive this?

From: John Munsell [mailto:(b) (6)@midrivers.com]
Sent: Sunday, March 25, 2012 3:55 PM
To: ","
Subject: Pink Slime by USDA Design

Everyone:

The media has been awash with a plethora of articles about "***Pink Slime***", referring to treatment of beef trimmings with ammonia hydroxide. I suggest that the real issue is not the chemical treatment, but why such treatments are deemed necessary on meat coursing through commerce in containers proudly bearing the official USDA Mark of Inspection. Realizing these trimmings had already been "USDA Inspected and Passed", how can the agency classify such trimmings as "High Risk", and why must these approved trimmings be further purified? Last Friday, Food Safety News published my article which addresses these troubling questions. You won't like what you read.

John

<http://johnmunsell.com/blog/?p=100>

USDA-FSIS-FSE Staff

Meat and Poultry Hotline

5601 Sunnyside Avenue, Mailstop 5269

Beltsville, MD 20705-5000

Tel: (b) (6)

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

From: Van, Diane - FSIS

Sent: Friday, March 09, 2012 10:30 AM

To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - Commissioned Corps - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; Van, Diane - FSIS; (b) (6) - FSIS

Cc: Tuverson, Robert - FSIS

Subject: Pink Slime Calls

Hotline Staff,

When you get an irate caller who is complaining that USDA should require labeling on products containing Ammonium Hydroxide (pink slime), here is a response you can give. This will very often diffuse an irate caller. All they really want is to be heard and register their complaint. If they think they are being heard they will calm down almost immediately. You can use this style of response for other irate callers as well. Always tell them (and it's true) that we are recording their concern. You do not have to use this wording verbatim:

"I understand your concern about the labeling of products that contain Ammonium Hydroxide. We record each call in our database and I have entered your concerns. The Agency periodically reviews our database and they will see your concern that you have registered."

Diane Van

Deputy Director, Food Safety Education Staff

Office of Public Affairs & Consumer Education

USDA/Food Safety & Inspection Service

5601 Sunnyside Ave., 2-L292

Beltsville, MD 20705

301-344-4777 Phone

301-504-0203 Fax

202-306-3857 Blackberry

From: [Mabry, Brian - FSIS](#)
To: [Blake, Carol - FSIS](#)
Cc: [Fillpot, Dirk - FSIS](#); [DiNapoli, Greg - FSIS](#)
Subject: FW: Pink slime draft talking points/Q&A
Date: Tuesday, March 20, 2012 12:23:18 PM

Carol,

Wanted to give you a heads up. Not sure if you need to be on the call – I'll wait for Dirk to come back from PAD with the download from Aaron – but wanted to flag for you. FNS has been a problem all the way throughout this exercise in that they have not been in sync with the rest of us.

We learned a little earlier today that FNS is having a conference call at 1:30 PM today with stakeholders on this topic – and by learned, I mean that Jarvis got an inquiry from the NY Times asking to listen in.

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: (b) (6) - OSEC
Sent: Tuesday, March 20, 2012 12:16 PM
To: Johnson, Ashlee - OSEC; Lavallee, Aaron - OC; (b) (6) - FNS; (b) (6) - OSEC; Jarvis, Michael - AMS; (b) (6) - AMS; (b) (6) - AMS; DeJong, Justin - OC; (b) (6) - OC; (b) (6) - AMS
Cc: (b) (6) - FNS; (b) (6) - FNS; Alexander, Bruce - FNS; (b) (6) - FNS; Fillpot, Dirk - FSIS; Mabry, Brian - FSIS; (b) (6) - OSEC
Subject: Re: Pink slime draft talking points/Q&A

I think a call is a good idea, are people available at 4:45pm today? If so, Aaron can send around call-in info.

(b) (6)

From: Johnson, Ashlee - OSEC
Sent: Tuesday, March 20, 2012 11:08 AM
To: Lavallee, Aaron - OC; (b) (6) - FNS; (b) (6) - OSEC; (b) (6) - OSEC; Jarvis, Michael - AMS; (b) (6) - AMS; (b) (6) - AMS; DeJong, Justin - OC; (b) (6) - OC; (b) (6) - AMS
Cc: (b) (6) - FNS; (b) (6) - FNS; Alexander, Bruce - FNS; (b) (6) - FNS; Fillpot, Dirk - FSIS; Mabry, Brian - FSIS; (b) (6) - OSEC
Subject: RE: Pink slime draft talking points/Q&A

Looping in (b) (6)

Ashlee Nicole Johnson

Office of Congressional Relations

U.S. Department of Agriculture

(202) 720-2413

Ashlee.Johnson@osec.usda.gov

From: Lavallee, Aaron - OC

Sent: Tuesday, March 20, 2012 12:06 PM

To: (b) (6) - FNS; Johnson, Ashlee - OSEC; (b) (6) - OSEC; (b) (6) - OSEC; Jarvis, Michael - AMS; (b) (6) - AMS; (b) (6) - AMS; DeJong, Justin - OC; (b) (6) - OC; (b) (6) - AMS

Cc: (b) (6) - FNS; (b) (6) - FNS; Alexander, Bruce - FNS; (b) (6) - FNS; Fillpot, Dirk - FSIS; Mabry, Brian - FSIS

Subject: Re: Pink slime draft talking points/Q&A

Looping additional individuals. Over the last week we have taken steps to help the dust settle across public audiences because the dialogue and discourse from customers, stakeholders, and media was not at a productive place - further fueled by the online frenzy. This frenzy is slowing down.

On the communications side we have shared solid details where we have them and only as needed as this is still unfolding. We have avoided stepping out with excessive details that will only amplify the stories.

Is there a balance we can find between handing out more information immediately to wider audiences and settling this down?

From: (b) (6) - FNS

Sent: Tuesday, March 20, 2012 10:55 AM

To: Lavallee, Aaron - OC; Johnson, Ashlee - OSEC; (b) (6) - OSEC

Cc: (b) (6) - FNS; (b) (6) - FNS; Alexander, Bruce - FNS; (b) (6) - FNS

Subject: RE: Pink slime draft talking points/Q&A

All,

We notified Ashlee yesterday of the need to have a coordinated departmental phone call on this issue. At this point, we are not sure who is the lead for the development and distribution of this type of information on LFTB, it is clearly not our regions and in fact, we did not participate in the talking points below. I can only restate the need for a phone call on this issue today, both Laura and SNP are feeling very exposed on this, we are trying to response to just our customer's need for information and realize this is leading to additional concerns. Happy to arrange a call with all USDA parties, let me know if I should proceed.

(b) (6)

From: Alexander, Bruce - FNS
Sent: Tuesday, March 20, 2012 10:55 AM
To: (b) (6) - FNS
Cc: (b) (6) - FNS; (b) (6) - FNS
Subject: FW: Pink slime draft talking points/Q&A

(b) (6)

Do you know anything about a conference call on LFTB happening today?

Bruce

Bruce C. Alexander
Director, Communications & Governmental Affairs
U.S. Department of Agriculture - Food & Nutrition Service
3101 Park Center Drive
Alexandria, VA 22302
(703) 305-2281 (office)
Bruce.Alexander@fns.usda.gov

From: Lavallee, Aaron - OC
Sent: Tuesday, March 20, 2012 10:34 AM
To: (b) (6) - FNS
Cc: Alexander, Bruce - FNS; (b) (6) - FNS
Subject: RE: Pink slime draft talking points/Q&A

We are holding on this for now – the story is slowing down and we are trying not to push this further.

We are trying to track down a conference call that FNS is doing today with schools on LFTB – do you guys know anything about this?

From: (b) (6) - FNS
Sent: Tuesday, March 20, 2012 10:33 AM
To: Lavallee, Aaron - OC
Cc: Alexander, Bruce - FNS; (b) (6) - FNS
Subject: RE: Pink slime draft talking points/Q&A
Importance: High

Hi Aaron,

Following up to see if you had an opportunity to review? Our speechwriter is hoping to incorporate in a briefing book that is due at noon today.

Thanks, (b) (6)

From: [Cardwell, Rene - FSIS](#)
To: (b) (6) - FSIS
Subject: FW: Pink Slime Final Letter
Date: Friday, February 10, 2012 10:30:51 AM
Attachments: [Signed copy of Chrisdzl@yahoo.com Pink Slime 7144229f21.docx](#)

Here's another one 7146965 that I'm reviewing now as a draft. (b) (6) just needs to update her files.

Thank you.

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

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

From: Cardwell, Rene - FSIS
Sent: Friday, February 10, 2012 10:24 AM
To: (b) (6) - FSIS
Subject: RE: Pink Slime Final Letter

I'm reviewing 7146962, which had the typo. Also, the cleared signed letter uploaded in that same ECM folder (attached as 7144229 "campaign") also has the typo (see last paragraph on page 1).

Thank you.

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

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

From: (b) (6) - FSIS
Sent: Friday, February 10, 2012 10:19 AM
To: Cardwell, Rene - FSIS
Subject: RE: Pink Slime Final Letter

What's the control number/folder?

(b) (6)

Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, S.W., Room 1162-S
Washington, DC 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

From: Cardwell, Rene - FSIS

Sent: Friday, February 10, 2012 10:19 AM

To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS

Cc: Leach, Alicemary - FSIS

Subject: Pink Slime Final Letter

Team:

It is imperative that you pay closer attention to our final reviews. There is a typo in one of the cleared, signed letters that (b) (6) has authorized us to autopen. (b) (6) could you please update that paragraph, and (b) (6) and (b) (6) please give your closest attention towards reviewing and uncovering these types of errors. See paragraph below:

In 2001, FSIS concluded that this use of ammonia was consistent with FDA's definition of a processing aid and was not required to be listed on the label. The use of ammonia to treat boneless beef trimmings provides a momentary effect of a reduction of bacteria, but does not prevent the recontamination of the product. It also does not suppress the outgrowth of any cells of the pathogen that survive the treatment. In addition, data submitted to FSIS showed that

Thank you.

René Cardwell, Deputy Director

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

Cell: (202) 503-7113

Fax: (202) 205-0158

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: Pink Slime in Hamburger
Date: Thursday, March 15, 2012 11:54:34 AM

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: CLEAN: Wash Hands and Surfaces Often SEPARATE: Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature CHILL: Refrigerate Food Promptly

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

From: Meat and Poultry Hotline
Sent: Monday, March 12, 2012 2:27 PM
To: FSIS
Subject: FW: Pink Slime in Hamburger

Please see the attached.

Thank you

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

From: Alvin Fulcher [mailto:(b) (6)@aol.com]
Sent: Friday, March 09, 2012 6:51 PM
To: mphotline.fsis@usda.gov
Subject: Pink Slime in Hamburger

The USDA need to revisit this false labeling or at least require accurate labeling of all ground beef sold with this nasty stuff in it. To me it's incredible that they can put scrap meat and chemicals into hamburger and call it food fit for humans. And we've been eating this stuff for year now. Truly disgusting.

From: (b) (6) - FSIS

To:

(b) (6)

Subject: FW: Pink slime info

Date: Friday, March 30, 2012 10:52:35 AM

FYI about "Pink Slime"!

(b) (6) D.V.M.

FLS

Circuit 3519

Hammond, La.

479-530-6073

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

From: (b) (6) - FSIS

Sent: Friday, March 30, 2012 9:04 AM

To: (b) (6) - FSIS

Subject: FW: Pink slime info

(b) (6) D.V.M.

FLS

Circuit 3519

Hammond, La.

(b) (6)

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

From: (b) (6) [mailto:(b) (6)@ldaf.state.la.us]

Sent: Wednesday, March 28, 2012 12:04 PM

To: (b) (6) - FSIS

Subject: Pink slime info

<http://www.meatpoultry.com/Writers/Bryan%20Salvage/Assassinating%20effective%20technology.aspx>

<http://www.timesrecordnews.com/news/2012/mar/24/pink-slime-not-based-on-facts/>

(b) (6)

Sent from my iPhone

From: (b) (6)
To: (b) (6) - FSIS
Subject: FW: Pink Slime Information
Date: Tuesday, March 13, 2012 12:48:07 PM

More on pink slime!

From: (b) (6) - FSIS [mailto:(b) (6)@fsis.usda.gov]
Sent: Tuesday, March 13, 2012 11:48 AM
To: (b) (6)

Cc: (b) (6)
Subject: RE: Pink Slime Information

Here is the "pink slime" video link that Jamie Oliver posted that started all this from his TV show last year.

<http://youtu.be/wshlnRWnf30>

It is the centrifuging of beef trim that removes fat and the rest is treated with ammonium hydroxide and then the result ground and it looks like regular hamburger. It is allowed to be added to ground beef at the rate of 15% without any labeling of the substance in the ground beef. The major restaurant chains that were using it stopped due to public outcry and apparently the government bought it up to put into the school lunch program creating the next public outcry. Like 7 million pounds of it! We should all be educated about it because the American public is very concerned and ask me about it all the time I don't know why they would not be asking all of us on a daily basis. The health or whole food people are concerned with making their bodies in a more basic (ph) form. This does reduce the acidity of the beef and that is why it is a good killer of pathogenic microbes.

Dr. (b) (6)

From: (b) (6) [mailto:(b) (6)@agri.ohio.gov]
Sent: Monday, March 12, 2012 3:55 PM
To: (b) (6)

Cc: (b) (6)
Subject: FW: Pink Slime Information

We have had a few calls concerning the new media hype about pink slim in hamburgers. I don't know much about it, but got this information from (b) (6) I thought for those of you that have had friends, plants and others wondering about it refer them to this link.

From: (b) (6) [mailto:(b) (6)@osu.edu]
Sent: Friday, March 09, 2012 2:57 PM
To: (b) (6)
Subject: Pink Slime Information

Here is a video that AMI did about using pink slime in hamburgers:

www.meatmythcrushers.com/myths/myth-ordinary-household-ammonia-is-used-to-make-some-hamburgers.html

I thought I had a couple of websites also, but still looking for them.

(b) (6)

This message and any response to it may constitute a public record and thus may be publicly available to anyone who requests it.

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.

This message and any response to it may constitute a public record and thus may be publicly available to anyone who requests it.

From: [Leach, Ann - FSIS](#)
To: (b) (6)
Cc: (b) (6) - FSIS
Subject: FW: Pink Slime Information
Date: Tuesday, March 13, 2012 6:33:59 AM

Please mention this video site in this week's meeting with all of your plants so they can view an expert's comment on the pink slime that has been in the news lately. It is very informative and should be shared with our meat plants.

Ann Leach

District Supervisor
Department of Agriculture
Division of Meat Inspection
Cell 1 -614-653-0335
Office 1-216-391-8413
Ann.Leach@fsis.usda.gov

From: (b) (6) [mailto:(b) (6)@agri.ohio.gov]
Sent: Monday, March 12, 2012 3:55 PM
To: (b) (6)
(b) (6)
(b) (6)
Cc: (b) (6)
Subject: FW: Pink Slime Information

We have had a few calls concerning the new media hype about pink slim in hamburgers. I don't know much about it, but got this information from (b) (6). I thought for those of you that have had friends, plants and others wondering about it refer them to this link.

From: [Blake, Carol - FSIS](#)
To: [Hagen, Elisabeth - OSEC](#); [Ronholm, Brian - OSEC](#); [Almanza, Al - FSIS](#); [Derfler, Phil - FSIS](#); [Ramos, Adela - OSEC](#)
Cc: (b) (6) - OSEC; [Rottenberg, Carmen - FSIS](#)
Subject: FW: Pink Slime Letter
Date: Friday, March 23, 2012 8:35:59 AM
Attachments: [FINAL Pink Slime to Secretary Vilsack.pdf](#)

FYI only, this will go to AMS for a response. But note that Pingree raises the topic that we raised in our meeting with OC, that less affluent school districts will be forced to use this product.

Carol Blake

Assistant Administrator
Office of Public Affairs and Consumer Education
Food Safety and Inspection Service, USDA
Room 339-E Whitten Building
Washington, DC 20250
Phone: (202) 720-3884
Fax: (202) 205-0301
Cell: (202) 557-4736
carol.blake@fsis.usda.gov



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

From: Gould, Christopher - FSIS
Sent: Thursday, March 22, 2012 6:43 PM
To: DiNapoli, Greg - FSIS; Blake, Carol - FSIS; Mabry, Brian - FSIS
Subject: Fw: Pink Slime Letter

FYI -

Christopher Gould
Congressional & Public Affairs Office
USDA Food Safety & Inspection Service
202-690-4546
202-365-0186 (cell)

From: Johnson, Ashlee - OSEC
Sent: Thursday, March 22, 2012 05:37 PM
To: (b) (6) - OSEC; (b) (6) - OSEC; Lavalley, Aaron - OC; (b) (6) - AMS
Cc: (b) (6) - OSEC; Gould, Christopher - FSIS; (b) (6) - FNS
Subject: FW: Pink Slime Letter

Pingree's letter has arrived. Bill will you take care of looping this into the appropriate response process for AMS?

Ashlee Nicole Johnson

Office of Congressional Relations
U.S. Department of Agriculture
(202) 720-2413
Ashlee.Johnson@osec.usda.gov

From: Benjamin, Claire [mailto:(b) (6)@mail.house.gov]
Sent: Thursday, March 22, 2012 6:09 PM
To: (b) (6) - FNS; Johnson, Ashlee - OSEC
Subject: Pink Slime Letter

(b) (6) and Ashlee - Please find a letter to Secretary Vilsack from Congresswoman Pingree and 41 of her colleagues on pink slime in schools. Thank you, and please let me know if you have any questions.

--

Claire Benjamin
Legislative Director
Congresswoman Chellie Pingree (ME-01)
1318 Longworth HOB
202-225-6116
www.pingree.house.gov

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: Pink Slime letters
Date: Tuesday, March 13, 2012 9:45:26 AM
Attachments: [Nancy Zazzaro-Pink Slime.docx](#)
Importance: High

You can get that OES30 (7184011) started at this point, based on the version that's going to Dan for signature. He's already cleared it in ECM, so we should be ready to go.

(b) (6)

Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods

COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: (b) (6) - FSIS
Sent: Tuesday, March 13, 2012 7:55 AM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS;
(b) (6) - FSIS
Subject: Pink Slime letters
Importance: High

Good Morning All,

For those of you working on "Pink Slime" letters, cleared language in a letter I prepared is going up for signature. Once the letter is signed, I will forward you a copy. However, I am quite sure that eventually, the language will be changed.

Thanks and Have a Wonderful Day!

(b) (6) *Issues Analyst*

Executive Correspondence and Issues Management Staff

Office of Public Affairs and Consumer Education

Food Safety and Inspection Service

1400 Independence Ave. S.W., Room 1166-S, Washington, DC 20250-3700

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

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

Check your Steps at <http://www.foodsafety.gov/keep/basis/index.html>

From: (b) (6) - FSIS
To: (b) (6) - FSIS; (b) (6) - FSIS
Cc: (b) (6) - FSIS; Cardwell, Rene - FSIS
Subject: FW: Pink Slime letters
Date: Tuesday, March 20, 2012 1:01:34 PM

Hello all, confirmation from (b) (6) to drop his signature in the pink slime letters.

(b) (6)

FSIS/OPACE/ECIMS

(b) (6) fsis.usda.gov

(Desk) (b) (6)

(Fax) 202-720-7609

FSIS/OPACE/ECIMS

TRUE PEACE IS NOT MERELY THE ABSENCE OF TENSION

BUT THE PRESENCE OF JUSTICE

DR. MARTIN L. KING

From: Engeljohn, Daniel - FSIS
Sent: Tuesday, March 20, 2012 12:59 PM
To: (b) (6) - FSIS
Subject: RE: Pink Slime letters

You can drop my signature in the letters. Thanks.

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: (b) (6) - FSIS
Sent: Monday, March 19, 2012 1:58 PM
To: Engeljohn, Daniel - FSIS

Subject: Pink Slime letters

<< File: 20120319104432675.pdf >>

Dan, we have about 30 Pink Slime letters to go out in ECIMS. Do you want to sign them or can I just drop your signature in them. Thanks

(b) (6)

FSIS/OPACE/ECIMS

(b) (6) fsis.usda.gov

(Desk) (b) (6)

(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: [Lavallee, Aaron - OC](#)
To: [Jarvis, Michael - AMS](#)
Cc: [Fillpot, Dirk - FSIS](#)
Subject: FW: Pink Slime petition
Date: Tuesday, March 06, 2012 4:07:52 PM

Mike,

I may need your help on this. I will call you.

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

From: Lavallee, Aaron - OC
Sent: Tuesday, March 06, 2012 4:06 PM
To: 'Knowles, David'
Cc: Fillpot, Dirk - FSIS
Subject: RE: Pink Slime petition

David -

Off the record,

I don't see an attachment but if this is a formal petition to FSIS there are appropriate channels for it to go through.

We are at a point where we are getting a little frustrated.

We have stated repeatedly that we don't have an order with BPI - that is not how it works. Lean Finely Textured Beef (LFTB) - the BPI product you reference - is a raw material that USDA includes as an allowable raw material in several beef items it procures. It is included in these products by the vendors that produce it. We then make purchases through vendors.

What your story failed to point out is that the local schools all over the nation are the ones buying the vast majority of this product - if they don't want to, they don't have to, like USDA they buy from vendors who may or may not use this product. What your story also failed to point out is that this is commercially available all over the US and common in ground beef people consume everyday.

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

From: Knowles, David [[mailto:\(b\) \(6\)@thedaily.com](mailto:(b) (6)@thedaily.com)]
Sent: Tuesday, March 06, 2012 3:52 PM
To: Lavallee, Aaron - OC
Subject: Pink Slime petition

Dear Aaron,

The Daily is running a story about a woman who started a petition this morning to try and get the USDA to stop from buying LBT from Beef Products, Inc. I am attaching her web article which contains a letter to Secretary Vilsak as well as the petition.

I have a couple of questions for the story (which will run tomorrow):

1. Was anyone at the USDA, or Secretary Vilsak, aware of the petition before receiving it from me today?
2. Have there been other complaints about BPI's LBT in recent days?
3. Would it even be possible to cancel USDA's order from BPI for this year?

Thanks, as always for your help.

Best regards,
David Knowles
Reporter, The Daily
(b) (6)

From: Lavallee, Aaron [Aaron.Lavallee@oc.usda.gov]
Sent: Friday, February 17, 2012 10:10 AM
To: Knowles, David
Cc: Fillpot, Dirk - FSIS
Subject: RE: BPI questions

David,
My apologies for the delay - I was out sick yesterday. I want to make clear that our emails off the record for now.

I am going to need some time to look in to this and will loop in my colleague Dirk on this email.

I am not familiar with either of these gentlemen but I have some concerns with their statements below and your plan to use them.

I need to make very clear what FSIS does. FSIS is responsible for ensuring that the nation's commercial supply of meat, poultry, and egg products is safe, correctly labeled and packaged. So if the validity of these individuals is based on the fact that they were FSIS employees then we have concerns because FSIS does not "consider something to be ground beef" and does not determine "inferior quality." FSIS is in the business of inspecting, not grading. So what these gentlemen are saying would appear to be personal opinions, not professional assessments or statements.

Also I would double check some of the dates as I believe JoAnn Smith may have been at USDA well before that.

We are going to do some checking on this and get back with you shortly. What is your timeline and the best number to reach you at?

Aaron Lavallee
Communications Coordinator, Office of Communications
U.S. Department of Agriculture
1400 Independence Avenue, SW
Washington, DC 20250
Office Direct: 202.720.6959
Cell: (b) (6)
aaron.lavallee@oc.usda.gov
<http://www.usda.gov>

Stay Connected with USDA:

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

From: Knowles, David [mailto:(b) (6)@thedaily.com]
Sent: Thursday, February 16, 2012 3:40 PM
To: Lavallee, Aaron
Subject: BPI questions

Dear Aaron,

I've been asked to do another story on the BPI's product that will look into the red flags raised by two former FSIS employees, Carl Custer and Gerald Zirnstein. I've interviewed both gentlemen and wanted to give USDA a chance to respond to some of the statements that each has made that will be used in the piece.

Mr. Zirnstein says he visited BPI's factory in 2002 and that he raised concerns about their LBT product. In a March 2002 e-mail, Zirnstein termed the product "pink slime" and said he did not consider it to be ground beef (as per the USDA's definition). Does this jibe with USDA's recollection?

Mr. Custer, along with others in the department, received that e-mail, which confirmed his conclusions about BPI's product. Custer said he first encountered BPI back in the late 90's, and also concluded that the LBT was of an "inferior quality" to ground beef. It is his recollection that in 2002, then undersecretary JoAnn Smith declared of BPI's product, "If it's pink, then it's meat," and that FSIS dropped its objections to the LBT product thereafter. Can you corroborate or deny any of that?

Since the Dec. 30 2009 New York Times article detailing cases of E-Coli in BPI meat, what measures has USDA taken to insure that their LBT product is inspected on a regular basis? Are there any other steps USDA and FSIS have taken to allay the concerns raised by Mr. Zirnstein and Mr. Custer?

Thank you, once again, for your help with this. It's important to me to have the facts of this story reported properly.

Best,
David Knowles
Reporter, The Daily

(b) (6)

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From: (b) (6) - FSIS
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - Commissioned Corps - FSIS
Subject: FW: Pink Slime Q's
Date: Friday, March 16, 2012 9:57:58 AM

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

It would be great if we can provide 'pink slime' numbers, I think they may find the information interesting downtown:

Could you please get some type of count at end of day for such calls on the hotline?

It's hard to gauge based on the news lately what to expect (lower or higher numbers)

(b) (6) if you could get the HL numbers and (b) (6) could you get the Chat ones on 'pink slime' and send the info to Brian Mabry (see below)?

You may have seen this news release at usda.gov:

USDA Announces Additional Choices for Beef Products in the Upcoming School Year:

<http://www.usda.gov/wps/portal/usda/usdahome?contentid=2012/03/0094.xml&contentidonly=true>

and on our FSIS website meetings related to National School Lunch program:

http://www.fsis.usda.gov/News_&_Events/NR_031412_01/index.asp

Thanks and have a great weekend everyone!

(b) (6)

(b) (6)

Technical Information Specialist

USDA-FSIS-FSE Staff

Meat and Poultry Hotline

5601 Sunnyside Avenue, Mailstop 5269

Beltsville, MD 20705-5000

Tel: (b) (6)

e-mail: (b) (6) fsis.usda.gov

From: Mabry, Brian - FSIS
Sent: Friday, March 09, 2012 9:57 AM
To: (b) (6) - FSIS
Subject: RE: Pink Slime Q's

(b) (6)

Thanks – do y'all have a good estimate of how many contacts you have received overall, and any trends on the calls (ie, I assume it is still increasing)? We are working with OC but it is a difficult process. 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: (b) (6) - FSIS
Sent: Friday, March 09, 2012 9:46 AM
To: Mabry, Brian - FSIS
Subject: Pink Slime Q's

<< File: Pink Slime March 2012.docx >> Brian, attached is a small sample of inquiries we're beginning to receive related to 'pink slime'

(b) (6)

(b) (6)
Technical Information Specialist
USDA/FSIS
5601 Sunnyside Avenue, Mailstop 5269
Beltsville, MD 20705-5000
Phone: 301-344-4763
E-mail: (b) (6) fsis.usda.gov

From: [Blake, Carol - FSIS](#)
To: [Tuverson, Robert - FSIS](#); [Van, Diane - FSIS](#); [Harris, Mary - FSIS](#); (b) (6) - FSIS
Subject: FW: Pink Slime Questions or TG enzyme?
Date: Friday, March 30, 2012 9:49:14 AM
Importance: High

Can you please send me what we provided to hotline callers starting back in February?
Need it quickly this morning.

Thanks!

Carol Blake

Assistant Administrator
Office of Public Affairs and Consumer Education
Food Safety and Inspection Service, USDA
Room 339-E Whitten Building
Washington, DC 20250
Phone: (202) 720-3884
Fax: (202) 205-0301
Cell: (202) 557-4736
carol.blake@fsis.usda.gov

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

From: Lavallee, Aaron - OC
Sent: Friday, March 30, 2012 9:44 AM
To: Blake, Carol - FSIS; Fillpot, Dirk - FSIS
Subject: FW: Pink Slime Questions or TG enzyme?

Can you find out what we provided to the hotline for TPs back at the beginning of February

From: Fillpot, Dirk - FSIS
Sent: Thursday, February 02, 2012 9:32 AM
To: Lavallee, Aaron; Blake, Carol - FSIS; Mabry, Brian - FSIS
Subject: FW: Pink Slime Questions or TG enzyme?

We are getting a number of calls on our Hotline about the pink slime, and need to provide responses. Can we provide callers with the information contained in the quote we distributed last night? Anything else that has been approved that we can provide? Thanks

Dirk Fillpot

Media Supervisor

Congressional and Public Affairs

Office of Public Affairs and Consumer Education

USDA Food Safety and Inspection Service

Washington, D.C. 20250

Phone: (202) 690-3112

Cell: (202) 695-9950

dirk.fillpot@fsis.usda.gov

<http://www.youtube.com/USDAFoodSafety>

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

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

From: (b) (6) - FSIS
Sent: Thursday, February 02, 2012 9:26 AM
To: Fillpot, Dirk - FSIS
Cc: Van, Diane - FSIS; (b) (6) - FSIS
Subject: FW: Pink Slime Questions or TG enzyme?

Good morning Dirk

We're beginning to get some inquiries --mostly negative--as related to "pink slime:" would you have updated key points?

This appears to have re-surfaced in the media quite recently.

Mostly, calls or e-mails are about "how does USDA allow usage of such 'pink slime' or 'ammonia' in beef?"

They are quite resentful in their tone.

Please let me know,

I look forward to your response.

(b) (6)

(b) (6)

Technical Information Specialist

USDA-FSIS-FSE Staff

Meat and Poultry Hotline

5601 Sunnyside Avenue, Mailstop 5269

Beltsville, MD 20705-5000

Tel: (b) (6)

e-mail: (b) (6) fsis.usda.gov

From: (b) (6) - FSIS
Sent: Thursday, February 02, 2012 9:02 AM
To: (b) (6) - FSIS
Subject: Pink Slime Questions or TG enzyme?

Hi (b) (6)

I always seem to get confused about this topic. Is the "pink slime" the same as the TG enzyme and the same as what is in the Jamie Oliver show? Anyway, here are the questions from Ask Karen over the past few days. I've forwarded them to ECIMS. I had one call that was transferred to me from (b) (6) about the TG enzyme yesterday. I handled that okay because I had talking points.

Anyway, here are the questions

1. 2/2/12 "how can you sleep at night allowing red slime ammonia treated crap to be added to beef? You ought to be ashamed, if not put in jail."
2. 2/2/12 "Why is pink slime allowed to be used?"
3. 2/1/12 "I just read an article that McDonald's will stop using "pink slime" (beef waste treated with ammonia) in their burgers. How can the USDA label "pink slime" safe?"
4. 2/1/12 I have been seeing lately a lot of information about food processing. The latest is that ammonia is added to ground beef. Is that true? I have two children to protect and would hate to think that in feeding them "healthy" food, I am in fact feeding them household cleaner. Any information you could give me on this would be helpful as I really am striving to give my children good foods. Thank you.
5. 2/1/12 I recently watch Jamie Oliver's Food Revolution and found out 70% of America's Beef is Treated with Ammonia. Even if it was 10% of America's beef it would be very disappointing.

<http://www.youtube.com/watch?v=wshlnRWnf30>

Please tell me that the USDA does NOT allow this type of meat to be sold in the US. Is this true?

6. 1/30/12 "Why do you allow ammonium hydroxide to be put into our food without warning us? YOU ARE SICK. Stop ceding to corporate interests. It is time to stand up for our planet and all its inhabitants. To do otherwise is not only anti-American, but anti-planet. We will no longer tolerate the choice of corporations and industry over the concerns of our only planet. Our greedy, fascist, corporate government is WAY out of control. The People are extremely sick of your greedy, corporate, power-hungry policies. Reel yourselves in or The Revolution will do your job for you. You have been warned."

(b) (6) RD RN

Technical Information Specialist

USDA/FSIS Food Safety Education Staff

2L-248D

5601 Sunnyside Avenue

Beltsville, MD 20705

Phone (b) (6)

(b) (6) fsis.usda.gov

From: [Fillpot, Dirk - FSIS](#)
To: [Engeljohn, Daniel - FSIS](#)
Cc: [Mabry, Brian - FSIS](#)
Subject: FW: Pink Slime Questions or TG enzyme?
Date: Thursday, February 02, 2012 10:06:06 AM

Good morning, Dr. Engeljohn,

We have received quite a few consumers calling the Meat and Poultry Hotline with concerns about “pink slime.” Would the statement below be accurate to distribute? If so, we’ll send it up the chain for additional review. Thanks

“The U.S. Food and Drug Administration determined that using ammonia hydroxide in order to control pathogens in beef is a safe practice. Given that it is not harmful for people to consume and has been demonstrated to reduce foodborne pathogens in beef products being sold to consumers, USDA’s Food Safety and Inspection Service permits its use in the ground beef production process.”

Dirk Fillpot

Media Supervisor

Congressional and Public Affairs

Office of Public Affairs and Consumer Education

USDA Food Safety and Inspection Service

Washington, D.C. 20250

Phone: (202) 690-3112

Cell: (202) 695-9950

dirk.fillpot@fsis.usda.gov

<http://www.youtube.com/USDAFoodSafety>

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

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

From: [Lavallee, Aaron - OC](#)
To: [Blake, Carol - FSIS](#); [Fillpot, Dirk - FSIS](#); [Jarvis, Michael - AMS](#)
Subject: FW: Pink Slime Readout
Date: Wednesday, March 07, 2012 1:30:45 PM
Attachments: [image001.png](#)
[image002.png](#)
[image003.png](#)
[image004.png](#)
[image005.png](#)
[image006.png](#)
[image007.png](#)
[image008.png](#)

See below

From: (b) (6) - OC
Sent: Wednesday, March 07, 2012 1:20 PM
To: Lavallee, Aaron - OC; DeJong, Justin - OC; (b) (6) - OC; (b) (6) - OC
Cc: (b) (6) - OC; (b) (6) - OSEC; Rowe, Courtney - OC
Subject: RE: Pink Slime Readout

Examiner- 1 hr
WWMT-TV-MI- 1 hr
Houston Chronicle Blog- 2 hrs
Chicagoist-2 hrs
Globe and Mail blog- 2 hrs
CBS Chicago- 3 hrs
eSchool News- 3 hrs

From: Lavallee, Aaron - OC
Sent: Wednesday, March 07, 2012 11:33 AM
To: (b) (6) - OC; DeJong, Justin - OC; (b) (6) - OC
Cc: (b) (6) - OSEC; Rowe, Courtney - OC
Subject: RE: Pink Slime Readout

-Fort Worth Star Telegram
-Roanoke/Lynchburg, VA newspaper
-SuperTalk Radio Mississippi

From: (b) (6) - OC
Sent: Wednesday, March 07, 2012 10:58 AM
To: Lavallee, Aaron - OC; DeJong, Justin - OC; (b) (6) - OC
Cc: (b) (6) - OSEC; Rowe, Courtney - OC
Subject: RE: Pink Slime Readout

Quick update-

Mother Jones-4 hrs
Food Beast- 2 hrs
Phoenix New Times (blog)- 1 hr
The Inquisitr- 15 hrs
Village Voice (blog)- 1 day
Grist-2 days

ABC 57 (TV)-IN- 1 hr
KTLA (TV)-CA- 3 hrs

Slime" on School Lunch Trays	41	(9%)	4	30	(6%)	2	11	37	19
Pink Slime: It's What's for Lunch in America's Schools via	130	(9%)	12	43	(9%)	4	9	21	22
Pink Slime in School Lunches One Green Planet	14	(7%)	1	14	(7%)	1	6	41	15
Parents and school administrators Upset to learn "pink slime" still being served to kids. via	18	(11%)	2	18	(11%)	2	6	32	18
Students Eating "Pink Slime" for Lunch? (call Jamie Oliver back)	4	(50%)	2	4	(50%)	2	4	81	5
Pink Slime For School Lunch: Government Buying 7 Million Pounds Of Ammonia-Treated Meat For Meals	22	(18%)	4	20	(20%)	4	2	10	22
School lunches still contain 'pink slime' Grist	127	(15%)	20	5	(0%)	0	1	15	21

From: Lavalley, Aaron - OC

Sent: Tuesday, March 06, 2012 6:02 PM

To: DeJong, Justin - OC; Chan, Stephanie - OC; (b) (6) - OC

Cc: (b) (6) - OSEC; Rowe, Courtney - OC

Subject: RE: Pink Slime Readout

We have inquiries from
Mother Jones,
Fox News Denver
CBS News Online
Diane Sawyer – ABC
Houston Chronicle
The Daily (again)

Also got an inquiry from a Colorado Food Procurement office for the city of Denver, he has received calls from 5 different schools.

There is a dedicated Twitter hashtag #pinkslime

There is a change.org petition:

<http://www.change.org/petitions/tell-usda-to-stop-using-pink-slime-in-school-food#>

“Due to public outcry, fast food giants like McDonald's and Burger King have stopped using pink slime in their

food. But the federal government continues to allow its use in school food and has just authorized the purchase of an additional 7 million pounds of the substance for consumption by our nation's children -- putting them at possible risk for food borne illness.

Tell the USDA to STOP the use of pink slime in the National School Lunch Program!

The online petition went from 600 to 940 signatures in the last hour

Sample tweets:

@DailyMomReport: Feds keep buying 'pink slime' (ammonia-treated ground beef) for school lunches
<http://t.co/2HmTJ9Ww> #pinkslime #school lunch #school #food

@thelunchtray: @CivilEats @Grist Please spread the word re petition 2 end #pinkslime in #schoolfood. 650 sigs & now on USDA's radar! <http://t.co/1hGZuBm7>

To be clear this is no longer a food safety story – this is about us buying this product and serving it to kids.

From: DeJong, Justin - OC
Sent: Tuesday, March 06, 2012 5:44 PM
To: Chan, Stephanie - OC; Lavallee, Aaron - OC
Cc: (b) (6) - OSEC; Rowe, Courtney - OC
Subject: RE: Pink Slime Readout

Thanks Steph. Can you or (b) (6) do another quick assessment tomorrow morning? We need to watch developments on this story closely.

Justin DeJong
Deputy Director, Office of Communications
U.S. Department of Agriculture
1400 Independence Avenue, SW
Washington, DC 20250
Office Direct: 202.690.0548
USDA Cell: 202.251.3309
justin.dejong@oc.usda.gov
<http://www.usda.gov>

Stay Connected with USDA:



From: (b) (6) - OC
Sent: Tuesday, March 06, 2012 5:43 PM
To: Lavallee, Aaron - OC; DeJong, Justin - OC
Subject: Pink Slime Readout

Looks like it's still bubbling. Lots of blogs and the HuffPo piece was only picked up by one NBC affiliate in Washington state and small blogs.

The Daily Meal (blog)- 2 hrs
Opposing Views- 3 hrs

The Stir (Mom blog)- 6 hrs

Global Grind (Blog- 'The world according to hip hip')- 6 Hrs

Northwest Ohio Newspaper – 10 hrs

Huffington Post- 1 day

Gothamist (blog) – 1 day

Business Insider- 1 day

Food and Drink Digital – 1 day

Global Post (Blog)- 1 day

Iowa State Daily- Feb 26

Forbes – feb 17

CO CBS Affiliate- Feb 10

From: [Chan, Stephanie](#)
To: [Lavalley, Aaron](#); [Fillpot, Dirk - FSIS](#); [Mabry, Brian - FSIS](#); [Gaffney, Neil - FSIS](#)
Subject: FW: Pink Slime used in burger beef
Date: Tuesday, January 31, 2012 1:23:43 PM

Gents? I know nothing about this, but it sounds lovely...

Stephanie Chan

Deputy Press Secretary, Office of Communications
U.S. Department of Agriculture
Desk: (202) 720-5555 | Cell: (b) (6)
Stephanie.chan@oc.usda.gov

Stay Connected with USDA:

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

From: Brian Shannon [<mailto:bshannon@radio-one.com>]
Sent: Tuesday, January 31, 2012 1:13 PM
To: stephanie.chan@usda.gov
Subject: Pink Slime used in burger beef

Stephanie,

Per our conversation, I am looking to speak with a representative about "Pink Slime", inedible meat treated with ammonia and added as filler in fast food burgers. The USDA claims it is safe.

Here is one story that has broken nationally about this process:

KREM

Posted on January 31, 2012 at 11:07 AM

McDonald's has made a menu change, announcing the restaurant will no longer use a food additive some have dubbed "pink slime."

The food additive is a filler made from spare beef trimmings treated with ammonium hydroxide. The process kills off any bacteria, and it's recently come under fire by critics.

Nicknamed "pink slime," it's been criticized in the news<http://www.cbsnews.com/8301-504763_162-57368380-10391704/mcdonalds-scraps-pink-slime-from-burgers/>, a major documentary and by celebrity chef Jamie Oliver.

However, McDonald's contends their decision is not based on any particular event.

The USDA has approved the use of ammoniated beef trimmings, stating it is safe.

My deadline is 6:00 p.m. this evening Eastern standard time. Preferably 3:30, 4:30, or 5:30 pm EST.

Thank you,

Brian Shannon

Editor

News 92 FM

KROI-FM, Houston, Tx

www.news92fm.com < <http://www.news92fm.com> >

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: Pink Slime used in hamburger
Date: Wednesday, March 14, 2012 4:33:52 PM

Brown Slime = *Really* Bad?

From: (b) (6) - FSIS
Sent: Wednesday, March 14, 2012 4:26 PM
To: (b) (6) - FSIS
Subject: RE: Pink Slime used in hamburger

Pink Slime = Good

Green Slime = Bad?

From: (b) (6) - FSIS
Sent: Wednesday, March 14, 2012 2:26 PM
To: (b) (6)@clermson.edu; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: Pink Slime used in hamburger

Dr. (b) (6) do you have any information on this subject? (b) (6) from Poston Packing company is getting questions from his customers and asked me about it. Thanks

Dr. (b) (6)

From: (b) (6) - FSIS
To: (b) (6) len - FSIS
Cc: (b) (6) - FSIS
Subject: FW: pink slime
Date: Tuesday, March 13, 2012 2:44:23 PM

This goes with my previous e-mail. Plants want to know if they can get something in writing stating that they do not use pink slime in their ground beef.

From: (b) (6) - FSIS
Sent: Friday, March 09, 2012 11:19 AM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS;
(b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6)
- FSIS; (b) (6) (DO65) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6)
- FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: pink slime

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

(b) (6)

Consumer Safety Inspector
USDA,FSIS,OFO

Hartford, Connecticut

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: Pink Slime
Date: Thursday, March 15, 2012 11:55:16 AM

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: CLEAN: Wash Hands and Surfaces Often SEPARATE: Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature CHILL: Refrigerate Food Promptly

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

From: Meat and Poultry Hotline
Sent: Monday, March 12, 2012 2:28 PM
To: FSIS
Subject: FW: Pink Slime

Please see the attached.

Thank you

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

From: (b) (6)@tampabay.rr.com [[mailto:\(b\) \(6\)@tampabay.rr.com](mailto:(b) (6)@tampabay.rr.com)]
Sent: Saturday, March 10, 2012 11:05 AM
To: MPHotline.fsis@usda.gov
Subject: Pink Slime

The ammonia treated "meat" by-products known as "pink slime" should not be allowed to be used for human consumption, especially not by our school children!

Donna L. Cahill

From: [Meat and Poultry Hotline](#)
To: [FSIS](#)
Subject: FW: Pink Slime
Date: Tuesday, March 13, 2012 8:33:35 AM

Please see attached message.

Thank you,

From: TMV [mailto:(b) (6)@yahoo.com]
Sent: Monday, March 12, 2012 9:35 AM
To: FSIS Labeling; MPHotline.fsis@usda.gov
Subject: Pink Slime

I want to know when filler has been added to the meat I buy. You must specifically define "meat" that is intended for human consumption as "muscle meat." If the product contains anything other than muscle tissue, then a label must be added to the package to alert the consumer. Not all of us want to eat chemically treated tripe!

Act now to remedy this issue!

Tina Valentine

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: Pink Slime
Date: Friday, March 30, 2012 11:40:01 AM

What do you think?

(b) (6)

Consumer Safety Inspector

Akron, OH

Office: (b) (6)

Cell : (b) (6)

From: (b) (6) - FSIS
Sent: Friday, March 30, 2012 11:01 AM
To: (b) (6) - FSIS
Subject: Pink Slime

<http://www.youtube.com/watch?v=wshlnRWnf30>

(b) (6)

Consumer Safety Inspector

Akron, OH

Office: (b) (6)

Cell : (b) (6)

From: (b) (6)
To: (b) (6) - FSIS
Cc: (b) (6)
Subject: FW: pink slime
Date: Tuesday, March 13, 2012 11:43:19 AM
Importance: Low

Hello (b) (6)

Most of what I hear about food stuffs doesn't bother me. – this one does for some reason. I think because it seems like a labeling misrepresentation. I know from the allergen task that labeling is very important.
How do the FSIS field inspectors handle this?

From: (b) (6)
Sent: Tuesday, March 13, 2012 7:36 AM
To: (b) (6)
Subject: pink slime
Importance: Low

<http://parenting.blogs.nytimes.com/2012/03/09/will-there-be-pink-slime-in-your-childs-school-lunch/?scp=1&sq=pink%20slime&st=cse>

From: (b) (6) - APHIS
To: (b) (6) - FSIS
Subject: FW: Pink Slime
Date: Wednesday, March 14, 2012 10:04:40 AM

Good morning, (b) (6)—hope all is going well with you! Please see the e-mail chain below—obviously this came to us by mistake. Do you folks have any language to address the question, or do you know where I can obtain language? Thanks so much!!!

(b) (6)

On Mar 8, 2012, at 8:51 PM, "(b) (6) - APHIS"
(b) (6) <[@aphis.usda.gov](mailto:(b) (6)@aphis.usda.gov)> wrote:

What do I do with this?

Begin forwarded message:

Dear Ms. (b) (6)

Is the BEEF PRODUCTS
Company additive commonly
known as "pink slime" still being
added to ground beef in the US?

Thanks,

Ed Taylor
Brevard, NC

From: [FSIS Webmaster](#)
To: [FSIS](#)
Subject: FW: Pink Slime
Date: Friday, March 30, 2012 9:05:17 AM

Please see the attached.

Thank you

From: Ed Taylor [mailto:(b) (6)@citcom.net]
Sent: Thursday, March 29, 2012 7:42 PM
To: GCPD@gov.texas.gov; Constituent@governor.wpo.state.ks.us
Cc: fsis.webmaster@usda.gov; hun@consumersunion.org; (b) (6)@meatami.com; (b) (6)@beefproducts.com
Subject: Pink Slime

Dear Governors:

I see that you are defending "pink slime" as a beef additive. You don't seem to get it! Why was the product secretly included in ground beef keeping the public unawares? I think it is the money trail, as is your entry into the squabble. I stopped buying ground beef until I could be sure that it was not present in my market's beef. I do not want to purchase ground beef that contains a frozen and thawed additive made of beef by-products. It is not ground beef, it is finely textured so the label lies. Also, ground beef is not normally treated with ammonia, so another failure in labeling. I liked the question, "If it's beef why is it not sold as a stand alone product?" If you want to squirt it into a casing and sell it as a wiener then do so, but don't put it in my ground beef unless I have a choice to buy or not! It may well be safe but there are many things that may be safe to eat that I don't choose to eat. They say two things you don't want to see in the making are sausage and politics, now ground beef enters the fray mixed with politics so it seems.

Ed Taylor
Brevard, NC

From: [Meat and Poultry Hotline](#)
To: [FSIS](#)
Subject: FW: pink slime
Date: Monday, March 12, 2012 2:25:07 PM

Please see the attached.

Thank you

From: Marcie Phillips [mailto:(b) (6)@yahoo.com]
Sent: Saturday, March 10, 2012 7:52 PM
To: Meat and Poultry Hotline
Subject: pink slime

I am writing to request the ban of Pink Slim in human grade beef products. Following the lead of other countries.. we in the US should NOT be subjected to this in our food. To have this product hiding in our food should not be allowedl

Thank you!
Mrs Phillips

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: Pink Slime
Date: Tuesday, March 27, 2012 6:15:31 AM
Attachments: [PinkSlimeArticle.mht](#)

Good Morning (b) (6)

If you get any questions about pink slime here is some facts. Everyone I talk to ask me if I saw the news about pink slime. Hope you are settling in well at your new duty station.

From: (b) (6) - FSIS
Sent: Monday, March 26, 2012 8:56 AM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: FW: Pink Slime

From: (b) (6) - FSIS
Sent: Monday, March 26, 2012 7:58 AM
To: (b) (6) - FSIS
Subject: Pink Slime

Good article on facts.

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: Pink Slime.. How can they be allowed to put this stuff in a package and sell it ...
Date: Tuesday, March 20, 2012 3:21:47 PM

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: Ask Karen [mailto:(b) (6)@fsis.usda.gov]
Sent: Tuesday, March 20, 2012 1:00 PM
To: FSIS
Subject: FWD: Pink Slime.. How can they be allowed to put this stuff in a package and sell it ...

The following incident has been forwarded to you by:

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

Sender's Comment

for your response

Contact Information

Email Address: (b) (6)@hotmail.com
First Name:
Last Name:
Type:
Title:

Reference #120319-000061

Summary: Pink Slime.. How can they be allowed to put this stuff in a package and sell it ...

Rule State: 999 - Finished

Date Created: 03/19/2012 09:50 PM

Last Updated: 03/19/2012 09:50 PM

Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/19/2012 09:50 PM

Pink Slime..

How can they be allowed to put this stuff in a package and sell it to us without telling us its in there.

I dont want to eat it. I feel I have a right to know whats in the package I pay my hard earned money to buy.

To me its not just the question, Is it safe? But I want to fully understand what im paying for.

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: Fw: pink slime
Date: Tuesday, March 13, 2012 9:08:51 PM

From: (b) (6) - FSIS
Sent: Tuesday, March 13, 2012 04:27 PM
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS
Subject: RE: pink slime

I used the word organic because if they purchase organic meat and it is labeled as such, that is a guarantee that pink slime is not in the product and all consumers know the safety in that specific label. Otherwise, they can search the web or ask FSIS.

From: (b) (6) - FSIS
Sent: Tuesday, March 13, 2012 3:38 PM
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS
Subject: RE: pink slime

What does this have to do with organic? They're just asking if there is such a thing as a letter that would say there is no pink slime in their ground beef.

From: (b) (6) - FSIS
Sent: Tuesday, March 13, 2012 3:28 PM
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS
Subject: RE: pink slime

They should Ask FSIS, however all organic produced product is labeled as such and establishments cannot add anything to the product.

From: (b) (6) - FSIS
Sent: Tuesday, March 13, 2012 2:44 PM
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS
Subject: FW: pink slime

This goes with my previous e-mail. Plants want to know if they can get something in writing stating that they do not use pink slime in their ground beef.

From: (b) (6) - FSIS
Sent: Friday, March 09, 2012 11:19 AM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS;
(b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS;
(b) (6) - FSIS; (b) (6) (DO65) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6)

(b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS

Subject: pink slime

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

(b) (6)

Consumer Safety Inspector
USDA,FSIS,OFO

Hartford, Connecticut

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: Pink slime
Date: Tuesday, March 20, 2012 9:38:43 AM

From: (b) (6) - FSIS
Sent: Friday, March 16, 2012 12:45 PM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: Pink slime

Hi Team & Future Team Members,

Here is what "pink slime" look like in case you are interested. Article found in www.theblaze.com titled USDA Buys...

(b) (6)

Today, many parents will be questioning the wisdom of a government-controlled school lunch program. Why? Because the Feds have announced that the USDA is buying seven million pounds of something that is affectionately known as "pink slime."

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Cc: (b) (6); (b) (6)
Subject: FW: Pink slime
Date: Tuesday, March 27, 2012 1:01:36 PM

When you click on this site, scroll down and click on the foot notes. There are a couple of good interviews with Dr. (b) (6). Thanks,

(b) (6)

TA Coordinator/Case Specialist

NCDA&CS

Meat & Poultry Inspection Division

1001 Mail Service Center

Raleigh, NC 27699

(b) (6) Office

(b) (6) Cell

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

From: (b) (6) - FSIS
Sent: Tuesday, March 27, 2012 11:42 AM
To: (b) (6) - FSIS
Subject: Pink slime

http://en.wikipedia.org/wiki/Pink_slime

Found this, It appears to break down what you were explaining earlier. Most people that are computer friendly will hit Wikipedia for answers quicker than most resources available.

(b) (6)

Administrative Assistant I

Head Quarters

MPID, NC Dept of Agric. and CS

Office (b) (6)

Fax 919-715-0182

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From: [Meat and Poultry Hotline](#)
To: [FSIS](#)
Subject: FW: Pink slime
Date: Monday, March 12, 2012 2:26:56 PM

Please see the attached.

Thank you

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

From: Kevin Higgins [[mailto:\(b\) \(6\) @gmail.com](mailto:(b) (6) @gmail.com)]
Sent: Friday, March 09, 2012 11:02 PM
To: MPHotline.fsis@usda.gov
Subject: Pink slime

Dear Dirk Fillpot:

I urge the USDA to stop feeding meat waste to our nation's children in the school lunch program. Further, I believe that no one should be eating this stuff. It is my understanding that the meat industry is making about \$500 million dollars per year from material that should only be fed to dogs and cats.

Sincerely,
Kevin Higgins
Columbia, South Carolina

From: [Meat and Poultry Hotline](#)
To: [FSIS](#)
Subject: FW: Pink Slime
Date: Tuesday, March 13, 2012 11:20:29 AM

Please see the attached.

Thank you

From: TMV [mailto:(b) (6)@yahoo.com]
Sent: Monday, March 12, 2012 9:35 AM
To: FSIS Labeling; MPHotline.fsis@usda.gov
Subject: Pink Slime

I want to know when filler has been added to the meat I buy. You must specifically define "meat" that is intended for human consumption as "muscle meat." If the product contains anything other than muscle tissue, then a label must be added to the package to alert the consumer. Not all of us want to eat chemically treated tripe!

Act now to remedy this issue!

Tina Valentine

From: [Meat and Poultry Hotline](#)
To: [FSIS](#)
Subject: FW: pink slime/Forwarded from the Governor's Office
Date: Wednesday, March 28, 2012 2:14:40 PM

Please see the attached.

Thank you

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

From: Food Inspection [<mailto:foodinsp@freshfromflorida.com>]
Sent: Wednesday, March 28, 2012 9:41 AM
To: MPHotline.fsis@usda.gov
Cc: alexander433@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](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](mailto:(b) (6)@bellsouth.net)>

County: Alachua

Zip Code: 32210-4929

Message Body: jean alexander
[\(b\) \(6\)@bellsouth.net](mailto:(b) (6)@bellsouth.net)
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>

From: [Lavallee, Aaron - OC](#)
To: [Jarvis, Michael - AMS](#); [Mabry, Brian - FSIS](#); [Fillpot, Dirk - FSIS](#)
Subject: FW: Pink Slimes
Date: Monday, March 12, 2012 12:54:27 PM
Attachments: [image001.png](#)
[image002.png](#)
[image003.png](#)
[image004.png](#)
[image005.png](#)
[image006.png](#)
[image007.png](#)
[PinkSlimeMetrics0312.docx](#)

From: Paul, Matt - OC
Sent: Monday, March 12, 2012 12:49 PM
To: Lavallee, Aaron - OC; DeJong, Justin - OC; Rowe, Courtney - OC; (b) (6) - OC; Chan, Stephanie - OC
Subject: FW: Pink Slimes

From: (b) (6) - OC
Sent: Monday, March 12, 2012 12:16 PM
To: Paul, Matt - OC
Cc: (b) (6) - OC
Subject: RE: Pink Slimes

Hi Matt,

Attached and pasted below is a quick run down of what's happening online regarding this story. Please let me know if you have any questions.

Social Media Metrics

03/12/12

-
"Pink Slime" discussion continues on Twitter. The largest driver of online discussion is the Change.org petition that has gained over 177,000 signatures and has been linked to in 1,457 separate tweets. The number of signatures grows at a rate of several thousand an hour.

Metrics:

"Pink Slime" mentioned on Twitter: 35,000 times in the last 7 days
#PinkSlime mentioned on Twitter: 1,895 times in the last 7 days
[Change.org online petition](#): 177,000 online signatures out of a goal of 200,000; posted to Twitter 1,457 times.
Top search term USDA.gov 3/05-3/11: 388 unique searches

**A [second petition has been started](#) with Credo Action, a publication of Working Assets.

On Friday 3/09, term “pink slime” ranked #6 on google’s top searches, up from #12 on Thursday 3/08.

Twitter Mentions:

Twitter mentions of “Pink Slime” or #PinkSlime by influential thought leaders including large media outlets, celebrities, and stakeholders:

TIME.com (3,298,126 followers)

'Pink slime' could be coming to a school lunch near you | <http://t.co/ZwDJekn8> (via [@TIMENewsFeed](#))

Mashable (2,777,482 followers)

Internet Users Flock To Google Search To Learn About 'Pink Slime' - <http://t.co/rekXplvR>

Whole Foods Market (2,336,952 followers)

[@LarryOsentoski](#) Our meat is source verified and our ground beef is made in-house from whole muscle meat. No pink slime <http://t.co/nSWNRqNV>

Jamie Oliver (2,034,992 followers)

WELL DONE [@thelunchtray](#) for continuing the fight against [#pinkslime](#) in school food SIGN IT <http://t.co/ykCjVNxF> [#foodrevolution](#)

Huffington Post (1,673,036 followers)

70% of supermarket ground beef contains pink slime <http://t.co/9LamInf4>

Drew Brees (NFL quarterback for New Orleans Saints) (1,046,016 followers)

Has anyone signed this petition on <http://t.co/IOirFew9> to prevent USDA from buying tons of "pink slime" to put in kids school lunches?

NPR News (895,687 followers)

Is It Safe To Eat Pink Slime

SHAPE Magazine (100,526 followers)

Once used in dog, food PINK SLIME is beef trimmings sprayed w/ ammonia & added to most ground beef as filler <http://t.co/vlpuiHTi> [#pinkslime](#)

Change.org (265,912 followers)

Pink slime for lunch? Bettina at [@thelunchtray](#) starts petition to get "pink slime" out of meals at school: <http://t.co/HVoYL6yF>

Mark Bittman (Food writer for NYT Opinion and Magazine) (235,955 followers)

Petition demanding that the USDA not buy pink slime for school lunches. Not exactly controversial ... and yet ..

USA TODAY Health (125,825 followers)

'Pink slime' eliminated from fast food, but not school lunches <http://t.co/jfChLfWM>

Los Angeles Times (246,752 followers)

'Pink slime': Revolting beef additive or absolutely edible

Mother Jones (107,092 followers)

Mmmm. The "pink slime" in your kid's school lunch: <http://t.co/z828nZ8P>

Chicago Tribune (76,485 followers)

'Pink slime': Revolting beef additive or absolutely edible

AOL (73,457 followers)

70% of supermarket ground beef contains pink slime <http://t.co/RPLif9IE> via [@huffpostfood](#)

Farm Aid (13,474 followers)

MT [@nonprofitorgs](#): 70% of Ground Beef at Supermarkets Contains Pink Slime: <http://t.co/Fy4iemVc> Another reason to shop your farmer's market!

NOTE: A few of the thought leaders listed above have worked with us in the past as validators for USDA initiatives or partnerships, and have now joined the campaign against "pink slime," including Drew Brees (Fuel Up to Play 60), Whole Foods (KYF2 Compass launch), and Farm Aid (KYF2 Compass launch).

Other Info:

Jamie Oliver video [was posted to the Allergy Kids Foundation website on 03/11](#). Site has been linked to on Twitter 255 times in 24 hours.

Pinkslimeisamyth.com blog started by Beef Products Inc. Site has been linked to 46 times on Twitter in the past 2 days.

From: Paul, Matt - OC
Sent: Monday, March 12, 2012 10:59 AM
To: (b) (6) - OC
Cc: (b) (6) - OC
Subject: Pink Slimes

Can you give me a quick readout of traffic on this subject? Have a meeting at 1:45pm today and would like to provide an update on volume and impact of the social media campaign

Thanks

Matt Paul

Director, Office of Communications
U.S. Department of Agriculture
1400 Independence Avenue, SW
Washington, DC 20250
Office Direct: 202.690.0060
USDA Cell: 202.550.1375
matt.paul@oc.usda.gov
<http://www.usda.gov/newmedia>

Stay Connected with USDA:



From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: Please respond to the news regarding the labeling of ground beef with pin...
Date: Monday, March 19, 2012 1:21:17 PM

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: Ask Karen [mailto:(b) (6)@fsis.usda.gov]
Sent: Friday, March 16, 2012 4:06 PM
To: FSIS
Subject: FWD: Please respond to the news regarding the labeling of ground beef with pin...

The following incident has been forwarded to you by:

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

Sender's Comment

for your response

Contact Information

Email Address: (b) (6)@aol.com
First Name:
Last Name:
Type:
Title:

Reference #120316-000037

Summary: Please respond to the news regarding the labeling of ground beef with pin...

Rule State: 999.2 Expert In Progress

Date Created: 03/16/2012 03:59 PM

Last Updated: 03/16/2012 03:59 PM

Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Email

03/16/2012 03:59 PM

I never received a response to this

In a message dated 3/9/2012 7:16:04 P.M. Central Daylight Time,
askkaren@custhelp.com writes:

Your question has been received. You should expect a response from us within the next 7 days.

Question Reference #120309-000081 Summary: Please respond to the news regarding the labeling of ground beef with pink slime... Date Created: 03/09/2012 07:16 PM Last Updated: 03/09/2012 07:16 PM Status: Unresolved Country: State: First Time Chatting?: Discussion Thread Customer By Web Form 03/09/2012 07:16 PM Please respond to the news regarding the labeling of ground beef with pink slime. I cannot fathom eating this, and feel I have a right to know.

Karen Young

(b) (6)

Waukesha, Wi. 53186 [---001:000500:47815---]

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: Please tell me the USDA's position on the meat extender called "pink slime." Is ...
Date: Thursday, March 15, 2012 9:32:33 AM

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: Ask Karen [mailto:(b) (6)@fsis.usda.gov]
Sent: Monday, March 12, 2012 8:22 AM
To: FSIS
Subject: FWD: Please tell me the USDA's position on the meat extender called "pink slime." Is ...

The following incident has been forwarded to you by:

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

Sender's Comment

Please see the attached.
Thank you.

Contact Information

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

Reference #120309-000086

Summary: Please tell me the USDA's position on the meat extender called "pink slime." Is ...

Rule State: 999 - Finished

Product Level 1: Labeling

Category Level 1: Ground Beef

Date Created: 03/09/2012 08:06 PM

Last Updated: 03/12/2012 08:21 AM

Status: Referred

Assigned:

Country:

State:

First Time Chatting?:

Discussion Thread

Customer By Web Form

03/09/2012 08:06 PM

Please tell me the USDA's position on the meat extender called "pink slime." Is it approved for food use? How is it produced? Thank you.

Subject: Processing Aids, Labeling and 'Pink Slime' and Settlement Reached in Wright County Egg Outbreak, Parts one and two.

Processing Aids, Labeling and 'Pink Slime'

What doesn't have to be labeled, and why?

by [James Andrews](#) | Mar 26, 2012

Since early March, the product notoriously known as "pink slime," Beef Products Inc.'s lean finely textured beef, has come under an unprecedented amount of scrutiny from most everyone who eats. The ensuing debate has prompted many to question why ground beef packages containing the product are not labeled as such, or at the very least, why the ammonium hydroxide gas used to kill bacteria on the beef is not labeled as an additive or ingredient.

Which elements of food production get labeled and which go incognito, and why?

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.

In short, neither the U.S. Department of Agriculture (USDA) or 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."

The FDA keeps [lists](#) of GRAS products, whether they are used as additives or processing aids. (Whereas processing aids are not identifiable in foods, additives are ingredients required on the label because they are found in the final product and technically alter it.) These GRAS lists include everything from salt to chlorine gas to ammonium hydroxide, the antimicrobial used to sanitize lean beef trimmings.

To better illustrate the role of processing aids in food production, the USDA cites the example of a compound called sodium silicoaluminate and its role in sausage. The seasonings found in some sausages may include sodium silicoaluminate for its technical use as an anti-caking agent. Look at that sausage as a whole, however, and the presence of sodium silicoaluminate does not significantly change the food's identity as a sausage.

Given the complexity of the modern food system, accounting for every input that goes into the average supermarket product would be a challenging and largely impractical undertaking, said Dr. Richard Raymond, former undersecretary for food safety at USDA.

In theory, substances classified as processing aids should carry no distinguishable traits into the final product, and therefore identifying them all on a label should have little value, Raymond told

Food Safety News. But the classification of processing aids is not an exact science, he added, and some processes get excluded from the club.

As an example, Raymond cited the FDA's classification of irradiation as an additive rather than a processing aid despite the technique fitting the criteria of a processing aid. Food irradiation is the process of eliminating microorganisms from food through exposure to ionizing radiation.

In the U.S., meats, spices and some fruits and vegetables can be irradiated to improve safety or shelf life. Because of irradiation's classification as an additive, however, irradiated foods are designated with an international symbol, [the Radura](#), to inform consumers their food was treated with irradiation.

"When consumers see the Radura symbol on meat, they don't want to eat it," Raymond said. "But (for) whole carcass, low-dose irradiation is no different from any other processing aid that's generally recognized as safe."

As it turns out, classifying additives and processing aids as GRAS is not an exact science, either. As the term "Generally Recognized" implies, the FDA looks for a substance to be considered safe according to the consensus of qualified experts, but the agency simply lacks the resources to test all ingredients itself.

Individuals in the food industry often supply scientific data to the FDA for the agency to declare an additive or processing aid as GRAS. Because of the sheer number of substances involved in food production, the FDA relies on industry to vet products and has not conducted a full review of GRAS substances since the 1980s.

As a result, 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:

"[The Food Safety Inspection Service] 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."

As the scrutiny around lean finely textured beef continues, the intricacies of food labeling rules are certain to only make the debate slimier.

© Food Safety News

More Headlines from Food Policy & Law

From: [Ransom, Gerri - FSIS](#)
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS; [Dessai, Uday - FSIS](#); [Gaffney, Neil - FSIS](#)
Subject: FW: public comment on federal register FW: gaency makes it so no ordinary american citizen can sit on boad - thats why these agencies are going wildly out orbit
Date: Tuesday, March 27, 2012 10:17:04 AM

(b) (6)

This came in response to our FR below.

Gerri M. Ransom

Director, Executive Secretariat
USDA-FSIS, Office of Public Health Science
National Advisory Committee on Microbiological Criteria for Foods

Stop 3777, PP3, 9-210B
1400 Independence Avenue, SW
Washington, DC 20250
Office: 202-690-6600
Fax: 202-690-6364
E-mail: gerri.ransom@fsis.usda.gov

From: (b) (6) - FSIS
Sent: Monday, March 26, 2012 9:26 AM
To: Ransom, Gerri - FSIS
Subject: FW: public comment on federal register FW: gaency makes it so no ordinary american citizen can sit on boad - thats why these agencies are going wildly out orbit

FYI

(b) (6)
Advisory Committee Specialist
USDA, FSIS, OPHS, MD, NACMCF
Stop 3777, PP3, 9-210B
1400 Independence Avenue, SW
Washington, DC 20250
Office: (b) (6)
Fax: 202-690-6364
Email: (b) (6) @fsis.usda.gov

From: usacitizen1 usacitizen1 [mailto:usacitizen1@live.com]
Sent: Saturday, March 24, 2012 6:58 PM
To: (b) (6) - FSIS; (b) (6) @fsis.usda.gov; deficitreduction@senate.gov; info@taxpayer.net; media@cagw.org
Subject: public comment on federal register FW: gaency makes it so no ordinary american citizen can sit on boad - thats why these agencies are going wildly out orbit

no beltway insiders should be chosen. you should look for an honest person. insiders are always chosen. that is why our federal govt is so insane these days. no common sense is being shown. present decisions issuing from usda are hurting america. many countries dont want to buy american food. they have to be pressured to do it. they know we are getting ge Frankenfood, cloning, and other horrors,

where you dont label the bgh and other crap thatis done to food. this agency is sick and dishonest to the public. the quality of who is on the present advisory board, in my opinion, is not good. it needs iimprovement. what is being done to american people by the lousy people working at the usda is beyond belief. giving us pink slime to eat -thats an indication. esepcially in these times of bovine spongiform encelopathy.
jean public

To: usacitizen1@live.com
Subject: gaency makes it so no ordinary american citizen can sit on boad - thats why these agencies are going wildly out orbit
From: (b) (6) @aol.com
Date: Thu, 22 Mar 2012 10:30:09 -0400

[Federal Register Volume 77, Number 56 (Thursday, March 22, 2012)]
[Notices]
[Pages 16807-16809]
From the Federal Register Online via the Government Printing Office
[www.gpo.gov]
[FR Doc No: 2012-6895]

DEPARTMENT OF AGRICULTURE

Food Safety Inspection Service

[Docket No. FSIS-2012-0010]

Nominations for Membership on the National Advisory Committee on
Microbiological Criteria for Foods

AGENCY: Food Safety and Inspection Service, USDA.

ACTION: Notice.

SUMMARY: This notice is announcing that the U.S. Department of Agriculture (USDA) is soliciting nominations for membership to fill 16 vacancies on the National Advisory Committee on Microbiological Criteria for Foods (NACMCF).

NACMCF is seeking members with scientific expertise in the fields of epidemiology, food technology, microbiology (food, clinical, and predictive), toxicology, risk assessment, infectious disease, biostatistics, and other related sciences. NACMCF is seeking applications from persons from academia, industry, consumer groups, State governments, and the Federal Government, as well as all other interested persons with such expertise.

Please note that federally registered lobbyists cannot be considered for USDA advisory committee membership. Members can only serve on one USDA advisory committee at a time. All nominees will undergo a USDA background check.

Members who are not Federal government employees will be appointed to serve as non-compensated special government employees (SGEs). SGEs will be subject to appropriate conflict of interest statutes and standards of ethical conduct.

To receive consideration for serving on the NACMCF, a nominee must submit a resume and USDA Advisory Committee Membership Background Information form AD-755. The resume or curriculum vitae must be limited to five one-sided pages and should include educational background, expertise, and a list of select publications. For submissions received that are more than five one-sided pages in length, only the first five pages will be reviewed. USDA Advisory Committee Membership Background Information form AD-755 is available online at:
<http://www.ocio.usda.gov/forms/doc/AD-755.pdf>.

DATES: Nominations including a cover letter to the Secretary, and the nominee's typed resume or curriculum vitae and a completed USDA Advisory Committee Membership Background

[[Page 16808]]

Information form AD-755 must be received by April 23, 2012. Self nominations are welcome.

ADDRESSES: Nomination packages including a cover letter to the Secretary accompanied by a resume and AD-755 form can be sent by mail to: Tom Vilsack, Secretary, U.S. Department of Agriculture, 1400 Independence Avenue SW., Washington, DC 20250, Attn: National Advisory Committee on Microbiological Criteria for Foods.

FOR FURTHER INFORMATION CONTACT: Ms. Karen Thomas-Sharp, Advisory Committee Specialist, by telephone at 202-690-6620 or by email karen.thomas-sharp@fsis.usda.gov.

The Food Safety and Inspection Service (FSIS) invites interested persons to submit comments on this notice. Comments may be submitted by either of the following methods:

Federal eRulemaking Portal: This Web site (<http://www.regulations.gov>) provides the ability to type short comments directly into the comment field on this Web page or attach a file for lengthier comments. Follow the online instructions at that site for submitting comments.

Mail, including CD-ROMS: Send to Docket Clerk, USDA, FSIS Docket Room, Patriots Plaza 3, 1400 Independence Avenue SW., Mailstop 3782, Room 8-163A, Washington, DC 20250-3700.

Hand- or courier-delivered items: Deliver to the Docket Clerk, USDA, FSIS Docket Room at Patriots Plaza 3, 355 E. Street SW., Room 8-163A, Washington, DC 20250-3700 between 8:30 a.m. and 4:30 p.m., Monday through Friday.

Instructions: All items submitted by mail or electronic mail must include the Agency name and docket number FSIS-2012-0010. Comments received in response to this docket will be made available for public inspection and posted without change, including any personal information, to <http://www.regulations.gov>.

Docket: For access to background documents or comments received, go to the FSIS Docket Room at Patriots Plaza 3, 355 E. Street SW., Room 8-164, Washington, DC 20250-3700 between 8:30 a.m. and 4:30 p.m., Monday through Friday.

SUPPLEMENTARY INFORMATION:

Background

The NACMCF was established in March 1988, in response to a recommendation in a 1985 report of the National Academy of Sciences Committee on Food Protection, Subcommittee on Microbiological Criteria, "An Evaluation of the Role of Microbiological Criteria for Foods." The current charter for the NACMCF and other information about the Committee are available for viewing to the public on the FSIS Web site at: http://www.fsis.usda.gov/About_FSID/NACMCF/index.asp.

The Committee provides scientific advice and recommendations to the Secretary of Agriculture and the Secretary of Health and Human Services concerning the development of microbiological criteria by which the safety and wholesomeness of food can be assessed. For example, the Committee assists in the development of criteria for microorganisms that indicate whether food has been processed using good manufacturing practices.

Appointments to the Committee will be made by the Secretary of Agriculture after consultation with the Secretary of Health and Human Services to ensure that recommendations made by the Committee take into account the needs of the diverse groups served by the Department.

Given the complexity of issues, the full Committee expects to meet at least once a year by teleconference or in-person, and the meetings will be announced in the Federal Register. The subcommittees will meet as deemed necessary by the chairperson and will be held as working group meetings in an open public forum. Subcommittees also may meet through teleconference or by computer-based conferencing (Webinars). Subcommittees may invite technical experts to present information for consideration by the subcommittee. The subcommittee meetings will not be announced in the Federal Register. FSIS will announce the agenda and subcommittee working group meetings through the Constituent Update, available online at <http://www.fsis.usda.gov/news & events/Constituent Update/index.asp>.

NACMCF holds subcommittee meetings in order to accomplish the work

of NACMCF; all subcommittee work is reviewed and approved during a public meeting of the full Committee, as announced in the Federal Register. All data and records available to the full Committee are expected to be available to the public when the full Committee reviews and approves the work of the subcommittee.

Advisory Committee members have a two-year term, renewable for two consecutive terms. Members are expected to attend all in-person meetings for the smooth functioning of this advisory committee. However, the Advisory Committee realizes that unexpected events or extenuating circumstances (e.g., a personal or family emergency) may result in a member's inability to attend an in-person meeting and that attendance through teleconferencing may be necessary. Some meetings may be held through teleconferencing and or Webinars exclusively.

Members must be prepared to work outside of scheduled Committee and subcommittee meetings and may be required to assist in document preparation. Committee members serve on a voluntary basis; however, travel expenses and per diem reimbursement are available.

Regarding Nominees Who Are Selected

All SGE and Federal government employee nominees who are selected must complete the Office of Government Ethics (OGE) 450 Confidential Financial Disclosure Report before rendering any advice or prior to their first meeting. All members will be reviewed for conflict of interest pursuant to 18 U.S.C. 208 in relation to specific NACMCF work charges. Financial disclosure updates will be required annually. Members must report any changes in financial holdings requiring additional disclosure. OGE 450 forms are available on-line at: <http://www.oge.gov/Financial-Disclosure/Confidential-Financial-Disclosure-450/OGE-Form-450/>.

Additional Public Notification

FSIS will announce this notice online through the FSIS Web page located at http://www.fsis.usda.gov/regulations_and_policies/Federal_Register_Notices/index.

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[[Page 16809]]

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Done at Washington, DC, on March 19, 2012.
Alfred V. Almanza,

[REDACTED]

[FR Doc. 2012-6895 Filed 3-21-12; 8:45 am]
BILLING CODE 3410-DM-P

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

From:
To:

(b) (6)

Subject: FW: Question
Date: Tuesday, March 27, 2012 7:57:48 AM

If you also have the same question (b) (6) had....

From: Canavan, Jeff - FSIS
Sent: Tuesday, March 27, 2012 4:10 AM
To: (b) (6) - FSIS
Subject: Re: Question

(b) (6)

Yes, labeling of LFTB is similar to AMR. The commodity itself needs a descriptive designation, e.g., "lean finely textured beef" or "BPI lean chips, derived from beef trimmings." However, FSIS determined it can be used in secondary products (including ground beef and hamburger) and just listed as beef.

Jeff

Jeffrey W. Canavan, MPA, RD
Deputy Director
Labeling and Program Delivery Division
USDA, FSIS, OPPD, LPDD

From: (b) (6) - FSIS
Sent: Tuesday, March 27, 2012 02:56 AM
To: Canavan, Jeff - FSIS
Subject: FW: Question

Jeff,

Can you answer (b) (6) question? Is this like AMR, once it is processed and then incorporated it is no longer AMR but just 'beef'?

(b) (6)

From: (b) (6) - FSIS
Sent: Monday, March 26, 2012 9:24 PM
To: (b) (6) - FSIS
Subject: Question

Hi (b) (6)

In all this discussion from FSIS about removing “pink slime” from ground beef....is this not the following true???

“Pink Slime” is Lean Finely Textured Beef (LFTB)

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.

Is it not fraud to put LFTB in something and call it chopped beef, ground beef, or hamburger.

(b) (6) Consumer Safety Officer
USDA, FSIS, OPPD, Policy Development Division
Edward Zorinsky Federal Building
1616 Capitol Avenue, Suite 260
Omaha NE 68102-5908

(b) (6)

Submit your questions to...

<http://askfsis.custhelp.com>

From: (b) (6) - FSIS
To: [Blake, Carol - FSIS](#)
Subject: FW: RE: Weekly Report to the President - March 27
Date: Friday, March 23, 2012 2:57:04 PM
Attachments: [Weekly Report to the President - March 27, 2012.docx](#)
Importance: High

Hi Carol,

Hope your busy day is going well! Don't mean to bug you, just checking to see if you started reviewing the report.

Thanks and Have a Wonderful Day!

(b) (6) *Issues Analyst*

Executive Correspondence and Issues Management Staff

Office of Public Affairs and Consumer Education

Food Safety and Inspection Service

1400 Independence Ave. S.W., Room 1166-S, Washington, DC 20250-3700

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

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

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

From: (b) (6) - FSIS
Sent: Friday, March 23, 2012 1:02 PM
To: Blake, Carol - FSIS
Cc: Cardwell, Rene - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: RE: Weekly Report to the President - March 27
Importance: High

Hi Carol,

This week's President report is attached for your review/clearance.

Thanks and Have a Wonderful Day!

(b) (6) *Issues Analyst*

Executive Correspondence and Issues Management Staff

Office of Public Affairs and Consumer Education

Food Safety and Inspection Service

1400 Independence Ave. S.W., Room 1166-S, Washington, DC 20250-3700

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

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

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

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: re: Pink Slime I respectfully request that all Pink Slime products be removed as...
Date: Thursday, March 15, 2012 4:00:02 PM

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: Ask Karen [mailto:(b) (6)@fsis.usda.gov]
Sent: Thursday, March 15, 2012 8:55 AM
To: FSIS
Subject: FWD: re: Pink Slime I respectfully request that all Pink Slime products be removed as...

The following incident has been forwarded to you by:

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

Sender's Comment

for your response

Contact Information

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

Reference #120315-000005

Summary: re: Pink Slime I respectfully request that all Pink Slime products be removed as...

Rule State: 999 - Finished

Date Created: 03/15/2012 07:18 AM

Last Updated: 03/15/2012 07:18 AM

Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/15/2012 07:18 AM

re: Pink Slime

I respectfully request that all Pink Slime products be removed as filler from our food supply.

Please take on the motto of other countries "It has not been proven to be safe" vs the USA motto "It has not been proven to cause harm" Lets be the example for the world vs the careless country.

From: [Blake, Carol - FSIS](#)
To: [Mabry, Brian - FSIS](#)
Subject: FW: RELEASE: Tester to USDA: Feed kids Montana beef, not 'pink slime'
Date: Tuesday, March 20, 2012 4:34:43 PM
Attachments: [image001.png](#)
[image002.png](#)
[image003.png](#)
[image004.png](#)

I'm not sure if I sent this or not. Given the evacuation at this time, I've been still trying to catch up with meetings.

Carol Blake

Assistant Administrator
Office of Public Affairs and Consumer Education
Food Safety and Inspection Service, USDA
Room 339-E Whitten Building
Washington, DC 20250
Phone: (202) 720-3884
Fax: (202) 205-0301
Cell: (202) 557-4736
carol.blake@fsis.usda.gov



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

From: Goldman, David - Commissioned Corps - FSIS
Sent: Tuesday, March 20, 2012 1:55 PM
To: Engeljohn, Daniel - FSIS; Ramos, Adela - OSEC; Blake, Carol - FSIS; Derfler, Phil - FSIS; Nintemann, Terri - FSIS
Subject: RE: RELEASE: Tester to USDA: Feed kids Montana beef, not 'pink slime'

The products have never been subject to FSIS Salmonella testing, but in the 2 years of O157 testing, FY10-11, there have been no O157 positives in 51 samples. ODIFP is checking to see whether we have the AMS testing results.

From: Engeljohn, Daniel - FSIS
Sent: Tuesday, March 20, 2012 1:46 PM
To: Ramos, Adela - OSEC; Blake, Carol - FSIS; Goldman, David - Commissioned Corps - FSIS; Derfler, Phil - FSIS
Subject: RE: RELEASE: Tester to USDA: Feed kids Montana beef, not 'pink slime'

I think it is appropriate to say that at one time USDA was of the understanding that the lethality treatment being applied to the product was sufficient to eliminate E. coli O157:H7 and Salmonella. At some point in time, the establishment chose to lessen the lethality treatment, achieving only a pathogen reduction (not elimination) treatment. At that point, AMS found positives. In addition, FSIS began testing for E. coli O157:H7. It is my understanding that we never found E. coli O157:H7 in any subsequent samples.

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 -- (b) (6) -- emergency only
Fax -- (202) 720-2025
Policies -- http://www.fsis.usda.gov/Regulations_&Policies/index.asp

From: Ramos, Adela - OSEC
Sent: Tuesday, March 20, 2012 1:33 PM
To: Blake, Carol - FSIS; Goldman, David - Commissioned Corps - FSIS; Derfler, Phil - FSIS; Engeljohn, Daniel - FSIS

Subject: RE: RELEASE: Tester to USDA: Feed kids Montana beef, not 'pink slime'

Checking in on this – we have a meeting with OSEC this afternoon to discuss general next steps on LFTB.

Thanks,
Adela

From: Blake, Carol - FSIS
Sent: Tuesday, March 20, 2012 9:12 AM
To: Ramos, Adela - OSEC; Goldman, David - Commissioned Corps - FSIS; Derfler, Phil - FSIS; Engeljohn, Daniel - FSIS
Subject: RE: RELEASE: Tester to USDA: Feed kids Montana beef, not 'pink slime'

Thanks. We'll work with appropriate program offices to pull something together – I'm assuming we'll want it for Jerry Hagstrom today.

Carol Blake

Assistant Administrator
Office of Public Affairs and Consumer Education
Food Safety and Inspection Service, USDA
Room 339-E Whitten Building
Washington, DC 20250
Phone: (202) 720-3884
Fax: (202) 205-0301
Cell: (202) 557-4736
carol.blake@fsis.usda.gov
<http://www.youtube.com/USDAFoodSafety>
<http://twitter.com/usdafoodsafety>
<http://www.fsis.usda.gov>

From: Ramos, Adela - OSEC
Sent: Tuesday, March 20, 2012 9:09 AM
To: Goldman, David - Commissioned Corps - FSIS; Derfler, Phil - FSIS; Engeljohn, Daniel - FSIS; Blake, Carol - FSIS
Subject: RE: RELEASE: Tester to USDA: Feed kids Montana beef, not 'pink slime'

I don't think we ever developed talking points to respond to the BPI Moss story. But we need to – looping in Carol. What is our response to those data findings? They are a couple of years old now. BPI's response in the article is essentially "we're not perfect" and that their testing was more likely to find contamination.

Here's the link to the story: <http://www.nytimes.com/2009/12/31/us/31meat.html?pagewanted=all>

From: Hagen, Elisabeth - OSEC
Sent: Tuesday, March 20, 2012 8:22 AM
To: Goldman, David - Commissioned Corps - FSIS; Derfler, Phil - FSIS; Engeljohn, Daniel - FSIS
Cc: Ramos, Adela - OSEC
Subject: Re: RELEASE: Tester to USDA: Feed kids Montana beef, not 'pink slime'

We removed that exemption in 2009, though- we should have data, right?

From: Goldman, David - Commissioned Corps - FSIS

Sent: Tuesday, March 20, 2012 07:21 AM
To: Hagen, Elisabeth - OSEC; Derfler, Phil - FSIS; Engeljohn, Daniel - FSIS
Cc: Ramos, Adela - OSEC
Subject: Re: RELEASE: Tester to USDA: Feed kids Montana beef, not 'pink slime'

We (FSIS) have not been sampling this product--it has an exemption. It could refer to AMS or some other sampling program. We'll find out.

David Goldman, MD, MPH
Assistant Administrator
USDA-FSIS-OPHS
202-720-2644

Sent from my BlackBerry Wireless Handheld

From: Hagen, Elisabeth - OSEC
Sent: Tuesday, March 20, 2012 07:04 AM
To: Derfler, Phil - FSIS; Engeljohn, Daniel - FSIS; Goldman, David - Commissioned Corps - FSIS
Cc: Ramos, Adela - OSEC
Subject: Fw: RELEASE: Tester to USDA: Feed kids Montana beef, not 'pink slime'

? Pls advise

From: (b) (6) - OSEC
Sent: Tuesday, March 20, 2012 07:00 AM
To: Hagen, Elisabeth - OSEC; Ramos, Adela - OSEC
Subject: Fw: RELEASE: Tester to USDA: Feed kids Montana beef, not 'pink slime'

What 2009 report is he referring to that found higher levels of salmonella?

From: DeJong, Justin - OC
Sent: Monday, March 19, 2012 10:17 PM
To: Baenig, Brian - OSEC; (b) (6) - OSEC; Lavallee, Aaron - OC; Rowe, Courtney - OC
Cc: Paul, Matt - OC
Subject: Fw: RELEASE: Tester to USDA: Feed kids Montana beef, not 'pink slime'

flagging.

From: Hagstrom, Jerry [mailto:(b) (6)@nationaljournal.com]
Sent: Monday, March 19, 2012 10:14 PM
To: DeJong, Justin - OC
Subject: Fw: RELEASE: Tester to USDA: Feed kids Montana beef, not 'pink slime'

I will write about this Tuesday, Tell me if you want to react to this.

From: Helling, Andrea (Tester) [mailto:Andrea_Helling@tester.senate.gov]
Sent: Monday, March 19, 2012 05:00 PM
Subject: RELEASE: Tester to USDA: Feed kids Montana beef, not 'pink slime'



FOR IMMEDIATE RELEASE
MARCH 19, 2012



Tester to USDA: Feed kids Montana beef, not ‘pink slime’
Senator questions food product’s possible long-term health effects

(U.S. SENATE) – Senator Jon Tester is calling on the USDA to take “pink slime” off school lunch menus – and replace it with high-quality Montana beef.

While the USDA recently announced plans to give schools a ground beef option that doesn’t use “pink slime,” the agency continued with plans to purchase seven million pounds of the highly processed food product – even as fast food chains like McDonalds pull it from their shelves.

“Pink slime” is a ground beef filler treated with ammonia. The USDA considers it to be safe, but a 2009 report found that it was four times more likely to test positive for salmonella than traditional ground beef.

Tester says too many questions remain about “pink slime” to serve it to children.

“It is tone deaf and inappropriate to purchase a large quantity of this product to feed children even as it is decisively rejected by consumers,” Tester wrote Agriculture Secretary Tom Vilsack. “The food that we provide our children should not be over-processed waste, and the quality of the meat created by the process has been called into question.”

Tester also wants the USDA to allow schools to replace “pink slime” with local foods – like Montana beef. Tester’s *Local Food, Farms and Jobs Act* gives schools the flexibility needed to use their USDA commodity dollars on locally-grown foods.

“Montana produces the best beef in the world,” Tester told Vilsack. “Rather than doubling down on hyper-processed products like ‘pink slime,’ USDA should be looking to improve students’ meals and local economies at the same time.”

Tester is working to include his bill in the upcoming Farm Bill. It is available online [HERE](#).

Text of Tester’s letter to Ag Secretary Tom Vilsack is available below and online [HERE](#).

###

March 19, 2012

The Honorable Tom Vilsack
Secretary of Agriculture
1400 Independence Avenue
Washington, DC 20050

Dear Secretary Vilsack:

In the past week, the U.S. Department of Agriculture (USDA) has been the target of significant concerns over the agency’s choice to procure seven million pounds of a highly processed product known as “lean finely textured beef.” This product, commonly known as “pink slime,” has met resistance from parents and consumer advocates. I share their belief that trimmings treated with ammonia are not what consumers expect when they are served ground beef.

While I appreciate the USDA allowing schools for the first time to proactively choose not to use products containing “pink slime,” I remain concerned that USDA considers it appropriate to serve it at all. While the USDA continues to insist that “pink slime” is not dangerous for consumers, I question the low standards such a statement endorses. I am concerned that these standards permit the use of harsh chemicals to treat beef trimmings despite the fact that the effectiveness of this treatment, the safety of the processed trimmings, and the quality of the meat created by the process have all been called into question.

In recent months, many national restaurant chains have responded to consumers' rejection of "pink slime" by eliminating it from their products. These restaurants recognize that consumers have growing concerns about and distaste for "pink slime." It is tone deaf and inappropriate to purchase a large quantity of this product to feed children even as it is decisively rejected by consumers. The food that we provide our children should not be over-processed waste, it should be wholesome, high-quality food to nourish their growing bodies and minds.

I would also mention that Montana produces the best beef in the world, but school nutrition officials who wish to use their USDA commodity dollars to procure food locally are unable to do so. That is one of the reasons several other senators and I introduced the Local Food, Farms and Jobs Act, which would allow schools to use their commodity dollars to incorporate fresh local meat and produce into students' meals. Rather than doubling down on hyper-processed products like "pink slime," USDA should be looking for ideas, like the Local Food, Farms and Jobs Act, to improve students' meals and local economies at the same time. This is the quality food we should be providing our children. I appreciate your consideration of my concerns.

Sincerely,
(s)
Senator Jon Tester

-30-

Contact: Andrea Helling or Dan Malessa - (202) 228-0371

From: [DeJong, Justin - OC](#)
To: [Fillpot, Dirk - FSIS](#); [Lavallee, Aaron - OC](#)
Subject: FW: Report
Date: Tuesday, March 06, 2012 12:32:40 PM
Attachments: [Ground Beef Specification Review Timeline 2012-02-02.docx](#)
[image001.png](#)
[image002.png](#)
[image003.png](#)
[image004.png](#)
[image005.png](#)
[image006.png](#)
[image007.png](#)

See attached. Might be helpful on pink slime.

Justin DeJong

Deputy Director, Office of Communications
U.S. Department of Agriculture
1400 Independence Avenue, SW
Washington, DC 20250
Office Direct: 202.690.0548
USDA Cell: 202.251.3309
justin.dejong@oc.usda.gov
<http://www.usda.gov>

Stay Connected with USDA:



From: (b) (6) - AMS
Sent: Tuesday, February 07, 2012 4:02 PM
To: DeJong, Justin; Fillpot, Dirk - FSIS; Blake, Carol - FSIS; Jarvis, Michael - AMS
Cc: Lavallee, Aaron; (b) (6) - AMS; (b) (6) - AMS; (b) (6) - AMS; (b) (6) (FNS)
Subject: RE: Report

Sorry about that. We sent it up last week but it must have been lost in the shuffle. It is attached.

(b) (6)

From: DeJong, Justin
Sent: Tuesday, February 07, 2012 2:55 PM
To: Fillpot, Dirk - FSIS; Blake, Carol - FSIS; (b) (6) - AMS; Jarvis, Michael - AMS
Cc: Lavallee, Aaron
Subject: Report

Hi all,

On the "pink slime" convos last week, there was some discussion about reports that have validated the safety of our beef product for NSLP. Checking in to see if someone can point me to these?

Justin DeJong

Deputy Director, Office of Communications

U.S. Department of Agriculture

1400 Independence Avenue, SW

Washington, DC 20250

Office Direct: 202.690.0548

USDA Cell: 202.251.3309

justin.dejong@oc.usda.gov

<http://www.usda.gov>

Stay Connected with USDA:



From: (b) (6) - FSIS
To: (b) (6) - FSIS; Cardwell, Rene - FSIS; (b) (6) - FSIS
Subject: FW: Response to your email to FSIS "Ask Karen" tool March 15, 2012
Date: Thursday, March 29, 2012 11:39:43 AM

To All,

There are occasions when correspondent will reply back even when I say not to reply to this mailbox. I normally just ignore their reply backs after I read them but I thought that this might be something that you might want to look into. Thanks

From: Bruce A. Hellmer, P.E. [mailto:(b) (6)@hotmail.com]
Sent: Thursday, March 29, 2012 11:26 AM
To: (b) (6) - FSIS
Subject: RE: Response to your email to FSIS "Ask Karen" tool March 15, 2012

Thank you for the information. However, the letter from Daniel L. Engeljohn, Ph.D. dated March 29, 2012 is in conflicts with the policy he referenced.

Engeljohn wrote:

FSIS policy would not prohibit the use of the claim "fresh" on ground beef in which lean finely textured beef is used as an ingredient.

From USDA Food Standards and Labeling policy book:

FRESH," "NOT FROZEN" AND SIMILAR TERMS WHEN LABELING MEAT AND POULTRY PRODUCTS:

The word —fresh" may not be used to describe:

...

7. Any product treated with an antimicrobial substance or irradiated.

...

I suggest that "Pink Slime" fumigated with poisonous ammonia gas to kill antimicrobials should be considered a "*product treated with an antimicrobial substance*".

I request a reply addressing this apparent conflict.

Bruce A. Hellmer

(b) (6)
Lee's Summit, MO. 64086

(b) (6)
(b) (6) [hotmail.com](mailto:(b) (6)@hotmail.com)

From: (b) (6) - FSIS [mailto:(b) (6)@fsis.usda.gov]
Sent: Thursday, March 29, 2012 9:28 AM
To: (b) (6)@hotmail.com
Subject: Response to your email to FSIS "Ask Karen" tool March 15, 2012

****PLEASE DO NOT REPLY TO THIS MAILBOX****

Dear Sir or Madam:

Attached is the response to your email sent to FSIS "Ask Karen" tool on March 15, 2012, regarding the labeling of fresh ground beef. I hope that the response provided is very helpful to you. Thanks

This electronic message contains information generated by the USDA solely for the intended recipients. Any unauthorized interception of this message or the use or disclosure of the information it contains may violate the law and subject the violator to civil or criminal penalties. If you believe you have received this message in error, please notify the sender and delete the email immediately.

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: Retail - Pink Slime language
Date: Friday, March 23, 2012 11:15:45 AM
Attachments: [Silvia Holt incoming.pdf](#)
[Silvia Holt-Pink Slime11\[1\].docx](#)

Here you go!!

(b) (6)

Issues Analyst
USDA/Food Safety and Inspection Service
Office of Public Affairs and Consumer Education
Executive Correspondence & Issues Management Staff
1400 Independence Ave SW. Room 1166
Washington D.C. 20250

Phone (b) (6)

From: (b) (6) - FSIS
Sent: Thursday, March 15, 2012 9:41 AM
To: (b) (6) - FSIS
Subject: Retail - Pink Slime language

Hi (b) (6)

FYI

Thanks and Have a Wonderful Day!

(b) (6) Issues Analyst

Executive Correspondence and Issues Management Staff

Office of Public Affairs and Consumer Education

Food Safety and Inspection Service

1400 Independence Ave. S.W., Room 1166-S, Washington, DC 20250-3700

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

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

From: [Taylor, Kim - FSIS](#)
To: [Mabry, Brian - FSIS](#); [Fillpot, Dirk - FSIS](#); [DiNapoli, Greg - FSIS](#); [West, Walinda - FSIS](#)
Subject: Fw: RIMD Ammonium Hydroxide DRAFT fact sheet - clarification on messages sent you on 02-07
Date: Wednesday, February 08, 2012 8:07:24 AM

FYI

Kim Taylor
Director Web Services
Congressional & Public Affairs
USDA/Food Safety and Inspection Service
kim.taylor@fsis.usda.gov
Direct: 202.690.6188
Office: 202.720.9113
Mobile: 202.731.9291

From: (b) (6) - FSIS
Sent: Wednesday, February 08, 2012 06:16 AM
To: (b) (6) - FSIS
Cc: OPACE/WSS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: RE: RIMD Ammonium Hydroxide DRAFT fact sheet - clarification on messages sent you on 02-07

(b) (6)

I don't remember seeing a RIMD draft Ammonium hydroxide fact sheet...I it about the "pink slime" issue? We could use a fact sheet on that.

With regard to your questions below, I need to defer to the FSIS Web Services staff (OPACE) for answers. I have copied them on this message.

(b) (6)

(b) (6)

Technical Information Specialist

USDA/FSIS/FSES

5601 Sunnyside Avenue

Room 2/L281, Maildrop 5269

Beltsville, MD 20705-5000

(office) (b) (6)

(fax) 301-504-2092

From: (b) (6) - FSIS
To: Ransom, Gerri - FSIS; Dessai, Uday - FSIS
Subject: FW: Schools can choose. Why can't we?!
Date: Wednesday, March 21, 2012 1:02:33 PM

[More from MomsRising.org about pink slime](#)

(b) (6)

Advisory Committee Specialist

USDA, FSIS, OPHS, MD, NACMCF

Stop 3777, PP3, 9-210B

1400 Independence Avenue, SW

Washington, DC 20250

Office: (b) (6)

Fax: 202-690-6364

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

From: Monifa, MomsRising.org [mailto:info@momsrising.org]
Sent: Wednesday, March 21, 2012 12:56 PM
To: (b) (6) - FSIS
Subject: Schools can choose. Why can't we?!

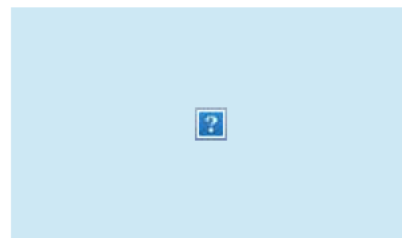


Schools can choose. Why can't we?

Dear (b) (6)

Last week thousands of MomsRising moms and dads expressed concern about pink slime. Pink Slime is a food additive made from spare beef trimmings that's treated with ammonium hydroxide to kill off E. Coli, salmonella, and other possible bacteria, and is in grocery stores, cafeterias, and restaurants across the nation.[1] In fact, one article noted, "ABC cited a former U.S. Department of Agriculture scientist in saying that 70% of supermarket ground beef contained the additive." [2]

MomsRising members weren't the only ones speaking up. Petitions and letters from hundreds of thousands of people all over the country pressured policy makers to do something to make sure that we all have access to the healthiest foods as well as information on labels to inform what we serve our families. [3]



Urge USDA and FDA to get pink slime out of ground beef now, or at the very least require labels to list it as an ingredient so that we can decide not to buy it!

Families deserve to eat high quality food!



Find Us



When we speak loud enough and in large enough numbers, leaders listen. On Friday, The USDA made a decision to allow schools to refuse pink slime as part of their federally subsidized school lunch programs. Schools across the country will be able to work with parents to determine whether or not to purchase and serve pink slime. [4]

If schools can decide what to feed our children, why can't we?

*Join us in urging THE USDA and FDA to get pink slime out of ground beef now, or at the very least to require labels to list it as an ingredient so that we can decide not to buy it in the stores:

[Take Action!](#)

Our families deserve to eat high quality foods--and pink slime is most definitely NOT on our list of good eats.

When you do take action via the above link, you'll send an important message to USDA and FDA that moms and dads are paying close attention to the food our children and families eat from the school cafeteria to the supermarket.

Why?

Our children are facing increasing health risks related to their diets. As parents, we make every effort to feed them quality, wholesome foods but we can't do that if we don't even know what's in the products we buy. It's time to take pink slime off of the menu and off of grocery store shelves--or at least require it to be listed on food labels so moms and dads can decide what's in the best interest of their families.

With children facing many health problems linked to poor nutrition, it's time to take pink slime off the grocery store shelves and off the menus.

***Moms and dads are paying attention! *Join us in urging USDA and FDA to get pink slime out of ground beef now, or at the very least to require labels to list it as an ingredient so that we can decide not to buy it in the stores:**

<http://action.momsrising.org/go/1671?akid=3202.398211.P12B7d&t=5>

What exactly is this "slime"? The slime consists of beef by-products: cow intestines, connective tissue, and other parts that are not used in traditional beef cuts. And, don't forget the ammonia! [5]

Yuck! Please take a moment to sign on--and to forward this email to friends (and post the action link on your Facebook page) so others can sign on too.

<http://action.momsrising.org/go/1671?akid=3202.398211.P12B7d&t=7>

Together we're a powerful force for women and families,

-- Monifa, Donna and the whole MomsRising team

P.S. Join us this Thursday for a live Tweetchat from the White House about health care and health care reform! To join us "live," just follow @MomsRising on Twitter starting at 11:00am PST/ 2:00pm EST on Thursday, March 22nd. We'll be using this hashtag #ACAwhchat on Twitter.

[1] **[ABC News](#)**

[2] **[Ibid](#)**

[3] **[Huffington Post](#)**

[4] **[LA Times](#)**

[5] **[USA Today](#)**



Like what we're doing? **[Donate: We're a bootstrapped, low overhead, mom run organization.](#)** Your donations make the work of MomsRising.org possible -- and we deeply appreciate your support. Every little bit counts.

MomsRising.org

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From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: Scientist who coined Pink Slime reluctant whistleblower | Reuters
Date: Tuesday, March 27, 2012 1:54:02 PM

Thought this might interest you.

(b) (6), DVM
Senior Equivalence Officer
IES, OIA, FSIS, USDA
Rm 4864 South Bldg, Mailstop 3729
1400 Independence Ave, SW
Washington, DC 20250-3700
Phone (b) (6)
(b) (6)@fsis.usda.gov

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

From: Ogundipe, AJ - FSIS
Sent: Monday, March 26, 2012 12:53 PM
To: FSIS - OIA/IES; FSIS - OIA/IAS
Subject: Scientist who coined Pink Slime reluctant whistleblower | Reuters

This article is about Gerald Zirntein:

<http://www.reuters.com/article/2012/03/25/us-food-slime-scientist-idUSBRE82N0AG20120325>

From: [Gould, Christopher - FSIS](#)
To: [Derfler, Phil - FSIS](#)
Subject: Fw: Senate Ag Minority Briefing
Date: Thursday, March 15, 2012 2:03:20 PM

Just FYI - I checked with Ken Petersen, and he says there's nothing new beyond what you already know about the two former inspectors -

Christopher Gould
Congressional & Public Affairs Office
USDA Food Safety & Inspection Service
202-690-4546

(b) (6) (cell)

From: Petersen, Kenneth - FSIS
Sent: Thursday, March 15, 2012 11:56 AM
To: Gould, Christopher - FSIS
Subject: Re: Senate Ag Minority Briefing

Nothing new on the operations side

From: Gould, Christopher - FSIS
Sent: Thursday, March 15, 2012 11:29 AM
To: Petersen, Kenneth - FSIS
Subject: Re: Senate Ag Minority Briefing

OK, he said he wanted to know if there's anything new on them.

Christopher Gould
Congressional & Public Affairs Office
USDA Food Safety & Inspection Service
202-690-4546

(b) (6) (cell)

From: Petersen, Kenneth - FSIS
Sent: Thursday, March 15, 2012 11:25 AM
To: Gould, Christopher - FSIS
Subject: Re: Senate Ag Minority Briefing

Actually he knows this topic well. They are also doing other stec sampling.

From: Gould, Christopher - FSIS
Sent: Thursday, March 15, 2012 10:59 AM
To: Petersen, Kenneth - FSIS
Cc: Mabry, Brian - FSIS; DiNapoli, Greg - FSIS; Fillpot, Dirk - FSIS
Subject: Senate Ag Minority Briefing

Ken:

Phil is going to need to be on a multi-agency conference call with Senate Ag Committee minority staff later on today, and I wanted to make sure he's well prepared if Gerald Zirnstein or Carl Custer come up. We don't have any talkers here at CPAO on that aspect; are there any words of wisdom you might be able to share? It's OK if you want to talk with Phil directly about it, just let me know. Quick background and a link to the story below.

Gerald Zirnstein who, in an USDA memo, first coined the term "pink slime" and is now coming forward to say he won't buy it. "It's economic fraud," he told ABC News. "It's not fresh ground beef. ... It's a cheap substitute being added in." Zirnstein and his fellow USDA scientist, **Carl Custer**, both warned against using what the industry calls "lean finely textured beef," widely known now as "pink slime," but their government bosses overruled them.

Story here:

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

Thanks –

Christopher Gould

Congressional & Public Affairs Office

USDA Food Safety & Inspection Service

202-690-4546 (desk)

(b) (6) (cell)

202-720-5704 (fax)

Be Food Safe:

CLEAN: Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods

COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: (b) (6) - FSIS
To: (b) (6)
Subject: FW: Setting the Record Straight on Beef
Date: Thursday, March 22, 2012 12:33:57 PM

fyi

From: Wilkins, Stephanie - FSIS
Sent: Thursday, March 22, 2012 12:27 PM
To: (b) (6) FSIS; (b) (6) Judy - FSIS; (b) (6) FSIS; (b) (6) - FSIS;
(b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: FW: Setting the Record Straight on Beef

Hi Everyone,

Please see below. Dr. Hagen addresses the issue of "Pink Slime" in beef.

Stephanie J. Wilkins

Acting Assistant Administrator
Office of Outreach, Employee Education and Training
14th & Independence Ave. SW, Rm. 2936, So. Bldg.
Washington, DC 20250
202-205-2954 (office)
202-365-0612 (Blackberry)
202-690-2040 (fax)
stephanie.wilkins@fsis.usda.gov

From: Blake, Carol - FSIS
Sent: Thursday, March 22, 2012 12:17 PM
To: FSIS - FSIS Management Council
Cc: FSIS - OPACE/Managers
Subject: FW: Setting the Record Straight on Beef

I wanted to be sure that you are aware of a blog that was pushed out by OC this morning authored by Dr. Hagen. Please click on the link below.

Carol Blake

Assistant Administrator
Office of Public Affairs and Consumer Education
Food Safety and Inspection Service, USDA
Room 339-E Whitten Building
Washington, DC 20250
Phone: (202) 720-3884
Fax: (202) 205-0301

Cell: (202) 557-4736
carol.blake@fsis.usda.gov



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

From: USDA Office of Communications [mailto:usda@public.govdelivery.com]
Sent: Thursday, March 22, 2012 12:03 PM
To: Blake, Carol - FSIS
Subject: Setting the Record Straight on Beef

Having trouble viewing this email? [View it as a Web page.](#)

You are subscribed to USDA Blog for USDA Office of Communications.

[Setting the Record Straight on Beef](#)

03/22/2012 11:42 AM EDT

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 [...]



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This email was sent to carol.blake@fsis.usda.gov using GovDelivery, on behalf of: USDA Office of Communications · 1400 Independence Ave SW · Washington DC 20250



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From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: Signed copy of FSIS Notice 21-12 Randomly Selecting Product to be Sampled Under the Beef Manufacturing Trimmings (MT50) Program
Date: Tuesday, March 20, 2012 3:43:18 PM
Attachments: [21-12.pdf](#)
[FSIS Notice 21-12 Randomly Selecting Product to be Sampled Under the Beef Manufacturing Trimmings MT50 Sampling Program.doc](#)

Pre-Pink Slime testing. Hope they have post-pink slime as well. See if it really works.

(b) (6)

(b) (6)

Consumer Safety Inspector-Relief

Plover, WI Circuit 45-21 (Golden Sand)

N4419 Clear Lake Road

Medford, WI 54451-8955

(b) (6)

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: Signed copy of FSIS Notice 21-12 Randomly Selecting Product to be Sampled Under the Beef Manufacturing Trimmings (MT50) Program
Date: Wednesday, March 21, 2012 6:25:41 AM
Attachments: [21-12.pdf](#)
[FSIS Notice 21-12 Randomly Selecting Product to be Sampled Under the Beef Manufacturing Trimmings MT50 Sampling Program.doc](#)

Is this **Pink Slime?**

(b) (6)

(b) (6), Relief CSI

Est. 09573

Pittsburgh Circuit

From: (b) (6) - FSIS
To: (b) (6) - FSIS (b) (6) - FSIS
Subject: FW: Signed copy of FSIS Notice 22-12 Sampling of Raw Beef Product Intended for the National School Lunch Program
Date: Thursday, March 22, 2012 6:59:57 AM
Attachments: [22-12.pdf](#)
[FSIS Notice 22-12 Sampling of Raw Beef Product Intended for the National School Lunch Program.doc](#)

I don't have time to read this cause it will put me over the 8 hour limit but I know you guys did and I wanted to know if they mentioned how much of the "pink slime" was to be included in the sample???

From: [Reeder, Robert - FSIS](#)
To: [Nelson, Ron - FSIS](#)
Subject: FW: Slime
Date: Tuesday, March 27, 2012 11:05:44 AM

The article mentions the Hyrum, UT JBS plant and Nestles.

Robert Reeder Jr., DVM

Denver DDM

USDA FSIS OFO Denver District
Denver Federal Center
P.O. Box 25387, Bldg. 45
Denver, CO 80225-0387
(303) 236-9788 Office
(303) 236-9794 Fax
(509) 994-4201 (Blackberry)
Robert.Reeder@fsis.usda.gov

From: (b) (6) - FSIS
Sent: Tuesday, March 27, 2012 5:36 AM
To: FSIS - FO/DO15/Front Line Supervisors
Cc: Gallegos, Anna - FSIS; Reeder, Robert - FSIS; (b) (6) - FSIS
Subject: FW: Slime

FYI, interesting article.

(b) (6)

Frontline Supervisor

Salt Lake Circuit

Denver District

BB# (b) (6)

From: (b) (6) - FSIS
Sent: Tuesday, March 27, 2012 5:23 AM
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS
Subject: Slime

This aired last night on ABC channel 4 in SLC. They even implicated Stouffers.

http://www.abc4.com/content/news/top_stories/story/Pink-Slime-The-Inside-Story/vm2n3PWs60uax36dzhsNGQ.csp

(b) (6)

Relief CSI

SLC Circuit

(b) (6)

To achieve, you need thought. You have to know what you are doing and that's real power.

Ayn Rand

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: So why doesn't the USDA require that labels on ground beef include the fact that...
Date: Thursday, March 15, 2012 3:55:05 PM

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: Ask Karen [mailto:(b) (6)@fsis.usda.gov]
Sent: Tuesday, March 13, 2012 8:03 AM
To: FSIS
Subject: FWD: So why doesn't the USDA require that labels on ground beef include the fact that...

The following incident has been forwarded to you by:

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

Sender's Comment

for your response

Contact Information

Email Address: (b) (6)@hotmail.com
First Name:
Last Name:
Type:
Title:

Reference #120312-000065

Summary: So why doesn't the USDA require that labels on ground beef include the fact that...

Rule State: 999 - Finished

Date Created: 03/12/2012 09:16 PM

Last Updated: 03/12/2012 09:16 PM

Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/12/2012 09:16 PM

So why doesn't the USDA require that labels on ground beef include the fact that it contains this disgusting "pink slime" filler that many of us just do not want to eat?

From: (b) (6) - FSIS
To: Mabry, Brian - FSIS
Cc: (b) (6) - FSIS; Van, Diane - FSIS
Subject: FW: Statement for Hotline callers interested in ammoniated beef product used in ground beef
Date: Thursday, March 08, 2012 4:25:31 PM

Brian

I tried calling you just earlier but you were out.

We're now getting a higher number of callers (furious ones!) asking about 'pink slime' as used in ground beef, mention of McDonalds, etc.

Diane asked me to follow up on your conversation with her last Tuesday afternoon, regarding taking the calls and referring to AMS:

Would you be able to provide us at this time with an AMS contact

As it appears we may get another 'wave' of such calls in the morning (...and possibly more days to come—hard to know)?

Let me know please,

Thank you.

(b) (6)

Technical Information Specialist

USDA-FSIS-FSE Staff

Meat and Poultry Hotline

5601 Sunnyside Avenue, Mailstop 5269

Beltsville, MD 20705-5000

Tel: (b) (6)

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

From: (b) (6) - FSIS
Sent: Thursday, March 08, 2012 3:53 PM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - Commissioned Corps - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Cc: Van, Diane - FSIS
Subject: FW: Statement for Hotline callers interested in ammoniated beef product used in ground beef

Hotline staff:

Please see below to review information we got recently regarding ‘ammoniated beef products used in ground beef:’

(b) (6)

Technical Information Specialist

USDA-FSIS-FSE Staff

Meat and Poultry Hotline

5601 Sunnyside Avenue, Mailstop 5269

Beltsville, MD 20705-5000

Tel: (b) (6)

e-mail: (b) (6) fsis.usda.gov

From: Fillpot, Dirk - FSIS

Sent: Monday, February 13, 2012 11:42 AM

To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS

Subject: Statement for Hotline callers interested in ammoniated beef product used in ground beef

The statement below can verbally be distributed to those calling the Hotline regarding the ammoniated beef product that has been the topic of recent news stories. Please note the “verbal” part of that! Carol isn’t stoked about a particular phrase contained in the statement, so she doesn’t want it emailed around. Thanks!

“USDA is focused on reducing foodborne illness and ensuring that Americans have safe food to eat. Additionally, food served to our nation’s schoolchildren must meet the highest standards for food safety and is subject to stringent testing before being allowed to enter schools. And that includes the beef product that has been the focus of recent news stories. Several government agencies – including the U.S. Food and Drug Administration and the U.S. Department of Agriculture – have studied thoroughly the use of ammonia hydroxide, which is different than household ammonia, and found that it is safe to use in foods and is effective in reducing foodborne pathogens, or bacteria that can be present in meats and make people ill. Ammonia hydroxide is used as a treatment during the production process, and it is chemically altered when infused into meat, leaving no measurable residue. Therefore, it does not pose a threat to humans. Given that it is harmless, and that it reduces the possibility of people getting ill from the beef they are consuming, the use of ammonia hydroxide is considered safe and suitable as part of the company’s production process.”

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: [Mabry, Brian - FSIS](#)
To: [Lavallee, Aaron - OC](#)
Cc: [Blake, Carol - FSIS](#); [DiNapoli, Greg - FSIS](#); [Fillpot, Dirk - FSIS](#)
Subject: FW: Summary of Hotline inquiries related to beef processing using ammonium hydroxide
Date: Friday, March 09, 2012 3:15:59 PM
Attachments: [Pink Slime March 2012.docx](#)
[Inquiries about beef processing using ammonium hydroxide.docx](#)

Aaron,

Just FYI, FSIS asked the hotline staff to try and keep a running tally of inquiries on our favorite topic today and yesterday. Report from yesterday is here, and today's is below.
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: (b) (6) - FSIS
Sent: Friday, March 09, 2012 3:06 PM
To: Mabry, Brian - FSIS
Cc: Van, Diane - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: Summary of Hotline inquiries related to beef processing using ammonium hydroxide

Hi Brian,

Here's a summary of incidents received by the Hotline. The total number of inquiries is less today than yesterday, at least so far.

(b) (6)

(b) (6) RD RN
Technical Information Specialist
USDA/FSIS Food Safety Education Staff
2L-248D
5601 Sunnyside Avenue
Beltsville, MD 20705
Phone (b) (6)
(b) (6) fsis.usda.gov

From: (b) (6) - FSIS
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: FW: Take a look at this
Date: Friday, March 30, 2012 8:27:25 AM

If you're interested, the link below should take you to pink slime story. I enjoyed the part of story where they said the price would go up or they would have to "import trimmings" if they can't use pink slime. Ya, like that's something new.

Inspector (b) (6)
U.S. Department of Agriculture
Food Safety Inspection Service
Office of International Affairs
Import Inspection Division
(b) (6) @fsis.usda.gov

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

From: (b) (6) @verizon.net [mailto:(b) (6) @verizon.net]
Sent: Thursday, March 29, 2012 5:43 PM
To: (b) (6) - FSIS
Subject: Take a look at this

Hi,

more pink slime

I thought you'd like this:

<http://soc.li/0wxr7iS>

This email is a direct message from a friend who wants to share an item of interest with you.

This email message is powered by Gigya's sharing technology. If you no longer wish to receive messages that are sent via Gigya's service, please click here <http://www.gigya.com/site/landing.aspx?ut=dBF1I5RbVxUc8nBdc3bMDT7hmmrIvgen1wCG_dxqadJhAAWkNZSIhV-1DGKZvwZ0-DQUg5JS8Y61ukrjwOp8p81S9pP6R_BhovjemyHtbA0dAsx-PMuL2zIosIac-rUvj3ITh1WL6rg0IY1bFO3pdt1xwywwddkLnBQzfoni1KP1vwjI0qGjXs_iu2h8CdJQARL5HJwzkLKJ57a27gSfNYqKXrQNvyGj2HVD9QAHasQ6tOUNRSI914NfkazIt5B-7jfqRUJrCi3TIRZQIUeKJVQyIWoi-tqYJ0XbPWgR4D6snlewbxyY2u0hd5InC_hqIFXrH2czyYRhn6cR17vDS60Y11yWMzNZ4unlBLPUAUK.>> to remove your email address.

7jfqRUJrCi3TIRZQIUeKJVQyIWoi-tqYJ0XbPWgR4D6snlewbxyY2u0hd5InC_hqIFXrH2czyYRhn6cR17vDS60Y11yWMzNZ4unlBLPUAUK.>

7jfqRUJrCi3TIRZQIUeKJVQyIWoi-tqYJ0XbPWgR4D6snlewbxyY2u0hd5InC_hqIFXrH2czyYRhn6cR17vDS60Y11yWMzNZ4unlBLPUAUK.>

Gigya Inc., 1975 Landings Dr., Mountain View, CA 94043.

From:
To:

(b) (6) [DIA]

(b) (6)

Subject: FW: The Myth of Pink Slime
Date: Monday, March 12, 2012 3:53:48 PM

From: Nancy Degner [mailto:(b) (6)@iabeef.org]
Sent: Monday, March 12, 2012 2:14 PM
To: (b) (6) [DIA]
Subject: The Myth of Pink Slime

(b) (6)

Could you forward this to the Food Safety Task Force members?

Nancy

As you have probably seen in the news over the past four days a beef product called "Lean Finely Textured Beef" has been "pink slimed" in the media, particularly ABC News, which ran segments Wednesday, Thursday and Friday on the evening news. The ABC News segments have driven an enormous amount of social media coverage (and hysteria) in prominent blogs and Twitter.

What is Lean Finely Textured Beef?

Lean finely textured beef (LFTB) is beef that is a category of beef products that uses high technology food processing equipment to separate lean meat from fat trimmings. This process yields an additional 10-12 pounds of lean, nutritious beef from every beef animal that can be added to other ground beef products. It's being erroneously reported that this product is salvage meat, that it's from trimmings scooped off the floor of packing plants, that it's "filler" that is substandard in nutrition and safety and more. This is simply not true.

Ammonium hydroxide is added to ground beef in this process to reduce the overall fat content without compromising flavor. It also has some degree of anti-microbial effect. Ammonium hydroxide is also used in a variety of other processed foods such as baked goods, gelatins and puddings, cheeses, and can occur naturally in foods.

The Beef Industry Safety Summit was held last week with Dr. H. Russell Cross, Professor and Head of Department of Animal Science, Texas A&M University, in attendance. Dr. Cross was the Administrator of the USDA Food Safety and Inspection Service (FSIS) at the time of its approval. He feels strongly that this product and process is safe and a valuable source of nutrition at a time when we are faced with the growing challenge of producing more food with fewer resources. Below is a statement validating the safety and nutritional value of this product from Dr. Cross.

In addition to the statement from Dr. Cross, here are some good **resources** to share:

- [Food Safety News article](#) – A well-balanced Food Safety News article on lean finely textured ground beef
- [Pink Slime is a Myth Website](#) - This website is by one of the companies who makes

LFTB, Beef Products, Inc. (BPI). These BPI company videos describe the process in more detail (http://www.youtube.com/user/BeefProductsInc?ob=0&feature=results_main)

- [Fact Sheet on Lean Finely Ground Beef](#) as related to use in school lunch.
- [Engineering a Safer Burger](#) -- This Washington Post article from 2008 explains the history of the product.
- [International Food Information Council fact sheet on ammonium hydroxide](#)- In the BPI system, ammonium hydroxide is used to destroy bacteria (in another system, citric acid is used to destroy bacteria). This product is "generally recognized as safe" by the U.S. Food and Drug Administration and it's used in a variety of foods. The beef is not "soaked in ammonia" as many reports have claimed, but rather sprayed with a "hydrolyzed ammonia" mist to kill bacteria which then evaporates and completely dissipates. According to Dr. Cross, there is no ammonia in the final product.

Here are some additional resources from the American Meat Institute:

- [AMI's media statement](#)
- [MeatMythCrusher video](#)
- [Question and Answers document](#)

In Summary

- This product is nutritionally equal to ground beef. The process has been used safely for more than 20 years to yield an additional 10-12 lbs. of lean, nutritious beef, from every beef animal.
- LFTB is produced under USDA inspection in compliance with their food safety and labeling requirements and they buy product that includes it as a component.
- USDA ground beef samples testing positive for E. coli O157:H7 have been cut in half over the past ten years while beef produced using this technology has been used at the same time.
- The product is beef and that's why it's not singled out on label as being anything other than beef (even though many media are calling it an "additive")

Funded by The Beef Checkoff

Statement From H. Russell Cross, Ph.D.

Professor and Head of Department of Animal Science, Texas A&M University

"As Administrator of the U.S. Department of Agriculture's Food Safety Inspection Service (FSIS) in the early 90s, I and my staff evaluated numerous research projects before approving lean, finely textured beef as a safe source of high-quality protein. The FSIS safety review process was and is an in-depth, science-based process that spans years, many research projects and involves many experts across all levels of the agency-and in this case, the process proved the product is safe."

"Approving lean finely textured beef as safe was the right decision, and today, it remains a safe way to meet the nutritional needs of a growing population. All beef is a good or excellent source of 10 essential nutrients including protein, iron, zinc and B-vitamins."

"Finely textured lean beef helps us meet consumer demand for safe, affordable and nutritious food."

Nancy

Nancy Degner
Executive Director
Iowa Beef Industry Council
PO Box 451
Ames, IA 50010
515-296-2305
www.iabeef.org



New research shows that eating lean beef every day can be good for heart health by improving cholesterol levels. Learn about BOLD at www.beefnutrition.org.

(b) (6)
Iowa Dept. of Inspections & Appeals
(b) (6) dia.iowa.gov
Phone: (b) (6) /Fax: 515-242-6863

From: [Meat and Poultry Hotline](#)
To: [FSIS](#)
Subject: FW: The Pink Slime Slip
Date: Tuesday, March 13, 2012 8:36:52 AM

Please see attached message.

Thank you,

From: Michael DeBord [mailto:(b) (6)@gmail.com]
Sent: Monday, March 12, 2012 2:58 PM
To: ABC.WorldNews@abc.com
Cc: MPH hotline.fsis@usda.gov
Subject: The Pink Slime Slip

Hello,

First, I'd like to thank ABC News for making us, the public, aware of this questionable practice. I can't believe the USDA's position to keep the public uninformed as to which products contain "Pink Slime" is legal. In doing so, the USDA is implying that people in the United States haven't the right to know what they're buying or eating! It seems to me they are inadvertently setting themselves up for one of the largest Class Action Law Suits in American history. Please understand, I'm not saying there isn't a place for this product. If it's safe to eat, there are large market shares which would benefit from this economical alternative. But as an American consumer, I have the right to full content disclosure of any item I'm paying for, especially something I'm going to feed my family! And then there's the issue of Religious freedom. Certain religions forbid the consumption of organs. One could certainly argue that intestinal connective tissue is more organ than meat, and that in order to practice their religious freedoms they must know what they're buying. A tort of this magnitude could potentially list the entire U.S. population as the plaintiff..... Food for Thought?

Concerned consumer advocate,
Michael DeBord.

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: Fw: Thurston Foods
Date: Tuesday, March 13, 2012 9:07:56 PM

From: (b) (6) FSIS
Sent: Tuesday, March 13, 2012 04:18 PM
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS
Subject: RE: Thurston Foods

I am not aware of anything in writing that USDA can provide and it certainly not up to the CSI to market their product. I am very familiar with pink slime and do not need the link. The plant should do their own research on how best to address the situation.

From: (b) (6) - FSIS
Sent: Tuesday, March 13, 2012 2:42 PM
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS; (b) (6) - FSIS
Subject: FW: Thurston Foods

After the ABC News story on pink slime last week, I suspect we may get a few inquiries like this from plants that want to assure their customers that they do not use any product that contains it. Am I correct in stating that the plant would have to issue their own statement, or is there something in writing that the USDA could provide?

In case you're not familiar with it, I will forward you the link.

From: (b) (6) - FSIS
To: (b) (6)
Subject: FW: Thurston Foods
Date: Wednesday, March 14, 2012 7:38:52 AM

The plants might be able to try this approach.

From: (b) (6) - FSIS
Sent: Wednesday, March 14, 2012 7:38 AM
To: (b) (6) - FSIS
Subject: RE: Thurston Foods

Good idea, (b) (6) I'll pass that along.

From: (b) (6) - FSIS
Sent: Wednesday, March 14, 2012 7:27 AM
To: (b) (6) - FSIS
Subject: RE: Thurston Foods

I think they could ask for label approval to put a special statement on the label regarding the ammoniated beef. Just a thought.

(b) (6), DVM

USDA/FSIS Albany District Office

Albany District Case Specialist

(b) (6)

FAX 518-452-3118

From: (b) (6) - FSIS
Sent: Tuesday, March 13, 2012 2:42 PM
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS; (b) (6) - FSIS
Subject: FW: Thurston Foods

After the ABC News story on pink slime last week, I suspect we may get a few inquiries like this from plants that want to assure their customers that they do not use any product that contains it. Am I correct in stating that the plant would have to issue their own statement, or is there something in writing that the USDA could provide?

In case you're not familiar with it, I will forward you the link.

From: (b) (6) - FSIS

Sent: Tuesday, March 13, 2012 2:24 PM

To: (b) (6) - FSIS

Subject: Thurston Foods

Dr (b) (6) Thurston Foods is having lots of negative feedback from all their customers regarding the "Pink Slime" issues that have been in the media.

Would it be feasible for me to write a letter from the USDA stating that they do not use pink slime in their ground beef product which would be supported by their letter of guarantee from the supplier and daily observations of their grinding operation.

They deliver to the school systems here in Connecticut and many other institutions that are looking for something in writing regarding this.

If we were to have a letter from their one and only supplier which is a New Zealand company that states they do not use "Pink Slime" and or any other fillers in their frozen whole muscle beef would be able to provide them with such a document.

Thank-you for your help in this matter.

(b) (6)

From: (b) (6) - FSIS
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - (CFL) - FSIS;
(b) (6) - FSIS
Subject: FW: Today on AMA Shift: "Starbucks coloring leaves managers red-faced"
Date: Thursday, March 29, 2012 4:16:28 PM

Read far enough into the article & "Pink slime" shows up with even more interesting food revelations..... Enjoy!!! TCW

From: noreply+feedproxy@google.com [mailto:noreply+feedproxy@google.com] **On Behalf Of** AMA Shift
Sent: Tuesday, March 27, 2012 3:04 PM
To: (b) (6) - FSIS
Subject: Today on AMA Shift: "Starbucks coloring leaves managers red-faced"

[Today on AMA Shift: "Starbucks coloring leaves managers red-faced"](#)



[Starbucks coloring leaves managers red-faced](#)

Posted: 27 Mar 2012 10:40 AM PDT



Starbucks has been embarrassed by the news that it uses crushed bugs to color one of its drinks. It's an object lesson in the new transparency: everyone finds out everything eventually, whether you want them to or not. Get used to it.

The fuss started with a niche website for vegetarians. "We are very, very unhappy to now report that the Strawberries & Crème Frappuccino as well as the Strawberry Smoothies (both made with soy milk) are NOT vegan," said ThisDishIsVegetarian a few days ago, after it received an email from a barista. "[The strawberry sauce we use contains 'cochineal extract'](#)... I was hoping you guys could help get the word out there so that no veg*ns end up drinking this formerly vegan frappuccino by mistake! Thanks."

And what's cochineal? "[Cochineal is, indeed, a food additive](#) derived from an insect," wrote the blogger BugGirl. "Or, more properly, the stuff we call cochineal is a chemical extract of carminic acid from the bodies of squished female scale insects. (No actual bug 'parts' should be left in the dye.)"

Now, Starbucks is hardly alone. Cochineal has long been one of the most commonly used dyes in the world. "Cochineal is one of the few natural and water-soluble colorants that

resist degradation with time,” says Food-Info.net. “It is the most light- and heat-stable and oxidation-resistant of all the natural colorants and is even more stable than some synthetic food colors.” Discovered by the Aztecs and Mayans, it was even used as [the dye for the jackets of British redcoats](#) until the 1950s.

So it has class, it has history, and it's natural, which is Starbucks's explanation for why it uses it. “At Starbucks, we strive to carry products that meet a variety of dietary lifestyles and needs. We also have the goal to minimize artificial ingredients in our products. While the strawberry base isn't a vegan product, it helps us move away from artificial dyes,” said a Starbucks spokesperson.

That hasn't stopped a backlash. “[The report has prompted a petition](#) on Change.org that calls on Starbucks to use other natural alternatives for food coloring, including red beets, purple sweet potatoes and paprika,” reports CBS. And it comes at a time when consumers are also concerned about another food product, a type of processed meat. “Some consumers have recently been concerned with another common additive that's found in their food, ammonia-treated lean beef tips, also known as ‘pink slime.’ The public response on the additive has prompted several grocery chains and school districts to stop carrying the product, [HealthPop](#) reported.”

Starbucks is a well-managed company that cares a lot about its corporate responsibility. “We are heading into a crucible; we're in the midst of something that's really going to test the conscience of the country,” CEO Howard Schultz told shareholders last week, as reported by the Seattle Times. “[It's a test we will not pass by being bystanders.](#)” He highlighted the company's [annual global responsibility report](#).

Schultz is also a communicator to his core. “A highly able executive in virtually every dimension of his business, Schultz also innately understood from the beginning that successfully [managing his business depended on successfully managing his story](#),” said Business Insider.

People just don't realize what goes into their food, and the disgust triggered by something like this is irrational and irritating to insiders and experts. Here's one blogger [speaking about Pink slime, for example](#): “For those revolted by these contents, or even the thought of anything referred to as ‘slime’ crossing their plates... consider [Jell-O](#). The packaging only lists a single ingredient, which reads: gelatin. If you were to tell a child that “gummy worms” and other wobbly treats were made from steamed animal bones, would they really want dessert?”

“Surely, most people realize that we set our table every day thanks to the labors of other life forms: honey, from bee regurgitation, yogurt, from bacterial metabolism, and multiple cheeses from calf enzymes (rennets) or *via* fungal decomposition.”

None of this helps. Consumers want to know about their products and they have high expectations; difficult surprises upset them. Radical transparency—about ingredients, sourcing, supply chains, workers conditions, you name it—is becoming the norm. Apple, for example, is much beloved by customers, but they still got mad when they discovered problems with the company's suppliers in China. As a result, [the company began auditing its suppliers and opened up to external scrutiny](#).

What can you do? Make your product differently? Get your story out first? Involve

consumers more directly? Protect your secrets better? All of the above, but recognize that none of these may help when your company is in the public eye. Untrue allegations can be just as damaging as real ones if customers believe them and they get traction. The old ways of dealing with these issues —“It’s none of your business. Everyone else does it. You’ve misunderstood. Everyone knew that already. Listen to my version”—don’t fly any more.



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From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: Top 8 Myths of "Pink Slime" « Get the facts about lean beef trim
Date: Wednesday, March 28, 2012 8:06:47 AM

fyi

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

From: (b) (6) - FSIS
Sent: Wednesday, March 28, 2012 6:54 AM
To: (b) (6) - FSIS
Subject: RE: Top 8 Myths of "Pink Slime" « Get the facts about lean beef trim

Thanks Paul, this has been in the new a lot lately!! Hope you're enjoying this nice weather? If you see my brother from a different mother, tell him hi for me!!!

(b) (6) CSI/IIC
Patrol # 1
HQ- Farmland Foods
Plant (b) (6)
USDA (b) (6)
E-mail - (b) (6)@fsis.usda.gov

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

From: (b) (6) - FSIS
Sent: Wednesday, March 28, 2012 6:38 AM
Subject: FW: Top 8 Myths of "Pink Slime" « Get the facts about lean beef trim

Subject: Top 8 Myths of "Pink Slime" « Get the facts about lean beef trim

<http://beefisbeef.com/2012/03/15/top-7-myths-of-pink-slime/>

From: [Engeljohn, Daniel - FSIS](#)
To: [Fillpot, Dirk - FSIS](#)
Subject: FW: TPs for review
Date: Friday, March 30, 2012 11:07:50 AM
Attachments: [Talking Points on New Labeling Option for Lean Finely Textured Beef.docx](#)

My edits are in tracked change in the document

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: Fillpot, Dirk - FSIS
Sent: Friday, March 30, 2012 10:49 AM
To: Engeljohn, Daniel - FSIS
Subject: TPs for review

Please review when you have a moment. Thanks!

From: [Gaffney, Neil - FSIS](#)
To: [Cochran, Catherine - FSIS](#); [McIntire, Richard - FSIS](#); (b) (6) - FSIS
Subject: FW: TPs on Lean Finely Text Beef
Date: Thursday, March 29, 2012 1:34:59 PM
Attachments: [image002.png](#)

FYI.

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: (b) (6) - 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: (b) (6) - 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!

--

(b) (6)
Rural Utilities Service
(b) (6)

From: Fillpot, Dirk - FSIS
Sent: Tuesday, March 27, 2012 8:51 AM
To: (b) (6) - 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: (b) (6) - 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,

(b) (6)

(b) (6) | Special Assistant
Rural Utilities Service | Rural Development
U.S. Department of Agriculture
1400 Independence Ave., S.W. | Washington, D.C. 20250
Phone: (b) (6) | Mobile: (b) (6)
www.rurdev.usda.gov



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

From:
To:

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

Subject: FW: Update - beef
Date: Thursday, March 29, 2012 11:28:13 AM
Attachments: [Talking Points on LFTB FINAL 3 28 12.doc](#)

FYI, thank you, (b) (6)

From: AGRI
Sent: Thursday, March 29, 2012 9:56 AM
To: Vande Hoef, Dustin; Johnson, Jay; Johnson, Gary
Subject: FW: Update - beef

From: Nancy Degner [mailto:nancy@iabeef.org]
Sent: Wednesday, March 28, 2012 2:53 PM
To: AGRI; (b) (6)

(b) (6)

Subject: Update on several items - please read

IBIC and CBB directors,

As you probably heard, the Lean Finely Textured Beef issue is still in the news:

- We had several interviews yesterday – the concern for plant closings and impact on the cattle industry created the story in Iowa.
- The Des Moines Register covered the story – front page this morning.
<http://www.desmoinesregister.com/article/20120328/BUSINESS/303280046/What-the-end-of-pink-slime-means-to-you>
- Sioux City and Waterloo have had lots of coverage due to BPI plants in those locations.
- Attached is the updated Talking Points on the “P ___ S _____” issue. If you have not checked any of the video clips, please do. The current overall website is now www.BeefIsBeef.com
- Dr. Oz has supposedly taped a segment on the product ... we have not heard when it will be shown.
- Governor Branstad has invited fellow governors from Texas, Nebraska, S. Dakota and Kansas to tour the BPI plant in Dakota City and hold a press conference. Elaine and I are planning on attending – hopefully not speaking. They are planning on having safety experts at the news conference.
- We have had additional strategy calls from the Issues Management Team at NCBA. It is their suggestion to let the meat science, microbiologists, processing plant experts speak on the safety of the product. The beef industry / producers can address cattle supplies, price of beef, etc.
- As I write this, Governor Branstad and Secretary Vilsack will be having a press conference at the Capitol this afternoon. *USDA Sec Vilsack and Gov. Branstad holding joint press conf today at 3p to clarify facts regarding BPI's lean finely textured beef.*

The press conference can be seen live here: <https://governor.iowa.gov/?p=5069>.

- Complete list of LFTB Resources:
 - * Expert [video](#) with Dr. Russell Cross
 - * Feedyard Foodie [Expert Interview](#) with Dr. Russell Cross
 - * [USDA Fact Sheet](#) on "pink slime"
 - * [Beef Products, Inc. website](#) responding to common myths about "pink slime"
 - * [Beef Products, Inc. videos](#) on how they make lean finely textured beef
 - * [International Food Information Council \(IFIC\) Fact Sheet](#) on the use of Ammonia Hydroxide to make lean finely textured beef
 - * [AMI MeatMythCrusher video](#) on lean finely textured beef
 - * [AMI question and answer document](#) on lean finely textured beef
 - * [Food Safety News article](#) on safety of lean finely textured beef
 - * [Food Safety News article](#) by Bill Marler
 - * [Food Safety News article](#) by Nancy Donley

NCBA looking for historical photos – if you bring them to the IBIC Board Meeting we can scan them for you!

Every day we walk our halls, and every day we want to remember the great people and ranches that have shaped the beef industry. During the SBC Director and Staff Orientation, participants toured the office and learned about the work going on to decorate our hallways with pictures and murals depicting who we are. For one of these projects, we are seeking [black and white photos](#) of centennial and legacy ranches from our members. Photos will be included in one of the mural projects in the Denver office, providing a wonderful historical tribute, and also be shared in a future issue of National Cattlemen. Photos may be submitted electronically to: MemberNews@beef.org or mailed to National Cattlemen, 9110 East Nichols Avenue, Suite 300, Centennial, CO, 80112, attention of John Robinson. Please include your name, relationship with people in the photo and their names (Example: "My great grandparents-William and Ester Johnson"), approximate year the photo was taken, and your state and county location.

Nancy

Nancy Degner
Executive Director
Iowa Beef Industry Council
PO Box 451
Ames, IA 50010
515-296-2305
www.iabeef.org

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: Update
Date: Thursday, March 15, 2012 2:41:53 PM
Attachments: [Customer letter Update.docx](#)
[Get the Facts 3-15.pdf](#)

FYI, Now that McDonalds is not going to use this product(BPI) in their burgers since it was call pink slime.

From: Gary Bjornberg [mailto:(b) (6)@wwjmeat.com]
Sent: Thursday, March 15, 2012 1:25 PM
To: (b) (6) - FSIS
Cc: (b) (6)
Subject: FW: Update

Gary Bjornberg

Director of Operations
WW Johnson Meat Company
612-746-0616 Direct
(b) (6) Cell

From: Mike Hesse [mailto:(b) (6)@beefproducts.com]
Sent: Thursday, March 15, 2012 1:14 PM
To: Administrator of WWJMeat; (b) (6); Gary Bjornberg
Subject: Update

(b) (6) (b) (6) and Gary,

I wanted to make you aware that we are producing B-Roll footage of our product (narrated by BPI's QA Director Craig Letch) for National and Local media. This will be to them tonight or first thing in the morning. This is a great way to get footage of our products with accurate descriptions out to the media. Attached is an update on where we stand and next steps going forward with the media. Also attached is a customer poster with quick information on Boneless Lean Beef Trimmings (some of our customers requested this information). Please let us know if you need anything else.

Thanks,
Mike

<<...>> <<...>>

Mike Hesse 891 Two Rivers Drive ~ Dakota Dunes, SD 57049
P 605 .217 .8016 C 712 .490. 8188 E (b) (6) [@beefproducts.com](mailto:(b) (6)@beefproducts.com)

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[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

From: [Alexander, Bruce - FNS](#)
To: [\(b\) \(6\) - FNS](#)
Cc: [Fillpot, Dirk - FSIS](#); [Daniel, Jean - FNS](#); [Jarvis, Michael - AMS](#)
Subject: FW: URGENT - Seattle TV station report and question from States re pink slime in USDA Foods
Date: Friday, February 03, 2012 6:29:39 PM
Attachments: [Fw Statement to be issued to Seattle reporter regarding pink slime msg.msg](#)

(b) (6)

Statement issued by FSIS to media team.

Dirk

Do you have any talking points we can provide to our Under Secretary, he's in WA on Monday afternoon?

Bruce

Bruce C. Alexander
Director, Communications & Governmental Affairs
U.S. Department of Agriculture - Food & Nutrition Service
3101 Park Center Drive
Alexandria, VA 22302
(703) 305-2281 (office)
Bruce.Alexander@fns.usda.gov

From: Lucas, Richard - FNS
Sent: Friday, February 03, 2012 6:04 PM
To: Alexander, Bruce - FNS
Cc: Christenson, Daniel; Brayboy, Stacey - FNS; Kriviski, Diane - FNS; [\(b\) \(6\) - FNS](#); O'Connor, Tim - FNS; Lavallee, Aaron
Subject: RE: URGENT - Seattle TV station report and question from States re pink slime in USDA Foods

Bruce – The highlighted statement below is all that I've seen -- it's in the attached.

Dirk Fillpot at AMS (contact info in the e-mail above) may have more detailed information.
– Rich

From: Alexander, Bruce - FNS
Sent: Friday, February 03, 2012 5:59 PM
To: Kriviski, Diane - FNS
Cc: Lucas, Richard - FNS; [\(b\) \(6\) - FNS](#); O'Connor, Tim - FNS
Subject: FW: URGENT - Seattle TV station report and question from States re pink slime in USDA Foods
Importance: High

Diane

Do we have any talking points for (b) (6) on this subject – he will be in WA Monday? I will pose the same question to AMS because I think they fielded this query.

Bruce

Bruce C. Alexander
Director, Communications & Governmental Affairs
U.S. Department of Agriculture - Food & Nutrition Service
3101 Park Center Drive
Alexandria, VA 22302
(703) 305-2281 (office)
Bruce.Alexander@fns.usda.gov

From: (b) (6) - FNS
Sent: Friday, February 03, 2012 5:11 PM
To: Alexander, Bruce - FNS
Cc: (b) (6) - FNS; (b) (6) - FNS; (b) (6) - FNS; (b) (6) - FNS
Subject: URGENT - Seattle TV station report and question from States re pink slime in USDA Foods
Importance: High

Bruce,

I'm not sure if this statement came from AMS or FNS. However, since (b) (6) will be at a school event on Monday in Seattle, he may get this question.

The Hawaii State agency wants to know is, does USDA Food (ground beef) contain an ammonia-based solution, known as "pink slime"?

Excerpt from article: In a statement, the USDA said that school lunch-approved meat is always safe – but offered no particular insight on the ammonia-based solution: "All USDA ground beef purchases for the National School Lunch Program must meet the highest standards for food safety. This includes stringent pathogen testing and compliance with all applicable food safety regulations."

Here's the article:

Q 13 FOX TV

Seattle, WA

'Pink slime' is not just at McDonald's

Majority of ground beef in America contains ammonia-based cleaning solvent

Erin Hawksworth

Q13 FOX News reporter

6:53 PM PST, February 1, 2012

SEATTLE

Earlier this week McDonald's announced that it would stop using a food additive frequently referred to as "pink slime." The substance, however, is completely legal and can still be found in school cafeterias around America.

The pink slime is in fact an ammonia-based solution, used to help kill bacteria in low-grade meat.

It is approved by the U.S. Department of Agriculture and, according to a 2010 New York Times article, used in "the majority of hamburger" sold in America.

"They wash this meat and that kills E. coli and pathogens and [salmonella](#). Then we drain it and mince it," said celebrity chef Jamie Oliver. "It's typically cheap meat given to dogs, but after it's processed it can be given to humans."

Beef Products Incorporated, the company that came up with the process, estimates that its ammonia-based product is in 70 percent of the ground beef sold in the U.S. Most fast food giants stopped using pink slime five months ago.

The proprietors of Rain Shadow Meats on Capitol Hill do not use ammonia to treat their product and said the pink slime is shameful.

Seattle Public Schools officials said that there is no documentation of school cafeterias serving ammonia-treated meat.

"Our goal is to make sure our students are fed a healthy lunch and nutritious breakfast," said spokesperson Lesley Rogers.

In a statement, the USDA said that school lunch-approved meat is always safe – but offered no particular insight on the ammonia-based solution:

"All USDA ground beef purchases for the National School Lunch Program must meet the highest standards for food safety. This includes stringent pathogen testing and compliance with all applicable food safety regulations."

There is no federal labeling requirement for beef treated with ammonia, making it difficult to know whether meat has or has not been treated.

From: (b) (6) - FNS
Sent: Friday, February 03, 2012 1:53 PM
To: (b) (6) - FNS; (b) (6) - FNS
Cc: (b) (6) - FNS; (b) (6) - FNS; (b) (6) - FNS; (b) (6) - FNS
Subject: 'Pink slime' is not just at McDonald's

(b) (6)

This is the story I mentioned and the video. No name of the USDA official quoted. We do need some talking points though to help answer the Hawaii Public Schools question. I will send you that in the next email. (b) (6)

From: (b) (6) - FNS
Sent: Thursday, February 02, 2012 1:31 PM
To: FNS - WRO SNP DL
Subject: FYI: 'Pink slime' is not just at McDonald's

FYI: you may want to take a look at this story as it makes reference to USDA Foods ground beef which schools and institutions use. Just in case you get questions from your states.

(b) (6)

FYI Pink Slime☺

USDA Affirms Safety of Lean Finely Textured Beef (LFTB) for Consumers but for the next school year " ... the department will be adjusting procurement specifications ... so schools can have ... a choice to order product either with or without LFTB ..."

This information was sent to you by Jack Cooper of the Food Industry Environmental Network, LLC --- <http://www.fien.com> --- 33 Falling Creek Court, Silver Spring, Maryland 20904 --- Cell Phone: 301 384 8287 --- E-Mail: JLC@fien.com --- The Searchable Index of Previously Distributed FIEN Messages is available at http://www.fien.com/login/logins.php?RELOAD=/search_article.php

From: [Lavallee, Aaron - OC](#)
To: [Jarvis, Michael - AMS](#); [Fillpot, Dirk - FSIS](#)
Subject: FW: USDA Announces Additional Choices for Beef Products in the Upcoming School Year
Date: Monday, March 26, 2012 5:01:47 PM

[More questions](#)

From: Eng, Monica E. [[mailto:\(b\) \(6\)@tribune.com](mailto:(b) (6)@tribune.com)]
Sent: Monday, March 26, 2012 4:55 PM
To: Lavallee, Aaron - OC
Subject: RE: USDA Announces Additional Choices for Beef Products in the Upcoming School Year

Hi Aaron

Obviously I have lots of questions for when we talk but I will add this one in advance. Does the announcement of three BPI (makers of LFTB) plants closing today change the USDA's ability to supply LFTB meat to schools.

Also there were references to commodity beef with a higher fat content being offered to schools if they did not take the LFTB. Will that now be the default?

Is commodity beef ever mixed with vegetable protein/soy before it is shipped to districts and their processors or does the addition of the soy/protein happen at the individual processor level?

Thanks

Monica Eng

From: Lavallee, Aaron - OC [<mailto:Aaron.Lavallee@oc.usda.gov>]
Sent: Monday, March 26, 2012 11:46 AM
To: Eng, Monica E.
Subject: RE: USDA Announces Additional Choices for Beef Products in the Upcoming School Year

Monica,

The release addresses only the purchases made by USDA – some school districts, and possibly CPS, purchase their own beef products. It is important to clarify if CPS is referencing their own purchases.

I will have my pull together information on the rest of the questions and safety.

From: Eng, Monica E. [[mailto:\(b\) \(6\)@tribune.com](mailto:(b) (6)@tribune.com)]
Sent: Monday, March 26, 2012 12:18 PM
To: Lavallee, Aaron - OC
Subject: RE: USDA Announces Additional Choices for Beef Products in the Upcoming School Year

Hi Aaron

I hope you are doing well. I am hoping I can follow up on my last request to you about whether or not Illinois/Chicago ground beef that might have contained "lean finely textured beef."

Again the reason I ask is because the CPS supplier claims that they were not. The USDA press release seemed to indicate that this was the first time in recent years that the option for beef with LFTB or not was on offer.

Also with the wave of retailers who have just announced bans on the product, my editors have asked me to do a piece looking at whether or not this was a rash move and if there really are any legitimate safety concerns.

They also want me to look at what else might be in a typical serving of ground beef, especially the kind of ground beef that goes into institutional meals such as school or prison meals. I am under the impression that it is permissible to add a quantity of soy based TVP or VPP to such meat and not label it.

I'd like to get full details on the rules around this from USDA very soon –I need to turn this in finished by Wednesday--so I can make sure all parties are represented in this story

Best

Monica Eng

(b) (6)

From: Lavallee, Aaron - OC [<mailto:Aaron.Lavallee@oc.usda.gov>]
Sent: Monday, March 19, 2012 11:15 AM
To: Eng, Monica E.
Subject: RE: USDA Announces Additional Choices for Beef Products in the Upcoming School Year

On background –

We don't have figures on how many schools serve products that contain lean finely textured beef. In terms of our purchases, this announcement just came out – next step is to put the new specifications out to our vendors and see what the marketplace has to offer – it's a supply and demand issue – and this is a market price and up to the market to fill the order, so until it is floated out there we don't have an estimate. Once the vendors bid this, that will determine if it costs more or less and we should have a better idea of supply.

What this announcement does is make it a "wider option" in that it will be an option for all schools purchasing through USDA's Agricultural Marketing Service.

From: Eng, Monica E. [[mailto:\(b\) \(6\)@tribune.com](mailto:(b) (6)@tribune.com)]
Sent: Monday, March 19, 2012 12:06 PM
To: Lavallee, Aaron - OC
Subject: RE: USDA Announces Additional Choices for Beef Products in the Upcoming School Year

Hi Aaron

Thanks

Chicago Public Schools says that its vendor already doesn't use any Lean Finely Texture Beef. So is it ALREADY an option in many districts and this will just make it a wider option?

Thanks

Monica

From: Lavallee, Aaron - OC [<mailto:Aaron.Lavallee@oc.usda.gov>]
Sent: Thursday, March 15, 2012 4:27 PM
To: Eng, Monica E.
Subject: FW: USDA Announces Additional Choices for Beef Products in the Upcoming School Year

Yes

On background to your second question, USDA is in the process of revising its purchase procedures and will consult with our vendors before making our final determinations.

From: Eng, Monica E. [[mailto:\(b\) \(6\)@tribune.com](mailto:(b) (6)@tribune.com)]
Sent: Thursday, March 15, 2012 2:00 PM
To: USDA Office of Communications
Cc: Chan, Stephanie - OC

Subject: RE: USDA Announces Additional Choices for Beef Products in the Upcoming School Year

Hi Stephanie

I just want to be sure that the Lean Finely Textured Beef is what critics have been calling "pink slime."

Also, can you give me specific examples of what kind of other options schools will have?

thanks

Monica Eng

(b) (6)

From: USDA Office of Communications [usda@public.govdelivery.com]

Sent: Thursday, March 15, 2012 12:46 PM

To: Eng, Monica E.

Subject: USDA Announces Additional Choices for Beef Products in the Upcoming School Year

Having trouble viewing this email? [View it as a Web page.](#)

You are subscribed to USDA Office of Communications.

Release No. 0094.12

Contact:

Office of Communications (202)720-4623

USDA Announces Additional Choices for Beef Products in the Upcoming School Year

USDA Affirms Safety of Lean Finely Textured Beef Product for Consumers

WASHINGTON, March 15, 2012 – In response to requests from school districts across the country, the USDA announced today that it will offer more choices to schools in the National School Lunch Program when it comes to purchases of ground beef products.

USDA only purchases products for the school lunch program that are safe, nutritious and affordable – including all products containing Lean Finely Textured Beef. However, due to customer demand, the department will be adjusting procurement specifications for the next school year so schools can have additional options in procuring ground beef products. USDA will provide schools with a choice to order product either with or without Lean Finely Textured Beef.

USDA continues to affirm the safety of Lean Finely Textured Beef product for all consumers and urges customers to consult science based information on the safety and quality of this product. Lean Finely Textured Beef is a meat product derived from a process which separates fatty pieces from beef trimmings to reduce the overall fat content.

By law, USDA has two primary responsibilities as part of its mandate to provide safe and nutritious food to the American people. Through the Food Safety and Inspection Service, USDA ensures that safety of the nation's commercial supply of meat, poultry, and processed egg products. Through the Food and Nutrition Service and the Agricultural Marketing Service, USDA provides food and nutrition assistance through several domestic programs, including the National School Lunch Program.

While USDA sets national nutritional guidelines for school meals, school districts make local

decisions on what food to feed kids to meet these guidelines. On average, schools in the National School Lunch Program purchase approximately 20 percent of their food through USDA, and approximately 80 percent of food served is purchased directly by schools or school districts through private vendors. Schools purchase food from the department through the [USDA Foods Program](#), which provides more than 180 nutritious food items that are fresh, frozen, packaged, canned, dried, or in bulk. USDA procures these products based on the demand from schools to help meet the menu planning needs, student taste preferences, school nutrition goals, and local wellness initiatives.

USDA ensures all food purchased for the National School Lunch Program meet stringent food safety standards, which includes rigorous pathogen testing. Purchase specifications are continually reviewed, microbial test results are evaluated, new food safety technologies are considered, and food safety experts are consulted to determine the adequacy of our food safety requirements.

#

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This email was sent to (b) (6) @tribune.com using GovDelivery, on behalf of: USDA Office of Communications - 1400 Independence Ave SW · Washington DC 20250

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..

From: [Jarvis, Michael - AMS](#)
To: [Fillpot, Dirk - FSIS](#)
Subject: FW: USDA Announces Additional Choices for Beef Products in the Upcoming School Year
Date: Monday, March 26, 2012 1:19:17 PM

From: Lavallee, Aaron - OC
Sent: Monday, March 26, 2012 12:56 PM
To: Jarvis, Michael - AMS
Subject: Fw: USDA Announces Additional Choices for Beef Products in the Upcoming School Year

From: Eng, Monica E. [\[mailto:\(b\) \(6\)@tribune.com\]](mailto:(b) (6)@tribune.com)
Sent: Monday, March 26, 2012 10:50 AM
To: Lavallee, Aaron - OC
Subject: RE: USDA Announces Additional Choices for Beef Products in the Upcoming School Year

Hi Aaron

The company that supplies ground meat to CPS is called JTM and its Web site says:

For over 20 years, JTM has been processing **USDA** donated commodities for the School Lunch

So my question is: has the USDA been sending JTM ground beef with LFTB in it or would it make sense that the ground beef would be FREE of LFTB?

I look forward to talking .

Best

Monica Eng

From: Lavallee, Aaron - OC [\[mailto:Aaron.Lavallee@oc.usda.gov\]](mailto:Aaron.Lavallee@oc.usda.gov)
Sent: Monday, March 26, 2012 11:46 AM
To: Eng, Monica E.
Subject: RE: USDA Announces Additional Choices for Beef Products in the Upcoming School Year

Monica,

The release addresses only the purchases made by USDA – some school districts, and possibly CPS, purchase their own beef products. It is important to clarify if CPS is referencing their own purchases.

I will have my pull together information on the rest of the questions and safety.

From: [Tuverson, Robert - FSIS](#)
To: [FSIS - OPACE/FSE](#)
Subject: FW: USDA Announces Additional Choices for Beef Products in the Upcoming School Year
Date: Thursday, March 15, 2012 2:36:33 PM

Not a whole lot more guidance on how to handle pink slime calls. But we'll take what we can get. See below.

Robert T. Tuverson

Director, Food Safety Education Staff
Office of Public Affairs & Consumer Education
USDA/Food Safety & Inspection Service
(301) 344-4747

From: Mabry, Brian - FSIS
Sent: Thursday, March 15, 2012 2:23 PM
To: FSIS - OPACE/Managers
Subject: USDA Announces Additional Choices for Beef Products in the Upcoming School Year

All,

As Bryce astutely notes, the USDA issued a press release on beef purchases for schools in the coming year. Couple of points I would stress to folks:

This is a USDA decision, NOT an FSIS position. You can share the content of the press release and point folks to the USDA website for additional information. Key passage below:

By law, USDA has two primary responsibilities as part of its mandate to provide safe and nutritious food to the American people. Through the Food Safety and Inspection Service, USDA ensures that safety of the nation's commercial supply of meat, poultry, and processed egg products. Through the Food and Nutrition Service and the Agricultural Marketing Service, USDA provides food and nutrition assistance through several domestic programs, including the National School Lunch Program.

There is no need to be defensive. This is a safe product or else USDA wouldn't allow it in commerce.

Please share with your staff that may be contacted by the public. 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: (b) (6) - FSIS
Sent: Thursday, March 15, 2012 2:04 PM
To: Mabry, Brian - FSIS
Subject: FW: USDA Announces Additional Choices for Beef Products in the Upcoming School Year

And here we are. Presumably this supersedes OC's previous statement?

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff

Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: (b) (6) - FSIS
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Cc: [Leach, Alicemary - FSIS](#); [Cardwell, Rene - FSIS](#)
Subject: Fw: USDA Announces Additional Choices for Beef Products in the Upcoming School Year
Date: Thursday, March 15, 2012 1:51:37 PM

Fyi, as promised. This will change our "pink slime" campaign response, but I am confirming exactly how this afternoon.

From: [Mabry, Brian - FSIS](#)
To: (b) (6) - FSIS; (b) (6) - FSIS
Cc: [DiNapoli, Greg - FSIS](#)
Subject: FW: USDA Announces Additional Choices for Beef Products in the Upcoming School Year
Date: Thursday, March 15, 2012 2:28:27 PM

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

Just in case you get calls on the pink slime issue, wanted you to know the latest. 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: Mabry, Brian - FSIS
Sent: Thursday, March 15, 2012 2:23 PM
To: FSIS - OPACE/Managers
Subject: USDA Announces Additional Choices for Beef Products in the Upcoming School Year

All,

As Bryce astutely notes, the USDA issued a press release on beef purchases for schools in the coming year. Couple of points I would stress to folks:

This is a USDA decision, NOT an FSIS position. You can share the content of the press release and point folks to the USDA website for additional information. Key passage below:

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There is no need to be defensive. This is a safe product or else USDA wouldn't allow it in commerce.

Please share with your staff that may be contacted by the public. 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: [Thaler, Alice - FSIS](#)
To: [Mabry, Brian - FSIS](#)
Cc: [Edelstein, Rachel - FSIS](#)
Subject: FW: USDA/ Pink Slime Added to 70% Of Our Hamburger
Date: Friday, March 09, 2012 1:55:02 PM

Please direct this misdirected consumer comment to CPA for a response.

Alice M. Thaler, DVM, DACVPM
Senior Director for Program Services
USDA Food Safety and Inspection Service
Office of Public Health Science
Patriot Plaza III
Stop 3766, PP 3, 9-178
1400 Independence Avenue, SW
Washington, DC 20250
202-690-2687
BB 202-431-1109
Fax 202-690-6337
alice.thaler@fsis.usda.gov

From: Darold Holden [mailto:(b) (6)@hotmail.com]
Sent: Thursday, March 08, 2012 9:02 AM
To: Thaler, Alice - FSIS; Edelstein, Rachel - FSIS
Subject: : USDA/ Pink Slime Added to 70% Of Our Hamburger

http://www.google.com/search?sourceid=navclient&aq=4&oq=USDA%2f&ie=UTF-8&rlz=1T4LENP_en_US473&q=usda%2fpink+slime&gs_upl=0I0I0I219808IIIIIIII0&aqj=g4s1&pbx=1

Hello

If this does not make you sick, nothing will. I saw this on ABC News last nite at 5:45 CST with Dianne Sawyer, again this morning twice on CNN. What there are now allowing to be added went to pet food and cooking oil before.

From: (b) (6)
To: (b) (6) @usda.gov
Bcc: (b) (6) - FSIS
Subject: FW: Vitals - "Pink slime" panic grows online: Are we overreacting?
Date: Saturday, March 10, 2012 2:51:52 PM

From: (b) (6) @hotmail.com
To: (b) (6) @cfu.net; (b) (6) @yahoo.com; (b) (6) @tyson.com
Subject: FW: Vitals - 'Pink slime' panic grows online: Are we overreacting?
Date: Sat, 10 Mar 2012 13:26:34 -0600

> From: (b) (6) @fsis.usda.gov
> To: (b) (6) @hotmail.com
> Subject: FW: Vitals - 'Pink slime' panic grows online: Are we overreacting?
> Date: Sat, 10 Mar 2012 19:25:32 +0000
>
>
>
> -----Original Message-----
> From: (b) (6) [mailto:(b) (6) @hotmail.com]
> Sent: Saturday, March 10, 2012 1:20 PM
> To: (b) (6) @usda.gov
> Subject: Vitals - 'Pink slime' panic grows online: Are we overreacting?
>
> http://vitals.msnbc.msn.com/_news/2012/03/08/10611274-pink-slime-panic-grows-online-are-we-overreacting
>
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From: (b) (6) - FSIS
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS; (b) (6) - FSIS
Subject: FW: What beef companies do not allow pink slime in ground beef? Why don't you stop t...
Date: Friday, March 09, 2012 12:41:21 PM

And another:

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: Ask Karen [mailto:(b) (6)@fsis.usda.gov]
Sent: Thursday, March 08, 2012 4:53 PM
To: FSIS
Subject: FWD: What beef companies do not allow pink slime in ground beef? Why don't you stop t...

The following incident has been forwarded to you by:

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

Sender's Comment

please see the attached.

thank you

Contact Information

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

Reference #120308-000071

Summary: What beef companies do not allow pink slime in ground beef? Why don't you stop t...

Rule State: 999 - Finished
Date Created: 03/08/2012 04:09 PM
Last Updated: 03/08/2012 04:09 PM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/08/2012 04:09 PM

What beef companies do not allow pink slime in ground beef? Why don't you stop this practice immediately?

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: What companies are approved by the USDA to have PINK SLIME in them?
Date: Friday, March 09, 2012 2:53:09 PM

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: Ask Karen [mailto:(b) (6)@fsis.usda.gov]
Sent: Friday, March 09, 2012 7:55 AM
To: FSIS
Subject: FWD: What companies are approved by the USDA to have PINK SLIME in them?

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

Sender's Comment

please see the attached

thankk you

Contact Information

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

Reference #120308-000088

Summary: What companies are approved by the USDA to have PINK SLIME in them?
Rule State: 999 - Finished

Date Created: 03/08/2012 09:35 PM
Last Updated: 03/08/2012 09:35 PM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/08/2012 09:35 PM

What companies are approved by the USDA to have PINK SLIME in them?

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: What is pink slime? How much ammonia hydroxide is used per 100 pounds of beef to ...
Date: Wednesday, February 08, 2012 11:58:59 AM

Another ammonia:

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, S.W., Room 1162-S
Washington, DC 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

From: Ask Karen [mailto:(b) (6) fsis.usda.gov]
Sent: Friday, February 03, 2012 4:19 PM
To: FSIS
Subject: FWD: What is pink slime? How much ammonia hydroxide is used per 100 pounds of beef to ...

The following incident has been forwarded to you by:

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

Sender's Comment

please see the attached.

thank you

Contact Information

Email Address: (b) (6) @stanwood.wednet.edu

First Name:

Last Name:

Type:

Title:

Reference #120203-000038

Summary: What is pink slime? How much ammonia hydroxide is used per 100 pounds of beef to ...

Rule State: 999.1 Expert Assign Queue

Product Level 1: Foodborne Organisms

Product Level 2: E. coli O157:H7

Date Created: 02/03/2012 02:57 PM

Last Updated: 02/03/2012 02:57 PM

Status: Unresolved

Assigned:

Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

02/03/2012 02:57 PM

What is pink slime?

How much ammonia hydroxide is used per 100 pounds of beef to kill bacteria?

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: What is pink slime? What is it used in besides ground beef?
Date: Friday, March 30, 2012 3:38:47 PM

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: Ask Karen [mailto:(b) (6)@fsis.usda.gov]
Sent: Wednesday, March 28, 2012 2:55 PM
To: FSIS
Subject: FWD: What is pink slime? What is it used in besides ground beef?

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

Sender's Comment

please see the attached.

thank you

Contact Information

Email Address: (b) (6)@keloland.com
First Name:
Last Name:
Type:
Title:

Reference #120328-000017

Summary: What is pink slime? What is it used in besides ground beef?
Rule State: 999 - Finished
Date Created: 03/28/2012 11:41 AM

Last Updated: 03/28/2012 11:41 AM

Status: Unresolved

Assigned:

Country:

State:

First Time Chatting?:

Discussion Thread

Customer By Web Form

03/28/2012 11:41 AM

What is pink slime?

What is it used in besides ground beef?

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: What is pink slime?
Date: Monday, March 19, 2012 1:20:40 PM

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: Ask Karen [mailto:(b) (6)@fsis.usda.gov]
Sent: Friday, March 16, 2012 4:03 PM
To: FSIS
Subject: FWD: What is pink slime?

The following incident has been forwarded to you by:

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

Sender's Comment

for your response

Contact Information

Email Address: (b) (6)@yahoo.com
First Name:
Last Name:
Type:
Title:

Reference #120316-000020

Summary: What is pink slime?
Rule State: 999 - Finished
Date Created: 03/16/2012 01:23 PM
Last Updated: 03/16/2012 01:23 PM
Status: Unresolved

Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/16/2012 01:23 PM

What is pink slime?

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: what is the truth about msm and msp are there organs and all parts of animal in ...
Date: Friday, March 30, 2012 3:24:27 PM

Could you draft a response?

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: Ask Karen [mailto:(b) (6)@fsis.usda.gov]
Sent: Wednesday, March 21, 2012 5:00 PM
To: FSIS
Subject: FWD: what is the truth about msm and msp are there organs and all parts of animal in ...

The following incident has been forwarded to you by:

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

Sender's Comment

please see the attached.

thank you

Contact Information

Email Address: (b) (6)@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) - FSIS
To: (b) (6) - FSIS
Subject: FW: What is the USDA definition of "Beef"? If Pink Slime is "Beef then what about ho...
Date: Thursday, March 15, 2012 3:56:33 PM

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: Ask Karen [mailto:(b) (6)@fsis.usda.gov]
Sent: Tuesday, March 13, 2012 9:23 AM
To: FSIS
Subject: FWD: What is the USDA definition of "Beef"? If Pink Slime is "Beef then what about ho...

The following incident has been forwarded to you by:

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

Sender's Comment

for your response

Contact Information

Email Address: (b) (6)@hotmail.com
First Name:
Last Name:
Type:
Title:

Reference #120313-000005

Summary: What is the USDA definition of "Beef"? If Pink Slime is "Beef then what about ho...

Rule State: 999 - Finished

Date Created: 03/13/2012 08:57 AM

Last Updated: 03/13/2012 08:57 AM

Status: Unresolved
Assigned:
Country:
State:

First Time Chatting?:

Discussion Thread

Customer By Web Form

03/13/2012 08:57 AM

What is the USDA definition of "Beef"? If Pink Slime is "Beef then what about hoofs and teeth. Can those be added to ground "Beef" without any labeling? How much ammonia is allowed in ground "Beef"?

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: What kind of conscientious moral principle did the former undersecretary used to...
Date: Friday, March 09, 2012 2:54:12 PM

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: Ask Karen [mailto:(b) (6)@fsis.usda.gov]
Sent: Friday, March 09, 2012 7:59 AM
To: FSIS
Subject: FWD: What kind of conscientious moral principle did the former undersecretary used to...

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

Sender's Comment

please see the attached.

thank you

Contact Information

Email Address: (b) (6)@wowway.com
First Name:
Last Name:
Type:
Title:

Reference #120309-000005

Summary: What kind of conscientious moral principle did the former undersecretary used to...
Rule State: 999 - Finished

Date Created: 03/09/2012 04:55 AM
Last Updated: 03/09/2012 04:55 AM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/09/2012 04:55 AM

What kind of conscientious moral principle did the former undersecretary used to allow pink slime to be added to ground beef. This is fraud, to allow the sale of a substitute for a product. The least moral think you could have done is to label it and let consumers have a choice to buy or not to buy. Who ever is responsible should be prosecuted. The bottom 80% of the population have been deceived, they have been paying for a product that has been miss represented as pure ground beef.

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: What stores sell the ground beef that has pink slime that was in the news last w...
Date: Friday, March 30, 2012 3:26:16 PM

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: Ask Karen [mailto:(b) (6)@fsis.usda.gov]
Sent: Friday, March 23, 2012 11:45 AM
To: FSIS
Subject: FWD: What stores sell the ground beef that has pink slime that was in the news last w...

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

Sender's Comment

please see the attached.

thank you

Contact Information

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

Reference #120322-000067

Summary: What stores sell the ground beef that has pink slime that was in the news last w...
Rule State: 999.2 Expert In Progress

Product Level 1: Additives

Product Level 2: General

Date Created: 03/22/2012 11:36 PM

Last Updated: 03/22/2012 11:36 PM

Status: Unresolved

Assigned:

Country:

State:

First Time Chatting?:

Discussion Thread

Customer By Web Form

03/22/2012 11:36 PM

What stores sell the ground beef that has pink slime that was in the news last week... thanks Henry.

From: (b) (6) - FSIS
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS;
(b) (6) - FSIS; (b) (6) - FSIS
Cc: (b) (6) - FSIS; (b) (6) - FSIS
Subject: FW: What's Wrong With Pink Slime?
Date: Monday, March 12, 2012 11:25:06 AM

Hi everyone,

There has been a lot of attention going out on the USDA and ground beef (especially ABC news) on "pink slime". I have forwarded you the below hyperlink (or copy and paste this) to have the facts on the ground beef issue. It is an interesting situation, but probably is being exaggerated on the negative side of things.

So, please take a look and understand the facts, because I'm sure you will be getting more questions on the issue. The USDA is buying millions of dollars worth of this FTLB product for the school lunch programs as well.

Any questions on it, just let me know. Thanks, make it a great day.

(b) (6)

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

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

Sent: Monday, March 12, 2012 8:05 AM

To: (b) (6) - FSIS

Subject: What's Wrong With Pink Slime?

http://www.foodsafetynews.com/2012/03/whats-wrong-with-pink-slime/?utm_source=newsletter&utm_medium=email&utm_campaign=120312

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: When will the USDA protect U.S. citizens from things like PINK SLIME in our grou...
Date: Thursday, March 15, 2012 3:55:21 PM

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: Ask Karen [mailto:(b) (6)@fsis.usda.gov]
Sent: Tuesday, March 13, 2012 8:04 AM
To: FSIS
Subject: FWD: When will the USDA protect U.S. citizens from things like PINK SLIME in our grou...

The following incident has been forwarded to you by:

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

Sender's Comment

for your response

Contact Information

Email Address: (b) (6)@yahoo.com
First Name:
Last Name:
Type:
Title:

Reference #120312-000066

Summary: When will the USDA protect U.S. citizens from things like PINK SLIME in our grou...

Rule State: 999 - Finished

Date Created: 03/12/2012 09:22 PM

Last Updated: 03/12/2012 09:22 PM

Status: Unresolved
Assigned:
Country:
State:

First Time Chatting?:

Discussion Thread

Customer By Web Form

03/12/2012 09:22 PM

When will the USDA protect U.S. citizens from things like PINK SLIME in our ground beef. Hard to believe my taxes go to a department that I expect to protect me, but instead the USDA is trying to poison me and my family. I'm sure another corrupt government official is making a pile of cash off of this too. When will somebody put a end to this corruption?

I now have zero trust in the USDA!!

Thanks

Mark Scribner

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: When will the use of pink slime in a beef product be put on the label? Thanks
Date: Friday, March 09, 2012 2:52:43 PM

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: Ask Karen [mailto:(b) (6)@fsis.usda.gov]
Sent: Friday, March 09, 2012 7:41 AM
To: FSIS
Subject: FWD: When will the use of pink slime in a beef product be put on the label? Thanks

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

Sender's Comment

please see the attached.

thank you

Contact Information

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

Reference #120308-000085

Summary: When will the use of pink slime in a beef product be put on the label? Thanks

Rule State: 999.1 Expert Assign Queue

Product Level 1: Labeling

Product Level 2: General

Date Created: 03/08/2012 07:16 PM

Last Updated: 03/08/2012 07:16 PM

Status: Unresolved

Assigned:

Country:

State:

First Time Chatting?:

Discussion Thread

Customer By Web Form

03/08/2012 07:16 PM

When will the use of pink slime in a beef product be put on the label?

Thanks

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS; (b) (6) - FSIS
Subject: FW: Where can I complain about "Pink Slime" in hamburger? You will allow this DOG FO...
Date: Friday, March 09, 2012 12:40:18 PM

Another:

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: Ask Karen [mailto:(b) (6)@fsis.usda.gov]
Sent: Thursday, March 08, 2012 3:50 PM
To: FSIS
Subject: FWD: Where can I complain about "Pink Slime" in hamburger? You will allow this DOG FO...

The following incident has been forwarded to you by:

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

Sender's Comment

please see the attached.

thank you

Contact Information

Email Address: (b) (6)@aol.com
First Name:
Last Name:
Type:
Title:

Reference #120308-000027

Summary: Where can I complain about "Pink Slime" in hamburger? You will allow this DOG FO...

Rule State: 999 - Finished
Date Created: 03/08/2012 11:36 AM
Last Updated: 03/08/2012 11:36 AM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/08/2012 11:36 AM

Where can I complain about "Pink Slime" in hamburger? You will allow this DOG FOOD to be fed to our children? This agency needs to be revamped if this is the best it can do. How can we trust what YOU say is safe in our food?

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: Who can I contact to protest the usda approval of the pink slime meat additive? ...
Date: Thursday, March 15, 2012 3:58:40 PM

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: Ask Karen [mailto:(b) (6)@fsis.usda.gov]
Sent: Wednesday, March 14, 2012 7:37 AM
To: FSIS
Subject: FWD: Who can I contact to protest the usda approval of the pink slime meat additive? ...

The following incident has been forwarded to you by:

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

Sender's Comment

for your response

Contact Information

Email Address: (b) (6)@tampabay.rr.com
First Name:
Last Name:
Type:
Title:

Reference #120314-000002

Summary: Who can I contact to protest the usda approval of the pink slime meat additive? ...

Rule State: 999 - Finished

Date Created: 03/14/2012 01:04 AM

Last Updated: 03/14/2012 01:04 AM

Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/14/2012 01:04 AM

Who can I contact to protest the usda approval of the pink slime meat additive? This is disgusting. Safe or not Americans do not want waste materials added to our food.

From: (b) (6) - FSIS
To: (b) (6) - FSIS; (b) (6) - FSIS
Subject: FW: Who sells meat with pink slime? Here's the list
Date: Wednesday, March 21, 2012 8:11:59 AM

If only people knew they been eating it for 10 years.

From: (b) (6) - FSIS
Sent: Tuesday, March 20, 2012 11:04 PM
Subject: Who sells meat with pink slime? Here's the list

[« Penthouse Pet accused of heading drug ring](#) | [Main](#) | [Peyton Manning picks the Broncos](#) »

Who sells meat with pink slime? Here's the list

Which is which? The hamburger made from ground beef containing what is derisively referred to as "pink slime," or what the meat industry calls "lean, finely textured beef," is on the right. The other one is pure 85% lean ground beef. (AP Photo/Jim Cole)

In this undated image released by Beef Products Inc., boneless lean beef trimmings are shown before packaging (aka "pink slime"). (AP Photo/Beef Products Inc.)

You've heard about the "pink slime," right? It's that meat filler made from slaughterhouse scraps that is treated with ammonia. (Yum!) Last week the U.S. Department of Agriculture announced plans to buy 7 million pounds of it. A federal microbiologist nicknamed the filler "pink slime."

[The Daily](#), the iPad newspaper from News Corp., has figured out which stores sell ground meat that contains pink slime.

According to [The Daily](#), these are among the stores that say they **do not sell meat with pink slime**:

- **A&P**
- **Whole Foods**
- **Costco**
- **Publix**

From: (b) (6) - FSIS
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: FW: Who sells meat with pink slime? Here's the list
Date: Wednesday, March 28, 2012 1:32:33 PM

FYI

(b) (6), Supervisory HR Specialist

Human Resources Operations, Pay and Leave Unit

USDA, Food Safety and Inspection Service (FSIS)

100 N. 6th Street

Butler Square, 4th Floor

Minneapolis, MN 55403

(b) (6)

fax (612) 370-2007

From: (b) (6) - FSIS
Sent: Wednesday, March 28, 2012 12:00 PM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: FW: Who sells meat with pink slime? Here's the list

If you're interested since this is a hot topic and the consumer just doesn't know that since they've rejected the "pink slime" beef prices will increase. Unless they start using meat analog ingredients, which is also a filler in plenty of processed foods.

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FW: Why Do Beef Trimmings Need to be Sanitized?----From Food Safety News
Date: Friday, March 23, 2012 11:46:57 AM

Thought you would find the interesting

From: (b) (6) - FSIS
Sent: Friday, March 23, 2012 9:24 AM
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS;

(b) (6)

Subject: FW: Why Do Beef Trimmings Need to be Sanitized?----From Food Safety News

OMG!!!! Someone that finally knows what is really going on in the plants and the real world!!!! This is a refreshing article and tells the truth about HACCP!!!! Those of us in the field have been saying there's a problem with HACCP since the beginning and that they were going to kill people not making E coli an adulterant on whole muscle product. This is something else and should be a MUST READ for ALL CONSUMERS!!!! The timing is very good since the Pink Slime has been in the news so much!!!! Please pass this along to others. Have a Wonderful Day and Great Weekend!!! ☺ (b) (6)

From: [West, Walinda - FSIS](#)
To: [Riek, Peggy - FSIS](#)
Subject: FW: your inquiry
Date: Friday, March 09, 2012 3:59:25 PM

FYI

From: West, Walinda - FSIS
Sent: Friday, March 09, 2012 3:59 PM
To: (b) (6)@fmi.org'
Subject: your inquiry

Good afternoon, Mr. (b) (6)

You put in a call to FSIS about the current controversy being referred to in the media as "pink slime." As you might imagine, we have received numerous call from media and consumers. We have been making the following statement. Please let us know if you need anything else from us.

"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."

Walinda P. "Linda" West

Supervisor, Constituent Affairs
Congressional and Public Affairs Office
USDA/Food Safety and Inspection Service
1400 Independence Ave., S.W., Rm 1184
Washington, DC 20250

Direct line: (b) (6)
Main Ofc: (b) (6)
Blackberry: (b) (6)
Fax: (202) 720-5704

From: (b) (6) - FSIS
To: Van, Diane - FSIS
Subject: FW:"pink slime" calls today
Date: Tuesday, March 13, 2012 4:02:33 PM

Diane,

Just for your interest: we've had 8 'pink slime' calls today

(b) (6)

(b) (6)
Technical Information Specialist
USDA/FSIS
5601 Sunnyside Avenue, Mailstop 5269
Beltsville, MD 20705-5000
Phone: (b) (6)
E-mail: (b) (6)@fsis.usda.gov

From: (b) (6) - FSIS
Sent: Tuesday, March 13, 2012 3:52 PM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - Commissioned Corps - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: RE: complaints today?

Thanks!

So far I've counted 8 pink slime calls today—

Waiting to see if (b) (6) had any

(b) (6) you got the most (3), lucky you!

Any chats on 'pink slime?' (or were those included)??

(b) (6)

(b) (6)
Technical Information Specialist
USDA-FSIS-FSE Staff
Meat and Poultry Hotline
5601 Sunnyside Avenue, Mailstop 5269

Beltsville, MD 20705-5000

Tel: (b) (6)

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

From: (b) (6) - FSIS
Sent: Tuesday, March 13, 2012 3:19 PM
To: (b) (6) - FSIS
Subject: RE: complaints today?

One pink slime so far

From: (b) (6) - FSIS
Sent: Tuesday, March 13, 2012 2:59 PM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - Commissioned Corps - FSIS; (b) (6) - FSIS
Subject: FW: complaints today?

No CCMS ones from me.. (b) (6)

Folks,

I would like to know if you all had any "pink slime" calls today – if so, how many, please?

Thank you

(b) (6)

(b) (6)

Technical Information Specialist

USDA-FSIS-FSE Staff

Meat and Poultry Hotline

5601 Sunnyside Avenue, Mailstop 5269

Beltsville, MD 20705-5000

Tel: (b) (6)

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

From: (b) (6) - FSIS
Sent: Tuesday, March 13, 2012 2:48 PM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - Commissioned Corps - FSIS; (b) (6) - FSIS
Cc: (b) (6) - FSIS
Subject: complaints today?

I have to run to a 3:00pm meeting, please forward any complaints to me, and I will file with CCMS when I return.

Thanks,

(b) (6)

(b) (6)

Food Safety Specialist

USDA/FSIS Food Safety Education Staff

2-L248C, MS- 5269

5601 Sunnyside Avenue

Beltsville, MD 20705

(b) (6)

Need Food Safety Answers?

Call the USDA Meat & Poultry Hotline 1-888-674-6854

or Visit our web site: www.fsis.usda.gov

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

From: (b) (6)
To: (b) (6)
Subject: Fwd: ABC & Pink slime
Date: Thursday, March 08, 2012 9:56:15 PM

----- Forwarded message -----
From: Carl Custer

Whoo doggie, me 'n GZ been on Tee Vee :^)
30 minutes of interview reduced to 10 seconds of "Fame"
<<http://abcnews.go.com/WNT/video/pink-slime-15873068>>

FWIW, in 1990, we called it Soylent Pink. Ah but kids today, who remembers "Soylent Green"

On Wed, Mar 7, 2012 at 7:02 PM, Carl Custer <(b) (6)@gmail.com> wrote:
> Well, if you can catch today's ABC World news, I'm evidently on it
> blathering about food safety.
> They were supposed to tell me when . . . but didn't

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: Fwd: ALERT: Online Petition May Have Potential to Impacts Services
Date: Monday, March 12, 2012 4:43:08 PM

(b) (6)

This was discussed this morning. We may have to help create a rule for the individuals' mailbox. Let's see what happens.

(b) (6)

Chief Technology Officer
Office of the Chief Information Officer
Food Safety and Inspection Service/USDA

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

Phone: (b) (6) | Fax: 202.720.3984 | Cell: (b) (6)

"Operational Excellence: Enhancing Productivity with Technology"

Have a hardware, software or connectivity issue? Leave a Footprint at the help desk <http://service/footprints> . Lost/stolen laptop, Blackberry or other Personal Data Assistant (PDA) or Personally Identifiable Identification (PII) Incident? Immediately contact USDA at 1-877-Pii2You or 1-888-926-2373, 24 hours a day, and then contact the FSIS Service Desk at 1 (800) 473-9135.

Begin forwarded message:

From: "Stevens, Janet - FSIS" <Janet.Stevens@fsis.usda.gov>
Date: March 10, 2012 11:15:49 AM EST
To: (b) (6) - FSIS" (b) (6) [@fsis.usda.gov](mailto:(b) (6)@fsis.usda.gov)>, (b) (6) - FSIS" (b) (6) [@fsis.usda.gov](mailto:(b) (6)@fsis.usda.gov)>, (b) (6) - FSIS" (b) (6) [@fsis.usda.gov](mailto:(b) (6)@fsis.usda.gov)>
Cc: "Mayes, Carl - FSIS" <Carl.Mayes@fsis.usda.gov>
Subject: **ALERT: Online Petition May Have Potential to Impacts Services**

All,

I was just made aware of a new online petition to ask USDA (meaning FSIS and AMS) to stop using "pink slime" in school lunches. There is the potential for increased website and email volume for our infrastructure. A similar change.org petition to Secretary Vilsack and 4 other USDA officials was posted on 3/6/12 and gathered more than 11,000 signatures in 3 days.

The petition to stop the "pink slime" can be found at: http://act.credoaction.com/campaign/pink_slime/ . We will likely be asked to set up a rule on some senior executives' Outlook accounts to autoforward to folder. Please be vigilant for VIP requests in regards to the petition as well as potential impacts to the infrastructure. Please escalate any requests or issues to Carl and me immediately throughout

the weekend and next week.

Best Regards,
Janet

Janet B. Stevens, PMP
Chief Information Officer
Office of the Chief Information Officer
Food Safety and Inspection Service/USDA
Janet.Stevens@fsis.usda.gov
Phone: 202-205-9950 | Fax: 202-690-3903 | Cell: 202-465-6769

Visit the FSIS Web site: www.fsis.usda.gov

FSIS Employees, visit your intranet site, InsideFSIS:
<http://inside.fsis.usda.gov>

Have a hardware, software or connectivity issue? Leave a Footprint at the Service Desk: <http://service/footprints> or call 1-800-473-9135.

Lost/stolen laptop, Blackberry or other personal data assistant or Personally Identifiable Identification (PII) incident? Immediately contact USDA at 1-877-Pii2You or 1-888-926-2373, 24 hours a day, then contact the FSIS Service Desk at 1-(800) 473-9135.

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: FWD: Ammonium hydroxide in beef products
Date: Monday, March 26, 2012 12:47:19 PM

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

Sender's Comment

just FYI....

Reference #120321-000097

Summary: Ammonium hydroxide in beef products
Rule State: 4 - In Progress
Product Level 1: General Inspection Policy
Category Level 1: Processing
Category Level 2: General
Date Created: 03/21/2012 02:32 PM
Last Updated: 03/26/2012 11:53 AM
Status: Solved
Assigned: Pete Duryea
Policy Arena?: Domestic (U.S.) Only
Phone Number: 9892558750
Establishment Number:
Establishment Size: Not Applicable
Call Duration:
Phone Incident:
Direct Email Incident:
Analytics Flag:
Analysis Product:
Analysis Category:
Policy Follow-up: No

Key Words

Analysis Notes

Discussion Thread

Response Via Email (Pete Duryea)

03/26/2012 11:53 AM

Kat,

Thank you for your askFSIS question regarding the safety of beef products treated with ammonia hydroxide. FSIS continues to affirm the safety of beef products treated with ammonium hydroxide.

Specifically, your questions are:

Q1: How much ammonium hydroxide is safe for human consumption?

A1: The ammonium hydroxide can be used in food with no limitation, other than current good manufacturing practice, in full compliance with 21 CFR 184.1139 (<http://ecfr.gpoaccess.gov/cgi/t/text/text-idx?c=ecfr&sid=30dd3e223b7deaafb30b76b50904e07e&rgn=div8&view=text&node=21:3.0.1.1.14.2.1.31&idno=21>). The level of ammonium hydroxide in food is self-limiting. Foods containing high levels of ammonium hydroxide would be made unpalatable by the change in the organoleptic qualities of the food.

Q2: What makes this ammonium hydroxide different from industrial and household cleaners?

A2: The ammonium hydroxide used in the production of food would need to meet the specifications for food grade as outlined in the Food Chemicals Codex (<http://www.usp.org/food-ingredients/food-chemicals-codex>). Industrial and household cleaners do not need to meet the food grade standard.

I hope this information helps. Thank you again for your e-mail and your concern for food safety. More information about food safety can be found on FSIS' Web site at www.fsis.usda.gov. Please feel to call me or to update your incident if you have further questions or wish to discuss my response.

Peter Duryea

PDD Staff Officer
1 800 233 3935

Auto-Response

03/21/2012 02:32 PM

Your message has been received at the FSIS Policy Development Division (PDD) and will be assigned to a staff specialist for response.

Our goal is to provide an accurate response as quickly as possible—in most instances, this will be within two working days. Some questions, however, require extensive research and will take longer to answer. If you would like to know the status of your question, you can telephone PDD for additional discussion at 1-800-233-3935 between the hours of 6:00 a.m. and 5:00 p.m. CT, Monday through Friday. Please refer to the incident reference number below when calling for clarification.

The reference number for your question is 120321-000097.

You may update your incident at

http://askfsis.custhelp.com/app/account/questions/detail/i_id/119837/username/JazzKat57

Thank you for contacting the FSIS Policy Development Division.

Customer By Web Form (Kat Tomaszewski)

03/21/2012 02:32 PM

Hello,

Recently in the media there has been an outbreak of information regarding the use ammonium hydroxide on beef trimmings to create "pink slime."

According to Beef Products, Inc. they use 10mg of man-made ammonium hydroxide to kill the E. coli, Salmonella, and Listeria in their beef trimmings ("trimmings" are the pieces of lean meat and fat that are the result of taking larger pieces of meat and cutting them to meet customer specifications) along with the 30mg of naturally occurring ammonia in the beef itself.

How much ammonium hydroxide is safe for human consumption?

AND

What makes this ammonium hydroxide different from industrial and household cleaners?

Thanks in advance!

Kat

From: (b) (6)
To: (b) (6) - FSIS
Subject: Fwd: AMSA Members - we need to respond
Date: Sunday, March 11, 2012 11:43:24 AM

Fyi

Sent from my Verizon Wireless 4GLTE smartphone

----- Forwarded message -----

From: "(b) (6)" <(b) (6)@yahoo.com>
To: "(b) (6)" <(b) (6)@catellibrothers.com>
Subject: AMSA Members - we need to respond
Date: Sat, Mar 10, 2012 07:22

--- On **Fri, 3/9/12, American Meat Science Association**
<tpowell@meatscience.org> wrote:

From: American Meat Science Association <tpowell@meatscience.org>
Subject: AMSA Members - we need to respond
To: unadilla60@yahoo.com
Date: Friday, March 9, 2012, 1:20 PM

AMSA Colleagues,

The media is again attacking the credibility of the scientific community that works in food animal agriculture. This time, the finely textured beef products that many of you have worked to discover and perfect is being maligned with apparent disregard of the facts.

If you have experience working with the safety and quality of products that come from current advanced meat recovery systems, I strongly encourage you to participate in the conversations that are swirling around "pink slime" in the social media and on the airwaves.

A few ideas

1. If you have a twitter account, post your thoughts and links to science based resources. Include the hashtags #pinkslime and #meatscience in your posts so that they get noticed.
2. Post on Linked in and Facebook in a similar manner and respond to your friends' postings on the subject.
3. Have you authored a journal article or other information piece on the science behind this technology? Send a link to the material to me and I'll add it to a list of resources we are preparing on our website. Post a link to the article on your facebook, twitter, linked in and other feeds.
4. Do not be afraid to comment on news stories and blog posts that are clearly off the mark in their presentation of the facts. Don't try to change people's minds online or get into fights, simply link to information that presents the science fairly.
5. When interacting with your own circle of friends and family, let them

know that you are completely aware of what this product is and that it is something you wouldn't hesitate to serve to your own family.

I look forward to seeing some balance on the internet once we all get into the conversation.

Sincerely,
Thomas

Thomas Powell, Executive Director
American Meat Science Association
tpowell@meatscience.org

This e-mail was sent from American Meat Science Association ("American Meat Science Association") to unadilla60@yahoo.com.



To unsubscribe, please click on this link and follow the instructions:
[Unsubscribe](#)

American Meat Science Association, 2441 Village Green Place Champaign IL 61822, Phone Number: (800) 517-2672 x10, Fax Number: (888) 205-5834, Email Address: tpowell@meatscience.org, Website : <http://www.meatscience.org/>

From: (b) (6)
To: (b) (6)
Bcc:
Subject: Fwd: article on meat processing and additives
Date: Tuesday, March 20, 2012 10:42:40 PM
Attachments: [AlterNet_article_3-19-12.pdf](#)

Good Evening-

(b) (6) sent this to me earlier today and I am forwarding it on to you because it is a good read and indicates just how long we have been engaged in the processed beef trimmings quagmire. And with heavier cattle being harvested, we will have more trimmings to hide somewhere. If you have seen the article, I apologize for clogging your mailbox.
Be Well.
dhc.

(b) (6)@aol.com

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

From: (b) (6) DairyMarketingServices.com>
To: (b) (6)
(b) (6) @DairyMarketingServices.com>
Sent: Tue, Mar 20, 2012 7:06 am
Subject: FW: article on meat processing and additives

From: alerts [<mailto:alerts@nfo.org>]
Sent: Monday, March 19, 2012 12:10 PM
To: alerts
Subject: article on meat processing and additives

INFO from NFO

Sharing current information or requesting action from you
Please do not reply to this e-mail as you will not get a response to messages sent to this e-mail address

Attached is a link to an AlterNet article on food additives

From: (b) (6) - FSIS
To: FSIS
Subject: FWD: As a registered dietitian, I am being asked about the pink slime scandal. What s...
Date: Friday, March 23, 2012 3:37:42 PM

The following incident has been forwarded to you by:

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

Sender's Comment

please see the attached.

thank you

Contact Information

Email Address: (b) (6) @vidanthealth.com
First Name:
Last Name:
Type:
Title:

Reference #120323-000025

Summary: As a registered dietitian, I am being asked about the pink slime scandal. What s...
Rule State: 999.2 Expert In Progress
Product Level 1: Nutrition
Product Level 2: Food Composition data
Date Created: 03/23/2012 12:57 PM
Last Updated: 03/23/2012 12:57 PM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/23/2012 12:57 PM

As a registered dietitian, I am being asked about the pink slime scandal. What should I tell them. Is it harmful or just an additive to stretch meat.

From: (b) (6) - FSIS
To: FSIS
Subject: FWD: Can you please explain the term "Pink Slime".
Date: Monday, March 12, 2012 8:36:13 AM

The following incident has been forwarded to you by:

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

Sender's Comment

Please see the attached.

Thank you.

Contact Information

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

Reference #120310-000037

Summary: Can you please explain the term "Pink Slime".
Rule State: 999.1 Expert Assign Queue
Product Level 1: Additives
Product Level 2: General
Date Created: 03/10/2012 09:46 PM
Last Updated: 03/10/2012 09:46 PM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/10/2012 09:46 PM

Can you please explain the term "Pink Slime".

From: (b) (6) - FSIS
To: FSIS
Subject: FWD: Consumers want to know if PINK SLIME is in their beef. We are your customers. Ho...
Date: Thursday, March 15, 2012 10:33:25 PM

The following incident has been forwarded to you by:

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

Sender's Comment

please see the attached.

thank you

Contact Information

Email Address: (b) (6) @yahoo.com
First Name:
Last Name:
Type:
Title:

Reference #120315-000067

Summary: Consumers want to know if PINK SLIME is in their beef. We are your customers. Ho...
Rule State: 999 - Finished
Date Created: 03/15/2012 07:53 PM
Last Updated: 03/15/2012 07:53 PM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/15/2012 07:53 PM

Consumers want to know if PINK SLIME is in their beef. We are your customers. How about labels that tell us? We are not going to buy ground beef unless we know for sure. we will use ground turkey and other substitutes until we see labels or we will also use local fresh ground beef. Bottom line unless we know for sure, no purchase.

From: (b) (6) - FSIS
To: FSIS
Subject: FWD: Could you explain your position on "pink slime" added to our hamburger? I would ...
Date: Friday, March 09, 2012 7:54:08 AM

The following incident has been forwarded to you by:

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

Sender's Comment

please see the attached.
thank you

Contact Information

Email Address: (b) (6) @jpbrown.org
First Name:
Last Name:
Type:
Title:

Reference #120308-000086

Summary: Could you explain your position on "pink slime" added to our hamburger? I would ...
Rule State: 999 - Finished
Date Created: 03/08/2012 08:50 PM
Last Updated: 03/08/2012 08:50 PM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/08/2012 08:50 PM

Could you explain your position on "pink slime" added to our hamburger? I would like to know which meat has this so I can choose another option. I don't want ammonia in my hamburger.
Thank you, Sharon Kenny

From: (b) (6) - FSIS
To: [FSIS](#)
Subject: FWD: Does ground turkey contain pink slime too?
Date: Thursday, March 08, 2012 7:32:36 AM

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

Sender's Comment

please see the attached.

thank you

Contact Information

Email Address: (b) (6) @gmail.com
First Name:
Last Name:
Type:
Title:

Reference #120307-000054

Summary: Does ground turkey contain pink slime too?
Rule State: 999 - Finished
Date Created: 03/07/2012 09:58 PM
Last Updated: 03/07/2012 09:58 PM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/07/2012 09:58 PM

Does ground turkey contain pink slime too?

From: (b) (6) - FSIS
To: FSIS
Subject: FWD: does mcdonalds use pink slime in hamburgers
Date: Monday, March 26, 2012 7:47:38 AM

The following incident has been forwarded to you by:

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

Sender's Comment

please see the attached.

thank you

Contact Information

Email Address: (b) (6) @gmail.com
First Name:
Last Name:
Type:
Title:

Reference #120325-000012

Summary: does mcdonalds use pink slime in hamburgers
Rule State: 999.2 Expert In Progress
Product Level 1: Additives
Product Level 2: General
Date Created: 03/25/2012 12:00 PM
Last Updated: 03/25/2012 12:00 PM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/25/2012 12:00 PM

does mcdonalds use pink slime in hamburgers

From: (b) (6) - FSIS
To: FSIS
Subject: FWD: Does the USDA approve pink slime
Date: Monday, March 26, 2012 7:45:09 AM

The following incident has been forwarded to you by:

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

Sender's Comment

please see the attached.

thank you

Contact Information

Email Address: (b) (6) @aol.com
First Name:
Last Name:
Type:
Title:

Reference #120324-000005

Summary: Does the USDA approve pink slime
Rule State: 999 - Finished
Date Created: 03/24/2012 11:14 AM
Last Updated: 03/24/2012 11:14 AM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/24/2012 11:14 AM

Does the USDA approve pink slime

From: (b) (6) - FSIS
To: FSIS
Subject: FWD: Does Tom Vilsack eat pink slime? Keep this crap in dog food where it belongs!
Date: Thursday, March 29, 2012 10:23:52 AM

The following incident has been forwarded to you by:

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

Sender's Comment

please see the attached.

thank you

Contact Information

Email Address: (b) (6) @rochester.rr.com
First Name:
Last Name:
Type:
Title:

Reference #120328-000057

Summary: Does Tom Vilsack eat pink slime? Keep this crap in dog food where it belongs!
Rule State: 999 - Finished
Date Created: 03/28/2012 07:02 PM
Last Updated: 03/28/2012 07:02 PM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/28/2012 07:02 PM

Does Tom Vilsack eat pink slime? Keep this crap in dog food where it belongs!

From: (b) (6) - FSIS
To: FSIS
Subject: FWD: Does Walmart meats contain "Pink Slime"?
Date: Friday, March 09, 2012 7:56:04 AM

The following incident has been forwarded to you by:

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

Sender's Comment

please see the attached.

thank you

Contact Information

Email Address: (b) (6) @excite.com
First Name:
Last Name:
Type:
Title:

Reference #120308-000091

Summary: Does Walmart meats contain "Pink Slime"?
Rule State: 999.1 Expert Assign Queue
Product Level 1: Antibiotics, Hormones, Residues
Product Level 2: Residues
Date Created: 03/08/2012 10:17 PM
Last Updated: 03/08/2012 10:17 PM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/08/2012 10:17 PM

Does Walmart meats contain "Pink Slime"?

AMI - (b) (6); (b) (6)
NCBA - (b) (6), (b) (6), (b) (6)

CVB – (b) (6), (b) (6)

AHI – (b) (6), (b) (6) (Pfizer), (b) (6) (Bioniche)

FSIS – Both NCBA and AHI have contacted (b) (6). She has indicated that FSIS is interested and will participate. They are determining who to send.

Let me know if you have any questions.

Kent

*Kent D. McClure, DVM, JD
General Counsel
Animal Health Institute
1325 G Street, NW
Suite 700
Washington, DC 20005
202-637-2440*

From: (b) (6) - FSIS
To: FSIS
Subject: FWD: Get rid of the "pink slime" in hamburger!!!!.....disgusting....deceptive...devi...
Date: Monday, March 12, 2012 8:21:09 AM

The following incident has been forwarded to you by:

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

Sender's Comment

please see the attached.

thank you

Contact Information

Email Address: (b) (6)@aol.com
First Name:
Last Name:
Type:
Title:

Reference #120309-000085

Summary: Get rid of the "pink slime" in hamburger!!!!.....disgusting....deceptive...devi...
Rule State: 999 - Finished
Date Created: 03/09/2012 07:55 PM
Last Updated: 03/09/2012 07:55 PM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/09/2012 07:55 PM

Get rid of the "pink slime" in hamburger!!!!.....disgusting....deceptive...devious action by the woman who originally approved its use. She should be prosecuted. Yes, I saw the article on ABC NEWS. I will only buy hamburger from Costco from now on.....since they do not permit it in their meat.

From: [chevy chow](#)
To: (b) (6) - FSIS
Subject: Fwd: Gross
Date: Saturday, March 10, 2012 9:52:42 PM

Check this out! Not Chlorine like I thought
It's even worst

Mimi

Begin forwarded message:

From: "Corinne Ball, [Change.org](#)" <mail@change.org>
Date: March 10, 2012 2:25:54 PM EST
To: (b) (6) @aol.com
Subject: Gross



Dear (b) (6)

Pink slime is gross. It's connective tissues of cow and other beef trimmings, heavily treated with ammonia to kill pathogens like salmonella and E coli.

Experts say it's "a high risk product" that lacks nutritional benefit. Even fast food giants like McDonald's and Taco Bell dropped it years ago.

But the USDA is about to buy 7 million tons of pink slime to put in school lunches.

Bettina Siegel, a lawyer and mother to two school-aged kids, started a petition to get the USDA to cancel its order ASAP, and it's gaining national attention.

If tens of thousands of people sign, the media and lawmakers will take notice and pressure the USDA to cancel the order.

[Click here to sign Bettina's petition asking the USDA to keep pink slime out of school lunches.](#)

Thanks for being a change-maker,

- Corinne and the [Change.org](#) team

Here's more information from Bettina:

"Pink slime" is the term used for a mixture of fatty meat scrap and connective tissue (formerly used only for pet food and rendering) that is treated with ammonia hydroxide to remove pathogens like salmonella and E coli. These so-called "Lean Beef Trimmings," are produced by Beef Products, Inc.

[Tell the USDA to stop feeding 'pink slime' to kids in school lunches](#)



[Sign the Petition](#)

Two former government microbiologists claim that, for political reasons, pink slime was approved for human consumption by USDA over serious safety concerns.

Government and industry records obtained by The New York Times in 2009 showed that "in testing for the school lunch program, E. coli and salmonella pathogens have been found dozens of times in Beef Products meat, challenging claims by the company and the USDA about the effectiveness of the treatment. Since 2005, E. coli has been found 3 times and salmonella 48 times, including back-to-back incidents in August in which two 27,000-pound batches were found to be contaminated. The meat was caught before reaching lunch-rooms trays."

Even apart from safety concerns, it is simply wrong to feed our children connective tissues and beef scraps that were, in the past, destined for use in pet food and rendering and were not considered fit for human consumption.

Due to public outcry, fast food giants like McDonald's and Taco Bell have stopped using pink slime in their food. But the federal government continues to allow its use in school food and has just authorized the purchase of ground beef which collectively contains an additional 7 million pounds of pink slime for consumption by our nation's children.

[Tell the USDA to STOP the use of ground beef containing pink slime in the National School Lunch Program!](#)

This email was sent by [Change.org](#) to (b) (6) @aol.com | [Start a petition](#)
[Unsubscribe](#) from future weekly updates. Edit your [email notification settings](#).



From: (b) (6) - FSIS
To: FSIS
Subject: FWD: Happily we consumers seem to be winning the fight against "pink slime" in spite ...
Date: Thursday, March 22, 2012 1:40:15 PM

The following incident has been forwarded to you by:

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

Sender's Comment

please see the attached.

thank you

Contact Information

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

Reference #120321-000055

Summary: Happily we consumers seem to be winning the fight against "pink slime" in spite ...
Rule State: 999.2 Expert In Progress
Product Level 1: Additives
Product Level 2: General
Date Created: 03/21/2012 07:31 PM
Last Updated: 03/21/2012 07:31 PM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/21/2012 07:31 PM

Happily we consumers seem to be winning the fight against "pink slime" in spite of the USDA's attempt to keep it a secret by failing to require its inclusion on the product label. At least four major grocery chains are pulling out of the deception due to consumer inquiries and concerns.

My question, is it safe to assume it would never be added to ground chuck as it would definitely be a label violation since "pink slime" can in no way be construed as chuck?

From: (b) (6) - FSIS
To: FSIS
Subject: FWD: How can I and others petition to have more information put on our food labeling?...
Date: Monday, March 12, 2012 8:34:17 AM

The following incident has been forwarded to you by:

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

Sender's Comment

Please see the attached.
Thank you.

Contact Information

Email Address: (b) (6) @yahoo.com
First Name:
Last Name:
Type:
Title:

Reference #120310-000030

Summary: How can I and others petition to have more information put on our food labeling?...
Rule State: 999 - Finished
Date Created: 03/10/2012 07:33 PM
Last Updated: 03/10/2012 07:33 PM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/10/2012 07:33 PM

How can I and others petition to have more information put on our food labeling? I would like to know all of the ingredients used during processing. The most troubling example being (pink slime) ammonia treated finely ground lean beef, but also other things. I know some chicken breast are injected with salt brines to make them more plump and tasty, but I would like to know what it is and how much. It is hard to control the amount of sodium and the quality of my families food intake without this type of information.

From: (b) (6) - FSIS
To: FSIS
Subject: FWD: How can you justify adding pink slime to beef? Is the "processing agent" Ammoniu...
Date: Tuesday, March 27, 2012 8:40:35 AM

The following incident has been forwarded to you by:

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

Sender's Comment

please see the attached.

thank you

Contact Information

Email Address: (b) (6) @rocketmail.com
First Name:
Last Name:
Type:
Title:

Reference #120327-000004

Summary: How can you justify adding pink slime to beef? Is the "processing agent" Ammoniu...
Rule State: 999 - Finished
Date Created: 03/27/2012 08:15 AM
Last Updated: 03/27/2012 08:15 AM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/27/2012 08:15 AM

How can you justify adding pink slime to beef? Is the "processing agent" Ammonium hydroxide removed from the beef before human consumption? Sure, ammonium hydroxide kills pathogens, but it also kills people, it has too many adverse side effects to list . Ammonium hydroxide has an HMIS health hazard rating of 3. Last time I checked, anything above 0 isn't safe for human consumption. As a chemist I work with ammonium hydroxide, and I would NEVER consume it, I wouldn't let my pets consume it either. Please stop this madness.

From: (b) (6) - FSIS
To: [FSIS](#)
Subject: FWD: How can you not tell us if pink slime is in our food? You are going to lose this...
Date: Tuesday, March 13, 2012 8:02:06 AM

The following incident has been forwarded to you by:

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

Sender's Comment

for your response

Contact Information

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

Reference #120312-000064

Summary: How can you not tell us if pink slime is in our food? You are going to lose this...
Rule State: 999 - Finished
Date Created: 03/12/2012 08:37 PM
Last Updated: 03/12/2012 08:37 PM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/12/2012 08:37 PM

How can you not tell us if pink slime is in our food?
You are going to lose this one!

From: (b) (6) - FSIS
To: FSIS
Subject: FWD: How is the term "Fresh Ground" defined by the USDA? Can ground beef products tha...
Date: Thursday, March 15, 2012 3:36:48 PM

The following incident has been forwarded to you by:

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

Sender's Comment

For your response

Contact Information

Email Address: (b) (6) hotmail.com
First Name:
Last Name:
Type:
Title:

Reference #120315-000030

Summary: How is the term "Fresh Ground" defined by the USDA? Can ground beef products tha...
Rule State: 999 - Finished
Date Created: 03/15/2012 01:47 PM
Last Updated: 03/15/2012 01:47 PM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/15/2012 01:47 PM

How is the term "Fresh Ground" defined by the USDA?

Can ground beef products that have been adulterated with "Pink Slime" (Lean Finely Textured Beef) be legally labeled as "Fresh Ground"?

From: (b) (6) - FSIS
To: [FSIS](#)
Subject: FWD: How much money did the USDA take to approve the use of pink slime in schools?
Date: Monday, March 19, 2012 11:52:35 AM

The following incident has been forwarded to you by:

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

Sender's Comment

Please see attached inquiry.
Thank you,
AskKaren team

Contact Information

Email Address: (b) (6) @ymail.com
First Name:
Last Name:
Type:
Title:

Reference #120316-000061

Summary: How much money did the USDA take to approve the use of pink slime in schools?
Rule State: 999 - Finished
Date Created: 03/16/2012 09:19 PM
Last Updated: 03/16/2012 09:19 PM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/16/2012 09:19 PM

How much money did the USDA take to approve the use of pink slime in schools?

From: (b) (6) - FSIS
To: FSIS
Subject: FWD: I am very concerned about the "pink slime" that is put into our ground beef!! Th...
Date: Thursday, March 08, 2012 3:54:46 PM

The following incident has been forwarded to you by:

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

Sender's Comment

please see the attached.

thank you

Contact Information

Email Address: (b) (6) @gmail.com
First Name:
Last Name:
Type:
Title:

Reference #120308-000040

Summary: I am very concerned about the "pink slime" that is put into our ground beef!! Th...
Rule State: 999 - Finished
Date Created: 03/08/2012 12:39 PM
Last Updated: 03/08/2012 12:39 PM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/08/2012 12:39 PM

I am very concerned about the "pink slime" that is put into our ground beef!! The USDA approved this and the grocers do not have to tell us. I want to know what is in my food and I refuse to buy it again until I know what I am purchasing. I will grind it myself until further notice. Please change this policy as soon as possible. This is just plain WRONG that this was started in the first place!

From: (b) (6) - FSIS
To: [FSIS](#)
Subject: FWD: I am writing an article for my school's newspaper, and I was wondering if you co...
Date: Wednesday, March 14, 2012 9:12:54 AM

The following incident has been forwarded to you by:

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

Sender's Comment

for your response

Contact Information

Email Address: (b) (6) @yahoo.com
First Name:
Last Name:
Type:
Title:

Reference #120314-000009

Summary: I am writing an article for my school's newspaper, and I was wondering if you co...
Rule State: 999 - Finished
Date Created: 03/14/2012 08:11 AM
Last Updated: 03/14/2012 08:11 AM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/14/2012 08:11 AM

I am writing an article for my school's newspaper, and I was wondering if you could give some information on Pink Slime including what it is, how it is made, and what the potential health risks are behind it. Thanks!

From: (b) (6) - FSIS
To: FSIS
Subject: FWD: I have found the reports of "pink slime" in food to be quite alarming. More upse...
Date: Monday, March 12, 2012 8:35:34 AM

The following incident has been forwarded to you by:

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

Sender's Comment

Please see the attached.

Thank you.

Contact Information

Email Address: (b) (6) @gmail.com
First Name:
Last Name:
Type:
Title:

Reference #120311-000001

Summary: I have found the reports of "pink slime" in food to be quite alarming. More upse...
Rule State: 999 - Finished
Date Created: 03/11/2012 03:57 AM
Last Updated: 03/11/2012 03:57 AM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/11/2012 03:57 AM

I have found the reports of "pink slime" in food to be quite alarming. More upsetting is finding out that the USDA, a group that most of us rely on to keep our food safe, allows this "slime" to be in our food in the first place.

"Under federal law, the USDA is not required to distinguish between products that may or may not have pink slime included in its ingredients. Manufacturers are not required to put ammonia on a food label's list of ingredients either."

Sounds like it's time to change the laws. I wouldn't feed this to my grandmother or my children. I find it difficult to believe that the families of USDA personnel are actually eating this substance. Really, isn't this a case of "Let them eat cake!"? If you wouldn't eat it, wouldn't feed it to your own family, why do you think it's

[REDACTED] do so to others..those who count on you to do a better job than has been done in this case.

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

From: (b) (6) - FSIS
To: FSIS
Subject: FWD: I have heard a lot about pink slime and now that the public is aware it some gro...
Date: Friday, March 23, 2012 11:26:47 AM

The following incident has been forwarded to you by:

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

Sender's Comment

please see the attached.

thank you

Contact Information

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

Reference #120322-000057

Summary: I have heard a lot about pink slime and now that the public is aware it some gro...
Rule State: 999.2 Expert In Progress
Product Level 1: Additives
Product Level 2: General
Date Created: 03/22/2012 07:05 PM
Last Updated: 03/22/2012 07:05 PM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/22/2012 07:05 PM

I have heard a lot about pink slime and now that the public is aware it some grocery chains are pulling the plug on it so I shop at the military commissary and I want to know if the government is contracting companies that use this practice?
Rich

From: (b) (6) - FSIS
To: FSIS
Subject: FWD: I just read an article that McDonald's will stop using "pink slime" (beef waste ...
Date: Wednesday, February 01, 2012 9:45:56 AM

The following incident has been forwarded to you by:

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

Sender's Comment

Please see the attached,

Thank you.

Contact Information

Email Address: (b) (6) @yahoo.com
First Name:
Last Name:
Type:
Title:

Reference #120131-000053

Summary: I just read an article that McDonald's will stop using "pink slime" (beef waste ...
Rule State: 999 - Finished
Date Created: 01/31/2012 06:02 PM
Last Updated: 01/31/2012 06:02 PM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

01/31/2012 06:02 PM

I just read an article that McDonald's will stop using "pink slime" (beef waste treated with ammonia) in their burgers. How can the USDA label "pink slime" safe?

From: (b) (6) -FSIS
To: (b) (6)
Subject: FWD: I was disappointed to find that there s no expert from USDA weighing in on the ...
Date: Monday March 12, 2012 8:32:07 AM

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

Sender's Comment

Please see the attached.

Thank you.

Contact Information

Email Address: (b) (6) @live.com
First Name:
Last Name:
Type:
Title:

Reference #120310-000023

Summary: I was disappointed to find that there is no expert from USDA weighing in on the ...
Rule State: 999.1 Expert Assign Queue
Product Level 1: FSIS Programs
Product Level 2: USDA Meat and Poultry Hotline
Date Created: 03/10/2012 03:37 PM
Last Updated: 03/10/2012 03:37 PM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/10/2012 03:37 PM

I was disappointed to find that there is no expert from USDA weighing in on the controversy on "pink slime" in hamburger being shipped by USDA to public schools after fast food restaurants and the UK "banned" it while former food safety scientists are claiming it's unsafe. The fact that there is no statement by USDA makes it look like their alarming report is credible. What do I, as a dietitian, tell my friends and patients?? USDA needs to be front and center when this stuff goes out. Thanks. See article: http://shine.yahoo.com/healthy-living/seven-million-tons-8220-pink-slime-8221-beef-180500764.html?fb_action_ids=10150588570452135&fb_action_types=news_reads&fb_source=other_multitiline&code=AQAW7_ARsDd9njmDa_WbGAsGNghrbiro8VKPc13J8tjSFOrqqOyAs3Bh0Km90IN0wnQoTA4ja6CxZazDb2-JfxeGPM5k6JH6S0cG1D0vG26cuCKiMzDdCdcvq_6A1KRMIC3iOATVAIWixtMSvhoKISWMAKWSTdyTRnCrHomlQJhkjVaiA7jiEBdDiGvqIg#_

From: (b) (6) - FSIS
To: FSIS
Subject: FWD: I would like to know how much longer the USDA is going to allow pink slime to be...
Date: Friday, March 09, 2012 7:56:42 AM

The following incident has been forwarded to you by:

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

Sender's Comment

please see the attached.

thank you

Contact Information

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

Reference #120308-000092

Summary: I would like to know how much longer the USDA is going to allow pink slime to be...
Rule State: 999 - Finished
Date Created: 03/08/2012 10:19 PM
Last Updated: 03/08/2012 10:19 PM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/08/2012 10:19 PM

I would like to know how much longer the USDA is going to allow pink slime to be allowed into our beef in the United States. This should be a health hazard and this is also going into my kids food in the school systems. This should be shameful and this is awful this is being allowed to continue. Is this something that is being looked into? Thank you. Jerry Butzin

From: (b) (6) - FSIS
To: FSIS
Subject: FWD: I would like to see labeling for the meat additive popularly known as "pink slim...
Date: Monday, March 12, 2012 1:12:41 PM

The following incident has been forwarded to you by:

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

Sender's Comment

Please see the attached.

Thank you.

Contact Information

Email Address: (b) (6) @gmail.com
First Name:
Last Name:
Type:
Title:

Reference #120312-000017

Summary: I would like to see labeling for the meat additive popularly known as "pink slim...
Rule State: 999 - Finished
Date Created: 03/12/2012 12:30 PM
Last Updated: 03/12/2012 12:30 PM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/12/2012 12:30 PM

I would like to see labeling for the meat additive popularly known as "pink slime."
As a consumer, I feel that I have a right to know what is in the food that I eat and how much additive, such as pink slime, is present.

What are the issues surrounding the labeling of pink slime? Why hasn't this been addressed? Is there any discussion about this topic or committee working on proper labeling for meat? Please advise.

Thank you.

From: (b) (6) - FSIS
To: FSIS
Subject: FWD: If a label says "ground chuck" , "gound round", or "ground sirloin", is it corre...
Date: Friday, March 23, 2012 2:47:01 PM

The following incident has been forwarded to you by:

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

Sender's Comment

please see the attached.

thank you

Contact Information

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

Reference #120322-000066

Summary: If a label says "ground chuck" , "gound round", or "ground sirloin", is it corre...
Rule State: 999 - Finished
Date Created: 03/22/2012 11:16 PM
Last Updated: 03/22/2012 11:16 PM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/22/2012 11:16 PM

If a label says "ground chuck" , "gound round", or "ground sirloin", is it correct to assume there is no " finely textured lean beef" or "pink slime" in the product?
Thanks.

From: (b) (6) - FSIS
To: FSIS
Subject: FWD: If this "pink slime" is not good enough for Taco Bell and McDonald's customers, ...
Date: Monday, March 12, 2012 8:25:28 AM

The following incident has been forwarded to you by:

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

Sender's Comment

please see the attached.

thank you

Contact Information

Email Address: (b) (6) @yahoo.com
First Name:
Last Name:
Type:
Title:

Reference #120309-000088

Summary: If this "pink slime" is not good enough for Taco Bell and McDonald's customers, ...
Rule State: 999 - Finished
Product Level 1: Additives
Product Level 2: Ammonium Hydroxide
Category Level 1: Meat and Poultry in General
Date Created: 03/09/2012 08:35 PM
Last Updated: 03/12/2012 08:23 AM
Status: Referred
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/09/2012 08:35 PM

If this "pink slime" is not good enough for Taco Bell and McDonald's customers, how can we be feeding it to school children?

From: (b) (6) - FSIS
To: FSIS
Subject: FWD: I'm really concerned that you guys let "pink slime" go through....and that large...
Date: Thursday, March 08, 2012 7:22:46 AM

The following incident has been forwarded to you by:

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

Sender's Comment

please see the attached.

thank you

Contact Information

Email Address: (b) (6) @aol.com
First Name:
Last Name:
Type:
Title:

Reference #120307-000049

Summary: I'm really concerned that you guys let "pink slime" go through....and that large...
Rule State: 999 - Finished
Date Created: 03/07/2012 06:53 PM
Last Updated: 03/07/2012 06:53 PM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/07/2012 06:53 PM

I'm really concerned that you guys let "pink slime" go through....and that large former undersecretary...very naughty making those extra bucks....why did you do it?

From: (b) (6) - FSIS
To: FSIS
Subject: FWD: In news reports last night (3/15) it was reported that you will give schools the...
Date: Friday, March 16, 2012 8:11:35 AM

The following incident has been forwarded to you by:

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

Sender's Comment

for your response

Contact Information

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

Reference #120316-000003

Summary: In news reports last night (3/15) it was reported that you will give schools the...
Rule State: 999 - Finished
Date Created: 03/16/2012 07:19 AM
Last Updated: 03/16/2012 07:19 AM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/16/2012 07:19 AM

In news reports last night (3/15) it was reported that you will give schools the opportunity to order beef without pink slime. Is that true? Will you be offering the general public that same option? Thanks, R. C. Tresise

From: (b) (6) - FSIS
To: FSIS
Subject: FWD: Is it possible for the USDA to reconsider its decision to allow Lean Beef Trimmings...
Date: Friday, March 09, 2012 7:38:43 AM

The following incident has been forwarded to you by:

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

Sender's Comment

please see the attached.

thank you

Contact Information

Email Address: (b) (6) @yahoo.com
First Name:
Last Name:
Type:
Title:

Reference #120308-000078

Summary: Is it possible for the USDA to reconsider its decision to allow Lean Beef Trimmings...
Rule State: 999 - Finished
Product Level 1: Inspection
Category Level 1: Ground Beef
Date Created: 03/08/2012 05:09 PM
Last Updated: 03/09/2012 07:37 AM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/08/2012 05:09 PM

Is it possible for the USDA to reconsider its decision to allow Lean Beef Trimmings (Pink Slime) to be added to food for human consumption, especially for the school lunch program? I think it would be much better for the health of our nation.

Thanks,

Royce Gambill

From: (b) (6) - FSIS
To: FSIS
Subject: FWD: Is the beef industry ready for consumers to buy only organic? This issue of pink...
Date: Monday, March 12, 2012 8:24:44 AM

The following incident has been forwarded to you by:

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

Sender's Comment

Please see the attached,

Thank you

Contact Information

Email Address: (b) (6)@haywood.edu
First Name:
Last Name:
Type:
Title:

Reference #120309-000090

Summary: Is the beef industry ready for consumers to buy only organic? This issue of pink...
Rule State: 999 - Finished
Date Created: 03/09/2012 08:59 PM
Last Updated: 03/09/2012 08:59 PM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/09/2012 08:59 PM

Is the beef industry ready for consumers to buy only organic? This issue of pink slime will not disappear. Do your job as advocates for the American public.

From: (b) (6) - FSIS
To: FSIS
Subject: FWD: It disgusts me that you allow the meat industry to put pink slime or (ammonium-h...
Date: Tuesday, March 20, 2012 12:59:07 PM

The following incident has been forwarded to you by:

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

Sender's Comment

fro your response

Contact Information

Email Address: (b) (6) @yahoo.com
First Name:
Last Name:
Type:
Title:

Reference #120319-000060

Summary: It disgusts me that you allow the meat industry to put pink slime or (ammonium-h...
Rule State: 999 - Finished
Date Created: 03/19/2012 08:32 PM
Last Updated: 03/19/2012 08:32 PM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/19/2012 08:32 PM

It disgusts me that you allow the meat industry to put pink slime or (ammonium-hydroxide) in our hamburger. What is even more disturbing is that you do not require it to be labeled as an ingredient. Why do you not require it to be labeled as a ingredient? Also are there any other chemicals that are allowed in our foods that do not have to be listed as an ingredient?

From: (b) (6) - FSIS
To: FSIS
Subject: FWD: ive heard a lot of hype in the news about "pink slime" and im not sure exactly w...
Date: Thursday, March 29, 2012 5:22:59 PM

The following incident has been forwarded to you by:

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

Sender's Comment

please see the attached.

thank you

Contact Information

Email Address: (b) (6) @yahoo.com
First Name:
Last Name:
Type:
Title:

Reference #120329-000061

Summary: ive heard a lot of hype in the news about 'pink slime' and im not sure exactly w...
Rule State: 999.2 Expert In Progress
Product Level 1: Additives
Product Level 2: General
Date Created: 03/29/2012 03:39 PM
Last Updated: 03/29/2012 03:39 PM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/29/2012 03:39 PM

ive heard a lot of hype in the news about 'pink slime' and im not sure exactly what that is. ive tried to do my own research but there is just so much on it that i cant make sense of it all. i know that when meat is inspected by the fda its inspected as it is.. be it a side of beef or whatever.. but this slime.. what is it?? is it approved by the fda?? is it dangerous to anyone?? ive seen things about it regarding cancer so im now curious. also ive heard on the news that it is now in our meats that we buy at the grocery store. is there a link you can share on it or please inform me on this product??

thank you for having this available.. ive used it before and got wonderful information..

From: (b) (6) - FSIS
To: FSIS
Subject: FWD: I've read that pink slime is being used in supermarkets. How do I determine whic...
Date: Thursday, March 15, 2012 10:31:39 PM

The following incident has been forwarded to you by:

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

Sender's Comment

please see the attached.

thank you

Contact Information

Email Address: (b) (6) @yahoo.com
First Name:
Last Name:
Type:
Title:

Reference #120315-000063

Summary: I've read that pink slime is being used in supermarkets. How do I determine whic...
Rule State: 999 - Finished
Date Created: 03/15/2012 07:00 PM
Last Updated: 03/15/2012 07:00 PM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/15/2012 07:00 PM

I've read that pink slime is being used in supermarkets. How do I determine which meats are free of pink slime so that I can decide what meats to consume?

Thank you

From: [Rottenberg, Carmen - FSIS](#)
To: [Blake, Carol - FSIS](#)
Subject: Fwd: Lean Finely Textured Beef
Date: Thursday, March 15, 2012 2:30:29 PM
Attachments: [LFTB letter to FSIS.docx](#)
[ATT00001.htm](#)

In case you didn't receive this yet.

Thanks!

Carmen

Sent from my iPad

Begin forwarded message:

From: "Hagen, Elisabeth - OSEC" <Elisabeth.Hagen@osec.usda.gov>
To: "Ramos, Adela - OSEC" <Adela.Ramos@osec.usda.gov>, "(b) (6)" <[REDACTED]@osec.usda.gov>, "Rottenberg, Carmen - FSIS" <Carmen.Rottenberg@fsis.usda.gov>
Subject: FW: Lean Finely Textured Beef

Please make sure this gets handled through appropriate channels at FSIS and Dept. Thanks

Elisabeth Hagen, M.D.
Under Secretary, Food Safety
USDA
202-720-0350

From: Schuchart, Cathy [<mailto:CSCHUCHART@schoolnutrition.org>]
Sent: Thursday, March 15, 2012 8:52 AM
To: Hagen, Elisabeth - OSEC
Cc: "(b) (6)" <[REDACTED]> - OSEC
Subject: Lean Finely Textured Beef

Dr. Hagen:

Please find attached a letter from SNA CEO Frank DiPasquale concerning the LFTB issue.

Thank you, Cathy

Cathy Schuchart
Staff Vice President
Child Nutrition and Policy Center
School Nutrition Association
120 Waterfront Street, Suite 300
National Harbor, MD 20745

From:
To:

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

Bcc:
Subject:
Date:

(b) (6) - FSIS
Fwd: Major Retailers Discontinue "Pink Slime" Beef Items; NECS Names Top Operators
Tuesday, March 27, 2012 1:40:08 PM

Good Afternoon-

Although this comes as no great surprise, I thought I would forward the Griffin E-News article regarding top New England Operators deciding to discontinue selling LFBT.
Be Well.

dhc

(b) (6) @aol.com

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

From: Griffin E-News <noreply@griffinconnect.com>

To: (b) (6) @aol.com>

Sent: Tue, Mar 27, 2012 1:30 am

Subject: Major Retailers Discontinue 'Pink Slime' Beef Items; NECS Names Top Operators

[View this email with images.](#)

From: (b) (6)
To: (b) (6) - FSIS
Subject: Fwd: Pink Slime by USDA Design
Date: Sunday, March 25, 2012 8:33:54 PM

----- Forwarded message -----

From: **John Munsell** (b) (6) @midrivers.com >
Date: Sun, Mar 25, 2012 at 3:14 PM
Subject: Pink Slime by USDA Design
To:

Everyone:

The media has been awash with a plethora of articles about "***Pink Slime***", referring to treatment of beef trimmings with ammonia hydroxide. I suggest that the real issue is not the chemical treatment, but why such treatments are deemed necessary on meat coursing through commerce in containers proudly bearing the official USDA Mark of Inspection. Realizing these trimmings had already been "*USDA Inspected and Passed*", how can USDA classify such trimmings as "*High Risk*", and why must these approved trimmings be further purified? Last Friday, Food Safety News published my brief comments which address these troubling questions. You won't like what you read.

<http://johnmunsell.com/blog/?p=100>

From:

(b) (6) @comcast.net

To:

(b) (6)

Subject:

Fwd: Pink Slime Video

Date:

Saturday, March 31, 2012 12:24:45 AM

For your info.....

From:

Sent: Friday, March 30, 2012 7:41:45 PM

Subject: FW: Pink Slime Video

I don't know how many of you have seen this uproar on the television about "pink slime" but here is a video that describes what it is and how it is manufactured. I personally do not see the big deal with its use BUT I believe it should be declared on the label. What actually is being done with this is the regular beef trimmings are put through the centrifuge where most of the fat is separated from the lean making the end product have a much higher lean to fat ratio and therefore making it more costly to buy. This leaner product can then be blended with regular beef trimmings to make that end product higher lean ground beef. This would allow say a 70 percent lean, 30 percent fat grind to be blended with this Lean Finely Textured Beef to make the end product an 80% lean, 20% fat product which would be more profitable.

As I stated this is all wholesome, edible product that would probably go into ground beef anyway so I see no big deal with it other than declaring it on the ingredient label so a concerned consumer would know.

(b) (6)

<http://news.yahoo.com/video/health-15749655/pink-slime-factory-a-look-inside-28776185.html>

From: (b) (6) - FSIS
To: FSIS
Subject: FWD: Pink Slime.. How can they be allowed to put this stuff in a package and sell it ...
Date: Tuesday, March 20, 2012 12:59:58 PM

The following incident has been forwarded to you by:

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

Sender's Comment

for your response

Contact Information

Email Address: (b) (6) @hotmail.com
First Name:
Last Name:
Type:
Title:

Reference #120319-000061

Summary: Pink Slime.. How can they be allowed to put this stuff in a package and sell it ...
Rule State: 999 - Finished
Date Created: 03/19/2012 09:50 PM
Last Updated: 03/19/2012 09:50 PM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/19/2012 09:50 PM

Pink Slime..
How can they be allowed to put this stuff in a package and sell it to us without telling us its in there.
I dont want to eat it. I feel I have a right to know whats in the package I pay my hard earned money to buy.
To me its not just the question, Is it safe? But I want to fully understand what im paying for.

From: (b) (6) - FSIS
To: FSIS
Subject: FWD: Please respond to the news regarding the labeling of ground beef with pink slime...
Date: Monday, March 12, 2012 7:42:38 AM

The following incident has been forwarded to you by:

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

Sender's Comment

please see the attached.

thank you

Contact Information

Email Address: (b) (6) @aol.com
First Name:
Last Name:
Type:
Title:

Reference #120309-000081

Summary: Please respond to the news regarding the labeling of ground beef with pink slime...
Rule State: 999 - Finished
Product Level 1: Labeling
Category Level 1: Ground Beef
Date Created: 03/09/2012 07:16 PM
Last Updated: 03/12/2012 07:42 AM
Status: Referred
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/09/2012 07:16 PM

Please respond to the news regarding the labeling of ground beef with pink slime. I cannot fathom eating this, and feel I have a right to know.

Karen Young
700 E Broadway
Waukesha, Wi. 53186

From: (b) (6) - FSIS
To: FSIS
Subject: FWD: Please tell me the USDA's position on the meat extender called "pink slime." Is ...
Date: Monday, March 12, 2012 8:22:07 AM

The following incident has been forwarded to you by:

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

Sender's Comment

Please see the attached.
Thank you.

Contact Information

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

Reference #120309-000086

Summary: Please tell me the USDA's position on the meat extender called "pink slime." Is ...
Rule State: 999 - Finished
Product Level 1: Labeling
Category Level 1: Ground Beef
Date Created: 03/09/2012 08:06 PM
Last Updated: 03/12/2012 08:21 AM
Status: Referred
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/09/2012 08:06 PM

Please tell me the USDA's position on the meat extender called "pink slime." Is it approved for food use? How is it produced? Thank you.

From: (b) (6) - FSIS
To: FSIS
Subject: FWD: re: Pink Slime I respectfully request that all Pink Slime products be removed as...
Date: Thursday, March 15, 2012 8:55:02 AM

The following incident has been forwarded to you by:

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

Sender's Comment

for your response

Contact Information

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

Reference #120315-000005

Summary: re: Pink Slime I respectfully request that all Pink Slime products be removed as...
Rule State: 999 - Finished
Date Created: 03/15/2012 07:18 AM
Last Updated: 03/15/2012 07:18 AM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/15/2012 07:18 AM

re: Pink Slime

I respectfully request that all Pink Slime products be removed as filler from our food supply.

Please take on the motto of other countries "It has not been proven to be safe" vs the USA motto "It has not been proven to cause harm" Lets be the example for the world vs the careless country.

From: (b) (6) - FSIS
To: FSIS
Subject: FWD: re: Whistleblowers: 70 percent of U.S. ground beef contains 'pink slime' Dea...
Date: Friday, March 09, 2012 4:06:37 PM

The following incident has been forwarded to you by:

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

Sender's Comment

Please see the attached.

Thank you

Contact Information

Email Address: (b) (6) @earthmeasure.com
First Name:
Last Name:
Type:
Title:

Reference #120309-000048

Summary: re: Whistleblowers: 70 percent of U.S. ground beef contains 'pink slime' Dea...
Rule State: 999 - Finished
Date Created: 03/09/2012 01:49 PM
Last Updated: 03/09/2012 01:49 PM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/09/2012 01:49 PM

re: Whistleblowers: 70 percent of U.S. ground beef contains 'pink slime'

Dear Assholes,
So I have been feeding this "pink slime" shit to my children, my wife and myself, and friends?

Question: Who do I sue?
Would appreciate name, office, address.

God dammit, what happened to your souls??

From: (b) (6) - FSIS
To: [FSIS](#)
Subject: FWD: So why doesn't the USDA require that labels on ground beef include the fact that...
Date: Tuesday, March 13, 2012 8:03:07 AM

The following incident has been forwarded to you by:

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

Sender's Comment

for your response

Contact Information

Email Address: (b) (6) @hotmail.com
First Name:
Last Name:
Type:
Title:

Reference #120312-000065

Summary: So why doesn't the USDA require that labels on ground beef include the fact that...
Rule State: 999 - Finished
Date Created: 03/12/2012 09:16 PM
Last Updated: 03/12/2012 09:16 PM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/12/2012 09:16 PM

So why doesn't the USDA require that labels on ground beef include the fact that it contains this disgusting "pink slime" filler that many of us just do not want to eat?

From: (b) (6) @aol.com
To: (b) (6) - FSIS
Cc: (b) (6) @uga.edu
Subject: Fwd: THE DOCTORS Investigate: What's Really in Your Food!
Date: Friday, February 24, 2012 3:01:35 PM

Oh boy...here we go! Just wanted to give my colleagues involved in food safety science a heads up on this episode of The Doctors....in case you were not aware.
Since when is Chef Rocco DiSpirito a food scientist?
First Dr. Oz and arsenic in apple juice, now this.
Please feel free to forward to colleagues.

(b) (6)

From: (b) (6) @MPRM.com
To: (b) (6) @carolynoneil.com
Sent: 2/24/2012 2:49:35 P.M. Eastern Standard Time
Subj: THE DOCTORS Investigate: What's Really in Your Food!

Hi there,

It's been four years since *Food Inc.* lifted the veil on America's food industry and exposed how the nation's food suppliers put profit ahead of the health of the consumer. But Americans are still being served harmful foods including burgers made out of pink slime, chicken "marinated" in chlorine and injected with salt water with sodium content equivalent to a serving of fries, artificial flavoring in ice cream that is otherwise used in lice killer and carcinogens in bread commonly found on the kitchen table – all government sanctioned ingredients.

On Monday, February 27, the hosts of the Emmy Award-winning syndicated talk show THE DOCTORS, along with special guest and celebrity chef Rocco DiSpirito, take a closer look at American food staples and examines the harmful additives and processes used to prepare them. Please feel free to share these highlights with your viewers:

Burgers* – Would you eat a burger made out of "pink slime"—the name given to the mechanically separated meat that's treated with ammonia hydroxide to kill bacteria like E-coli? McDonald's, Taco Bell and Burger King, once purveyors of pink slime, say they have discontinued their use of this meat, made from discarded beef (i.e. everything else from the cow that had been deemed inedible), but who still does? Schools serve it up daily in kids' lunches.

Chicken –To disinfect and cool chicken post slaughter, chickens are often soaked in a chlorine bath with a water-to-chlorine ratio up to 50 times more potent than the local swimming pool. Then, to help hide the chlorine taste, the chickens are "plumped" with salt water, making the chickens larger in both weight and price. Plus, via a scientific experiment, THE DOCTORS determined that chlorine baths may not even rid chicken of the bacteria the chlorine bath is supposed to prevent.

Ice Cream – One billion gallons of ice cream are consumed by Americans every year. The

most popular flavor? Vanilla. Real vanilla beans are expensive, so to save money, many ice cream makers use a synthetic flavoring called piperonal which is also an ingredient in lice killer.

Bread – Many breads are made with potassium bromate, which has been banned in Canada and the UK and has been named a carcinogen by the EPA, but has been approved by the FDA. Plus, azodicarbonamide, found in many manufactured donuts and hamburger buns - as well as plastics, rubber and foam - has been found to aggravate asthma symptoms and contribute respiratory problems in humans.

So, what does THE DOCTORS recommend to avoid these harmful foods?

- Read the fine print on labels!
 - Look for fewer ingredients with words you can pronounce
 - Avoid “artificial flavors” as much as possible
 - Avoid “artificial dyes”, especially Red 40, Blue 1, Yellow 5 & 6

Limit processed foods.

While it's not economical for everyone to buy organic all the time, it's worth spending a few extra dollars on organic poultry and beef.

- To save money, purchase the whole chicken. Boneless, skinless chicken breasts are the most expensive by the pound.
- Check the “sell by” dates, and plan to shop the day before when your butcher is likely to mark down the poultry and meat.
- Consider buying direct from a farmer's market

Check the sodium levels on fresh and frozen chicken packaging.

- A truly natural chicken breast has 50 to 75 mg. of sodium. If there's more than that, the bird has been “plumped”.

Cook for your family.

- If you want to know what's in your food, make it yourself.
- It's a great way to bond with your children and teach them about health.

Visit www.thedoctorstv.com for a cheat sheet that lists the harmful additives often hidden on food labels as well as a complete list of common additives to avoid. Also find a recipe for a delicious homemade, super low-calorie ice cream by Rocco DiSpirito.

Please feel free to use the photo below. Video clips are also available upon request.

Thanks,

Traci

*Below is a photo of a 12 year-old burger THE DOCTORS' Dr. Jim Sears uses in nutrition lectures. Not even mold has grown on the meat because of all the added chemicals in there!



From: (b) (6) - FSIS
To: FSIS
Subject: FWD: This isn't a question... it is a demand. I demand that you people start treating...
Date: Thursday, March 15, 2012 10:34:11 PM

The following incident has been forwarded to you by:

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

Sender's Comment

please see the attached.

thank you

Contact Information

Email Address: public@pipercomputerservices.com
First Name:
Last Name:
Type:
Title:

Reference #120315-000070

Summary: This isn't a question... it is a demand. I demand that you people start treating...
Rule State: 999 - Finished
Date Created: 03/15/2012 08:47 PM
Last Updated: 03/15/2012 08:47 PM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/15/2012 08:47 PM

This isn't a question... it is a demand. I demand that you people start treating the food industry like they were putting their food on your own children's tables. This "pink-slime" stuff has got to stop. I mean, saying "it is beef" is just wrong. My SHIT was once beef, too, but I don't want to be force-fed that either! Get with it. YOU work for US!

From: (b) (6) - FSIS
To: FSIS
Subject: FWD: What beef companies do not allow pink slime in ground beef? Why don't you stop t...
Date: Thursday, March 08, 2012 4:52:40 PM

The following incident has been forwarded to you by:

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

Sender's Comment

please see the attached.

thank you

Contact Information

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

Reference #120308-000071

Summary: What beef companies do not allow pink slime in ground beef? Why don't you stop t...
Rule State: 999 - Finished
Date Created: 03/08/2012 04:09 PM
Last Updated: 03/08/2012 04:09 PM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/08/2012 04:09 PM

What beef companies do not allow pink slime in ground beef? Why don't you stop this practice immediately?

From: (b) (6) - FSIS
To: [FSIS](#)
Subject: FWD: What companies are approved by the USDA to have PINK SLIME in them?
Date: Friday, March 09, 2012 7:54:47 AM

The following incident has been forwarded to you by:

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

Sender's Comment

please see the attached

thankk you

Contact Information

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

Reference #120308-000088

Summary: What companies are approved by the USDA to have PINK SLIME in them?
Rule State: 999 - Finished
Date Created: 03/08/2012 09:35 PM
Last Updated: 03/08/2012 09:35 PM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/08/2012 09:35 PM

What companies are approved by the USDA to have PINK SLIME in them?

From: (b) (6) - FSIS
To: FSIS
Subject: FWD: What in the hell are you people thinking? Approving boneless lean beef trimmings...
Date: Monday, March 12, 2012 8:24:01 AM

The following incident has been forwarded to you by:

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

Sender's Comment

Please see the attached.

Thank you.

Contact Information

Email Address: (b) (6) @fidnet.com
First Name:
Last Name:
Type:
Title:

Reference #120309-000089

Summary: What in the hell are you people thinking?
Approving boneless lean beef trimmings...
Rule State: 999 - Finished
Date Created: 03/09/2012 08:42 PM
Last Updated: 03/09/2012 08:42 PM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/09/2012 08:42 PM

What in the hell are you people thinking? Approving boneless lean beef trimmings AKA "pink slime." You people are nuts. You're supposed to be protecting us from stuff like this. I know it's about money and politics. You've kowtowed to the beef industry. What total BULLSHIT--maybe you should approve BS to go into the food we eat cause that's what "pink slime" is.

From: (b) (6) - FSIS
To: FSIS
Subject: FWD: what is it going to take to remove the "pink slime" from american food? second, ...
Date: Tuesday, March 13, 2012 7:53:02 AM

The following incident has been forwarded to you by:

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

Sender's Comment

for your response

Contact Information

Email Address: (b) (6) @gmail.com
First Name:
Last Name:
Type:
Title:

Reference #120312-000052

Summary: what is it going to take to remove the "pink slime" from american food? second, ...
Rule State: 999 - Finished
Date Created: 03/12/2012 04:53 PM
Last Updated: 03/12/2012 04:53 PM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/12/2012 04:53 PM

what is it going to take to remove the "pink slime" from american food? second, what is it going to take to finally stop using hydrogenated oils in american food? reason why this country is so unhealthy is you have that crap in foods. both should be banned immediately.

From: (b) (6) - FSIS
To: [FSIS](#)
Subject: FWD: What is pink slime? How much ammonia hydroxide is used per 100 pounds of beef to ...
Date: Friday, February 03, 2012 4:18:56 PM

The following incident has been forwarded to you by:

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

Sender's Comment

please see the attached.

thank you

Contact Information

Email Address: (b) (6) @stanwood.wednet.edu
First Name:
Last Name:
Type:
Title:

Reference #120203-000038

Summary: What is pink slime? How much ammonia hydroxide is used per 100 pounds of beef to ...
Rule State: 999.1 Expert Assign Queue
Product Level 1: Foodborne Organisms
Product Level 2: E. coli O157:H7
Date Created: 02/03/2012 02:57 PM
Last Updated: 02/03/2012 02:57 PM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

02/03/2012 02:57 PM

What is pink slime?
How much ammonia hydroxide is used per 100 pounds of beef to kill bacteria?

From: (b) (6) - FSIS
To: [FSIS](#)
Subject: FWD: What is pink slime? What is it used in besides ground beef?
Date: Wednesday, March 28, 2012 2:54:37 PM

The following incident has been forwarded to you by:

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

Sender's Comment

please see the attached.

thank you

Contact Information

Email Address: (b) (6) @keloland.com
First Name:
Last Name:
Type:
Title:

Reference #120328-000017

Summary: What is pink slime? What is it used in besides ground beef?
Rule State: 999 - Finished
Date Created: 03/28/2012 11:41 AM
Last Updated: 03/28/2012 11:41 AM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/28/2012 11:41 AM

What is pink slime?

What is it used in besides ground beef?

From: (b) (6) - FSIS
To: FSIS
Subject: FWD: What is pink slime? Why is it allowed in beef?
Date: Monday, March 12, 2012 8:21:23 AM

The following incident has been forwarded to you by:

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

Sender's Comment

Please see the attached.
Thank you.

Contact Information

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

Reference #120309-000084

Summary: What is pink slime? Why is it allowed in beef?
Rule State: 999 - Finished
Product Level 1: Labeling
Category Level 1: Ground Beef
Date Created: 03/09/2012 07:37 PM
Last Updated: 03/12/2012 08:20 AM
Status: Referred
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/09/2012 07:37 PM

What is pink slime? Why is it allowed in beef?

From: (b) (6) - FSIS
To: FSIS
Subject: FWD: What is pink slime?
Date: Friday, March 16, 2012 4:03:13 PM

The following incident has been forwarded to you by:

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

Sender's Comment

for your response

Contact Information

Email Address: (b) (6)@yahoo.com
First Name:
Last Name:
Type:
Title:

Reference #120316-000020

Summary: What is pink slime?
Rule State: 999 - Finished
Date Created: 03/16/2012 01:23 PM
Last Updated: 03/16/2012 01:23 PM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/16/2012 01:23 PM

What is pink slime?

From: (b) (6) - FSIS
To: FSIS
Subject: FWD: what is the truth about msm and msp are there organs and all parts of animal in ...
Date: Wednesday, March 21, 2012 4:59:41 PM

The following incident has been forwarded to you by:

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

Sender's Comment

please see the attached.

thank you

Contact Information

Email Address: (b) (6) @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) - FSIS
To: FSIS
Subject: FWD: What is the USDA definition of "Beef"? If Pink Slime is "Beef then what about ho...
Date: Tuesday, March 13, 2012 9:23:11 AM

The following incident has been forwarded to you by:

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

Sender's Comment

for your response

Contact Information

Email Address: (b) (6) @hotmail.com
First Name:
Last Name:
Type:
Title:

Reference #120313-000005

Summary: What is the USDA definition of "Beef"? If Pink Slime is "Beef then what about ho...
Rule State: 999 - Finished
Date Created: 03/13/2012 08:57 AM
Last Updated: 03/13/2012 08:57 AM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/13/2012 08:57 AM

What is the USDA definition of "Beef"? If Pink Slime is "Beef then what about hoofs and teeth. Can those be added to ground "Beef" without any labeling? How much ammonia is allowed in ground "Beef"?

From: (b) (6) - FSIS
To: FSIS
Subject: FWD: What kind of conscientious moral principle did the former undersecretary used to...
Date: Friday, March 09, 2012 7:58:51 AM

The following incident has been forwarded to you by:

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

Sender's Comment

please see the attached.

thank you

Contact Information

Email Address: (b) (6) @wowway.com
First Name:
Last Name:
Type:
Title:

Reference #120309-000005

Summary: What kind of conscientious moral principle did the former undersecretary used to...
Rule State: 999 - Finished
Date Created: 03/09/2012 04:55 AM
Last Updated: 03/09/2012 04:55 AM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/09/2012 04:55 AM

What kind of conscientious moral principle did the former undersecretary used to allow pink slime to be added to ground beef. This is fraud, to allow the sale of a substitute for a product. The least moral think you could have done is to label it and let consumers have a choice to buy or not to buy. Who ever is responsible should be prosecuted. The bottom 80% of the population have been deceived, they have been paying for a product that has been miss represented as pure ground beef.

From: (b) (6) - FSIS
To: FSIS
Subject: FWD: What stores sell the ground beef that has pink slime that was in the news last w...
Date: Friday, March 23, 2012 11:44:47 AM

The following incident has been forwarded to you by:

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

Sender's Comment

please see the attached.

thank you

Contact Information

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

Reference #120322-000067

Summary: What stores sell the ground beef that has pink slime that was in the news last w...
Rule State: 999.2 Expert In Progress
Product Level 1: Additives
Product Level 2: General
Date Created: 03/22/2012 11:36 PM
Last Updated: 03/22/2012 11:36 PM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/22/2012 11:36 PM

What stores sell the ground beef that has pink slime that was in the news last week... thanks Henry.

From: (b) (6) - FSIS
To: FSIS
Subject: FWD: What the hell , I thought the USDA was suppose to be keeping our food safe , Pin...
Date: Friday, March 23, 2012 11:25:29 AM

The following incident has been forwarded to you by:

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

Sender's Comment

please see the attached.

thank you

Contact Information

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

Reference #120322-000054

Summary: What the hell , I thought the USDA was suppose to be keeping our food safe , Pin...
Rule State: 999 - Finished
Date Created: 03/22/2012 06:53 PM
Last Updated: 03/22/2012 06:53 PM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/22/2012 06:53 PM

What the hell , I thought the USDA was suppose to be keeping our food safe , Pink Slime beef , really , It needs a label if its not real beef . Come on now how could you be allowing companys to do this to us , you are suppose to be keeping our food safe to eat not letting company put in stuff like this . I am outraged by this No more hamburger for me till I know what I am really getting . Its a really sad day when something so american as a hamburger is not safe to eat.

From: (b) (6) - FSIS
To: FSIS
Subject: FWD: When will the USDA protect U.S. citizens from things like PINK SLIME in our grou...
Date: Tuesday, March 13, 2012 8:03:49 AM

The following incident has been forwarded to you by:

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

Sender's Comment

for your response

Contact Information

Email Address: (b) (6) @yahoo.com
First Name:
Last Name:
Type:
Title:

Reference #120312-000066

Summary: When will the USDA protect U.S. citizens from things like PINK SLIME in our grou...
Rule State: 999 - Finished
Date Created: 03/12/2012 09:22 PM
Last Updated: 03/12/2012 09:22 PM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/12/2012 09:22 PM

When will the USDA protect U.S. citizens from things like PINK SLIME in our ground beef. Hard to believe my taxes go to a department that I expect to protect me, but instead the USDA is trying to poison me and my family. I'm sure another corrupt government official is making a pile of cash off of this too. When will somebody put a end to this corruption?

I now have zero trust in the USDA!!

Thanks

Mark Scribner

From: (b) (6) - FSIS
To: FSIS
Subject: FWD: When will the use of pink slime in a beef product be put on the label? Thanks
Date: Friday, March 09, 2012 7:40:52 AM

The following incident has been forwarded to you by:

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

Sender's Comment

please see the attached.

thank you

Contact Information

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

Reference #120308-000085

Summary: When will the use of pink slime in a beef product be put on the label? Thanks
Rule State: 999.1 Expert Assign Queue
Product Level 1: Labeling
Product Level 2: General
Date Created: 03/08/2012 07:16 PM
Last Updated: 03/08/2012 07:16 PM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/08/2012 07:16 PM

When will the use of pink slime in a beef product be put on the label?
Thanks

From: (b) (6) - FSIS
To: FSIS
Subject: FWD: Where can I complain about "Pink Slime" in hamburger? You will allow this DOG FO...
Date: Thursday, March 08, 2012 3:49:37 PM

The following incident has been forwarded to you by:

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

Sender's Comment

please see the attached.

thank you

Contact Information

Email Address: (b) (6) @aol.com
First Name:
Last Name:
Type:
Title:

Reference #120308-000027

Summary: Where can I complain about "Pink Slime" in hamburger? You will allow this DOG FO...
Rule State: 999 - Finished
Date Created: 03/08/2012 11:36 AM
Last Updated: 03/08/2012 11:36 AM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/08/2012 11:36 AM

Where can I complain about "Pink Slime" in hamburger? You will allow this DOG FOOD to be fed to our children? This agency needs to be revamped if this is the best it can do. How can we trust what YOU say is safe in our food?

From: (b) (6) - FSIS
To: FSIS
Subject: FWD: Where the hell do you get of censoring a question when you don't like it like th...
Date: Thursday, February 02, 2012 9:32:14 AM

The following incident has been forwarded to you by:

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

Sender's Comment

Please see the attached.

Tina

Contact Information

Email Address: (b) (6) @msn.com
First Name:
Last Name:
Type:
Title:

Reference #120201-000076

Summary: Where the hell do you get of censoring a question when you don't like it like th...
Rule State: 999 - Finished
Date Created: 02/01/2012 05:37 PM
Last Updated: 02/01/2012 05:37 PM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

02/01/2012 05:37 PM

Where the hell do you get of censoring a question when you don't like it like the one I was asking about how you think its perfectly fine to produce food products with pink slime in them. You call it food when no self respecting human would consider it anything like food. Please let me know what food producers are using soilent green in their products when you decide to approve it.

From: (b) (6) - FSIS
To: [FSIS](#)
Subject: FWD: Who can I contact to protest the usda approval of the pink slime meat additive? ...
Date: Wednesday, March 14, 2012 7:37:13 AM

The following incident has been forwarded to you by:

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

Sender's Comment

for your response

Contact Information

Email Address: (b) (6)@tampabay.rr.com
First Name:
Last Name:
Type:
Title:

Reference #120314-000002

Summary: Who can I contact to protest the usda approval of the pink slime meat additive? ...
Rule State: 999 - Finished
Date Created: 03/14/2012 01:04 AM
Last Updated: 03/14/2012 01:04 AM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/14/2012 01:04 AM

Who can I contact to protest the usda approval of the pink slime meat additive?
This is disgusting. Safe or not Americans do not want waste materials added to our food.

From: (b) (6) - FSIS
To: FSIS
Subject: FWD: Why are you such a useless organization when it comes to determining what should...
Date: Wednesday, March 14, 2012 7:35:38 AM

The following incident has been forwarded to you by:

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

Sender's Comment

for your response

Contact Information

Email Address: (b) (6) @yahoo.com
First Name:
Last Name:
Type:
Title:

Reference #120313-000050

Summary: Why are you such a useless organization when it comes to determining what should...
Rule State: 999 - Finished
Date Created: 03/13/2012 07:08 PM
Last Updated: 03/13/2012 07:08 PM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/13/2012 07:08 PM

Why are you such a useless organization when it comes to determining what should and should not be part of our food supply?

In our candy we have all kinds of gross items such as beetles, hair, insect eggs that are given a scientific name in order to hide what the ingredients are?

In our meat, we have 'pink slime' which you approve!!

In school, you set kids up to be fast food consumers with disgusting nuggets, tater tots, pizza and consider french fries a vegetable!

You are utterly useless. I don't know why on earth you get our taxes.

From: (b) (6) - FSIS
To: FSIS
Subject: FWD: Why aren't you demanding the listing of "pink slime" as a additive to american f...
Date: Monday, March 12, 2012 7:41:39 AM

The following incident has been forwarded to you by:

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

Sender's Comment

please see the attached.

thank you

Contact Information

Email Address: (b) (6) @mac.com
First Name:
Last Name:
Type:
Title:

Reference #120309-000079

Summary: Why aren't you demanding the listing of "pink slime" as a additive to american f...
Rule State: 999 - Finished
Date Created: 03/09/2012 06:51 PM
Last Updated: 03/09/2012 06:51 PM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/09/2012 06:51 PM

Why aren't you demanding the listing of "pink slime" as a additive to american food. I will never again buy american hamberger until you make this right. You are here to protect us and you do nothing but poison us.

From: (b) (6) - FSIS
To: FSIS
Subject: FWD: Why did the usda buy 7 million pounds, & approve of using a beef product known a...
Date: Monday, March 12, 2012 8:14:28 AM

The following incident has been forwarded to you by:

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

Sender's Comment

please see the attached.

thank you

Contact Information

Email Address: (b) (6) @yahoo.com
First Name:
Last Name:
Type:
Title:

Reference #120309-000071

Summary: Why did the usda buy 7 million pounds, & approve of using a beef product known a...
Rule State: 999 - Finished
Date Created: 03/09/2012 05:20 PM
Last Updated: 03/09/2012 05:20 PM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/09/2012 05:20 PM

Why did the usda buy 7 million pounds, & approve of using a beef product known as pink slime for used in our public schools. How much do they know about the side effects of using a product that is "sterilized" with ammonia before human consumption, & why is it ok not to inform the public of what they are consuming? it may not be an ingredient but it does get mixed in to the "slime" therefore consumed by humans.

Looking forward to your reply sincerely very concerned citizen.

From: (b) (6) - FSIS
To: FSIS
Subject: FWD: Why do I not have a right to know if the ground beef i buy contains pink slime? ...
Date: Thursday, March 15, 2012 8:48:33 AM

The following incident has been forwarded to you by:

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

Sender's Comment

Contact Information

Email Address: (b) (6) @yahoo.com
First Name:
Last Name:
Type:
Title:

Reference #120314-000066

Summary: Why do I not have a right to know if the ground beef i buy contains pink slime? ...
Rule State: 999 - Finished
Date Created: 03/14/2012 11:56 PM
Last Updated: 03/14/2012 11:56 PM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/14/2012 11:56 PM

Why do I not have a right to know if the ground beef i buy contains pink slime?
Ammonia treated meat is unacceptable. Do the people who approve this get bonus money for exposing my children to pink slime.(poison)

From: (b) (6) - FSIS
To: FSIS
Subject: FWD: why do you allow meat packers to put pink slime meat in our hamburger. I know yo...
Date: Thursday, February 02, 2012 12:04:42 PM

The following incident has been forwarded to you by:

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

Sender's Comment

Please see the attached.

Thank You.

Contact Information

Email Address: (b) (6) @goldennugget.com
First Name:
Last Name:
Type:
Title:

Reference #120202-000021

Summary: why do you allow meat packers to put pink slime meat in our hamburger. I know yo...
Rule State: 999 - Finished
Date Created: 02/02/2012 11:15 AM
Last Updated: 02/02/2012 11:15 AM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

02/02/2012 11:15 AM

why do you allow meat packers to put pink slime meat in our hamburger. I know you will not answer this. you should be ashamed of your greedy selves.

From: (b) (6) - FSIS
To: FSIS
Subject: FWD: Why does the USDA allow "pink slime" to be a part of our meet processing. Is is ...
Date: Thursday, February 02, 2012 3:46:19 PM

The following incident has been forwarded to you by:

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

Sender's Comment

please see the attached

thank you

Contact Information

Email Address: (b) (6)@yahoo.com
First Name:
Last Name:
Type:
Title:

Reference #120202-000061

Summary: Why does the USDA allow "pink slime" to be a part of our meet processing. Is is ...
Rule State: 999.1 Expert Assign Queue
Product Level 1: Additives
Product Level 2: Ammonium Hydroxide
Category Level 1: Meat and Poultry in General
Date Created: 02/02/2012 03:22 PM
Last Updated: 02/02/2012 03:45 PM
Status: Referred
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

02/02/2012 03:22 PM

Why does the USDA allow "pink slime" to be a part of our meet processing. Is is possible to remove; or, at least might it be labeled so consumers can avoid products processed this way? See video:

<http://usnews.msnbc.msn.com/news/2012/01/31/10282876-mcd>

From: (b) (6) - FSIS
To: FSIS
Subject: FWD: Why doesn't the meat filler known by many as "pink slime" have to be on the label?
Date: Tuesday, March 13, 2012 7:48:43 AM

The following incident has been forwarded to you by:

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

Sender's Comment

for your response

Contact Information

Email Address: (b) (6)@cortland.edu
First Name:
Last Name:
Type:
Title:

Reference #120312-000039

Summary: Why doesn't the meat filler known by many as "pink slime" have to be on the label?
Rule State: 999 - Finished
Date Created: 03/12/2012 03:58 PM
Last Updated: 03/12/2012 03:58 PM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/12/2012 03:58 PM

Why doesn't the meat filler known by many as "pink slime" have to be on the label?
We should know what we're eating.

I don't care if you think it's SAFE most of us do not want it in our food.

I will be investing in a meat grinder and grinding my own ground beef from now on.

From: (b) (6) - FSIS
To: FSIS
Subject: FWD: Why is is that there is nothing about pink slime (LFTB) on this website, even un...
Date: Friday, March 30, 2012 10:16:08 AM

The following incident has been forwarded to you by:

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

Sender's Comment

please see the attached.

thank you

Contact Information

Email Address: (b) (6) @yahoo.com
First Name:
Last Name:
Type:
Title:

Reference #120330-000002

Summary: Why is is that there is nothing about pink slime (LFTB) on this website, even un...
Rule State: 999.2 Expert In Progress
Product Level 1: Labeling
Product Level 2: General
Date Created: 03/30/2012 08:57 AM
Last Updated: 03/30/2012 08:57 AM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/30/2012 08:57 AM

Why is is that there is nothing about pink slime (LFTB) on this website, even under hot topics, when it is clearly in the news right now? Is the FDA covering for the beef industry?

From: (b) (6) - FSIS
To: FSIS
Subject: FWD: Why is it OK to include ammonia in any of the food that we eat (i.e. pink slime/...
Date: Monday, March 12, 2012 1:17:02 PM

The following incident has been forwarded to you by:

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

Sender's Comment

Please see the attached.

Thank you.

Contact Information

Email Address: (b) (6)@gmail.com
First Name:
Last Name:
Type:
Title:

Reference #120312-000018

Summary: Why is it OK to include ammonia in any of the food that we eat (i.e. pink slime/...
Rule State: 999 - Finished
Date Created: 03/12/2012 12:41 PM
Last Updated: 03/12/2012 12:41 PM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/12/2012 12:41 PM

Why is it OK to include ammonia in any of the food that we eat (i.e. pink slime/beef)? Isn't it known to react with water in our bodies to produce ammonium hydroxide (a.k.a. dangerous & corrosive chemical)?

From: (b) (6) - FSIS
To: [FSIS](#)
Subject: FWD: Why is it that you don't require meat labels to list the ingredient pink slime? ...
Date: Friday, March 09, 2012 7:39:41 AM

The following incident has been forwarded to you by:

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

Sender's Comment

please see the attached.

thank you

Contact Information

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

Reference #120308-000081

Summary: Why is it that you don't require meat labels to list the ingredient pink slime? ...
Rule State: 999 - Finished
Date Created: 03/08/2012 06:46 PM
Last Updated: 03/08/2012 06:46 PM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/08/2012 06:46 PM

Why is it that you don't require meat labels to list the ingredient pink slime? I don't want to eat pink slime and I believe ALL meat labels should have to list this ingredient!

From: (b) (6) - FSIS
To: FSIS
Subject: FWD: Why is pink slime allowed to be used?
Date: Thursday, February 02, 2012 8:54:39 AM

The following incident has been forwarded to you by:

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

Sender's Comment

Please see attached.

Thank you.

Contact Information

Email Address: (b) (6)@yahoo.com
First Name:
Last Name:
Type:
Title:

Reference #120202-000002

Summary: Why is pink slime allowed to be used?
Rule State: 999 - Finished
Date Created: 02/02/2012 01:16 AM
Last Updated: 02/02/2012 01:16 AM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

02/02/2012 01:16 AM

Why is pink slime allowed to be used?

From: (b) (6) - FSIS
To: FSIS
Subject: FWD: Why is the USDA allowing grocery stores to include so called "pink slime" in gro...
Date: Monday, March 12, 2012 8:32:56 AM

The following incident has been forwarded to you by:

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

Sender's Comment

Please see the attached.

Thank you.

Contact Information

Email Address: (b) (6) @hotmail.com
First Name:
Last Name:
Type:
Title:

Reference #120310-000025

Summary: Why is the USDA allowing grocery stores to include so called "pink slime" in gro...
Rule State: 999 - Finished
Date Created: 03/10/2012 04:20 PM
Last Updated: 03/10/2012 04:20 PM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/10/2012 04:20 PM

Why is the USDA allowing grocery stores to include so called "pink slime" in ground beef without labeling the product as such and indicating the percentage included. I do not want eat ground beef with this product and I have told my regular supermarket (Stop and Shop) that. I am very grossed out that this product has been included in my meat without my knowledge. I don't care that it is "meat" and that it is "safe" this falls under the umbrella of informed consent--I was not informed and I do not consent. Really!!

From: (b) (6) - FSIS
To: FSIS
Subject: FWD: Why is the USDA allowing this "Pink Slime" in our meats? Kids meals at school?? ...
Date: Monday, March 12, 2012 8:27:02 AM

The following incident has been forwarded to you by:

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

Sender's Comment

please see the attached.

thank you

Contact Information

Email Address: (b) (6)@gmail.com
First Name:
Last Name:
Type:
Title:

Reference #120309-000093

Summary: Why is the USDA allowing this "Pink Slime" in our meats? Kids meals at school?? ...
Rule State: 999 - Finished
Product Level 1: Additives
Product Level 2: Ammonium Hydroxide
Category Level 1: Beef
Date Created: 03/09/2012 09:36 PM
Last Updated: 03/12/2012 08:26 AM
Status: Referred
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/09/2012 09:36 PM

Why is the USDA allowing this "Pink Slime" in our meats? Kids meals at school??
70% of ground beef??!!

And the best question I have: Why is this process of ingredients to produce "Pink Slime" not accounted for in labeling??!!

What is going on with you folks??

How come its all over the news and your blogs, but you fail to bring this matter to your news?

From: (b) (6) - FSIS
To: FSIS
Subject: FWD: Why is the USDA ok with Pink Slime in ground beef? Ok for school lunches? A rend...
Date: Monday, March 12, 2012 8:39:39 AM

The following incident has been forwarded to you by:

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

Sender's Comment

Please see the attached.

Thank you.

Contact Information

Email Address: (b) (6) @milwpc.com
First Name:
Last Name:
Type:
Title:

Reference #120311-000025

Summary: Why is the USDA ok with Pink Slime in ground beef? Ok for school lunches? A rend...
Rule State: 999 - Finished
Date Created: 03/11/2012 08:54 PM
Last Updated: 03/11/2012 08:54 PM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/11/2012 08:54 PM

Why is the USDA ok with Pink Slime in ground beef? Ok for school lunches? A rendering plant product, formerly only used for dog food.

I don't get it. Other than JoAnn Smith used her position for her own greed.

Is the USDA going to continue on with Pink Slime being OK?

No label for Pink Slime in ground beef. I should know I'm buying Pink Slime!

From: (b) (6) - FSIS
To: FSIS
Subject: FWD: why is there "pink slime" allowed to be added in a natural meat product? what va...
Date: Friday, March 09, 2012 4:12:57 PM

The following incident has been forwarded to you by:

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

Sender's Comment

Please see the attached.

Thank you.

Contact Information

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

Reference #120309-000063

Summary: why is there "pink slime" allowed to be added in a natural meat product? what va...
Rule State: 999 - Finished
Date Created: 03/09/2012 04:09 PM
Last Updated: 03/09/2012 04:09 PM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/09/2012 04:09 PM

why is there "pink slime" allowed to be added in a natural meat product? what value does it have for human consumption ? and effect will have on the human body after being consumed? what safety's are put in force for adding this type of filler and how is it regulated? pink slime was announced on abc news
<http://abcnews.go.com/blogs/headlines/2012/03/is-pink-slime-in-the-beef-at-your-grocery-store/>

From: (b) (6) - FSIS
To: FSIS
Subject: FWD: Why is this still allowed??? I am outraged!!!! Gerald Zirnstein grinds his own h...
Date: Monday, March 12, 2012 8:29:48 AM

The following incident has been forwarded to you by:

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

Sender's Comment

Please see the attached.

Thank you.

Contact Information

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

Reference #120310-000004

Summary: Why is this still allowed??? I am outraged!!!!
Gerald Zirnstein grinds his own h...
Rule State: 999 - Finished
Date Created: 03/10/2012 02:45 AM
Last Updated: 03/10/2012 02:45 AM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/10/2012 02:45 AM

Why is this still allowed??? I am outraged!!!!

Gerald Zirnstein grinds his own hamburger these days. Why? Because this former United States Department of Agriculture scientist and, now, whistleblower, knows that 70 percent of the ground beef we buy at the supermarket contains something he calls "pink slime."

"Pink slime" is beef trimmings. Once only used in dog food and cooking oil, the trimmings are now sprayed with ammonia so they are safe to eat and added to most ground beef as a cheaper filler.

It was Zirnstein who, in an USDA memo, first coined the term "pink slime" and is now coming forward to say he won't buy it.

"It's economic fraud," he told ABC News. "It's not fresh ground beef. ... It's a cheap

substitute being added in."

Zirnstein and his fellow USDA scientist, Carl Custer, both warned against using what the industry calls "lean finely textured beef," widely known now as "pink slime," but their government bosses overruled them.

If you have questions about "pink slime," email us at ABC.WorldNews@abc.com.

According to Custer, the product is not really beef, but "a salvage product ... fat that had been heated at a low temperature and the excess fat spun out."

The "pink slime" is made by gathering waste trimmings, simmering them at low heat so the fat separates easily from the muscle, and spinning the trimmings using a centrifuge to complete the separation. Next, the mixture is sent through pipes where it is sprayed with ammonia gas to kill bacteria. The process is completed by packaging the meat into bricks. Then, it is frozen and shipped to grocery stores and meat packers, where it is added to most ground beef.

The "pink slime" does not have to appear on the label because, over objections of its own scientists, USDA officials with links to the beef industry labeled it meat.

"The under secretary said, 'it's pink, therefore it's meat,'" Custer told ABC News.

ABC News has learned the woman who made the decision to OK the mix is a former undersecretary of agriculture, Joann Smith. It was a call that led to hundreds of millions of dollars for Beef Products Inc., the makers of pink slime.

When Smith stepped down from the USDA in 1993, BPI's principal major supplier appointed her to its board of directors, where she made at least \$1.2 million over 17 years.

Smith did not return ABC News' calls for comment and BPI said it had nothing to do with her appointment. The USDA said while her appointment was legal at the time, under current ethics rules Smith could not have immediately joined the board.

From: (b) (6) - FSIS
To: FSIS
Subject: FWD: Why isn't pink slime in ground beef labeled as such? Quit giving the beef indust...
Date: Tuesday, March 13, 2012 8:00:57 AM

The following incident has been forwarded to you by:

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

Sender's Comment

for your response

Contact Information

Email Address: (b) (6) @yahoo.com
First Name:
Last Name:
Type:
Title:

Reference #120312-000063

Summary: Why isn't pink slime in ground beef labeled as such? Quit giving the beef indust...
Rule State: 999 - Finished
Date Created: 03/12/2012 08:31 PM
Last Updated: 03/12/2012 08:31 PM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/12/2012 08:31 PM

Why isn't pink slime in ground beef labeled as such? Quit giving the beef industry a reach around and do the right thing....the thing we TAXPAYERS are PAYING YOU to do! No more pink slime in my kids school lunches unless I see Congress eat that garbage themselves!

From: (b) (6) - FSIS
To: FSIS
Subject: FWD: Why won't the USDA label ground beef that contains pink slime, giving consumers ...
Date: Monday, March 19, 2012 11:24:19 AM

The following incident has been forwarded to you by:

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

Sender's Comment

Please see attached inquiry,
thank you
AskKaren team

Contact Information

Email Address: (b) (6) @yahoo.com
First Name:
Last Name:
Type:
Title:

Reference #120318-000009

Summary: Why won't the USDA label ground beef that contains pink slime, giving consumers ...
Rule State: 999.2 Expert In Progress
Product Level 1: Labeling
Product Level 2: General
Date Created: 03/18/2012 02:13 PM
Last Updated: 03/18/2012 02:13 PM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/18/2012 02:13 PM

Why won't the USDA label ground beef that contains pink slime, giving consumers the choice?

From: (b) (6) - FSIS
To: FSIS
Subject: FWD: Why wouldn't you guys talk to ABC News about pink slime added to meat after trea...
Date: Monday, March 12, 2012 8:31:16 AM

The following incident has been forwarded to you by:

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

Sender's Comment

Please see the attached.

Thank you.

Contact Information

Email Address: (b) (6) @twcnny.rr.com
First Name:
Last Name:
Type:
Title:

Reference #120310-000015

Summary: Why wouldn't you guys talk to ABC News about pink slime added to meat after trea...
Rule State: 999 - Finished
Date Created: 03/10/2012 12:53 PM
Last Updated: 03/10/2012 12:53 PM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/10/2012 12:53 PM

Why wouldn't you guys talk to ABC News about pink slime added to meat after treatment with ammonia and radiation. If the kids in schools are getting this junk somebody ought to go after you guys. This is terrible can't anybody not be greedy any longer. What about the older folks and kids why don't you people level with us?

David Quinlan

From: (b) (6) - FSIS
To: FSIS
Subject: FWD: Will the new nutrition labels state whether ground beef contains what is being c...
Date: Monday, March 12, 2012 3:34:27 PM

The following incident has been forwarded to you by:

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

Sender's Comment

Please see the attached.

Thank you.

Contact Information

Email Address: (b) (6) @yahoo.com
First Name:
Last Name:
Type:
Title:

Reference #120312-000031

Summary: Will the new nutrition labels state whether ground beef contains what is being c...
Rule State: 999.2 Expert In Progress
Product Level 1: Additives
Product Level 2: General
Date Created: 03/12/2012 02:26 PM
Last Updated: 03/12/2012 02:26 PM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/12/2012 02:26 PM

Will the new nutrition labels state whether ground beef contains what is being called "pink slime"?

From: (b) (6) - FSIS
To: FSIS
Subject: FWD: ye gads you all should be SO ASHAMED to allow pink slime to be placed into meats...
Date: Friday, March 09, 2012 4:07:28 PM

The following incident has been forwarded to you by:

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

Sender's Comment

Please see the attached.

Thank you

Contact Information

Email Address: (b) (6)@mac.com
First Name:
Last Name:
Type:
Title:

Reference #120309-000053

Summary: ye gads you all should be SO ASHAMED to allow pink slime to be placed into meats...
Rule State: 999 - Finished
Date Created: 03/09/2012 02:19 PM
Last Updated: 03/09/2012 02:19 PM
Status: Unresolved
Assigned:
Country:
State:
First Time Chatting?:

Discussion Thread

Customer By Web Form

03/09/2012 02:19 PM

ye gads you all should be SO ASHAMED to allow pink slime to be placed into meats....how dare you..... a lot of us are now boycotting grocery store meats and fast food chains due to this abusive use of our foods.....this will not go away....DO SOMETHING, PLEASE instead of sitting on your butts and allowing such things to happen and tell the American people their food is SAFE....b.s.

From: [Fillpot, Dirk - FSIS](#)
To: [Mabry, Brian - FSIS](#); [Gould, Christopher - FSIS](#)
Subject: Fyi - congressional letters on pink slime
Date: Wednesday, March 14, 2012 6:45:17 PM

Just fyi - saw a reference in a story that Rep. Pingree is sending a letter to vilsack to ban pink slime in schools. Also saw a reference that Sen. Menendez was doing the same.

From: [Fillpot, Dirk - FSIS](#)
To: [Blake, Carol - FSIS](#); [Mabry, Brian - FSIS](#)
Subject: FYI - tweet on blog
Date: Thursday, March 22, 2012 12:52:10 PM

Just FYI – here's a tweet that was posted a few minutes ago. (emphasis added).
Highlighting because of the sentence in the blog it references and interpretations of it.
Just FYI.

[Miki Wright @farminthehood](#)

- [Reply](#)
- [Retweet](#)
- [Favorite](#)
- [Open](#)

USDA RE: Pink Slime <http://1.usa.gov/G0tuql> "Choosing food to serve is a personal decision" How about **giving us a choice–label** both **it** & GMO

Dirk Fillpot

Media Supervisor

Congressional and Public Affairs

Office of Public Affairs and Consumer Education

USDA Food Safety and Inspection Service

Washington, D.C. 20250

Phone: (202) 690-3112

Cell: (202) 695-9950

dirk.fillpot@fsis.usda.gov

<http://www.youtube.com/USDAFoodSafety>

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

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

From: (b) (6) - FSIS
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: FYI
Date: Wednesday, March 28, 2012 10:16:52 AM
Attachments: [Pink slime 3.docx](#)

In case people start firing questions regarding this sh...uff.

(b) (6)

CSI, IIC Est's. 10269, 40040 and

00676

USDA FSIS FO

From: (b) (6) - FSIS
To: [Tuverson, Robert - FSIS](#); [Van, Diane - FSIS](#)
Cc: (b) (6) - FSIS
Subject: FYI: Ammonium Hydroxide stats for inquiries to MPH and Ask Karen - no change really
Date: Friday, March 16, 2012 5:37:31 PM

Hi,

Just in case you get asked the Hotline and Ask Karen have been averaging about 5 calls and emails a day related to the ammonium hydroxide (pink slime) issue. The peak was last week with 17 emails to Ask Karen and 13 calls to the Hotline on Friday. It's steady but not increasing. I don't have exact numbers for the webmail and MPH box but it's about 2-5 a day respectively. All emails are being forwarded to ECIMS.

Callers mostly want to vent, so we are not really answering questions but telling them we are recording their comments in our database that is periodically reviewed by the agency.

- Callers would like the process stopped or have the product labeled.
- One caller not happy with AMS decision to allow schools to opt out of buying it. He thought that was "insane" Stating, "You are not going to give it to kids in schools, but you can still end up buying it from the store and still giving it to your children".

Have a good weekend.

See you in April.

(b) (6)

(b) (6) RD RN

Technical Information Specialist
USDA/FSIS Food Safety Education Staff
2L-248D
5601 Sunnyside Avenue
Beltsville, MD 20705
Phone (b) (6)
(b) (6) fsis.usda.gov

From: (b) (6) - FSIS
To: Van, Diane - FSIS
Subject: FYI: I forwarded stats of pink slime to Brian already
Date: Friday, March 09, 2012 3:12:47 PM

Hi,

I cleaned up the report a bit and forwarded it to Brian.

(b) (6) RD RN

Technical Information Specialist
USDA/FSIS Food Safety Education Staff
2L-248D
5601 Sunnyside Avenue
Beltsville, MD 20705
Phone (b) (6)
(b) (6) fsis.usda.gov

From: [Gould, Christopher - FSIS](#)
To: [Mabry, Brian - FSIS](#)
Subject: Gould Mid-Year Accomplishments Report
Date: Thursday, March 22, 2012 8:52:17 AM
Attachments: [AccomplishmentsFY12 - Gould.doc](#)

Here you are!

Christopher Gould

Congressional & Public Affairs Office

USDA Food Safety & Inspection Service

202-690-4546 (desk)

(b) (6) (cell)

202-720-5704 (fax)

Be Food Safe:

CLEAN: Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods

COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: [Cheslak, Cyrus \(Collins\)](#)
To: [Gould, Christopher - FSIS](#)
Subject: Ground Beed additives
Date: Thursday, March 15, 2012 10:59:02 AM

Hi Chris,

Do you have a white paper or other info on the so-called "pink slime" that USDA is apparently allowing schools to purchase? Anything on the safety of the product or FSIS concerns about it?

Cyrus E. Cheslak
Legislative Assistant
Senator Susan M. Collins
413 Dirksen Senate Office Building
Washington, DC 20510
(202) 224-4884

From: [Marti Peters](#)
To: mph hotline.fsis@usda.gov
Bcc: [Meat and Poultry Hotline](#)
Subject: Ground Beef
Date: Monday, March 12, 2012 5:39:08 PM

How safe is pink slime in my ground beef which I buy at Safeway?

Marti Peters
San Jose, CA

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: Ground Beef
Date: Tuesday, March 13, 2012 3:23:32 PM

Just FYI – we have about 60 e-mails waiting in the FSIS inbox on “pink slime” in ground beef. (b) (6) and (b) (6) may be able to help in loading these into the folder to save some time.

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods

COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: Happy Monday
Date: Monday, March 19, 2012 10:01:52 AM

Good morning! I hope you had a good weekend.

I'm getting a lot of inquiries about pink slime and can't see that FSIS is saying anything about it at all. Has USDA/FSIS said anything publically about it? Maybe I'm just traumatized from the word pink....I think it happened about 20 years ago when Barbies started appearing at my house.

(b) (6), IIC, CSI

USDA, FSIS

Portland, Oregon

"Today's mighty Oak is
yesterday's nut who
stood his ground" - unknown

From: (b) (6) - FSIS
To: (b) (6) - FSIS; (b) (6) - FSIS
Subject: have you had this kind of pink slime question?
Date: Tuesday, March 27, 2012 8:10:41 PM
Attachments: [FW Message from Internet User - beefalo.msg.msg](#)

This person wants to know if it can be used in a certain product. The one in question is "beefalo."

I tried (b) (6). The closest she had was whether or not it could be labeled fresh.

Thanks!

(b) (6)
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: (b) (6)
E-mail: (b) (6) 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: (b) (6) - FSIS
To: Canavan, Jeff - FSIS; (b) (6) - FSIS
Subject: help with correspondence: Is Pink Slime allowed to be used in _____?
Date: Wednesday, March 28, 2012 10:28:59 AM
Attachments: FW Message from Internet User - beefalo.msg.msg

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. (b) (6) 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!

(b) (6)
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: (b) (6)
E-mail: (b) (6) 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: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: Hey
Date: Friday, March 30, 2012 2:15:52 PM

What's the spring turkey population looking like in Collins? Is (b) (6) looking forward to season? It's not looking too promising down here, I haven't seen many birds at all. Although I was cooking sausage on the grill the other night, all the time listening to a gobbler sounding off numerous times, so there's at least 1 bird to chase. We have an established fisher population around my place, I've been told that they enjoy turkey dinners. I've also been told that they will climb trees and take a turkey right out of the roost at night. I hope that's not what's happening, but not even seeing many in my travels. I have taken several long walks looking for sheds(none found this year) and have seen quite a bit of scratching in some areas so there are a few around.

Other than that not much exciting happening in our lives, girls are doing good in school, both are on the varsity track team and have been having an exceptional season. Last week (b) (6) came in first place in the Heptathlon (seven events) at a meet in West Virginia, see's on cloud nine right now. (b) (6) place second in the shot put at the same meet. To make it even better they both have qualified for the NCCAA national track meet in Chicago in May. (b) (6) is trying to persuade me to go to Chicago.

As far as work AFA has been slow – and now with the pink slime thing it's even slower – I'm told ground beef sales are down 20% nationwide. At the requests of their customers AFA will no longer be using BPI in their products beginning April 4th and yes the price for ground beef will be going up.

PHIS and I still have not embraced each other – very laborious when entering tasks and data and at this specific moment I cannot get on the system – receive a System Error message!!! Oh well?

Keep in touch, (b) (6)

From: (b) (6) - OCIO-ITS, Beltsville, MD
To: (b) (6) - Commissioned Corps - FSIS
Subject: hi, long time no chat
Date: Thursday, March 08, 2012 12:48:50 PM

You moved to the South building, no?

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

(b) (6)

USDA/OCIO/ITS/TSD/DSB/RM

Phacil, Inc

See the Possibilities

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

Location: Beltsville, MD

Phone: (b) (6) (best to email)

www.phacil.com

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: Hotline Monthly Report February 2012.docx
Date: Friday, March 16, 2012 1:59:55 PM
Attachments: [Hotline Monthly Report February 2012.docx](#)

Hi (b) (6)

Here's the February Hotline report. Working on the Karen stats now.

From: [West, Walinda - FSIS](#)
To: [Ransom, Gerri - FSIS](#)
Cc: [Fillpot, Dirk - FSIS](#)
Subject: house rules for pink slime discussions
Date: Monday, March 26, 2012 3:39:00 PM

Hi Gerri!

I am not sure you have talking pts prepared for this week's meeting (knowing you, you do ☺.) In talking with my colleague, Dirk Fillpot, he mentioned a conversation with AMS about avoiding the "pink slime" discussion during the meeting. As part of the open for the meeting, you may wish to mention that this is *not* a discussion about the so-called pink slime issue. It is Dirk and AMS' contention that your meeting could be monopolized by this issue, so if you cut it off at the beginning, there shouldn't be an expectation that this subject will be broached. I am ccing Dirk in case he wants to jump in.

Linda

Walinda P. "Linda" West

Constituent Affairs
Congressional and Public Affairs Office
USDA/Food Safety and Inspection Service
1400 Independence Ave., S.W., Rm 1184
Washington, DC 20250

Direct line: (202) 720-0284
Main Ofc: (202) 720-9113
Blackberry: (202) 360-1428
Fax: (202) 720-5704

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: Humboldt Report
Date: Friday, March 16, 2012 4:45:05 PM
Attachments: [REPORT OF INVESTIGATION HUMBOLDT, RICK ICS-SIR-12-0033.docx](#)

(b) (6)

Investigations Branch

USDA FSIS OPEER ICAD

2404 Leckrone Drive

Plainfield, IL 60586

Office: (b) (6)

Cell: (b) (6)

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: info
Date: Friday, March 23, 2012 5:36:44 PM

Hey girl,

I was just wondering how this pink slime issue is affecting SSI since we know that they used the ammonia treated product in the hamburgers they produce. At least I think they do.

(b) (6) IIC, CSI

BOISE CIRCUIT

1-(b) (6)

I AM NOT YOUR ROLLING WHEELS, I AM THE HIGHWAY, I AM NOT YOUR
CARPET RIDE, I AM THE SKY, I AM NOT YOUR BLOWING WIND, I AM THE
LIGHTNING, I AM NOT YOUR AUTUMN MOON, I AM THE NIGHT.

AUDIOSLAVE

REAL EYES, REALIZE, REAL LIES

UKN

NEVER MAKE SOMEONE A PRIORITY WHEN YOU ARE ONLY AN OPTION
FOR THEM.

UKN

A LIE CAN MAKE IT HALF WAY AROUND THE WORLD BEFORE TRUTH HAS
TIME TO PUT IT'S PANTS ON.

WINSTON CHURCHILL

From: (b) (6) - FSIS
To: (b) (6) - FSIS; sandycreekfarms@gmail.com (b) (6) - FSIS
Subject: Information Documents on Pink Slime
Date: Wednesday, March 28, 2012 1:30:00 PM
Attachments: [LFTB AMI.pdf](#)
[76330.pdf](#)

I can't remember if I sent this to you already. If not....

From: [Fillpot, Dirk - FSIS](#)
To: (b) (6) - FSIS
Subject: inquiries on pink slime
Date: Wednesday, March 14, 2012 1:01:35 PM

Please assign all inquiries on pink slime to me. Also, I saw this unassigned call from yesterday – please assign that to me, too. Please focus first on logging in the new calls.
Thanks

(b) (6) 03/13/2012 2:38 PM (GMT -4:00):

Marialcy Carreno called from KFTV-TV in Fresno, CA requesting an on-camera interview with any Spanish speaking USDA employees in Fresno or the Central Valley (CA) regarding pink slime. They are doing a story on what pink slime is, how's it produced, and why it's in school lunches. If there are no representatives from the Agency to do the interview, a statement in Spanish or English would be okay.

Marialcy Carreno
office (559) 241 6327; cell (b) (6)
kftvnews@univision.net

Dirk Fillpot

Media Supervisor

Congressional and Public Affairs

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dirk.fillpot@fsis.usda.gov

<http://www.youtube.com/USDAFoodSafety>

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

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

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: Interesting article
Date: Friday, March 30, 2012 9:28:54 AM
Attachments: [Why Do Beef Trimmings Need to be Sanitized.htm](#)
[PHIS Task Library 6_29_11.pdf](#)

(b) (6) I came across an interesting article that is a result of the “pink slime” that’s been in the news lately. The author views are clearly “one sided”, but there are still some interesting things in the article.

I have also attached a pretty good guide to the PHIS tasks. This helps find the information needed to correctly perform the tasks that might be questionable.

I hope you and your family are all doing well, and maybe we will meet again soon.

(b) (6)

From: [Kristina Butts](#)
To: [Almanza, Al - FSIS](#)
Subject: Is this accurate?
Date: Thursday, March 15, 2012 9:00:04 AM

Was this a vilsack decision or ams or ams/fsis/vilsack? folks are starting to light up my phone so any intel u have wld be great. Thanks!

Pink slime" just went from a simmer to a boil.

In less than a week this month, the stomach-turning epithet for ammonia-treated ground beef filler suddenly became a potent rallying cry by activists fighting to ban the product from supermarket shelves and school lunch trays.

The U.S. Department of Agriculture is set to announce Thursday it will offer schools choice in ground beef purchases in response to requests from districts.

Full story here.

<http://www.ajc.com/news/nation-world/schools-getting-choice-on-1384950.html>

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: Karl and Gerald
Date: Friday, March 09, 2012 8:08:06 AM

Hey (b) (6)

I just have to tell someone that I saw brief interviews with both Carl Custer and Gerald Zirnstein on the national news Wednesday night. They were speaking out about the “pink slime” that USDA allows in ground beef. Apparently the piece generated such a huge response for the network that they did a brief follow piece on it last night. Apparently most viewers wanted to know where to buy ground beef without it.

(b) (6)

Supervisory Microbiologist
USDA, FSIS, Eastern Laboratory
950 College Station Road
Athens, GA 30605

Phone: (b) (6)
Fax: 706-546-3108
email: (b) (6) @fsis.usda.gov

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From: [Tom Collins](#)
To: (b) (6) - FSIS; (b) (6) [@fsis.usda.gov](mailto:fsis.usda.gov)
Subject: Labeling Accuracy
Date: Thursday, March 22, 2012 11:47:12 AM

With all the news about pink slime (I'll call it PS from here on) lately, it made me question which products had it, and which ones didn't. While I trust that PS may be edible, I still think it's gross and would prefer not to eat it.

I recently bought some frozen ground sirloin patties from Kroger (upc: 0 11110 97987 2), thinking that because it said "ground sirloin", and not ground beef, that there wouldn't be any PS in it.

The next day I saw an article quoting Kroger saying that if it's customers wanted to avoid the PS then they needed to buy it's Private Selection brand (<http://consumerist.com/2012/03/kroger-clarifies-which-of-its-ground-beef-products-are-free-of-pink-slime.html>).

So now I'm wondering about the ground sirloin product I just bought the day before. So I called up Kroger's customer support and they confirmed to me that their Kroger brand ground sirloin may contain PS (or course they call it finely textured beef product).

So then I called the USDA to find out if this is allowed. I was told by them that ground sirloin can only contain meat from the sirloin. And that while it is possible for it to contain PS, the PS would have to come from the sirloin only, and wouldn't be very practical.

I'm hoping you can get to the bottom of this. Please keep me informed with the results if you can.

Thanks
Tom Collins
(b) (6)

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: Language approved for the pink slime letter (Zazzaro)
Date: Wednesday, March 14, 2012 11:23:09 AM
Attachments: [20120314104419819f11.pdf](#)

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS
Subject: Lean Finely Textured Beef "Pink Slime"
Date: Friday, March 30, 2012 8:59:32 AM
Importance: High

Good Morning (b) (6)

I will be drafting a letter for the Secretary's signature regarding pink slime. I was informed that you are working on a draft response going to Sen. Grassley. Please forward me a copy of your draft response so I can pull language from it. I greatly appreciate your assistance!

Thanks and Have a Wonderful Day!

(b) (6) *Issues Analyst*

Executive Correspondence and Issues Management Staff

Office of Public Affairs and Consumer Education

Food Safety and Inspection Service

1400 Independence Ave. S.W., Room 1166-S, Washington, DC 20250-3700

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

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

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

From: (b) (6) @gmail.com on behalf of (b) (6)
To: [FSIS Labeling](#); [NACMPI](#); [Ransom, Gerri - FSIS](#); [consumer@fda.gov](#); [premarket@fda.hhs.gov](#); [FDBinfo@cdph.ca.gov](#)
Subject: Lean finely textured beef aka "Pink Slime" and the Future
Date: Wednesday, March 21, 2012 5:51:48 PM

To whom it may concern:

Today I read that Safeway had decided to stop selling meat that contained "pink slime" which is great news considering that many consumers were going to stop buy their meat because of it.

I hope that you realize that when American's have the real information about what goes into their food they respond in a reasonable and rational way. I am concerned that the government agencies that have been established to protect and inform consumers about what is going into the food supply has become a spokesman for food companies. The response to consumer concern from the USDA has been simply to say "its safe." Whether "pink slim" is safe to ingest or not the fact is that the majority of people would chose not to eat meat that has been treated with ammonia. Yet our government mandated food labels print the euphemism "Lean finely textured beef" which is tells the consumer nothing about the fact that it contains meat treated with ammonia.

In the future it would be appreciated if the FDA and USDA would take a more common sense approach to the names they give processed food by saying what is actually in them. The general guideline of these agencies should be to inform the public about what is going into their food whether it is ammonia, or GMO or some other product that they public might have concerns about. Whether or not a food product is safe is irrelevant to the fact that giving pink slime the name lean finely textured beef does more to protect the bottom line of large food produces than giving the public the information they need to make informed decisions about the food they purchase.

I am not saying arguing that selling lean finely textured beef should be illegal but that the consumers need to be empowered to make the decision for themselves if they want to buy food products that contain ammonia or other know cleaning chemicals.

Sincerely,
Eric Zandona

(b) (6)

San Francisco, CA 94110

From: [Ames Perry](#)
To: (b) (6) - FSIS; [Canavan, Jeff](#) - FSIS; [Ballard, Tammie](#) - FSIS; (b) (6) - FSIS;
(b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS;
Cc: (b) (6) @vantagefoods.net; (b) (6); (b) (6) @primelabel.com
Subject: Lean, Fine Textured Beef (Pink Slime)
Date: Thursday, March 22, 2012 8:57:10 AM

Dear Labeling Staff,

Are you allowing "No LFTB" claims on labels of ground beef? If so how would it need to be stated? What type of information/documentation would the Establishment need to provide to support this claim?

I appreciate your help in this matter.

Ames Perry
Prime Label Consultants
(202)546.3333 ext. (b) (6)

From: (b) (6) - FSIS
To: DiNapoli, Greg - FSIS
Cc: Derrickson, Nichele - FSIS
Subject: Letter for OPACE Clearance ECM #7082379
Date: Thursday, December 22, 2011 5:53:47 PM
Attachments: [7082379-Incoming006B0653\[1\].pdf](#)
[7082379OfficialClearanceSheet\[1\].docx](#)
[7082379-Draft ResponseMidwest Coalition for Human Rights - Line speeds\[1\]\[1\]\[1\].docx](#)

Greg,

Pease review and return w/comment for ECM processing. FYI—LWest cleared this letter for CPAO w/no edits.

(b) (6)

Food Safety & Inspection Service

Congressional & Public Affairs Office

Room 1175 South Building

Phone: (b) (6)

Fax: (202) 720-5704

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

From: [Hilary S. Thesmar \(FMI\)](#)
To: ["elisabeth.hagen@usda.gov"](mailto:elisabeth.hagen@usda.gov)
Cc: ["aaron.lavallee@usda.gov"](mailto:aaron.lavallee@usda.gov); Blake, Carol - FSIS; West, Walinda - FSIS; (b) (6) - OSEC; (b) (6) - OSEC; (b) (6) (FMI)
Subject: Letter from FMI and request for a meeting
Date: Tuesday, March 20, 2012 1:05:06 PM

Dr. Elisabeth Hagen
Under Secretary for Food Safety
U.S. Department of Agriculture

Dear Dr. Hagen,

As the trade association for America's supermarkets and grocery stores, Food Marketing Institute (FMI) seeks to be a resource to our members when issues arise, such as the recent consumer concern regarding lean finely textured beef (LFTB) – characterized in the media as “pink slime.” FMI and our members have come to rely upon U.S. Department of Agriculture's (USDA) timely response in such instances to be a consumer-trusted source of information on matters pertaining to food integrity and safety.

FMI recently hosted a number of conference calls to address consumer questions that members were receiving about LFTB and a recurring theme of these calls was, “Where is USDA on this issue?” For a week, we did not have an answer to that question, with the exception of a very brief media statement that - with all due respect - fell short of addressing the magnitude of consumer concern this topic generated.

For days after the story became a consumer concern, USDA's voice was noticeably missing from this conversation. We wish to report that the agency's silence on this issue left our members scrambling for a credible voice on a rather complex subject, because the voice we had come to trust wasn't speaking.

This slow response has not been FMI's past experience of USDA and we write as concerned friends, to respectfully request a meeting where we can discuss this matter and explore ways we might be of help in your work to expedite agency responses in future instances of consumer questions about food safety, quality or integrity. We were very appreciative of the Secretary's office giving us advance warning of the FNS procurement release and announcement.

Sincerely,

Hilary Thesmar, PhD., R.D.,
FMI, Vice President for Food Safety

Sue Borra, R.D.
FMI, Sr. Vice President for Communications

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: LFTB Information from The American Meat Institute and BPI
Date: Monday, March 26, 2012 1:26:31 PM

Well—Freezer Queen when they were here on the lake in Buffalo used to make 28 ounce entrees of chicken nuggets cooked in the oil cooker. Guess what they were made of Dr. Groff? Mechanically separated chicken and frozen chicken breast skin. Used to do the combos of chicken frames at Deringers's then Wally's sent to Burlington Ontario to have the chicken meat sprayed off into mechanically separated chicken!

From: (b) (6) - FSIS
Sent: Monday, March 26, 2012 1:18 PM
To: (b) (6) - FSIS
Subject: RE: LFTB Information from The American Meat Institute and BPI

Yeah, it's turned into a nightmare for sure. I was totally unaware of the process, but I am glad that I have access to the resources to learn about it and then pass along my knowledge to family and friends. Hopefully the Agency can make strides to better educate the public before the next big whirlwind (hotdogs? Lunchmeats? Chicken nuggets?)

(b) (6), DVM

Supervisory Public Health Veterinarian

USDA-FSIS-OFO Albany District - Buffalo Circuit

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

Changes come like waves in the ocean. We can either ride each wave and have some fun with it, or let it pound us into the sand. Fithier way, the waves keep coming!

From: (b) (6) - FSIS
Sent: Monday, March 26, 2012 12:35 PM
To: (b) (6) - FSIS
Subject: LFTB Information from The American Meat Institute and BPI

Thanks Dr. (b) (6) I have done some research on it as of course my friends have been asking questions and supermarkets here are all now claiming they will not be using it. UGH!

From: (b) (6) - FSIS
Sent: Monday, March 26, 2012 11:39 AM
To: (b) (6) n,

(b) (6)

- FSIS

Cc: (b) (6) - FSIS

Subject: LFTB Information from The American Meat Institute and BPI

Please take some time to look at this if you have any questions or have been asked about LFTB (aka "Pink Slime"). Feel free to pass these links along to colleagues, establishments, friends, family, and anyone else you want to know the "truth" about this product:

AMI has put together a great list of resources to educate about LFTB, including Q&As, Fact Sheets, YouTube Videos, and interviews, and information about Ammonium Hydroxide use/safety.

<http://www.meatsafety.org/>

On their website, you'll find a link to this video "The Facts About Lean Finely Textured Beef", produced by AMI:

<http://www.youtube.com/watch?v=GDpJmsKeh8&list=UUahyGGFVpVawZRqFmolyn6g&index=1&feature=plcp>

Finally you can check out this website, created by BPI, for even more information:

<http://pinkslimeisamyth.com>

(b) (6), DVM

Supervisory Public Health Veterinarian

USDA-FSIS-OFO Albany District - Buffalo Circuit

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

Changes come like waves in the ocean. We can either ride each wave and have some fun with it, or let it pound us into the sand. Either way, the waves keep coming!

From: [Stan Wallen](#)
To: (b) (6) - FSIS
Subject: LFTB
Date: Tuesday, March 27, 2012 12:53:10 PM
Attachments: [image001.png](#)

Activist Watch

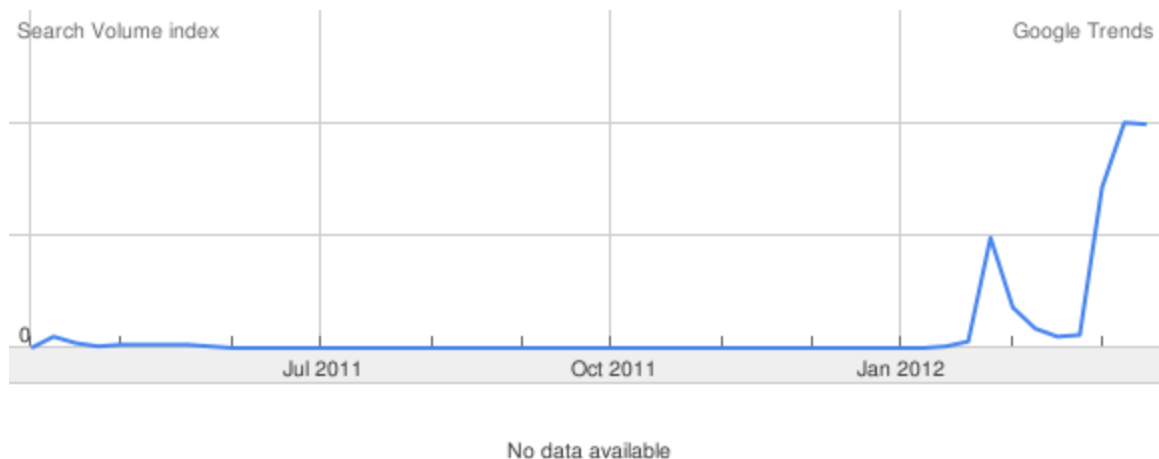
By: [Sarah Hubbard](#)

[Send a Tip](#)

What's the Beef With "Pink Slime"?

(The views and opinions expressed in this blog are strictly those of the author.)

"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 spike in the number of Google searches for the loaded term over the past month:



A petition on Change.org has more than 257,000 signatures urging the USDA to stop using the product in food destined for the National School Lunch Program. ABC News and other mainstream media have questioned its safety. Social media has fanned the flames and provided would-be activists a platform that they never had before.

The result? Companies like Safeway and McDonald's have dropped the product. The maker of LFTB suspended operations on Monday at three of four plants. Each plant provided jobs for at least 200 workers.

But how did this all get started?

LFTB has been around for years; it is a low-cost ingredient that is made from leftover meat trimmings that is heated, compressed, and exposed to ammonium hydroxide gas to kill bacteria, such as E. coli and salmonella.

LFTB got its big screen debut in 2008 during a segment on *Food, Inc.* The company Beef Products Inc. (BPI) welcomed the cameras in to one of its facilities and proudly stated that

most hamburgers in the U.S. contain their product.

Celebri-chef Jamie Oliver took a swing at “pink slime” on the 2011 season premiere of *Food Revolution* program. The segment has been watched 1.2 million times on Youtube and infers that liquid ammonia used for household cleaning is poured onto beef to make the product – which is not the case at all.

Now, here’s the irony. “Pink slime” isn’t even slimy. (The company has put together a good resource guide online at <http://beefisbeef.com/>.)

And more importantly, to the best of my knowledge, no one has been harmed by eating LFTB. Far from it. In 2007 BPI was awarded the International Association for Food Protection's most prestigious award, "The Black Pearl", in recognition of its efforts to ensure and enhance food safety and quality.

Nancy Donley, who serves as a volunteer spokeswoman for STOP Foodborne Illness organization – she suffered the unthinkable horror of losing her child to E. coli contaminated beef in 1993 – recently penned an eye-opening op-ed for the Food Safety News.

In it, she writes:

“I am very concerned that mis-categorization campaigns such as this "pink slime" campaign will cause well-intentioned companies such as BPI to cease innovations for developing better food safety technologies and strategies. [...] If this does in fact happen, and promising technologies get thwarted, we, the American public, will be the losers.”

This is another reminder that sometimes science isn’t enough. Consumers are influenced greatly by the traditional and social media. Those involved in the food and agriculture industries must make an effort to connect with the public on a variety of levels to help them better understand where their food comes from.

March 27, 2012

Dr. Stan Wallen
Director of Food Safety & Quality Assurance

Catelli Brothers, Inc.

50 Ferry Avenue
Collingswood, NJ 08103
856-869-9293 X243 Office

(b) (6) Cell

From: [Fillpot, Dirk - FSIS](#)
To: [Lavalley, Aaron](#); [Blake, Carol - FSIS](#); [Mabry, Brian - FSIS](#)
Subject: link to Seattle story on "pink slime"
Date: Thursday, February 02, 2012 8:45:08 AM

Here's the story that ran last night on BPI's beef product (including a link to the video). The video leads with the sensational claims by Jamie Oliver and the "ick" factor of the product. The company doesn't attempt to defend its product, nor is it our role to defend their product. The story includes quotes from a school district official and our quote highlighting our mutual goal of ensuring that the food provided to kids at school is safe. The reporter is confused about what the product actually is (although I tried to walk her generally through the process), but, again, the company apparently did not make any efforts to educate her - at least she knows there was some tie-in with the use of ammonia to improving food safety. Not outstanding, but at least it gets our point across.

<http://www.q13fox.com/news/kcpq-pink-slime-is-not-just-at-mcdonalds-20120201,0,7347011.story>

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: [Masood, Khalid - FSIS](#)
To: (b) (6) - [FSIS](#)
Cc: (b) (6) - [FSIS](#); (b) (6) - [FSIS](#); (b) (6) - [FSIS](#); [Masood, Khalid - FSIS](#)
Subject: LM questions for April 10- Des Moines District
Date: Friday, March 30, 2012 11:18:24 PM
Attachments: [LM Questions for 04102012.docx](#)

Hi (b) (6)

I am attaching the list of questions from everyone (b) (6).

Thank you for your help.
Enjoy your weekend!

K. Masood DVM
DDM, Des Moines, IA
515-727-8960 (Office)
515-727-8991 (Fax)

From: [Lavalley, Aaron - OC](#)
To: [Blake, Carol - FSIS](#)
Date: Tuesday, March 13, 2012 11:39:42 AM
Attachments: [image001.png](#)
[image002.png](#)
[image003.png](#)
[image004.png](#)
[image005.png](#)
[image006.png](#)
[image007.png](#)

OPTION 3: Publicly reaffirm USDA has no reason to question the safety of LFTB with regard to purchases that USDA has made or is making this school year, but only permit its use in certain ground beef specifications for USDA purchases for the upcoming 2012-2013 school year. These certain ground beef specifications would likely be limited to either products that are delivered directly to the States in such quantity that it would be administratively feasible to offer “with” and “without” LFTB specifications such as boxed fine ground beef as well as with products that are typically commercially produced with LFTB such as 95 percent lean ground beef patties. In both cases the ordering agencies would be clearly informed of the possible inclusion of LFTB in the product.

PROS:

- Directly addresses constituent concerns about the use of LFTB in ground beef purchased by USDA for Federal food and nutrition assistance programs, including hundreds of contacts from school officials, parents, and State agencies.
- Provides recipient agencies with the option of procuring certain beef items at as low a cost as possible by making an informed decision to allow for the inclusion of LFTB. It is estimated that the inclusion of LFTB could decrease the delivered cost of fine ground beef by 1-3 percent.
- Allows USDA to directly determine if recipients are still willing to order products containing LFTB for determining future actions by allowing for a “with” and “without” LFTB fine ground beef product option.
- Addresses online petitions to the Secretary to ban the use of “pink slime” in school food, one of which has garnered over 180,000 signatures as of March 12, 2012.
- Provides a mechanism to provide more information and a choice to States and school systems in terms of products that do not allow LFTB and those which may contain LFTB.
- Similar to process already in place for irradiated beef products, which provides States and school districts to order irradiated products if they so choose.
- By eliminating the inclusion of LFTB in USDA-purchased ground beef, it could encourage recipients to consider ground beef items formulated with other inexpensive and healthy lean beef alternatives such as ground beef items made with added prune puree.

CONS:

- May adversely impact commercial use of LFTB since USDA procurement policies are closely followed by a host of interested parties, and may create the appearance of an inconsistent USDA approach regarding LFTB usage, as FSIS permits the raw material in commercial products.

- Would restrict the inclusion of LFTB to products that account for less than a quarter of the USDA frozen beef purchase program.
- Could negate the price advantage of LFTB if limited demand and small orders lead to higher costs and bid prices.
- May continue to cast public doubt about the safety and acceptability of LFTB.

Aaron Lavallee

Communications Coordinator, Office of Communications

U.S. Department of Agriculture

1400 Independence Avenue, SW

Washington, DC 20250

Office Direct: 202.720.6959

Cell: (b) (6)

aaron.lavallee@oc.usda.gov

<http://www.usda.gov>

Stay Connected with USDA:



From: (b) (6) - FSIS
To: (b) (6) - FSIS
Date: Thursday, March 15, 2012 10:23:31 AM

Oh, btw—did u see where USDA caved in yesterday and has taken ‘pink slime’ out of the school lunch program hamburger? Well at least they are giving the schools the option to choose whether they want hamburger with/without pink slime. ABC has done a real campaign on this—National news every night for over a week.

(b) (6) says that what I was talking about with tenderized beef earlier this week—is that there is some kind of solution that plants inject into ‘enhanced beef’.

Does that sound familiar?

(b) (6) Ph.D.
Senior Economist
Food Safety & Inspection Service
U.S. Department of Agriculture
Washington, DC 20250
Phone: (b) (6)
Fax: (202) 720-0582
e-mail: (b) (6)@fsis.usda.gov

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Date: Monday, March 12, 2012 12:19:54 PM

FYI – have you had your pink slime today? Saw this over the weekend now it's making print

USDA Whistleblower Gerald Zirnstein: 70% of US Supermarket Ground Beef Contains Ammonia-Treated 'Pink Slime'

<http://morallowground.com/2012/03/08/usda-whistleblower-gerald-zirnstein-70-of-us-supermarket-ground-beef-contains-ammonia-treated-pink-slime/>

From: (b) (6) - FSIS
To: [FSIS - OPPD/LPDD](#)
Date: Monday, March 26, 2012 8:14:42 AM
Attachments: [Scientist who coined "Pink Slime" reluctant whistleblower.pdf](#)

Beware of what you say in an email

Sincerely,

(b) (6) Food Technologist
Labeling and Program Delivery Division
Office of Policy and Program Development, FSIS
Telephone: (b) (6)
Submit your questions to...
<http://askfsis.custhelp.com>
http://www.fsis.usda.gov/About_Fsis/Labeling_&_Consumer_Protection/index.asp

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Date: Thursday, March 15, 2012 8:46:53 AM

Are you ready for the additional “pink slime” e-mails?

(b) (6)

Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250

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(b) (6) fsis.usda.gov

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods

COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: [Blake, Carol - FSIS](#)
To: [Lavallee, Aaron - OC](#); [Mabry, Brian - FSIS](#); [Fillpot, Dirk - FSIS](#)
Date: Friday, March 23, 2012 1:27:57 PM

I think we (USDA) need to be ready for what's in nuggets and hot dogs. Those kinds of questions are going to come. One of the tweets at #pinkslime said "I wonder how many people complaining about pink slime will feed their kids hot dogs tonight."

Carol Blake

Assistant Administrator
Office of Public Affairs and Consumer Education
Food Safety and Inspection Service, USDA
Room 339-E Whitten Building
Washington, DC 20250
Phone: (202) 720-3884
Fax: (202) 205-0301
Cell: (202) 557-4736
carol.blake@fsis.usda.gov

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

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Date: Friday, February 03, 2012 12:36:31 PM

WHATS UP WITH ALL THIS "PINK SLIME TALK IN MEAT" ?

ITHE ONLY PINK SLIME I'VE HAD WAS VAGINAL DISCHARGE !!

I NEED MY SKIN !!

(b) (6) CSI

From: (b) (6)
To: (b) (6) (b) (6) - FSIS
Date: Thursday, February 02, 2012 4:04:31 PM

<http://abcnews.go.com/blogs/health/2012/02/01/mcdonalds-announces-end-to-pink-slime-in-burgers/>

Interesting. The primary supplier of this "type" of product is a BPI establishment in Sioux City, NE. Also a supplier of NSLP program food.

(b) (6) | SAIC
Veterinary Public Health Scientist | Food Protection Solutions
phone: (b) (6) | mobile: (b) (6) | fax 202.488.3158
email: (b) (6)@saic.com

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www.saic.com

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From: (b) (6).
To: (b) (6) - FSIS
Date: Thursday, March 08, 2012 9:14:20 PM

The always attention-grabbing “your kids are in danger” cry has thrust back into the national conversation about the use of lean, finely textured beef (LFTB) – colloquially known as “pink slime.”

McDonald’s and Burger King have stopped buying from Dakota Dunes, S.D.-based Beef Products Inc. (BPI) over relentless pressure by the public and the media to not use one of its products that is added to ground beef. Now the USDA’s Agricultural Marketing Service (AMS) is the latest target of [bloggers](#) and activists, one of whom has created [an online petition](#) at for-profit website change.org.

Even [ABC](#) aired a report Wednesday, linking former Undersecretary of Agriculture JoAnn Smith to BPI’s board of directors.

The latest dust-up began Monday, when the online journal *The Daily* reported that the Agricultural Marketing Service plans to purchase 7 million pounds of product from BPI “in the coming months.”

Carl Custer, one of the two former USDA microbiologists quoted in [The Daily](#), alleged that the product isn’t muscle but rather connective tissue. But connective tissue isn’t red. Any redness (or pink, in this case) is associated with myoglobin — meaning it’s of muscle origin.

“We actually have equipment in place specifically designed to remove any sinew, cartilage, or connective tissue that may come in with raw materials, just like the companies that take trim and produce ground beef,” Rich Jochum, BPI’s corporate administrator told **Meatingplace**. “Our finished product is typically 94 percent lean.”

The latest criticism comes as new USDA standards have quadrupled the amount of testing required for both boneless beef and finished product. New rules for supplying commodity ground beef to federal nutrition programs – 78 percent of which goes to the National School Lunch Program – through the USDA’s Agricultural Marketing Service went into effect July 2010.

LFTB is permissible in the school lunch program, although the product must have at least one scientifically validated intervention that proves a 3-log pathogen reduction, as LFTB could come from external carcass trim and sometimes has a higher microbial load potential.

But for all the yuck factor, the industry is concerned that the public pressure may eliminate a cost-effective, safe protein source that makes use of trim that is otherwise lost are warranted.

“We use ammonium hydroxide, which we believe is the most effective food

safety intervention available based upon our research,” Jochum said.

The choke-hold [could cripple](#) Beef Products Inc., which uses a proprietary process that relies on ammonium hydroxide gas to raise the naturally occurring levels of ammonium hydroxide in the beef. That in turn increases the meat’s pH to eliminate pathogens. The company has already had to reduce its hours of operation.

Ammonium hydroxide isn’t the only intervention used in producing LFTB. Cargill uses citric acid, just one of several alternatives to treat what it calls finely textured beef (FTB) to reduce the pathogen load.

These lean products are included in approximately 70 percent of all ground beef products.

"Given the increasing demand for animal protein products by people around the world hungry for them, together with a decreasing global supply, not using this lean beef for human consumption would be wrong for a variety of reasons," Cargill spokesman Mike Martin told **Meatingplace**.

“If FTB were not used in ground beef, more muscle meat would be used, further straining an already limited supply,” Martin said, estimating that 1.5 million more head of cattle would need to be harvested annually to provide enough beef to equate to the volume of FTB produced in the U.S.

To make the product, meat companies use USDA-inspected beef trimmings that contain both fat and lean and are nearly impossible to separate using a knife. The trimmings are then simmered at low heat to separate the fat from the muscle. Food-grade ammonium hydroxide – also commonly used as a direct food additive in baked goods, cheeses and chocolates – is just one process.

The product is later blended into foods like ground beef. “Producing LFTB ensures that lean, nutritious, safe beef is not wasted in a world where red meat protein supplies are decreasing while global demand is increasing as population and income increases,” said American Meat Institute President J. Patrick Boyle.

From: (b) (6) - [FSIS](#)
To: (b) (6) - [FSIS](#)
Date: Friday, March 09, 2012 4:13:12 AM

Good Morning,

(b) (6). I don't check bb very well
(b) (6) but will have ringer on. Check out ABC news for the story on pink slime in
ground beef.

Have a quiet day.

(b) (6)

From: (b) (6) - FSIS
To: (b) (6) FSIS
Date: Tuesday, March 20, 2012 9:45:33 PM

(b) (6) if they think that the Pink Slime is bad or nasty wait till the media gets a hold of MST or MSC this stuff is the original Pink Slime.

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Date: Monday, March 19, 2012 9:15:09 AM

Meetingplace: Do you expect any regulatory ramifications stemming from this 'pink slime' hysteria? Anything that would change how FSIS classifies it in processing?

ENGELJOHN: I'm not authorized to answer that question. In terms of defining the product and whether it's safe, we have assessed that and that's where we stand on that issue.

(b) (6), *Investigator*
USDA/FSIS/OPFER/CID
411 Waverly Oaks Rd, Suite 332
Waltham, MA 02452

Cell - (b) (6)
Office - 781-398-2290 x (b) (6)
Fax - 781-398-2291
e-mail - (b) (6)@fsis.usda.gov

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Date: Friday, March 30, 2012 9:08:42 AM
Attachments: [Ronk - Ammoniated beef\[1\]\[1\].doc](#)

(b) (6)

USDA, FSIS, Office of Public Affairs and Consumer Education
Executive Correspondence and Issues Management Staff

(b) (6)

(202) 720-7609 Fax

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

From: [Footprints Footprints](#)
To: [Cochran, Catherine - FSIS](#)
Subject: Make a Selection ISSUE=1637 PROJ=63
Date: Wednesday, March 21, 2012 4:41:43 PM

When replying, type your text above this line.

A call has been entered into the CPAO Call Tracker and has been assigned to [Media Staff](#).

Call Information

Ticket Number: [1637](#)
Subject of Call: [Make a Selection](#)
Secondary Subject:
Call Date: [03/21/2012 4:40 PM](#)
Contact Name: (b) (6)
Caller Type: [Media](#)
Contact Phone Number: (b) (6)
Cell Phone Number:
Alt. Phone Number:
Contact Email Address:
Employer/Organization:
Call Info: [Entered on 2012-03-21 at 16:40:45 by Atiya Khan :](#)

[Would like to request documents on pink
slime.](#)

Notes: [Entered on 03/21/2012 at 16:40:42 EDT \(GMT-0400\) by Atiya Khan:](#)
[\[no Notes entered \]](#)

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 [1637](#) 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: [Rick Popp](#)
Bcc: (b) (6) - FSIS
Subject: March 22, 2012 Imported Beef News Letter Attached
Date: Friday, March 23, 2012 5:22:08 AM

March 22, 2012 Imported Beef News Letter Attached

Jamie Oliver's Food Revolution: Pink Slime - 70% of America's Beef is Treated with Ammonia
Pink Slime Video- This is the guy that started it all.
<http://www.youtube.com/watch?v=wshlnRWnf30>

He is not a friend of BPI or the meat industry.

Thank You,
Rick Popp
(b) (6)
(b) (6) [@hotmail.com](#)

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: March still here
Date: Friday, March 30, 2012 12:41:21 PM

(b) (6) IT'S FRIDAY!

Have you done any relief yet? Hope that you are happier . I think that this is your 3rd week in Iowa. Our relief has a desk here at Cargill, his home plant, but of course, he is not here much.

Cargill is now working just 5 – 8 hour days no cows no money. Cargill is sure upset about Finely Texture Meat , pink slime. Do you have any BPI plants in your circuit. I think it will be a big problem for these plants.

Rain and nasty here this morning but Sunday over 70, crazy weather.

Have a great weekend!

(b) (6)

From: [Cardwell, Rene - FSIS](#)
To: (b) (6) - FSIS
Subject: Mary Katherine's drafts
Date: Wednesday, March 28, 2012 11:18:37 AM
Attachments: [alc902f11f11.docx](#)

Hi (b) (6)

In reviewing several of M.K.'s drafts, I see you are making the same edits (see attached). Can you bring to her attention the need to determine whether correspondence is being received via Hotline vs USDA, etc. Also, I've noticed she is using what she believes is the incoming date, but really, it's the date the Meat and Poultry hotline forwarded the original email, for example.

Thanks (b) (6)

Thank you.

René Cardwell, Deputy Director
ECIMS-OPACE/FSIS

Room 1163-South Building
Department of Agriculture, Washington, D.C. 20250
Office: (202) 720-9945 Cell: (202) 503-7113 Fax: (202) 205-0158

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods

COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: [Robert Hess](#)
To: [Robert Hess](#)
Bcc: (b) (6) - FSIS
Subject: McDonald's confirms that it's no longer using 'pink slime' chemical in hamburgers | The Sideshow - Yahoo! News
Date: Wednesday, February 01, 2012 6:28:23 PM

Jamie has put this issue into its simplest form. Although the process by BPI in Liberal, KS who makes the biggest share of this product, is much more technical and done on a very large scale...Millions of pounds per year. And, that is what we in USDA call it..."Pink Slime"

I applaud McDonald's for refusing to use it any more. The General population needs to know about this but the only way they are ever going to find out is through the passing around of videos such as this.

By the way, BPI in Liberal has had many problems with this product testing positive for pathogenic bacteria over the last few years.

ps: **Bare with it till you get through the commercials at the beginning. It is well worth taking the time to watch**



Your friend scubliani@gmail.com has shared a link with you.

Personal message:

Watch the video at the bottom (Jaime Oliver's food revolution)...Is any of this true pops??
Very wrong if it is...

McDonald's confirms that it's no longer using 'pink slime' chemical in hamburgers | The Sideshow - Yahoo! News



<http://news.yahoo.com/blogs/sideshow/mcdonald-confirms-no-longer-using-pink-slime-chemicals-171209662.html>

McDonald's announced last week that, as of last August, is has stopped using ammonium hydroxide in the production of its hamburgers. MSNBC reports that the chemical, used in fertilizers, household cleaners and even homemade explosives, was also used to prepare McDonalds' hamburger meat. And while the announcement is making headlines, you may (or may not) [...]

[Read the full story](#)

--

Robert L. Hess

(b) (6) @gmail.com

<http://www.myheritage.com/site-54592121/hess-family>

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: Meat
Date: Wednesday, November 02, 2011 7:52:06 AM

I got a stupid email forward about Beef Products, Inc and their Pink Slime. I have been looking in the CFR and am pretty sure I can dispute the claim that it is made from “floor sweepings” based on the “sanitary requirements”, but some of the other stuff I’m not sure about. The Beef Products Inc website admit to adding ammonia (claiming it is a naturally occurring product in meat). If you have nothing better to do and want to talk about this, that would be great. I’d love to respond to clear up some of the misinformation in this article and the one from the NY Times. (Specifically, where they say McDonald’s uses the pink slime in burgers – I believe this is untrue because their product is labeled as 100% USDA inspected beef).

Here are a couple links:

http://www.organicconsumers.org/articles/article_19947.cfm

http://www.organicconsumers.org/articles/article_19947.cfm

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: Meatingplace exclusive interview: FSIS's Dan Engeljohn
Date: Monday, March 19, 2012 8:41:22 PM

Did you see the comment about the pink slime?

Meatingplace exclusive interview: FSIS's Dan Engeljohn

By [Tom Johnston](#) on 3/19/2012

CHICAGO — USDA's Food Safety and Inspection Service has a lot on its mind.

One thing at the top of it is reducing Salmonella contamination in the products it regulates. And while the agency is paying particular attention to poultry, its leaders are keeping an eye on beef, too.

On the sidelines of the North American Meat Processors Association's Meat Industry Management Conference here, Dan Engeljohn, assistant administrator of FSIS's Office of Policy & Program Development, tells **Meatingplace** what the agency is thinking.

Meatingplace: USDA and other federal agencies are working to improve their ability to link a foodborne illness to a particular food. With regard to Salmonella, do you expect attribution to show animal proteins in particular as a major source relative to other foods?

ENGELJOHN: The attribution efforts are really important in helping us to know where to target our resources. Prevention of contamination and protecting consumers is our No. 1 priority. By focusing on contamination in particular for poultry we think it will cause industry to take steps to improve their ability to prevent contamination and thereby prevent consumers from ultimately getting sick. It's difficult to relate directly mitigations we take and outcomes because so many factors contribute to why a person gets sick, but through our attribution efforts we do know that oftentimes when epidemiological investigations are done, of the foods we regulate poultry is more often identified as the source of potential contamination in the recent consumption history of that person.

Meatingplace: [Undersecretary for Food Safety Elisabeth] Hagen has said the poultry industry can expect even tighter regulations related to salmonella and campylobacter contamination. Is the agency moving toward a zero-tolerance standard for those pathogens?

ENGELJOHN: We're about preventing foodborne illness and putting in place mitigations that are practical. So for raw products, where we know it's not feasible to eliminate pathogens, our goal is to prevent contamination, put in place standards to track whether or not there's progress toward reducing contamination and then adjusting them if we can continue to drive down contamination. Our focus for our raw product is to ensure we're preventing, to the maximum extent practical, contamination. We also couple that with a number of efforts related to ensuring consumers are aware of and are exercising best practices for food safety practices.

Meatingplace: FSIS expects plants to account for seasonal changes in microbial profiles in their hazard analysis. Why, then, will the agency's baseline study on salmonella in chicken parts span only six months?

ENGELJOHN: We are doing it in what we consider the warmest temperatures, which have been a time when Salmonella is typically high for the carcass study and ground poultry study we have. We're looking at a time when performance is probably at its worst. Also it's consistent with how we originally set ground product standards with the original HACCP rule in 1996. We used, in some cases, six months or less for the baseline studies that we completed at that time. We think it's sufficient to be able to set a standard.

Meatingplace: The chicken parts study reflects the agency's additional concerns about salmonella in poultry. Are you seeing trends in beef in terms of salmonella contamination that concern you, and what is the agency doing to address that concern?

ENGELJOHN: For beef, we always have concerns ... because these are raw products. It isn't feasible to prepare these products processed from live animals without some contamination. Our policies have been to minimize that contamination to the maximum extent that is practical. We constantly look for adverse trends, and if there are we take steps to reset those standards. There is a need to focus on prevention; there are steps that can be taken during slaughter where establishments can do more to prevent contamination rather than decontaminate the carcasses that are contaminated. We issued a directive in November ... [with] a direct focus on non-sanitary dressing of beef carcasses with a particular focus on documenting control procedures and action limits for prevention during slaughter.

Meatingplace: Do you expect any regulatory ramifications stemming from this 'pink slime' hysteria? Anything that would change how FSIS classifies it in processing?

ENGELJOHN: I'm not authorized to answer that question. In terms of defining the product and whether it's safe, we have assessed that and that's where we stand on that issue.

(b) (6) MS, VMD

PHV Staff Officer

USDA, FSIS, OPPD Policy Development Division

Edward Zorinsky Federal Building

1616 Capitol Avenue Suite 260, Omaha, NE 68102-5908

Phone (b) (6) Fax (402) 344-5007

Policy is my passion.

Have you searched [askFSIS?](#)

From: [Gaffney, Neil - FSIS](#)
To: [Lavalley, Aaron - OC](#); [Chan, Stephanie - OC](#); [Jarvis, Michael - AMS](#)
Cc: [Fillpot, Dirk - FSIS](#)
Subject: Meatingplace Inquiry on Pink Slime
Date: Thursday, March 15, 2012 10:14:06 AM

Lisa Keefe of Meatingplace asked for more information.

Mike -- I told her to contact OC, but she may try to reach you as well.

Here's her contact info.:

Lisa M. Keefe

Editor, Meatingplace in Print

Chicago

312-274-2212

lkeefe@meatingplace.com

Neil Gaffney

Press Officer

Office of Public Affairs and Consumer Education

Food Safety and Inspection Service

U.S. Department of Agriculture

1400 Independence Avenue, SW, Rm. 1175-South Building

Washington, DC 20250

O.: 202-690-3386; BB: 202-573-1845; Fax. 202-690-0460

Neil.Gaffney@fsis.usda.gov

<http://www.youtube.com/USDAFoodSafety>

<http://twitter.com/usdafoodsafety>

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

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

From: (b) (6) - FSIS
To: FSIS - OPHS/HHSD
Subject: MeatPoultry press release on LFTB
Date: Friday, March 23, 2012 12:54:43 PM

Hi everyone,

Thought you might be interested in the article below—additional retail markets dropping LFTB ground beef due to loss of consumer confidence in the product.

I highlighted a statement of interest from James Marsden. Might be said that the product has never been implicated specifically because we don't determine what component of the ground beef product is the source of the O157 contamination resulting in outbreaks; only that a particular lot of ground beef is suspect. I also know that there when we have looked back at source suppliers during outbreaks LFTB has been a component used by those establishments. Since I've heard 'most' ground beef currently has LFTB as a component, can we be certain that the contamination did not come from LFTB product versus boneless beef trim/trimmings? His statement might be based upon the fact that BPI has adopted ammonium hydroxide (anhydrous gas) treatment of its LFTB products in order to kill *Salmonella* and O157 and has a test and hold policy for every lot of LFTB. But we know the potential limitations surrounding interventions to eliminate, and testing to detect pathogens in any product we regulate.

Any thoughts?

BI-LO/Winn-Dixie, Hy-Vee drop LFTB products

MeatPoultry.com, March 23, 2012

by Bryan Salvage

JACKSONVILLE, Fla. – BI-LO/Winn-Dixie and Hy-Vee have become the latest US supermarket chains to announce they will no longer purchase fresh ground beef containing lean finely textured beef (LFTB).

LFTB meets federal food-safety standards and has been used in processing ground beef for years. But critics recently denounced the product as unsafe, referred to it as “pink slime” and charged it is an example of unsavory food manufacturing practices the food industry is trying to hide from consumers. Industry and scientific proponents of the process strongly deny these allegations and maintain this process has been scientifically proven safe years ago.

Both retailers issued press releases on their moves.

“BI-LO and Winn-Dixie are committed to offering quality foods and services at a great value,” one release stated. “Customer reaction in response to recent reports on LFTB have put into question the USDA-approved process. Today [March 23], BI-LO and Winn-Dixie announce we will no longer purchase fresh ground beef containing LFTB.”

Hy-Vee relayed it also decided to discontinue the purchase of ground beef products containing LFTP in response to customer concerns. “Although this ground beef meets all USDA standards for quality and safety, recent news stories have led to a loss of consumer confidence in the product,” Hy-Vee stated. “We have notified our suppliers of this decision and are working to switch our product lines as quickly as possible. We want to thank our customers for sharing their feedback on this issue and assure them Hy-Vee will continue to listen and respond to their concerns, just as our company has been doing for more than 80 years.”

“It's interesting that all of the focus is on the one component of ground beef that has never been implicated in a case or outbreak of foodborne disease or a single recall,” James Marsden, Ph.D., Regent’s Distinguished Professor of Food Safety and Security, Kansas State Univ., associate director of the Biosecurity Research Institute located at KSU and North American Meat Processors Association senior science advisor, told MEATPOULTRY.com in commenting on the LFTB controversy.

BI-LO Holding is the ninth-largest traditional supermarket chain in the US. The company employs 63,000 team members working for stores under the banner names of BI-LO and Winn-Dixie who serve customers in 688 grocery stores in Alabama, Florida, Georgia, Louisiana, Mississippi, North Carolina, South Carolina and Tennessee. Hy-Vee Inc. is an employee-owned corporation operating 235 retail stores in eight Midwestern states. It ranks among the top 25 supermarket chains and the top 50 private companies in the US.

(b) (6)

(b) (6) DVM MPVM | Veterinary Epidemiologist

USDA, FSIS, OPHS, Applied Epidemiology Division

1616 Capitol Ave., Suite 260 Omaha NE 68102

(b) (6) fax 402 344-5166 (b) (6) @fsis.usda.gov

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From: [Fillpot, Dirk - FSIS](#)
To: [Lavallee, Aaron - OC](#)
Cc: [Blake, Carol - FSIS](#); [Mabry, Brian - FSIS](#)
Subject: media inquiry on pink slime
Date: Thursday, March 15, 2012 8:20:32 AM

From CBS Radio. Contact info below

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: FootPrints CPAO Call Tracker - FSIS [<mailto:FootPrints@fsis.usda.gov>]
Sent: Thursday, March 15, 2012 8:18 AM
To: Fillpot, Dirk - FSIS
Subject: Miscellaneous ISSUE=1632 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 [Media Staff](#).

Call Information

Ticket Number: [1632](#)
Subject of Call: [Miscellaneous](#)
Secondary Subject:
Call Date: [03/15/2012 8:00 AM](#)
Contact Name: [Jenny Glick](#)
Caller Type: [Media](#)
Contact Phone Number:
Cell Phone Number: [\(b\) \(6\)](#)
Alt. Phone Number:
Contact Email Address:
Employer/Organization: [CBS Radio](#)
Call Info: [Entered on 2012-03-15 at 08:18:11 by Peggy Riek :](#)

[Reporter called for Carol or Bill Bagley. Re: announcement today about "pink slime."
Questions: What is it? How do you know if your meat has "pink slime."](#)

She would like a call asap today on her cell phone.

Notes: *Entered on 03/15/2012 at 08:18:10 EDT (GMT-0400) by Peggy Riek:*
[no Notes entered]

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 **1632** 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: [Tomoko Horie](#)
To: [Gaffney, Neil - FSIS](#)
Subject: media query
Date: Monday, March 12, 2012 10:44:08 AM

Hi Mr. Gaffney,

I am a news producer for Japanese TV network, Nippon TV of Japan.
I am looking for a statement issued by USDA last week on the purchase of Lean Beef Trimmings from BPI company.
Could you kindly send me that statement?

Thank you very much.
Tomoko

WASHINGTON - The U.S. Department of Agriculture is defending the use of ammonium-treated beef, dubbed "pink slime" by detractors, in meals destined for U.S. schoolchildren as part of the national school lunch program.

The Internet news source The Daily reported this week that 7 million pounds (3.2 million kg) of the product — beef trimmings treated partly with ammonium hydroxide to fight contamination — would appear in school lunches this spring.

"All USDA ground beef purchases must meet the highest standards for food safety," the agency said in a statement.

"USDA has strengthened ground beef food safety standards in recent years and only allows products into commerce that we have confidence are safe."

--

Tomoko Horie
Nippon TV, Washington, D.C. Bureau
Email:horie@ntvic.com
Tel: 202-210-8425

From: [Jutz, Jessica](#)
To: (b) (6) - FSIS
Subject: MEHA Speaker Request
Date: Thursday, March 29, 2012 9:55:10 AM

Hi (b) (6)

My name is Jessica Jutz and I am a member of the Minnesota Environmental Health Association (mehaonline.org) conference planning committee. We are planning our spring conference which is May 10th and 11th at Rutteger's Bay Lake Lodge in Deerwood, MN. MEHA is an organization made up of registered sanitarians in Minnesota.

We would like someone from USDA to give a presentation about "pink slime" and/or other fillers in food. The sessions are 50 minutes long, including time for questions. The time slots we still have available are Thursday, May 10th starting at 11:35, 1:25, or 3:35. Friday, May 11th starting at 12:10.

Please let me know if someone is available to speak. I know this topic will be of interest and extremely valuable to our members.

Thank you,

Jessica Jutz, REHS
Environmental Health Specialist
City of Bloomington
952-563-4525

From: (b) (6) @gmail.com
To: [Meat and Poultry Hotline](#)
Subject: Message from Internet User - Beef additives
Date: Friday, March 09, 2012 9:21:33 PM

Can you tell me when the USDA will reverse the designation on finely textured beef A K A "pink slime" and stop calling it "meat". Under secretary Joann Smith's self-serving determination that it was meat is an unfortunate blemish on USDA's otherwise excellent record. It would be a shame if the USDA did not address this egregious error which borders on criminal dereliction of duty just to avoid admitting there have been unethical, self-serving, and thoroughly disgusting people in your organization. Please stop school lunches from including this offal and awful filler in hamburger. Thank you.

David Wiseley P O Box 293 Waters, MI 49797

PH (b) (6)

From: (b) (6) @yahoo.com
To: [FSJS Webmaster](#)
Subject: Message from Internet User - beefalo
Date: Thursday, March 15, 2012 6:15:50 PM

is beefalo allowed to have lean beef trimming (aka pink slime) added to it when it is ground up?

From: (b) (6) @ymail.com
To: [Meat and Poultry Hotline](#)
Subject: Message from Internet User - Ground Beef
Date: Thursday, March 08, 2012 12:16:06 PM

After watching ABC news last night and seeing the story about the "pink slime" I am absolutely appalled and disgusted that someone would make a decision like that on my behalf, to make the assumption that I would not care about ingesting that into my body, I as a human being have a right to know what I am buying, eating and drinking. And the person that made this decision had no right to do so. I am demanding that this stuff not be used.
Julie Maples

From: editor@foodpoisoningbulletin.com
To: [FSIS FOIA](#)
Subject: Message from Internet User - Nutrition label for "pink slime"
Date: Friday, March 09, 2012 10:21:21 AM

Hello,

I would like to receive a nutrition label for the so-called "pink slime"; that mixture of beef trimmings and ammonia that is added to ground beef that is made by Beef Products Industries.

Thank you.

Linda Larsen
Editor
Food Poisoning Bulletin
<http://foodpoisoningbulletin.com>

From: (b) (6)@bellsouth.net
To: [Meat and Poultry Hotline](#)
Subject: Message from Internet User - Pink Slime and More
Date: Friday, March 16, 2012 12:04:27 PM

I saw your spokes person defending Pink Slim on the news recently saying it's just beef. My understanding is that it's treated with some kind of Ammonia. I also heard about Chicken being soaked in high concentrations of Chlorine and then masking it with saline injections. Now I wonder what other terrible things are in my food. Even if only trace amounts remain in my mind it becomes an ingredient and should be on the label so I can decide for myself if I want to consume poison or not. If it's in there for whatever reason it should be on the label. It's only right, Do the right thing please!

From: (b) (6)@earthlink.net
To: [FSJS FOIA](#)
Subject: Message from Internet User - pink slime in ground beef
Date: Friday, March 16, 2012 10:51:13 PM

I have searched your website qithout finding any way to contact anyone about any subject. You seem to not wish to be contacted by the public at all, let alone the subject of "pink slime" in ground beef!

From: (b) (6)@aol.com
To: [NACMPI](#)
Subject: Message from Internet User - Pink Slime in Hamburger
Date: Friday, March 09, 2012 6:45:54 PM

The USDA need to revisit this false labeling or at least require accurate labeling of all ground beef sold with this nasty stuff in it. To me itâ?Ts incredible that they can put scrap meat and chemicals into hamburger and call it food fit for humans. And weâ?Tve been eating this stuff for year now. Truly disgusting.

From: (b) (6) @yahoo.com
To: [Meat and Poultry Hotline](#)
Subject: Message from Internet User - PINK SLIME!
Date: Monday, March 12, 2012 2:11:07 PM

We are joining the overwhelming requests to have Pink Slime noted on our hamburger packages at the super market. This is a disgrace and outrage! The USDA should be ashamed. Please respond with your reasoning on this matter. Thank you.

From: (b) (6) @rawdonmyers.com
To: [Meat and Poultry Hotline](#)
Subject: Message from Internet User - Pink Slime
Date: Thursday, March 15, 2012 4:56:06 PM

I have seen your position on this subject, that no extra labelling is required because the so-called Pink Slime is beef and not an additive to the beef.

However, Pink Slime is partially cooked (simmered) and then frozen. I firmly believe I have the right to know when I am buying previously frozen vs. fresh, and cooked vs. uncooked. If the store represents it's ground beef to be fresh (unfrozen) and completely uncooked, then I should be able to safely assume there is no Pink Slime in it. Otherwise it should be labelled PARTIALLY COOKED AND PREVIOUSLY FROZEN. Then I will know the truth as it should be.

Those have always been the rules. Fresh means never frozen, and uncooked means completely uncooked. The USDA should not allow the rules to be broken, otherwise why have them, and why have a USDA.

Thank you,
Al Sheldon
Loveland, OH.

From: (b) (6) @gmail.com
To: [NACMPI](#)
Subject: Message from Internet User - pink slime
Date: Saturday, March 10, 2012 9:35:22 AM

The USDA approval of "pink slime" ground beef for use in our school children lunches is totally unacceptable. These beef scraps, treated with an unknown amount of ammonia, and which otherwise would be used for dog food, should in no way be approved for human consumption. What is your reasoning behind such a preposterous decision?

From: (b) (6) @msn.com
To: [Meat and Poultry Hotline](#)
Subject: Message from Internet User - Pink Slime
Date: Friday, March 09, 2012 1:34:14 PM

I need your help to protect our children!

Pink Slime is an inedible byproduct of the beef industry once used in pet food. Now the federal government has approved Pink Slime to be in school lunches!

The person who approved the Pink Slime mix was former Undersecretary of Agriculture Joann Smith. After stepping down from the USDA, she was appointed to the board of directors of Beef Products, Inc. who make Pink Slimes.

Please get it out of the schools!

Thanks,
Richard Rowell

From: (b) (6) @verizon.net
To: [FSJS Webmaster](#)
Subject: Message from Internet User - PINK SLIME
Date: Tuesday, March 13, 2012 12:45:30 PM

You the USDA, has to do something about the Pink Slime issue. It shouldn't be allowed in any meat product! I highly doubt you are going to eat anything if you know it has pink slime in it or feed it to your children.

From: (b) (6) @yahoo.com
To: NACMPI
Subject: Message from Internet User - School Lunches and "Pink Slime"
Date: Thursday, March 08, 2012 4:13:47 PM

<http://shine.yahoo.com/healthy-living/seven-million-tons-8220-pink-slime-8221-beef-180500764.html>

This email is in reference to the above linked article which speaks of the substance "pink slime" being used as an additive to beef products nationwide.

I would like to personally say that I think that the thought of this is not only disturbing and disgusting, but also absolutely unthinkable. The health and well-being of my child should come before saving a few cents here and there. Is it not too much to ask that quality not be sacrificed for quantity any more in this country? The USDA should be ashamed of themselves if what I read in this article was true. It's sad when a disgusting fast food restaurant who cares nothing more than making money has banned it from their customers and the USDA is happy to slap it on a plate for our nation's children? Wake up! Stop compromising our children's health for money!!!

From: [Derrickson, Nichele - FSIS](#)
To: [Mabry, Brian - FSIS](#); [Fillpot, Dirk - FSIS](#)
Subject: Message: Heads up
Date: Thursday, March 08, 2012 2:09:59 PM
Importance: High

Brian/Dirk –A call was transferred from Dr. Hagen’s office concerning pink slime added in US beef. Kenneth Harrison (consumer) called concerning a news clip he seen from ABC News on “pink slime” which is added to US beef. He did not leave much detail but would like a call back as soon as possible. Mr. Harrison can be reached at (b) (6).

Thanks.

Nichele Derrickson,
Congressional and Public Affairs
Food Safety and Inspection Service
U.S. Department of Agriculture
Room 1175 - South Building

Phone: (202) 720-9113
Fax: (202) 720-5704

nichele.derrickson@fsis.usda.gov

From: (b) (6) - FSJS
To: [FSJS - OPPD/PDD](#)
Subject: Minutes - Mar 22, 2012
Date: Friday, March 23, 2012 8:27:06 AM
Attachments: [PDD Stf Mtg 03-22-12.doc](#)

From: [Footprints Footprints](#)
To: (b) (6) - FSIS
Subject: Miscellaneous ISSUE=1614 PROJ=63
Date: Tuesday, January 31, 2012 5:05:15 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: [1614](#)
Subject of Call: [Miscellaneous](#)
Secondary Subject:
Call Date: [01/31/2012 4:45 PM](#)
Contact Name: [Ray Sanderson](#)
Caller Type: [Primary Constituent](#)
Contact Phone Number: [205-290-0717](#)
Cell Phone Number:
Alt. Phone Number:
Contact Email Address: (b) (6) @gmail.com
Employer/Organization: [Private Citizen](#)
Call Info: [Entered on 2012-01-31 at 17:00:05 by \(b\) \(6\) :](#)

[RE: Pink Slime \(ground beef by product\)](#)
[Why does USDA allow this substance in the food chain?](#)

[Please call tomorrow a.m.](#)

Notes: [Entered on 01/31/2012 at 17:00:04 EST \(GMT-0500\) by \(b\) \(6\) :](#)
[\[no Notes entered \]](#)

More information about the call may be available in the ticket. Please open the ticket to see more information.

Please return this call back as soon as possible. Update ticket [1614](#) with the information that was provided, the date the call was returned, and then close the ticket.

[Click here to view Call Log in Browser](#)

From: [Footprints Footprints](#)
To: [Riek, Peggy - FSIS](#)
Subject: Miscellaneous ISSUE=1627 PROJ=63
Date: Thursday, March 08, 2012 4:58:18 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: [1627](#)
Subject of Call: [Miscellaneous](#)
Secondary Subject:
Call Date: [03/08/2012 12:45 PM](#)
Contact Name: [Sam Young](#)
Caller Type: [Primary Constituent](#)
Contact Phone Number: [5\(b\) \(6\)](#)
Cell Phone Number:
Alt. Phone Number:
Contact Email Address:
Employer/Organization: [Private Citizen](#)
Call Info: [Entered on 2012-03-08 at 13:06:53 by \(b\) \(6\)](#) :

[RE: Broadcast on Pink Slime added to meat.](#)
[What stores are adding the slime? Please call by](#)
[tomorrow \(3/9/12\).](#)

Notes: [Entered on 03/08/2012 at 13:06:52 EST \(GMT-0500\) by \(b\) \(6\)](#)
[\[no Notes entered \]](#)

More information about the call may be available in the ticket. Please open the ticket to see more information.

Please return this call back as soon as possible. Update ticket [1627](#) 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: [Footprints Footprints](#)
To: [Riek, Peggy - FSIS](#)
Subject: Miscellaneous ISSUE=1628 PROJ=63
Date: Friday, March 09, 2012 9:06:58 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: 1628
Subject of Call: Miscellaneous
Secondary Subject:
Call Date: 03/08/2012 7:00 PM
Contact Name: Glenn Sukys
Caller Type: Primary Constituent
Contact Phone Number: (b) (6)
Cell Phone Number:
Alt. Phone Number:
Contact Email Address: (b) (6)@q.com
Employer/Organization: consumer
Call Info: Entered on 2012-03-09 at 09:06:26 by Nichele Derrickson :

Message was retrieved from voicemail.

Constituent is very concerned about the "pink slime" issues that was reported by ABC news on Wednesday and Thursday this week. He would like USDA to reverse any permission to use "pink slime" in any product. Glenn mentioned he is currently reaching out to Senator Kristen Gillibrand as well.

Notes: *Entered on 03/09/2012 at 09:06:25 EST (GMT-0500) by 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 **1628** with the information that was provided, the date the call was returned, and then close the ticket.

[Click here to view Call Log in Browser](#)

From: [Footprints Footprints](#)
To: [Riek, Peggy - FSIS](#)
Subject: Miscellaneous ISSUE=1629 PROJ=63
Date: Friday, March 09, 2012 12:32:16 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: [1629](#)
Subject of Call: [Miscellaneous](#)
Secondary Subject:
Call Date: [03/09/2012 12:00 PM](#)
Contact Name: [David Fikes](#)
Caller Type: [Primary Constituent](#)
Contact Phone Number: (b) (6)
Cell Phone Number:
Alt. Phone Number:
Contact Email Address: (b) (6) [@fmi.org](#)
Employer/Organization: [Food Marketing Institute](#)
Call Info: [Entered on 2012-03-09 at 12:31:29 by \(b\) \(6\)](#) :

[David Fikes the Director or Consumer Affairs would like a call today with regards to the Pink Slime issue.](#)

Notes: [Entered on 03/09/2012 at 12:31:29 EST \(GMT-0500\) by \(b\) \(6\)](#) :
[no Notes entered]

More information about the call may be available in the ticket. Please open the ticket to see more information.

Please return this call back as soon as possible. Update ticket [1629](#) 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: [Footprints Footprints](#)
To: [Riek, Peggy - FSIS](#)
Subject: Miscellaneous ISSUE=1630 PROJ=63
Date: Monday, March 12, 2012 10:59:34 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: 1630
Subject of Call: Miscellaneous
Secondary Subject:
Call Date: 03/12/2012 10:55 AM
Contact Name: Peter Candland
Caller Type: Primary Constituent
Contact Phone Number: (b) (6)
Cell Phone Number:
Alt. Phone Number:
Contact Email Address: (b) (6) @pwcs.edu
Employer/Organization: Prince William County Public Schools
Call Info: Entered on 2012-03-12 at 10:58:38 by Nichele Derrickson :

RE: Requesting a statement from USDA
concerning the "pink slime" in school lunches.

Many constituents are calling and they would
like to have a statement to provided these
callers.

Email address: (b) (6) @pwcs.edu

Notes: *Entered on 03/12/2012 at 10:58:37 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 **1630** 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: [Footprints Footprints](#)
To: [Riek, Peggy - FSIS](#)
Subject: Miscellaneous ISSUE=1631 PROJ=63
Date: Wednesday, March 14, 2012 10:28:36 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: [1631](#)
Subject of Call: [Miscellaneous](#)
Secondary Subject:
Call Date: [03/14/2012 10:20 AM](#)
Contact Name: [Charles Cadwell](#)
Caller Type: [Primary Constituent](#)
Contact Phone Number: (b) (6)
Cell Phone Number:
Alt. Phone Number:
Contact Email Address: [n/a](#)
Employer/Organization: [consumer](#)
Call Info: [Entered on 2012-03-14 at 10:23:40 by Nichele Derrickson :](#)

[Re: How did "pink slime" get approved by USDA?](#)

Notes: [Entered on 03/14/2012 at 10:23:39 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 [1631](#) 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: [Footprints Footprints](#)
To: [Mabry, Brian - FSIS](#)
Subject: Miscellaneous ISSUE=1632 PROJ=63
Date: Thursday, March 15, 2012 8:18:39 AM

When replying, type your text above this line.

A call has been entered into the CPAO Call Tracker and has been assigned to [Media Staff](#).

Call Information

Ticket Number: [1632](#)
Subject of Call: [Miscellaneous](#)
Secondary Subject:
Call Date: [03/15/2012 8:00 AM](#)
Contact Name: [Jenny Glick](#)
Caller Type: [Media](#)
Contact Phone Number:
Cell Phone Number: (b) (6)
Alt. Phone Number:
Contact Email Address:
Employer/Organization: [CBS Radio](#)
Call Info: [Entered on 2012-03-15 at 08:18:11 by \(b\) \(6\) :](#)

[Reporter called for Carol or Bill Bagley. Re: announcement today about "pink slime." Questions: What is it? How do you know if your meat has "pink slime."](#)

[She would like a call asap today on her cell phone.](#)

Notes: [Entered on 03/15/2012 at 08:18:10 EDT \(GMT-0400\) by \(b\) \(6\) :](#)
[\[no Notes entered \]](#)

More information about the call may be available in the ticket. Please open the ticket to see more information.

Please return this call back as soon as possible. Update ticket [1632](#) with the information that was provided, the date the call was returned, and then close the ticket.

[Click here to view Call Log in Browser](#)

From: (b) (6)
To: (b) (6) - FSIS; (b) (6) - FSIS
Subject: more pink slime
Date: Thursday, February 09, 2012 10:00:36 PM

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

Here's the information about the pink slime/gloop said to be in McDonalds hamburgers...I guess they no longer use this stuff. Let me know if you were able to open the link.

<http://abcnews.go.com/blogs/health/2012/02/01/mcdonalds-announces-end-to-pink-slime-in-burgers/#.TzSGj8uEXJw.email>

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: More.....pink slime.
Date: Friday, March 30, 2012 3:18:29 PM

(b) (6)

We have a bundle of new similar pink slime e-mails. I'm thinking we could again package these in a single folder and have the CCOs assist with a mail merge, rather than creating multiple folders for multiple responses. All would be FI30s.

Let me know your thoughts – thanks,

(b) (6)

Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods

COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: (b) (6) - FSIS

To: [FSIS - OPPD/RIMD](#)

Subject: Morning everyone - did you see the ABC News story on "pink slime" with the 2 USDA scientists interviewed last night?

Date: Thursday, March 08, 2012 6:06:54 AM

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: MTO5
Date: Monday, March 19, 2012 11:03:38 AM

What are you doing taking a sample three blocks from my apartment (Holly Hill Farms in Reynoldsburg)?!?!? LOL

Nice people, I will probably buy my meat from them from now on - since there's no PINK SLIME!!!

Sent from my Blackberry Wireless Device.....

(b) (6), Investigator
U.S. Dept of Agriculture - FSIS
Office of Program Evaluation,
Enforcement and Review
Compliance & Investigations Division
155 E. Columbus Street
Pickerington, OH 43147
(b) (6) Office
(b) (6) Blackberry
614-833-9901 Fax
email: (b) (6)@fsis.usda.gov

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From: (b) (6) - AMS
To: (b) (6) - AMS; Ransom, Gerri - FSIS; Dessai, Uday - FSIS; (b) (6) - AMS
Subject: NACMCF Talking Points 3-28-2012
Date: Monday, March 26, 2012 4:02:05 PM
Attachments: [NACMCF Talking Points 3-28-2012 \(3\).docx](#)

All:

(b) (6) (LSP Chief of Staff) provided some edits and through Gerri, FSIS Public Affairs, suggested that we nip the LFTB (aka pink slime) issue in the bud by stating that the meeting is *not* a discussion about LFTB. I included a statement at the end of the LFTB section. Please review to make sure it is appropriate.

(b) (6)

(b) (6), Ph.D.

Livestock and Meat Marketing Specialist
USDA / AMS / LS / Standardization Division
1400 Independence Ave., SW, Rm 2607-S
Washington, DC 20250

Direct line: (b) (6)
Main line: (b) (6)
Fax: (202) 720-1112
E-mail: (b) (6) [@ams.usda.gov](mailto:(b) (6)@ams.usda.gov)

www.greening.usda.gov

 Do you really need to print this e-mail?

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS
Subject: Nat'l School Lunch Program
Date: Wednesday, March 21, 2012 3:47:17 PM

Hi (b) (6) With all the talk about pink slime lately, questions about Nat'l School Lunch Programs have come up. Does Est. 8999 produce raw beef for the Nat'l School Lunch Program? Or is the answer the same as it was back in 2007?

Thanks,

(b) (6)

From: (b) (6)
Sent: Wednesday, September 05, 2007 10:20 AM
To: (b) (6)
Subject: RE: FY06 AMS School Lunch and Child Nutrition Program - Estimate of Inspector Hours

This took awhile since I've been having computers problems. The product is bulk ground beef in chubs.
(b) (4). The USDA approval for the label is: 2466973 and the CN approval# is 064740 (8/24/05).

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

From: (b) (6)
Sent: Friday, August 31, 2007 3:31 PM
To: (b) (6)
Subject: RE: FY06 AMS School Lunch and Child Nutrition Program - Estimate of Inspector Hours

Hi (b) (6) I need some more specific information on this:

What is the product that they produce that are considered CN labeled?

What is the volume of these products (rough estimate)?

How often do they produce these (rough estimate—hours per day, days per week, weeks per month or something like that)?

Thanks much!

(b) (6)

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

From: (b) (6)
Sent: Wednesday, August 15, 2007 9:25 AM
To: (b) (6)
Subject: RE: FY06 AMS School Lunch and Child Nutrition Program - Estimate of Inspector Hours

8999 does one product with CNS labeling, which I cover. They don't do anything specifically for the National School lunch program, so they don't have a Grader here.

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

From: (b) (6)

Sent: Tuesday, August 14, 2007 2:37 PM

To: (b) (6)

Subject: RE: FY06 AMS School Lunch and Child Nutrition Program - Estimate of Inspector Hours

Hi (b) (6) Here's an old issue that came up again. Is 8999's involvement with Child Nutrition labeling, or National School Lunch Program, or both? In either case, how is it covered by inspection? Do you cover it or is there someone else like a USDA grader that comes in when they produce this?

(b) (6)

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

From: (b) (6)

Sent: Wednesday, October 12, 2005 11:11 AM

To: (b) (6)

Subject: RE: FY06 AMS School Lunch and Child Nutrition Program - Estimate of Inspector Hours

It just was re-added to the TQC after a long absence. I'm going to GUESS 2 hrs / month.

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

From: (b) (6)

Sent: Thursday, October 06, 2005 4:35 PM

To: (b) (6)

r@fsis.usda.gov);

(b) (6)

Subject: FW: FY06 AMS School Lunch and Child Nutrition Program - Estimate of Inspector Hours

Importance: High

Hello all IICs. Please see the

following e-mail and reply to me telling me whether you have a plant(s) involved in School Lunch or Child Nutrition Program and if so, an estimate of the number of hours designated as service to this program. If you have no school lunch or Child nutrition program, please reply to me saying such.

If you'd like more information on what I'm talking about you can look at FSIS Directives 7222.1 dated 9-9-98 and 7010.1 dated 6-12-89.

Thanks.

(b) (6)

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

From: White, Craig

Sent: Thursday, October 06, 2005 4:08 PM

To: FO/DO20/Front Line Supervisors

Subject: FW: FY06 AMS School Lunch and Child Nutrition Program - Estimate of Inspector Hours

Importance: High

Hello All;

Here's a new one. Please provide some puppy on sand paper sounding estimates per below. Please return the Base and overtime estimates to me, I will compile and forward.

Thanks.

Craig White

DDM Minneapolis

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

From: (b) (6)

Sent: Thursday, October 06, 2005 2:42 PM

To: (b) (6);

(b) (6)

Subject: FY06 AMS School Lunch
and Child Nutrition Program -
Estimate of Inspector Hours
Importance: High

Everyone,

If you have inspectors in your district who will be working on the AMS School Lunch and Child Nutrition Program during FY06 under the Reimbursable Agreement that we have, I need you to provide an estimate of hours that will be worked by those inspectors while working on this program. I need you to provide an estimate of hours for Base Time **and** Overtime/Holidays. I need this information as soon as possible. Negative replies are required. If you have any questions, please call or email me.

Thanks,

(b) (6), *Senior Budget Analyst*

Office of Field Operations

Resource Management & Planning Staff

Financial Management Unit

(b) (6) (Office)

(202) 418-8938 (Fax)

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

From: [Fillpot, Dirk - FSIS](#)
To: [Gaffney, Neil - FSIS](#); [\(b\) \(6\) - FSIS](#); [Cochran, Catherine - FSIS](#); [McIntire, Richard - FSIS](#)
Cc: [DiNapoli, Greg - FSIS](#); [Mabry, Brian - FSIS](#)
Subject: New report for major issues coverage in media
Date: Tuesday, March 27, 2012 4:04:29 PM
Attachments: [032712 LFBT Media Report.doc](#)

When we have a major media issue in the future, Carol would like us to compile a report similar to the one attached. Please file the attached document to use as a guide for when you manage a major issue in the future. Thanks!

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: Blake, Carol - FSIS
Sent: Tuesday, March 27, 2012 3:48 PM
To: Fillpot, Dirk - FSIS
Subject: FW: LFTB letter

The attached report has a TON of information in it. I thought you'd like to see it. I'd like to see us be able to do some of these for our big issues.

Carol Blake

Assistant Administrator
Office of Public Affairs and Consumer Education
Food Safety and Inspection Service, USDA
Room 339-E Whitten Building
Washington, DC 20250
Phone: (202) 720-3884
Fax: (202) 205-0301
Cell: (202) 557-4736
carol.blake@fsis.usda.gov



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

From: [\(b\) \(6\) - OSEC](#)
Sent: Tuesday, March 27, 2012 3:37 PM

To: (b) (6) - AMS; Lavalley, Aaron - OC; O'Connor, Tim - FNS; Blake, Carol - FSIS
Cc: (b) (6) - OSEC
Subject: LFTB letter

We understand this letter is coming our way from the Hill and I would like to get a jump on talking points that can respond to some of the allegations I have highlighted below.

Generally I think the fact sheet OC has prepared this morning (attached) can cover most of the concerns, especially those regarding "educating" the public. However, how best do we respond to the issue of "promoting" a particular product? I would assume there are some statutory, legal and or regulatory concerns there? What about "encouraging" schools to make choices on food safety/nutrition? Can we refer to our upcoming guidance there? Our press release announcing the change also should provide enough tps.

Craig—can your shop take the lead here and work with FNS? I would just like 3-4 talking points, NOT a full letter response.

Thanks,

(b) (6)

Dear Secretary Vilsack,

As you know, a concerted effort is underway to undermine the public's confidence in the 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 the USDA's handling of this situation has left schools, retailers and consumers 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 that 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 benefits of lean finely textured beef and to encourage schools to make their food choices based on nutrition and

food safety, not public perception. BPI has been the target of a malicious negative media campaign. We ask that you engage the full force of the USDA and your personal influence to reverse the unjustified tsunami that threatens to take down a great Iowa company.

Sincerely,

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS
Subject: News
Date: Friday, March 30, 2012 5:31:51 AM
Attachments: [Governors try to rescue pink slime production - CBS News.mht](#)

FYI.

I would not prefer to consume this. Finley textured lean beef. I call ammonia chips.

(b) (6)
Consumer Safety Inspector, IIC.
Kinston, N.C. 1936M
Establishment
Smithfield Foods
USDA (b) (6)
cell (b) (6)

From: (b) (6) - FSIS
To: (b) (6) - FSIS; (b) (6) - FSIS; Khan, Atiya - FSIS; (b) (6) - FSIS
Subject: OCR Leg Directors Meeting
Date: Monday, March 12, 2012 3:46:32 PM

I reported that our hearing went well and we had basically nothing else to report.

The Department feels the agencies have prepared well for the approps hearings. The only unexpected element so far was that there is already a lot of Farm Bill talk in the approps hearings. The Secretary will be up at the Senate approps hearing on the 28th or 29th –the Senate doesn't do individual agencies (within a Department).

The FDA is going to issue a new directive on animal antibiotics – rolling it out this Friday – that antibiotics have to get a veterinarian prescription. They did a guidance last year to the same effect but that was non-binding, and a few months back requested the withdrawal of antibiotics important to human health.

Ashley Johnson asked (b) (6) (of AMS) what's happening on the "pink slime" issue. (b) (6) responded that a Decision Memo is on its way to the Secretary, already in the OES tracking system but is not yet out of AMS.

(b) (6), III

Legislative Analyst

FSIS Congressional and Public Affairs Office

US Department of Agriculture

Room 1180 South Building

1400 Independence Avenue SW

Washington DC 20250

(b) (6)

202-690-0460 fax

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

From: (b) (6) - FSJS
To: [Shaw, William - FSJS](#)
Cc: (b) (6) - FSJS
Subject: Oct AskFsis Question xls.xls
Date: Tuesday, January 24, 2012 12:30:41 PM
Attachments: [2 Oct AskFsis Question xls.xls](#)

From: [Rottenberg, Carmen - FSIS](#)
To: [Almanza, Al - FSIS](#); [Derfler, Phil - FSIS](#)
Subject: OFS meeting
Date: Tuesday, March 06, 2012 12:14:30 PM

I attended this morning's OFS meeting. We can chat more about this, but I wanted to give you a brief recap:

- Regarding (b) (6) request to visit a HIMP plant with approximately 9 other consumer advocates – Dr. Hagen and Brian think this is a good idea, as long as the group takes the same tour of a non-HIMP facility, so they have a frame of reference. Brian thought it would be beneficial for them to take the same type of tour as he did.
- Australia – Dr. Hagen said the Aus/NZ trip will work for the week of April 8th.
- Half-Day planning retreat – (b) (6) (b) (6) and I will work on planning this half-day offsite.
- Given today's press on "pink slime," Dr. Hagen needs talking points before Thursday's hearing. Chris Gould will get this to her.
- (b) (6) is requesting weekly "ASP" updates from the Under Secretaries.
- (b) (6) and (b) (6) were scheduled to give us an update on the Administrative Services Project, but they mostly just asked what they could be doing better. (b) (6) acknowledged that most of the 27 "low hanging fruit" items are not as easy to attain for a "quick win" as they initially thought. Dr. Hagen was very open in her assessment of the project and in giving feedback on ways to improve.

Carmen

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: (b) (6) - OSEC
To: (b) (6) - OSEC; [Blake, Carol - FSIS](#); [Lavallee, Aaron - OC](#); (b) (6) - OSEC; [Derfler, Phil - FSIS](#)
Cc: (b) (6) - OSEC; [Hagen, Elisabeth - OSEC](#); [Ronholm, Brian - OSEC](#)
Subject: OFS Update Meeting with OSEC
Date: Monday, March 12, 2012 3:37:29 PM

Hi Everyone,

Here is our agenda for tomorrow's update meeting. Please let me know if there is anything that needs to be added.

Pink Slime

PSR

Upcoming Rollouts:

Traceback

Validation

Residue Compliance Guidance

Thanks,

(b) (6)

From: (b) (6) - OSEC
To: (b) (6) - OSEC; Cardwell, Rene - FSIS; (b) (6) - FSIS; Chan, Stephanie - OC; Hagen, Elisabeth - OSEC; (b) (6) - OSEC; (b) (6) - FSIS; (b) (6) - OSEC; (b) (6) - OSEC; (b) (6) - FSIS; (b) (6) - OSEC; JIC2, OC - OC; (b) (6) - OSEC; (b) (6) - OSEC; (b) (6) - OSEC; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - OC; JIC2, OC - OC; (b) (6) - OSEC; (b) (6) - FSIS; Ronholm, Brian - OSEC; Rowe, Courtney - OC; (b) (6) - FSIS; (b) (6) - OSEC; West, Walinda - FSIS; (b) (6) - OSEC
Bcc: Cardwell, Rene - FSIS; (b) (6) - FSIS; West, Walinda - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: OFS Weekly Report
Date: Monday, March 26, 2012 10:10:20 AM
Attachments: [Weekly Report to the President - March 27 2012.docx](#)

Good Morning

Attached is the weekly report from the Office of Food Safety.

Have a great day.

(b) (6)
Office of the Under Secretary
for Food Safety
U.S. Department of Agriculture
1400 Independence Avenue, S.W., Rm. 227-E
Washington, DC 20250-0121
(b) (6) 1 -- ofc
(202) 690-0820 -- fax

From: (b) (6) - FSIS
To: [Murphy-Jenkins, Rosalyn - FSIS](#); [Canavan, Jeff - FSIS](#)
Subject: OMG The Doctors
Date: Monday, February 27, 2012 3:13:54 PM

Right now on the Doctors they are doing "What is in your food." They just showed "pink slime" and next up is Chemical baths etc for poultry. This episode will probably be on tomorrow morning too. YUCK!!! Phones will be ringing tomorrow.

Though they are saying "This stuff is ok, to lower Ecoli, but ammonium hydroxide (floor cleaner!!!)

(b) (6) Senior Technical Advisor
Labeling and Program Delivery Division
USDA, FSIS, OPPD, LPDD

Phone (b) (6) Fax (202) 245-4792

1400 Independence Ave., S.W. - Stop 3784
Patriots Plaza 3, 8th Floor Room 8-161A
Washington, DC 20250

[Submit your questions to...](#)

<http://askfsis.custhelp.com>

Please include your name and/or company name, phone number and complete e-mail address so that we may promptly reply to your inquiries.

FSIS, Labeling and Program Delivery Division

Website: <http://www.fsis.usda.gov/OPPDE/larc/index.htm>

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From: Monifa.MomsRising.org
To: (b) (6) - FSIS
Subject: One more favor on pink slime!
Date: Thursday, March 15, 2012 2:22:22 PM

Thank you for taking action on pink slime! Could you share this action with your friends and family, and through social media? The more signatures, the stronger our message.

Here's the link so you have it handy: <http://action.momsrising.org/sign/nopinkslime/>

Thanks!

--Monifa

[You can unsubscribe from this mailing list at any time.](#)

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: OPPD Referral Letter ICAD-12-0040
Date: Tuesday, March 13, 2012 2:42:17 PM
Attachments: [OPPD Referral Letter ICAD-12-0040.docx](#)

(b) (6)

I have enclosed the OPPD referral letter for your review and electronic signature.

Regards,

(b) (6)

Management Analyst
USDA/FSIS/OPEER/ICAD
1400 Independence Ave, SW
Washington, DC 20250
Office: (b) (6)
Fax: (202) 690-0071

From: (b) (6) - FSIS
To: undisclosed-recipients@custhelp.com
Bcc: (b) (6) - FSIS
Subject: PDD Weekly Summary/Detail Activity Report
Date: Thursday, March 15, 2012 12:04:22 PM
Attachments: [OPPD New PDD Weekly SummaryDetail Activity Report.pdf](#)

This report captures when an email or phone call is first created and then all the responses to the incident over a set period of time

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: peer review pink slime at retail?
Date: Monday, March 26, 2012 8:13:59 PM
Attachments: [FW Message from Internet User - Pink Slime.msg.msg](#)
[Pink Slime.Kroger - A Hayes 7201542_DRAFT.docx](#)
[Kroger announcement.pdf](#)

If you would have time to take a look, I'd greatly appreciate it. I wasn't sure where to put in the line about Kroger announcing they weren't going to have it anymore?

Tell me what you think.

Thank you!

(b) (6)
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: (b) (6)
E-mail: (b) (6) 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: [McKean, Jennifer - FSIS](#)
To: [\(b\) \(6\) - FSIS](#)
Subject: PHIS data
Date: Friday, March 16, 2012 12:46:42 PM
Attachments: [Tasks_E_DataDump20184.xls](#)
[Tasks_E_DataDump2933.xls](#)
[Tasks_E_DataDump2289.xls](#)

Here are the tasks completed at the three plants in the North Richland Hills assignment. Please note the ID warehouse. Only two tasks performed during the entire time I ran the report (12/1/11 through 3/16/12) which tells me he hasn't been there and has not signed a single export certificate there according to PHIS data.

He has tons of tasks scheduled but not very many actually completed. Also interestingly enough he is completing AMR tasks (I know that Tyson does not do AMR product) as well as PDFBFT which is basically the "pink slime" produced at BPI and some of the other big beef plants (pretty sure they don't make it at the Tyson in North Richland Hills).

I am going to send screen shots of his task calendar in some separate emails. That way you can see what days pre op was scheduled and performed, as well as when he has it scheduled for next week. If you need help interpreting this stuff, let me know.

Jennifer Beasley-McKean, DVM

District Manager

Dallas District Office

1100 Commerce Street Rm 516

Dallas, TX 75242

(214) 767-1253

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS; (b) (6) - FSIS
Subject: PHIS updates for the OFS monthly to the OSec
Date: Friday, March 23, 2012 2:15:07 PM

Good afternoon!

Do you have any updates for the March report to OSec? Below is the training portion of last month's PHIS entry. We will also like cover the new poultry slaughter rule, non-O157-STECS, and pink slime. If you have something related to those or if you have another items you think should be included, just let me know.

Thanks.

PHIS

Concurrently, FSIS is in the process of gathering requirements to update all PHIS training materials and procedures. This will include an update to the in-class system and will eventually include imports after deployment. ~~On February 18, corrections were made to several more establishment numbers that had been inaccurately entered or not entered at all during the manual data load process. (Corrections were made to the first group of establishments in December.) This correction, which does not involve any functionality change to PHIS, enables other FSIS applications, such as lab sampling systems, to properly communicate with PHIS.~~

(b) (6)
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: (b) (6)
E-mail: (b) (6) 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: (b) (6) - OSEC
To: [Gaffney, Neil - FSIS](#); [Fillpot, Dirk - FSIS](#)
Subject: Phone Call from the Washington Post
Date: Wednesday, March 07, 2012 2:29:31 PM

Neil and Dirk

I have a feeling this should go to FNS.

Elizabeth Flock with the Washington Post called and would like to speak with someone about the emonia hydroxied in school lunches – pink slime.

Her number is 773-414-4047.

(b) (6) "
Office of the Under Secretary
for Food Safety
U.S. Department of Agriculture
1400 Independence Avenue, S.W., Rm. 227-E
Washington, DC 20250-0121
(b) (6) -- ofc
(202) 690-0820 -- fax

From: [Williams, Charles - FSIS](#)
To: [Engeljohn, Daniel - FSIS](#); [Edelstein, Rachel - FSIS](#)
Subject: PID weekly report
Date: Monday, March 12, 2012 8:37:17 AM
Attachments: [WEEKLY REPORT 3-12-12.docx](#)

Charles E. Williams
Director
Policy Issuances Division
Office of Policy and Program Development
FSIS/USDA
Phone: (202) 720-3885
Fax: (202) 690-0486

From: [Williams, Charles - FSIS](#)
To: [Engeljohn, Daniel - FSIS](#); [Edelstein, Rachel - FSIS](#)
Subject: PID weekly report
Date: Monday, March 19, 2012 8:29:25 AM
Attachments: [WEEKLY REPORT 3-19-12.docx](#)

Charles E. Williams
Director
Policy Issuances Division
Office of Policy and Program Development
FSIS/USDA
Phone: (202) 720-3885
Fax: (202) 690-0486

From: [Bob Monahan](#)
To: (b) (6) - [FSIS](#)
Subject: Pink slim
Date: Thursday, March 08, 2012 5:57:56 PM

I just bought some burger and it was full of pink slime, Im not a bit happy! I want your bosses number.

Pink Eddy, I mean Bob

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: Pink Slime - Ammonia in Beef letters
Date: Wednesday, January 25, 2012 9:30:42 AM
Attachments: [Signed copy of Kelso Anderson ammonia 6850392.docx](#)

Good Morning (b) (6)

FYI – Pink slime language was approved by Dan to autopen. No review or clearance is required. The writer only needs to put the letter in final, and (b) (6) would forward to (b) (6) to autopen. See approved language attached.

Thanks and Have a Wonderful Day!

(b) (6) *Issues Analyst*

Executive Correspondence and Issues Management Staff

Office of Public Affairs and Consumer Education

Food Safety and Inspection Service

1400 Independence Ave. S.W., Room 1166-S, Washington, DC 20250-3700

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

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

"Building Strong Working Relationships Makes a Great Team"

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: Pink Slime - Ammonia in Beef
Date: Wednesday, January 25, 2012 9:19:06 AM
Attachments: [Final copy - Elizabeth Balmer ammonia 6846124.docx](#)

Good Morning (b) (6)

FYI.

Thanks and Have a Wonderful Day!

(b) (6) Issues Analyst

Executive Correspondence and Issues Management Staff

Office of Public Affairs and Consumer Education

Food Safety and Inspection Service

1400 Independence Ave. S.W., Room 1166-S, Washington, DC 20250-3700

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

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

"Building Strong Working Relationships Makes a Great Team"

From: [Riek, Peggy - FSIS](#)
To: [West, Walinda - FSIS](#)
Subject: Pink slime -- FW: Constituent call
Date: Friday, February 03, 2012 12:47:49 PM

I received this response from Rachel E. regarding the constituent call.

Will this work?

Mr. Sanderson,

This is in response to your questions about pink slime—who authorized the use of pink slime and under what guidelines.

Pink slime is another term for ammoniated boneless beef trimmings or similar products.

USDA has not issued guidelines on “pink slime.”

USDA’s food safety focus is on prevention. The U.S. Food and Drug Administration as well as the U.S. Department of Agriculture’s Food Safety and Inspection Service consider ammonium hydroxide as “generally recognized as safe.” Ammonium hydroxide is effective in reducing the presence of harmful bacteria in raw beef, especially *E. coli* O157:H7, when used appropriately.

From: Edelstein, Rachel - FSIS
Sent: Friday, February 03, 2012 12:23 PM
To: Riek, Peggy - FSIS
Cc: Murphy-Jenkins, Rosalyn - FSIS
Subject: RE: Constituent call

Hi Peggy--We wouldn’t issue guidelines on “pink slime.” Directive 10,010.1 (O157:H7 directives) includes sampling instructions for ammoniated product. But I’m not sure that addresses the issue. I’m not sure what you’re looking for. Something else that we’ve published?

From: Riek, Peggy - FSIS
Sent: Friday, February 03, 2012 9:21 AM
To: Edelstein, Rachel - FSIS
Subject: Constituent call

Rachel,

It was suggested here that I contact OPPD.

Are there any guidelines for pink slime (ammoniated boneless beef trimmings or similar products) on the web?

We have a constituent calling asking: “Who authorized the use of pink slime and under what guidelines?”

Is there any information we can give out at this time?

Thanks.

Peggy

Peggy Riek, Public Affairs Specialist

Office of Public Affairs and Consumer Education

USDA, Food Safety and Inspection Service

1400 Independence Ave., SW, Rm. 1175-South Building

Washington, DC 20250

Phone: 202-720-7608; Fax: 202-690-0460

Margaret.Riek@fsis.usda.gov

<http://www.youtube.com/USDAFoodSafety>

<http://twitter.com/usdafoodsafety>

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

From: (b) (6) - FSIS

To:

(b) (6)

(State of Ohio) - FSIS; (b) (6)

Subject: Pink slime

Date: Monday, March 26, 2012 12:08:27 PM

Attachments: [Pink slime.docx](#)

Attached please find information relative to a current topic of interest. The fuss is mainly due to the product's being labeled with the unsavory term, pink slime. Advanced meat recovery systems have been used by industry for years as means to lose as little meat from carcasses as possible. This is such a process – the same appearance as hot dogs before cooking and chicken nuggets.

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: Pink Slime
Date: Thursday, March 08, 2012 9:41:57 AM
Attachments: [Food Safety News.docx](#)

According to this article the pink slime is from a process called (ammonia hydroxide). This is not the same as AMR. AMR is done by pressure only. Bone is loaded into a chamber and then a cylinder compresses the material as “squeezes” the tissue through a fine screen.

(b) (6) , E.I.A.O.

215 Dean A. McGee, Rm 424

Oklahoma City, OK. 73102

Office (b) (6)

Cell (b) (6)

Fax (405) 231-4214

From: [Erin Chavez](#)
To: (b) (6) - FSIS
Subject: Pink slime article
Date: Thursday, March 22, 2012 11:08:04 AM

<http://www.wfaa.com/home/pink-slime-5pm-143721896.html>

Articles like this are popping up all over- thats why I asked if you knew anything about it. (b) (6) posted this one on FB. It seems like the "pink slime" has been used for a long time and it's just popping up as a controversy now. I don't know much about it though...kind of reminds me of controversy with GMO, where everyone is jumping on bandwagon without all info...but I don't really know.

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: Pink Slime as topic in Ask Karen?
Date: Thursday, February 02, 2012 8:51:27 AM

Hi (b) (6)

I have a few Ask Karen emails about the “pink slime” issue. Do we have it as a topic in Ask Karen, at least for our recording purposes. I can’t remember and can’t find it if I did?

Thanks,

(b) (6)

(b) (6) RD RN

Technical Information Specialist
USDA/FSIS Food Safety Education Staff
2L-248D
5601 Sunnyside Avenue
Beltsville, MD 20705
Phone (b) (6)
(b) (6) fsis.usda.gov

From: [John Munsell](#)
To: ["](#)
Bcc: (b) (6) - FSIS; (b) (6) - FSIS
Subject: Pink Slime by USDA Design
Date: Sunday, March 25, 2012 5:16:45 PM

Everyone:

The media has been awash with a plethora of articles about "***Pink Slime***", referring to treatment of beef trimmings with ammonia hydroxide. I suggest that the real issue is not the chemical treatment, but why such treatments are deemed necessary on meat coursing through commerce in containers proudly bearing the official USDA Mark of Inspection. Realizing these trimmings had already been "USDA Inspected and Passed", how can USDA classify such trimmings as "High Risk", and why must these approved trimmings be further purified? Last Friday, Food Safety News published my brief comments which address these troubling questions. You won't like what you read.

<http://johnmunsell.com/blog/?p=100>

USDA/Food Safety & Inspection Service
5601 Sunnyside Ave., 2-L292
Beltsville, MD 20705
301-344-4777 Phone
301-504-0203 Fax
202-306-3857 Blackberry

From: (b) (6) - FSIS
To: (b) (6) - Commissioned Corps - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS;
(b) (6) - FSIS
Subject: "pink slime" calls
Date: Wednesday, March 21, 2012 8:16:58 AM

Let me know how many calls you've got this week so far on 'pink slime' calls—

We'd like to know these numbers some time before 8:45 am this morning.

Thank you all

(b) (6)

(b) (6)
Technical Information Specialist
USDA/FSIS
5601 Sunnyside Avenue, Mailstop 5269
Beltsville, MD 20705-5000
Phone: 301-344-4763
E-mail: (b) (6)@fsis.usda.gov

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: Pink slime calls
Date: Friday, March 30, 2012 10:18:54 AM

(b) (6)

Over the course of the last few weeks as the “pink slime” calls escalated, we have received media calls that have been forwarded to CPA, used the talking points provided by Dirk, and have entered many callers comments into our data base saying that we would be happy to record their comments about the subject.

In the Hotline email account, all emails regarding the “pink slime” topic have been forwarded to fsis@fsis.usda.gov for ECIMS to respond.

(b) (6)
Food Safety Specialist
USDA/FSIS Food Safety Education Staff
2-L248C, MS- 5269
5601 Sunnyside Avenue
Beltsville, MD 20705

(b) (6)

Need Food Safety Answers?

Call the USDA Meat & Poultry Hotline 1-888-674-6854
or Visit our web site: www.fsis.usda.gov

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: Pink Slime Calls
Date: Wednesday, March 14, 2012 12:24:20 PM

Hi (b) (6)

I only see that 7 calls were recorded related to the ammonium hydroxide issue yesterday. I thought you said there were 13? Is that number for calls, chats and emails or just calls?

Perhaps folks recorded them under a different topic or subtopic than what I had suggested. I know it's not technically an additive but for consistency purposes I need to keep that as the category. I just want to make sure we are capturing all the stats correctly.

Thanks,

(b) (6)

(b) (6) RD RN

Technical Information Specialist
USDA/FSIS Food Safety Education Staff
2L-248D
5601 Sunnyside Avenue
Beltsville, MD 20705
Phone (b) (6)
(b) (6) fsis.usda.gov

From: [West, Walinda - FSIS](#)
To: [Blake, Carol - FSIS](#)
Cc: [Mabry, Brian - FSIS](#); [DiNapoli, Greg - FSIS](#)
Subject: pink slime campaign
Date: Monday, March 12, 2012 1:17:29 PM

Carol,

No doubt you know about the change.org pink slime campaign, but you may want to make ECIMS aware that they may be called to come out to play on this one, too; knowing you, though, you have already done it.

<http://www.change.org/petitions/tell-usda-to-stop-using-pink-slime-in-school-food#>

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: Pink Slime facts
Date: Monday, March 26, 2012 9:15:29 AM
Attachments: [PinkSlimeArticle.mht](#)

Good article on the true facts.

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS; (b) (6) - FSIS
Subject: Pink Slime folder (signed letters and emailed uploaded. Folder closed-7183242
Date: Wednesday, March 21, 2012 7:48:38 AM

(b) (6)

FSIS/OPACE/ECIMS

(b) (6) fsis.usda.gov

(Desk) (b) (6)

(Fax) 202-720-7609

FSIS/OPACE/ECIMS

TRUE PEACE IS NOT MERELY THE ABSENCE OF TENSION,

BUT THE PRESENCE OF JUSTICE

DR. MARTIN L. KING

From: (b) (6) - FSIS
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - Commissioned Corps - FSIS; (b) (6) - FSIS;
(b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Cc: Van, Diane - FSIS
Subject: Pink slime food safety concerns a 'gross misunderstanding' - producer (fyi article)
Date: Wednesday, March 14, 2012 9:20:52 AM

FYI article, from Foodproductiondaily.com, of March 13, 2012:

<http://bit.ly/ADGe5B>

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Food for Thought on Pink Slime

But perfect is relative, I suppose; and the onslaught of unfounded criticism continues. Set aside the occasional but continuing ramblings about whether ground beef is good for your heart (it is) or whether it increases your risk of cancer (it wont), additional heated debate persists regarding its overall safety and now -- it would appear -- its color. And, thus, the industry is once again confronted with yet another unfortunate example of reactive sensationalism quickly outpacing reason and science.

Will the madness ever stop?

Probably not. So, I won't spend any time here repeating or expanding upon the expert explanations regarding what, exactly, LFTB really is. It is beef. And, that issue, I think, is settled. What I will say, however, is that we should be careful not to expect ground beef to become something it is not.

We are extremely lucky to have access to such a tasty, plentiful, safe and affordable product. And, frankly, the health of our nation has in many ways been built on the same ground beef we now discount.

So, back your burgers. And, if you have any doubts, just ask your kids about how boring life would become without a virtually unlimited and affordable supply of burgers, meatballs, burritos and meatloaf.

And, yes, we also need to think about those who struggle just to put food on the table. We should be very careful, in the end, not to price ourselves out of our most basic needs -- like affordable protein. As one of my readers aptly noted a few months back, if we don't get our act together soon, "maybe we'll all have to start grilling steaks on the barbecue instead of burgers [just] to save ourselves a few bucks."

That'd be something.
March 29, 2012

Comments:

Simply label the product "contains LFTB" and put it in the case next to beef with "no added LFTB". Let the consumer decide. Case closed. Many will still purchase the product with LFTB added because it will be cheaper. Many will purchase the other product because they prefer it and will be willing to pay for it. Seems like a simple matter.

Thursday, March 29, 2012

Posted by Daniel Pfeffer

From: [FSIS New Technology](#)
To: (b) (6) - FSIS
Subject: Pink Slime in ground beef [Incident: 120323-000106]
Date: Tuesday, March 27, 2012 4:54:09 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 ((b) (6))

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 (Kenneth Bloom)

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: (b) (6) .
To: mph hotline.fsis@usda.gov
Bcc: [Meat and Poultry Hotline](#)
Subject: Pink Slime in Hamburger
Date: Friday, March 09, 2012 6:51:21 PM

The USDA need to revisit this false labeling or at least require accurate labeling of all ground beef sold with this nasty stuff in it. To me it's incredible that they can put scrap meat and chemicals into hamburger and call it food fit for humans. And we've been eating this stuff for year now. Truly disgusting.

From: [Monifa, MomsRising.org](http://Monifa.MomsRising.org)
To: (b) (6) - FSIS
Subject: Pink slime is on the run!
Date: Friday, March 30, 2012 1:18:55 PM

Dear (b) (6)

You did it! Thousands of MomsRising members joined the chorus of concerned consumers about the presence of pink slime, also known as "LFTB" (lean, finely textured beef) in cafeterias, restaurants and supermarkets. Your voice made the difference and major changes have been made within corporations and the government affecting the food our families eat. In a matter of days:

- The government decided to allow school districts across the country to reject pink slime as part of their federally subsidized school foods programs. [1]
- Safeway --the 2nd largest supermarket chain in the country --announced that they will cease selling ground beef made of pink slime in their 1,400 stores nationwide. [2]
- Kroger - the LARGEST supermarket chain in the country with 2,435 supermarkets in 31 states, will no longer sell the additive in their beef [3]
- Pink slime is on the run! But it still isn't out of every grocery store, and labeling still isn't required. Let's increase the momentum.

We're not done yet! Pink slime is still unlabeled and being sold in many grocery stores.

[Take Action](#)

**We're not done yet! Pink slime is still unlabeled and being sold in many grocery stores. Tell the USDA and FDA to get pink slime out of all ground beef now, or at very least to require labels to list it as an ingredient so that we can decide whether or not to buy it for our families.*
<http://action.momsrising.org/go/1671?akid=3214.667234.E26tfV&t=4>

Even though supermarket chains like Kroger and Safeway will no longer sell pink slime, and schools now have some say in whether or not to purchase meat containing LFTB, more work is needed to make sure all families know what they are eating when they buy meat at the store or when their children eat lunch at school.

What is pink slime?

"Pink slime" is a term used to describe a food additive made from spare beef trimmings that are treated with ammonium hydroxide to kill off E. Coli, salmonella, and other possible bacteria. [4] Until we raised our voices, it was in grocery stores, cafeterias, and restaurants across the nation. In fact, merely one week ago, an article noted, "ABC cited a former U.S. Department of Agriculture scientist in saying that 70% of supermarket ground beef contained the additive." [5]

That is all about to change!

Our voices are being heard! But we're not done yet. Pink slime is still unlabeled and being sold in many grocery stores.

**Let's increase our momentum and tell the USDA and FDA to get pink slime out of ground beef now, or at the very least to require labels to list it as an ingredient so that we can decide whether or not to buy it for our families. Click here: <http://action.momsrising.org/go/1671?akid=3214.667234.E26tfV&t=6>*

Why are mom and dads so concerned about what our families eat?

Our children are facing increasing health risks related to their diets. As parents, we make every effort to

feed them quality, wholesome foods but we can't do that if we don't even know what's in the products we buy. It's time to take pink slime off of the menu and off of grocery store shelves--or at least require it to be listed on food labels so moms and dads can decide what's in the best interest of their families.

Please spread the word and share this letter with neighbors, family, and friends. When moms speak-up families benefit!

- Monifa, Kristin and the whole MomsRising team

[1] CBS News - <http://action.momsrising.org/go/1731?akid=3214.667234.E26tfV&t=8>

[2] ABC News - <http://action.momsrising.org/go/1732?akid=3214.667234.E26tfV&t=10>

[3] Wall Street Journal - <http://action.momsrising.org/go/1733?akid=3214.667234.E26tfV&t=12>

[4] ABC News - <http://action.momsrising.org/go/1734?akid=3214.667234.E26tfV&t=14>

[5] LA Times <http://action.momsrising.org/go/1673?akid=3214.667234.E26tfV&t=16>

Like what we're doing? [Donate: We're a bootstrap, low overhead, mom run organization.](#) Your donations make the work of MomsRising.org possible--and we deeply appreciate your support. Every little bit counts.

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What should MomsRising tackle next? [Tell us what's on your mind](#).



[You can unsubscribe from this mailing list at any time.](#)

From: (b) (6) - FSIS
To: [Engeljohn, Daniel - FSIS](#)
Subject: Pink Slime letters
Date: Monday, March 19, 2012 1:58:10 PM
Attachments: [20120319104432675.pdf](#)

Dan, we have about 30 Pink Slime letters to go out in ECIMS. Do you want to sign them or can I just drop your signature in them. Thanks

(b) (6)

FSIS/OPACE/ECIMS

(b) (6) fsis.usda.gov

(b) (6)

(Fax) 202-720-7609

FSIS/OPACE/ECIMS

TRUE PEACE IS NOT MERELY THE ABSENCE OF TENSION.

BUT THE PRESENCE OF JUSTICE

DR. MARTIN L. KING

From: (b) (6) - FSIS
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: Pink Slime letters
Date: Tuesday, March 13, 2012 7:54:38 AM
Attachments: [Nancy Zazzaro-Pink Slime.docx](#)
Importance: High

Good Morning All,

For those of you working on "Pink Slime" letters, cleared language in a letter I prepared is going up for signature. Once the letter is signed, I will forward you a copy. However, I am quite sure that eventually, the language will be changed.

Thanks and Have a Wonderful Day!

(b) (6) *Issues Analyst*

Executive Correspondence and Issues Management Staff

Office of Public Affairs and Consumer Education

Food Safety and Inspection Service

1400 Independence Ave. S.W., Room 1166-S, Washington, DC 20250-3700

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

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

Check your Steps at <http://www.foodsafety.gov/keep/basis/index.html>

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: Pink Slime letters
Date: Monday, March 19, 2012 2:59:20 PM

(b) (6) I am waiting to hear back from Dan on the signature. Will let you know when I hear from him.

(b) (6)

FSIS/OPACE/ECIMS

(b) (6) fsis.usda.gov

(b) (6)

(Fax) 202-720-7609

FSIS/OPACE/ECIMS

TRUE PEACE IS NOT MERELY THE ABSENCE OF TENSION,

BUT THE PRESENCE OF JUSTICE

DR. MARTIN L. KING

From: (b) (6) - FSIS
To: [Mabry, Brian - FSIS](#)
Subject: Pink Slime Q"s
Date: Friday, March 09, 2012 9:46:18 AM
Attachments: [Pink Slime March 2012.docx](#)

Brian, attached is a small sample of inquiries we're beginning to receive related to 'pink slime'

(b) (6)

(b) (6)
Technical Information Specialist
USDA/FSIS
5601 Sunnyside Avenue, Mailstop 5269
Beltsville, MD 20705-5000
Phone: 301-344-4763
E-mail: (b) (6) fsis.usda.gov

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: Pink Slime Questions or TG enzyme?
Date: Thursday, February 02, 2012 9:01:56 AM

Hi (b) (6)

I always seem to get confused about this topic. Is the "pink slime" the same as the TG enzyme and the same as what is in the Jamie Oliver show? Anyway, here are the questions from Ask Karen over the past few days. I've forwarded them to ECIMS. I had one call that was transferred to me from Israel about the TG enzyme yesterday. I handled that okay because I had talking points.

Anyway, here are the questions

1. 2/2/12 "how can you sleep at night allowing red slime ammonia treated crap to be added to beef? You ought to be ashamed, if not put in jail."
2. 2/2/12 "Why is pink slime allowed to be used?"
3. 2/1/12 "I just read an article that McDonald's will stop using "pink slime" (beef waste treated with ammonia) in their burgers. How can the USDA label "pink slime" safe?"
4. 2/1/12 I have been seeing lately a lot of information about food processing. The latest is that ammonia is added to ground beef. Is that true? I have two children to protect and would hate to think that in feeding them "healthy" food, I am in fact feeding them household cleaner. Any information you could give me on this would be helpful as I really am striving to give my children good foods. Thank you.
5. 2/1/12 I recently watch Jamie Oliver's Food Revolution and found out 70% of America's Beef is Treated with Ammonia. Even if it was 10% of America's beef it would be very disappointing.

<http://www.youtube.com/watch?v=wshlnRWnf30>

Please tell me that the USDA does NOT allow this type of meat to be sold in the US. Is this true?

6. 1/30/12 "Why do you allow ammonium hydroxide to be put into our food without warning us? YOU ARE SICK. Stop ceding to corporate interests. It is time to stand up for our planet and all its inhabitants. To do otherwise is not only anti-American, but anti-planet. We will no longer tolerate the choice of corporations and industry over the concerns of our only planet. Our greedy, fascist, corporate government is WAY out of control. The People are extremely sick of your greedy, corporate, power-hungry policies. Reel yourselves in or The Revolution will do your job for you. You have been warned."

(b) (6) RD RN

[REDACTED] on Specialist
USDA/FSIS Food Safety Education Staff

[REDACTED]
5601 Sunnyside Avenue [REDACTED]
[REDACTED]

Phone (b) (6) [REDACTED]

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

From: (b) (6) - FSIS
To: (b) (6) - FSIS; (b) (6) - FSIS
Subject: Pink Slime Stats for Incidents - Ask Karen.xlsx
Date: Friday, March 16, 2012 5:26:02 PM
Attachments: [Pink Slime Stats for Incidents - Ask Karen.xlsx](#)

Hi,

The Statistics have not really changed much. We are averaging 5 inquiries a day for the Hotline and Ask Karen. It seems like more because the calls tend to be longer and they are complaining. The issue is the same, why isn't it labeled, why is it allowed, it's not safe, and now that USDA is giving the schools the option to purchase it one caller commented, "that's insane. Why would you allow it to still be sold in stores if you are allowing schools to opt out of it. He says the government is owned by big business."

From: (b) (6) - FSIS
To: (b) (6) @clemson.edu; (b) (6) - FSIS; (b) (6) - FSIS (b) (6) ck - FSIS
Subject: Pink Slime used in hamburger
Date: Wednesday, March 14, 2012 2:25:55 PM

Dr. (b) (6) do you have any information on this subject? (b) (6) from Poston Packing company is getting questions from his customers and asked me about it. Thanks

Dr. (b) (6)

From: [Peter Doyle](#)
To: (b) (6) - FSIS
Subject: pink slime
Date: Friday, March 09, 2012 2:53:01 PM

Hi Melissa, here is a link to the article, that talks about E.Coli and the components that LARGE, not *small*, (like Lowell Provision), plants use to make hamburger cheaper.
<http://www.nytimes.com/2009/10/04/health/04meat.html>

Peter

--

Peter Doyle
Lowell Provision Co.
978-454-5603
Fax: 978-937-5299
www.lowellprovision.com

"Your local partner in profitability."

From: [Davis, Gary - FSIS](#)
To: [McKean, Jennifer - FSIS](#)
Subject: pink slime
Date: Wednesday, March 28, 2012 2:26:11 PM

Did you happen to notice who the former FSIS employee was who stated on national news that pink slime is not meat, and is a filler. It was Gerald Zernstein, who was moved around from policy to OPHS to OIA because he couldn't perform at the expected level of technical expertise. He never told them what kind of filler. It was sensational journalism at its best, he stated what they wanted him to without any questioning.

Gary A. Davis

Deputy District Manager

Dallas District Office

Phone: 214-767-9116

Fax: 214-767-8230

E-mail: gary.davis@fsis.usda.gov

From: (b) (6) - FSIS
To: (b) (6)
Cc:
Subject: pink slime
Date: Monday, March 26, 2012 11:55:32 AM

A colleague sent me these links about pink slime:

AMI has put together a great list of resources to educate about LTFB, including Q&As, Fact Sheets, YouTube Videos, and interviews, and information about Ammonium Hydroxide use/safety.

<http://www.meatsafety.org/>

On their website, you'll find a link to this video "The Facts About Lean Finely Textured Beef", produced by AMI:

<http://www.youtube.com/watch?v=GDjPjmsKeh8&list=UUahyGGFVpVawZRgFmolyn6g&index=1&feature=plcp>

Finally you can check out this website, created by BPI, for even more information:

<http://pinkslimeisamyth.com>

(b) (6), DVM

Supervisory Public Health Veterinarian

USDA-FSIS-OFO

Philadelphia District

Saxonburg Circuit

(b) (6) Blackberry

1-800-637-6681 ext. (b) (6)

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From: [Eckhoff](#)
To: (b) (6) - FSIS
Subject: pink slime
Date: Wednesday, February 01, 2012 9:23:06 PM

This is about pink slime. Yuck
check it out.

<http://news.yahoo.com/blogs/sideshow/mcdonald-confirms-no-longer-using-pink-slime-chemicals-171209662.html>

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: pink slime
Date: Wednesday, March 21, 2012 3:26:30 PM

Hey...just pulled this one from askFSIS. Politically sensitive. Not sure I know the answers either. I can research the "safe for human consumption" question with FDA, New Technology, etc.

Any advice on answering this one? (b) (6)

Hello,

Recently in the media there has been an outbreak of information regarding the use ammonium hydroxide on beef trimmings to create "pink slime."

According to Beef Products, Inc. they use 10mg of man-made ammonium hydroxide to kill the E. coli, Salmonella, and Listeria in their beef trimmings ("trimmings" are the pieces of lean meat and fat that are the result of taking larger pieces of meat and cutting them to meet customer specifications) along with the 30mg of naturally occurring ammonia in the beef itself.

How much ammonium hydroxide is safe for human consumption?

AND

What makes this ammonium hydroxide different from industrial and household cleaners?

Thanks in advance!

Kat

From: (b) (6)
To: (b) (6) - FSIS
Subject: Pink slime
Date: Friday, March 09, 2012 2:10:34 PM

Hi (b) (6)

What is this "pink slime" I'm hearing about in ground beef? Do you know anything about it?
Thanks

Sent from my iPhone

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: Pink slime
Date: Friday, March 16, 2012 8:27:25 AM

Did U get article, 3 columns in the article

(b) (6), FSIS

General Mills est. 05538

One Red Devil Road

Hannibal, Mo. 63401

USDA phone # (b) (6)

From: (b) (6) - FSIS

To:

(b) (6)

Subject: Pink slime

Date: Tuesday, March 27, 2012 10:35:32 AM

Interesting. Years ago I did an FSA at this plant in Hyrum and gave them an NOIE. I also investigated the process and at that time was found acceptable.

This aired last night on ABC channel 4 in SLC. They even implicated Stouffers.

http://www.abc4.com/content/news/top_stories/story/Pink-Slime-The-Inside-Story/vm2n3PWs60uax36dzhNGQ.csp

(b) (6), FLS Everett Circuit

USDA, FSIS, OFO

Fax: (360)629-8235

Ph: (b) (6)

"Life is Real Life is Earnest, but the goal is not the grave

From: (b) (6) .
To: (b) (6) - FSIS
Subject: Pink Slime
Date: Wednesday, March 28, 2012 11:40:32 AM

Fox News is about to address the media's recent slant on pink slime and the facts of its safety in food.

(b) (6)

From: (b) (6) [\(OIG\)](#)
To: (b) (6) [FSIS](#)
Subject: Pink Slime
Date: Tuesday, March 13, 2012 11:09:14 AM

(b) (6)

Food Safety News had an article on Pink Slime. What is it? Also, is ammonia-hydroxide added to beef products?

http://www.foodsafetynews.com/2012/03/the-lunch-tray-responds-to-beef-industry-defenses-of-pink-slime/?utm_source=newsletter&utm_medium=email&utm_campaign=120313

(b) (6)

USDA/OIG
21660 E. Copley St., Suite 370
Diamond Bar, CA 91765

(o) (b) (6)

(c) (b) (6)

(f) 909.396.9716

From: (b) (6) - FSIS
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: Pink Slime
Date: Thursday, March 15, 2012 12:47:59 PM
Attachments: [Pink Slime.docx](#)

Interesting reading!!!

From: (b) (6) - FSIS
To: (b) (6)
Subject: Pink Slime
Date: Friday, March 09, 2012 12:18:18 PM

Go to www.msn.com and in the search box type pink slime

It is in hamburgers at McDonalds and school burgers, it is certified by USDA.

GROSS

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From: (b) (6) - OSEC
To: [Goldman, David - Commissioned Corps - FSIS](#)
Cc: (b) (6) - OSEC; (b) (6) - OSEC
Subject: Pink Slime
Date: Thursday, March 29, 2012 9:40:09 AM

Hello Dr. (b) (6)

Dr. (b) (6) was in Texas for two days to speak at Texas A & M, and while there she met with some former FSISers. The topic of pink slime came up.

We are sure that FSIS must have reviewed the product from a safety perspective at some time in the not too distant past. Can you let Dr. (b) (6) know when that review was done, and perhaps offer a short briefing? We made an inquiry to ARS about any research on it when all this brouhaha came up. They responded that they had not done research on the process, and we are not asking them for anything further on it.

Many thanks,

(b) (6)
Special Assistant for Policy & Program Strategy
USDA - Research, Education & Economics (REE)
Room 320A Whitten Building, Washington, DC
(b) (6)
(b) (6)@osec.usda.gov



From: (b) (6) @juno.com
To: (b) (6) - ESJS
Subject: pink slime
Date: Tuesday, March 27, 2012 3:20:00 PM

What is the Pink slime that is on the news?

From: [Cardwell, Rene - FSIS](#)
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS
Subject: pink slime
Date: Thursday, March 22, 2012 3:09:38 PM

Hi (b) (6)

Could you please update your records by correcting the sentence below, changing “that” to “the”

Through the Food Safety and Inspection Service, USDA ensures that safety of the nation's commercial supply of meat, poultry, and processed egg products.

Thank you.

René Cardwell, Deputy Director
ECIMS-OPACE/FSIS

Room 1163-South Building
Department of Agriculture, Washington, D.C. 20250
Office: (202) 720-9945 Cell: (202) 503-7113 Fax: (202) 205-0158

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods

COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: (b) (6) - FSJS
To: (b) (6) FSJS
Subject: pink slime
Date: Friday, March 09, 2012 7:39:06 AM

What do u know about pink slime it was in tv also is ever possible to change a contact point

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: pink slime
Date: Thursday, March 15, 2012 9:31:58 AM

This is what we are up against nationwide. This came from KSDK.com site today.

(b) (6)

DENVER (KUSA) -- We've done stories on it before and chances are, you've heard about it. But "pink slime" is still making national headlines, and the topic is being discussed all over social-media sites.

Jennifer Weddig is a registered dietitian with a PhD in food science and human nutrition. She has also taught nutrition and weight management courses for more than 11 years at Metropolitan State College of Denver. 9NEWS wanted Jennifer to shed some light and her expertise on the topic.

"It's actually known as lean finely-textured beef. So, what it is is when a steak is cut or when another piece of meat is cut, they are the leftover pieces which are mostly fat and tiny bits of meat. They are pushed off onto the slaughter house floor, and those are the pieces that are collected, heated and then ground. So heating takes most of the fat off these pieces, and then the little pieces of meat that are taken off are then ground and are put into our ground beef as an additive," Weddig said.

What a lot of people are angry about is because they can't understand why they would be adding the ingredient.

"They do it to stretch the ground beef and to make ground beef less expensive and so one of the issues is, is that it's not labeled. So, when you go to the grocery store and you look at your ground beef, it doesn't say '85 percent ground beef, 15 percent lean finely textured beef,' or 'pink slime' or whatever we going to call it, it doesn't say that. I think that is the issue for the consumer. It's the truth in labeling," Weddig said.

She says that although it is not labeled, it should not be harmful to the human body.

"The USDA says it is not dangerous. Once they have treated it with ammonia, it has killed off most of the pathogenic bacteria; however, before it was mixed into ground beef, they found 48 cases of salmonella and three cases of E. coli," Weddig said.
"Because it's a higher risk meat, there are more issues with it. Treating it with should kill off the pathogens but it's a pretty high-risk product."

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Cc: Van, Diane - FSIS
Subject: Pink slime
Date: Thursday, March 08, 2012 3:38:20 PM

(b) (6)

It's official, the pink slime story has gone viral.

Once again, consumers outraged that it is not posted on the label. Not really talking about the ammonia, just the fact that it's not labeled on their ground beef.

Do we have any additional talking points?

(b) (6)

(b) (6)
Food Safety Specialist
USDA/FSIS Food Safety Education Staff
2-L248C, MS- 5269
5601 Sunnyside Avenue
Beltsville, MD 20705

(b) (6)

Need Food Safety Answers?

Call the USDA Meat & Poultry Hotline 1-888-674-6854
or Visit our web site: www.fsis.usda.gov

From: (b) (6) - 008
To: (b) (6) - FSIS
Subject: Pink slime
Date: Tuesday, March 27, 2012 8:13:16 AM
Attachments: [Pink Slime in neither.pdf](#)

(b) (6)

The attached has to be opened with Adobe, there are also a few links at the bottom of the article.

(b) (6)

[QA Tech](#)

T 207.871.0700 ext. (b) (6)

F 207.871.9775



From: (b) (6) - FSIS
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: Pink Slime
Date: Monday, March 12, 2012 9:47:45 AM

Under Secretary was Joann Smith and she stepped down in 1993 and went to work for BPI immediately. Here are the articles:

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

<http://abcnews.go.com/blogs/headlines/2012/03/where-you-can-get-pink-slime-free-beef/>

(b) (6)
Senior Emergency Response Specialist
USDA/FSIS
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Emergency Coordination Staff
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From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: Pink Slime
Date: Tuesday, March 27, 2012 12:20:09 PM

This is just part of the article but from the location of the plants that shut down the operations I see Tyson written all over this. Those 4 places mentioned below are places which IBP had plants, which Tyson bought. When I first saw the name of the company they were blaming for the pink slime BPI, I thought of IBP. Funny how they hide behind names so they don't tarnish their good name.

Though the beef industry maintains that the product is safe and 100 percent beef, many consumers have continued to react to a process they see as suspect or at least unappetizing.

As a result, many fast food restaurants and grocery stores have stopped offering products with the additive, forcing BPI to lay off 650 workers at its plants in Waterloo, Iowa; Amarillo, Texas; and Garden City, Kan.

The facilities will remain closed for 60 days. And unless public sentiment shifts dramatically, there is a chance that the plants will remain closed permanently, said Rich Jochum, a BPI spokesman.

From: (b) (6) - FSIS
To: (b) (6) - FSIS; (b) (6) - FSIS
Cc: (b) (6) - FSIS; (b) (6) - FSIS
Subject: Pink Slime
Date: Wednesday, March 28, 2012 11:08:21 AM
Attachments: [Pink slime 3.docx](#)

Hi Guys,

One of my inspectors sent me this article and I found it very informative. Enjoy 😊 Hope you are all doing well – I am feeling much better and just trying to get back into the swing of things.

Take Care,

(b) (6)

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: Pink Slime
Date: Monday, March 12, 2012 8:00:49 AM
Attachments: [Pink Slime.docx](#)

FYI, you were asking about this. Enjoy.

(b) (6)

CSI, Relief

Grand Rapids Mi.

From: (b) (6) - FSIS
To: (b) (6) - Commissioned Corps - FSIS
Subject: Pink Slime
Date: Saturday, March 24, 2012 10:37:35 AM

Good morning (b) (6)

Just an FYI

With all the issue in the news over "PINK SLIME" Boneless lean beef..Mr. Woods at Jensen Meat co. Informed me that it is effecting their business.. Some of their customers (about half) have request to eliminate this ingredient from their product, and as he put it he is waiting on the other half to drop he said it is about 12 million lbs of this product they use from BPI & IBP so he will be looking at reassessment.

We will be discussing this at our next weekly meeting when Mr. Woods has more info.

(b) (6)

From: (b) (6) @tampabay.rr.com
To: MPHotline.fsis@usda.gov
Bcc: [Meat and Poultry Hotline](#)
Subject: Pink Slime
Date: Saturday, March 10, 2012 11:05:11 AM

The ammonia treated "meat" by-products known as "pink slime" should not be allowed to be used for human consumption, especially not by our school children!

Donna L. Cahill

From: (b) (6) - [FSIS](#)
To: (b) (6) - [FSIS](#); (b) (6) [DO15](#) - [FSIS](#)
Subject: Pink Slime
Date: Thursday, March 22, 2012 12:36:00 PM

Do I have the only plant getting calls regarding "Pink Slime"? I don't know who came up with that term but they need a good slap upside the head!! There are numerous calls come into the plant every day now since this nonsense was reported. I think I may need an anger management class just until this issue is out of the public eye!! What a slap in the face to inspectors.

Julie Parker

From: (b) (6) - FSIS
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: Pink Slime
Date: Wednesday, March 07, 2012 6:56:46 PM

This was just on ABC at 630pm. USDA scientist, Whistle blower said there is pink Slime in our ground beef. Former under secretary Joan Smith is also linked to this. There was also a former USDA microbiologist also in this too.

From: [Van, Diane - FSIS](#)
To: [Mabry, Brian - FSIS](#)
Cc: [\(b\) \(6\) - FSIS](#); [\(b\) \(6\) - FSIS](#); [Tuverson, Robert - FSIS](#)
Subject: Pink Slime
Date: Wednesday, March 07, 2012 1:57:15 PM

As I indicated yesterday, we are beginning to get calls from angry parents of school age children that want to lodge complaints about the pink slime issue in school lunch. Is there a contact in AMS that we can refer these callers to? Also any additional talking points that you can share would be good.

Diane Van
Deputy Director, Food Safety Education Staff

Office of Public Affairs & Consumer Education

USDA/Food Safety & Inspection Service
5601 Sunnyside Ave., 2-L292
Beltsville, MD 20705
301-344-4777 Phone
301-504-0203 Fax
202-306-3857 Blackberry

From: [Van, Diane - FSIS](#)
To: (b) (6) - [FSIS](#)
Subject: Pink Slime
Date: Thursday, February 02, 2012 9:30:37 AM

(b) (6)

Have contacted downtown to see if they have any talking points for the Hotline on the pink slime? I heard it on the news last night.

Diane Van
Deputy Director, Food Safety Education Staff

Office of Public Affairs & Consumer Education

USDA/Food Safety & Inspection Service
5601 Sunnyside Ave., 2-L292
Beltsville, MD 20705
301-344-4777 Phone
301-504-0203 Fax
202-306-3857 Blackberry

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: pink slime
Date: Tuesday, March 13, 2012 11:35:02 AM

Pink Slime, Ammonium Hydroxide Fast Food Ground Beef Additive, Dropped By McDonald's Et Al.

'Pink slime' food controversy faces health lawsuit

Health and Safety

As Beef Products Incorporated's own website explains, ammonia is one pH level away from soapy water. Ammonia is present in a lot of foods as well as the human body; the South Dakota company raises the ammonia level in the beef trim to kill food borne pathogens. This trim is oddly shaped chunks of meat that tend to be on the outside of the carcass where the contamination ends up. Ammoniated beef has been proclaimed safe for consumption and free of E. coli for the last five years and is seen by many as an extremely effective process.

"It is kind of unfortunate how quickly some of this misinformation can spread," Dickson said in reference to the media reports of "pink slime." "Because it is really not like that. They have tried to do the right thing and have been unfairly dinged. It's a little frustrating."

While the process might be safe, some may question if treating substandard meat, previously was used to make dog food, with a substance that is commonly found in household cleaners, is healthy.

"A consumer wouldn't go into a store and buy trim," Dickson said.

According to the New York Times article, there are two reasons that make trim something that people would not go pick out at the store yet something that they eat regularly.

The first reason is that Americans demand food at a very low cost, lower than any other country.

The second is that Americans are unaware they are eating this product. Both the Federal Drug Administration and the USDA classify ammonium hydroxide as a processing agent and not an additive, therefore no product containing ammoniated beef is required to list it as an ingredient.

The beef used by ISU Dining is hormone and antibiotic free, but it is required to go through a processor as a safety precaution.

Both Hickory Park and The Café in Ames grind a lot of their own fresh meat daily.

I think they don't know what they are talking about!?!

(b) (6), EIAO

678 Front St., Suite 400

Grand Rapids, MI

Phone: (b) (6)

Fax: 616-458-0927

Blackberry #: (b) (6)

Personal cell: (b) (6)

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

From: (b) (6) [FSIS](#)
To: (b) (6) [FSIS](#)
Subject: pink slime
Date: Friday, March 30, 2012 2:58:02 PM

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

The recall at Yamaya 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: [Marcie Phillips](#)
To: [Meat and Poultry Hotline](#)
Subject: pink slime
Date: Saturday, March 10, 2012 7:52:03 PM

I am writing to request the ban of Pink Slim in human grade beef products.
Following the lead of other countries.. we in the US should NOT be subjected to
this in our food. To have this product hiding in our food should not be allowed!

Thank you!
Mrs Phillips

From: [Cardwell, Rene - FSIS](#)
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS
Subject: pink slime
Date: Thursday, March 22, 2012 3:12:39 PM

Also need you to update your records to ensure that we use the exact language as in the following paragraph:

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.

Thank you.

René Cardwell, Deputy Director
ECIMS-OPACE/FSIS

Room 1163-South Building
Department of Agriculture, Washington, D.C. 20250
Office: (202) 720-9945 Cell: (202) 503-7113 Fax: (202) 205-0158

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods

COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: (b) (6)
To: (b) (6) [FSIS](#)
Subject: pink slime
Date: Tuesday, March 13, 2012 11:01:43 PM

From: (b) (6)

Hi (b) (6)

I came across this article from the NY Times. I think it explains the safety issue very well.

<http://www.nytimes.com/2009/12/31/us/31meat.html?pagewanted=all>

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: pink slime
Date: Wednesday, March 28, 2012 1:59:51 PM

I lied to you when I said SSI was done with the Lean Beef tissue (pink slime) –they are using what they have left in raw meatloaf (cracker barrel) and a little in AMPM cooked beef patties. When their inventory is gone that should be the end of it - unless something changes and a customer decides they want to use it. They are not using it in any raw beef patties.

The public has no idea how many products it is in – still a market for it as long as the consumer doesn't find out it's in there –ha!

(b) (6)

Consumer Safety Inspector

SSI Food Service

Wilder, ID.

(b) (6)

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: Pink slime
Date: Wednesday, March 21, 2012 9:14:51 AM
Attachments: [Boneless lean beef trimmings.docx](#)

(b) (6) *DVM*

Frontline Supervisor

Flint Circuit 45-13

c/o Koegel Meats

3400 Bristol Rd

Flint, MI 48507

BB: (b) (6)

From: [Kevin Higgins](#)
To: MPHotline.fsis@usda.gov
Bcc: [Meat and Poultry Hotline](#)
Subject: Pink slime
Date: Friday, March 09, 2012 11:01:43 PM

Dear Dirk Fillpot:

I urge the USDA to stop feeding meat waste to our nation's children in the school lunch program. Further, I believe that no one should be eating this stuff. It is my understanding that the meat industry is making about \$500 million dollars per year from material that should only be fed to dogs and cats.

Sincerely,
Kevin Higgins
Columbia, South Carolina

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: Pink slime
Date: Tuesday, March 27, 2012 11:41:56 AM

http://en.wikipedia.org/wiki/Pink_slime

Found this, It appears to break down what you were explaining earlier. Most people that are computer friendly will hit Wikipedia for answers quicker than most resources available.

(b) (6)

Administrative Assistant I

Head Quarters

MPID, NC Dept of Agric. and CS

Office (b) (6)

Fax 919-715-0182

From: (b) (6)
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS; (b) (6) - FSIS (b) (6) - FSIS
Subject: Pink Slime
Date: Wednesday, March 14, 2012 4:07:54 PM
Attachments: [doc20120314160752.pdf](#)

When used in the current context, "Pink Slime" = Lean, finely textured beef. See attached article.

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: Pink Slime
Date: Thursday, March 08, 2012 9:27:00 AM

Sounds like Gerald Zirnstein and Carl Custer have had enough with keeping quiet about the BPI product from the news article i read on ABC last night. Off to the driving course today.

(b) (6)
Program Auditor
USDA, FSIS, OPEER, ICAD, Federal/State Audit Branch
Edward Zorinsky Federal Building
1616 Capitol Ave, Suite 260, Omaha, NE 68102-5980
(b) (6) (402) 344-5104 (Fax)
(b) (6) fsis.usda.gov

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From: [TMV](#)
To: [FSIS Labeling; MPHotline.fsis@usda.gov](#)
Bcc: [Meat and Poultry Hotline](#)
Subject: Pink Slime
Date: Monday, March 12, 2012 9:36:48 AM

I want to know when filler has been added to the meat I buy. You must specifically define "meat" that is intended for human consumption as "muscle meat." If the product contains anything other than muscle tissue, then a label must be added to the package to alert the consumer. Not all of us want to eat chemically treated tripe!

Act now to remedy this issue!

Tina Valentine

From: [Ramzan, Mahmood - FSIS](#)
To: (b) (6) - FSIS
Subject: Pink Slime
Date: Thursday, March 15, 2012 12:55:02 PM
Attachments: [image001.png](#)

NSLP to offer choice on some products: LFTB, or no LFTB

By [Lisa M. Keefe](#) on 3/15/2012

USDA's Agricultural Marketing Service is expected to announce today — perhaps as early as 1 p.m. EST — that it will begin identifying products offered through the National School Lunch Program that contain lean finely textured beef and, where possible, offer variations that do not include LFTB, sources told **Meatingplace**.



For example, schools will be able to choose between ordering bulk ground beef without LFTB or formed patties that include the product.

The decision has not been officially announced, but was leaked to *The Associated Press* and widely reported earlier today. Rich Jochum, spokesman for North Sioux City, S.D.-based Beef Products Inc., which supplies LFTB to the school lunch program, told **Meatingplace** that the company will have an official response when the USDA's announcement is made official later today.

How AMS's decision will be implemented through the NSLP system is as yet unclear. The program is a complicated tangle of individual arrangements with each school district, implemented through a series of suppliers and distributors, and purchases typically are locked in months in advance. However, schools are under pressure from parents and others to ensure that LFTB is not part of students' lunches, and are in turn pressuring AMS.

Mahmood Ramzan DVM

Deputy District Manager

USDA/ Food Safety and Inspection Service

Beltsville District

5601 Sunnyside Ave Suite I-2288

Beltsville, MD 20705

Tel: 301-504-2136

Cell: 301-523-2440

email: mahmood.ramzan@fsis.usda.gov

From: [Amber Hunter](#)
To: (b) (6) - [FSIS](#)
Subject: pink slime?
Date: Friday, February 03, 2012 9:24:54 AM

I have two questions for you.

A. What in the world is this pink slime being talked about in meats in like McDonalds and other fast food places.

2. Is there a possibility I could get a phone call around valentines? It's been almost a year since we've even spoke on the phone. I would enjoy that.

I have to tell you, I'm so disappointed in that pink slime thingy. I love a big mac a couple times a year and now I won't even eat fast food anymore. Yuck. Your thoughts....

From: [Elizabeth L Andress](#)
To: [Van, Diane - FSIS](#)
Subject: Pink Slime?
Date: Monday, March 12, 2012 5:30:54 PM

Is there any official release from USDA about the news on pink slime in ground beef? I couldn't find anything on the website in the newsroom.

Thanks!

(b) (6), Ph.D.
Professor and Extension Food Safety Specialist
University of Georgia
208 Hoke Smith Annex
Athens, GA 30602-4356
phone: (b) (6)
fax: (706) 542-1979
email: (b) (6) [@uga.edu](#)
web: www.homefoodpreservation.com
web: www.gafamilies.com

From: [Gaffney, Neil - FSIS](#)
To: [Lavalley, Aaron - OC](#); [Chan, Stephanie - OC](#)
Cc: [Fillpot, Dirk - FSIS](#)
Subject: Pink Slime/Ammoniated Beef (NBC Houston Affiliate -- deadline 5 p.m. today)
Date: Wednesday, March 07, 2012 4:12:59 PM
Importance: High

Amy Davis

NBC affiliate in Houston

E-mail address: adavis@kprc.com

Phone: (832) 493-3946

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: [Dr. Jaime Rivera](#)
To: (b) (6) @aol.com
Bcc: (b) (6) - FSIS
Subject: Pink Slime" in its Hamburgers!
Date: Tuesday, January 31, 2012 5:44:58 PM

Hooray!!! McDonalds No Longer Uses "Pink Slime" in its Hamburgers!

And You Still Think Its OK to Eat Fast Food????

McDonald's said this week that it was no longer using the controversial ground beef additive known as "pink slime" in its hamburger recipe. Taco Bell and Burger King have also reportedly repudiated the "slime," which consists of spare beef trimmings that have been treated with ammonium hydroxide to make them safe(?) and at least semi-palatable.

Actually this is "stuff" that is left over at the end of the day in the slaughter house (which would usually have to be thrown out and disposed of). It usually contains pathogenic bacteria and who-knows-what-else.

The move came after "Food Revolution" and "Naked Chef" star Jamie Oliver made public calls for chains to abandon the "slime," which has been manufactured by Beef Products, Inc. since 2001. Some are pointing to his advocacy as a central factor behind McDonald's decision.

Even if Oliver was the most prominent critic of "pink slime," though, he wasn't alone. The New York Times raised serious doubts about "pink slime" in a 2009 investigation of the product. It was also criticized in the 2010 documentary "Food Inc."

Part of the criticism stems from a general sense of disgust. People don't like hearing that they're eating spare trimmings of beef from strange parts of a cow. Nor, for that matter, do people like to hear that they're eating ammonia.

The USDA, for its part, approved the ammoniated beef trimmings. In 2007, when it mandated increased testing for most ground beef, it specifically exempted "pink slime," even though the ammoniated beef comes from parts of the cow most likely to harbor pathogenic bacteria. The USDA argued that the ammonia treatment of the beef by-products would kill any bacteria lingering in the beef.

The USDA says it wasn't wrong to call "pink slime" safe. Indeed, a Jan. 9 editorial in 'Food Safety News' argued that the public backlash against pink slime had more to do with fear-mongering on the part of figures like Oliver than with any rational assessment of the product itself. So apparently the USDA means that you shouldn't mind eating possibly contaminated beef by-products as long as they are treated with ammonia (a toxic product that is good for cleaning windows but certainly not as a food additive).

That said, the Times found evidence that linked Beef Products' ammoniated beef to dozens of cases of salmonella and E. coli, so there's a strong chance that it's even less safe than conventional beef. Moreover, using "pink slime" only cuts the price of ground beef by about three cents a pound. Aren't you willing to pay less than a penny more for your quarter-pounder to avoid gambling with your health?

...or, better yet, don't buy the quarter pounder in the first place (if they put "Pink Slime" in their hamburger for the past 10 years, what else are they putting in it...and not telling you???)

Be kinder than necessary,
for everyone you meet is fighting some kind of battle.

[REDACTED] blessed day,

Dr. Jaime Rivera

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS
Subject: Plain Language Fact Sheets - Project plan (DRAFT) and progress update
Date: Friday, February 10, 2012 3:37:44 PM
Attachments: [02-10-12 DRAFTRIMDFACTSHEETPROJECTPLAN.doc](#)
Importance: High

Good afternoon

Submitting on time as requested the attached DRAFT project plan.

Project progress update: I have been working with identified team members from OPACE and the Web Services staff and I have spoken personally with Bob Tuverson on amenability. The draft ammonium hydroxide Fact sheet has been provided to and reviewed by OPACE and Web Services staff and feedback has been received that is being incorporated in a revised draft that can move into clearance soon.

If a fact sheet is focused exclusively on the consuming public – not industry – OPACE is fine with our posting those fact sheets on their fact sheet site. A new posting category was discussed, but rejected; OPACE prefers to reduce the number of posting categories. If we develop fact sheets that are of interest to industry rather than the public, there are other posting venues available, e.g., Small Plant – HACCP site, etc.

Team meetings will be held telephonically with the first to discuss the revised draft in mid-February. Clearance of the Ammonium Hydroxide Fact sheet with publication (posting) in early March should be attainable depending on the time required for the document to be cleared.

Thank you. Have a great weekend!

(b) (6)

From: (b) (6) - FSIS
To: (b) (6) - FSIS; (b) (6) - FSIS
Cc: (b) (6) - FSIS; (b) (6) - FSIS
Subject: Plant meetings
Date: Thursday, March 29, 2012 12:48:39 PM
Attachments: [M & M-\(12\) F.doc](#)
[Medleys \(12\) F.doc](#)
[S-\(12\) F.doc](#)
[T-\(12\)- F.doc](#)
[V \(12\) F.doc](#)

The message is ready to be sent with the following file or link attachments:

M & M-(12) F.doc
Medleys (12) F.doc
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T-(12)- F.doc
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From: (b) (6) - FSIS
To: (b) (6) - FSIS; (b) (6) - FSIS
Cc: (b) (6) - FSIS; (b) (6) - FSIS
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From: (b) (6)
Bcc: (b) (6) - FSIS; (b) (6) - FSIS
Subject: Please take the time to read this! For the love of AG in our country....
Date: Thursday, March 29, 2012 10:25:56 AM
Attachments: [BLBT - Get The Facts.pdf](#)
[Ammonia-EssentialForLife.pdf](#)

Below is some information concerning recent issues with "Pink Slime" aka BLBT or LFTB. Some of the information below is from different sources online, personal opinions of industry and academic professionals (proven by scientific data), and my own experience. Once you read thru it, PLEASE forward to as many people that you think need to know REAL information.

As all of the social and regular media has come down hard on the product called Lean Finely Textured Beef or Boneless Lean Beef Trim (please do not propagate the term "pink slime" as it is an incorrect term) that is made by Beef Products, Inc. The product in question is ammonium hydroxide and not the beef trimming that is utilized to make the products. You would probably not be aware that there is about 100 times more ammonium hydroxide in regular cheese than what is in the LFTB that is blended with ground beef (listen to Loos Tales below if you want to know all of the products that have ammonium hydroxide in it). I have attached a facts flyer (from www.beefisbeef.com) that breaks down a cheeseburger to show you the concentration of ammonium hydroxide in each component of the burger. Although the media is not advertising that portion of information because nobody would believe that a hamburger bun is dangerous, right?

The purpose of this product helps alter the pH (raises it) of a food product, which limits and even prohibits the growth of bacteria. The product that BPI produces is as safe as any food product in the world because of the utilization of ammonium hydroxide. This enables companies (and the government) to provide lean, safe beef at a lower price.

And this product is NOT a new product. This product has been being produced for approximately 15 years, used by numerous companies, and approved by USDA. USDA is familiar with this process and inspects the facilities that the produce the trim and the facilities that produce the BLBT product.

I would also like to specifically address how some of the media has described what "beef trim" actually is. From some descriptions, beef trim is the pieces of meat that the industry scoops up off of the floor that would otherwise go to the trash or to pet food production. THIS IS NOT TRUE. For those of you who have bought "lip-on" steaks or a fatty roast, you have likely trimmed off the excess fat either before or after cooking. Guess what....that is exactly what the industry does to produce those beautiful steaks and roasts that you see in the meat case. The spare meat has to have somewhere to go. Our older generations used it to make stew meat while our generation has utilized technology to be able to better utilize the excess.

I'm sending all of this to you to request that you go to this White House Petition and sign in support against the decisions that the USDA has made based on misinformation. They delimited the use of BLBT in the school lunch program. They made this decision based on public outcry and NOT on scientific information that has been collected over the last 15 years. Only NOW is it a problem. This

will CERTAINLY increase the cost of beef in the grocery store, restaurants, and for the government programs.

In addition to the increased cost of beef products, there will be a huge hit to the economy in the areas where these production plants are. Currently only 1 of the 4 plants is in production and that production has been limited. All of these people will be unemployed all due to some bad press.

Here is the website to the White House Petition. Please take the time to register for an account and sign the petition. It shouldn't take more than a few minutes. If you do not see the confirmation email pop up in your inbox within a few moments, remember to check your junk folder to make sure it didn't accidentally go in there (mine did).

<https://www.whitehouse.gov/petitions/%21/petition/address-libel-slander-and-social-media-influencing-government-agency-decisions-usda-lean-finely/YZ5T4TLJ#thank-you=p>

Loos Tales has some information about LFTB that you might find interesting including the other food products that utilize more of this material in their manufacturing process

(http://www.facesofag.com/audio_files/loostalestuesday.mp3)

(b) (6)

Food Safety Quality Assurance Manager

Tyson Foods, Inc - NLR

3800 Progress Street

North Little Rock, AR 72114

Phone: 5(b) (6) - Fax: 479-717-0106 - Mobile: (b) (6)

"I believe in Auburn and love it," George Petrie

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From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: Prepare Weekly FOIA Report - week ending March 30, 2012
Date: Thursday, March 29, 2012 2:36:05 PM
Attachments: [3-30-12 Weekly FOIA Report.docx](#)
[3-23-12 Weekly FOIA Report.docx](#)

Please forward report to (b) (6) and Delphine/Patrice tomorrow, March 30, 2012.

Thank you,

(b) (6)

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

From: (b) (6) - FSIS
To: Blake, Carol - FSIS; (b) (6) @gmail.com
Subject: presentation documents
Date: Tuesday, March 20, 2012 8:29:40 PM
Attachments: [Goal 3 for MC-OFS Mar 21 DRAFT as of 3-2011 for theme 2.ppt](#)
[Goal 3 for MC-OFS Mar 21 slides - final draft.pdf](#)
[Strategic Goal 3-CB Presentation to MC and OFS 3-21 FINAL DRAFT.docx](#)

Here you go. I got stuck on the FOIA stuff, so used the numbers reported to you at the end of Feb. I can't calculate the backlog on my own. Just to fluid.

Slide 8 or 9 could use some cutting in the notes. The longest is the nutrition labeling. Maybe you can delete some but still read it all. I couldn't figure out what else to cut.

I've included a pdf of the slides since printing them can be confusing because you have to set up stuff every time (frame the slide, print notes – not slides...).

The Word version should be the closest to the slides. I renumbered them in the Word doc so the title slide is #1 to match the page numbers on the printout of the slides.

If you don't have any changes, you can use this pdf for printing. I must be losing it, because I didn't see a way to tell that printer in acrobat or PPT to print 2-sided. The font will be microscopic if you try to get two on one side.

If you need anything -- **Cell:** (b) (6) . I'll be in the coordinators meeting starting at 8:30 if you really need something. I'm sure Allen would understand. :-) we're meeting in AI's conference room.

(b) (6)
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: (b) (6)
E-mail: (b) (6) 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: [usacitizen1 usacitizen1](#)
To: (b) (6) - FSIS; alfred.almanza@fsis.usda.gov; deficitreduction@senate.gov; info@taxpayer.net; media@cagw.org
Subject: public comment on federal register FW: gaency makes it so no ordinary american citizen can sit on board - thats why these agencies are going wildly out orbit
Date: Saturday, March 24, 2012 6:57:37 PM

no beltway insiders should be chosen. you should look for an honest person. insiders are always chosen. that is why our federal govt is so insane these days. no common sense is being shown. present decisions issuing from usda are hurting america. many countries dont want to buy american food. they have to be pressured to do it. they know we are getting ge Frankenfood, cloning, and other horrors, where you dont label the bgh and other crap that is done to food. this agency is sick and dishonest to the public. the quality of who is on the present advisory board, in my opinion, is not good. it needs improvement. what is being done to american people by the lousy people working at the usda is beyond belief. giving us pink slime to eat - thats an indication. especially in these times of bovine spongiform encephalopathy.
jean public

To: (b) (6) @live.com
Subject: gaency makes it so no ordinary american citizen can sit on board - thats why these agencies are going wildly out orbit
From: (b) (6) @aol.com
Date: Thu, 22 Mar 2012 10:30:09 -0400

[Federal Register Volume 77, Number 56 (Thursday, March 22, 2012)]
[Notices]
[Pages 16807-16809]
From the Federal Register Online via the Government Printing Office [www.gpo.gov]
[FR Doc No: 2012-6895]

DEPARTMENT OF AGRICULTURE
Food Safety Inspection Service
[Docket No. FSIS-2012-0010]

Nominations for Membership on the National Advisory Committee on Microbiological Criteria for Foods

AGENCY: Food Safety and Inspection Service, USDA.

ACTION: Notice.

SUMMARY: This notice is announcing that the U.S. Department of Agriculture (USDA) is soliciting nominations for membership to fill 16 vacancies on the National Advisory Committee on Microbiological Criteria for Foods (NACMCF).

NACMCF is seeking members with scientific expertise in the fields of epidemiology, food technology, microbiology (food, clinical, and predictive), toxicology, risk assessment, infectious disease, biostatistics, and other related sciences. NACMCF is seeking applications from persons from academia, industry, consumer groups, State governments, and the Federal Government, as well as all other interested persons with such expertise.

Please note that federally registered lobbyists cannot be considered for USDA advisory committee membership. Members can only serve on one USDA advisory committee at a time. All nominees will undergo a USDA background check.

Members who are not Federal government employees will be appointed to serve as non-compensated special government employees (SGEs). SGEs will be subject to appropriate conflict of interest statutes and standards of ethical conduct.

To receive consideration for serving on the NACMCF, a nominee must submit a resume and USDA Advisory Committee Membership Background Information form AD-755. The resume or curriculum vitae must be limited to five one-sided pages and should include educational background, expertise, and a list of select publications. For submissions received that are more than five one-sided pages in length, only the first five pages will be reviewed. USDA Advisory Committee Membership Background Information form AD-755 is available online at: <http://www.ocio.usda.gov/forms/doc/AD-755.pdf>.

DATES: Nominations including a cover letter to the Secretary, and the nominee's typed resume or curriculum vitae and a completed USDA Advisory Committee Membership Background

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Information form AD-755 must be received by April 23, 2012. Self nominations are welcome.

ADDRESSES: Nomination packages including a cover letter to the Secretary accompanied by a resume and AD-755 form can be sent by mail to: Tom Vilsack, Secretary, U.S. Department of Agriculture, 1400 Independence Avenue SW., Washington, DC 20250, Attn: National Advisory Committee on Microbiological Criteria for Foods.

FOR FURTHER INFORMATION CONTACT: Ms. Karen Thomas-Sharp, Advisory Committee Specialist, by telephone at 202-690-6620 or by email karen.thomas-sharp@fsis.usda.gov.

The Food Safety and Inspection Service (FSIS) invites interested persons to submit comments on this notice. Comments may be submitted by either of the following methods:

Federal eRulemaking Portal: This Web site (<http://www.regulations.gov>) provides the ability to type short comments directly into the comment field on this Web page or attach a file for lengthier comments. Follow the online instructions at that site for submitting comments.

Mail, including CD-ROMS: Send to Docket Clerk, USDA, FSIS Docket Room, Patriots Plaza 3, 1400 Independence Avenue SW., Mailstop 3782, Room 8-163A, Washington, DC 20250-3700.

Hand- or courier-delivered items: Deliver to the Docket Clerk, USDA, FSIS Docket Room at Patriots Plaza 3, 355 E. Street SW., Room 8-163A, Washington, DC 20250-3700 between 8:30 a.m. and 4:30 p.m., Monday through Friday.

Instructions: All items submitted by mail or electronic mail must include the Agency name and docket number FSIS-2012-0010. Comments received in response to this docket will be made available for public inspection and posted without change, including any personal information, to <http://www.regulations.gov>.

Docket: For access to background documents or comments received, go to the FSIS Docket Room at Patriots Plaza 3, 355 E. Street SW., Room 8-164, Washington, DC 20250-3700 between 8:30 a.m. and 4:30 p.m., Monday through Friday.

SUPPLEMENTARY INFORMATION:

Background

The NACMCF was established in March 1988, in response to a recommendation in a 1985 report of the National Academy of Sciences Committee on Food Protection, Subcommittee on Microbiological Criteria, "An Evaluation of the Role of Microbiological Criteria for Foods." The current charter for the NACMCF and other information about the Committee are available for viewing to the public on the FSIS Web site at: http://www.fsis.usda.gov/About_Fsis/NACMCF/index.asp.

The Committee provides scientific advice and recommendations to the Secretary of Agriculture and the Secretary of Health and Human Services concerning the development of microbiological criteria by which the safety and wholesomeness of food can be assessed. For example, the Committee assists in the development of criteria for microorganisms that indicate whether food has been processed using good manufacturing practices.

Appointments to the Committee will be made by the Secretary of Agriculture after consultation with the Secretary of Health and Human Services to ensure that recommendations made by the Committee take into account the needs of the diverse groups served by the Department.

Given the complexity of issues, the full Committee expects to meet at least once a year by teleconference or in-person, and the meetings will be announced in the Federal Register. The subcommittees will meet as deemed necessary by the chairperson and will be held as working group meetings in an open public forum. Subcommittees also may meet through teleconference or by computer-based conferencing (Webinars). Subcommittees may invite technical experts to present information for consideration by the subcommittee. The subcommittee meetings will not be announced in the Federal Register. FSIS will announce the agenda and subcommittee working group meetings through the Constituent Update, available online at http://www.fsis.usda.gov/news_events/Constituent_Update/index.asp.

NACMCF holds subcommittee meetings in order to accomplish the work of NACMCF; all subcommittee work is reviewed and approved during a public meeting of the full Committee, as announced in the Federal Register. All data and records available to the full Committee are expected to be available to the public when the full Committee reviews and approves the work of the subcommittee.

Advisory Committee members have a two-year term, renewable for two consecutive terms. Members are expected to attend all in-person meetings for the smooth functioning of this advisory committee. However, the Advisory Committee realizes that unexpected events or extenuating circumstances (e.g., a personal or family emergency) may result in a member's inability to attend an in-person meeting and that attendance through teleconferencing may be necessary. Some meetings may be held through teleconferencing and or Webinars exclusively.

Members must be prepared to work outside of scheduled Committee and subcommittee meetings and may be required to assist in document preparation. Committee members serve on a voluntary basis; however, travel expenses and per diem reimbursement are available.

Regarding Nominees Who Are Selected

All SGE and Federal government employee nominees who are selected must complete the Office of Government Ethics (OGE) 450 Confidential Financial Disclosure Report before rendering any advice or prior to their first meeting. All members will be reviewed for conflict of interest pursuant to 18 U.S.C. 208 in relation to specific NACMCF work charges. Financial disclosure updates will be required annually. Members must report any changes in financial holdings requiring additional disclosure. OGE 450 forms are available on-line at: <http://www.oge.gov/Financial-Disclosure/Confidential-Financial-Disclosure-450/OGE-Form-450/>.

Additional Public Notification

FSIS will announce this notice online through the FSIS Web page located at http://www.fsis.usda.gov/regulations_and_policies/Federal_Register_Notices/index.asp.

FSIS will also make copies of this Federal Register publication available through the FSIS Constituent Update, which is used to provide information regarding FSIS policies, procedures, regulations, Federal Register notices, FSIS public meetings, and other types of information that could affect or would be of interest to constituents and stakeholders. The Update is communicated via Listserv, a free electronic mail subscription service for industry, trade groups, consumer interest groups, health professionals, and other individuals who have asked to be included. The Update is also available on the FSIS Web page. In addition, FSIS offers an electronic mail subscription service which provides automatic and customized access to selected food safety news and information. This service is available at http://www.fsis.usda.gov/News_and_Events/Email_Subscription/. Options range from recalls to export information to regulations, directives, and notices. Customers can add or

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delete subscriptions themselves, and have the option to password protect their accounts.

USDA Nondiscrimination Statement

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To file a written complaint of discrimination, write USDA, Office of the Assistant Secretary for Civil Rights, 1400 Independence Avenue SW., Washington, DC 20250-9410 or call 202-720-5964 (voice and TTY). USDA is an equal opportunity provider and employer.

Done at Washington, DC, on March 19, 2012.
Alfred V. Almanza,
Administrator.
[FR Doc. 2012-6895 Filed 3-21-12; 8:45 am]
BILLING CODE 3410-DM-P

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS
Subject: Q&A with Elisabeth Hagen, Part II: Poultry, "Pink Slime" and Labeling
Date: Thursday, March 22, 2012 9:56:25 AM

This web site is Elisabeth Hagen questions and answers about the poultry modernization. Still vague but every little bit of information is helpful.

<http://www.foodsafetynews.com/2012/03/qa-with-elisabeth-hagen-part-ii-poultry-pink-slime-and-labeling/>

From: (b) (6)
To: (b) (6) - FSIS
Subject: Question
Date: Friday, March 09, 2012 2:55:41 PM

What is this pink slime all about??

http://eatocracy.cnn.com/2012/03/09/clarified-much-a-goo-about-pink-slime/?hpt=hp_bn8

(b) (6)
Management Analyst
DCMA Denver (CSO)
Office (b) (6)
Fax (719) 540-7827

Satisfied with the service you received? We welcome your comments and feedback. Please fill out the customer satisfaction survey at [DCMA Internal Customer Satisfaction Survey](#).

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From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: Question
Date: Monday, March 26, 2012 10:23:31 PM

Hi (b) (6)

In all this discussion from FSIS about removing "pink slime" from ground beef....is this not the following true???

"Pink Slime" is Lean Finely Textured Beef (LFTB)

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.

Is it not fraud to put LFTB in something and call it chopped beef, ground beef, or hamburger.

(b) (6) // Consumer Safety Officer

USDA, FSIS, OPPD, Policy Development Division

Edward Zorinsky Federal Building

1616 Capitol Avenue, Suite 260

Omaha NE 68102-5908

(b) (6)

Submit your questions to...

<http://askfsis.custhelp.com>

From: (b) (6) @dshs.state.tx.us
To: (b) (6) - FSIS
Cc: (b) (6) @dshs.state.tx.us
Subject: RE: 70 Percent of Ground Beef at Supermarkets Contains 'Pink Slime'
Date: Thursday, March 08, 2012 9:05:46 AM

Wayne, finely textured ground beef is used in the production of ground beef patties and ground beef. It is usually combined with beef trim. It looks like emulsified pale meat. I have never heard it called pink slime. I am not surprised it is everywhere in the markets. Some of it is probably labeled 90/10 or 93/7. I don't think USDA checks on retail fat/ lean claims and the stores just get away with putting whatever will sell on the packages. I know I bought some 93/7 not long ago and I was surprised at how much fat cooked off. I don't think I'm buying my own grinder just yet. Maybe we should buy ground yardbird.

(b) (6), DVM
MSA Veterinarian, TX01 Circuit
6302 Iola Ave.
Lubbock, TX 79424
Office # (b) (6)
Cell # (b) (6)
Fax # 806-783-6435

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

From: (b) (6) - FSIS [[mailto:\(b\) \(6\)@fsis.usda.gov](mailto:(b) (6)@fsis.usda.gov)]
Sent: Thursday, March 08, 2012 7:17 AM
To: (b) (6) (DSHS); (b) (6) (DSHS)
Subject: Spam?: 70 Percent of Ground Beef at Supermarkets Contains 'Pink Slime'

Can you educate me on this??

I've never heard of this.

Thank you

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

From: email@addthis.com [<mailto:email@addthis.com>] On Behalf Of (b) (6) @gmail.com
Sent: Thursday, March 08, 2012 7:16 AM
To: (b) (6) - FSIS
Subject: 70 Percent of Ground Beef at Supermarkets Contains 'Pink Slime'

<http://abcnews.go.com/blogs/headlines/2012/03/70-percent-of-ground-beef-at-supermarkets-contains-pink-slime/#.T1xBx5KYCM.email>

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[REDACTED] sage in error, please notify the sender and delete the email immediately.

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

From: [Riek, Peggy - FSIS](#)
To: [West, Walinda - FSIS](#)
Cc: [Riek, Peggy - FSIS](#)
Subject: Re: Constituent call (re: pink slime) -- FW: Jamie Oliver's TV show- Jamie Oliver's Food Revolution (info from OPPD)
Date: Tuesday, February 07, 2012 6:29:37 AM
Attachments: [Isabelle_PinkSlime.pdf](#)

Good morning, Linda,

Here is more on the subject of "pink slime" from OPPD for the pending constituent call who had questions.

Dirk suggested I contact OPPD. I was unable to get any new OC language from Dirk – he said the issue was ongoing and maybe OPPD could help. They were meeting on the subject last week or the week before.

Last week, I suggested several responses to our constituent, **but then** this came in from OPPD on Friday (when I was working on N&N and the feature story and continuing layout adjustments. ☹)

Any thoughts on our response this week to the constituent so to close out the call in the tracker? Note: OPPD's info seems useful, but I don't think the constituent would understand.

Peggy

From: Canavan, Jeff - FSIS
Sent: Friday, February 03, 2012 1:28 PM
To: Edelstein, Rachel - FSIS; Riek, Peggy - FSIS; Murphy-Jenkins, Rosalyn - FSIS
Subject: FW: Jamie Oliver's TV show- Jamie Oliver's Food Revolution

Here is some background information that I have used for previous responses and an oled letter that was issued. It is unclear exactly what "pink slime" is but we believe they are referring to finely textured beef which is normally pink in appearance and commonly comes in chips or blocks. A large supplier of finely textured beef does treat their's with anhydrous ammonia.

Jeff

From: Canavan, Jeff
Sent: Thursday, April 14, 2011 2:51 PM
To: (b) (6); McKee, Laura; (b) (6); Murphy-Jenkins, Rosalyn; Zeitz, David; (b) (6)
Subject: RE: Jamie Oliver's TV show- Jamie Oliver's Food Revolution

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

Jeff

Anhydrous ammonia is listed in FSIS Directive 7120.1 for use to treat ground beef and finely textured beef (FTB). Ground beef has a standard of identity in 9 CFR 319.15(a) and FTB is a meat food product produced from fresh meat trimmings that is subjected to low temperatures ranging from approximately 107° to 109°F to remove excess fat. FTB cannot have more than 30 percent fat unless it is identified as "Lean," e.g., "Lean Finely Textured Beef" whereby the fat content cannot exceed 10 percent. FTB may be used in the formulation of ground beef at up to 20 percent of the meat block as described in the Agriculture Marketing Service's (AMS) Institutional Meat Purchase Specifications (IMPS), Item Number 136.

In this case, FSIS has determined that the approved use of anhydrous ammonia to treat FTB and ground beef is consistent with FDA's definition of a processing aid and exempt from labeling. The web-links below provide additional information on the standard of identity for ground beef, FSIS Directive 7120.1, the Agency's compliance policy guide on the determination of processing aids, and the IMPS publication.

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

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

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

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

From: (b) (6)

Sent: Thursday, April 14, 2011 12:33 PM

To: Canavan, Jeff; McKee, Laura; (b) (6)

Cc: (b) (6)

Subject: RE: Jamie Oliver's TV show- Jamie Oliver's Food Revolution

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

(b) (6), Staff Officer

FSIS, OPPD, Policy Development Division

Edward Zorinsky Federal Building

1616 Capitol Avenue, Suite 260

Omaha, Nebraska 68102-5908



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

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

(b) (6)

Yes, we can help. I think Jamie Oliver got the reference to "pink slime" last year when the NY Times ran a series on the use of ammonia to treat FTB and used the term. There were multiple FOIAs, etc. I think posting a Q and A may raise more questions. Do you think we can develop a response that can be used to respond to individual inquiries by staff so we are responding with a similar response instead? I know (b) (6) was looking for a response too.

Jeff

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

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

Laura Hulse McKee, DVM

USDA/FSIS/OPPD

Director, Policy Development Division

Zorinsky Federal Building

1616 Capitol Ave. Suite 260

Omaha, NE. 68102

Office (b) (6)

Fax 402-344-5007

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

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

Laura Hulse McKee, DVM

USDA/FSIS/OPPD

Director, Policy Development Division

Zorinsky Federal Building

1616 Capitol Ave. Suite 260

Omaha, NE. 68102

Office (b) (6)

Fax 402-344-5007

From: (b) (6)

Sent: Thursday, April 14, 2011 10:38 AM

To: McKee, Laura

Subject: Jamie Oliver's TV show- Jamie Oliver's Food Revolution

Laura

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

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

(b) (6) r, Staff Officer

FSIS, OPPD, Policy Development Division

Edward Zorinsky Federal Building

1616 Capitol Avenue, Suite 260

Omaha, Nebraska 68102-5908



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

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: - pink slime hamburger
Date: Tuesday, February 14, 2012 9:56:20 AM

Great news, and good eye...thank you!

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, S.W., Room 1162-S
Washington, DC 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

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

From: (b) (6) - FSIS
Sent: Tuesday, February 14, 2012 9:56 AM
To: (b) (6) - FSIS
Subject: RE: - pink slime hamburger
Importance: High

Hi (b) (6)

We have already responded to her. Please see attached signed copy. This one can be NRN.

Thanks and Have a Wonderful Day!

(b) (6) Issues Analyst
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
Food Safety and Inspection Service
1400 Independence Ave. S.W., Room 1166-S, Washington, DC 20250-3700
Phone: (b) (6) Fax : (202) 720-7609
Email: (b) (6) fsis.usda.gov

"Building Strong Working Relationships Makes a Great Team"

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

From: (b) (6) - FSIS
Sent: Tuesday, February 14, 2012 9:32 AM
To: (b) (6) - FSIS
Subject: FW: - pink slime hamburger

Another "pink slime":

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff

Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, S.W., Room 1162-S
Washington, DC 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

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

From: Meat and Poultry Hotline
Sent: Thursday, February 09, 2012 10:48 AM
To: FSIS
Subject: FW: - pink slime hamburger

Please see the attached.

Thank you

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

From: (b) (6) @goldennugget.com [[mailto:\(b\) \(6\) @goldennugget.com](mailto:(b) (6) @goldennugget.com)]
Sent: Tuesday, February 07, 2012 12:22 PM
To: Meat and Poultry Hotline
Subject: Message from Internet User - pink slime hamburger

Why did you allow the meat packers to add PINK SLIME hamburger additive to our meat. Why is it not being labeled CONTAINS PINK SLIME ADDITIVE. We thought you were supposed to protect us not sell us out to special interests.

From: (b) (6) - FSIS
To: (b) (6) - OSEC; (b) (6) - OSEC; (b) (6) - OSEC; (b) (6) - OSEC
Cc: (b) (6) - FSIS; (b) (6) - FSIS
Subject: RE: Revised Weekly Report to the President
Date: Monday, March 26, 2012 8:17:59 AM
Attachments: [Weekly Report to the President - March 27, 2012 \(rev\).docx](#)
Importance: High

Good Morning:

Attached is a revised version of the Weekly Report to the President for March 27. Please let me know if you have questions.

Thanks and Have a Wonderful Day!

(b) (6) *Issues Analyst*

Executive Correspondence and Issues Management Staff

Office of Public Affairs and Consumer Education

Food Safety and Inspection Service

1400 Independence Ave. S.W., Room 1166-S, Washington, DC 20250-3700

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

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

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

From: (b) (6) - FSIS
To: Blake, Carol - FSIS
Cc: Cardwell, Rene - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: RE: Weekly Report to the President - March 27
Date: Friday, March 23, 2012 1:02:05 PM
Attachments: [Weekly Report to the President - March 27, 2012.docx](#)
Importance: High

Hi Carol,

This week's President report is attached for your review/clearance.

Thanks and Have a Wonderful Day!

(b) (6) *Issues Analyst*

Executive Correspondence and Issues Management Staff

Office of Public Affairs and Consumer Education

Food Safety and Inspection Service

1400 Independence Ave. S.W., Room 1166-S, Washington, DC 20250-3700

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

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

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

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE:
Date: Monday, March 12, 2012 11:06:34 AM

Hmmmm—neither did I—(b) (6) who is doing mechanically tenderized beef didn't either—wonder if what he really meant was this pink slime ---ABC has it on Nightly News like every night—apparently, no one at FSIS will talk to the press—how unlike Dan--LOL

(b) (6) Ph.D.

Senior Economist

Food Safety & Inspection Service

U.S. Department of Agriculture

Washington, DC 20250

Phone: (b) (6)

Fax: (202) 720-0582

e-mail: (b) (6) fsis.usda.gov

From: (b) (6) - FSIS
Sent: Monday, March 12, 2012 11:04 AM
To: (b) (6) - FSIS
Subject: RE:

I don't, sorry.

From: (b) (6) - FSIS
Sent: Monday, March 12, 2012 10:57 AM
To: (b) (6) - FSIS
Subject:

(b) (6)

Do you know about something that is added to mechanically tenderized beef—has 3 initials, like mbm or msm or some such—

Was talking to the butcher at Balducci's about pink slime on Saturday and whether they grind their own beef—which they do.? Anyway, he started talking about that and I was clueless—

(b) (6) Ph.D.

Senior Economist

Food Safety & Inspection Service

[REDACTED]
U.S. Department of Agriculture

[REDACTED] 0250

[REDACTED] (b) (6)

Fax: [REDACTED] 720-0582

e-mail: [REDACTED] (b) (6) fsis.usda.gov

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE:
Date: Monday, March 26, 2012 4:28:28 PM

Yeah, I have the same sort of thing, probably older than I am.

(b) (6), CSI

USDA, FSIS

From: (b) (6) - FSIS
Sent: Monday, March 26, 2012 1:25 PM
To: (b) (6) - FSIS
Subject: RE:

Yeah, I will stick my little hand grinder at home and on sale chuck roast I run through it.

(b) (6)

USDA FSIS

Relief CSI

Portland, OR

(b) (6)

From: (b) (6) - FSIS
Sent: Monday, March 26, 2012 1:24 PM
To: (b) (6) - FSIS
Subject: RE:

I bet we see some big sales on ground beef over the next few weeks from "cheaper" grocery chains.

(b) (6), CSI

USDA, FSIS

From: (b) (6) - FSIS
Sent: Monday, March 26, 2012 1:23 PM
To: (b) (6) - FSIS
Subject: RE:

Did you see that BPI is shutting down 3 of its "pink slime" plants? (b) (6) said they have 250 trucks that are in transit and everyone quit selling it. I bet he makes a bid on a bunch of it for 10 cents on the dollar. Amazing what a few newspaper headlines will do.

Jeremy

(b) (6)

USDA FSIS

Relief CSI

Portland, OR

(b) (6)

From: (b) (6) - FSIS
Sent: Monday, March 26, 2012 1:20 PM
To: (b) (6) - FSIS
Subject: RE:

Hmm, yeah, that's what (b) (6) said... LOL

(b) (6), CSI

USDA, FSIS

From: (b) (6) - FSIS
Sent: Monday, March 26, 2012 1:17 PM
To: (b) (6) - FSIS
Subject: RE:

No problem, but I am expensive! Hehe

(b) (6)

USDA FSIS

Relief CSI

Portland, OR

(b) (6)

From: (b) (6) - FSIS
Sent: Monday, March 26, 2012 1:08 PM
To: (b) (6) - FSIS
Subject:

Could you pick up the OT at Fulton today? I have a dentist appointment in Battle Ground at 1530, so I have to leave here at 1430. Not sure how late they will work, but I doubt it will be past 1530. T

Thanks!

(b) (6), *CSI*

USDA, FSIS

Portland, Oregon

President AFGE Local 1188

"Weekends don't count unless you spend
them doing something completely pointless."

-*Calvin and Hobbes*

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE:
Date: Thursday, March 22, 2012 11:54:57 AM

Go for it

From: (b) (6) - FSIS
Sent: Thursday, March 22, 2012 11:50 AM
To: (b) (6) - FSIS
Subject: RE:

I'd offer to train you as a re-fresher.

Should I bring up "Pink-Slime" as another ingredient with re-work or a multitude of other potential issues????

From: (b) (6) - FSIS
Sent: Thursday, March 22, 2012 11:48 AM
To: (b) (6) - FSIS
Subject: RE:

Lol most of the time, I wish I still was a CSI

From: (b) (6) - FSIS
Sent: Thursday, March 22, 2012 11:46 AM
To: (b) (6) - FSIS
Subject: FW:

Did you know you are still listed as a CSI in the address book? I'd be upset and get that changes ASAP with an attached APOLOGY!

From: (b) (6) - FSIS
Sent: Thursday, March 22, 2012 11:38 AM
To: (b) (6) - FSIS
Subject: RE:

Just for you...if it was John, forget-a-bout-it!

From: (b) (6) - FSIS
Sent: Thursday, March 22, 2012 11:34 AM
To: (b) (6) - FSIS
Subject: RE:

I did appreciate that. Kind move

From: (b) (6) - FSIS

Sent: Thursday, March 22, 2012 11:32 AM
To: (b) (6) - FSIS
Subject: RE:

I'm sorry. I'll make it up to you!

I thought you just needed a break for talking...notice I directed it to the FLS and not you?!?
!

From: (b) (6) - FSIS
Sent: Thursday, March 22, 2012 11:10 AM
To: (b) (6) - FSIS
Subject:

I am cancelling our donut date ☺

(b) (6)

Enforcement, Investigations and Analysis Officer

411 Waverly Oaks Dr.

Building 3, Suite 332

Waltham, MA.

(800) 772 - 7033 ext. (b) (6)

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From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE:
Date: Thursday, March 08, 2012 5:29:12 PM

You've been quiet all day—(b) (6)

(b) (6)

(b) (6)

(b) (6)

(b) (6) —

Am off duty in about 15 minutes---

What do you know about this 'pink slime'—ABC National News had a big story last night on it.

(b) (6) Ph.D.
Senior Economist
Food Safety & Inspection Service
U.S. Department of Agriculture
Washington, DC 20250
Phone: (b) (6)
Fax: (202) 720-0582
e-mail: (b) (6) fsis.usda.gov

From: (b) (6) - FSIS
Sent: Thursday, March 08, 2012 12:02 PM
To: (b) (6) - FSIS
Subject: RE:

Wow. Its Fredericksburg Va or Frederick Md. I don't know her but like her and her great article she submitted for this upcoming FOCUS.

From: (b) (6) - FSIS
Sent: Thursday, March 08, 2012 10:12 AM
To: (b) (6) - FSIS
Subject: RE:

She was app't Director when the other guy retired—she was always gracious to me—but I was very grateful to have that little cubbie hole in DC—and let her know that. Is she a nail biter—don't know—I suspect she is a task master—she is a good size person—lives in Frederick, VA and was one of the one's that threatened to leave when we got sent to Beltsville—so that was one of the reasons that Int'l got to stay in South.

By really next to him—you mean under his skin?

(b) (6) Ph.D.

Senior Economist

Food Safety & Inspection Service

U.S. Department of Agriculture

Washington, DC 20250

Phone: (b) (6)

Fax: (202) 720-0582

e-mail: (b) (6)@fsis.usda.gov

From: (b) (6) - FSIS
Sent: Thursday, March 08, 2012 10:09 AM
To: (b) (6) - FSIS
Subject: RE:

Is Mary Stanley a nail bitter too? I don't think Ive met her but I have heard her name. Whoever it is got really next to him.

From: (b) (6) - FSIS
Sent: Thursday, March 08, 2012 7:20 AM
To: (b) (6) - FSIS
Subject: RE:

Ahhhhh—I was wondering what pushed him over the edge. No—that was (b) (6)
—the Director is Mary Stanley.

(b) (6) Ph.D.

Senior Economist

Food Safety & Inspection Service

U.S. Department of Agriculture

Washington, DC 20250

Phone: (b) (6)

Fax: (202) 720-0582

e-mail: (b) (6)@fsis.usda.gov

From: (b) (6) - FSIS
Sent: Wednesday, March 07, 2012 4:02 PM
To: (b) (6) - FSIS

Subject: RE:

(b) (6) could no longer tolerate his manager is what I heard. Is that the same woman who weirded you out about that office you had in the building after you guys moved to Beltsville?

From: (b) (6) - FSIS
Sent: Wednesday, March 07, 2012 3:48 PM
To: (b) (6) - FSIS
Subject: RE:

(b) (6) is gone or at least I went to his retirement party—u did tell me about (b) (6)-June 1st, I think u said.

(b) (6) Ph.D.
Food Safety & Inspection Service
U.S. Department of Agriculture

Patriots Plaza, SW
Washin
Phone: (b) (6)
cell: (b) (6)
Fax:
e-mail: (b) (6)

From: (b) (6) - FSIS
Sent: Wednesday, March 07, 2012 3:13 PM
To: (b) (6) - FSIS
Subject: RE:

Did I tell that (b) (6) and (b) (6) are retiring?

From: (b) (6) - FSIS
Sent: Wednesday, March 07, 2012 1:11 PM
To: (b) (6) - FSIS
Subject: RE:

Right---

(b) (6) is retiring end of this year—did u hear?

(b) (6) Ph.D.
Food Safety & Inspection Service
U.S. Department of Agriculture

Patriots Plaza, SW
Washin
Phone: (b) (6)
cell: (b) (6)
Fax:
e-mail: (b) (6)

From: (b) (6) - FSIS

Sent: Wednesday, March 07, 2012 12:38 PM
To: (b) (6) - FSIS
Subject: RE:

Personal preference I would imagine. I tend to get way more done at home because I have no interruptions (especially when I'm working on the newsletter) and I can listen to smooth jazz music in stereo. I also look forward to going to lunch at a place with healthy choices. However, I don't desire to do it every single day either. I need to interact with people on occasion. But just on occasion.

From: (b) (6) - FSIS
Sent: Wednesday, March 07, 2012 11:40 AM
To: (b) (6) - FSIS
Subject: RE:

We were told that only Tuesday was required and I was unable to do that b/c I am the WW Administrator. Apparently, (b) (6) is very pleased that I did that!

I see no point to WAH all that time--

(b) (6) Ph.D.
Food Safety & Inspection Service
U.S. Department of Agriculture

Patriots Plaza, SW
Washin
Phone: (b) (6)
cell:
Fax:
e-mail: (b) (6)

From: (b) (6) - FSIS
Sent: Wednesday, March 07, 2012 11:38 AM
To: (b) (6) - FSIS
Subject: RE:

This is national telework week and most of us are working at home all week. You must like going in the office to hob knob with (b) (6)

From: (b) (6) - FSIS
Sent: Wednesday, March 07, 2012 11:36 AM
To: (b) (6) - FSIS
Subject: RE:

I WAH Monday and Thursday this week—PPIII Tuesday and Wednesday—off Friday! ☺

(b) (6) Ph.D.
Food Safety & Inspection Service
U.S. Department of Agriculture

Patriots Plaza, SW
Washin
Phone: (b) (6)
cell: (b) (6)
Fax:
e-mail: (b) (6)

From: (b) (6) - FSIS
Sent: Wednesday, March 07, 2012 10:00 AM
To: (b) (6) - FSIS
Subject:

Are you working at home this entire week and did you register for Telework week? Apparently FSIS have a lower than average teleworking community and we need to fix it.

(b) (6)

Office of Policy & Program Development

PID, FSIS, USDA

South Bldg., Room 6083

(b) (6)

From: (b) (6) - FSIS
To: Fillpot, Dirk - FSIS
Cc: McIntire, Richard - FSIS
Subject: RE:
Date: Tuesday, March 20, 2012 9:30:22 AM

Perfect, I'll include these!

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

From: Fillpot, Dirk - FSIS
Sent: Tuesday, March 20, 2012 9:30 AM
To: (b) (6) - FSIS
Cc: McIntire, Richard - FSIS
Subject: FW:

To keep the theme going...!

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/>

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

From: Blake, Carol - FSIS
Sent: Tuesday, March 20, 2012 9:24 AM
To: Fillpot, Dirk - FSIS
Cc: Mabry, Brian - FSIS
Subject: RE:

http://www.foodsafetynews.com/2012/03/in-defense-of-food-safety-leadership/?utm_source=newsletter&utm_medium=email&utm_campaign=120317

Did we have this in there? I can't remember if I read it at home or in food safety news... If not, let's include it. Thanks!

Carol Blake
Assistant Administrator
Office of Public Affairs and Consumer Education
Food Safety and Inspection Service, USDA
Room 339-E Whitten Building
Washington, DC 20250
Phone: (202) 720-3884
Fax: (202) 205-0301
Cell: (202) 557-4736
carol.blake@fsis.usda.gov
<http://www.youtube.com/USDAFoodSafety>
<http://twitter.com/usdafoodsafety>
<http://www.fsis.usda.gov>

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

From: Fillpot, Dirk - FSIS
Sent: Tuesday, March 20, 2012 9:19 AM
To: Blake, Carol - FSIS
Cc: Mabry, Brian - FSIS
Subject: RE:

Thanks!

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

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

From: Blake, Carol - FSIS
Sent: Tuesday, March 20, 2012 9:18 AM
To: Fillpot, Dirk - FSIS; Mabry, Brian - FSIS
Subject: FW:

For food safety news today. Not sure who is producing.

Carol Blake
Assistant Administrator
Office of Public Affairs and Consumer Education
Food Safety and Inspection Service, USDA
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Phone: (202) 720-3884
Fax: (202) 205-0301
Cell: (202) 557-4736
carol.blake@fsis.usda.gov
<http://www.youtube.com/USDAFoodSafety>
<http://twitter.com/usdafoodsafety>
<http://www.fsis.usda.gov>

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

From: Rottenberg, Carmen - FSIS
Sent: Monday, March 19, 2012 9:44 PM
To: Almanza, Al - FSIS; Derfler, Phil - FSIS; Blake, Carol - FSIS
Subject:

<http://news.discovery.com/human/pink-slime-psychology-120319.html>

From: [Lavallee, Aaron - OC](#)
To: [Blake, Carol - FSIS](#); [Mabry, Brian - FSIS](#); [Fillpot, Dirk - FSIS](#)
Subject: RE:
Date: Friday, March 23, 2012 1:45:27 PM

Agreed

From: Blake, Carol - FSIS
Sent: Friday, March 23, 2012 1:28 PM
To: Lavallee, Aaron - OC; Mabry, Brian - FSIS; Fillpot, Dirk - FSIS
Subject:

I think we (USDA) need to be ready for what's in nuggets and hot dogs. Those kinds of questions are going to come. One of the tweets at #pinkslime said "I wonder how many people complaining about pink slime will feed their kids hot dogs tonight."

Carol Blake

Assistant Administrator
Office of Public Affairs and Consumer Education
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carol.blake@fsis.usda.gov

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

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

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE:
Date: Thursday, March 15, 2012 2:11:17 PM
Attachments: [image001.png](#)

Did you fill out a bracket? I finished mine last night...I've got MSU to win the damn thing.

(b) (6)

Consumer Safety Inspector
Est. 10202 M
Geukes Meat Market LLC
500 High St., Middleville MI, 49333

(b) (6)

"worrying is like sitting in a rocking chair, it will give you something to do, but it won't get you anywhere"-cow farmer

From: (b) (6) - FSIS
Sent: Thursday, March 15, 2012 2:06 PM
To: (b) (6) - FSIS
Subject: RE:

Not bad at all!! I can't document in PHIS it won't let me in, Dr Sprik is having the same problem...Oh well something's we'll have to wait till Monday.

(b) (6)

CSI / EEOAC ViceChair person
USDA - FSIS
Est. # 2592,32143P, 10202, 20935P

c/o Byron Center Wholesale Meats
8375 Freeland Ave. S.W.
Byron Center, MI 49315
616-878-1578 Ext (b) (6)

Let your smile change the world, but don't let the world change your smile



From: (b) (6) - FSIS
Sent: Thursday, March 15, 2012 1:54 PM
To: (b) (6) - FSIS
Subject: RE:

Ok..

I figured out my leave hours by June. I will have a total of (b) (6) in June. 8 weeks out is (b) (6) hrs..I would be in the hole (b) (6). So that's (b) (6) ..not too bad..

(b) (6)

Consumer Safety Inspector

Est. 10202 M

Geukes Meat Market LLC

500 High St., Middleville MI, 49333

(b) (6)

"worrying is like sitting in a rocking chair, it will give you something to do, but it won't get you anywhere"-cow farmer

From: (b) (6) - FSIS
Sent: Thursday, March 15, 2012 1:48 PM
To: (b) (6) - FSIS
Subject: RE:

You can go & look at the records from a previous week & make sure that it is done correctly, like time/temps, initialed, preshipment, etc.

(b) (6)

CSI / EEOAC ViceChair person

USDA - FSIS

Est. # 2592,32143P, 10202, 20935P

c/o Byron Center Wholesale Meats

8375 Freeland Ave. S.W.

Byron Center, MI 49315

616-878-1578 Ext. (b) (6)

Let your smile change the world, but don't let the world change your smile



From: (b) (6) - FSIS
Sent: Thursday, March 15, 2012 1:41 PM
To: (b) (6) - FSIS
Subject: RE:

Kinda bored here now..(b) (6) gone, the processing room is soaping..just hanging out now. All is done..

When you perform a review of establishment data..what exactly do you look at?

(b) (6)

Consumer Safety Inspector
Est. 10202 M
Geukes Meat Market LLC
500 High St., Middleville MI, 49333

(b) (6)

"worrying is like sitting in a rocking chair, it will give you something to do, but it won't get you anywhere"-cow farmer

From: (b) (6) - FSIS
Sent: Thursday, March 15, 2012 1:39 PM
To: (b) (6) - FSIS
Subject: RE:

Glad I could Help out!!!

(b) (6)

CSI / EEOAC ViceChair person
USDA - FSIS
Est. # 2592,32143P, 10202, 20935P

c/o Byron Center Wholesale Meats
8375 Freeland Ave. S.W.
Byron Center, MI 49315
616-878-1578 Ext (b) (6)

Let your smile change the world , but don't let the world change your smile



From: (b) (6) - FSIS
Sent: Thursday, March 15, 2012 1:05 PM
To: (b) (6) - FSIS
Subject: RE:

That's awesome! Hey this "pink slime" article...thanks for sending me that. My mother in law was bugging me about this. She saw this on fox news..she is great at getting certain parts of information and turning them all around into something that doesn't make any sense!

All I could gather from her is that burger is soaked in ammonia and it's called pink slime...she says this crap to me as I walk in the door...no "hi", or "how's your day" ..its all about some "pink slime"...ugh..so now I can print this off and let her read it... ☺

(b) (6)

Consumer Safety Inspector
Est. 10202 M
Geukes Meat Market LLC
500 High St., Middleville MI, 49333

(b) (6)

"worrying is like sitting in a rocking chair, it will give you something to do, but it won't get you anywhere"-cow farmer

From: (b) (6) - FSIS
Sent: Thursday, March 15, 2012 1:01 PM
To: (b) (6) - FSIS
Subject: RE:

I'm hurrying up, (b) (6) is going to cover my OT after 4:00...YEAH!!!!

(b) (6)

CSI / EEOAC ViceChair person
USDA - FSIS
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c/o Byron Center Wholesale Meats
8375 Freeland Ave. S.W.
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616-878-1578 Ext (b) (6)

Let your smile change the world, but don't let the world change your smile



From: (b) (6) - FSIS
Sent: Thursday, March 15, 2012 12:39 PM
To: (b) (6) - FSIS
Subject: RE:

Well since its lunch time for me..facebook...lol serious reading!

(b) (6)

Consumer Safety Inspector
Est. 10202 M
Geukes Meat Market LLC
500 High St., Middleville MI, 49333

(b) (6)

"worrying is like sitting in a rocking chair, it will give you something to do, but it won't get you anywhere"-cow farmer

From: (b) (6) - FSIS
Sent: Thursday, March 15, 2012 12:38 PM
To: (b) (6) - FSIS
Subject: RE:

What ya reading??

(b) (6)
CSI / EEOAC ViceChair person
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616-878-1578 Ext. (b) (6)

Let your smile change the world, but don't let the world change your smile



From: (b) (6) - FSIS
Sent: Thursday, March 15, 2012 12:36 PM
To: (b) (6) - FSIS
Subject: RE:

Hahahahahah...I was so engrossed in what I was reading that when this came through..I was like...is this a trick question... ☺ Yes it's here...lol

(b) (6)
Consumer Safety Inspector
Est. 10202 M
Geukes Meat Market LLC
500 High St., Middleville MI, 49333
(b) (6)

"worrying is like sitting in a rocking chair, it will give you something to do, but it won't get you anywhere"-cow farmer

From: (b) (6) - FSIS
Sent: Thursday, March 15, 2012 12:35 PM

To: (b) (6) - FSIS
Subject:

Is my mouse there??

(b) (6)

CSI / EEOAC ViceChair person
USDA - FSIS
Est. # 2592,32143P, 10202, 20935P

c/o Byron Center Wholesale Meats
8375 Freeland Ave. S.W.
Byron Center, MI 49315
616-878-1578 Ext (b) (6)

Let your smile change the world, but don't let the world change your smile



From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE:
Date: Wednesday, March 21, 2012 2:31:57 PM

I'm hearing 2 company's so far here and about 50% of all AFA

From: (b) (6) - FSIS
Sent: Wednesday, March 21, 2012 2:19 PM
To: (b) (6) - FSIS
Subject: Re:

No objections. They give up using pink slime?

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

Sent from my BlackBerry Wireless Handheld

From: (b) (6) - FSIS
Sent: Wednesday, March 21, 2012 01:17 PM
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS
Subject:

(b) (6) I came in early today cause there production numbers are down. And tomorrow there also not working and I'm going to come in early also if you don't have any objections.

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE:
Date: Thursday, March 08, 2012 5:23:01 PM

OK—I'm off 2morrow—so enjoy your wk-end.

(b) (6) Ph.D.

Senior Economist

Food Safety & Inspection Service

U.S. Department of Agriculture

Washington, DC 20250

Phone: (b) (6)

Fax: (202) 720-0582

e-mail: (b) (6) fsis.usda.gov

From: (b) (6) - FSIS
Sent: Thursday, March 08, 2012 4:28 PM
To: (b) (6) - FSIS
Subject: RE:

It's the trim from trim. We don't need to worry about it because it's covered by the definition of ground beef.

From: (b) (6) - FSIS
Sent: Thursday, March 08, 2012 4:24 PM
To: (b) (6) - FSIS
Subject: RE:

So, it is different from Trim, right?---the news makes it sound pretty unappetizing. Do we need to worry about it in the Grinder rule?

(b) (6) Ph.D.

Senior Economist

Food Safety & Inspection Service

U.S. Department of Agriculture

Washington, DC 20250

Phone: (b) (6)

Fax: (202) 720-0582

e-mail: (b) (6) fsis.usda.gov

From: (b) (6) - FSIS
Sent: Thursday, March 08, 2012 4:10 PM
To: (b) (6) - FSIS
Subject: RE:

Pink slime is the stuff that's left over after you've cut, sliced, diced, and done everything else you can to get the meat off the bones. It's a mix of fat, probably some bone, teeny weeny slivers of meat, and who knows what else. It has to be doused with ammonia to ensure that it's pathogen-free.

Yes, she was.

From: (b) (6) - FSIS
Sent: Thursday, March 08, 2012 4:01 PM
To: (b) (6) - FSIS
Subject:

So what do we know about this "pink slime" that is all over the news—ABC Nat'l News last night---

(b) (6) was certainly in rare form at the egg NR mtg 2day.

(b) (6) Ph.D.
Senior Economist
Food Safety & Inspection Service
U.S. Department of Agriculture
Washington, DC 20250
Phone: (b) (6)
Fax: (202) 720-0582
e-mail: (b) (6)@fsis.usda.gov

From: (b) (6)
To: (b) (6) - FSIS
Subject: RE:
Date: Monday, March 12, 2012 10:55:03 PM

Hard to believe but I was so busy I didn't check my email until now.

(b) (6)

From: (b) (6) - FSIS [mailto:(b) (6)@fsis.usda.gov]
Sent: Monday, March 12, 2012 11:37 AM
To: (b) (6)
Subject:

Btw, I got gas yesterday in your neighborhood Exxon—the price for plus is up 23 cents since last Monday---OMG! It was \$3.99 before and is now \$4.22
No wonder the press is in a flap—like they don't have enough to flap over with Pink slime!

Enjoy your day—got a new walk around phone—battery wasn't it!

(b) (6) Ph.D.
Food Safety & Inspection Service
U.S. Department of Agriculture
Washing
Phone: (b) (6)
Fax:
e-mail: (b) (6)@fsis.usda.gov

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From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE:
Date: Monday, March 12, 2012 12:05:30 PM

I guess I was polite! ☺

From: (b) (6) - FSIS
Sent: Monday, March 12, 2012 12:01 PM
To: (b) (6) - FSIS
Subject: RE:

I am in one of those moods today, so if the question had come to me, my response might have been,

“Here is the link to askFSIS - <http://askfsis.custhelp.com> - knock yourself out!”

(b) (6)

Policy Development Division Staff Officer

USDA, FSIS, OPPD, PDD

1616 Capitol Avenue, Suite 260

Omaha, NE 68102-5908

Phone: (b) (6) Fax: (402) 344-5005 E-mail: (b) (6) [@fsis.usda.gov](mailto:(b) (6)@fsis.usda.gov)

From: (b) (6) - FSIS
Sent: Monday, March 12, 2012 10:50 AM
To: (b) (6) - FSIS
Subject: RE:

Exactly!!

I thought about sending her to Labeling, but decided not to complicate their lives, either.

From: (b) (6) - FSIS
Sent: Monday, March 12, 2012 11:41 AM
To: (b) (6) - FSIS
Subject: RE:

Sorry to hear that! I don't know that you actually want to provide her with the answer because then she will keep coming back, but this is my take on what she is bugging you about.

What the Butcher is most likely referring to is MSG. This is a common flavor enhancer added to meat and other food products. You can tell her if she has questions about ingredients approved for use in the meat, poultry or egg products she eats, she should first look in 9 CFR 424.21 and then FSIS Directive 7120.1, for the ingredients approved for use in amenable products. MSG is not an allergen, but some people have a heightened sensitivity

to it. If it is in the meat, then it has to be on the ingredient statement of the product. If she just does a simple search on the FSIS web site or Google it, she will get more information than she wants.

You could also just send her to Labeling, or tell her to submit a question through askFSIS. Hope this helps a little.

(b) (6)

Policy Development Division Staff Officer

USDA, FSIS, OPPD, PDD

1616 Capitol Avenue, Suite 260

Omaha, NE 68102-5908

Phone: (b) (6) Fax: (402) 344-5005 E-mail: (b) (6) [@fsis.usda.gov](mailto:(b) (6)@fsis.usda.gov)

From: (b) (6) - FSIS
Sent: Monday, March 12, 2012 10:05 AM
To: (b) (6) - FSIS
Subject: FW:

She's been bothering me about this since Thursday. I wish she'd just *leave me alone*.

From: (b) (6) - FSIS
Sent: Monday, March 12, 2012 10:57 AM
To: (b) (6) - FSIS
Subject:

(b) (6)

Do you know about something that is added to mechanically tenderized beef—has 3 initials, like mbm or msm or some such—

Was talking to the butcher at Balducci's about pink slime on Saturday and whether they grind their own beef—which they do.? Anyway, he started talking about that and I was clueless—

(b) (6) Ph.D.

Senior Economist

Food Safety & Inspection Service

U.S. Department of Agriculture

Washington, DC 20250

Phone: (b) (6)

Fax: (202) 720-0582

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE:
Date: Thursday, March 15, 2012 1:48:49 PM
Attachments: [image004.png](#)
[image001.png](#)

You can go back & click on one of mine & it will show you which regs I verified & want the findings were, that might help.

(b) (6)
CSI / EEOAC ViceChair person
USDA - FSIS
Est. # 2592,32143P, 10202, 20935P

c/o Byron Center Wholesale Meats
8375 Freeland Ave. S.W.
Byron Center, MI 49315
616-878-1578 Ext. (b) (6)

Let your smile change the world, but don't let the world change your smile



From: (b) (6) - FSIS
Sent: Thursday, March 15, 2012 1:41 PM
To: (b) (6) - FSIS
Subject: RE:

Kinda bored here now..(b) (6) gone, the processing room is soaping..just hanging out now. All is done..

When you perform a review of establishment data..what exactly do you look at?

(b) (6)
Consumer Safety Inspector
Est. 10202 M
Geukes Meat Market LLC
500 High St., Middleville MI, 49333
(b) (6)

"worrying is like sitting in a rocking chair, it will give you something to do, but it won't get you anywhere"-cow farmer

From: (b) (6) - FSIS
Sent: Thursday, March 15, 2012 1:39 PM

To: (b) (6) - FSIS
Subject: RE:

Glad I could Help out!!!

(b) (6)
CSI / EEOAC ViceChair person
USDA - FSIS
Est. # 2592,32143P, 10202, 20935P

c/o Byron Center Wholesale Meats
8375 Freeland Ave. S.W.
Byron Center, MI 49315
616-878-1578 Ext. (b) (6)

Let your smile change the world, but don't let the world change your smile



From: (b) (6) - FSIS
Sent: Thursday, March 15, 2012 1:05 PM
To: (b) (6) - FSIS
Subject: RE:

That's awesome! Hey this "pink slime" article...thanks for sending me that. My mother in law was bugging me about this. She saw this on fox news..she is great at getting certain parts of information and turning them all around into something that doesn't make any sense!

All I could gather from her is that burger is soaked in ammonia and it's called pink slime...she says this crap to me as I walk in the door...no "hi", or "how's your day" ..its all about some "pink slime"...ugh..so now I can print this off and let her read it... ☺

(b) (6)
Consumer Safety Inspector
Est. 10202 M
Geukes Meat Market LLC
500 High St., Middleville MI, 49333
(b) (6)

"worrying is like sitting in a rocking chair, it will give you something to do, but it won't get you anywhere"-cow farmer

From: (b) (6) - FSIS
Sent: Thursday, March 15, 2012 1:01 PM
To: (b) (6) - FSIS
Subject: RE:

I'm hurrying up, Aamen is going to cover my OT after 4:00...YEAH!!!!

(b) (6)

CSI / EEOAC ViceChair person
USDA - FSIS
Est. # 2592,32143P, 10202, 20935P

c/o Byron Center Wholesale Meats
8375 Freeland Ave. S.W.
Byron Center, MI 49315
616-878-1578 Ext. (b) (6)

Let your smile change the world, but don't let the world change your smile



From: (b) (6) - FSIS
Sent: Thursday, March 15, 2012 12:39 PM
To: (b) (6) - FSIS
Subject: RE:

Well since its lunch time for me..facebook...lol serious reading!

(b) (6)

Consumer Safety Inspector
Est. 10202 M
Geukes Meat Market LLC
500 High St., Middleville MI, 49333

(b) (6)

"worrying is like sitting in a rocking chair, it will give you something to do, but it won't get you anywhere"-cow farmer

From: (b) (6) - FSIS
Sent: Thursday, March 15, 2012 12:38 PM
To: (b) (6) - FSIS
Subject: RE:

What ya reading??

(b) (6)

CSI / EEOAC ViceChair person
USDA - FSIS
Est. # 2592,32143P, 10202, 20935P

c/o Byron Center Wholesale Meats
8375 Freeland Ave. S.W.
Byron Center, MI 49315
616-878-1578 Ext. (b) (6)

Let your smile change the world, but don't let the world change your smile



From: (b) (6) - FSIS
Sent: Thursday, March 15, 2012 12:36 PM
To: (b) (6) - FSIS
Subject: RE:

Hahahahahah...I was so engrossed in what I was reading that when this came through..I was like...is this a trick question... ☺ Yes it's here...lol

(b) (6)
Consumer Safety Inspector
Est. 10202 M
Geukes Meat Market LLC
500 High St., Middleville MI, 49333
269-795-3767

"worrying is like sitting in a rocking chair, it will give you something to do, but it won't get you anywhere"-cow farmer

From: (b) (6) - FSIS
Sent: Thursday, March 15, 2012 12:35 PM
To: (b) (6) - FSIS
Subject:

Is my mouse there??

(b) (6)
CSI / EEOAC ViceChair person
USDA - FSIS
Est. # 2592,32143P, 10202, 20935P

c/o Byron Center Wholesale Meats
8375 Freeland Ave. S.W.
Byron Center, MI 49315
616-878-1578 Ext. (b) (6)

Let your smile change the world, but don't let the world change your smile

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE:
Date: Monday, March 12, 2012 11:40:52 AM

Sorry to hear that! I don't know that you actually want to provide her with the answer because then she will keep coming back, but this is my take on what she is bugging you about.

What the Butcher is most likely referring to is MSG. This is a common flavor enhancer added to meat and other food products. You can tell her if she has questions about ingredients approved for use in the meat, poultry or egg products she eats, she should first look in 9 CFR 424.21 and then FSIS Directive 7120.1, for the ingredients approved for use in amenable products. MSG is not an allergen, but some people have a heightened sensitivity to it. If it is in the meat, then it has to be on the ingredient statement of the product. If she just does a simple search on the FSIS web site or Google it, she will get more information than she wants.

You could also just send her to Labeling, or tell her to submit a question through askFSIS. Hope this helps a little.

(b) (6)

Policy Development Division Staff Officer
USDA, FSIS, OPPD, PDD
1616 Capitol Avenue, Suite 260
Omaha, NE 68102-5908

Phone: (b) (6) Fax: (402) 344-5005 E-mail: (b) (6) @fsis.usda.gov

From: (b) (6) - FSIS
Sent: Monday, March 12, 2012 10:05 AM
To: (b) (6) - FSIS
Subject: FW:

She's been bothering me about this since Thursday. I wish she'd just *leave me alone*.

From: (b) (6) - FSIS
Sent: Monday, March 12, 2012 10:57 AM
To: (b) (6) - FSIS
Subject:

(b) (6)

Do you know about something that is added to mechanically tenderized beef—has 3 initials, like mbm or msm or some such—

Was talking to the butcher at Balducci's about pink slime on Saturday and whether they grind their own beef—which they do.? Anyway, he started talking about that and I was clueless—

(b) (6) Ph.D.

Senior Economist

Food Safety & Inspection Service

U.S. Department of Agriculture

Washington, DC 20250

Phone: (b) (6)

Fax: (202) 720-0582

e-mail: (b) (6) fsis.usda.gov

From: (b) (6)
To: (b) (6); (b) (6) - FSIS; (b) (6) (DCUS/EPU1); (b) (6)
Subject: RE:
Date: Thursday, February 02, 2012 10:54:51 AM

Yum Yum... I bet it tastes like bubblelicious or bazzoka bubble gum.

From: (b) (6) [mailto:(b) (6)@pplweb.com]
Sent: Thursday, February 02, 2012 10:08 AM
To: (b) (6) - FSIS; (b) (6) (DCUS/EPU1); (b) (6)@rubinoinsurance.com; (b) (6)
Subject: FW:

eparated meat.....gee, I wish we knew someone at the US Dept of meat who could do something about this, (b) (6)

o

<http://usnews.msnbc.msn.com/news/2012/01/31/10282876-mcdonalds-drops-use-of-gooey-ammonia-based-pink-slime-in-hamburger-meat>

Even more reason to go organic...

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From: (b) (6)
To: (b) (6) - FSIS
Subject: RE:
Date: Tuesday, March 27, 2012 4:17:50 PM

Would you want a bowling lesson Saturday morning?

(b) (6), MT.ASCP.BB
St Mary's Regional Blood Center
2635 N. 7th Street
Grand Junction, Colorado 81502
(b) (6)
e-mail: (b) (6) @stmarygj.org
fax 970 244-7122

From: (b) (6) - FSIS [mailto:(b) (6) @fsis.usda.gov]
Sent: Tuesday, March 27, 2012 2:12 PM
To: (b) (6)
Subject: RE:

When it rains, it pours.

From: (b) (6) [mailto:(b) (6) @stmarygj.org]
Sent: Tuesday, March 27, 2012 2:11 PM
To: Gore, Melvin - FSIS
Subject: RE:

Great, now (b) (6) is wanting plans for weekend. I told her what I know, invited her to come, see what happens.

(b) (6)

(b) (6), MT.ASCP.BB
St Mary's Regional Blood Center
2635 N. 7th Street
Grand Junction, Colorado 81502
(b) (6)
e-mail: (b) (6) @stmarygj.org
fax 970 244-7122

From: (b) (6) - FSIS [mailto:(b) (6) @fsis.usda.gov]
Sent: Tuesday, March 27, 2012 2:10 PM
To: (b) (6)
Subject: RE:

It is like salt, safe but has generated a media feeding frenzy.

From: (b) (6) [mailto:(b) (6) @stmarygj.org]

Sent: Tuesday, March 27, 2012 2:09 PM
To: (b) (6) - FSIS
Subject: RE:

Somebody in the news was saying it was safe but don't eat it!

(b) (6) MT.ASCP.BB
St Mary's Regional Blood Center
2635 N. 7th Street
Grand Junction, Colorado 81502
(b) (6)
e-mail: (b) (6) @stmarygj.org
fax 970 244-7122

From: (b) (6) - FSIS [mailto:(b) (6) @fsis.usda.gov]
Sent: Tuesday, March 27, 2012 2:08 PM
To: (b) (6)
Subject: RE:

“Pink Slime” is an intervention added to certain beef trimming products as an aid to eliminate *E. coli* O157:H7 bacteria in the trimmings. I think it is basically sodium hydroxide and is listed in our book of meat additives as GRAS or Generally Recognized As Safe for use in meat and poultry products.

From: (b) (6) [mailto:(b) (6) @stmarygj.org]
Sent: Tuesday, March 27, 2012 1:26 PM
To: (b) (6) - FSIS
Subject: RE:

Hey (b) (6)-boy was asking me, ‘what is pink goo’ or something that is a hamburger additive?

(b) (6), MT.ASCP.BB
St Mary's Regional Blood Center
2635 N. 7th Street
Grand Junction, Colorado 81502
(b) (6)
e-mail: (b) (6) @stmarygj.org
fax 970 244-7122

From: (b) (6) - FSIS [mailto:(b) (6) @fsis.usda.gov]
Sent: Tuesday, March 27, 2012 10:59 AM
To: (b) (6)
Subject:

You were correct: (b) (6) (b) (6) dialed me. Said he was talking to someone else and the phone started dialing me. He was very

apologetic. Told him no sweat, neither one of us heard it.

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From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE:
Date: Thursday, March 22, 2012 12:02:11 PM

Thank you as always. Try to swap with (b) (6) for (b) (6) !

From: (b) (6) - FSIS
Sent: Thursday, March 22, 2012 12:01 PM
To: (b) (6) - FSIS
Subject: Re:

Lol if you have questions, feel free to call

From: (b) (6) - FSIS
Sent: Thursday, March 22, 2012 11:00 AM
To: (b) (6) - FSIS
Subject: RE:

Will you give me a private tutorial, I really need the extra help?!?!?!?

You make it so much easier and interesting...seriously!

From: (b) (6) - FSIS
Sent: Thursday, March 22, 2012 11:55 AM
To: (b) (6) - FSIS
Subject: RE:

Go for it

From: (b) (6) - FSIS
Sent: Thursday, March 22, 2012 11:50 AM
To: (b) (6) - FSIS
Subject: RE:

I'd offer to train you as a re-fresher.

Should I bring up "Pink-Slime" as another ingredient with re-work or a multitude of other potential issues????

From: (b) (6) - FSIS
Sent: Thursday, March 22, 2012 11:48 AM
To: (b) (6) - FSIS
Subject: RE:

Lol most of the time, I wish I still was a CSI

From: (b) (6) - FSIS

Sent: Thursday, March 22, 2012 11:46 AM
To: (b) (6) - FSIS
Subject: FW:

Did you know you are still listed as a CSI in the address book? I'd be upset and get that changes ASAP with an attached APOLOGY!

From: (b) (6) - FSIS
Sent: Thursday, March 22, 2012 11:38 AM
To: (b) (6) - FSIS
Subject: RE:

Just for you...if it was (b) (6) forget-a-bout-it!

From: (b) (6) - FSIS
Sent: Thursday, March 22, 2012 11:34 AM
To: (b) (6) - FSIS
Subject: RE:

I did appreciate that. Kind move

From: (b) (6) - FSIS
Sent: Thursday, March 22, 2012 11:32 AM
To: (b) (6) - FSIS
Subject: RE:

I'm sorry. I'll make it up to you!

I thought you just needed a break for talking...notice I directed it to the FLS and not you?!?
!

From: (b) (6) - FSIS
Sent: Thursday, March 22, 2012 11:10 AM
To: (b) (6) - FSIS
Subject:

I am cancelling our donut date ☺

(b) (6)

Enforcement, Investigations and Analysis Officer

411 Waverly Oaks Dr.

Building 3, Suite 332

Waltham, MA.

(800) 772 - 7033 ext. (b) (6)

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From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE:
Date: Monday, March 12, 2012 11:03:50 AM

I don't, sorry.

From: (b) (6) - FSIS
Sent: Monday, March 12, 2012 10:57 AM
To: (b) (6) - FSIS
Subject:

(b) (6)

Do you know about something that is added to mechanically tenderized beef—has 3 initials, like mbm or msm or some such—

Was talking to the butcher at Balducci's about pink slime on Saturday and whether they grind their own beef—which they do.? Anyway, he started talking about that and I was clueless—

(b) (6) Ph.D.

Senior Economist

Food Safety & Inspection Service

U.S. Department of Agriculture

Washington, DC 20250

Phone: (b) (6)

Fax: (202) 720-0582

e-mail: (b) (6) fsis.usda.gov

From: (b) (6)
To: (b) (6) - FSIS
Subject: RE: [GEPTO] Re: Madison Marathon volunteering
Date: Thursday, March 22, 2012 6:29:40 PM

Thanks (b) (6) - I thought it was something like that - but thought it would also be good to send a redirect to the right folks who could answer the question. Thanks for answering the question for me.

(b) (6)

From: (b) (6) - FSIS [mailto:(b) (6)@fsis.usda.gov]
Sent: Thursday, March 22, 2012 3:48 PM
To: (b) (6)@sbcglobal.net
Subject: Re: [GEPTO] Re: Madison Marathon volunteering

Hey (b) (6)

"Pink Slime" is Finely Textured Lean Beef. It is a process that manufacturers use in the meat processing industry to get as much meat protein as possible off of each carcass.

USDA has declared it as safe since its inception. Here is a news link

<http://abcnews.go.com/blogs/headlines/2012/03/is-pink-slime-in-the-beef-at-your-grocery-store/>

that gives a brief summary of the information that has hit the fan recently.

Just FYI

(b) (6)

Resource Management Assistant

USDA-FSIS-OFO

Madison District Office

Park Bank Plaza Building

2810 Crossroads Drive Suite 3500

Madison, WI 53718-7969

phone: (b) (6)

fax: 608-240-4092

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

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From: (b) (6)
To: (b) (6) - FSIS
Subject: Re: ????
Date: Tuesday, March 20, 2012 5:03:42 PM

Bah! Ojos que no ven, estómago que no siente. By the way, Escobar me dijo que ya todo se vendió y espera tu cheque la semana que viene.

From: (b) (6) - FSIS" (b) (6) @fsis.usda.gov>
To: "(b) (6) @yahoo.com" (b) (6) @yahoo.com>
Sent: Tuesday, March 20, 2012 2:39 PM
Subject: Re: ????

Te mandare informacion al respecto y cuando sepas lo que es considera si vas a seguir comprando lor hamburger patties.

Sent using BlackBerry

From: (b) (6) [mailto:(b) (6) @yahoo.com]
Sent: Tuesday, March 20, 2012 07:51 AM
To: (b) (6) - FSIS
Subject: ????

What is pink slime????

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From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: "Pink Slime" calls for Wednesday
Date: Wednesday, March 21, 2012 3:28:20 PM

Thanks so much for remembering (b) (6)

...still getting them I see.

(b) (6)

(b) (6)

Technical Information Specialist

USDA-FSIS-FSE Staff

Meat and Poultry Hotline

5601 Sunnyside Avenue, Mailstop 5269

Beltsville, MD 20705-5000

Tel: (b) (6)

e-mail: (b) (6) fsis.usda.gov

From: (b) (6) - FSIS
Sent: Wednesday, March 21, 2012 2:38 PM
To: (b) (6) - FSIS
Subject: "Pink Slime" calls for Wednesday

I have had 3 calls about "pink slime" today. I'm doing Hotline training at 3:00, so I'm sending you this in case I don't get back on the line today.

(b) (6)

Food Safety Specialist

USDA Meat and Poultry Hotline

Room 2L254-B

5601 Sunnyside Ave.

Beltsville, MD 20705-5000

(b) (6)

Fax (301) 504-2092

[REDACTED]

1 (888) MPHotline or 1 (888) 674-6854

[REDACTED]

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

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: "Pink Slime" discussion with Stone's
Date: Monday, March 26, 2012 3:44:01 PM

I guess slim was okay until someone discovered it. ☺

(b) (6)

Frontline Supervisor

Salt Lake Circuit

Denver District

BB# (b) (6)

From: (b) (6) - FSIS
Sent: Monday, March 26, 2012 1:21 PM
To: (b) (6) - FSIS
Subject: "Pink Slime" discussion with Stone's

(b) (6)

We have been having discussions here at Stone's this morning regarding the "Pink Slime" on the news recently. There is supposed to be a news clip on ABC 4 tonight at 10 PM. Apparently BPI has suspended production in 3 operations already... What the Heck???? Where is our Agency on this??? Why have we not stepped up to set the record straight?? I know you won't have these answers but thought you would find it interesting as I do. ☺

Thanks,

Dr. (b) (6)

(b) (6), DVM-SVMO

Lewiston, UT mini-circuit

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

cell: (b) (6)

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: "Pink Slime" Information
Date: Thursday, March 29, 2012 1:00:39 PM

You're right!

He gave me this article he wrote:

<http://nobull.mikecallicrate.com/2012/03/28/pink-slime-dark-side-of-industrial-food-system-exposed/>

(b) (6), DVM

Supervisory Public Health Veterinarian (Relief)

G&C Packing Company, Est. 2262 M

240 South 21st St

Colorado Springs, CO 80904

(b) (6), gov't office

(b) (6), cell

From: (b) (6) - FSIS
Sent: Thursday, March 29, 2012 10:58 AM
To: (b) (6) - FSIS
Subject: RE: "Pink Slime" Information

Thanks (b) (6)...I bet (b) (6) has been chewing on your ear over this issue. Thanks for the FW: Major changes to the FSIS NRP. I already got that one and filed it already.

Thanks bunches for the info

(b) (6)

Colo Sprgs, CO Relief

(b) (6) *Verizon*

From: (b) (6) - FSIS
Sent: Thursday, March 29, 2012 10:54 AM
To: (b) (6)

(b) (6)

Subject: "Pink Slime" Information

Good morning,

Below is some information regarding the Lean Finely Textured Beef (LFTB), aka "pink slime". LFTB is a type of Advanced Meat Recovery (AMR) and is "essentially hamburger filler made from leftover trimmings once relegated to pet food and other byproducts. Because the trimmings are at risk for E. coli or Salmonella contamination, the company adds a mixture of ammonia and water (ammonium hydroxide) to kill bacteria."

On Monday, March 26, Beef Products Inc (BPI) announced they would suspend operations at 3 plants that produced LFTB. Major buyers of LFTB such as McDonalds, Safeway, and Burger King stopped buying after public outcry and controversy. This will affect large beef packers such as IBP, Cargill, and JBS, who supplied beef trimmings for the LFTB.

"The USDA received hundreds of requests to completely discontinue its use of LFTB in the school lunch program, USDA Secretary Tom Vilsack said. He added that because the product is safe, contains less fat than other beef and is historically inexpensive, the USDA had no plans to remove LFTB from the lunch program. In response to nationwide concern among parents and school service providers about 'pink slime' being purchased by the national school lunch program, the U.S. Department of Agriculture announced Thursday that next year it will give school districts the ability to choose whether they will serve the ammoniated beef product. The USDA said that while it believes all products it buys for the school lunch program, including Lean Finely Textured Beef, are "safe and nutritious" it would respond to customer demand to give schools additional options, so they can opt out of purchasing LFTB if they wish."

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

Have a great day!

(b) (6)

(b) (6), DVM

Supervisory Public Health Veterinarian (Relief)

G&C Packing Company, Est. 2262 M

240 South 21st St

Colorado Springs, CO 80904

(b) (6) gov't office

(b) (6), cell

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: "Pink Slime" Information
Date: Thursday, March 29, 2012 1:36:57 PM

Thanks (b) (6) this is typical for media overkill.

From: (b) (6) - FSIS
Sent: Thursday, March 29, 2012 1:26 PM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS;
(b) (6) - FSIS; (b) (6) - FSIS
Subject: FW: "Pink Slime" Information

FYI

From: (b) (6)
To: (b) (6) - FSIS
Subject: RE: "Pink Slime" Information
Date: Thursday, March 29, 2012 12:58:07 PM

Hey, you! Captain Lady person!

May 1 is the dead day of Beltsville DO! They have not offered other options for those displaced yet!
(b) (6) EIAO supa, DVMS, CS, DM, DM and all supporting staff – gone end of April!!

What is up with you?

When a dog catches its tail – he be dizzy!

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: "Pink Slime" Information
Date: Thursday, March 29, 2012 1:16:11 PM

Thanks. We are getting a lot of questions from both plant and civilians about this stuff.

Have a good one.

(b) (6), DVM

Sunnyside Meats, Inc.

Est. # 27236M

253 CR 216

Durango, CO 81323

Phone: (b) (6)

Fax: 970 385-4838

"The future ain't what is used to be."

Yogi Berra

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: "Pink Slime" Information
Date: Thursday, March 29, 2012 1:42:41 PM

We all know it and this time the media hurt the entire beef industry not just us and ABC World News should re-track the story.

From: (b) (6) - FSIS
Sent: Thursday, March 29, 2012 1:41 PM
To: (b) (6) - FSIS
Subject: "Pink Slime" Information

I heard this morning on WBEN that USDA is fighting back on this, This whole issue began with ABC World News Tonight and is a bunch of bull.

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: "Pink Slime" inquiries
Date: Friday, March 09, 2012 4:05:44 PM

(b) (6)

How about the one that (b) (6) put together combining things from Diane and Brian?

Would that help?

(b) (6)

Technical Information Specialist

USDA-FSIS-FSE Staff

Meat and Poultry Hotline

5601 Sunnyside Avenue, Mailstop 5269

Beltsville, MD 20705-5000

Tel: (b) (6)

e-mail: (b) (6) fsis.usda.gov

From: (b) (6) - FSIS
Sent: Friday, March 09, 2012 4:05 PM
To: (b) (6) - FSIS; Van, Diane - FSIS
Subject: RE: "Pink Slime" inquiries

Every question is worded differently and Brian's answer is very general...not sure if I can use it in all situations. ☹

(b) (6) M.S.

Technical Information Specialist

(b) (6) fsis.usda.gov

(b) (6)

From: (b) (6) - FSIS
Sent: Friday, March 09, 2012 3:59 PM
To: (b) (6) - FSIS; Van, Diane - FSIS
Subject: RE: "Pink Slime" inquiries

Can we use Brian Mabry's material?

Diane, should (b) (6) translate what Brian sent earlier to Spanish and use that information?

It could be used for both chat and webmails (Spanish)

(b) (6)

(b) (6)

Technical Information Specialist

USDA-FSIS-FSE Staff

Meat and Poultry Hotline

5601 Sunnyside Avenue, Mailstop 5269

Beltsville, MD 20705-5000

Tel: (b) (6)

e-mail: (b) (6) fsis.usda.gov

From: (b) (6) - FSIS
Sent: Friday, March 09, 2012 3:57 PM
To: Van, Diane - FSIS; (b) (6) - FSIS
Subject: FW: "Pink Slime" inquiries

Please advice on how to proceed. Should I answer the emails or ask them to email back in English?

Thank you,

(b) (6)

(b) (6) M.S.

Technical Information Specialist

(b) (6) fsis.usda.gov

(b) (6)

From: (b) (6) - FSIS

Sent: Friday, March 09, 2012 3:55 PM
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS; Van, Diane - FSIS
Subject: FW: "Pink Slime" inquiries

Obviously the response depends on the incoming message, but general language you can use for Spanish translation is below:

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods

COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: Mabry, Brian - FSIS
Sent: Friday, March 09, 2012 9:54 AM
To: FSIS - OPACE/Managers; (b) (6) - FSIS
Subject: "Pink Slime" inquiries

Colleagues,

I know there have a number of calls from the public concerned about "pink slime." At this time, messaging comes from USDA OC since this is more than just a FSIS issue.

The only authorized statement you can give anyone who calls is below:

"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."

Most of it has centered around the Agriculture Marketing Service (AMS) announcing a purchase of the product (constituting about 3% (7,000,000 pounds) of their total beef purchases for the year) for the National School Lunch Program. The link is to a story that ran on ABC News on Wednesday night.

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

There is also an online petition at change.org asking Sec. Vilsack and others associate with the school lunch program to stop purchasing the product, and it has gathered more than 11,000 signatures in about 3 days.

If you can provide an estimate of how many contacts from the public you have received, and if it is trending up or down, I'll be sure to make sure OC is kept informed. Sorry I don't have more you can use.

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: (b) (6) - FSIS
To: Cardwell, Rene - FSIS
Cc: Leach, Alicemary - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: RE: "Pink Slime" inquiries
Date: Friday, March 09, 2012 4:03:36 PM

Will do – thanks,

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods

COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: Cardwell, Rene - FSIS
Sent: Friday, March 09, 2012 3:59 PM
To: (b) (6) - FSIS
Cc: Leach, Alicemary - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: RE: "Pink Slime" inquiries

I'm thinking all letters on this subject since Brian mentions "Most has centered around the Agriculture Marketing Service (AMS) announcing a purchase of the product (constituting about 3% (7,000,000 pounds) of their total beef purchases for the year) for the National School Lunch Program." Since he mentioned "most" of the messaging..." to me, implies beyond NSLP

Can you follow up with Brian for clarity.

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

From: (b) (6) - FSIS
To: Mabry, Brian - FSIS
Subject: RE: "Pink Slime" inquiries
Date: Friday, March 09, 2012 11:22:28 AM

Ok – thanks. If it's approved in the future feel free pass along, as it would help in guiding language used in our responses.

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods

COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: Mabry, Brian - FSIS
Sent: Friday, March 09, 2012 9:58 AM
To: (b) (6) - FSIS
Subject: RE: "Pink Slime" inquiries

Just FYI, I produced a message map yesterday but OC didn't want to stray from the one message. If it comes up, Dirk or I can provide you a copy but it's not been "cleared" for use yet. 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: (b) (6) - FSIS
Sent: Friday, March 09, 2012 9:56 AM
To: Mabry, Brian - FSIS
Subject: RE: "Pink Slime" inquiries

Thanks, Brian. Passing this along to our group.

From: [West, Walinda - FSIS](#)
To: [Mabry, Brian - FSIS](#); [DiNapoli, Greg - FSIS](#)
Cc: [Riek, Peggy - FSIS](#)
Subject: RE: "Pink Slime" inquiries
Date: Friday, March 09, 2012 3:38:51 PM

Brian and Greg,

We got a call from David Fikes, Director of Consumer Affairs with FMI, on this subject. He'd like to speak with someone. I am going to email this statement and am also willing to call him, but given what he does, I am thinking that he will find this statement woefully inadequate and it won't allow for additional discussion. What else would you like to do in this case?

From: (b) (6) - FSIS
To: [Mabry, Brian - FSIS](#)
Subject: RE: "Pink Slime" inquiries
Date: Friday, March 09, 2012 11:49:05 AM

Thank you Brian

(b) (6)

(b) (6)

Technical Information Specialist

USDA-FSIS-FSE Staff

Meat and Poultry Hotline

5601 Sunnyside Avenue, Mailstop 5269

Beltsville, MD 20705-5000

Tel: (b) (6)

e-mail: (b) (6) fsis.usda.gov

From: Mabry, Brian - FSIS
Sent: Friday, March 09, 2012 11:48 AM
To: (b) (6) - FSIS
Subject: RE: "Pink Slime" inquiries

(b) (6)

I have asked both AMS and FNS for a contact number we could refer calls to, but haven't heard a thing back. Sorry. If they set something up I'll let y'all know. 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: (b) (6) - FSIS
Sent: Friday, March 09, 2012 10:27 AM
To: Mabry, Brian - FSIS
Subject: FW: "Pink Slime" inquiries

Brian

From: (b) (6) - FSIS
Sent: Friday, March 09, 2012 10:18 AM

To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - Commissioned Corps - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Cc: Van, Diane - FSIS
Subject: RE: "Pink Slime" inquiries

(b) (6) and I would like to know if we mention the petition to consumers or just keep track of comments?

(b) (6) M.S.

Technical Information Specialist

(b) (6) fsis.usda.gov

(b) (6)

From: (b) (6) - FSIS
Sent: Friday, March 09, 2012 10:10 AM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - Commissioned Corps - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Cc: Van, Diane - FSIS
Subject: FW: "Pink Slime" inquiries

Please see below Brian's e-mail

Thank you.

(b) (6)

(b) (6)

Technical Information Specialist

USDA-FSIS-FSE Staff

Meat and Poultry Hotline

5601 Sunnyside Avenue, Mailstop 5269

Beltsville, MD 20705-5000

Tel: (b) (6)

e-mail: (b) (6) fsis.usda.gov

From: Mabry, Brian - FSIS
Sent: Friday, March 09, 2012 9:54 AM
To: FSIS - OPACE/Managers; (b) (6) - FSIS
Subject: "Pink Slime" inquiries

Colleagues,

I know there have a number of calls from the public concerned about “pink slime.” At this time, messaging comes from USDA OC since this is more than just a FSIS issue.

The only authorized statement you can give anyone who calls is below:

“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.”

Most of it has centered around the Agriculture Marketing Service (AMS) announcing a purchase of the product (constituting about 3% (7,000,000 pounds) of their total beef purchases for the year) for the National School Lunch Program. The link is to a story that ran on ABC News on Wednesday night.

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

There is also an online petition at change.org asking Sec. Vilsack and others associate with the school lunch program to stop purchasing the product, and it has gathered more than 11,000 signatures in about 3 days.

If you can provide an estimate of how many contacts from the public you have received, and if it is trending up or down, I’ll be sure to make sure OC is kept informed. Sorry I don’t have more you can use.

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: (b) (6) - FSIS
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - Commissioned Corps - FSIS;
(b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Cc: Van, Diane - FSIS
Subject: RE: "Pink Slime" inquiries
Date: Friday, March 09, 2012 11:15:57 AM

Sure,

As we discussed in our conference call meeting earlier that if that depending on the caller's needs, then we could offer the petition-related info.

This is something always there for consumers to do, if they choose to, though emphasizing safety would be first I think and that it's a quality issue.

These are USDA inspected products,..and as cited just below "All USDA ground beef purchases must meet the highest standards for food safety"

(b) (6)

(b) (6)

Technical Information Specialist

USDA-FSIS-FSE Staff

Meat and Poultry Hotline

5601 Sunnyside Avenue, Mailstop 5269

Beltsville, MD 20705-5000

Tel: (b) (6)

e-mail: (b) (6) fsis.usda.gov

From: [Mabry, Brian - FSIS](#)
To: (b) (6) - FSIS
Subject: Re: "Pink Slime" inquiries
Date: Friday, March 09, 2012 6:03:47 PM

Bryce,

There is another version that is specific to NSLP that I can provide on Monday that is also approved. Best ~ Brian

Brian K. Mabry
Congressional and Media
Food Safety and Inspection Service
U.S. Department of Agriculture
Please Note New Direct Dial
tel. 202.720.9891 | fax 202.690.0460
Brian.Mabry@fsis.usda.gov

From: (b) (6) - FSIS
Sent: Friday, March 09, 2012 04:08 PM
To: Mabry, Brian - FSIS
Subject: FW: "Pink Slime" inquiries

Hi Brian,

Regarding the OC's guidance on messaging for these "pink slime" inquiries, can you confirm whether or not we are expected to use this language for ***all*** pink slime inquiries, or only those that specifically reference the School Lunch Program? My initial impression is that if a constituent is writing about, say, whether or not the ground beef they purchase at Wal Mart "has pink slime in it," a response mentioning USDA ground beef purchases would be unhelpful. It seems to me a more appropriate response would discuss ammonia hydroxide's status as a processing aid, FDA's role in the approval process, suitability v. safety, and so on.

However, if OC is saying that we use the language below in any and all inquiries about this subject, that answers my question.

Thoughts?

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

USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods

COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: Cardwell, Rene - FSIS
Sent: Friday, March 09, 2012 3:59 PM
To: (b) (6) - FSIS
Cc: Leach, Alicemary - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: RE: "Pink Slime" inquiries

I'm thinking all letters on this subject since Brian mentions "Most has centered around the Agriculture Marketing Service (AMS) announcing a purchase of the product (constituting about 3% (7,000,000 pounds) of their total beef purchases for the year) for the National School Lunch Program." Since he mentioned "most" of the messaging..." to me, implies beyond NSLP

Can you follow up with Brian for clarity.

Thank you.

René Cardwell, Deputy Director
ECIMS-OPACE/FSIS

Room 1163-South Building
Department of Agriculture, Washington, D.C. 20250
Office: (202) 720-9945 Cell: (202) 503-7113 Fax: (202) 205-0158

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods

COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: (b) (6) - FSIS
Sent: Friday, March 09, 2012 3:47 PM
To: Cardwell, Rene - FSIS
Cc: Leach, Alicemary - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: RE: "Pink Slime" inquiries

Sorry for the recall, but I realized my previous message made little sense. Here's another try:

From: (b) (6) - FSIS
Sent: Friday, March 09, 2012 3:43 PM
To: Cardwell, Rene - FSIS
Cc: Leach, Alicemary - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: RE: "Pink Slime" inquiries

Hi Rene,

Do you think we should use this language for all "pink slime" responses, or only those that reference or allude to the National School Lunch Program ground beef purchases?

Martha mentioned this potential distinction this afternoon, and I think she raises a good point.

On the other hand, I think that most incoming e-mails we've received on "pink slime" in the last two days have the NSLP purchasing program in mind, even if they don't reference it specifically, given the similar tone in each and the timing after the ABC news story ran on Wednesday.

Martha or Mary K, feel free to chime in with any further thoughts.

Thanks,

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods

COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: Cardwell, Rene - FSIS
Sent: Friday, March 09, 2012 9:55 AM
To: (b) (6) - FSIS
Cc: Leach, Alicemary - FSIS
Subject: FW: "Pink Slime" inquiries

Please pass on to your group.

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: Mabry, Brian - FSIS
Sent: Friday, March 09, 2012 9:54 AM
To: FSIS - OPACE/Managers; (b) (6) - FSIS
Subject: "Pink Slime" inquiries

Colleagues,

I know there have a number of calls from the public concerned about "pink slime." At this time, messaging comes from USDA OC since this is more than just a FSIS issue.

The only authorized statement you can give anyone who calls is below:

"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."

Most of it has centered around the Agriculture Marketing Service (AMS) announcing a purchase of the product (constituting about 3% (7,000,000 pounds) of their total beef purchases for the year) for the National School Lunch Program. The link is to a story that ran on ABC News on Wednesday night.

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

There is also an online petition at change.org asking Sec. Vilsack and others associate with the school lunch program to stop purchasing the product, and it has gathered more than 11,000 signatures in about 3 days.

If you can provide an estimate of how many contacts from the public you have received, and if it is trending up or down, I'll be sure to make sure OC is kept informed. Sorry I don't have more you can use.

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: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: "Pink Slime" inquiries
Date: Tuesday, March 13, 2012 10:36:16 AM

Please ignore my last e-mail—just saw this one..

(b) (6)

(b) (6)

Technical Information Specialist

USDA-FSIS-FSE Staff

Meat and Poultry Hotline

5601 Sunnyside Avenue, Mailstop 5269

Beltsville, MD 20705-5000

Tel: (b) (6)

e-mail: (b) (6) fsis.usda.gov

From: (b) (6) - FSIS
Sent: Friday, March 09, 2012 4:05 PM
To: (b) (6) - FSIS; Van, Diane - FSIS
Subject: RE: "Pink Slime" inquiries

Every question is worded differently and Brian's answer is very general...not sure if I can use it in all situations. ☹

(b) (6) M.S.

Technical Information Specialist

(b) (6) fsis.usda.gov

(b) (6)

From: (b) (6) - FSIS
Sent: Friday, March 09, 2012 3:59 PM
To: (b) (6) - FSIS; Van, Diane - FSIS
Subject: RE: "Pink Slime" inquiries

Can we use Brian Mabry's material?

Diane, should (b) (6) translate what Brian sent earlier to Spanish and use that information?

It could be used for both chat and webmails (Spanish)

(b) (6)

(b) (6)

Technical Information Specialist

USDA-FSIS-FSE Staff

Meat and Poultry Hotline

5601 Sunnyside Avenue, Mailstop 5269

Beltsville, MD 20705-5000

Tel: (b) (6)

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

From: (b) (6) - FSIS
Sent: Friday, March 09, 2012 3:57 PM
To: Van, Diane - FSIS; (b) (6) - FSIS
Subject: FW: "Pink Slime" inquiries

Please advice on how to proceed. Should I answer the emails or ask them to email back in English?

Thank you,

(b) (6)

(b) (6) M.S.

Technical Information Specialist

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

(b) (6)

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: "Pink Slime" inquiries
Date: Friday, March 09, 2012 4:11:03 PM

Not sure what else to recommend (b) (6)

Other than the very few points we've been given -- i.e. translating what we have

--e.g. not safety, rather quality; USDA had previously approved ammoniated beef process (though referred to as 'pink slime');

Petitions have been placed by the thousands..etc., as cited below

Diane, please comment if you'd like..

(b) (6)

(b) (6)

Technical Information Specialist

USDA-FSIS-FSE Staff

Meat and Poultry Hotline

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Beltsville, MD 20705-5000

Tel: (b) (6)

e-mail: (b) (6) fsis.usda.gov

From: (b) (6) - FSIS
Sent: Friday, March 09, 2012 4:05 PM
To: (b) (6) - FSIS; Van, Diane - FSIS
Subject: RE: "Pink Slime" inquiries

Every question is worded differently and Brian's answer is very general...not sure if I can use it in all situations. ☹

(b) (6) M.S.

Technical Information Specialist

(b) (6) fsis.usda.gov

(b) (6)

From: (b) (6) - FSIS
To: Cardwell, Rene - FSIS
Subject: RE: "Pink Slime" inquiries
Date: Thursday, March 15, 2012 4:37:22 PM

There was no fragment in the release, and therefore the revised draft response should not have contained one either. I don't see a fragment in the draft (b) (6) sent forward.

(b) (6)

Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
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Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods

COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: Cardwell, Rene - FSIS
Sent: Thursday, March 15, 2012 4:30 PM
To: (b) (6) - FSIS
Subject: FW: "Pink Slime" inquiries

(b) (6)

Please communicate to the writers that the press release/department language has to be modified appropriately. In other words, we can't just copy and paste. For instance, we are told to use the below statement, which is a fragment. The correction should be "USDA ensures **the** safety of the nation's commercial supply of meat, poultry, and processed egg products." We also have to spell out USDA, and FSIS and use as acronyms when repeating.

"USDA ensures that safety of the nation's commercial supply of meat, poultry, and processed egg products." Also, refer to the highlighted section for the paragraph starting with, "All USDA ground beef purchases", which I've changed a couple of times.

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: Thursday, March 15, 2012 4:30 PM
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS
Subject: FW: "Pink Slime" inquiries

Mary (b) (6)

Please note the corrections that were made to your draft and update for future reference.

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

<< File: Ross-press release Pink Slime21.docx >>

From: Cardwell, Rene - FSIS
Sent: Friday, March 09, 2012 3:59 PM
To: (b) (6) - FSIS
Cc: Leach, Alicemary - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: RE: "Pink Slime" inquiries

I'm thinking all letters on this subject since Brian mentions "Most has centered around the Agriculture Marketing Service (AMS) announcing a purchase of the product (constituting about 3% (7,000,000 pounds) of their total beef purchases for the year) for the National School Lunch Program." Since he mentioned "most" of the messaging..." to me, implies beyond NSLP

Can you follow up with Brian for clarity.

Thank you.

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: "Pink Slime" labeling policy
Date: Wednesday, March 14, 2012 10:06:31 AM

I think the ammoniated process is considered a processing aid and would not need to be on the label.

From: (b) (6) - FSIS
Sent: Wednesday, March 14, 2012 9:01 AM
To: (b) (6) - FSIS
Subject: FW: "Pink Slime" labeling policy

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

(b) (6), EIAO

Enforcement, Investigations, and Analysis Officer

USDA, FSIS, OFO

Albany District 65-09

300 Pearl Street, Suite 100

Buffalo, NY 14202

800.772.7033 ext. (b) (6)

Privileged Communications: This transmission (and/or the documents accompanying it) may contain confidential information belonging to the sender. The information is intended only for the use of the individual or entity named in the distribution. If you are not the intended recipient, you are hereby notified that any disclosure, copying, distribution or the taking of any action in reliance on the contents of this information is strictly prohibited. If you have received this transmission in error, please notify us by telephone to arrange for the return of the documents.

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: "Pink Slime" labeling policy
Date: Friday, March 23, 2012 11:33:23 AM

Oh god, I sent that too! Jesus, it has been a long day

From: (b) (6) - FSIS
Sent: Friday, March 23, 2012 11:32 AM
To: (b) (6) - FSIS
Subject: Re: "Pink Slime" labeling policy

Ha.. I was wondering why I also received the 03C tool as well. No worries..

Best regards,

(b) (6)
Enforcement Investigation & Analysis Officer
USDA/FSIS - Denver District Office

From: (b) (6) - FSIS
Sent: Friday, March 23, 2012 10:26 AM
To: (b) (6) - FSIS
Subject: RE: "Pink Slime" labeling policy

Lol sorry, I meant to send it to another witte

From: (b) (6) - FSIS
Sent: Friday, March 23, 2012 11:24 AM
To: (b) (6) - FSIS
Subject: RE: "Pink Slime" labeling policy

Thanks!

From: (b) (6) - FSIS
Sent: Friday, March 23, 2012 8:24 AM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Cc: (b) (6) - FSIS
Subject: FW: "Pink Slime" labeling policy

FYI: Go team!

From: (b) (6) - FSIS
Sent: Wednesday, March 14, 2012 7:43 AM
To: FSIS - FO/DO65/Enforcement Investigation & Analysis Officers
Cc: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: FW: "Pink Slime" labeling policy

Good morning all,

In case you get inquiries regarding the “Pink Slime” story on NBC, here’s what I found in the Food Standards and Labeling Policy Handbook. There is also a helpful chart on page 129 of the Handbook.

“ALL or 100 PERCENT BEEF (Patty Mix)”:

Beef patty mix may be labeled —all,” —pure,” or —100 percent beef,” when the only added ingredients are partially defatted chopped beef or finely textured beef. An ingredients statement would be required on bulk packed product but not retail packages. —All,” —Pure,” or —100 percent,” may not be used if partially defatted beef fatty tissue (PDBFT), is used or mechanically separated species (MSS), are used.

PARTIALLY DEFATTED (BEEF OR PORK) FATTY TISSUE:

These are byproducts produced from fatty trimmings containing less than 12 percent lean meat. These ingredients may be used in meat products in which byproducts are acceptable. Products include nonspecific loaves, beef patties, frankfurters with byproducts, bologna with variety meats, imitation sausage, potted meat food product, sauces, or gravies. May be used in excess of the amounts of meat necessary to satisfy the standard for only the products listed in the Policy Book. However, in this situation, the PDCB or PDCCP must always be declared in the ingredients statement.

See: 9 CFR 319.15(e) 9 CFR 319.29(a)

PARTIALLY DEFATTED CHOPPED (Beef or Pork) (PDCB, PDCCP):

1. Partially Defatted Chopped Beef is not permitted in hamburger, ground or chopped beef. The School Lunch Program requires that when PDCB is used in products like taco mix, which later may be used in preparing other products (e.g., tacos or patties), the PDCB or PDCCP must always be declared in the ingredients statement on the labeling of the taco mix. All Beef or 100 percent Beef is acceptable as product name.
2. Partially Defatted Chopped may be used in excess of meat necessary to satisfy the standards on only the products listed in the Policy Book. However, in this situation, the PDCCP must always be declared in the ingredients statement.

See: MPI Manual 18.55

PARTIALLY DEFATTED COOKED (Beef or Pork) FATTY TISSUE:

This product may be used as an ingredient in: Beef patties (cooked and uncooked), Potted meat food product, Sauces, Gravies, Imitation sausage, and Nonspecific loaves. No limit on quantity is made. It is believed to be self-limiting.

(b) (6), DVM

[REDACTED] bany District Office

[REDACTED] Specialist [REDACTED]

(b) (6)

FAX 516-452-3118

From: [Engeljohn, Daniel - FSIS](#)
To: (b) (6) - FSIS
Cc: [Edelstein, Rachel - FSIS](#)
Subject: RE: "pink slime" question
Date: Friday, March 09, 2012 7:38:03 AM

The briefing paper would help greatly for the NAMP meeting.

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: (b) (6) - FSIS
Sent: Friday, March 09, 2012 7:37 AM
To: Engeljohn, Daniel - FSIS
Cc: Edelstein, Rachel - FSIS
Subject: RE: "pink slime" question

Ok-I'll summarize the issues (or perhaps catch you at one of the meetings we have together).

The Q on NAMP/RCC meeting is what information/material do you and AI need for this discussion?
Shannon can provide a briefing paper that will have the most up-to-date issues/progress/concerns.

(b) (6)
International Policy Division
Office of Policy and Program Development
Food Safety and Inspection Service
Phone: (b) (6)
Cell: (b) (6)
FAX: 202.720.4929

From: Engeljohn, Daniel - FSIS
Sent: Friday, March 09, 2012 7:35 AM
To: (b) (6) - FSIS
Cc: Edelstein, Rachel - FSIS
Subject: RE: "pink slime" question

I am fully booked today until 3:30.

- Not sure if a press statement will be made on pink slime. The Department has several meetings scheduled on this today.

- What are the other issues (from below)?

- I am at the NAMP conference and on the agenda with (b) (6) (CFIA) on Friday. Al Almanza also is at the conference.

Daniel L. Engeljohn, PhD

Assistant Administrator

Office of Policy and Program Development, FSIS, USDA

Rm 349-E JWB, 1400 Independence Ave, SW, WDC 20250

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Policies -- http://www.fsis.usda.gov/Regulations_&_Policies/index.asp

From: (b) (6) - FSIS
Sent: Friday, March 09, 2012 7:14 AM
To: Engeljohn, Daniel - FSIS
Subject: FW: "pink slime" question
Importance: High

FAS is asking whether we are responding to this article (and if not, do you think we need to provide anything for use with the Europeans?)

I also have several things I need to discuss with you, if you have time. I can either call or drop by. I am in the office today and first meeting is at 9 am.

1. Canada RTE meeting//letter
2. FRN Foreign Audits (discussion with Phil/Ronald yesterday)
3. Singapore (Anti-microbial Treatments and OIA//OPPD roles and responsibilities)
4. Imported Shell Eggs for Breaking (request from Canada)
5. NAMP//RCC meeting March 16 ? (NAMP, NMA, AMI, MICA, Canada Beef, CFIA, and AMS)
6. Request to speak at NANCA annual meeting (Barbara Negron's requesting)

The North American Natural Casing Association will be holding its annual meeting on Friday April 20, 2012 at the Water Club in New York City. We would like to have a guest speaker from FSIS to come and speak with us regarding the subject of switching from FDA to USDA as the competent authority for regulatory purposes without being subject to the Meat Act.

(b) (6)

International Policy Division

Office of Policy and Program Development

Food Safety and Inspection Service

Phone: (b) (6)

Cell: (b) (6)

FAX: 202.720.4929

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

Sent: Friday, March 09, 2012 6:10 AM

To: (b) (6) FAS; (b) (6)

Cc: (b) (6) (FAS); (b) (6) (FAS); (b) (6) (FAS); (b) (6) - FSIS; (b) (6)

FAS: (b) (6) FAS

Subject: "pink slime" question

Importance: High

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

Has FDA or FSIS put out a press release responding to this article? I'd like to know what USDA says about this now. As you know, we're having trouble getting even lactic acid approved as a pathogen reduction treatment here in Europe. We're also not allowed to export hormone treated beef here. This not so scientific or technical reference to this beef filler is detrimental. What's the reality today?

Thanks,

(b) (6)

<http://shine.yahoo.com/healthy-living/seven-million-tons-8220-pink-slime-8221-beef-180500764.html>

According to [TheDaily.com](#), the term "pink slime" was coined by microbiologist Gerald Zirnstein, formerly of the USDA Food Safety Inspection Service. He first saw it being mixed into burger meat when he was touring a Beef Products Inc (BPI) facility in 2002 after an outbreak of salmonella. "Scientists in D.C. were pressured to approve this stuff with minimal safety approval," Zirnstein told The Daily.

"Pink slime," which is officially called "Lean Beef Trimmings," is banned for human consumption in the United Kingdom. It is commonly used in dog and chicken food. Celebrity chef and safe food advocate Jamie Oliver featured the substance and called for its ban on the April 12, 2011 episode of [Jamie Oliver's Food Revolution](#), which may have influenced McDonald's to stop using beef patties containing the filler.

Reportedly, Zirnstein and his colleague Carl Custer studied the substance and classified it as a "high risk product." Custer, who worked at the Food Safety Inspection service for 35 years, says, "We looked at the product and we objected to it because it used connective tissues instead of muscle. It was simply not nutritionally equivalent [to ground beef]. My main objection was that it was not meat."

Another issue is the ammonium hydroxide, a chemical that is used to kill pathogens such as [E. coli](#). The [FDA considers it safe for human consumption](#) but a 2009 expose by the [New York Times](#) questioned its safety and efficacy. Some food advocates are asking for meat containing "pink slime" to be labeled. It's used in about 70% of ground beef in the US. "We don't know which districts are receiving what meat, and this meat isn't labeled to show pink slime. They don't have to under federal law," Bettina Siegal, a writer and mother of two who created [TheLunchTray.com](#) told [NBC](#). Siegel has started [a petition](#) to demand the USDA stop using the product in the National School Lunch Program.

(b) (6)

Senior Agriculture Attachés
FAS/USDA
U.S. Mission to the European Union
Brussels, Belgium

This email is UNCLASSIFIED.

From: (b) (6) - FSIS
To: Engeljohn, Daniel - FSIS
Cc: Edelstein, Rachel - FSIS
Subject: RE: "pink slime" question
Date: Friday, March 09, 2012 7:41:40 AM

Essentially none-with Lenny leaving, all of his projects have been divided among staff and the other priorities within the division (e.g. primarily PHIS), has kept us from progressing this issue.

I'll decline the meeting-but I am sure she will reach out to you.

(b) (6)
International Policy Division
Office of Policy and Program Development
Food Safety and Inspection Service
Phone: (b) (6)
Cell: (b) (6)
FAX: 202.720.4929

From: Engeljohn, Daniel - FSIS
Sent: Friday, March 09, 2012 7:36 AM
To: (b) (6) - FSIS
Cc: Edelstein, Rachel - FSIS
Subject: RE: "pink slime" question

On the issue of attending the Casings meeting, I don't think FSIS should accept the invitation unless IPD has made progress on developing the casing policy. What is the status?

Daniel L. Engeljohn, PhD
Assistant Administrator
Office of Policy and Program Development, FSIS, USDA
Rm 349-E JWB, 1400 Independence Ave, SW, WDC 20250
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Policies -- http://www.fsis.usda.gov/Regulations_&Policies/index.asp

From: (b) (6) - FSIS
Sent: Friday, March 09, 2012 7:14 AM
To: Engeljohn, Daniel - FSIS
Subject: FW: "pink slime" question
Importance: High

FAS is asking whether we are responding to this article (and if not, do you think we need to provide anything for use with the Europeans?)

I also have several things I need to discuss with you, if you have time. I can either call or drop by. I am in the office today and first meeting is at 9 am.

1. Canada RTE meeting//letter
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(b) (6)

International Policy Division
Office of Policy and Program Development
Food Safety and Inspection Service
Phone: (b) (6)
Cell: (b) (6)
FAX: 202.720.4929

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

Sent: Friday, March 09, 2012 6:10 AM

To: (b) (6) FAS; (b) (6)

Cc: (b) (6) (FAS); (b) (6) (FAS); (b) (6) (FAS); (b) (6) - FSIS; (b) (6)

FAS; (b) (6) FAS

Subject: "pink slime" question

Importance: High

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

Has FDA or FSIS put out a press release responding to this article? I'd like to know what USDA says about this now. As you know, we're having trouble getting even lactic acid approved as a pathogen reduction treatment here in Europe. We're also not allowed to export hormone treated beef here. This not so scientific or technical reference to this beef filler is detrimental. What's the reality today?

Thanks,

(b) (6)

<http://shine.yahoo.com/healthy-living/seven-million-tons-8220-pink-slime-8221-beef-180500764.html>

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: "pink slime" question
Date: Friday, March 09, 2012 1:57:46 PM

I just saw the ABC video and (b) (6) and (b) (6)

From: (b) (6) - FSIS
Sent: Friday, March 09, 2012 1:41 PM
To: (b) (6) - FSIS
Subject: RE: "pink slime" question

Understood....I think this issue will continue for awhile. Gerald and Carl are certainly getting some attention!

(b) (6)
International Policy Division
Office of Policy and Program Development
Food Safety and Inspection Service
Phone: (b) (6)
Cell: (b) (6)
FAX: 202.720.4929

From: (b) (6) - FSIS
Sent: Friday, March 09, 2012 1:39 PM
To: (b) (6) - FSIS
Subject: RE: "pink slime" question

I have sent an email but given the time difference we may not get anything soon.

From: (b) (6) - FSIS
Sent: Friday, March 09, 2012 1:18 PM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Cc: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: RE: "pink slime" question

Thanks. I think they are looking for an immediate response-so it is worth a try. If you don't mind- that would be great.

(b) (6)
International Policy Division
Office of Policy and Program Development
Food Safety and Inspection Service
Phone: (b) (6)
Cell: (b) (6)
FAX: 202.720.4929

From: (b) (6) - FSIS
Sent: Friday, March 09, 2012 1:12 PM

To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Cc: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: RE: "pink slime" question

(b) (6)

Don't know whether beef trimmings are banned in the EU (specifically UK) but could send an email to FAS office in the UK and ask them. Let me know if you want us to reach out to the FAS office.

(b) (6)

From: (b) (6) - FSIS
Sent: Friday, March 09, 2012 1:05 PM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Cc: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: FW: "pink slime" question
Importance: High

FYI-when I raised the question this morning, we had not put anything out officially, though Dan E indicated there were several meetings scheduled at the Department level.

I just had a call from AMS ((b) (6)) whether "pink slime" (ammonium hydroxide-treated ground connective tissue and meat scraps) is banned in Europe and an e-mail from Dan asking whether Europe (specifically UK) restricts consumption of beef trimmings.

According to the article beef trimmings are banned for human consumption in the UK, is that true. And I would appreciate your input on the decision memo when you have a chance.

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

From: Jarvis, Michael - AMS
Sent: Friday, March 09, 2012 12:10 PM
To: Lavalley, Aaron - OC; (b) (6) - AMS; (b) (6) - AMS
Subject: LA Times Story

Posted 20 minutes ago

'This is also in their Hot Topics header on each web page under the heading Pink Slime

<http://www.latimes.com/news/nation/nationnow/la-na-nn-pink-slime-20120309,0,1330346.story>

If any of you have answers, please respond to Dan E ASAP. If you are getting calls-be alert to the media attention this has.

Thanks.

(b) (6)

International Policy Division
Office of Policy and Program Development
Food Safety and Inspection Service
Phone: (b) (6)
Cell: (b) (6)
FAX: 202.720.4929

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

Sent: Friday, March 09, 2012 6:10 AM

To: (b) (6) FAS; (b) (6)

Cc: (b) (6) (FAS); (b) (6) (FAS); (b) (6) (FAS); (b) (6) - FSIS; (b) (6)

FAS; (b) (6) FAS

Subject: "pink slime" question

Importance: High

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

Has FDA or FSIS put out a press release responding to this article? I'd like to know what USDA says about this now. As you know, we're having trouble getting even lactic acid approved as a pathogen reduction treatment here in Europe. We're also not allowed to export hormone treated beef here. This not so scientific or technical reference to this beef filler is detrimental. What's the reality today?

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(b) (6)

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Another issue is the ammonium hydroxide, a chemical that is used to kill pathogens such as

[E. coli](#). The [FDA considers it safe for human consumption](#) but a 2009 expose by the [New York Times](#) questioned its safety and efficacy. Some food advocates are asking for meat containing "pink slime" to be labeled. It's used in about 70% of ground beef in the US. "We don't know which districts are receiving what meat, and this meat isn't labeled to show pink slime. They don't have to under federal law," Bettina Siegal, a writer and mother of two who created [TheLunchTray.com](#) told [NBC](#). Siegel has started [a petition](#) to demand the USDA stop using the product in the National School Lunch Program.

(b) (6)

Senior Agriculture Attachés

FAS/USDA

U.S. Mission to the European Union

Brussels, Belgium

This email is UNCLASSIFIED.

From: [Hagen, Elisabeth - OSEC](#)
To: [\(b\) \(6\) - FSIS](#); [Ronholm, Brian - OSEC](#); [Ramos, Adela - OSEC](#); [Naessens, Katie - OSEC](#)
Subject: Re: "Pink Slime"
Date: Thursday, March 08, 2012 9:09:22 AM

Yes- we watched it last night. Coincidence that it runs the night before my hearing? I think not.

From: [\(b\) \(6\) - FSIS](#)
Sent: Thursday, March 08, 2012 08:08 AM
To: Ronholm, Brian - OSEC; Ramos, Adela - OSEC; Naessens, Katie - OSEC; Hagen, Elisabeth - OSEC
Subject: "Pink Slime"

Sorry to bug. I just want to make sure you knew about the ABC News "pink slime" story last night:

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

There's nothing really new in it, and I think you're all set for any response on this issue.

Christopher Gould

Congressional & Public Affairs Office

USDA Food Safety & Inspection Service

202-690-4546 (desk)

202-365-0186 (cell)

202-720-5704 (fax)

Be Food Safe:

CLEAN: Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods

COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: (b) (6) .FSJS
To: (b) (6) @jbssa.com; (b) (6) @jbssa.com
Cc: (b) (6) .FSJS
Subject: Re: "Pink Slime"
Date: Wednesday, March 28, 2012 3:09:22 PM

1. <http://www.meatpoultry.com/Writers/Bryan%20Salvage/Assassinating%20effective%20technology.aspx>
2. http://www.foodinsight.org/Resources/Detail.aspx?topic=Questions_and_Answers_about_Ammonium_Hydroxide_Use_in_Food_Production
3. <http://www.meatpoultry.com/News/News%20Home/Business/2012/3/BPI%20suspends%20operations%20at%20three%20plants.aspx>
4. <http://beefisbeef.com/2012/03/15/top-7-myths-of-pink-slime/>

I got some of the information about the term call "Pink Slime" that we use in the past. Very good info so you guys can explain to people who think "Pink Slime" is totally bad. Enjoy you reading.

(b) (6) . *CS?*

C/o JBS-Hyrum, Est. 628

410 North 200 West

Hyrum, Utah 84319

Tel: 435-245-6456 Ext. (b) (6)

Cell: (b) (6)

Fax: 435-245-0459

Salt Lake City Circuit / Denver District

Success is the sum of small efforts,

repeated day in and day out. - Robert Collier.

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From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: "Pink Slime"
Date: Wednesday, March 14, 2012 9:07:59 AM

Why can't the plant just send a statement that no ground beef shipped from this est contains PINK SLIME or any other ingredient. They could dress it up a little better than I need. It would be similar to a letter of guarantee or COA something in that vein. I would not write any statement for the plant attesting to any kind of ingredient inclusion or exclusion!! Just my thoughts.

From: (b) (6) FSIS
Sent: Wednesday, March 14, 2012 7:59 AM
To: (b) (6)

l (DO65) -

(b) (6)

Subject: Fw: "Pink Slime"

From: (b) (6) - FSIS
Sent: Wednesday, March 14, 2012 06:39 AM
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS; (b) (6) - FSIS
Subject: RE: "Pink Slime"

Here's what I found in the Food Standards and Labeling Policy Handbook. The firm could certainly share with their customers what the "all", "pure" or "100 percent beef" mean. There is also a helpful chart on page 129 of the Handbook.

"ALL or 100 PERCENT BEEF (Patty Mix)":

Beef patty mix may be labeled —all,“ —pure,“ or —100 percent beef,“ when the only added ingredients are partially defatted chopped beef or finely textured beef. An ingredients statement would be required on bulk packed product but not retail packages. —All,“ —Pure,“ or —100 percent,“ may not be used if partially defatted beef fatty tissue (PDBFT), is used or mechanically separated species (MSS), are used.

PARTIALLY DEFATTED (BEEF OR PORK) FATTY TISSUE:

These are byproducts produced from fatty trimmings containing less than 12 percent lean meat. These ingredients may be used in meat products in which byproducts are acceptable. Products include nonspecific loaves, beef patties, frankfurters with byproducts, bologna with variety meats, imitation sausage, potted meat food product, sauces, or gravies. May be used in excess of the amounts of meat necessary to satisfy the standard for only the products listed in the Policy Book. However, in this situation, the PDCB or PDCEP must always be declared in the ingredients statement.

See: 9 CFR 319.15(e) 9 CFR 319.29(a)

PARTIALLY DEFATTED CHOPPED (Beef or Pork) (PDCB, PDCP):

1. Partially Defatted Chopped Beef is not permitted in hamburger, ground or chopped beef. The School Lunch Program requires that when PDCB is used in products like taco mix, which later may be used in preparing other products (e.g., tacos or patties), the PDCB or PDCP must always be declared in the ingredients statement on the labeling of the taco mix. All Beef or 100 percent Beef is acceptable as product name.
2. Partially Defatted Chopped may be used in excess of meat necessary to satisfy the standards on only the products listed in the Policy Book. However, in this situation, the PDCP must always be declared in the ingredients statement.

See: MPI Manual 18.55

PARTIALLY DEFATTED COOKED (Beef or Pork) FATTY TISSUE:

This product may be used as an ingredient in: Beef patties (cooked and uncooked), Potted meat food product, Sauces, Gravies, Imitation sausage, and Nonspecific loaves. No limit on quantity is made. It is believed to be self-limiting.

(b) (6), DVM

USDA/FSIS Albany District Office

Albany District Case Specialist

(b) (6)

FAX 518-452-3118

From: (b) (6) - FSIS
Sent: Tuesday, March 13, 2012 2:42 PM
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS; (b) (6) - FSIS
Subject: FW: Thurston Foods

After the ABC News story on pink slime last week, I suspect we may get a few inquiries like this from plants that want to assure their customers that they do not use any product that contains it. Am I correct in stating that the plant would have to issue their own statement, or is there something in writing that the USDA could provide?

In case you're not familiar with it, I will forward you the link.

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: 70 Percent of Ground Beef at Supermarkets Contains 'Pink Slime' - ABC News.htm
Date: Friday, March 09, 2012 7:12:32 AM

I really hope you are doing well. I have taken a patrol by my house, so I will be off the road for a couple of years. I really miss you!!!! (b) (6)

From: (b) (6) - FSIS
Sent: Thursday, March 08, 2012 11:37 AM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: 70 Percent of Ground Beef at Supermarkets Contains 'Pink Slime' - ABC News.htm

Amazing what they (FSIS management) can get away with, glad to hear that USDA/FSIS scientist blew the whistle on this one!

It's slow, please wait for it to load, ok.

<< File: 70 Percent of Ground Beef at Supermarkets Contains 'Pink Slime' - ABC News.htm
>>

V/R,

(b) (6)

Import Inspector

USDA, FSIS

Office of International Affairs, IID



(b) (6)



(956) 727-4502



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

<< OLE Object: Picture (Device Independent Bitmap) >> *Please consider the environment before printing this email*

From: (b) (6) @dshs.state.tx.us
To: (b) (6) - FSIS
Subject: RE: 70 Percent of Ground Beef at Supermarkets Contains 'Pink Slime'
Date: Thursday, March 08, 2012 4:32:59 PM

(b) (6)

All the reports call it Pink Slime but it is actually called Lean Finely Textured Beef.

Checkout FSIS Directive 7120. Revision 7 dated 7/7/11.

Bottom of page 7 you will find this -

SUBSTANCE	PRODUCT	AMOUNT	REFERENCE	LABELING REQUIREMENTS
Anhydrous ammonia	Lean finely textured beef which is subsequently quick chilled to 28 degrees Fahrenheit and mechanically "stressed"	In accordance with current industry standards of good manufacturing practice	Acceptability determination	None under the accepted conditions of use (1)

What the heck is mechanically "stressed"?

Later!

■

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

From: email@addthis.com [mailto:email@addthis.com] On Behalf Of (b) (6) @fsis.usda.gov
Sent: Thursday, March 08, 2012 7:12 AM
To: (b) (6) DSHS)
Subject: 70 Percent of Ground Beef at Supermarkets Contains 'Pink Slime'

I have never heard of Pink Slime. PLease educate me on this.

http://abcnews.go.com/blogs/headlines/2012/03/70-percent-of-ground-beef-at-supermarkets-contains-pink-slime/#.T1iwMkDQ0_s.email

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From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: Re: 70 Percent of Ground Beef at Supermarkets Contains 'Pink Slime'
Date: Thursday, March 08, 2012 12:06:49 PM

Yum....

(b) (6)
Frontline Supervisor
Indianapolis, IN
317-730-1162
(b) (6)@fsis.usda.gov

Sent from my BlackBerry Wireless Handheld

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

From: (b) (6) - FSIS
Sent: Thursday, March 08, 2012 10:46 AM
To: (b) (6) - FSIS; (b) (6) - FSIS
Subject: Fw: 70 Percent of Ground Beef at Supermarkets Contains 'Pink Slime'

(b) (6)
FLS
DeKalb Circuit 50-05
BBY (b) (6)

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

From: (b) (6) - FSIS
Sent: Thursday, March 08, 2012 03:42 AM
To: (b) (6) - FSIS
Subject: FW: 70 Percent of Ground Beef at Supermarkets Contains 'Pink Slime'

(b) (6)
Relief Circuit 50-05

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

From: email@addthis.com [<mailto:email@addthis.com>] On Behalf Of (b) (6)@fsis.usda.gov
Sent: Thursday, March 08, 2012 3:39 AM
To: (b) (6) - FSIS
Subject: 70 Percent of Ground Beef at Supermarkets Contains 'Pink Slime'

<http://abcnews.go.com/blogs/headlines/2012/03/70-percent-of-ground-beef-at-supermarkets-contains-pink-slime/#.T1h-Tz2EnMY.email>

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From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: 70 Percent of Ground Beef at Supermarkets Contains 'Pink Slime' - ABC News.htm
Date: Friday, March 09, 2012 1:44:16 PM

Thanks (b) (6) I was talking to Doc earlier and he said there are places that do that.....What is this world coming too!!!!

(b) (6)

Consumer Safety Inspector CSI-IIC

Washington, MO

(b) (6)

From: (b) (6) - FSIS
Sent: Friday, March 09, 2012 12:38 PM
To: (b) (6) - FSIS
Subject: RE: 70 Percent of Ground Beef at Supermarkets Contains 'Pink Slime' - ABC News.htm

Your right, this is a first for me to "never heard of it or saw it"

From: (b) (6) - FSIS
Sent: Friday, March 09, 2012 6:34 AM
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS
Subject: RE: 70 Percent of Ground Beef at Supermarkets Contains 'Pink Slime' - ABC News.htm

Hi (b) (6) Hi (b) (6) I was a meat market manager for many years with Safeway Inc. out west and I have never seen these pink blocks. I did all the ordering for our boxed beef and if you did order beef trimmings which I did not, I have seen the stuff "beef trimmings" and it looked nothing like what they describe. Let`s say I had 93% lean ground beef chubs, but I was out of 83% ground beef but needed some in the case. As I cut my beef steaks, or whatever I needed to put in my cases, I would save what I trimmed off of these cuts and add it to the 93% ground beef chubs as I ground it to lean the beef to make 83% ground beef.....I have never seen in my 12 yrs as a meat cutter these blocks of pink slime. Now for me, I would never buy ground beef or any beef from wall mart or any other store that doesn't have a meat cutter, their stuff just seems a little too pretty. I guess what I'm trying to say is I never met a meat cutter that didn't care about what he or she put in their cases, especially the older wiser ones!!!!!!

(b) (6)

Consumer Safety Inspector CSI-IIC

Washington, MO

(b) (6)

From: (b) (6) - FSIS
Sent: Thursday, March 08, 2012 4:53 PM
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS
Subject: FW: 70 Percent of Ground Beef at Supermarkets Contains 'Pink Slime' - ABC News.htm

From: (b) (6) - FSIS
Sent: Thursday, March 08, 2012 11:37 AM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: 70 Percent of Ground Beef at Supermarkets Contains 'Pink Slime' - ABC News.htm

Amazing what they (FSIS management) can get away with, glad to hear that USDA/FSIS scientist blew the whistle on this one!

It's slow, please wait for it to load, ok.

<< File: 70 Percent of Ground Beef at Supermarkets Contains 'Pink Slime' - ABC News.htm
>>

V/R,

(b) (6)

Import Inspector

USDA, FSIS

Office of International Affairs, IID



(b) (6)



(956) 727-4502



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

<< OLE Object: Picture (Device Independent Bitmap) >> *Please consider the environment before printing this email*

From: (b) (6) - FSIS
To: Cardwell, Rene - FSIS
Cc: (b) (6) - FSIS
Subject: RE: 7202522
Date: Thursday, March 29, 2012 10:08:37 AM

In the past, we put a letter in and if it was not marked "standard language," but had a person's name as providing information, it was understood that it was a new response and not just standard language.

(b) (6)

USDA, FSIS, Office of Public Affairs and Consumer Education
Executive Correspondence and Issues Management Staff

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

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

From: Cardwell, Rene - FSIS
Sent: Thursday, March 29, 2012 10:00 AM
To: (b) (6) - FSIS; (b) (6) - FSIS
Cc: (b) (6) - FSIS
Subject: RE: 7202522

Okay. We should add this type of distinction to ECM notes, which I will add at this time and move forward.

Thank you.

René Cardwell, Deputy Director
ECIMS-OPACE/FSIS

Room 1163-South Building
Department of Agriculture, Washington, D.C. 20250
Office: (202) 720-9945 Cell: (202) 503-7113 Fax: (202) 205-0158

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods

COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: (b) (6) - FSIS
Sent: Thursday, March 29, 2012 9:57 AM
To: Cardwell, Rene - FSIS
Subject: RE: 7202522

I put Dan in the workflow because it covers a new issue (can it be used in ground chuck, etc.) and I have two other letters asking the same thing. I thought he would like to clear the additional information. Thanks.

(b) (6)

USDA, FSIS, Office of Public Affairs and Consumer Education
Executive Correspondence and Issues Management Staff

(b) (6)

(202) 720-7609 Fax

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

From: Cardwell, Rene - FSIS

Sent: Thursday, March 29, 2012 9:55 AM

To: (b) (6) - FSIS; (b) (6) - FSIS

Cc: (b) (6) - FSIS

Subject: 7202522

Hi (b) (6)

The workflow shows that after my clearance, this is going to OPPD to clear and then back to you, but believe we already have (b) (6) signature approval on pink slime letters. If that is correct, please work with (b) (6) to update the workflow.

Thank you.

René Cardwell, Deputy Director

ECIMS-OPACE/FSIS

Room 1163-South Building

Department of Agriculture, Washington, D.C. 20250

Office: (202) 720-9945 Cell: (202) 503-7113 Fax: (202) 205-0158

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods

COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: 7203454 - King
Date: Wednesday, March 28, 2012 1:22:54 PM

I'm checking a couple of other options. At the end of the day it will be a straightforward response, based largely on language we already have cleared.

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) [fsis.usda.gov](mailto:(b) (6)@fsis.usda.gov)

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods

COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: (b) (6) - FSIS
Sent: Wednesday, March 28, 2012 1:22 PM
To: (b) (6) - FSIS
Subject: RE: 7203454 - King

Don't make yourself crazy. We have to have answered every variation of pink slime by now. I can lift.

(b) (6)
Issues Analyst
USDA/Food Safety and Inspection Service
Office of Public Affairs and Consumer Education
Executive Correspondence & Issues Management Staff
1400 Independence Avenue, SW. • Room 1166 • Washington D.C. 20250
(b) (6) (W) • (202) 720-7609 (F) • (b) (6) (C)
e-mail: (b) (6) [fsis.usda.gov](mailto:(b) (6)@fsis.usda.gov)

Be Food Safe. **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods

COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: Re: 7203454 - King
Date: Wednesday, March 28, 2012 2:29:06 PM

Hm. Thank you.....

From: (b) (6) - FSIS
Sent: Wednesday, March 28, 2012 01:01 PM
To: (b) (6) - FSIS
Subject: FW: 7203454 - King

Thanks – just fyi: this was sent with an old tagline.

(b) (6)
Issues Analyst
USDA/Food Safety and Inspection Service
Office of Public Affairs and Consumer Education
Executive Correspondence & Issues Management Staff
1400 Independence Avenue, SW. • Room 1166 • Washington D.C. 20250
(b) (6) (W) • (202) 720-7609 (F) • (b) (6) (C)
e-mail: (b) (6) fsis.usda.gov

Be Food Safe. **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods

COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: (b) (6) - FSIS
Sent: Wednesday, March 28, 2012 1:30 PM
To: (b) (6) - FSIS
Subject: RE: 7203454 - King
Importance: High

This one (7196445) was signed on the 23rd:

<<Jan Smith[1].doc>>

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods

COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: (b) (6) - FSIS
Sent: Wednesday, March 28, 2012 1:27 PM
To: (b) (6) - FSIS
Subject: RE: 7203454 - King



(b) (6)
Issues Analyst
USDA/Food Safety and Inspection Service
Office of Public Affairs and Consumer Education
Executive Correspondence & Issues Management Staff
1400 Independence Avenue, SW. • Room 1166 • Washington D.C. 20250
(b) (6) (W) • (202) 720-7609 (F) • (b) (6) (C)
e-mail: (b) (6)@fsis.usda.gov

Be Food Safe. **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods

COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: (b) (6) - FSIS
Sent: Wednesday, March 28, 2012 1:27 PM
To: (b) (6) - FSIS
Subject: RE: 7203454 - King

Ok – thanks immensely. I'll forward you the latest on LFTB.

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6)@fsis.usda.gov

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods

COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: (b) (6) - FSIS
Sent: Wednesday, March 28, 2012 1:26 PM
To: (b) (6) - FSIS
Subject: RE: 7203454 - King

Don't worry – just assign and I'll handle. You don't have to start as I'm sure you also have a few things on your plate. I would appreciate knowing the control numbers of the good pink slime letters, however. That would be super.

(b) (6)
Issues Analyst
USDA/Food Safety and Inspection Service
Office of Public Affairs and Consumer Education
Executive Correspondence & Issues Management Staff
1400 Independence Avenue, SW. • Room 1166 • Washington D.C. 20250
(b) (6) (W) • (202) 720-7609 (F) • (b) (6) (C)
e-mail: (b) (6) fsis.usda.gov

Be Food Safe. **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods

COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: (b) (6) - FSIS
Sent: Wednesday, March 28, 2012 1:25 PM
To: (b) (6) - FSIS
Subject: RE: 7203454 - King

Ok no dice on the other options. How about this: I'll get the draft started, and into clearance – would you take in on midstream? Let me know if you're comfortable with that.

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods

COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: (b) (6) - FSIS
Sent: Wednesday, March 28, 2012 1:22 PM
To: (b) (6) - FSIS

From: (b) (6) - AMS
To: [Canavan, Jeff - FSIS](#)
Subject: RE: A question on Pink Slime
Date: Tuesday, March 27, 2012 9:02:15 AM

I believe our group, Standardization Division, would be the one to take a first look at this type of process. We have done so with other technologies/ingredients. We just "officially" took over the technical component of the school lunch purchase effort for red meat.

I would contact Marty O'Connor directly with this request. Thanks.

(b) (6), Ph.D.
International Marketing Specialist
Standardization Division, USDA
(b) (6)

From: Canavan, Jeff - FSIS
Sent: Tuesday, March 27, 2012 8:58 AM
To: (b) (6) - AMS
Subject: FW: A question on Pink Slime

(b) (6)

Do you have a point of contact at school lunch? See e-mail below.

Jeff

From: Canavan, Jeff - FSIS
Sent: Tuesday, March 27, 2012 5:20 AM
To: (b) (6)@intralytix.com'
Subject: Re: A question on Pink Slime

(b) (6)

RIMD is the Risk, Innovations, and Management Division. Dr. Bill Shaw is the director. They are the staff that implements the joint FDA and FSIS ingredient approval process for the agency. The attached letter from FDA and FSIS already appear to support the ecoshield may be used as antimicrobial agent to treat meat parts prior to grinding. You may confirm by contacting (b) (6) at (b) (6)@fsis.usda.gov

I can provide a contact at AMS today.

Jeff

Jeffrey W. Canavan, MPA, RD
Deputy Director

Labeling and Program Delivery Division
USDA, FSIS, OPPD, LPDD

From: John Woloszyn [[mailto:\(b\) \(6\)@intralytix.com](mailto:(b) (6)@intralytix.com)]
Sent: Monday, March 26, 2012 05:55 PM
To: (b) (6) - FSIS
Subject: RE: A question on Pink Slime

Thanks Jeff. We have mastered the science in this area, but not yet mastered all of the acronyms. What is RIMD? And, do you have Pat Burke's e-mail address and a contact at AMS.

I was not thinking of treating FTB, although that is certainly possible. Rather, bacteriophage (EcoShield) can be applied directly on to red meat parts and trim prior to grinding as a very effective way to substantially reduce or eliminate E. coli O157:H7. I know there is significant concern by the processors of introducing E. coli O157:H7 in hamburger meat. Use of EcoShield would be another tool to assure the safety of ground red meat products.

Does this require a separate approval process in addition to the FDA's existing FCN, and the FSIS's acknowledgement that EcoShield, when applied as provided under the FCN, constitutes a processing aid?

Best,
John Woloszyn

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

From: Canavan, Jeff - FSIS [<mailto:Jeff.Canavan@fsis.usda.gov>]
Sent: Thu 3/22/2012 4:03 PM
To: John Woloszyn
Subject: Re: A question on Pink Slime

(b) (6)

Sounds like Dave is enjoying retirement, that is good, we miss him though.

I can send you a school lunch contact at AMS this evening. However, I think you will want to work through the current ingredient approval process with RIMD. This is because "pink slime" refers to finely textured beef (FTB). FTB has been in production since 1991, not all FTB is treated with ammonia which was not approved until 2001. The issue now in question is the use of FTB in general, especially in school lunch. AMS recently announced that next year schools will have the option of beef with or without FTB. To get bacteriophage approved to treat FTB would require working with RIMD to get approved for that product. Pat Burke is a point of contact in RIMD.

Jeff

Jeffrey W. Canavan, MPA, RD
Deputy Director
Labeling and Program Delivery Division
USDA, FSIS, OPPD, LPDD

From: John Woloszyn [[mailto:\(b\) \(6\)@intralytix.com](mailto:(b) (6)@intralytix.com)]
Sent: Thursday, March 22, 2012 11:19 AM
To: (b) (6) - FSIS
Subject: FW: A question on Pink Slime

From: [Rogers, James - FSIS](#)
To: [Ransom, Gerri - FSIS](#)
Subject: RE: ABC & Pink slime
Date: Thursday, March 08, 2012 8:54:21 AM

And my kids and I love hamburgers!

Sheesh!

James E. Rogers, Ph.D.
Branch Chief/National Baselines Studies Director
Microbiological Analysis and Data Branch
Microbiology Division
Office of Public Health Science
United States Department of Agriculture
Food Safety and Inspection Service

Mailing Address

Stop 3777, PP 3, # 9-226
1400 Independence Avenue, SW
Washington, DC 20250
Tel: 202-690-6537
Blackberry: 202-329-2703
Fax: 202-690-6364

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

From: Ransom, Gerri - FSIS
Sent: Thursday, March 08, 2012 8:46 AM
To: Rogers, James - FSIS
Subject: FW: ABC & Pink slime

GZ and Carl Custer center stage

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

From: Carl Custer [[mailto:\(b\) \(6\)@gmail.com](#)]
Sent: Wednesday, March 07, 2012 10:41 PM
To: (b) (6)

Ransom, Gerri - FSIS; (b) (6) FSIS
Subject: ABC & Pink slime

Whoo doggie, me 'n GZ been on Tee Vee :^)
30 minutes of interview reduced to 10 seconds of "Fame"
<<http://abcnews.go.com/WNT/video/pink-slime-15873068>>

FWIW, in 1990, we called it Soy lent Pink. Ah but kids today, who remembers "Soy lent Green"

On Wed, Mar 7, 2012 at 7:02 PM, Carl Custer (b) (6)@gmail.com> wrote:
> Well, if you can catch today's ABC World news, I'm evidently on it

[REDACTED] food safety.

> They were supposed to tell me when . . . but didn't

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

From: (b) (6)
To: [Rogers, James - FSIS](#)
Subject: Re: ABC & Pink slime
Date: Thursday, March 08, 2012 12:17:14 PM

:-p!!

(b) (6)
Environmental Protection Specialist
Office of Environmental Justice
U.S. Environmental Protection Agency
1200 Pennsylvania Avenue, N.W. (2201A)
Washington, D.C. 20460
(202) 564-0736 (202) 564-1624 fax

Pray in the Spirit at all times and on every occasion. Stay alert and be persistent in your prayers for all believers everywhere (Eph 6:18 NLT)

From: "Rogers, James - FSIS" <James.Rogers@fsis.usda.gov>
To: (b) (6) /DC/USEPA/US@EPA
Date: 03/08/2012 12:00 PM
Subject: Re: ABC & Pink slime

Ah veggies, lets see. E.coli, salmonella and veggies fertilized by passing wild animals!!!

Turkey, Salmonella, campylobacter, and hormones in their feed!!!!!!

James E. Rogers, Ph.D.
Branch Chief
Microbiological Analysis and Data Branch
Microbiology Division
Office of Public Health Science
United States Department of Agriculture
Food Safety and Inspection Service
Tel: 202-690-6537
Blackberry: 202-329-2703

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

From: (b) (6) [mailto:(b) (6)@epamail.epa.gov]
Sent: Thursday, March 08, 2012 10:52 AM
To: Rogers, James - FSIS
Subject: RE: ABC & Pink slime

thanks! i'll stick w veggie or turkey for now.

(b) (6)
Environmental Protection Specialist
Office of Environmental Justice
U.S. Environmental Protection Agency
1200 Pennsylvania Avenue, N.W. (2201A)
Washington, D.C. 20460
(b) (6) (202) 564-1624 fax

Pray in the Spirit at all times and on every occasion. Stay alert and be persistent in your prayers for all believers everywhere (Eph 6:18 NLT)

From: "Rogers, James - FSIS" <James.Rogers@fsis.usda.gov>
To: (b) (6) /DC/USEPA/US@EPA
Date: 03/08/2012 11:28 AM
Subject: RE: ABC & Pink slime

Carl says Costco and Walmart should be good places to get hamburger.

Tell (b) (6) to hurry up with his determination if I can be added, or you will have to take me shopping!!!

James E. Rogers, Ph.D.
Branch Chief/National Baselines Studies Director
Microbiological Analysis and Data Branch
Microbiology Division
Office of Public Health Science
United States Department of Agriculture
Food Safety and Inspection Service

Mailing Address

Stop 3777, PP 3, # 9-226
1400 Independence Avenue, SW
Washington, DC 20250
Tel: 202-690-6537
Blackberry: 202-329-2703
Fax: 202-690-6364

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

From: Rogers, James - FSIS
Sent: Thursday, March 08, 2012 9:00 AM
To: (b) (6)
Subject: FW: ABC & Pink slime

Watch the video. I used to work with Carl and Gerald was always mad at me because I took this job, which he wanted.

James E. Rogers, Ph.D.
Branch Chief/National Baselines Studies Director
Microbiological Analysis and Data Branch
Microbiology Division
Office of Public Health Science
United States Department of Agriculture
Food Safety and Inspection Service

Mailing Address

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

From: Carl Custer [mailto:(b) (6)@gmail.com]

Sent: Wednesday, March 07, 2012 10:41 PM

To: (b) (6)

Ransom, Gerri - FSIS; (b) (6)

- FSIS

Subject: ABC & Pink slime

Whoo doggie, me 'n GZ been on Tee Vee :^)
30 minutes of interview reduced to 10 seconds of "Fame"
<<http://abcnews.go.com/WNT/video/pink-slime-15873068>>

FWIW, in 1990, we called it Soylent Pink. Ah but kids today, who remembers "Soylent Green"

On Wed, Mar 7, 2012 at 7:02 PM, Carl Custer (b) (6)@gmail.com> wrote:

- > Well, if you can catch today's ABC World news, I'm evidently on it
- > blathering about food safety.
- > They were supposed to tell me when . . . but didn't

From: [Mabry, Brian - FSIS](#)
To: [Edelstein, Rachel - FSIS](#); [Canavan, Jeff - FSIS](#); [Engeljohn, Daniel - FSIS](#); [Williams, Charles - FSIS](#); [Shaw, William - FSIS](#); [Murphy-Jenkins, Rosalyn - FSIS](#)
Cc: [Blake, Carol - FSIS](#); [Fillpot, Dirk - FSIS](#)
Subject: RE: ABC News Inquiry - LFTB as "food"
Date: Friday, March 09, 2012 5:03:38 PM

Right. I imagine the percentage used is mainly set by the customer requirements and tends to limit the amount of product used.

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: Edelstein, Rachel - FSIS
Sent: Friday, March 09, 2012 4:59 PM
To: Mabry, Brian - FSIS; Canavan, Jeff - FSIS; Engeljohn, Daniel - FSIS; Williams, Charles - FSIS; Shaw, William - FSIS; Murphy-Jenkins, Rosalyn - FSIS
Cc: Blake, Carol - FSIS; Fillpot, Dirk - FSIS
Subject: Re: ABC News Inquiry - LFTB as "food"

However, it wouldn't be very marketable if it has too much, right?

From: Mabry, Brian - FSIS
Sent: Friday, March 09, 2012 03:57 PM
To: Canavan, Jeff - FSIS; Engeljohn, Daniel - FSIS; Edelstein, Rachel - FSIS; Williams, Charles - FSIS; Shaw, William - FSIS; Murphy-Jenkins, Rosalyn - FSIS
Cc: Blake, Carol - FSIS; Fillpot, Dirk - FSIS
Subject: RE: ABC News Inquiry - LFTB as "food"

Jeff,

Thanks much. 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: Canavan, Jeff - FSIS

Sent: Friday, March 09, 2012 4:54 PM

To: Mabry, Brian - FSIS; Engeljohn, Daniel - FSIS; Edelstein, Rachel - FSIS; Williams, Charles - FSIS; Shaw, William - FSIS; Murphy-Jenkins, Rosalyn - FSIS

Cc: Blake, Carol - FSIS; Fillpot, Dirk - FSIS

Subject: RE: ABC News Inquiry - LFTB as "food"

Brian,

There is no limit on how much FTB or LFTB may be used in meat products.

Jeff

From: Mabry, Brian - FSIS

Sent: Friday, March 09, 2012 4:51 PM

To: Engeljohn, Daniel - FSIS; Canavan, Jeff - FSIS; Edelstein, Rachel - FSIS; Williams, Charles - FSIS; Shaw, William - FSIS; Murphy-Jenkins, Rosalyn - FSIS

Cc: Blake, Carol - FSIS; Fillpot, Dirk - FSIS

Subject: RE: ABC News Inquiry - LFTB as "food"

All,

The maximum allowable percentage of LFTB that may be formulated into single servings of the ground beef purchased for the NSLP is 15 percent, but does FSIS set a percentage limit or range limit on LFTB incorporated for what can be sold commercially?

MSNBC is inquiring and I couldn't find it in the CFR, but wanted to double-check my work.

Thanks all! 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: Engeljohn, Daniel - FSIS

Sent: Thursday, March 08, 2012 4:41 PM

To: Mabry, Brian - FSIS; Canavan, Jeff - FSIS; Edelstein, Rachel - FSIS; Blake, Carol - FSIS; Fillpot, Dirk - FSIS; Williams, Charles - FSIS; Shaw, William - FSIS; Murphy-Jenkins, Rosalyn - FSIS

Subject: RE: ABC News Inquiry - LFTB as "food"

Brian, in case you need additional information to help solidify distinctions about LFTB and other products that do not meet equivalent nutrient content expectations (e.g., the fat, protein, and PER), look at 9 CFR 319.15(e) for Partially Defatted Beef Fatty Tissue. This product starts with fatty material, is subjected to low temperature rendering (e.g., no greater than 120 degrees Fahrenheit), and must result in product that has a pinkish color and a fresh odor and appearance. This product cannot be used unlimited, such as LFTB. This product is a beef byproduct (also defined in 9 CFR 301.2) and is explicitly derived from product that is other than meat. It is processed similarly as LFTB but is not "meat".

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: Mabry, Brian - FSIS

Sent: Thursday, March 08, 2012 4:25 PM

To: Canavan, Jeff - FSIS; Engeljohn, Daniel - FSIS; Edelstein, Rachel - FSIS; Blake, Carol - FSIS; Fillpot, Dirk - FSIS; Williams, Charles - FSIS; Shaw, William - FSIS; Murphy-Jenkins, Rosalyn - FSIS

Subject: Re: ABC News Inquiry - LFTB as "food"

Thanks! Saved some face for me there. Brian

Brian K. Mabry

Congressional and Media

Food Safety and Inspection Service

U.S. Department of Agriculture

Please Note New Direct Dial

tel. 202.720.9891 | fax 202.690.0460

Brian.Mabry@fsis.usda.gov

From: Canavan, Jeff - FSIS

Sent: Thursday, March 08, 2012 03:23 PM

To: Mabry, Brian - FSIS; Engeljohn, Daniel - FSIS; Edelstein, Rachel - FSIS; Blake, Carol - FSIS; Fillpot, Dirk - FSIS; Williams, Charles - FSIS; Shaw, William - FSIS; Murphy-Jenkins, Rosalyn - FSIS

Subject: RE: ABC News Inquiry - LFTB as "food"

Brian,

Meat food product is defined in 9 CFR 301.2.

Jeff

From: Mabry, Brian - FSIS

Sent: Thursday, March 08, 2012 4:20 PM

To: Engeljohn, Daniel - FSIS; Canavan, Jeff - FSIS; Edelstein, Rachel - FSIS; Blake, Carol - FSIS; Fillpot, Dirk - FSIS; Williams, Charles - FSIS; Shaw, William - FSIS; Murphy-Jenkins, Rosalyn - FSIS

Subject: RE: ABC News Inquiry - LFTB as "food"

Last minute fact check – is it Section 303? Or am I looking at an old version of the CFR?

Thanks~ 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: Engeljohn, Daniel - FSIS
Sent: Thursday, March 08, 2012 1:13 PM
To: Canavan, Jeff - FSIS; Edelstein, Rachel - FSIS; Mabry, Brian - FSIS; Blake, Carol - FSIS; Fillpot, Dirk - FSIS; Williams, Charles - FSIS; Shaw, William - FSIS; Murphy-Jenkins, Rosalyn - FSIS
Subject: RE: ABC News Inquiry - LFTB as "food"

OPACE – From the write-up, what you should conclude is that the added measures for nutrient content (see below) ensure that the product is a valuable source of quality protein in the diet for this meat food product that is incorporated into meat products. These requirements are in addition to the steps taken to ensure that the product is microbiologically safe.

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
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BlackBerry -- (202) 368-5457 -- emergency only
Fax -- (202) 720-2025
Policies -- http://www.fsis.usda.gov/Regulations_&Policies/index.asp

From: Canavan, Jeff - FSIS
Sent: Thursday, March 08, 2012 12:42 PM
To: Engeljohn, Daniel - FSIS; Edelstein, Rachel - FSIS; Mabry, Brian - FSIS; Blake, Carol - FSIS; Fillpot, Dirk - FSIS; Williams, Charles - FSIS; Shaw, William - FSIS; Murphy-Jenkins, Rosalyn - FSIS
Subject: RE: ABC News Inquiry - LFTB as "food"

Dan,

Here is a summary paragraph

In the early 1990s, the meat industry began to apply low processing temperatures, e.g., 107° F, to boneless beef trimmings in order to further reduce the fat content. Because the temperature does not exceed 107° F, the proteins are not denatured during the process. Therefore, the product does not appear to have been heat treated and has similar performance characteristics as "meat." Thus, the Agency determined that it needed to develop a product category to distinguish this product from other low temperature rendered products such as Partially Defatted Chopped Beef (PDCB). In 1991, FSIS developed a policy for this product which was identified as finely textured beef (FTB) and lean finely textured beef (LFTB). The policy requires that the product: (1) cannot exceed 30 percent fat (unless it is called "lean" whereby it cannot exceed 10% fat); (2) must contain a minimum of 14 percent protein, and (3) must have a protein efficiency ratio (PER), a measure of protein quality, of 2.5. These criteria were established to ensure that FTB and LFTB were compositionally similar to beef. FTB and LFTB may be declared as "beef" in the ingredients statement of standardized and non-standardized products in which it is used as an ingredient.

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: Engeljohn, Daniel - FSIS
Sent: Thursday, March 08, 2012 12:15 PM
To: Edelstein, Rachel - FSIS; Mabry, Brian - FSIS; Blake, Carol - FSIS; Fillpot, Dirk - FSIS; Williams, Charles - FSIS; Shaw, William - FSIS; Murphy-Jenkins, Rosalyn - FSIS; Canavan, Jeff - FSIS
Subject: Re: ABC News Inquiry - LFTB as "food"

Ros/Jeff, please provide a statement that summarizes the nutrient and protein quality expectations for this product.

From: Edelstein, Rachel - FSIS
Sent: Thursday, March 08, 2012 09:48 AM
To: Mabry, Brian - FSIS; Engeljohn, Daniel - FSIS; Blake, Carol - FSIS; Fillpot, Dirk - FSIS; Williams, Charles - FSIS; Shaw, William - FSIS
Subject: RE: ABC News Inquiry - LFTB as "food"

I'm not clear exactly what the question is.

But Chuck, Bill, Dan please weigh in:

Trim clearly meets the definition of meat or meat food product in the regs. FSIS inspects the product to ensure it is not adulterated.

We've already provided information on why FSIS allows the ammonium hydroxide treatment.

Anything else we can add?

From: Mabry, Brian - FSIS
Sent: Thursday, March 08, 2012 10:28 AM
To: Edelstein, Rachel - FSIS; Engeljohn, Daniel - FSIS; Blake, Carol - FSIS; Fillpot, Dirk - FSIS
Subject: ABC News Inquiry - LFTB as "food"

Rachel has a voicemail messages from both Dirk and me so I thought I would try to bring

everyone together even though folks are spread out between hearings and other events right now.

Last night, ABC news ran a piece on LFTB – the link is below in case you missed it:

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

As a follow up, OC got a note from ABC today asking, in part: what's the justification for this being classified as food? And is that a classification that's under review?

Would CPAO be correct to just refer to the CFR for the definition of meat, and look at LFTB as an enhanced form of Mechanically Recovered meat? The previous questions we have dealt with on LFTB seemed to mostly focus on the Ammonium hydroxide treatment, not on the process of the meat itself.

I just wanted to make sure I didn't go down the wrong path. Thanks for any guidance or a SME to talk with. 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: [Williams, Charles - FSIS](#)
To: [Edelstein, Rachel - FSIS](#); [Mabry, Brian - FSIS](#); [Engeljohn, Daniel - FSIS](#); [Blake, Carol - FSIS](#); [Fillpot, Dirk - FSIS](#); [Shaw, William - FSIS](#)
Subject: RE: ABC News Inquiry - LFTB as "food"
Date: Thursday, March 08, 2012 11:17:48 AM

LFTB is clearly within the scope of the "meat food product" definition in part 303. The TV piece raises the question whether use of LFTB in ground beef means that ground beef that contains it should be labeled differently. Then there are the more inflammatory or adolescent questions they seem to be asking in this follow-up, like, "is this food?"

And, yes, FSIS inspects it, etc.

From: Edelstein, Rachel - FSIS
Sent: Thursday, March 08, 2012 10:49 AM
To: Mabry, Brian - FSIS; Engeljohn, Daniel - FSIS; Blake, Carol - FSIS; Fillpot, Dirk - FSIS; Williams, Charles - FSIS; Shaw, William - FSIS
Subject: RE: ABC News Inquiry - LFTB as "food"

I'm not clear exactly what the question is.

But Chuck, Bill, Dan please weigh in:

Trim clearly meets the definition of meat or meat food product in the regs. FSIS inspects the product to ensure it is not adulterated.

We've already provided information on why FSIS allows the ammonium hydroxide treatment.

Anything else we can add?

From: [Canavan, Jeff - FSIS](#)
To: [Shaw, William - FSIS](#)
Subject: RE: ABC News Inquiry - LFTB as "food"
Date: Thursday, March 08, 2012 11:58:12 AM
Importance: High

Bill,

Bucky who is detailing with us has actually been to the BPI plant. Carrie Leathers may be the best historian of all. I seem to remember her being an Inspector in the plant and evaluating product when LFTB was first made as a meat food product and accepted for use.

Jeff

From: Shaw, William - FSIS
Sent: Thursday, March 08, 2012 11:17 AM
To: Edelstein, Rachel - FSIS; Mabry, Brian - FSIS; Engeljohn, Daniel - FSIS; Blake, Carol - FSIS; Fillpot, Dirk - FSIS; Williams, Charles - FSIS; Canavan, Jeff - FSIS
Subject: RE: ABC News Inquiry - LFTB as "food"

Let me bring Jeff Canavan from labeling into our mix because the definition of food question is better handled by Jeff because LFTB is a value added product (similar to 2 Buck Chuck wine, Stove Top Stuffing, and Yohoo etc.) where lean beef is isolated from very fatty trim. Jeff can describe the naming and labeling requirements for it to be defined as food. The ammoniation process is an additional antimicrobial intervention step added on to the process which unfortunately can get the most attention rather than the whole process. We can provide some additional info on the process itself if you think that would be helpful?

Brian, Have you seen the process before? Do you think it would be helpful for us to give a food science primer on the process to the communication folks?

William K. Shaw, Jr. Phd.

Director, Risk, Innovations, and Management Division
USDA/FSIS/OPPD
Patriot's Plaza III Mail Stop 3782
1400 Independence Ave. SW

Washington, DC 20250

Office (301) 504-0852
Fax (202) 245-4790

From: Edelstein, Rachel - FSIS
Sent: Thursday, March 08, 2012 10:49 AM
To: Mabry, Brian - FSIS; Engeljohn, Daniel - FSIS; Blake, Carol - FSIS; Fillpot, Dirk - FSIS; Williams, Charles - FSIS; Shaw, William - FSIS
Subject: RE: ABC News Inquiry - LFTB as "food"

I'm not clear exactly what the question is.

From: [Murphy-Jenkins, Rosalyn - FSIS](#)
To: [Canavan, Jeff - FSIS](#)
Subject: RE: ABC News Inquiry - LFTB as "food"
Date: Thursday, March 08, 2012 1:01:11 PM

Excellent!

Rosalyn Murphy-Jenkins, Director
LPDD- OPPD-FSIS-USDA
(301) 504-0878 Main Line - Fax: (202) 245-4792

Submit your questions to...

<http://askfsis.custhelp.com>

Website: http://www.fsis.usda.gov/About_Fsis/labeling_&_consumer_protection/index.asp

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From: Canavan, Jeff - FSIS
Sent: Thursday, March 08, 2012 12:44 PM
To: Murphy-Jenkins, Rosalyn - FSIS
Subject: RE: ABC News Inquiry - LFTB as "food"

Just did, Had this from the files. Actually a 610 review (b) (6) and I worked on around 2002. I knew it would come in handy.

From: Murphy-Jenkins, Rosalyn - FSIS
Sent: Thursday, March 08, 2012 12:42 PM
To: Canavan, Jeff - FSIS
Subject: Fw: ABC News Inquiry - LFTB as "food"

Did you already respond?

Rosalyn Murphy-Jenkins

From: Engeljohn, Daniel - FSIS
Sent: Thursday, March 08, 2012 11:15 AM
To: Edelstein, Rachel - FSIS; Mabry, Brian - FSIS; Blake, Carol - FSIS; Fillpot, Dirk - FSIS; Williams, Charles - FSIS; Shaw, William - FSIS; Murphy-Jenkins, Rosalyn - FSIS; Canavan, Jeff - FSIS
Subject: Re: ABC News Inquiry - LFTB as "food"

Ros/Jeff, please provide a statement that summarizes the nutrient and protein quality expectations for this product.

From: Edelstein, Rachel - FSIS
Sent: Thursday, March 08, 2012 09:48 AM
To: Mabry, Brian - FSIS; Engeljohn, Daniel - FSIS; Blake, Carol - FSIS; Fillpot, Dirk - FSIS; Williams, Charles - FSIS; Shaw, William - FSIS

From: [Canavan, Jeff - FSIS](#)
To: [Shaw, William - FSIS](#)
Subject: RE: ABC News Inquiry - LFTB as "food"
Date: Thursday, March 08, 2012 12:14:17 PM

Excellent. My only fear is they ask for *original* organoleptic data or something similar from 1991. I don't think we have any. We do have more recent organoleptic and residue data specific to BPI in our FTB and ammonia FOIA packet. That data is from 2004 I think.

Jeff

From: Shaw, William - FSIS
Sent: Thursday, March 08, 2012 12:05 PM
To: Canavan, Jeff - FSIS
Subject: RE: ABC News Inquiry - LFTB as "food"

Sounds good. I have also been to the plant in Des Moines District and have seen the process too. I think we can provide them whatever they may need. I also got the info from the old BPI website. I'll forward it to you.

Bill

William K. Shaw, Jr. Phd.
Director, Risk, Innovations, and Management Division
USDA/FSIS/OPPD
Patriot's Plaza III Mail Stop 3782
1400 Independence Ave. SW

Washington, DC 20250

Office (301) 504-0852
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From: Canavan, Jeff - FSIS
Sent: Thursday, March 08, 2012 11:58 AM
To: Shaw, William - FSIS
Subject: RE: ABC News Inquiry - LFTB as "food"
Importance: High

Bill,

(b) (6) who is detailing with us has actually been to the BPI plant. (b) (6) may be the best historian of all. I seem to remember her being an Inspector in the plant and evaluating product when LFTB was first made as a meat food product and accepted for use.

Jeff

From: Shaw, William - FSIS
Sent: Thursday, March 08, 2012 11:17 AM
To: Edelstein, Rachel - FSIS; Mabry, Brian - FSIS; Engeljohn, Daniel - FSIS; Blake, Carol - FSIS; Fillpot,

Dirk - FSIS; Williams, Charles - FSIS; Canavan, Jeff - FSIS

Subject: RE: ABC News Inquiry - LFTB as "food"

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Brian, Have you seen the process before? Do you think it would be helpful for us to give a food science primer on the process to the communication folks?

William K. Shaw, Jr. Phd.

Director, Risk, Innovations, and Management Division

USDA/FSIS/OPPD

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1400 Independence Ave. SW

Washington, DC 20250

Office (301) 504-0852

Fax (202) 245-4790

From: Edelstein, Rachel - FSIS

Sent: Thursday, March 08, 2012 10:49 AM

To: Mabry, Brian - FSIS; Engeljohn, Daniel - FSIS; Blake, Carol - FSIS; Fillpot, Dirk - FSIS; Williams, Charles - FSIS; Shaw, William - FSIS

Subject: RE: ABC News Inquiry - LFTB as "food"

I'm not clear exactly what the question is.

But Chuck, Bill, Dan please weigh in:

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Anything else we can add?

From: [Edelstein, Rachel - FSIS](#)
To: [Canavan, Jeff - FSIS](#); [Mabry, Brian - FSIS](#); [Shaw, William - FSIS](#); [Engeljohn, Daniel - FSIS](#); [Blake, Carol - FSIS](#); [Fillpot, Dirk - FSIS](#); [Williams, Charles - FSIS](#)
Cc: [Murphy-Jenkins, Rosalyn - FSIS](#)
Subject: RE: ABC News Inquiry - LFTB as "food"
Date: Thursday, March 08, 2012 12:14:12 PM

And here is what we have previously provided on use of ammonia:

In early 2001, BPI wrote a series of letters to USDA asking that it not be required to list ammonia on its label as an added ingredient. FSIS replied in May 2001 to an inquiry from BPI that the company did not have to list anhydrous ammonia in the ingredients statement on the label for treated product. FSIS concluded that anhydrous ammonia can be a processing aid when used in BPI's process.

From: Canavan, Jeff - FSIS
Sent: Thursday, March 08, 2012 11:55 AM
To: Mabry, Brian - FSIS; Shaw, William - FSIS; Edelstein, Rachel - FSIS; Engeljohn, Daniel - FSIS; Blake, Carol - FSIS; Fillpot, Dirk - FSIS; Williams, Charles - FSIS
Cc: Murphy-Jenkins, Rosalyn - FSIS
Subject: RE: ABC News Inquiry - LFTB as "food"

Brian,

- 1) Yes, I agree. LFTB fits the category of a meat food product definition.
- 2) The Agency did set requirements with regard to protein, fat, etc. to ensure that it was compositionally comparable to meat and would not negatively affect the essential characteristics of products in which it is used as an ingredient (e.g., ground beef). I am not sure how much detailed information we have in our files from when it was accepted for use; it was in 1991 over 20 years ago. LPDD can check.

Jeff

Jeffrey W. Canavan, MPA, RD
Deputy Director
Labeling and Program Delivery Division
USDA, FSIS, OPPD, LPDD
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Patriots Plaza 3, 8th Floor – Cubicle 161A
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From: Mabry, Brian - FSIS
Sent: Thursday, March 08, 2012 11:40 AM
To: Shaw, William - FSIS; Edelstein, Rachel - FSIS; Engeljohn, Daniel - FSIS; Blake, Carol - FSIS; Fillpot, Dirk - FSIS; Williams, Charles - FSIS; Canavan, Jeff - FSIS
Subject: RE: ABC News Inquiry - LFTB as "food"

Thank you all.

I agree that some of the claims are inflammatory, and we are working with OC on this. What Dirk and I are seeking right now is two fold:

1) First, an immediate response to the ABC inquiry that we can provide to OC that is simply:

“This product is clearly within the scope of the “meat food product” definition in part 303 of the CFR.”

2) A follow-on strategy where we lay out how the agency arrived at the decision, ie, the studies or determinations that the product was safe, acceptable, ect.

At this point, we need to loop with OC and not get ahead of the Department, but Fox News has picked up the story as well, and we anticipate more inquiries as it goes along – why is it not labeled, how can you call this meat, questions about if it is as nutritious as “real” meat, ect.

We don’t want to spin you up unnecessarily, but will let you know that we will probably need to revisit this topic with y’all.

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: Shaw, William - FSIS
Sent: Thursday, March 08, 2012 11:17 AM
To: Edelstein, Rachel - FSIS; Mabry, Brian - FSIS; Engeljohn, Daniel - FSIS; Blake, Carol - FSIS; Fillpot, Dirk - FSIS; Williams, Charles - FSIS; Canavan, Jeff - FSIS
Subject: RE: ABC News Inquiry - LFTB as "food"

Let me bring Jeff Canavan from labeling into our mix because the definition of food question is better handled by Jeff because LFTB is a value added product (similar to 2 Buck Chuck wine, Stove Top Stuffing, and Yohoo etc.) where lean beef is isolated from very fatty trim. Jeff can describe the naming and labeling requirements for it to be defined as food. The ammoniation process is an additional antimicrobial intervention step added on to the process which unfortunately can get the most attention rather than the whole process. We can provide some additional info on the process itself if you think that would be helpful?

Brian, Have you seen the process before? Do you think it would be helpful for us to give a

food science primer on the process to the communication folks?

William K. Shaw, Jr. Phd.

Director, Risk, Innovations, and Management Division
USDA/FSIS/OPPD
Patriot's Plaza III Mail Stop 3782
1400 Independence Ave. SW

Washington, DC 20250

Office (301) 504-0852
Fax (202) 245-4790

From: Edelstein, Rachel - FSIS

Sent: Thursday, March 08, 2012 10:49 AM

To: Mabry, Brian - FSIS; Engeljohn, Daniel - FSIS; Blake, Carol - FSIS; Fillpot, Dirk - FSIS; Williams, Charles - FSIS; Shaw, William - FSIS

Subject: RE: ABC News Inquiry - LFTB as "food"

I'm not clear exactly what the question is.

But Chuck, Bill, Dan please weigh in:

Trim clearly meets the definition of meat or meat food product in the regs. FSIS inspects the product to ensure it is not adulterated.

We've already provided information on why FSIS allows the ammonium hydroxide treatment.

Anything else we can add?

From: Mabry, Brian - FSIS

Sent: Thursday, March 08, 2012 10:28 AM

To: Edelstein, Rachel - FSIS; Engeljohn, Daniel - FSIS; Blake, Carol - FSIS; Fillpot, Dirk - FSIS

Subject: ABC News Inquiry - LFTB as "food"

Rachel has a voicemail messages from both Dirk and me so I thought I would try to bring everyone together even though folks are spread out between hearings and other events right now.

Last night, ABC news ran a piece on LFTB – the link is below in case you missed it:

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

As a follow up, OC got a note from ABC today asking, in part: what's the justification for this being classified as food? And is that a classification that's under review?

Would CPAO be correct to just refer to the CFR for the definition of meat, and look at LFTB as an enhanced form of Mechanically Recovered meat? The previous questions we have dealt with on LFTB seemed to mostly focus on the Ammonium hydroxide treatment, not on the process of the meat itself.

I just wanted to make sure I didn't go down the wrong path. Thanks for any guidance or a SME to talk with. Best ~ Brian

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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: [Mabry, Brian - FSIS](#)
To: [Canavan, Jeff - FSIS](#); [Engeljohn, Daniel - FSIS](#); [Edelstein, Rachel - FSIS](#); [Blake, Carol - FSIS](#); [Fillpot, Dirk - FSIS](#); [Williams, Charles - FSIS](#); [Shaw, William - FSIS](#); [Murphy-Jenkins, Rosalyn - FSIS](#)
Subject: Re: ABC News Inquiry - LFTB as "food"
Date: Thursday, March 08, 2012 4:24:52 PM

Thanks! Saved some face for me there. Brian

Brian K. Mabry
Congressional and Media
Food Safety and Inspection Service
U.S. Department of Agriculture
Please Note New Direct Dial
tel. 202.720.9891 | fax 202.690.0460
Brian.Mabry@fsis.usda.gov

From: Canavan, Jeff - FSIS
Sent: Thursday, March 08, 2012 03:23 PM
To: Mabry, Brian - FSIS; Engeljohn, Daniel - FSIS; Edelstein, Rachel - FSIS; Blake, Carol - FSIS; Fillpot, Dirk - FSIS; Williams, Charles - FSIS; Shaw, William - FSIS; Murphy-Jenkins, Rosalyn - FSIS
Subject: RE: ABC News Inquiry - LFTB as "food"

Brian,

Meat food product is defined in 9 CFR 301.2.

Jeff

From: Mabry, Brian - FSIS
Sent: Thursday, March 08, 2012 4:20 PM
To: Engeljohn, Daniel - FSIS; Canavan, Jeff - FSIS; Edelstein, Rachel - FSIS; Blake, Carol - FSIS; Fillpot, Dirk - FSIS; Williams, Charles - FSIS; Shaw, William - FSIS; Murphy-Jenkins, Rosalyn - FSIS
Subject: RE: ABC News Inquiry - LFTB as "food"

Last minute fact check – is it Section 303? Or am I looking at an old version of the CFR?

Thanks~ Brian

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direct dial 202.720.9891
tel. 202.720.9113 | fax 202.690.0460
Brian.Mabry@fsis.usda.gov
www.fsis.usda.gov

From: Engeljohn, Daniel - FSIS

Sent: Thursday, March 08, 2012 1:13 PM

To: Canavan, Jeff - FSIS; Edelstein, Rachel - FSIS; Mabry, Brian - FSIS; Blake, Carol - FSIS; Fillpot, Dirk - FSIS; Williams, Charles - FSIS; Shaw, William - FSIS; Murphy-Jenkins, Rosalyn - FSIS

Subject: RE: ABC News Inquiry - LFTB as "food"

OPACE – From the write-up, what you should conclude is that the added measures for nutrient content (see below) ensure that the product is a valuable source of quality protein in the diet for this meat food product that is incorporated into meat products. These requirements are in addition to the steps taken to ensure that the product is microbiologically safe.

Daniel L. Engeljohn, PhD

Assistant Administrator

Office of Policy and Program Development, FSIS, USDA

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Policies -- http://www.fsis.usda.gov/Regulations_&Policies/index.asp

From: Canavan, Jeff - FSIS

Sent: Thursday, March 08, 2012 12:42 PM

To: Engeljohn, Daniel - FSIS; Edelstein, Rachel - FSIS; Mabry, Brian - FSIS; Blake, Carol - FSIS; Fillpot, Dirk - FSIS; Williams, Charles - FSIS; Shaw, William - FSIS; Murphy-Jenkins, Rosalyn - FSIS

Subject: RE: ABC News Inquiry - LFTB as "food"

Dan,

Here is a summary paragraph

In the early 1990s, the meat industry began to apply low processing temperatures, e.g., 107° F, to boneless beef trimmings in order to further reduce the fat content. Because the temperature does not exceed 107° F, the proteins are not denatured during the process. Therefore, the product does not appear to have been heat treated and has similar performance characteristics as "meat." Thus, the Agency determined that it needed to develop a product category to distinguish this product from other low temperature rendered products such as Partially Defatted Chopped Beef (PDCB). In 1991, FSIS developed a policy for this product which was identified as finely textured beef (FTB) and lean finely textured beef (LFTB). The policy requires that the product: (1) cannot exceed 30 percent fat (unless it is called "lean" whereby it cannot exceed 10% fat); (2) must contain a minimum of 14 percent protein, and (3) must have a protein efficiency ratio (PER), a measure of protein quality, of 2.5. These criteria were established to ensure that FTB and LFTB were compositionally similar to beef. FTB and LFTB may be declared as "beef" in the ingredients statement of standardized and non-standardized products in which it is used as an ingredient.

Jeff

Jeffrey W. Canavan, MPA, RD

Deputy Director

Labeling and Program Delivery Division

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Washington, DC 20250

Phone: (301) 504-0879

Fax: (202) 245-4792

From: [Engeljohn, Daniel - FSIS](#)
To: (b) (6) - AMS; Derfler, Phil - FSIS
Subject: RE: AMS-LS-2012-04--LFTB Decision Memorandum for the Secretary dated 03-12-12(v2)
Date: Tuesday, March 13, 2012 6:52:13 AM
Attachments: [AMS-LS-2012-04--LFTB Decision Memorandum for the Secretary dated 03-12-12\(5\).docx](#)

(b) (6) Phil and I reviewed the draft and provided edits in the attachment. Although subtle, the use of LFTB is as a component and not an ingredient that requires labeling. However, the addition of the prune puree would be as an ingredient that would require labeling. Let us know if you need additional review or input.

Daniel L. Engeljohn, PhD

Assistant Administrator

Office of Policy and Program Development, FSIS, USDA

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Policies -- http://www.fsis.usda.gov/Regulations_&_Policies/index.asp

From: (b) (6) - AMS
Sent: Monday, March 12, 2012 5:02 PM
To: Engeljohn, Daniel - FSIS; Derfler, Phil - FSIS
Subject: RE: AMS-LS-2012-04--LFTB Decision Memorandum for the Secretary dated 03-12-12(v2)

Attached is the current that will go back into circulation tomorrow morning. Dan: I used some of your verbage below while I talked with (b) (6) in OGC. Thank you!!

(b) (6)

From: Engeljohn, Daniel - FSIS
Sent: Monday, March 12, 2012 4:14 PM
To: (b) (6) - AMS; Derfler, Phil - FSIS
Subject: RE: AMS-LS-2012-04--LFTB Decision Memorandum for the Secretary dated 03-12-12(v2)

Thanks (b) (6)

FYI, I'm not remembering how AMS defined LFTB in your purchase specification. However, it is important to note that the process to manufacture LFTB does not have to include the anhydrous ammonium treatment. LFTB is beef derived from low temperature rendering and centrifuging off excess fat -- with or without anhydrous ammonium treatment. There could be manufacturers of low temperature rendered beef other than BPI. Thus, if you are trying to be specific about the product that you want to limit in purchases, you might want to be more specific -- i.e., any low temperature rendered product or other product that appears to be "finely textured" (e.g., meat from advanced meat recovery or high pressure processing), as well as product subjected to anhydrous ammonium.

Daniel L. Engeljohn, PhD

Assistant Administrator

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Fax -- (202) 720-2025

Policies -- http://www.fsis.usda.gov/Regulations_&_Policies/index.asp

From: (b) (6) - AMS
Sent: Monday, March 12, 2012 1:10 PM
To: Derfler, Phil - FSIS
Cc: Engeljohn, Daniel - FSIS
Subject: FW: AMS-LS-2012-04--LFTB Decision Memorandum for the Secretary dated 03-12-12(v2)

Phil:

I had your old email in my outlook. The attached is fyi. I will call in a second. We wanted to make sure you knew this was moving.

(b) (6)

From: (b) (6) - AMS
Sent: Monday, March 12, 2012 1:09 PM
To: (b) (6) - AMS; (b) (6) - FNS; Derfler, Philip -FSIS (Philip.Derfler@usda.gov); Engeljohn, Daniel - FSIS
Cc: (b) (6) - AMS; (b) (6) - AMS; (b) (6) - AMS; (b) (6) - FNS; (b) (6) - FNS
Subject: FW: AMS-LS-2012-04--LFTB Decision Memorandum for the Secretary dated 03-12-12(v2)

The attached Decision Memo went to our Agency's Controlled Correspondence office for delivery to the Administrator's Office for movement on from there.

(b) (6)

From: (b) (6) - AMS
Sent: Monday, March 12, 2012 1:02 PM
To: (b) (6) - AMS
Subject: AMS-LS-2012-04--LFTB Decision Memorandum for the Secretary dated 03-12-12(v2)

FYI:

From: [Kristina Butts](#)
To: [Blake, Carol - FSIS](#)
Subject: RE: Another question
Date: Thursday, March 08, 2012 8:36:12 PM

Thanks so much the latest story tonight made the claim that organic beef did not have pink slime. So just wanted to make sure I was not crazy =) thanks again!

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

From: Blake, Carol - FSIS [<mailto:Carol.Blake@fsis.usda.gov>]
Sent: Thursday, March 08, 2012 8:03 PM
To: Kristina Butts; Almanza, Al - FSIS
Subject: Re: Another question

Kristina - I checked in with Dan Engeljohn. He said that most all processing aids can be (and are) used on organic beef. Hope this is helpful.

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

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

From: Kristina Butts [[mailto:\(b\) \(6\)@beef.org](mailto:(b) (6)@beef.org)]
Sent: Thursday, March 08, 2012 06:23 PM
To: Almanza, Al - FSIS; Blake, Carol - FSIS
Subject: Another question

So can organic beef use items approved by gras and still be organic?

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decided to allow school districts to stop using it. Some retail chains have pulled products containing it.

Read more: <http://www.gctelegram.com/news/BREAKING-NEWS--BPI-closing-3-26-12#ixzz1qFm2JmCe>

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: any complaints?
Date: Friday, March 23, 2012 4:30:14 PM

Sorry- thx!

(b) (6) M.S.

Technical Information Specialist

(b) (6) fsis.usda.gov

(b) (6)

From: (b) (6) - FSIS
Sent: Friday, March 23, 2012 4:30 PM
To: (b) (6) - FSIS
Subject: RE: any complaints?

No complaints. Just disgruntled "pink slime" folks.

From: (b) (6) - FSIS
Sent: Friday, March 23, 2012 4:29 PM
To: (b) (6) - FSIS
Subject: any complaints?

(b) (6) M.S.

Technical Information Specialist

USDA/FSIS/ FSES

Room 2L244-C

5601 Sunnyside Ave, Beltsville, MD 20705

(b) (6) 410-903-3988 Fax: 301-504-2092

(b) (6) fsis.usda.gov

Ask a food safety question in Spanish: PregunteleKaren.gov

Siguenos por *Twitter*! http://twitter.com/USDAFoodSafe_es

http://www.fsis.usda.gov/En_Espanol/index.asp

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Any Complaints?
Date: Friday, March 09, 2012 3:49:16 PM

It wasn't too bad (b) (6) it was not easy to pick the best 2, that's the part that took the longest (reviewing them)

Not sure how you did it with calls and stuff

Thank you for your persistence, setting it up. It was worth it.

(b) (6)

(b) (6)

Technical Information Specialist

USDA-FSIS-FSE Staff

Meat and Poultry Hotline

5601 Sunnyside Avenue, Mailstop 5269

Beltsville, MD 20705-5000

Tel: (b) (6)

e-mail: (b) (6) fsis.usda.gov

From: (b) (6) - FSIS
Sent: Friday, March 09, 2012 3:47 PM
To: (b) (6) - FSIS
Subject: RE: Any Complaints?

Nope, have a great weekend and thanks for fitting the Lego judging into your schedule today!

(b) (6)

Food Safety Specialist

USDA/FSSIS Food Safety Education Staff

2-L248C, MS- 5269

5601 Sunnyside Avenue

Beltsville, MD 20705

(b) (6)

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or Visit our web site: www.fsis.usda.gov

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

From: (b) (6) - FSIS
Sent: Friday, March 09, 2012 3:47 PM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: RE: Any Complaints?

Have a good weekend,

No doubt you've had a tough day with those calls on pink slime today

Shutting the store down at 4 pm here..

Let me know if anything else is needed .

Thanks

(b) (6)

(b) (6)

Technical Information Specialist

USDA-FSIS-FSE Staff

Meat and Poultry Hotline

5601 Sunnyside Avenue, Mailstop 5269

Beltsville, MD 20705-5000

Tel: (b) (6)

e-mail: (b) (6) fsis.usda.gov

From: (b) (6) - FSIS
Sent: Friday, March 09, 2012 3:44 PM
To: (b) (6) - FSIS
Subject: RE: Any Complaints?

thanks

(b) (6) M.S.

Technical Information Specialist

(b) (6) fsis.usda.gov

(b) (6)

From: (b) (6) - FSIS
Sent: Friday, March 09, 2012 3:43 PM
To: (b) (6) - FSIS
Subject: RE: Any Complaints?

I didn't have any (b) (6)

(b) (6)

(b) (6)

Technical Information Specialist

USDA-FSIS-FSE Staff

Meat and Poultry Hotline

5601 Sunnyside Avenue, Mailstop 5269

Beltsville, MD 20705-5000

Tel: (b) (6)

e-mail: (b) (6) fsis.usda.gov

From: (b) (6) - FSIS
Sent: Friday, March 09, 2012 3:41 PM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: Any Complaints?

(b) (6) M.S.

Technical Information Specialist

USDA/F SIS/ FSES

Room 2L244-C

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(b) (6) 410-903-3988 Fax: 301-504-2092

(b) (6) fsis.usda.gov

Ask a food safety question in Spanish: PregunteleKaren.gov

Siguenos por *Twitter*! http://twitter.com/USDAFoodSafe_es

http://www.fsis.usda.gov/En_Espanol/index.asp

From: (b) (6) - FSIS
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - Commissioned Corps - FSIS; (b) (6) - FSIS
Subject: RE: any inquiries on ammonia in beef or "pink slime" ??
Date: Friday, February 03, 2012 2:52:07 PM

Thank you all for your prompt responses Tina, (b) (6) (b) (6) --

Looks like we had nothing – or barely anything --on the HL anyway

(other than the 1 (b) (6) mentioned, on AskKaren which she sent to ECIMS)

(b) (6)

(b) (6)

Technical Information Specialist

USDA-FSIS-FSE Staff

Meat and Poultry Hotline

5601 Sunnyside Avenue, Mailstop 5269

Beltsville, MD 20705-5000

Tel: (b) (6)

e-mail: (b) (6) fsis.usda.gov

From: (b) (6) - FSIS
Sent: Friday, February 03, 2012 2:41 PM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - Commissioned Corps - FSIS; (b) (6) - FSIS
Subject: RE: any inquiries on ammonia in beef or 'pink slime' ??

None today, so far

(b) (6)

Food Safety Specialist

USDA/FSS Food Safety Education Staff

2-L248C, MS- 5269

5601 Sunnyside Avenue

Beltsville, MD 20705

(b) (6)

Need Food Safety Answers?

Call the USDA Meat & Poultry Hotline 1-888-674-6854

or Visit our web site: www.fsis.usda.gov

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

From: (b) (6) - FSIS
Sent: Friday, February 03, 2012 2:33 PM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - Commissioned Corps - FSIS; (b) (6) - FSIS
Subject: any inquiries on ammonia in beef or 'pink slime' ??

Are you get many --or any -- inquiries on ammonia in beef or 'pink slime'?

Let me know,

Thank you

(b) (6)

(b) (6)
Technical Information Specialist
USDA/FSIS
5601 Sunnyside Avenue, Mailstop 5269
Beltsville, MD 20705-5000
Phone: (b) (6)
E-mail: (b) (6)@fsis.usda.gov

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: any inquiries on ammonia in beef or "pink slime" ??
Date: Friday, February 03, 2012 2:38:25 PM

Great –thanks (b) (6)

I have something related to ammonia and beef but never got any talking points on 'pink slime' or anything related to such

Good thing we're not getting an avalanche of these..

(b) (6)

(b) (6)

Technical Information Specialist

USDA-FSIS-FSE Staff

Meat and Poultry Hotline

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Beltsville, MD 20705-5000

Tel: (b) (6)

e-mail: (b) (6) fsis.usda.gov

From: (b) (6) - FSIS
Sent: Friday, February 03, 2012 2:35 PM
To: (b) (6) - FSIS
Subject: RE: any inquiries on ammonia in beef or 'pink slime' ??

None so far today. No chats about them either.

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: any inquiries on ammonia in beef or "pink slime" ??
Date: Friday, February 03, 2012 2:34:44 PM

Yes, I remember

Thanks (b) (6)

(b) (6)

Technical Information Specialist

USDA-FSIS-FSE Staff

Meat and Poultry Hotline

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Beltsville, MD 20705-5000

Tel: (b) (6)

e-mail: (b) (6) fsis.usda.gov

From: (b) (6) - FSIS
Sent: Friday, February 03, 2012 2:34 PM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) -
Commissioned Corps - FSIS; (b) (6) - FSIS
Subject: RE: any inquiries on ammonia in beef or 'pink slime' ??

Just 1 email in Ask Karen this morning which I forwarded to ECIMS.

(b) (6) RD RN

Technical Information Specialist

USDA/FSIS Food Safety Education Staff

2L-248D

5601 Sunnyside Avenue

Beltsville, MD 20705

Phone (b) (6)

(b) (6) fsis.usda.gov

From: (b) (6) - FSIS
Sent: Friday, February 03, 2012 2:33 PM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - Commissioned
Corps - FSIS; (b) (6) - FSIS
Subject: any inquiries on ammonia in beef or 'pink slime' ??

Are you get many --or any -- inquiries on ammonia in beef or 'pink slime'?

Let me know,

Thank you

(b) (6)

(b) (6)

Technical Information Specialist

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Beltsville, MD 20705-5000

Phone: (b) (6)

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

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: any inquiries on ammonia in beef or "pink slime" ??
Date: Friday, February 03, 2012 4:20:44 PM

Good to know,

Sounds like we're not getting the avalanche we thought was coming..

Have a great weekend Marianne !

(b) (6)

(b) (6)

Technical Information Specialist

USDA-FSIS-FSE Staff

Meat and Poultry Hotline

5601 Sunnyside Avenue, Mailstop 5269

Beltsville, MD 20705-5000

Tel: (b) (6)

e-mail: (b) (6) fsis.usda.gov

From: (b) (6) - FSIS
Sent: Friday, February 03, 2012 4:11 PM
To: (b) (6) - FSIS
Subject: RE: any inquiries on ammonia in beef or 'pink slime' ??

Hi (b) (6)

The FSIS mail box had one inquiry on Tuesday and Thursday.

None to the MPHotline mail box.

(b) (6) M.S.

Technical Information Specialist

Food Safety Education Staff

Food Safety and Inspection Service

phone: (b) (6)

fax: (b) (6)

(b) (6) fsis.usda.gov

From: (b) (6) - FSIS

Sent: Friday, February 03, 2012 2:33 PM

To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - Commissioned Corps - FSIS; (b) (6) - FSIS

Subject: any inquiries on ammonia in beef or 'pink slime' ??

Are you get many –or any -- inquiries on ammonia in beef or 'pink slime?'

Let me know,

Thank you

(b) (6)

(b) (6)

Technical Information Specialist

USDA/FSIS

5601 Sunnyside Avenue, Mailstop 5269

Beltsville, MD 20705-5000

Phone: (b) (6)

E-mail: (b) (6) fsis.usda.gov

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: any "pink slime" calls yesterday?
Date: Thursday, March 22, 2012 5:16:45 PM

Hi (b) (6)

I've gotten about 8 so far to all three mail boxes.

Thanks,

(b) (6)

(b) (6) M.S.

Technical Information Specialist

Food Safety Education Staff

Food Safety and Inspection Service

phone: (b) (6)

fax: (b) (6)

(b) (6) fsis.usda.gov

From: (b) (6) - FSIS
Sent: Thursday, March 22, 2012 8:29 AM
To: (b) (6) - Commissioned Corps - FSIS; (b) (6) - FSIS
Subject: any 'pink slime' calls yesterday?

---- (I got (b) (6) and (b) (6) numbers already from yesterday)

Israel: did you have any calls yesterday on 'pink slime?'

Marianne: are you getting lots of these in your webmails?

Thank you,

(b) (6)

From: [Fillpot, Dirk - FSIS](#)
To: [Lavallee, Aaron - OC](#); [Mabry, Brian - FSIS](#); [Jarvis, Michael - AMS](#)
Subject: RE: AP story - apparently they now do taste tests and it is considered news
Date: Friday, March 16, 2012 2:57:17 PM
Attachments: [image001.png](#)
[image002.png](#)
[image003.png](#)
[image004.png](#)
[image005.png](#)
[image006.png](#)
[image007.png](#)

Like all the others...!

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

From: Lavallee, Aaron - OC
Sent: Friday, March 16, 2012 2:56 PM
To: Fillpot, Dirk - FSIS; Mabry, Brian - FSIS; Jarvis, Michael - AMS
Subject: RE: AP story - apparently they now do taste tests and it is considered news

Fair and balanced!

From: Fillpot, Dirk - FSIS
Sent: Friday, March 16, 2012 2:56 PM
To: Lavallee, Aaron - OC; Mabry, Brian - FSIS; Jarvis, Michael - AMS
Subject: RE: AP story - apparently they now do taste tests and it is considered news

"First, the unadulterated burger." -- Really?

Dirk Fillpot
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Cell: (202) 695-9950
dirk.fillpot@fsis.usda.gov

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

From: Lavallee, Aaron - OC

Sent: Friday, March 16, 2012 2:51 PM

To: (b) (6) - OC; (b) (6) - OC; (b) (6) - OC; (b) (6) - OSEC; (b) (6) - OC; Jarvis, Michael - AMS; Fillpot, Dirk - FSIS; Mabry, Brian - FSIS

Subject: AP story - apparently they now do taste tests and it is considered news

'Pink Slime' Sounds Gross, but How Does it Taste?

WASHINGTON, D.C. (AP) — All this angst over "pink slime" has made one thing clear: We don't always know what we're getting when we bite into a big juicy burger.

Which leaves unanswered some of the most basic questions in the debate over what the meat industry calls lean finely textured beef, a processed meat filler that experts say has found its way into much of the ground beef consumed in the United States.

But as a professional eater, I needed to know two things: What does this stuff do to the taste and texture of ground beef? And how can consumers know when they're eating it?

Neither answer came easily, the former because of the sheer volume of beef I needed to eat, the latter because of the rather opaque way ground beef is made.

For schools, that opacity began to clear Thursday, when the U.S. Department of Agriculture announced that as of the fall the National School Lunch Program will allow districts to choose ground beef that does not contain the product. Previously, it was difficult for schools to know whether the beef they bought from the feds had it or not.

That's because pink slime — no matter what you call it or what you think of it — really is made from beef and therefore doesn't need to be listed as a separate ingredient.

But Thursday's announcement doesn't do much for the average consumer.

At the grocer, a steak is a steak, and it is nearly always labeled by the cut of beef it's from. There was a time when ground beef was similarly labeled and you knew at least roughly what part of the animal you were getting. And though some packages still indicate "ground chuck" or "ground sirloin," today most is labeled simply as "ground beef."

Most consumers don't care. They'd rather focus on another part of the label — the fat percentage. And producers don't care. It has made it easier for them to take a more amalgamated approach to ground beef, using whatever cuts they want or have without worrying about spelling it out.

Now introduce lean finely textured beef, and the meat picture is further muddled.

The product is made from bits of meat left over from other cuts. It's heated and spun to remove the fat, then compressed into blocks for mixing into conventional ground beef. Because it's so lean and inexpensive, producers often mix it into fattier meat to produce an overall leaner product.

That means two packages labeled "ground beef 80 percent lean" may look and sound the same but be composed of different meats. One could be unadulterated ground beef made from cuts of meat containing 20 percent fat. The other could be made from poorer quality — much fattier — meat but cut with and made leaner by pink slime, a term coined by a federal microbiologist grossed out by it and now widely used by critics and food activists.

How do you tell the difference? For the most part, you don't.

"You can't differentiate beef from beef," said Jeremy Russell, a spokesman for the National Meat Association,

which represents processors, suppliers and exporters. "Talking to your retailer would be the only way."

So that's what I did. But it got me only partial answers.

THE FIELD RESEARCH

At grocer No. 1, the folks behind the butcher counter were able to show me one brand, a pricey "all-natural" ground beef that did not contain the meat filler. But for the many other and far less expensive varieties of ground beef? They had no way of knowing.

Grocer No. 2 presented the opposite problem. The workers there found one brand that definitely did have the pink stuff, but they couldn't say whether any others did or didn't.

And don't be fooled by the "all-natural" beef label at store No. 1. That term is unregulated, so it doesn't really mean anything. At another store, another brand of ground beef could be similarly labeled but still contain the meat filler.

But the term "organic" is regulated, and that provides a clue. If you can find it — and are willing to pay the price — ground beef labeled organic cannot contain lean finely textured beef.

Despite the odds, I had lucked out. Between the two grocers, I'd managed to identify two packages of 85 percent lean ground beef, one with pink slime and one without. Time to taste.

By label alone, it was clear we were talking different beef demographics. The pink slime-free product bragged that it was minimally processed and that the cows had been raised without antibiotics, growth hormones or animal byproducts in their food. Price — \$5.99 per pound. The pink slime version? Just a minimalist "compare and save." Price — \$3.09 per pound.

Outwardly, they seemed the same: They smelled the same, and they looked basically the same, though the pink slime sample was slightly lighter in color. Until you touched them. The all-natural sample was slightly fattier to touch. That seemed odd, since both products should have the same fat content.

INTO THE MOUTH

For the taste test, I kept it simple and pure. I formed a half-pound of each ground beef into a thick burger patty, adding nothing to the meat. And though I prefer my burgers on the grill, I decided to fry these in a skillet because it's easier to control the cooking, ensuring both would be cooked to the same degree and under the same conditions.

I added nothing to the pan. Meat this fatty generally bleeds out a robust amount of grease, so I wasn't concerned with sticking. That was my second surprise. The pink slime patty released very little fat during cooking. The other patty gave off two or three times as much.

About 5 minutes per side, and I declared them medium-rare. After giving them a few minutes to rest, I seasoned them lightly with salt and pepper, then cut in.

First, the unadulterated burger. The aroma was luscious. The meat was juicy, tender and nicely seared. Where I'd cut, juices slowly dribbled out onto the plate, collecting in a pool. The taste was savory and meaty, with big beefy flavor. The chew had just the right texture, substantial but giving. Basically, everything you would want in a burger.

The pink slime burger also was perfectly seared and drew me in with an equally alluring aroma. But no juices collected on the plate. Or dribbled out. Or were apparent in the meat in really any way. The taste was — OK. I took another taste of the first burger, then back to the pink slime burger.

It was not bad. But nor was it good. It was flat. I added more salt. No. It was simply one-dimensional.

And then there was the texture. Unpleasantly chewy bits of what I can only describe as gristle, though they were not visible, seemed to stud the meat of the pink slime burger. The result was a mealy chew that, while not overtly unpleasant, didn't leave me wanting another bite.

Of course, I did take another bite. In the interest of good journalism, I ate both burgers entirely. And then I felt sick. I'm confident that has nothing to do with slime of any sort.

Aaron Lavallee

Communications Coordinator, Office of Communications

U.S. Department of Agriculture

1400 Independence Avenue, SW

Washington, DC 20250

Office Direct: 202.720.6959

Cell: (b) (6)

aaron.lavallee@oc.usda.gov

<http://www.usda.gov>

Stay Connected with USDA:



From: [Mabry, Brian - FSIS](#)
To: [Lavallee, Aaron - OC](#); [Fillpot, Dirk - FSIS](#); [Jarvis, Michael - AMS](#)
Subject: RE: AP: Kroger, Stop & Shop join "pink slime" exodus
Date: Thursday, March 22, 2012 3:33:36 PM
Attachments: [image001.png](#)
[image002.png](#)
[image003.png](#)
[image004.png](#)
[image005.png](#)
[image006.png](#)
[image007.png](#)

The only person in the middle ground (cause all you find in the middle of the road is yellow stripes and dead skunks):

<http://blog.usfoodsafety.com/2012/03/22/lemon-juice-is-icky-too-be-honest-with-consumers-and-disclose-whats-in-any-food/>

Lemon juice is icky too; be honest with consumers and disclose what's in any food

Posted on March 22, 2012 by [foodsafeguru](#)

by Doug Powell

“There’s an ick factor to almost all food.”

That was my short-take on the pink slime smearfest, which has now dragged retailers, along with the U.S. Department of Agriculture, into the murky morass where public opinion intersects with scientific evidence.

This is nothing new.

Me, I find E. coli and salmonella in raw sprouts icky.

Other people find ammonium hydroxide, or pink slime, icky. People may soon discover they find citric acid icky because that’s what Cargill uses to yield finely textured beef and reduce the pathogen load.

It’s pink, it’s meat, it’s lean finely textured beef – LFTB yo – versus pink slime in public opinion, and processors, retailers and government spokesthingies are acting like they’ve never encountered a food-related, or any risk-related issue where public opinion is different from scientific advice.

It’s theatre, like a Mike Daisey production.

Mike Hughlett of the Minneapolis Star Tribune writes today that Supervalu Inc., one of the nation’s largest grocery chains, will no longer sell hamburger containing an ammonia-treated beef filler dubbed “pink slime” by some food critics and a growing chorus of consumers.

The Eden Prairie-based company, which owns local supermarket leader Cub Foods, on Wednesday joined several fast-food chains and other major grocery operators in removing the controversial beef filler from hamburger sold in its outlets.

“This decision was due to ongoing customer concerns about these products,” said Mike Siemienas, a Supervalu spokesman.

While ammonia-treated hamburger filler has gotten most of the popular attention, Supervalu also said its ban on so-called “finely textured beef” includes meat treated with citric acid, which is made by Minnetonka-based Cargill Inc.

California-based Safeway Inc., another national grocery chain, also Wednesday said it nixed sales of both ammonia-treated and citric acid-treated ground beef fillers. Cargill spokesman Mike Martin acknowledged that some of its grocery industry customers have eliminated finely textured beef.

“There have been customers who have contacted us because they have been contacted by consumers who are interested and concerned,” Martin said.

Did Safeway and Supervalu stores get eggs from those nasty DeCoster farms in Iowa that sickened some 2,000 people with salmonella in 2010. Did they rely on crappy food safety audits to make their decision. If they are so concerned about consumer concerns, why won't they provide information on egg suppliers? Or any other food?

Choice is a good thing. I'm all for restaurant inspection disclosure, providing information on genetically-engineered foods (we did it 12 years ago), knowing where food comes from and how it's produced.

But I want to choose safe food. Who defines safety or GE or any other snappy dinner-table slogan drop? Removing pink slime hamburgers reduces my choice to buy microbiologically safe food

USDA and the companies that previously outlawed pink slime acted expediently to manage a public-relations event. But they unwillingly undercut other efforts to provide safe, sustainable food.

What is USDA going to do about school lunch purchases containing genetically-engineered ingredients, hormones, antibiotics, and a whole slew of politically-loaded ingredients or production practices?

If consumers want to become food connoisseurs and safety experts, more power to them. I view my job, and the job of farmers, processors, distributors and retailers, regardless of political leanings, to make evidence-based information available and let people decide.

Market microbial food safety and hold producers and processors – conventional, organic or otherwise – to a standard of honesty. Be honest with consumers and disclose what's in any food; if restaurant inspection results can be displayed on a placard via a QR code read by smartphones when someone goes out for a meal, why not at the grocery store? Or the school lunch? For any food, link to web sites detailing how the food was produced, processed and safely handled, or whatever becomes the next theatrical production – or be held hostage.

#

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: Thursday, March 22, 2012 3:15 PM
To: Blake, Carol - FSIS; Mabry, Brian - FSIS; Fillpot, Dirk - FSIS; Jarvis, Michael - AMS; (b) (6) - AMS
Subject: Fw: AP: Kroger, Stop & Shop join 'pink slime' exodus

From: JIC2, OC - OC
Sent: Thursday, March 22, 2012 01:06 PM
To: DeJong, Justin - OC; (b) (6) - OC; Rowe, Courtney - OC
Cc: Lavallee, Aaron - OC
Subject: AP: Kroger, Stop & Shop join 'pink slime' exodus

Kroger, Stop & Shop join 'pink slime' exodus (AP/WVNS-WV 3/22) [Link](#)
Supermarket chains Kroger Co. and Stop & Shop said Thursday they will join the growing list of store chains that will no longer sell beef that includes an additive with the unappetizing moniker "pink slime."

Federal regulators say the ammonia-treated filler, known in the industry as "lean, finely textured beef," meets food safety standards. But critics say the product could be unsafe and is an unappetizing example of industrialized food production.

The Kroger Co., the nation's largest traditional grocer with 2,435 supermarkets in 31 states, also said it will stop buying the beef, reversing itself after saying Wednesday that it would sell beef both with and without the additive.

Earlier Thursday, Stop & Shop said that while the U.S. Department of Agriculture has said the product is safe for consumption, it will stop selling the beef due to customer concerns. Stop & Shop is a unit of Dutch supermarkets owner Royal Ahold NV and operates 400 stores in the Northeast U.S.

The chains joined Safeway, Supervalu and Food Lion, among others, who have said they won't sell beef with the filler.

"Our customers have expressed their concerns that the use of lean finely textured beef — while fully approved by the USDA for safety and quality — is something they do not want in their ground beef," Kroger said in a statement. "As a result, Kroger will no longer purchase ground beef

containing lean finely textured beef."

The low-cost ingredient is made from fatty bits of meat left over from other cuts. The bits are heated to about 100 degrees Fahrenheit and spun to remove most of the fat. The lean mix then is compressed into blocks for use in ground meat. The product is exposed to ammonium hydroxide gas to kill bacteria, such as E. coli and salmonella.

Though the term "pink slime" has been used pejoratively for at least several years, it wasn't until early March that social media suddenly exploded with worry and an online petition seeking its ouster from schools lit up, quickly garnering hundreds of thousands of supporters.

The Agriculture Department said last week that, starting next fall, schools involved in the national school lunch program will have the option of avoiding the product.

Other stores have come out in recent days saying either that they never sold beef with the filler or they plan to stop doing so.

"Our ground beef vendors do not use an ammonium hydroxide treatment in their production processes," Target said in a statement. "Any additional questions can be directed to vendors."

Whole Foods, A&P and Costco said they have never sold beef products with the additive.

On Wednesday, Supervalu Inc. — which operates owns stores under the Acme, Albertsons, Cub Foods, Farm Fresh, Hornbacher's, Jewel-Osco, Lucky, Shaw's/Star Market, Shop 'n Save and Shoppers Food & Pharmacy banners — said that customer concern prompted it to stop carrying products containing the filler.

Delhaize America, the U.S. unit of Belgium's Delhaize Group, also said Wednesday that its Food Lion, Hannaford, Bottom Dollar Food and Sweetbay chains have made similar decisions.

And Safeway Inc., which operates the Genuardi's and Dominicks chains, as well as Safeway stores, also said Wednesday that it has announced it will stop selling fresh or frozen ground beef with the filler.

Wal-Mart Stores Inc., which sells more food than any other retailer, did not immediately respond to requests for comment.

Rachael Dubinsky
Office of Communications
United States Department of Agriculture
Pressoffice2@oc.usda.gov
202-690-5000

Stay Connected with USDA:



From: (b) (6) - FSIS
To: [Murphy-Jenkins, Rosalyn - FSIS](#); [Canavan, Jeff - FSIS](#)
Subject: RE: Are we having the call with Don?
Date: Thursday, March 22, 2012 4:29:03 PM

Not much, primarily how to label meat/poultry cooked in a bag with cook out juices. 1 if only meat cooked, 2 if seasoned, 3 if injected and seasoned. And is it fair if they have to say cooked beef with natural juices but if they just threw the raw beef into the "soup" they wouldn't have to say "with natural juices." Blah blah blah. We do need to talk about it, probably with (b) (6) help. Kind of like (b) (6) and the dump the totes of beef into the grinder and pour in the blood and purge and it is ground beef, but can you just dump the purge into the ground beef....

These issues are just getting worse. This is more of capture every little bit and use it, don't pay to throw it away. (Pink Slime)

(b) (6)

From: Murphy-Jenkins, Rosalyn - FSIS
Sent: Thursday, March 22, 2012 3:34 PM
To: (b) (6) - FSIS; Canavan, Jeff - FSIS
Subject: RE: Are we having the call with Don?

Sorry I missed it. What was it about?

Rosalyn Murphy-Jenkins, Director
LPDD- OPPD-FSIS-USDA
(301) 504-0878 Main Line - Fax: (202) 245-4792

Submit your questions to...

<http://askfsis.custhelp.com>

Website: http://www.fsis.usda.gov/About_FSIS/labeling_&_consumer_protection/index.asp

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From: (b) (6) - FSIS
Sent: Thursday, March 22, 2012 2:34 PM
To: Murphy-Jenkins, Rosalyn - FSIS; Canavan, Jeff - FSIS
Subject: Are we having the call with Don?

(b) (6) Senior Technical Advisor
Labeling and Program Delivery Division

USDA, FSIS, OPPD, LPDD

Phone (b) (6) Fax(202) 245-4792

1400 Independence Ave., S.W. - Stop 3784
Patriots Plaza 3, 8th Floor Room 8-161A
Washington, DC 20250

Submit your questions to...

<http://askfsis.custhelp.com>

Please include your name and/or company name, phone number and complete e-mail address so that we may promptly reply to your inquiries.

FSIS, Labeling and Program Delivery Division

Website: <http://www.fsis.usda.gov/OPPDE/larc/index.htm>

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From: (b) (6) - OGC
To: [Engeljohn, Daniel - FSIS](#); [Derfler, Phil - FSIS](#)
Subject: RE: Are you two gentlemen in today?
Date: Monday, March 12, 2012 2:48:27 PM

I am on my way. Thanks so much.

From: Engeljohn, Daniel - FSIS
Sent: Monday, March 12, 2012 2:48 PM
To: (b) (6) - OGC; Derfler, Phil - FSIS
Subject: RE: Are you two gentlemen in today?

Yes, I am here and available. When works for me to drop by?

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: (b) (6) - OGC
Sent: Monday, March 12, 2012 2:26 PM
To: Derfler, Phil - FSIS; Engeljohn, Daniel - FSIS
Subject: Are you two gentlemen in today?

Pink slime. Need help soonest?

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Award Certificate: The Best Of The Best Award
Date: Friday, March 23, 2012 9:43:58 AM

All very good questions (b) (6) Take these questions with you in April. I sooo do want to hear the answer!

(b) (6)
Supervisory Investigator
USDA, FSIS, OPEER, CID

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Jamaica, NY 11430
718-244-5034
fax:718-244-5037
BB#(b) (6)

From: (b) (6) - FSIS
Sent: Friday, March 23, 2012 9:20 AM
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS; (b) (6) (DO65) - FSIS
Subject: Re: Award Certificate: The Best Of The Best Award

It's like the interview that Dan Englejohn gave recently on pink slime; did you read that Q and A? The last question was if there was going to be any forthcoming policy changes regarding LFTB; his answer was, "I'm not authorized to answer that question".

If the guy in charge of making FSIS Policy isn't authoirzed to answer questions on FSIS Policy, who is?????

From: (b) (6) - FSIS
Sent: Friday, March 23, 2012 08:15 AM
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS; (b) (6) (DO65) - FSIS
Subject: Re: Award Certificate: The Best Of The Best Award

Some questions will not be or can not be answered, this being one. So you want me to send you orange flavor or cherry?

Sent using BlackBerry
Investigator (b) (6)
USDA, FSIS, OPEER
701 Market Street
Suite 4100C
Philadelphia, PA 19106
Office: (b) (6)
Fax: 215-597-2015

From: (b) (6) - FSIS
Sent: Friday, March 23, 2012 08:12 AM
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS; (b) (6) (DO65) - FSIS
Subject: Re: Award Certificate: The Best Of The Best Award

The one part of the whole equation that no one from the top down is discussing is that only 15 percent or so of our time is supposed to be spent on the 85-15, Tier 1-Tier 2 surveillances. (I recall hearing that or reading that). With that said, that leaves a large percentage for investigative work(it has to be at least 15 percent, most likely more like 20 - 40 percent); after all, we are investigators, so if we're not working on investigations most of the time, we're not needed...Since most of the investigations come from Tier 3 facilities historically, how can we not be going into retail stores except based on leads???....Make no sense, logically, scientifically, statistically, etc... And, who said those cases aren't food safety, It's all food safety, from the NFI pork buns on down.

Someone from DC, please explain in detail how this is scientifically based and why Tier 1 are a scientific priority? I guess Compliance for the last 50 years was mismanaged if this is true???...no?
...

Good question for upper mgmt in April at the NE Regional Meeting at the open forum on Monday, 04-16.....

From: (b) (6) - FSIS
Sent: Friday, March 23, 2012 08:03 AM
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS; (b) (6) (DO65) - FSIS
Subject: Re: Award Certificate: The Best Of The Best Award

At a rate of 1 review per day, I can swing a hangover. I am reviewing Hickey's II today in Jersey so that will cure it anyway. I learned that from the best Investigtor who ever worked the Jamaica office.

Sent using BlackBerry
Investigator (b) (6)
USDA, FSIS, OPEER
701 Market Street
Suite 4100C
Philadelphia, PA 19106
Office: (b) (6)
Fax: 215-597-2015

From: (b) (6) - FSIS
Sent: Friday, March 23, 2012 07:52 AM
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS; (b) (6) (DO65) - FSIS
Subject: Re: Award Certificate: The Best Of The Best Award

BTW, cheap vodka leads to hangovers...

From: (b) (6) - FSIS
Sent: Friday, March 23, 2012 07:49 AM
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS; (b) (6) (DO65) - FSIS
Subject: Re: Award Certificate: The Best Of The Best Award

You got that right and it was delish. On the downlow, I mixed it with cheap vodka so it would go down easier. I suggest you all do the same and get it overwith.

Sent using BlackBerry
Investigator (b) (6)
USDA, FSIS, OPEER
701 Market Street
Suite 4100C
Philadelphia, PA 19106
Office: (b) (6)
Fax: 215-597-2015

From: (b) (6) - FSIS
Sent: Friday, March 23, 2012 06:46 AM
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS; (b) (6) (DO65) - FSIS
Subject: Award Certificate: The Best Of The Best Award

Chris, word on the street is that you drank the Kool-Aid...

<<Award Cert (b) (6).pdf>>

(b) (6)

(b) (6), Investigator

USDA-FSIS-OPEER

KBK Federal Bldg

100 State Street, Room 3225

Rochester, NY 14614

cell: (b) (6)

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

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MATT ANDERSON, VP
THE MEAT BLOCK, INC.
OFFICE@231-773-0224---CEL @ 231-206-2401

EMAIL @ MEATBLOCKMATT@YAHOO.COM

----- Forwarded Message -----

From: Sam Bravata (b) (6)@troyers.com>

To: Matt Anderson <meatblockmatt@yahoo.com>

Cc: (b) (6)@comcast.net" (b) (6)@comcast.net>

Sent: Thursday, March 8, 2012 9:03 AM

Subject: FW: Beef Issue FYI: ABC News Reports on "Pink Slime"

Sam Bravata

Direct Sales Rep.

Troyer Foods

Cell # (b) (6)

(b) (6)@troyers.com

From: Terry Blythe

Sent: Thursday, March 08, 2012 9:02 AM

To: (b) (6)

(b) (6)

Subject: FW: Beef Issue FYI: ABC News Reports on "Pink Slime"

Sales if you watched ABC news last night here's some information and facts about LFTB.

Our Fresh grinds are 100% beef trimmings and do not have any LFTB added.

Many times the LFTB is added by further processors when making Patties. Just an FYI.

Terry Blythe

Director of Retail Sales

Troyer Foods

Cell (b) (6)

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Beef Issue FYI: ABC News Reports on "Pink Slime"
Date: Friday, March 09, 2012 7:48:16 AM
Attachments: [image001.png](#)

Hi – SORRY I couldn't call back the other day –NO coverage! I am hoping maybe to get a new phone & INTERNET!!!! I WANT INTERNET!!!! Maybe I will get better coverage, maybe!!

Saturday – probably not going to work out! I have plans! ☹ (b) (6)

!!!!

We will keep trying though!

Later – have a good 1!!!!

(b) (6) ~ CSI
(b) (6) Ext. (b) (6) Est.10017
(b) (6) Est.10270
(b) (6) Est.10226



From: (b) (6) - FSIS
Sent: Thursday, March 08, 2012 5:09 PM
To: (b) (6) - FSIS
Subject: RE: Beef Issue FYI: ABC News Reports on "Pink Slime"

NICE! Are you still going riding this weekend? Maybe you and I can meet up on Saturday afternoon or evening. I have soup only on Sat. Should be early and the family is gone snowmobiling again. We could call Bernd. Take care. Later

From: (b) (6) - FSIS
Sent: Thursday, March 08, 2012 12:05 PM
To: (b) (6) - FSIS
Subject: FW: Beef Issue FYI: ABC News Reports on "Pink Slime"

(b) (6) ~ CSI

(b) (6) Ext. (b) (6) Est.10017
(b) (6) Est.10270
(b) (6) Est.10226



From: Matt Anderson [mailto:meatblockmatt@yahoo.com]
Sent: Thursday, March 08, 2012 9:29 AM
To: (b) (6) - FSIS
Subject: Fw: Beef Issue FYI: ABC News Reports on "Pink Slime"

MATT ANDERSON, VP

THE MEAT BLOCK, INC.

OFFICE@231-773-0224---CEL @ 231-206-2401

EMAIL @ MEATBLOCKMATT@YAHOO.COM

----- Forwarded Message -----

From: Sam Bravata (b) (6)@troyers.com>
To: Matt Anderson <meatblockmatt@yahoo.com>
Cc: (b) (6)@comcast.net" (b) (6)@comcast.net>
Sent: Thursday, March 8, 2012 9:03 AM
Subject: FW: Beef Issue FYI: ABC News Reports on "Pink Slime"

Sam Bravata
Direct Sales Rep.
Troyer Foods
Cell # (b) (6)
(b) (6)@troyers.com

From: Terry Blythe
Sent: Thursday, March 08, 2012 9:02 AM
To: (b) (6)

(b) (6)

(b) (6)

Subject: FW: Beef Issue FYI: ABC News Reports on "Pink Slime"

Sales if you watched ABC news last night here's some information and facts about LFTB. Our Fresh grinds are 100% beef trimmings and do not have any LFTB added. Many times the LFTB is added by further processors when making Patties. Just an FYI.

Terry Blythe
Director of Retail Sales
Troyer Foods
Cell (b) (6)

From: Hastings, Brent [mailto:(b) (6)@tyson.com]
Sent: Thursday, March 08, 2012 8:42 AM
Subject: Beef Issue FYI: ABC News Reports on "Pink Slime"

From: Season Solorio - NCBA [mailto:seasonsolorioncba@beef.org]

Having trouble viewing this email? [Click here](#)

ABC News Reports on "Pink Slime"

March 7, 2012

Tonight [ABC News](#)--a national broadcast news outlet--aired a news investigation on the use of Lean Finely Textured Beef (LFTB), often called "pink slime," in supermarket ground beef. The three-minute segment features two former United States Department of Agriculture (USDA) scientists, who strongly believe that LFTB should not be allowed to be labeled as meat. The newscast claims that 70 percent of all ground beef sold at the supermarket contains LFTB.

Ammonium hydroxide is used to produce a lean meat product that is added to ground beef to reduce the overall fat content without compromising flavor. It also has an anti-microbial effect. Ammonium hydroxide also is used in a variety of other processed foods, such as baked goods, gelatins and puddings, and cheeses, and can occur naturally in foods.

We have several resources available, should you receive any questions about the safety of beef, including the talking points copied below, as well as a [USDA fact sheet](#) and a [Meat MythCrusher](#) video featuring Dr. Gary Acuff, Director, Center for Food Safety and Professor of Food and Microbiology at Texas A&M University. These materials are available at [Explorebeef.org](#).

Given that the segment airs at different times in different markets, we will be monitoring the media and social media environment in order to determine best response routes and opportunities. If you have any questions, please contact Season Solorio at

ssolorio@beef.org.

Funded by The Beef Checkoff

###

We have the safest, most wholesome beef supply in the world.

- Ammonium hydroxide can be used as an antimicrobial to control and eliminate pathogens, such as *E. coli* O157:H7, which may be present in beef. The U.S. Department of Agriculture (USDA) and Food and Drug Administration (FDA) have determined this tool is safe. In addition to its use as an antimicrobial agent in meat products, the list of foods in which ammonium hydroxide is used as a direct food additive is extensive and includes baked goods, cheeses, chocolates, other confectionery (e.g., caramel) and puddings.
- According to USDA, only beef that has successfully completed the inspection requirements by the Food Safety and Inspection Service is eligible to enter into the national school lunch program (NSLP). The Agricultural Marketing Service (AMS) imposes strict requirements on food purchased by USDA for the NSLP to ensure that the food served to our children is safe and wholesome.
- Raising safe beef is the top priority for all cattlemen and is evidenced by their investment of \$30 million in beef safety research since 1993. The beef community as a whole invests \$550 million annually to research and implement food safety measures that include science, testing, implementation and validation.
- You can continue to feel confident buying and serving beef to your families.

This email was sent to jerry.holbrook@tyson.com by seasonssolorioncba@beef.org |
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NCBA | 9110 East Nichols Ave | Suite 300 | Centennial | CO | 80112

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From: (b) (6) (FAS)
To: (b) (6) (FAS); (b) (6) (FAS); Kishore, Rita - FSIS; (b) (6) - FSIS
Cc: (b) (6) (FAS); (b) (6) (FAS)
Subject: RE: Beef trimmings
Date: Monday, March 12, 2012 10:57:15 AM

(b) (6) is absolutely right. We should definitely not mention beef trimmings to the Commission as this is a very sore button relevant to the lactic acid dossier. Whatever that pink slime is we won't call it beef trimmings. We don't export beef trimmings here under the NHTC program. We would like trimmings included in the lactic acid regulation and that is a no-go at present and the argument has been why is the U.S. being such a stickler on this point when it doesn't export it here.

(b) (6)

FAS/USEU

SBU

This email is UNCLASSIFIED.

From: (b) (6)
Sent: Monday, March 12, 2012 3:26 PM
To: (b) (6) (USEU); 'Kishore, Rita - FSIS'; (b) (6) - FSIS
Cc: (b) (6) (USEU); (b) (6) (USEU); (b) (6) (USEU)
Subject: RE: Beef trimmings

Rita,

(b) (6) is likely giving us wise advice for the UK. Steve is away at a conference this week, but if feasible, he may be able to make a quiet inquiry at the technical level when he returns. The definition of "beef trimmings" may be quite important here. Does FSIS have a technical definition?

From discussions I have had with the OIE here in Paris, production of mechanically separated or recovered meat is a common industry practice worldwide, including in the EU. One can only guess where it ends up. The question becomes how the hygiene/bacteria issue is dealt with for this product in the EU?

Thanks,

(b) (6)

From: [Harries, Rick - FSIS](#)
To: [Kishore, Rita - FSIS](#); (b) (6) - FSIS
Cc: [Brookhouser, Gregory - FSIS](#)
Subject: RE: Beef trimmings
Date: Tuesday, March 13, 2012 8:31:59 AM

Wonder if FAS is confusing low temperature rendering of trimmings with mechanical separation of meat from bones. Aren't they two different processes?

Rick Harries
Director, Export Programs Staff
Office of International Affairs, FSIS, USDA
202-720-6508
Rick.Harries@fsis.usda.gov

From: Kishore, Rita - FSIS
Sent: Tuesday, March 13, 2012 8:10 AM
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS; Harries, Rick - FSIS
Subject: FW: Beef trimmings

(b) (6)

Seems like this is common practice in the EU. When (b) (6) comes back he will let us know about UK. As you can well imagine FAS is not too keen to ask the Commission about it.

Rita

From: (b) (6) [mailto:(b) (6)@fas.usda.gov]
Sent: Monday, March 12, 2012 10:26 AM
To: (b) (6) (FAS); Kishore, Rita - FSIS; (b) (6) - FSIS
Cc: (b) (6) (FAS); (b) (6) (FAS); (b) (6) (FAS)
Subject: RE: Beef trimmings

Rita,

(b) (6) is likely giving us wise advice for the UK. (b) (6) is away at a conference this week, but if feasible, he may be able to make a quiet inquiry at the technical level when he returns. The definition of "beef trimmings" may be quite important here. Does FSIS have a technical definition?

From discussions I have had with the OIE here in Paris, production of mechanically separated or recovered meat is a common industry practice worldwide, including in the EU. One can only guess where it ends up. The question becomes how the hygiene/bacteria issue is dealt with for this product in the EU?

Thanks,

(b) (6)

From: (b) (6) (USEU)
Sent: Monday, March 12, 2012 2:56 PM
To: (b) (6) (USEU); 'Kishore, Rita - FSIS'; (b) (6) - FSIS'
Cc: (b) (6) (USEU); (b) (6) (USEU); (b) (6) (USEU)
Subject: RE: Beef trimmings

On other point: All of the beef coming to Europe is NHTC beef: I suppose this would typically not include this type of ingredient, correct? (b) (6)

From: (b) (6) (USEU)
Sent: Monday, March 12, 2012 2:50 PM
To: 'Kishore, Rita - FSIS'; (b) (6) - FSIS
Cc: (b) (6) (USEU); (b) (6) (USEU); (b) (6) (USEU)
Subject: RE: Beef trimmings

Hello Rita:

I have to admit that this is the first time I hear someone use the term "pink slime". Rita: At this stage of the negotiations on the beef deal and especially lactic acid, I feel rather uncomfortable about checking with the Commission where this issue would exactly fall under EU legislation. And I am sure the U.S. industry would not want to see their exports to Europe linked to these words as well.

I don't really know for sure where this issue would come. I believe ammonium hydroxide is authorized as a food additive, but I will ask my colleague (b) (6) to give you more details on this as I am not entirely familiar with the revised regulations for additives. More specifically, she could say whether this substance would be authorized in meat products.

There are also rules on rendering of animal fats (see Section XII of the attached). I don't know if these would be relevant in this context.

Sorry this is the best I have for now.

(b) (6)

(b) (6)
U.S. Mission to the EU | Foreign Agriculture Service
Tel: (b) (6) | Fax: (32-2) 811 5560
e-mail: (b) (6) @fas.usda.gov
www.fas.usda.gov/posthome/useu

From: Kishore, Rita - FSIS [mailto:Rita.Kishore@fsis.usda.gov]
Sent: Friday, March 09, 2012 7:35 PM

To: Knight, Steve - FSIS

Cc: (b) (6) (USEU); (b) (6)

Subject: Beef trimmings

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

Hope you can help us. According to the article beef trimmings are banned for human consumption in the UK, is that true. I would appreciate your help. As you can see this is a very hot issue for us and would appreciate a quick response.

<http://www.latimes.com/news/nation/nationnow/la-na-nn-pink-slime-20120309,0,1330346.story>

Thanks

Rita

(b) (6)

Are beef trimmings also banned in the EU?

Thanks

Rita

Rita Kishore

Deputy Director

Export Programs Staff

Office of International Affairs

Phone: 202 720 8911

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From: (b) (6) - FSIS
To: [Kishore, Rita - FSIS](#)
Cc: [Brookhouser, Gregory - FSIS](#); [Harries, Rick - FSIS](#)
Subject: RE: Beef trimmings
Date: Tuesday, March 13, 2012 9:18:25 AM

Thanks for the follow up. I would imagine the Commission is fully aware of the issue in the US, given the media coverage.

I hope you are able to assure (b) (6) that this type of product is not exported to the EU.....it is a domestic issue and we were only pursuing the quote in the media related t the UK.

(b) (6)
International Policy Division
Office of Policy and Program Development
Food Safety and Inspection Service
Phone: (b) (6)
Cell: (b) (6)
FAX: 202.720.4929

From: Kishore, Rita - FSIS
Sent: Tuesday, March 13, 2012 8:10 AM
To: (b) (6) - FSIS
Cc: Brookhouser, Gregory - FSIS; Harries, Rick - FSIS
Subject: FW: Beef trimmings

(b) (6)
Seems like this is common practice in the EU. When (b) (6) comes back he will let us know about UK. As you can well imagine FAS is not too keen to ask the Commission about it.
Rita

From: (b) (6) (AGR) [\[mailto:\(b\) \(6\)@fsis.usda.gov\]](#)
To: (b) (6) (AGR)
Subject: RE: Beef vertebral cord processed by Advanced Meat Recovery System (AMR) - confidential report
Date: Thursday, March 22, 2012 8:54:11 AM

Unfortunately school children eat pink slime everyday unawares.

Thanks for your candid reply.

From: (b) (6) (AGR) - FSIS [mailto:(b) (6)@fsis.usda.gov]
Sent: March 21, 2012 15:54
To: (b) (6) (AGR)
Subject: RE: Beef vertebral cord processed by Advanced Meat Recovery System (AMR) - confidential report

I stopped eating ground beef a long, long time ago because of my years in the processing plants.....that should tell you everything.....

One would hope that even if the source bovines are less than 30 months of age, the spinal cords and back straps are removed from the back bones prior to any use in ARMs or any trimmings are removed.

I don't agree with allowing LFTB(lean finely textured beef), aka, pink slime, to be called beef. It's a cost cutter, plain and simple. But, I think it should be on the label as it is and not called beef. If it was not allowed to be called beef, it couldn't used as an ingredient in any labeled "ground beef". It would have to go into "ground beef patties", which usually contain water, soy, etc.

Thankfully, the major fast food companies(McDonalds, Burger King and Taco Bell) saw the storm coming and stopped their suppliers from using it a few months ago). Given a few months of supplies in the freezer with it in there, ground beef and ground beef products from these companies should be rid of it by now....

From: (b) (6) (AGR) [mailto:(b) (6)@agriculture.ny.gov]
Sent: Wednesday, March 21, 2012 3:43 PM
To: (b) (6) (AGR) - FSIS
Subject: RE: Beef vertebral cord processed by Advanced Meat Recovery System (AMR) - confidential report

This is my concern with ammoniated beef – lack of control of SRM, especially foreign suppliers of trim.

Just wanted to know your take...

From: (b) (6) - FSIS [[mailto:\(b\) \(6\)@fsis.usda.gov](mailto:(b) (6)@fsis.usda.gov)]
Sent: March 21, 2012 15:34
To: (b) (6) (AGR)
Subject: RE: Beef vertebral cord processed by Advanced Meat Recovery System (AMR) - confidential report

Hi, (b) (6)

Only if the bovine(s) are older than 30 months of age.

From: (b) (6) (AGR) [[mailto:\(b\) \(6\)@agriculture.ny.gov](mailto:(b) (6)@agriculture.ny.gov)]
Sent: Wednesday, March 21, 2012 3:31 PM
To: (b) (6) - FSIS
Subject: Beef vertebral cord processed by Advanced Meat Recovery System (AMR) - confidential report

(b) (6)

I have a confidential report of a meat processor using AMR with beef vertebral column.
Is this a concern regarding Specific Risk Material (SRM) entering the meat product?

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From: (b) (6)
To: (b) (6) - FSIS
Subject: Re: beef; Mary
Date: Saturday, March 24, 2012 12:29:43 PM

Thanks for telling us about pink slime
we wondered about how things worked out in Ft Worth I was thinking good thoughts for Tess and all the dogs When you have time let us know that you are safely home On Thu 22 Mar 2012 19:20:28 +0000 (b) (6) - FSIS"
(b) (6) @fsis.usda.gov writes: love Mom

Mom, Dad,

Here's an article (below) that explains a bit better what 'pink slime' is.

As you can see from the last paragraphs - it's not a 'bad' thing per se.

My only concern with it is the process used to decrease the fat content - I know the trimmings are heated (to drain off fat which is discarded), but I'm not sure at what temperature or for how long. If meat is held between 40 and 140 degrees, it does give bacteria a chance to grow - so that may be the reason that the ammoniation process is needed. My thought would be that there must be a better way to reduce the fat content without having to add heat.

(b) (6)

Love, (b) (6)

(b) (6), DVM
Circuit 4 Supervisor
Meat Inspection Services
Food Safety Division
Oklahoma Department of Agriculture, Food, and Forestry
(b) (6) (b) (6)
(b) (6) @fsis.usda.gov

Safeway to stop selling beef with LFTB

MeatPoultry.com, March 21, 2012
by Erica Shaffer

WASHINGTON – Safeway Inc., the second-largest US supermarket chain, announced it will stop buying ground beef containing lean finely textured beef

In a statement, Safeway said: "While the USDA and food industry experts agree that lean finely textured beef is safe and wholesome, recent news stories have caused considerable consumer concern about this product. Safeway will no longer purchase ground beef containing lean finely textured beef."

Media reports and consumer backlash have prompted major industry stakeholders to stop using LFTB. Safeway joins food companies such as McDonald's Corp., Burger King and Taco Bell which have stopped using LFTB. Also, the USDA recently announced it would allow school districts to opt out of using LFTB in school lunches while at the same time reaffirming that the product is safe for consumption.

The meat industry has tried to counter the negative publicity surrounding LFTB. In announcing its decision to allow schools to opt out of using the product, USDA said the product is safe and nutritious.

"USDA continues to affirm the safety of lean finely textured beef product for all consumers and urges customers to consult science-based information on the safety and quality of this product," the agency said in a statement. "Lean finely textured beef is a meat product derived from a process which separates fatty pieces from beef trimmings to reduce the overall fat content."

Beef Products Inc. (BPI) developed the process that uses the compound ammonium hydroxide to rid the trimmings of foodborne pathogens such as *E. coli*. Eldon Roth, founder of BPI, released a statement defending the product.

"As parents and consumers continue to make important decisions about the food they and their children eat, we hope that they listen to credible sources outside media sensationalists and take note of the overwhelming support from the government and scientific community."

who have routinely testified that our lean beef trimmings are 100% beef and are produced, and tested in a way that makes this food very safe,” Roth said

Also, a student research project has revealed that lean finely textured beef improves the quality of fresh and cooked ground beef

Courtney Moon, a senior at the Univ of Arkansas majoring in animal science, presented her paper titled “Lean beef trim improved fresh and cooked quality characteristics of ground beef patties” at a student research competition. She found that ground beef containing up to 20 percent of LFTB improved the color of fresh beef, reduced spoilage and increased tenderness

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From: (b) (6)
To: (b) (6) - FSIS
Subject: Re: beef; Mary
Date: Thursday, March 22, 2012 5:41:53 PM

Thank you for writing. I'm sorry to find out that (b) (6) has a lump on his front leg. I was afraid that something like that might happen. Thanks for telling us about pink slime. It's great to have daughters who are so knowledgeable. I didn't know that (b) (6) has back trouble. I wanted to tell you that I had a package of lunchmeat in your deli pull out drawer - roasted chicken. I meant to put it in the freezer but I think that I forgot to. Just go ahead and eat it. Thanks for the info.
I hope you get a major in Ft. Worth tomorrow. Be careful and have a safe trip/ Love Mom

From: (b) (6) - FSIS
To: Cardwell, Rene - FSIS; (b) (6) - FSIS
Cc: (b) (6) - FSIS
Subject: RE: Bess Ross letter
Date: Thursday, March 15, 2012 2:07:32 PM

We do – and now that we have a policy change and a more fleshed-out message, we should be able to develop a more responsive campaign e-mail.

(b) (6)

Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods

COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: Cardwell, Rene - FSIS
Sent: Thursday, March 15, 2012 2:05 PM
To: (b) (6) - FSIS; (b) (6) - FSIS
Subject: RE: Bess Ross letter

We definitely need to be consistent. I'm going to return to (b) (6)

Thank you.

René Cardwell, Deputy Director
ECIMS-OPACE/FSIS

Room 1163-South Building
Department of Agriculture, Washington, D.C. 20250
Office: (202) 720-9945 Cell: (202) 503-7113 Fax: (202) 205-0158

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods

COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: (b) (6) - FSIS
Sent: Thursday, March 15, 2012 1:58 PM

To: Cardwell, Rene - FSIS; (b) (6) - FSIS
Subject: RE: Bess Ross letter

Hi Rene – I think we should probably hold off on all “pink slime” responses now that the department has come out with both a changed policy (for AMS’ NSLP) and a more detailed statement on LFTB, per the press release that just went out.

(b) (6)

Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, SW - Room 1162-S
Washington, D.C. 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods

COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: Cardwell, Rene - FSIS
Sent: Thursday, March 15, 2012 1:48 PM
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS
Subject: Bess Ross letter

(b) (6)

Please update (see attached) and return via email so that I can clear for signature.

<< File: Ross-Pink Slime[1][1][1].docx >>

Thank you.

René Cardwell, Deputy Director
ECIMS-OPACE/FSIS

Room 1163-South Building
Department of Agriculture, Washington, D.C. 20250
Office: (202) 720-9945 Cell: (202) 503-7113 Fax: (202) 205-0158

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods

COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: (b) (6) - FSIS
To: Cardwell, Rene - FSIS; (b) (6) - FSIS
Subject: RE: Bess Ross letter
Date: Thursday, March 15, 2012 2:11:28 PM

Greetings,

This letter is assigned to (b) (6). This morning I did share with her Brian's new language that we discussed this morning.

Thanks and Have a Wonderful Day!

(b) (6) *Issues Analyst*

Executive Correspondence and Issues Management Staff

Office of Public Affairs and Consumer Education

Food Safety and Inspection Service

1400 Independence Ave. S.W., Room 1166-S, Washington, DC 20250-3700

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

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

Check your Steps at <http://www.foodsafety.gov/keep/basis/index.html>

From: Cardwell, Rene - FSIS
Sent: Thursday, March 15, 2012 2:05 PM
To: (b) (6) - FSIS; (b) (6) - FSIS
Subject: RE: Bess Ross letter

We definitely need to be consistent. I'm going to return to Martha.

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: [Blake, Carol - FSIS](#)
To: [Cochran, Catherine - FSIS](#); [Mabry, Brian - FSIS](#); [Fillpot, Dirk - FSIS](#)
Subject: RE: Blog - Humane Handling
Date: Wednesday, March 14, 2012 2:47:45 PM

Thanks – I'll definitely share!

Carol Blake

Assistant Administrator
Office of Public Affairs and Consumer Education
Food Safety and Inspection Service, USDA
Room 339-E Whitten Building
Washington, DC 20250
Phone: (202) 720-3884
Fax: (202) 205-0301
Cell: (202) 557-4736
carol.blake@fsis.usda.gov
<http://www.youtube.com/USDAFoodSafety>
<http://twitter.com/usdafoodsafety>
<http://www.fsis.usda.gov>

From: Cochran, Catherine - FSIS
Sent: Wednesday, March 14, 2012 2:36 PM
To: Mabry, Brian - FSIS; Blake, Carol - FSIS; Fillpot, Dirk - FSIS
Subject: RE: Blog - Humane Handling

Carol,

Since OFS requested the Humane Handling blog, I thought you might want to share some positive response with them.

The blog has gotten received 8 likes on Facebook and zero comments (which is positive in my opinion because comments are usually critical). Additionally, we received 12 retweets and this positive mention on Twitter:
<http://twitter.com/#!/ALocalFolkus/status/179771455444226050>.

These are small wins, but wins nonetheless on such a controversial topic.

Cathy Cochran, Public Affairs Specialist
Congressional and Public Affairs, Office of Public Affairs and Consumer Education
USDA/Food Safety and Inspection Service
1400 Independence Ave, SW, Rm. 1180-South Building
Washington, DC 20250
Office: 202-690-0428, Cell: 202-527-0607
Catherine.Cochran@fsis.usda.gov
www.youtube.com/USDAFoodSafety

twitter.com/usdafoodsafety

www.fsis.usda.gov

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

From: Cochran, Catherine - FSIS
Sent: Tuesday, March 13, 2012 5:14 PM
To: Mabry, Brian - FSIS; Blake, Carol - FSIS; Fillpot, Dirk - FSIS
Subject: RE: Blog - Humane Handling

The blog is up: <http://blogs.usda.gov/2012/03/13/an-open-look-at-how-fsis-enforces-the-humane-handling-of-livestock/>

Cathy Cochran, Public Affairs Specialist

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

USDA/Food Safety and Inspection Service

1400 Independence Ave, SW, Rm. 1180-South Building

Washington, DC 20250

Office: 202-690-0428, Cell: 202-527-0607

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www.fsis.usda.gov

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

From: Mabry, Brian - FSIS
Sent: Tuesday, March 13, 2012 3:44 PM
To: Blake, Carol - FSIS; Cochran, Catherine - FSIS; Fillpot, Dirk - FSIS
Subject: RE: Blog - Humane Handling

Aaron will look for it now and work on clearing it – it just got buried in pink slime inquiries. 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: Blake, Carol - FSIS
Sent: Tuesday, March 13, 2012 3:43 PM
To: Cochran, Catherine - FSIS; Mabry, Brian - FSIS; Fillpot, Dirk - FSIS
Subject: RE: Blog - Humane Handling

Haven't heard anything about it from him.

Carol Blake

Assistant Administrator

Office of Public Affairs and Consumer Education
Food Safety and Inspection Service, USDA
Room 339-E Whitten Building
Washington, DC 20250
Phone: (202) 720-3884
Fax: (202) 205-0301
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carol.blake@fsis.usda.gov
<http://www.youtube.com/USDAFoodSafety>
<http://twitter.com/usdafoodsafety>
<http://www.fsis.usda.gov>

From: Cochran, Catherine - FSIS
Sent: Tuesday, March 13, 2012 3:27 PM
To: Blake, Carol - FSIS; Mabry, Brian - FSIS; Fillpot, Dirk - FSIS
Subject: FW: Blog - Humane Handling

Hi,

Has anyone heard from Aaron about this? He didn't sound thrilled about posting it when I talked to him the first time, and I was wondering if he reached out to any of you about since I sent it over. I will check in with him if not.

Cathy Cochran, *Public Affairs Specialist*
Congressional and Public Affairs, Office of Public Affairs and Consumer Education
USDA/Food Safety and Inspection Service
1400 Independence Ave, SW, Rm. 1180-South Building
Washington, DC 20250
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twitter.com/usdafoodsafety
www.fsis.usda.gov
PHIS is coming. Learn more at <http://www.fsis.usda.gov/PHIS/index.asp>.

From: Cochran, Catherine - FSIS
Sent: Wednesday, March 07, 2012 12:42 PM
To: Lavalley, Aaron - OC
Cc: Frank, Rebecca - OC; Blake, Carol - FSIS; Mabry, Brian - FSIS; Fillpot, Dirk - FSIS
Subject: Blog - Humane Handling

Hi Aaron,

Attached is a blog entry on humane handling and transparency, as we discussed on the phone last week. This was written at Dr. Hagen's request. Let me know if you have any questions about it or if you need anything else.

Best,

Cathy Cochran, *Public Affairs Specialist*

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

USDA/Food Safety and Inspection Service

1400 Independence Ave, SW, Rm. 1180-South Building

Washington, DC 20250

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twitter.com/usdafoodsafety

www.fsis.usda.gov

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

From: [Cochran, Catherine - FSIS](#)
To: [Mabry, Brian - FSIS](#); [Blake, Carol - FSIS](#); [Fillpot, Dirk - FSIS](#)
Subject: RE: Blog - Humane Handling
Date: Tuesday, March 13, 2012 4:09:12 PM

Just got a call from (b) (6) Sounds like it should be up soon.

Cathy Cochran, Public Affairs Specialist

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

USDA/Food Safety and Inspection Service

1400 Independence Ave, SW, Rm. 1180-South Building

Washington, DC 20250

Office: 202-690-0428, Cell: 202-527-0607

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www.youtube.com/USDAFoodSafety

twitter.com/usdafoodsafety

www.fsis.usda.gov

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

From: Mabry, Brian - FSIS
Sent: Tuesday, March 13, 2012 3:44 PM
To: Blake, Carol - FSIS; Cochran, Catherine - FSIS; Fillpot, Dirk - FSIS
Subject: RE: Blog - Humane Handling

Aaron will look for it now and work on clearing it – it just got buried in pink slime inquiries. 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: [Mabry, Brian - FSIS](#)
To: [Cochran, Catherine - FSIS](#)
Subject: RE: Blog - Humane Handling
Date: Wednesday, March 14, 2012 2:55:07 PM

Cathy,

Thanks for the feedback report – great job on a controversial topic that doesn't normally win us any likes. 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: Cochran, Catherine - FSIS
Sent: Wednesday, March 14, 2012 2:36 PM
To: Mabry, Brian - FSIS; Blake, Carol - FSIS; Fillpot, Dirk - FSIS
Subject: RE: Blog - Humane Handling

Carol,

Since OFS requested the Humane Handling blog, I thought you might want to share some positive response with them.

The blog has gotten received 8 likes on Facebook and zero comments (which is positive in my opinion because comments are usually critical). Additionally, we received 12 retweets and this positive mention on Twitter:
<http://twitter.com/#!/ALocalFolkus/status/179771455444226050>.

These are small wins, but wins nonetheless on such a controversial topic.

Cathy Cochran, Public Affairs Specialist
Congressional and Public Affairs, Office of Public Affairs and Consumer Education
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twitter.com/usdafoodsafety
www.fsis.usda.gov
PHIS is coming. Learn more at <http://www.fsis.usda.gov/PHIS/index.asp>.

From: [Hulsey, Laura - FSIS](#)
To: (b) (6) - FSIS
Subject: RE: Ammonium hydroxide in beef products
Date: Thursday, March 29, 2012 10:29:42 AM

I did, but it somehow got away from me! I think we're okay, at least you are aware of the issue if it comes up again. Thanks.

From: (b) (6) - FSIS
Sent: Thursday, March 29, 2012 9:28 AM
To: Hulsey, Laura - FSIS
Subject: RE: Ammonium hydroxide in beef products

Sounds good to me. I had thought that you wanted us to send a response, but this works. Thanks.

(b) (6)
USDA, FSIS, Office of Public Affairs and Consumer Education
Executive Correspondence and Issues Management Staff
(b) (6)
(202) 720-7609 Fax

Be Food Safe: [CLEAN](#) - [SEPARATE](#) - [COOK](#) - [CHILL](#)

From: Hulsey, Laura - FSIS
Sent: Thursday, March 29, 2012 10:27 AM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: RE: Ammonium hydroxide in beef products

(b) (6) since this first came in here we should be good to go, don't you think? If it had come directly to you, it would have needed to come back to customer from you. It may be the customer is researching the regulations quoted which may take a while for her to respond.

From: (b) (6) - FSIS
Sent: Thursday, March 29, 2012 9:10 AM
To: (b) (6) - FSIS; (b) (6) - FSIS
Cc: Hulsey, Laura - FSIS
Subject: RE: Ammonium hydroxide in beef products

Thanks.

(b) (6)
USDA, FSIS, Office of Public Affairs and Consumer Education
Executive Correspondence and Issues Management Staff
(b) (6)
(202) 720-7609 Fax

Be Food Safe: [CLEAN](#) - [SEPARATE](#) - [COOK](#) - [CHILL](#)

From: (b) (6) - FSIS
Sent: Thursday, March 29, 2012 10:03 AM
To: (b) (6) - FSIS; (b) (6) - FSIS
Cc: Hulsey, Laura - FSIS
Subject: RE: Ammonium hydroxide in beef products

BTW, Kat has not updated her incident, which might indicate she is satisfied with our response. (b) (6)

From: (b) (6) - FSIS
Sent: Thursday, March 29, 2012 8:50 AM
To: (b) (6) - FSIS; (b) (6) - FSIS
Cc: Hulsey, Laura - FSIS
Subject: RE: Ammonium hydroxide in beef products

(b) (6)

I already answered her question through askFSIS. I believe I "bcc'ed" you on that response. Are you saying that my answer was too complex and needs to be refined/resent? Here is the response from 3/26:

Kat,

Thank you for your askFSIS question regarding the safety of beef products treated with ammonia hydroxide. FSIS continues to affirm the safety of beef products treated with ammonium hydroxide.

Specifically, your questions are:

Q1: How much ammonium hydroxide is safe for human consumption?

A1: The ammonium hydroxide can be used in food with no limitation, other than current good manufacturing practice, in full compliance with 21 CFR 184.1139 (<http://ecfr.gpoaccess.gov/cgi/t/text/text-idx?c=ecfr&sid=30dd3e223b7deafb30b76b50904e07e&rgn=div8&view=text&node=21:3.0.1.1.14.2.1.31&idno=21>). The level of ammonium hydroxide in food is self-limiting. Foods containing high levels of ammonium hydroxide would be made unpalatable by the change in the organoleptic qualities of the food.

Q2: What makes this ammonium hydroxide different from industrial and household cleaners?

A2: The ammonium hydroxide used in the production of food would need to meet the specifications for food grade as outlined in the Food Chemicals Codex (<http://www.usp.org/food-ingredients/food-chemicals-codex>). Industrial and household cleaners do not need to meet the food grade standard.

I hope this information helps. Thank you again for your e-mail and your concern for food safety. More information about food safety can be found on FSIS' Web site at www.fsis.usda.gov.

Please feel free to call me or to update your incident if you have further questions or wish to discuss my response.

Peter Duryea
PDD Staff Officer
1 800 233 3935

From: (b) (6) - FSIS
Sent: Thursday, March 29, 2012 8:42 AM
To: (b) (6) - FSIS; (b) (6) - FSIS
Cc: Hulsey, Laura - FSIS
Subject: RE: Ammonium hydroxide in beef products

Good morning,

Can you put this in plain language so that the consumer can easily understand the answers to her two questions: How much ammonium hydroxide is safe for human consumption? What makes this ammonium hydroxide different from industrial and household cleaners?

Thanks so much. Consumers are asking very technical questions but expect very simple answers. Such is life.

(b) (6)
USDA, FSIS, Office of Public Affairs and Consumer Education
Executive Correspondence and Issues Management Staff
(b) (6)
(202) 720-7609 Fax

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

From: (b) (6) - FSIS
Sent: Monday, March 26, 2012 10:01 AM
To: (b) (6) - FSIS; (b) (6) - FSIS
Cc: Hulsey, Laura - FSIS
Subject: RE: Ammonium hydroxide in beef products

(b) (6)

Below you should find what FDA has said about ammonium hydroxide. I hope this information is helpful.

(b) (6)

The manufacturer would need to ensure that their intended use of ammonium hydroxide is in full compliance with 21 CFR 184.1139. The use level would be based on current good manufacturing practice. The ammonium hydroxide would need to meet the specifications for food grade as outlined in the Food Chemicals Codex. We note that the level of ammonium hydroxide in food is self-limiting. Foods containing high levels of ammonium hydroxide would be made unpalatable by the change in the organoleptic qualities of the food.

From: (b) (6) - FSIS

Sent: Monday, March 26, 2012 8:24 AM
To: (b) (6) - FSIS
Cc: Hulsey, Laura - FSIS; (b) (6) - FSIS
Subject: RE: Ammonium hydroxide in beef products

Thanks very much.

(b) (6)

USDA, FSIS, Office of Public Affairs and Consumer Education
Executive Correspondence and Issues Management Staff

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

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

From: (b) (6) - FSIS
Sent: Monday, March 26, 2012 8:06 AM
To: (b) (6) - FSIS
Cc: Hulsey, Laura - FSIS; (b) (6) - FSIS
Subject: RE: Ammonium hydroxide in beef products

Thanks (b) (6) (b) (6) is still waiting to hear back from FDA on help for answering the question. I'll wait on that, then formulate/send a response and "bcc" everybody.

(b) (6)

From: (b) (6) - FSIS
Sent: Monday, March 26, 2012 7:01 AM
To: (b) (6) - FSIS
Cc: Hulsey, Laura - FSIS
Subject: RE: Ammonium hydroxide in beef products

Good morning,

Sorry to get back to you so late—Friday was my flex day.

Attached is the standard response that we are sending out. Even though it specifically addresses the School Lunch Program, we are sending it out for all inquiries. But the situation is constantly changing.

Thanks.

(b) (6)

USDA, FSIS, Office of Public Affairs and Consumer Education
Executive Correspondence and Issues Management Staff

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

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

From: (b) (6) - FSIS
Sent: Friday, March 23, 2012 8:34 AM
To: (b) (6) - FSIS
Cc: Hulsey, Laura - FSIS
Subject: FW: Ammonium hydroxide in beef products

(b) (6)

Just FYI..we are still working on response. I've got the question on "researching answer." Any input yet from your staff?

From: (b) (6) - FSIS
Sent: Thursday, March 22, 2012 3:04 PM
To: (b) (6) - FSIS
Subject: RE: Ammonium hydroxide in beef products

Thanks (b) (6) I'll stall till I hear from you/FDA. (b) (6)

From: (b) (6) - FSIS
Sent: Thursday, March 22, 2012 2:32 PM
To: (b) (6) - FSIS
Subject: RE: Ammonium hydroxide in beef products

(b) (6)

I will check with FDA directly. I want to see if there is a commercial quality versus a food grade quality. I probably won't hear back from them until tomorrow.

From: (b) (6) - FSIS
Sent: Thursday, March 22, 2012 3:25 PM
To: (b) (6) - FSIS
Subject: RE: Ammonium hydroxide in beef products

(b) (6)

Haven't heard anything back from Pat.

From: (b) (6) - FSIS
Sent: Thursday, March 22, 2012 1:40 PM
To: (b) (6) - FSIS
Subject: RE: Ammonium hydroxide in beef products

(b) (6)

Did Pat answer your question?

From: (b) (6) - FSIS
Sent: Thursday, March 22, 2012 10:08 AM
To: Burke, Patrick - FSIS
Cc: (b) (6) - FSIS; (b) (6) - FSIS; Hulse, Laura - FSIS
Subject: FW: Ammonium hydroxide in beef products

Pat,

Sorry, I forgot Dr. Zeitz retired.

(b) (6)

From: (b) (6) - FSIS
Sent: Thursday, March 22, 2012 9:05 AM
To: (b) (6) - FSIS; Zeitz, David - FSIS; (b) (6) - FSIS
Cc: Hulse, Laura - FSIS
Subject: FW: Ammonium hydroxide in beef products

Hi folks,

I've got this sensitive question in askFSIS. I just want to make sure I'm on the right track with my answers. My answers need to be "short" per ECIMS. Can you comment?

(b) (6)

How much ammonium hydroxide is safe for human consumption?

(b) (5)

What makes this ammonium hydroxide different from industrial and household cleaners?

(b) (5)

(b) (6)

From: Hulsey, Laura - FSIS
Sent: Thursday, March 22, 2012 9:00 AM
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS
Subject: RE: Ammonium hydroxide in beef products

The more I think about this, the more I think it should run through NT. Also (b) (6) knows a lot about ammonium hydroxide, you might check with her for input.

From: (b) (6) - FSIS
Sent: Thursday, March 22, 2012 8:39 AM
To: Hulsey, Laura - FSIS
Subject: FW: Ammonium hydroxide in beef products

If I were to answer the two questions here is what I would say:

How much ammonium hydroxide is safe for human consumption?

The ammonium hydroxide is used in food with no limitation other than current good manufacturing practice as long as the FDA guidance for use is followed as described in **Title 21: Food and Drugs PART 184—DIRECT FOOD SUBSTANCES AFFIRMED AS GENERALLY RECOGNIZED AS SAFE § 184.1139 Ammonium hydroxide.**

What makes this ammonium hydroxide different from industrial and household cleaners?

The ammonium hydroxide used in the industrial and household cleaners is chemically identical, NH₄OH, to that used in the BPI beef product.

(b) (6)

(optional additional info)

<http://ecfr.gpoaccess.gov/cgi/t/text/text-idx?c=ecfr&sid=b2012c837967492648bad57299f83b54&rgn=div5&view=text&node=21:3.0.1.1.14&idno=21#21:3.0.1.1.14.2.1.31>

Title 21: Food and Drugs

PART 184—DIRECT FOOD SUBSTANCES AFFIRMED AS GENERALLY RECOGNIZED AS SAFE

§ 184.1139 Ammonium hydroxide.

(a) Ammonium hydroxide (NH₄OH, CAS Reg. No. 1336–21–6) is produced by passing ammonia gas into water.

(b) The ingredient meets the specifications of the Food Chemicals Codex, 3d Ed. (1981), p. 20, which is incorporated by reference. Copies are available from the National Academy Press, 2101 Constitution Ave. NW., Washington, DC 20418, or available for inspection at the National Archives and Records Administration (NARA). For information on the availability of this material at NARA, call 202–741–6030, or go to: http://www.archives.gov/federal_register/code_of_federal_regulations/ibr_locations.html.

(c) In accordance with §184.1(b)(1), the ingredient is used in food with no limitation other than current good manufacturing practice. The affirmation of this ingredient as generally recognized as safe (GRAS) as a direct human food ingredient is based upon the following current good manufacturing practice conditions of use:

(1) The ingredient is used as a leavening agent as defined in §170.3(o)(17) of this chapter; a pH control agent as defined in §170.3(o)(23) of this chapter; a surface-finishing agent as defined in §170.3(o)(30) of this chapter; and as a boiler water additive complying with §173.310 of this chapter.

(2) The ingredient is used in food at levels not to exceed current good manufacturing practice. The ingredient may also be used as a boiler water additive at levels not to exceed current good manufacturing practice.

From: (b) (6) - FSIS
Sent: Thursday, March 22, 2012 7:06 AM
To: (b) (6) - FSIS
Cc: Hulsey, Laura - FSIS
Subject: FW: Ammonium hydroxide in beef products

Good morning,

We will be glad to answer it. We do need help with the last two questions. Can you give me short answers to those? Thanks.

(b) (6)

USDA, FSIS, Office of Public Affairs and Consumer Education
Executive Correspondence and Issues Management Staff

(b) (6)

(202) 720-7609 Fax

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

From: PDD Staff Officer [mailto:(b) (6)@fsis.usda.gov]

Sent: Wednesday, March 21, 2012 4:44 PM

To: (b) (6) - FSIS

Cc: Hulsey, Laura - FSIS

Subject: FWD: Ammonium hydroxide in beef products

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

Sender's Comment

(b) (6)

Per my supervisor, Dr. Hulsey, instructions, we thought it might be prudent to forward this askFSIS incident to your office. We can assist with answering some of it. Contact me if needed.

I will keep the incident status as 'researching answer' until we hear back from your office on how to proceed.

Pete Duryea

PDD Staff Officer

1 800 233 3935 x (b) (6)

Reference #120321-000097

Summary: Ammonium hydroxide in beef products

Rule State: 4 - In Progress

Product Level 1: General Inspection Policy

Category Level 1: Processing

Category Level 2: General

Date Created: 03/21/2012 02:32 PM

Last Updated: 03/21/2012 03:55 PM

Status: Researching Answer

Assigned: Pete Duryea

Policy Arena?: Domestic (U.S.) Only

Phone Number: 9892558750

Establishment Number:

Establishment Size: Not Applicable

Call Duration:

Phone Incident:

Direct Email Incident:

Analytics Flag:

Analysis Product:

Analysis Category:

Policy Follow-up: No

Key Words

Analysis Notes

Discussion Thread

Auto-Response

03/21/2012

02:32 PM

Your message has been received at the FSIS Policy Development Division (PDD) and will be assigned to a staff specialist for response.

Our goal is to provide an accurate response as quickly as possible—in most instances, this will be within two working days. Some questions, however, require extensive research and will take longer to answer. If you would like to know the status of

your question, you can telephone PDD for additional discussion at 1-800-233-3935 between the hours of 6:00 a.m. and 5:00 p.m. CT, Monday through Friday. Please refer to the incident reference number below when calling for clarification.

The reference number for your question is 120321-000097.

You may update your incident at http://askfsis.custhelp.com/app/account/questions/detail/i_id/119837/username/JazzKat57

Thank you for contacting the FSIS Policy Development Division.

Customer By Web Form (Kat Tomaszewski)

03/21/2012
02:32 PM

Hello,

Recently in the media there has been an outbreak of information regarding the use ammonium hydroxide on beef trimmings to create "pink slime."

According to Beef Products, Inc. they use 10mg of man-made ammonium hydroxide to kill the E. coli, Salmonella, and Listeria in their beef trimmings ("trimmings" are the pieces of lean meat and fat that are the result of taking larger pieces of meat and cutting them to meet customer specifications) along with the 30mg of naturally occurring ammonia in the beef itself.

How much ammonium hydroxide is safe for human consumption?

AND

What makes this ammonium hydroxide different from industrial and household cleaners?

Thanks in advance!

Kat

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Ammonium hydroxide in beef products
Date: Friday, March 23, 2012 11:13:27 AM

(b) (6)

FDA's computer system for checking the question is having problems and can only be accessed from their offices. My contact at FDA is working from home today but he will be back in the office on Monday and will let me know then.

(b) (6)

From: (b) (6) - FSIS
Sent: Thursday, March 22, 2012 4:04 PM
To: (b) (6) - FSIS
Subject: RE: Ammonium hydroxide in beef products

Thanks (b) (6) I'll stall till I hear from you/FDA. (b) (6)

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Ammonium hydroxide in beef products
Date: Tuesday, March 27, 2012 1:53:20 PM

Thank you very much.

(b) (6)

USDA, FSIS, Office of Public Affairs and Consumer Education
Executive Correspondence and Issues Management Staff

(b) (6)

(202) 720-7609 Fax

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

From: (b) (6) - FSIS
Sent: Tuesday, March 27, 2012 1:26 PM
To: (b) (6) - FSIS
Subject: RE: Ammonium hydroxide in beef products

(b) (6) @live.com

It is hidden in askFSIS profile that the correspondent (Kat Tomaszewski) created.

(b) (6)

From: (b) (6) - FSIS
Sent: Tuesday, March 27, 2012 12:18 PM
To: (b) (6) - FSIS
Subject: FW: Ammonium hydroxide in beef products

Hi,

It must be me, but I cannot find the correspondent's e-mail address in this string.

(b) (6)

USDA, FSIS, Office of Public Affairs and Consumer Education
Executive Correspondence and Issues Management Staff

(b) (6)

(202) 720-7609 Fax

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

From: (b) (6) - FSIS
Sent: Thursday, March 22, 2012 7:49 AM
To: (b) (6) - FSIS
Subject: Re: Ammonium hydroxide in beef products

Yes, we can answer, although due to the two specific questions at the end of the message, we can't add it to our bundle of campaign responses.

From: (b) (6) - FSIS
Sent: Thursday, March 22, 2012 06:27 AM
To: (b) (6) - FSIS
Subject: FW: Ammonium hydroxide in beef products

Should this be added to our campaign or should I answer it separately? I think it is a good practice to do something for PDD since that staff does so much for us. Thanks.

(b) (6)

USDA, FSIS, Office of Public Affairs and Consumer Education
Executive Correspondence and Issues Management Staff

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

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

From: PDD Staff Officer [mailto:(b) (6)@fsis.usda.gov]
Sent: Wednesday, March 21, 2012 4:44 PM
To: (b) (6) - FSIS
Cc: Hulsey, Laura - FSIS
Subject: FWD: Ammonium hydroxide in beef products

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

Sender's Comment

Linda,

Per my supervisor, Dr. Hulsey, instructions, we thought it might be prudent to forward this askFSIS incident to your office. We can assist with answering some of it. Contact me if needed.

I will keep the incident status as 'researching answer' until we hear back from your office on how to proceed.

Pete Duryea
PDD Staff Officer
1 800 233 3935 x 45027

Reference #120321-000097

Summary: Ammonium hydroxide in beef products

Rule State: 4 - In Progress

Product Level 1: General Inspection Policy

Category Level 1: Processing

Category Level 2: General

Date Created: 03/21/2012 02:32 PM

Last Updated: 03/21/2012 03:55 PM
Status: Researching Answer
Assigned: Pete Duryea
Policy Arena?: Domestic (U.S.) Only
Phone Number: 9892558750
Establishment Number:
Establishment Size: Not Applicable
Call Duration:
Phone Incident:
Direct Email Incident:
Analytics Flag:
Analysis Product:
Analysis Category:
Policy Follow-up: No

Key Words

Analysis Notes

Discussion Thread

Auto-Response

03/21/2012
02:32 PM

Your message has been received at the FSIS Policy Development Division (PDD) and will be assigned to a staff specialist for response.

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The reference number for your question is 120321-000097.

You may update your incident at

http://askfsis.custhelp.com/app/account/questions/detail/i_id/119837/username/JazzKat57

Thank you for contacting the FSIS Policy Development Division.

Customer By Web Form (Kat Tomaszewski)

03/21/2012
02:32 PM

Hello,

Recently in the media there has been an outbreak of information regarding the use ammonium hydroxide on beef trimmings to create “pink slime.”

According to Beef Products, Inc. they use 10mg of man-made ammonium hydroxide to kill the E. coli, Salmonella, and Listeria in their beef trimmings ("trimmings" are the pieces of lean meat and fat that are the result of taking larger pieces of meat and cutting them to meet

customer specifications) along with the 30mg of naturally occurring ammonia in the beef itself.

How much ammonium hydroxide is safe for human consumption?

AND

What makes this ammonium hydroxide different from industrial and household cleaners?

Thanks in advance!

Kat

From: (b) (6) - FSIS
To: [Hulsey, Laura - FSIS](#); [Shaw, William - FSIS](#); [Murphy-Jenkins, Rosalyn - FSIS](#); (b) (6) - FSIS; (b) (6) - FSIS
Cc: [Seebohm, Scott - FSIS](#)
Subject: RE: Ammonium hydroxide in beef products
Date: Tuesday, March 27, 2012 9:02:23 AM

Just an FYI

I've been working with Catherine Cochran and FDA on a fact sheet for Ammonium hydroxide. Seems like we've been duplicating our efforts on this issue. I'll forward the fact sheet and status shortly

(b) (6)
Office: (b) (6)

From: Hulsey, Laura - FSIS
Sent: Tuesday, March 27, 2012 8:59 AM
To: Shaw, William - FSIS; Murphy-Jenkins, Rosalyn - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Cc: Seebohm, Scott - FSIS
Subject: FW: Ammonium hydroxide in beef products

Just as follow-up, here is the information (b) (6) provided back to the customer inquiry, after joint effort by Pat Burke, (b) (6).

From: FSIS Policy Development Division [mailto:pdd@custhelp.com]
Sent: Monday, March 26, 2012 10:54 AM
To: (b) (6)@live.com
Subject: Ammonium hydroxide in beef products

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

Thank you for allowing us to be of service to you.

To update this question by email, please reply to this message. Because your reply will be automatically processed, you MUST enter your reply in the space below. Text entered into any other part of this message will be discarded.

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

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

[To access your question from our support site, click here.](#)

Subject

Ammonium hydroxide in beef products

Discussion Thread

Response Via Email (PDD Staff Officer)

03/26/2012 11:53 AM

Kat,

Thank you for your askFSIS question regarding the safety of beef products treated with ammonia hydroxide. FSIS continues to affirm the safety of beef products treated with ammonium hydroxide.

Specifically, your questions are:

Q1: How much ammonium hydroxide is safe for human consumption?

A1: The ammonium hydroxide can be used in food with no limitation, other than current good manufacturing practice, in full compliance with 21 CFR 184.1139 (<http://ecfr.gpoaccess.gov/cgi/t/text/text-idx?c=ecfr&sid=30dd3e223b7deafb30b76b50904e07e&rgn=div8&view=text&node=21:3.0.1.1.14.2.1.31&idno=21>). The level of ammonium hydroxide in food is self-limiting. Foods containing high levels of ammonium hydroxide would be made unpalatable by the change in the organoleptic qualities of the food.

Q2: What makes this ammonium hydroxide different from industrial and household cleaners?

A2: The ammonium hydroxide used in the production of food would need to meet the specifications for food grade as outlined in the Food Chemicals Codex (<http://www.usp.org/food-ingredients/food-chemicals-codex>). Industrial and household cleaners do not need to meet the food grade standard.

I hope this information helps. Thank you again for your e-mail and your concern for food safety. More information about food safety can be found on FSIS' Web site at www.fsis.usda.gov. Please feel to call me or to update your incident if you have further questions or wish to discuss my response.

Peter Duryea
PDD Staff Officer
1 800 233 3935

Auto-Response

03/21/2012 02:32 PM

Your message has been received at the FSIS Policy Development Division (PDD) and will be assigned to a staff specialist for response.

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You may update your incident at
http://askfsis.custhelp.com/app/account/questions/detail/i_id/119837/username/JazzKat57

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Customer By Web Form (Kat Tomaszewski)

03/21/2012 02:32 PM

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According to Beef Products, Inc. they use 10mg of man-made ammonium hydroxide to kill the E. coli, Salmonella, and Listeria in their beef trimmings ("trimmings" are the pieces of lean meat and fat that are the result of taking larger pieces of meat and cutting them to meet customer specifications) along with the 30mg of naturally occurring ammonia in the beef itself.

How much ammonium hydroxide is safe for human consumption?

AND

What makes this ammonium hydroxide different from industrial and household cleaners?

Thanks in advance!
Kat

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Ammonium hydroxide in beef products
Date: Tuesday, March 27, 2012 2:25:44 PM

(b) (6)

Check with (b) (6) for the latest from FDA.

(b) (6)

From: (b) (6) - FSIS
Sent: Tuesday, March 27, 2012 2:16 PM
To: (b) (6) - FSIS
Subject: RE: Ammonium hydroxide in beef products

Hi (b) (6)

I am getting mixed up on several letters I am drafting re ammonium hydroxide. (b) (5)
(b) (6). Can you please verify this? Sorry. Right I wish the "slime" would ooze out of here!!

(b) (6)
USDA, FSIS, Office of Public Affairs and Consumer Education
Executive Correspondence and Issues Management Staff
(b) (6)
(202) 720-7609 Fax

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

From: (b) (6) - FSIS
Sent: Monday, March 26, 2012 10:01 AM
To: (b) (6) - FSIS; (b) (6) - FSIS
Cc: Hulsey, Laura - FSIS
Subject: RE: Ammonium hydroxide in beef products

(b) (6)

Below you should find what FDA has said about ammonium hydroxide. I hope this information is helpful.

(b) (6)

The manufacturer would need to ensure that their intended use of ammonium hydroxide is in full compliance with 21 CFR 184.1139. The use level would be based on current good manufacturing practice. The ammonium hydroxide would need to meet the specifications for food grade as outlined in the Food Chemicals Codex. We note that the level of ammonium hydroxide in food is self-limiting. Foods containing high levels of ammonium hydroxide would be made unpalatable by the change in the organoleptic qualities of the food.

From: (b) (6) - FSIS
Sent: Monday, March 26, 2012 8:24 AM
To: (b) (6) - FSIS
Cc: Hulsey, Laura - FSIS; (b) (6) - FSIS
Subject: RE: Ammonium hydroxide in beef products

Thanks very much.

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

(202) 720-7609 Fax

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

From: (b) (6) - FSIS
Sent: Monday, March 26, 2012 8:06 AM
To: (b) (6) - FSIS
Cc: Hulsey, Laura - FSIS; (b) (6) - FSIS
Subject: RE: Ammonium hydroxide in beef products

Thanks (b) (6) (b) (6) is still waiting to hear back from FDA on help for answering the question. I'll wait on that, then formulate/send a response and "bcc" everybody.

(b) (6)

From: (b) (6) - FSIS
Sent: Monday, March 26, 2012 7:01 AM
To: (b) (6) - FSIS
Cc: Hulsey, Laura - FSIS
Subject: RE: Ammonium hydroxide in beef products

Good morning,

Sorry to get back to you so late—Friday was my flex day.

Attached is the standard response that we are sending out. Even though it specifically addresses the School Lunch Program, we are sending it out for all inquiries. But the situation is constantly changing.

Thanks.

(b) (6)
USDA, FSIS, Office of Public Affairs and Consumer Education
Executive Correspondence and Issues Management Staff
(b) (6)
(202) 720-7609 Fax

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

From: (b) (6) - FSIS
Sent: Friday, March 23, 2012 8:34 AM
To: (b) (6) - FSIS
Cc: Hulsey, Laura - FSIS
Subject: FW: Ammonium hydroxide in beef products

(b) (6)

Just FYI..we are still working on response. I've got the question on "researching answer." Any input yet from your staff?

From: (b) (6) - FSIS
Sent: Thursday, March 22, 2012 3:04 PM
To: (b) (6) - FSIS
Subject: RE: Ammonium hydroxide in beef products

Thanks (b) (6) I'll stall till I hear from you/FDA. (b) (6)

From: (b) (6) - FSIS
Sent: Thursday, March 22, 2012 2:32 PM
To: (b) (6) - FSIS
Subject: RE: Ammonium hydroxide in beef products

(b) (6)

I will check with FDA directly. I want to see if there is a commercial quality versus a food grade quality. I probably won't hear back from them until tomorrow.

From: (b) (6) - FSIS
Sent: Thursday, March 22, 2012 3:25 PM
To: (b) (6) - FSIS
Subject: RE: Ammonium hydroxide in beef products

(b) (6)

Haven't heard anything back from Pat.

From: (b) (6) - FSIS
Sent: Thursday, March 22, 2012 1:40 PM
To: (b) (6) - FSIS
Subject: RE: Ammonium hydroxide in beef products

(b) (6)

Did Pat answer your question?

From: (b) (6) - FSIS
Sent: Thursday, March 22, 2012 10:08 AM
To: Burke, Patrick - FSIS
Cc: (b) (6) - FSIS; (b) (6) - FSIS; Hulse, Laura - FSIS
Subject: FW: Ammonium hydroxide in beef products

Pat,

Sorry, I forgot Dr. Zeitz retired.

(b) (6)

From: (b) (6) - FSIS
Sent: Thursday, March 22, 2012 9:05 AM
To: (b) (6) - FSIS; Zeitz, David - FSIS; (b) (6) - FSIS
Cc: Hulse, Laura - FSIS
Subject: FW: Ammonium hydroxide in beef products

Hi folks,

I've got this sensitive question in askFSIS. I just want to make sure I'm on the right track with my answers. My answers need to be "short" per ECIMS. Can you comment?

(b) (6)

How much ammonium hydroxide is safe for human consumption?

The ammonium hydroxide can be used in food with no limitation other than current good manufacturing practice as long as the FDA guidance for its use is followed, as described in

[Title 21: Food and Drugs](#), PART 184—DIRECT FOOD SUBSTANCES AFFIRMED AS GENERALLY RECOGNIZED AS SAFE
§ 184.1139 Ammonium hydroxide.

What makes this ammonium hydroxide different from industrial and household cleaners?

The ammonium hydroxide used in the industrial and household cleaners is chemically identical, NH₄OH, to that used in the BPI beef product.

(b) (6)

From: Hulse, Laura - FSIS
Sent: Thursday, March 22, 2012 9:00 AM
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS
Subject: RE: Ammonium hydroxide in beef products

The more I think about this, the more I think it should run through NT. Also Carrie knows a lot about ammonium hydroxide, you

might check with her for input.

From: (b) (6) - FSIS
Sent: Thursday, March 22, 2012 8:39 AM
To: Hulsey, Laura - FSIS
Subject: FW: Ammonium hydroxide in beef products

If I were to answer the two questions here is what I would say:

How much ammonium hydroxide is safe for human consumption?

The ammonium hydroxide is used in food with no limitation other than current good manufacturing practice as long as the FDA guidance for use is followed as described in **Title 21: Food and Drugs**
PART 184—DIRECT FOOD SUBSTANCES AFFIRMED AS GENERALLY RECOGNIZED AS SAFE
§ 184.1139 Ammonium hydroxide.

What makes this ammonium hydroxide different from industrial and household cleaners?

The ammonium hydroxide used in the industrial and household cleaners is chemically identical, NH₄OH, to that used in the BPI beef product.

(b) (6)

(optional additional info)

[http://ecfr.gpoaccess.gov/cgi/t/text/text-idx?
c=ecfr&sid=b2012c837967492648bad57299f83b54&rgn=div5&view=text&node=21:3.0.1.1.14&idno=21#21:3.0.1.1.14.2.1.31](http://ecfr.gpoaccess.gov/cgi/t/text/text-idx?c=ecfr&sid=b2012c837967492648bad57299f83b54&rgn=div5&view=text&node=21:3.0.1.1.14&idno=21#21:3.0.1.1.14.2.1.31)

Title 21: Food and Drugs

PART 184—DIRECT FOOD SUBSTANCES AFFIRMED AS GENERALLY RECOGNIZED AS SAFE

§ 184.1139 Ammonium hydroxide.

(a) Ammonium hydroxide (NH₄OH, CAS Reg. No. 1336–21–6) is produced by passing ammonia gas into water.

(b) The ingredient meets the specifications of the Food Chemicals Codex, 3d Ed. (1981), p. 20, which is incorporated by reference. Copies are available from the National Academy Press, 2101 Constitution Ave. NW., Washington, DC 20418, or available for inspection at the National Archives and Records Administration (NARA). For information on the availability of this material at NARA, call 202–741–6030, or go to: http://www.archives.gov/federal_register/code_of_federal_regulations/ibr_locations.html.

(c) In accordance with §184.1(b)(1), the ingredient is used in food with no limitation other than current good manufacturing practice. The affirmation of this ingredient as generally recognized as safe (GRAS) as a direct human food ingredient is based upon the following current good manufacturing practice conditions of use:

(1) The ingredient is used as a leavening agent as defined in §170.3(o)(17) of this chapter; a pH control agent as defined in §170.3(o)(23) of this chapter; a surface-finishing agent as defined in §170.3(o)(30) of this chapter; and as a boiler water additive complying with §173.310 of this chapter.

(2) The ingredient is used in food at levels not to exceed current good manufacturing practice. The ingredient may also be used as a boiler water additive at levels not to exceed current good manufacturing practice.

From: (b) (6) - FSIS
Sent: Thursday, March 22, 2012 7:06 AM
To: (b) (6) - FSIS
Cc: Hulsey, Laura - FSIS
Subject: FW: Ammonium hydroxide in beef products

Good morning,

We will be glad to answer it. We do need help with the last two questions. Can you give me short answers to those? Thanks.

(b) (6)
USDA, FSIS, Office of Public Affairs and Consumer Education
Executive Correspondence and Issues Management Staff
(b) (6)
(202) 720-7609 Fax

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

From: PDD Staff Officer [mailto:(b) (6)@fsis.usda.gov]
Sent: Wednesday, March 21, 2012 4:44 PM
To: (b) (6) - FSIS
Cc: Hulsey, Laura - FSIS

Subject: FWD: Ammonium hydroxide in beef products

The following incident has been forwarded to you by:

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

Sender's Comment

Linda,

Per my supervisor, Dr. Hulsey, instructions, we thought it might be prudent to forward this askFSIS incident to your office. We can assist with answering some of it. Contact me if needed.

I will keep the incident status as 'researching answer' until we hear back from your office on how to proceed.

Pete Duryea
PDD Staff Officer
1 800 233 3935 x 45027

Reference #120321-000097

Summary: Ammonium hydroxide in beef products

Rule State: 4 - In Progress

Product Level 1: General Inspection Policy

Category Level 1: Processing

Category Level 2: General

Date Created: 03/21/2012 02:32 PM

Last Updated: 03/21/2012 03:55 PM

Status: Researching Answer

Assigned: Pete Duryea

Policy Arena?: Domestic (U.S.) Only

Phone Number: 9892558750

Establishment Number:

Establishment Size: Not Applicable

Call Duration:

Phone Incident:

Direct Email Incident:

Analytics Flag:

Analysis Product:

Analysis Category:

Policy Follow-up: No

Key Words

Analysis Notes

Discussion Thread

Auto-Response

03/21/2012

02:32 PM

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Thank you for contacting the FSIS Policy Development Division.

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03/21/2012

02:32 PM

Hello,

Recently in the media there has been an outbreak of information regarding the use ammonium hydroxide on beef trimmings

to create "pink slime."

According to Beef Products, Inc. they use 10mg of man-made ammonium hydroxide to kill the E. coli, Salmonella, and Listeria in their beef trimmings ("trimmings" are the pieces of lean meat and fat that are the result of taking larger pieces of meat and cutting them to meet customer specifications) along with the 30mg of naturally occurring ammonia in the beef itself.

How much ammonium hydroxide is safe for human consumption?

AND

What makes this ammonium hydroxide different from industrial and household cleaners?

Thanks in advance!

Kat

From: (b) (6) - FSIS
To: Hulsey, Laura - FSIS; (b) (6) - FSIS
Subject: RE: Ammonium hydroxide in beef products
Date: Thursday, March 22, 2012 10:18:09 AM

You answers are correct. After centrifugation, aqueous ammonium hydroxide is added as a pH control agent/antimicrobial (b) (6) will contend that there is no residual and it dissipates. He opened a bag of injected ammoniated beef (intact cut) for sensory analysis after 2 weeks...my cynical sniff test. Didn't pass. (b) (5). Stay tuned.

(b) (6)
USDA, FSIS, OPPD
Policy Development Division
Zorinsky Federal Building
1616 Capitol Avenue, Suite 260
Omaha, NE
Office (b) (6)

From: Hulsey, Laura - FSIS
Sent: Thursday, March 22, 2012 9:00 AM
To: (b) (6) - FSIS
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Subject: RE: Ammonium hydroxide in beef products

The more I think about this, the more I think it should run through NT. Also (b) (6) knows a lot about ammonium hydroxide, you might check with her for input.

From: (b) (6) - FSIS
Sent: Thursday, March 22, 2012 8:39 AM
To: Hulsey, Laura - FSIS
Subject: FW: Ammonium hydroxide in beef products

Huh? There are only two questions to answer. Anyway, if I were to answer the two questions here is what I would say:

How much ammonium hydroxide is safe for human consumption?

The ammonium hydroxide is used in food with no limitation other than current good manufacturing practice as long as the FDA guidance for use is followed as described in **Title 21: Food and Drugs**
PART 184—DIRECT FOOD SUBSTANCES AFFIRMED AS GENERALLY RECOGNIZED AS SAFE
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(b) (6)

(optional additional info)

<http://ecfr.gpoaccess.gov/cgi/t/text/text-idx?c=ecfr&sid=b2012c837967492648bad57299f83b54&rgn=div5&view=text&node=21:3.0.1.1.14&idno=21#21:3.0.1.1.14.2.1.31>

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USDA, FSIS, Office of Public Affairs and Consumer Education
Executive Correspondence and Issues Management Staff
(b) (6)
(202) 720-7609 Fax

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To: (b) (6) - FSIS
Cc: Hulsey, Laura - FSIS
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Pete Duryea (peter.duryea@fsis.usda.gov)

Sender's Comment

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I will keep the incident status as 'researching answer' until we hear back from your office on how to proceed.

Pete Duryea
PDD Staff Officer
1 800 233 3935 x (b) (6)

Reference #120321-000097

Summary: Ammonium hydroxide in beef products
Rule State: 4 - In Progress
Product Level 1: General Inspection Policy
Category Level 1: Processing
Category Level 2: General
Date Created: 03/21/2012 02:32 PM
Last Updated: 03/21/2012 03:55 PM
Status: Researching Answer
Assigned: Pete Duryea
Policy Arena?: Domestic (U.S.) Only
Phone Number: 9892558750
Establishment Number:
Establishment Size: Not Applicable
Call Duration:
Phone Incident:
Direct Email Incident:
Analytics Flag:
Analysis Product:
Analysis Category:
Policy Follow-up: No

Key Words

Analysis Notes

Discussion Thread**Auto-Response**03/21/2012
02:32 PM

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02:32 PM

Hello,

Recently in the media there has been an outbreak of information regarding the use ammonium hydroxide on beef trimmings to create "pink slime."

According to Beef Products, Inc. they use 10mg of man-made ammonium hydroxide to kill the E. coli, Salmonella, and Listeria in their beef trimmings ("trimmings" are the pieces of lean meat and fat that are the result of taking larger pieces of meat and cutting them to meet customer specifications) along with the 30mg of naturally occurring ammonia in the beef itself.

How much ammonium hydroxide is safe for human consumption?

AND

What makes this ammonium hydroxide different from industrial and household cleaners?

Thanks in advance!

Kat

From: [Hulsey, Laura - FSIS](#)
To: [\(b\) \(6\) - FSIS](#); [Shaw, William - FSIS](#); [Murphy-Jenkins, Rosalyn - FSIS](#); [Canavan, Jeff - FSIS](#); [Mbandi, Evelynne - FSIS](#)
Cc: [Seebohm, Scott - FSIS](#)
Subject: RE: Ammonium hydroxide in beef products
Date: Tuesday, March 27, 2012 9:03:21 AM

Good, thanks, I'll share with staff here. Hopefully we can all get on the same page and give consistent answers.

From: [\(b\) \(6\) - FSIS](#)
Sent: Tuesday, March 27, 2012 8:02 AM
To: [Hulsey, Laura - FSIS](#); [Shaw, William - FSIS](#); [Murphy-Jenkins, Rosalyn - FSIS](#); [Canavan, Jeff - FSIS](#); [\(b\) \(6\) - FSIS](#)
Cc: [Seebohm, Scott - FSIS](#)
Subject: RE: Ammonium hydroxide in beef products

Just an FYI

I've been working with [\(b\) \(6\)](#) and FDA on a fact sheet for Ammonium hydroxide. Seems like we've been duplicating our efforts on this issue. I'll forward the fact sheet and status shortly

[\(b\) \(6\)](#)
Office: [\(b\) \(6\)](#)

From: [Hulsey, Laura - FSIS](#)
Sent: Tuesday, March 27, 2012 8:59 AM
To: [Shaw, William - FSIS](#); [Murphy-Jenkins, Rosalyn - FSIS](#); [Canavan, Jeff - FSIS](#); [\(b\) \(6\) - FSIS](#); [Mbandi, Evelynne - FSIS](#)
Cc: [Seebohm, Scott - FSIS](#)
Subject: FW: Ammonium hydroxide in beef products

Just as follow-up, here is the information [\(b\) \(6\)](#) provided back to the customer inquiry, after joint effort by Pat Burke, [\(b\) \(6\)](#).

From: FSIS Policy Development Division [<mailto:pdd@custhelp.com>]
Sent: Monday, March 26, 2012 10:54 AM
To: [\(b\) \(6\)@live.com](#)
Subject: Ammonium hydroxide in beef products

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

Thank you for allowing us to be of service to you.

To update this question by email, please reply to this message. Because your reply will be automatically processed, you MUST enter your reply in the space below. Text entered into any other part of this message will be discarded.

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

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

[To access your question from our support site, click here.](#)

Subject

Ammonium hydroxide in beef products

Discussion Thread

Response Via Email (PDD Staff Officer)

03/26/2012 11:53 AM

Kat,

Thank you for your askFSIS question regarding the safety of beef products treated with ammonia hydroxide. FSIS continues to affirm the safety of beef products treated with ammonium hydroxide.

Specifically, your questions are:

Q1: How much ammonium hydroxide is safe for human consumption?

A1: The ammonium hydroxide can be used in food with no limitation, other than current good manufacturing practice, in full compliance with 21 CFR 184.1139 (<http://ecfr.gpoaccess.gov/cgi/t/text/text-idx?c=ecfr&sid=30dd3e223b7deafb30b76b50904e07e&rgn=div8&view=text&node=21:3.0.1.1.14.2.1.31&idno=21>). The level of ammonium hydroxide in food is self-limiting. Foods containing high levels of ammonium hydroxide would be made unpalatable by the change in the organoleptic qualities of the food.

Q2: What makes this ammonium hydroxide different from industrial and household cleaners?

A2: The ammonium hydroxide used in the production of food would need to meet the specifications for food grade as outlined in the Food Chemicals Codex (<http://www.usp.org/food-ingredients/food-chemicals-codex>). Industrial and household cleaners do not need to meet the food grade standard.

I hope this information helps. Thank you again for your e-mail and your concern for food safety. More information about food safety can be found on FSIS' Web site at www.fsis.usda.gov. Please feel to call me or to update your incident if you have further questions or wish to discuss my response.

Peter Duryea
PDD Staff Officer
1 800 233 3935

Auto-Response

03/21/2012 02:32 PM

Your message has been received at the FSIS Policy Development Division (PDD) and will be assigned to a staff specialist for response.

Our goal is to provide an accurate response as quickly as possible—in most instances, this will be within two working days. Some questions, however, require extensive research and will take longer to answer. If you would like to know the status of your question, you can telephone PDD for additional discussion at 1-800-233-3935 between the hours of 6:00 a.m. and 5:00 p.m. CT, Monday through Friday. Please refer to the incident reference number below when calling for clarification.

The reference number for your question is 120321-000097.

You may update your incident at
http://askfsis.custhelp.com/app/account/questions/detail/i_id/119837/username/JazzKat57

Thank you for contacting the FSIS Policy Development Division.

Customer By Web Form (Kat Tomaszewski)

03/21/2012 02:32 PM

Hello,

Recently in the media there has been an outbreak of information regarding the use ammonium hydroxide on beef trimmings to create "pink slime."

According to Beef Products, Inc. they use 10mg of man-made ammonium hydroxide to kill the E. coli, Salmonella, and Listeria in their beef trimmings ("trimmings" are the pieces of lean meat and fat that are the result of taking larger pieces of meat and cutting them to meet customer specifications) along with the 30mg of naturally occurring ammonia in the beef itself.

How much ammonium hydroxide is safe for human consumption?

AND

[REDACTED] ammonium hydroxide different from industrial and household cleaners?

[REDACTED]
Kat [REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

From: [Hulsey, Laura - FSIS](#)
To: (b) (6) - FSIS
Subject: RE: Ammonium hydroxide in beef products
Date: Tuesday, March 27, 2012 8:55:49 AM

Thanks. I having admin staff keep track of how many calls are transferred to whom. I'm also going to send out and email after awhile and see if any probs. This is just incredible what a difference it makes not to have the phone call announcements going on all the time. Very peaceful.

From: (b) (6) - FSIS
Sent: Tuesday, March 27, 2012 7:52 AM
To: Hulsey, Laura - FSIS
Subject: RE: Ammonium hydroxide in beef products

Just one PHIS call. Inspector generated sampling for lymphoma. Trouble with drop down menu choices. Investigating and will call him back later.

From: Hulsey, Laura - FSIS
Sent: Tuesday, March 27, 2012 7:24 AM
To: (b) (6) - FSIS
Subject: RE: Ammonium hydroxide in beef products

Awesome, thanks. Have you been transferred any calls yet? It's so quiet here!

From: (b) (6) - FSIS
Sent: Tuesday, March 27, 2012 7:23 AM
To: Hulsey, Laura - FSIS
Subject: RE: Ammonium hydroxide in beef products

Yes. I told (b) (6) that I could answer any pink slime calls that come in. Or (b) (6) (b) (6)

From: Hulsey, Laura - FSIS
Sent: Tuesday, March 27, 2012 7:23 AM
To: (b) (6) - FSIS
Subject: RE: Ammonium hydroxide in beef products

Quite the learning experience, huh. Thanks for sharing with everyone.

From: (b) (6) - FSIS
Sent: Monday, March 26, 2012 11:57 AM
To: FSIS - OPPD/PDD
Cc: (b) (6) - FSIS
Subject: FW: Ammonium hydroxide in beef products

Just FYI....here is the standard response being sent out by ECIMS for the pink slime.

(b) (6)

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Ammonium hydroxide in beef products
Date: Monday, March 26, 2012 12:58:53 PM

I'll take 50 lbs of slime please at .05 per pound!

(b) (6)

Program Auditor

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

Edward Zorinsky Federal Building

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

(b) (6) (office) (b) (6) (mobile), (402) 344-5104 (Fax)

(b) (6) fsis.usda.gov

From: (b) (6) - FSIS
Sent: Monday, March 26, 2012 11:57 AM
To: FSIS - OPPD/PDD
Cc: (b) (6) - FSIS
Subject: FW: Ammonium hydroxide in beef products

Just FYI....here is the standard response being sent out by ECIMS for the pink slime.

(b) (6)

From: (b) (6) - FSIS
Sent: Monday, March 26, 2012 7:01 AM
To: (b) (6) - FSIS
Cc: Hulsey, Laura - FSIS
Subject: RE: Ammonium hydroxide in beef products

Good morning,

Sorry to get back to you so late—Friday was my flex day.

Attached is the standard response that we are sending out. Even though it specifically addresses the School Lunch Program, we are sending it out for all inquiries. But the situation is constantly changing.

Thanks.

(b) (6)

USDA, FSIS, Office of Public Affairs and Consumer Education

Executive Correspondence and Issues Management Staff

(b) (6)

(202) 720-7609 Fax

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

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Ammonium Hydroxide or "Pink Slime" Stats
Date: Tuesday, March 13, 2012 7:43:45 AM

Thank you for the latest (b) (6)

(b) (6)

(b) (6)

Technical Information Specialist

USDA-FSIS-FSE Staff

Meat and Poultry Hotline

5601 Sunnyside Avenue, Mailstop 5269

Beltsville, MD 20705-5000

Tel: (b) (6)

e-mail: (b) (6) fsis.usda.gov

From: (b) (6) - FSIS
Sent: Monday, March 12, 2012 4:32 PM
To: (b) (6) - FSIS
Cc: Van, Diane - FSIS; Tuverson, Robert - FSIS; (b) (6) - FSIS
Subject: Ammonium Hydroxide or "Pink Slime" Stats

Hi (b) (6)

I'm off tomorrow so in case you are asked about the status of the calls I put together a short summary.

The Hotline has received a total of 24 questions related to pink slime since last Monday and only 3 of them today so the buzz seems to be dying down a bit. This is about 10% of calls to the Hotline so it's not a high number but the callers were angry so it seems like it.

Email was busy over the weekend and is still receiving a higher number of inquiries than the Hotline via the phone. Ask Karen has had 28 inquiries since March 5 and (b) (6) reported 18 inquiries in MPH box and 4 from Webmaster box for last week. They have all been forwarded to ECIMS. I am not aware of any inquiries via the Ask Karen chat service.

3/5-3/12 Hotline inquires = 24

3/5-3/11 MPH and webmaster box 22

3/5-3/11 Ask Karen = 28

Total 74

Total 50 email inquiries and 24 Hotline inquiries since last Monday

Diane's recommendation to tell callers we will note their concerns in our database helped diffuse those really irate callers tremendously making our job a bit easier.

I don't think I will be reporting on this anymore unless I hear otherwise or something changes significantly.

Thanks,

(b) (6)

(b) (6) **RD RN**

Technical Information Specialist
USDA/FSIS Food Safety Education Staff
2L-248D
5601 Sunnyside Avenue
Beltsville, MD 20705
Phone (b) (6)
(b) (6) fsis.usda.gov

From: [Blake, Carol - FSIS](#)
To: [Gould, Christopher - FSIS](#)
Subject: RE: AMS Budget Hearing Intel
Date: Tuesday, March 06, 2012 4:21:10 PM

Ok, thanks. Brian (Mabry, right?) has been there for both already? If so, I'll let him lead.

Carol Blake

Assistant Administrator
Office of Public Affairs and Consumer Education
Food Safety and Inspection Service, USDA
Room 339-E Whitten Building
Washington, DC 20250
Phone: (202) 720-3884
Fax: (202) 205-0301
Cell: (202) 557-4736
carol.blake@fsis.usda.gov

<http://www.youtube.com/USDAFoodSafety>

<http://twitter.com/usdafoodsafety>

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

From: Gould, Christopher - FSIS
Sent: Tuesday, March 06, 2012 3:33 PM
To: Blake, Carol - FSIS
Subject: RE: AMS Budget Hearing Intel

Well, (b) (6) wasn't at the last hearing prep, so there would be no continuity there. I would recommend you or Brian, frankly. But if not, then Atiya should.

From: Blake, Carol - FSIS
Sent: Tuesday, March 06, 2012 3:31 PM
To: Gould, Christopher - FSIS
Subject: RE: AMS Budget Hearing Intel

Who's leading the hearing prep meeting tomorrow? Ashlee or Atiya? Just for continuity...

Carol Blake

Assistant Administrator
Office of Public Affairs and Consumer Education
Food Safety and Inspection Service, USDA
Room 339-E Whitten Building
Washington, DC 20250
Phone: (202) 720-3884

Fax: (202) 205-0301
Cell: (202) 557-4736
carol.blake@fsis.usda.gov

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

From: Gould, Christopher - FSIS
Sent: Tuesday, March 06, 2012 3:29 PM
To: Hagen, Elisabeth - OSEC
Cc: Mabry, Brian - FSIS; Blake, Carol - FSIS; Naessens, Katie - OSEC; Ronholm, Brian - OSEC; Rottenberg, Carmen - FSIS; Derfler, Phil - FSIS; Johnson, Ashlee - OSEC; Almanza, Al - FSIS; Ramos, Adela - OSEC; Khan, Atiya - FSIS
Subject: AMS Budget Hearing Intel

Just FYI that the intelligence I got from today's AMS hearing was that Kingston, not Farr, asked about the hatcheries bill. Questions like: which agency would handle it, what kind of phase-in would there be, etc. You obviously already know that we're aware of the legislation and we're still looking at it, but I thought it was interesting that it came from Kingston and not Farr, a cosponsor of the measure. The so-called "pink slime" issue did not come up for them, which is interesting as well – that one could nonetheless come up with us, and it may be worth reviewing that tomorrow. (b) (6) food safety-related questions for AMS were mostly related to animal ID and the safety of fruits and veggies with regards to some of AMS's programs.

Hoping this is helpful –

Christopher Gould

Congressional & Public Affairs Office

USDA Food Safety & Inspection Service

202-690-4546 (desk)

202-365-0186 (cell)

202-720-5704 (fax)

Be Food Safe:

CLEAN: Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods

COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: [Dessai, Uday - FSIS](#)
To: [\(b\) \(6\) - AMS](#); [Ransom, Gerri - FSIS](#)
Subject: RE: AMS project and more
Date: Thursday, March 22, 2012 5:49:06 PM

Additionally,

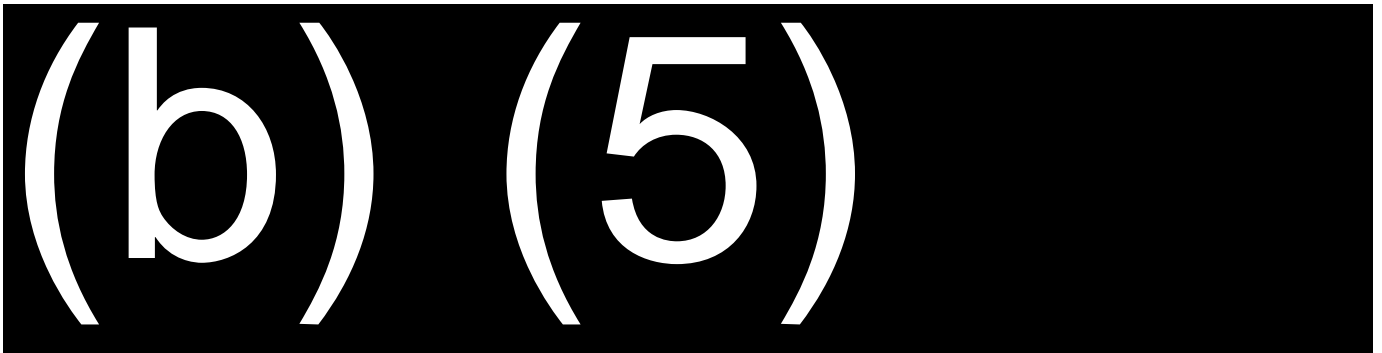
We just finished our meeting with our AAs to brief them about the agenda and the arrangement for the meeting.

Do you have an estimate on when we can get Craigs presentation!

2:15 p.m. – 2:30 p.m. Presentation, USDA Agricultural Marketing Service (AMS), Dr. Craig Morris, Deputy Administrator, Livestock and Seed Program. Food safety questions relating to ground beef purchase for the Federal Food and Nutrition Assistance Programs

Also, here is the disclaimer that we are working to keep the meeting under control and not get slimy and pink ☺!

This is a draft that is being worked on: not for further release at all.



Will (b) (6) include some type of statement that will make a reference to the pink slime issue!

We will send you the final language/link, if FSIS decides to put up this disclaimer. You may then use similar language in your communications regarding the NACMCF-AMS charge – as/if applicable.

Thanks

Uday

From: (b) (6) - AMS
Sent: Thursday, March 22, 2012 5:36 PM
To: Dessai, Uday - FSIS; Ransom, Gerri - FSIS
Subject: RE: We want to acknowledge (b) (6) Heroic Effort on the AMS project

I appreciate the kind word on her performance.

Thanks,

(b) (6)

From: Dessai, Uday - FSIS
Sent: Thursday, March 22, 2012 5:34 PM
To: (b) (6) - AMS; Ransom, Gerri - FSIS
Subject: We want to acknowledge (b) (6) Heroic Effort on the AMS project

Hi (b) (6)

(b) (6) and I want to acknowledge the heroic work that (b) (6) is doing on the AMS-NACMCF project.

Her commitment to this work and indepth knowledge about sampling and analytical issues is very impressive. We must mention that desipt losing her voice, she made her presence felt and steered the subcommittee in the right direction.

If you have any questionsI do give us a buzz.

Thanks

Uday

202 257 2923

From: (b) (6) - AMS
To: Engeljohn, Daniel - FSIS; Derfler, Phil - FSIS
Subject: RE: AMS-LS-2012-04--LFTB Decision Memorandum for the Secretary dated 03-12-12(v2)
Date: Monday, March 12, 2012 5:02:15 PM
Attachments: [AMS-LS-2012-04--LFTB Decision Memorandum for the Secretary dated 03-12-12\(5\).docx](#)

Attached is the current that will go back into circulation tomorrow morning. Dan: I used some of your verbage below while I talked with (b) (6) in OGC. Thank you!!

(b) (6)

From: Engeljohn, Daniel - FSIS
Sent: Monday, March 12, 2012 4:14 PM
To: (b) (6) - AMS; Derfler, Phil - FSIS
Subject: RE: AMS-LS-2012-04--LFTB Decision Memorandum for the Secretary dated 03-12-12(v2)

Thanks (b) (6)

FYI, I'm not remembering how AMS defined LFTB in your purchase specification. However, it is important to note that the process to manufacture LFTB does not have to include the anhydrous ammonium treatment. LFTB is beef derived from low temperature rendering and centrifuging off excess fat -- with or without anhydrous ammonium treatment. There could be manufacturers of low temperature rendered beef other than BPI. Thus, if you are trying to be specific about the product that you want to limit in purchases, you might want to be more specific -- i.e., any low temperature rendered product or other product that appears to be "finely textured" (e.g., meat from advanced meat recovery or high pressure processing), as well as product subjected to anhydrous ammonium.

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: (b) (6) - AMS
Sent: Monday, March 12, 2012 1:10 PM
To: Derfler, Phil - FSIS
Cc: Engeljohn, Daniel - FSIS
Subject: FW: AMS-LS-2012-04--LFTB Decision Memorandum for the Secretary dated 03-12-12(v2)

Phil:

I had your old email in my outlook. The attached is fyi. I will call in a second. We wanted to make sure you knew this was moving.

(b) (6)

From: (b) (6) - AMS
Sent: Monday, March 12, 2012 1:09 PM
To: Keeney, Robert - AMS; O'Connor, Tim - FNS; Derfler, Philip -FSIS (Philip.Derfler@usda.gov); Engeljohn, Daniel - FSIS
Cc: (b) (6) - AMS; (b) (6) - AMS; (b) (6) - AMS; (b) (6) - FNS;
(b) (6) - FNS
Subject: FW: AMS-LS-2012-04--LFTB Decision Memorandum for the Secretary dated 03-12-12(v2)

The attached Decision Memo went to our Agency's Controlled Correspondence office for delivery to the Administrator's Office for movement on from there.

(b) (6)

From: (b) (6) - AMS
Sent: Monday, March 12, 2012 1:02 PM
To: (b) (6) - AMS
Subject: AMS-LS-2012-04--LFTB Decision Memorandum for the Secretary dated 03-12-12(v2)

FYI:

From: [Canavan, Jeff - FSIS](#)
To: [Mabry, Brian - FSIS](#); [Edelstein, Rachel - FSIS](#); [Engeljohn, Daniel - FSIS](#); [Williams, Charles - FSIS](#); [Shaw, William - FSIS](#); [Murphy-Jenkins, Rosalyn - FSIS](#)
Cc: [Blake, Carol - FSIS](#); [Fillpot, Dirk - FSIS](#)
Subject: RE: ABC News Inquiry - LFTB as "food"
Date: Friday, March 09, 2012 5:10:17 PM

Brian,

This is not regulatory but the Institutional Meat Purchase Specifications publication by AMS references the potential use of up to 20% LFTB as described below (this is taken from IMPS Item Number 136) <http://www.ams.usda.gov/AMSV1.0/getfile?dDocName=STELDEV3003281>

Item No. 136 - Ground Beef - Unless otherwise specified, ground beef may be derived from boneless meat which has been frozen and stockpiled. The purchaser may specify the maximum amount of frozen boneless meat that can be mixed with fresh-chilled meat prior to final grinding. All objectionable materials listed in the material requirements shall be removed. When specified by the purchaser, "finely textured beef", low temperature rendered beef that is processed from boneless beef trimmings, is allowed to be combined with boneless beef meeting the above material requirements provided it does not exceed 20 percent by weight of the combined finished product. When finely textured beef is used, the following criteria must be met:

Criteria Description

Red Color

The producer of finely textured beef shall assure that the product has a discernible redness in color. The finely textured beef shall maintain the same redness in color until the time of blending and grinding to minimize the effect of the color to the finished ground beef. Fat Content Does not exceed 10% fat.

From: Mabry, Brian - FSIS
Sent: Friday, March 09, 2012 5:04 PM
To: Edelstein, Rachel - FSIS; Canavan, Jeff - FSIS; Engeljohn, Daniel - FSIS; Williams, Charles - FSIS; Shaw, William - FSIS; Murphy-Jenkins, Rosalyn - FSIS
Cc: Blake, Carol - FSIS; Fillpot, Dirk - FSIS
Subject: RE: ABC News Inquiry - LFTB as "food"

Right. I imagine the percentage used is mainly set by the customer requirements and tends to limit the amount of product used.

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: Edelstein, Rachel - FSIS
Sent: Friday, March 09, 2012 4:59 PM

To: Mabry, Brian - FSIS; Canavan, Jeff - FSIS; Engeljohn, Daniel - FSIS; Williams, Charles - FSIS; Shaw, William - FSIS; Murphy-Jenkins, Rosalyn - FSIS
Cc: Blake, Carol - FSIS; Fillpot, Dirk - FSIS
Subject: Re: ABC News Inquiry - LFTB as "food"

However, it wouldn't be very marketable if it has too much, right?

From: Mabry, Brian - FSIS
Sent: Friday, March 09, 2012 03:57 PM
To: Canavan, Jeff - FSIS; Engeljohn, Daniel - FSIS; Edelstein, Rachel - FSIS; Williams, Charles - FSIS; Shaw, William - FSIS; Murphy-Jenkins, Rosalyn - FSIS
Cc: Blake, Carol - FSIS; Fillpot, Dirk - FSIS
Subject: RE: ABC News Inquiry - LFTB as "food"

Jeff,

Thanks much. 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: Canavan, Jeff - FSIS
Sent: Friday, March 09, 2012 4:54 PM
To: Mabry, Brian - FSIS; Engeljohn, Daniel - FSIS; Edelstein, Rachel - FSIS; Williams, Charles - FSIS; Shaw, William - FSIS; Murphy-Jenkins, Rosalyn - FSIS
Cc: Blake, Carol - FSIS; Fillpot, Dirk - FSIS
Subject: RE: ABC News Inquiry - LFTB as "food"

Brian,

There is no limit on how much FTB or LFTB may be used in meat products.

Jeff

From: Mabry, Brian - FSIS
Sent: Friday, March 09, 2012 4:51 PM
To: Engeljohn, Daniel - FSIS; Canavan, Jeff - FSIS; Edelstein, Rachel - FSIS; Williams, Charles - FSIS; Shaw, William - FSIS; Murphy-Jenkins, Rosalyn - FSIS
Cc: Blake, Carol - FSIS; Fillpot, Dirk - FSIS
Subject: RE: ABC News Inquiry - LFTB as "food"

All,

The maximum allowable percentage of LFTB that may be formulated into single servings of the ground beef purchased for the NSLP is 15 percent, but does FSIS set a percentage limit or range limit on LFTB incorporated for what can be sold commercially?

MSNBC is inquiring and I couldn't find it in the CFR, but wanted to double-check my work.

Thanks all! 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: Engeljohn, Daniel - FSIS

Sent: Thursday, March 08, 2012 4:41 PM

To: Mabry, Brian - FSIS; Canavan, Jeff - FSIS; Edelstein, Rachel - FSIS; Blake, Carol - FSIS; Fillpot, Dirk - FSIS; Williams, Charles - FSIS; Shaw, William - FSIS; Murphy-Jenkins, Rosalyn - FSIS

Subject: RE: ABC News Inquiry - LFTB as "food"

Brian, in case you need additional information to help solidify distinctions about LFTB and other products that do not meet equivalent nutrient content expectations (e.g., the fat, protein, and PER), look at 9 CFR 319.15(e) for Partially Defatted Beef Fatty Tissue. This product starts with fatty material, is subjected to low temperature rendering (e.g., no greater than 120 degrees Fahrenheit), and must result in product that has a pinkish color and a fresh odor and appearance. This product cannot be used unlimited, such as LFTB. This product is a beef byproduct (also defined in 9 CFR 301.2) and is explicitly derived from product that is other than meat. It is processed similarly as LFTB but is not "meat".

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: Mabry, Brian - FSIS

Sent: Thursday, March 08, 2012 4:25 PM

To: Canavan, Jeff - FSIS; Engeljohn, Daniel - FSIS; Edelstein, Rachel - FSIS; Blake, Carol - FSIS; Fillpot, Dirk - FSIS; Williams, Charles - FSIS; Shaw, William - FSIS; Murphy-Jenkins, Rosalyn - FSIS

Subject: Re: ABC News Inquiry - LFTB as "food"

Thanks! Saved some face for me there. Brian

Brian K. Mabry

Congressional and Media

Food Safety and Inspection Service

U.S. Department of Agriculture
Please Note New Direct Dial
tel. 202.720.9891 | fax 202.690.0460
Brian.Mabry@fsis.usda.gov

From: Canavan, Jeff - FSIS
Sent: Thursday, March 08, 2012 03:23 PM
To: Mabry, Brian - FSIS; Engeljohn, Daniel - FSIS; Edelstein, Rachel - FSIS; Blake, Carol - FSIS; Fillpot, Dirk - FSIS; Williams, Charles - FSIS; Shaw, William - FSIS; Murphy-Jenkins, Rosalyn - FSIS
Subject: RE: ABC News Inquiry - LFTB as "food"

Brian,

Meat food product is defined in 9 CFR 301.2.

Jeff

From: Mabry, Brian - FSIS
Sent: Thursday, March 08, 2012 4:20 PM
To: Engeljohn, Daniel - FSIS; Canavan, Jeff - FSIS; Edelstein, Rachel - FSIS; Blake, Carol - FSIS; Fillpot, Dirk - FSIS; Williams, Charles - FSIS; Shaw, William - FSIS; Murphy-Jenkins, Rosalyn - FSIS
Subject: RE: ABC News Inquiry - LFTB as "food"

Last minute fact check – is it Section 303? Or am I looking at an old version of the CFR?

Thanks~ 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: Engeljohn, Daniel - FSIS
Sent: Thursday, March 08, 2012 1:13 PM
To: Canavan, Jeff - FSIS; Edelstein, Rachel - FSIS; Mabry, Brian - FSIS; Blake, Carol - FSIS; Fillpot, Dirk - FSIS; Williams, Charles - FSIS; Shaw, William - FSIS; Murphy-Jenkins, Rosalyn - FSIS
Subject: RE: ABC News Inquiry - LFTB as "food"

OPACE – From the write-up, what you should conclude is that the added measures for nutrient content (see below) ensure that the product is a valuable source of quality protein in the diet for this meat food product that is incorporated into meat products. These requirements are in addition to the steps taken to ensure that the product is microbiologically safe.

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: Canavan, Jeff - FSIS
Sent: Thursday, March 08, 2012 12:42 PM
To: Engeljohn, Daniel - FSIS; Edelstein, Rachel - FSIS; Mabry, Brian - FSIS; Blake, Carol - FSIS; Fillpot, Dirk - FSIS; Williams, Charles - FSIS; Shaw, William - FSIS; Murphy-Jenkins, Rosalyn - FSIS
Subject: RE: ABC News Inquiry - LFTB as "food"

Dan,

Here is a summary paragraph

In the early 1990s, the meat industry began to apply low processing temperatures, e.g., 107° F, to boneless beef trimmings in order to further reduce the fat content. Because the temperature does not exceed 107° F, the proteins are not denatured during the process. Therefore, the product does not appear to have been heat treated and has similar performance characteristics as "meat." Thus, the Agency determined that it needed to develop a product category to distinguish this product from other low temperature rendered products such as Partially Defatted Chopped Beef (PDCB). In 1991, FSIS developed a policy for this product which was identified as finely textured beef (FTB) and lean finely textured beef (LFTB). The policy requires that the product: (1) cannot exceed 30 percent fat (unless it is called "lean" whereby it cannot exceed 10% fat); (2) must contain a minimum of 14 percent protein, and (3) must have a protein efficiency ratio (PER), a measure of protein quality, of 2.5. These criteria were established to ensure that FTB and LFTB were compositionally similar to beef. FTB and LFTB may be declared as "beef" in the ingredients statement of standardized and non-standardized products in which it is used as an ingredient.

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
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Fax: (202) 245-4792

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From: Engeljohn, Daniel - FSIS
Sent: Thursday, March 08, 2012 12:15 PM
To: Edelstein, Rachel - FSIS; Mabry, Brian - FSIS; Blake, Carol - FSIS; Fillpot, Dirk - FSIS; Williams, Charles - FSIS; Shaw, William - FSIS; Murphy-Jenkins, Rosalyn - FSIS; Canavan, Jeff - FSIS
Subject: Re: ABC News Inquiry - LFTB as "food"

Ros/Jeff, please provide a statement that summarizes the nutrient and protein quality expectations

for this product.

From: Edelstein, Rachel - FSIS
Sent: Thursday, March 08, 2012 09:48 AM
To: Mabry, Brian - FSIS; Engeljohn, Daniel - FSIS; Blake, Carol - FSIS; Fillpot, Dirk - FSIS; Williams, Charles - FSIS; Shaw, William - FSIS
Subject: RE: ABC News Inquiry - LFTB as "food"

I'm not clear exactly what the question is.

But Chuck, Bill, Dan please weigh in:

Trim clearly meets the definition of meat or meat food product in the regs. FSIS inspects the product to ensure it is not adulterated.

We've already provided information on why FSIS allows the ammonium hydroxide treatment.

Anything else we can add?

From: Mabry, Brian - FSIS
Sent: Thursday, March 08, 2012 10:28 AM
To: Edelstein, Rachel - FSIS; Engeljohn, Daniel - FSIS; Blake, Carol - FSIS; Fillpot, Dirk - FSIS
Subject: ABC News Inquiry - LFTB as "food"

Rachel has a voicemail messages from both Dirk and me so I thought I would try to bring everyone together even though folks are spread out between hearings and other events right now.

Last night, ABC news ran a piece on LFTB – the link is below in case you missed it:

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

As a follow up, OC got a note from ABC today asking, in part: what's the justification for this being classified as food? And is that a classification that's under review?

Would CPAO be correct to just refer to the CFR for the definition of meat, and look at LFTB as an enhanced form of Mechanically Recovered meat? The previous questions we have dealt with on LFTB seemed to mostly focus on the Ammonium hydroxide treatment, not on the process of the meat itself.

I just wanted to make sure I didn't go down the wrong path. Thanks for any guidance or a SME to talk with. 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: [Canavan, Jeff - FSIS](#)
To: [Edelstein, Rachel - FSIS](#); [Mabry, Brian - FSIS](#); [Engeljohn, Daniel - FSIS](#); [Williams, Charles - FSIS](#); [Shaw, William - FSIS](#); [Murphy-Jenkins, Rosalyn - FSIS](#)
Cc: [Blake, Carol - FSIS](#); [Fillpot, Dirk - FSIS](#)
Subject: RE: ABC News Inquiry - LFTB as "food"
Date: Friday, March 09, 2012 5:05:37 PM

That is correct.

Jeff

From: Edelstein, Rachel - FSIS
Sent: Friday, March 09, 2012 4:59 PM
To: Mabry, Brian - FSIS; Canavan, Jeff - FSIS; Engeljohn, Daniel - FSIS; Williams, Charles - FSIS; Shaw, William - FSIS; Murphy-Jenkins, Rosalyn - FSIS
Cc: Blake, Carol - FSIS; Fillpot, Dirk - FSIS
Subject: Re: ABC News Inquiry - LFTB as "food"

However, it wouldn't be very marketable if it has too much, right?

From: [Lavallee, Aaron - OC](#)
To: [Fillpot, Dirk - FSIS](#); [Mabry, Brian - FSIS](#); [Blake, Carol - FSIS](#)
Subject: Re: ABC News Request
Date: Wednesday, March 21, 2012 8:19:21 AM

I don't think we are sending anyone on camera in the near future. Let's talk about how we tackle the collagen part or if we get stakeholders to weigh in.

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

From: Fillpot, Dirk - FSIS
Sent: Wednesday, March 21, 2012 06:41 AM
To: Mabry, Brian - FSIS; Lavallee, Aaron - OC; Blake, Carol - FSIS
Subject: Re: ABC News Request

I recommend that the dept statement also clarify the misinformation out there that this stuff is collagen and connective tissue, if we can clarify that. If the central issue is whether it's beef, then I think most people would think collagen and connective tissue isn't "meat" and I think we could do ourselves a disservice if we don't clarify that know that's what the critics keep trying to argue. (I will look up the Safeway announcement once I get in the office, but I assume they're labeling product as having lftb, and I think we should avoid the ammonia issue to the extent possible. We will lose that argument for much the same reasons we start off behind the curve once critics utter the phrase "pink slime"). Just my thoughts.

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

From: Mabry, Brian - FSIS
Sent: Wednesday, March 21, 2012 06:32 AM
To: Lavallee, Aaron - OC; Blake, Carol - FSIS; Fillpot, Dirk - FSIS
Subject: Fw: ABC News Request

Aaron,

Based on last night's call, assume this is too soon and wrong person to talk on this issue. We can discuss later today, but wanted to get Carol and Dirk in the loop before the rest of the A team (b) (6)).

Best ~ Brian

Brian K. Mabry
Congressional and Media
Food Safety and Inspection Service
U.S. Department of Agriculture
Please Note New Direct Dial
tel. 202.720.9891 | fax 202.690.0460
Brian.Mabry@fsis.usda.gov

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

From: Hartman, Brian [<mailto:Brian.Hartman@abc.com>]
Sent: Wednesday, March 21, 2012 05:52 AM
To: Mabry, Brian - FSIS; Lavallee, Aaron - OC
Subject: ABC News Request

Hi.

I read Dr. Hagen's interview in Food Safety News and I've been asked to request that she speak with ABC News on camera regarding the labeling of LFTB. Interest has been renewed in this because of an announcement from Safeway.

[REDACTED]

Thanks for the consideration.

[REDACTED]

[REDACTED]

[REDACTED]

ABC N [REDACTED]

[REDACTED]

84

[REDACTED]

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: ABC news
Date: Friday, March 09, 2012 11:56:47 AM

Good to know. Thanks!

(b) (6) RD RN
Technical Information Specialist
USDA/FSIS Food Safety Education Staff
2L-248D
5601 Sunnyside Avenue
Beltsville, MD 20705
Phone (b) (6)
(b) (6) fsis.usda.gov

From: (b) (6) - FSIS
Sent: Friday, March 09, 2012 11:49 AM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: ABC news

Info from ABC news:

ABC News emailed the top 10 grocery chains in America. Only Publix, Costco, HEB and Whole Foods responded, saying they don't use pink slime. No word yet from the rest.

If your meat is stamped USDA Organic, it's pure meat with no filler.

(b) (6)
Food Safety Specialist
USDA/FSIS Food Safety Education Staff
2-L248C, MS- 5269
5601 Sunnyside Avenue
Beltsville, MD 20705
(b) (6)

Need Food Safety Answers?

Call the USDA Meat & Poultry Hotline 1-888-674-6854
or Visit our web site: www.fsis.usda.gov

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

From: Dessai, Uday - FSIS
To: Thaler, Alice - FSIS; Ransom, Gerri - FSIS
Subject: Re: About Pink Slime - heads-up wrt NACMCF plenary session
Date: Monday, March 19, 2012 8:10:20 AM

Good morning Boss

If you have time this morning during your 8:30 AM meeting, you may want to bring this item to David's attention.

As you know, from NACMCF end we have things under control and no action from AAs is required at this time. This is just for heightened awareness at OPHS AAs level (wrt impact on NACMCF plenary session).

Thx much

Uday Dessai

202 257 2923

Sent from my BlackBerry Wireless Handheld

From: Dessai, Uday - FSIS
Sent: Saturday, March 17, 2012 12:21 PM
To: Dessai, Uday - FSIS; Goldman, David - Commissioned Corps - FSIS; (b) (6) - FSIS; Thaler, Alice - FSIS; Ransom, Gerri - FSIS
Cc: Thomas-Sharp, Karen - FSIS
Subject: RE: About Pink Slime - heads-up wrt NACMCF plenary session

Hi (b) (6)

Here is a follow-up on the NACMCF plenary session and the pink slime issue

1. As you know there has been a wide media coverage on this issue and we have received emails regarding this issue (including some hostile ones). We have been working with OPACE on this issue. Cited below is an example of the email that Karen received -

• **From:** Monifa, MomsRising.org [mailto:info@momsrising.org]
Sent: Thursday, March 15, 2012 2:02 PM
To: Thomas-Sharp, Karen - FSIS
Subject: Green Eggs and Pink Slime

•

• **Urge USDA and FDA to get pink slime out of ground beef now, or at the very least require labels to list it as an ingredient so that we can decide not to buy it!**

•

• [Take Action](#)

• Dear Karen,

• *Will you eat them here or there?* We all love Sam-I-Am's rhythmic attempt to encourage others to eat strange green food. And when the green eggs are finally eaten, it's hilarious! But moms and dads aren't laughing about feeling trapped in a storybook where it's Uncle Sam who is endorsing a food that we do not want to eat.

• And, what do we want to eat less than green eggs? **Pink Slime** – a food additive made from spare beef trimmings that's treated with ammonium hydroxide to kill off E. Coli, salmonella, and other possible bacteria, is in grocery stores, cafeterias, and restaurants across the nation.[1] In fact, one article noted, "ABC cited a former U.S. Department of Agriculture scientist in saying that 70% of supermarket ground beef contained the additive." [2]

• Our families deserve to eat high quality foods--and pink slime is most definitely NOT on our list of good eats.

• ***Join us in urging USDA and FDA to get pink slime out of ground beef now, or at the very least to require labels to list it as an ingredient so that we can decide not to buy it in the stores:** <http://action.momsrising.org/go/1671?akid=3188.398211.NS4Mc&t=5>

• **And more.....** (email is appended at this point)

2. USDA has responded as follows about the safety and choice for school districts to purchase this product

a. [http://www.usda.gov/wps/portal/usda/usdahome?](http://www.usda.gov/wps/portal/usda/usdahome?contentid=2012/03/0094.xml&navid=NEWS_RELEASE&navtype=RT&parentnav=LATEST_RELEASES&deployment_action=retrievecontent)

[contentid=2012/03/0094.xml&navid=NEWS_RELEASE&navtype=RT&parentnav=LATEST_RELEASES&deployment_action=retrievecontent](http://www.usda.gov/wps/portal/usda/usdahome?contentid=2012/03/0094.xml&navid=NEWS_RELEASE&navtype=RT&parentnav=LATEST_RELEASES&deployment_action=retrievecontent)

However -

3. There seems to be public misconception about the NACMCF plenary session and its intent. We have some 30+ individuals (public) already registered to attend this meeting.

We are taking the following steps -

4. Gerri has already scheduled a meeting to brief Elisabeth on this issue in the context of the plenary session and we will develop specific language for Elisabeth that will clarify the focus of the plenary session.

5. We will work with AMS to have similar language included in their remarks about the charge to NACMCF. This item will be after Elisabeth's opening remarks

6. Gerri and Karen are working on getting a secure telephone line with an operator interface. This approach will allow us complete control on this meeting, given that there is no inperson component to this meeting.

7. We will explore with OPACE if additional communications to clarify the intent of the public meeting may be required

Gerri and I will brief you on these issues and plans before meeting with Elisabeth.

If you have any questions, feel free to call me or Gerri as needed.

Thanks much!

Uday

From: Dessai, Uday - FSIS

Sent: Friday, March 16, 2012 6:02 PM

To: Goldman, David - Commissioned Corps - FSIS; (b) (6) - FSIS; Thaler, Alice - FSIS; Ransom, Gerri - FSIS

Cc: Thomas-Sharp, Karen - FSIS

Subject: About Pink Slime - headsup

Hi David, (b) (6) and Alice

As discussed with you earlier today, this issue has the potential to distract our AMS plenary session on the 28th.

I am headed out now and will get back to my laptop later in the evening or first thing tomorrow.

Thanks much

Uday

From: [Carpenter, Janice - FSIS](#)
To: (b) (6) - FSIS
Subject: RE: Accomplishment reports
Date: Thursday, September 29, 2011 2:59:07 PM

Thanks.

From: (b) (6) - FSIS
Sent: Thursday, September 29, 2011 2:32 PM
To: Carpenter, Janice - FSIS
Subject: FW: Accomplishment reports
Importance: High

<< File: (b) (6) Accomplishment Report 2011.docx >>

Hi Janice,

Forwarding you a copy of my revised accomplishment report to include new information.

Thanks and Have a Wonderful Day!

(b) (6) *Issues Analyst*

Executive Correspondence and Issues Management Staff

Office of Public Affairs and Consumer Education

Food Safety and Inspection Service

1400 Independence Ave. S.W., Room 1170-S, Washington, DC 20250-3700

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

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

"Building Strong Working Relationships Makes a Great Team"

From: (b) (6) - FSIS
Sent: Thursday, September 29, 2011 2:15 PM
To: Carpenter, Janice - FSIS
Subject: FW: Accomplishment reports
Importance: High

Hi Janice,

Per your request, since 9-20, I had 4 more letter signed. This brings my total to 126 Congressional and Non-Congressional letters, and 25 pink slime letters. The pink slime

letters were assigned to me and I created a folder in ECM individually for each one. This brings my total to 151 letters signed for FY 2011.

Thanks and Have a Wonderful Day!

(b) (6) Issues Analyst

Executive Correspondence and Issues Management Staff

Office of Public Affairs and Consumer Education

Food Safety and Inspection Service

1400 Independence Ave. S.W., Room 1170-S, Washington, DC 20250-3700

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

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

"Building Strong Working Relationships Makes a Great Team"

From: **(b) (6)** - FSIS
Sent: Wednesday, September 28, 2011 11:21 AM
To: Carpenter, Janice - FSIS
Subject: RE: Accomplishment reports

Hi Janice,

Since 9-20, I had 4 more letters signed, which brings my total from 147 to 151.

Thanks and Have a Wonderful Day!

(b) (6) Issues Analyst

Executive Correspondence and Issues Management Staff

Office of Public Affairs and Consumer Education

Food Safety and Inspection Service

1400 Independence Ave. S.W., Room 1170-S, Washington, DC 20250-3700

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

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

"Building Strong Working Relationships Makes a Great Team"

From: Carpenter, Janice - FSIS

Sent: Wednesday, September 28, 2011 9:29 AM

To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS

Subject: Accomplishment reports

For your Accomplishment Report, I need the number of letters completed in FY 2011.

Thanks, Janice

From: [Fillpot, Dirk - FSIS](#)
To: [\(b\) \(6\) - FSIS](#)
Subject: RE: Activity Forward
Date: Wednesday, March 28, 2012 12:05:46 PM

Thanks, 

Dirk Fillpot
Media Supervisor
Congressional and Public Affairs
Office of Public Affairs and Consumer Education
USDA Food Safety and Inspection Service
Washington, D.C. 20250
Phone: (202) 690-3112
Cell: (202) 695-9950
dirk_fillpot@fsis.usda.gov

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

From: [\(b\) \(6\)](#) [mailto:[\(b\) \(6\)](#)@fsis.usda.gov]
Sent: Wednesday, March 28, 2012 12:03 PM
To: Fillpot, Dirk - FSIS
Subject: Activity Forward



Pink Slime

Peggy Moyer, a reporter for KELO-Land ABC News in Sioux Falls, called requesting an interview to discuss Pink Slime with someone at USDA. She is hoping to do something pre-recorded, on-camera or by phone, to find out what is, how it's produced, and if it poses a threat.

She is available at (605) 838-8544 or pmoyer@keloland.com

Her deadline is ASAP as she's filing for the 5 PM CT news

Subject	Date	Contact / Outlet
Pink Slime	03/28/2012	Peggy Moyer  <i>KELOLAND News at 5 PM - KELO-TV</i>

[\(b\) \(6\)](#) 03/28/2012 11 59 AM (GMT -4:00):

Peggy Moyer, a reporter for KELO-Land ABC News in Sioux Falls, called requesting an interview to discuss Pink Slime with someone at USDA. She is hoping to do something pre-recorded, on-camera or by phone, to find out what is, how it's produced, and if it poses a threat.

She is available at (605) 838-8544 or pmoyer@keloland.com

Her deadline is ASAP as she's filing for the 5 PM CT news



From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Agency definition of wholesome [Incident: 120322-000016]
Date: Thursday, March 22, 2012 12:02:25 PM

Atkins diet, lots of protein

From: (b) (6) - FSIS
Sent: Thursday, March 22, 2012 12:02 PM
To: (b) (6) - FSIS
Subject: RE: Agency definition of wholesome [Incident: 120322-000016]

“the meaning that applies within the context of FSIS inspection is 'promoting health of body.'”

How do fried pork skins promote health of body?

From: (b) (6) - FSIS
Sent: Thursday, March 22, 2012 8:59 AM
To: (b) (6) - FSIS
Subject: RE: Agency definition of wholesome [Incident: 120322-000016]

No definition leaves us wiggle room to put in what we like

From: (b) (6) - FSIS
Sent: Thursday, March 22, 2012 9:46 AM
To: (b) (6) - FSIS
Subject: FW: Agency definition of wholesome [Incident: 120322-000016]

Check out this Q&A exchange with AskFSIS.

I wanted to know the agencies official definition of the term “wholesome” after hearing their official response to the “pink slime” controversy.

The agency in their official response stated that lean finely textured beef or “pink slime”, as it has been called, is “safe and wholesome”.

I agree it is probably safe but wholesome on the other hand is open to debate. Wholesome can be a rather subjective or ambiguous term that is open to interpretation.

Lean finely textured beef and mechanically separated species (poultry) in my opinion are not at all wholesome. I won't knowingly eat them.

Lastly I find it alarming that the agency does not have an official definition for the term wholesome when they use it frequently and they incorporate it as the centerpiece of the poultry inspection legend.

From: FSIS Policy Development Division [mailto:pdd@custhelp.com]
Sent: Thursday, March 22, 2012 6:30 AM
To: (b) (6) - FSIS
Subject: Agency definition of wholesome [Incident: 120322-000016]

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

Agency definition of wholesome

Discussion Thread

Response Via Email (PDD Staff Officer)

03/22/2012 09:30 AM

FSIS does not define the term 'wholesome. This link describes FSIS policy for Terms with No Official Definition - http://askfsis.custhelp.com/app/answers/detail/a_id/1470. The Merriam-Webster Dictionary provides several meaning for the term 'wholesome.' the meaning that applies within the context of FSIS inspection is 'promoting health of body.' That meaning does not work well as a criterion for making a disposition on product.

The standard for making a disposition on product listed in the statutes and regulations is the term 'adulterated.' You will find this term defined in 9 CFR 301.2, 9 CFR 381.1(b), and 9 CFR 590.5. If a product is adulterated it is not wholesome. However, it is possible for a product to be not adulterated and be not wholesome.

Auto-Response

03/22/2012 09:17 AM

Your message has been received at the FSIS Policy Development Division (PDD) and will be assigned to a staff specialist for response.

Our goal is to provide an accurate response as quickly as possible—in most instances, this will be within two working days. Some questions, however, require extensive research and will take longer to answer. If you would like to know the status of your question, you can telephone PDD for additional discussion at 1-800-233-3935 between the hours of 6:00 a.m. and 5:00 p.m. CT, Monday through Friday. Please refer to the incident reference number below when calling for clarification.

The reference number for your question is 120322-000016.

You may update your incident at

http://askfsis.custhelp.com/app/account/questions/detail/i_id/119902/username/paul.pospishek@fsis.usda.gov

Thank you for contacting the FSIS Policy Development Division.

Customer By Web Form (Paul Pospishek)

03/22/2012 09:17 AM

How does the agency define the term wholesome?

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS
Subject: RE: Agency definition of wholesome [Incident: 120322-000016]
Date: Thursday, March 22, 2012 10:06:20 AM

(b) (6)

You are correct; I also could not find a definition for "wholesome" although the definition of "adulterated" is extensive. I did, however, find this definition in the FMIA:

(k) The term "capable of use as human food" shall apply to any carcass, or part or product of a carcass, of any animal, unless it is denatured or otherwise identified as required by regulations prescribed by the Secretary to deter its use as human food, or it is naturally inedible by humans.

(b) (6), DVM
Frontline Supervisor
San Francisco, CA
Circuit 0519
(b) (6) BBY
(b) (6) Ofc
(b) (6) @fsis.usda.gov

From: (b) (6) - FSIS
Sent: Thursday, March 22, 2012 6:49 AM
To: (b) (6) - FSIS
Subject: FW: Agency definition of wholesome [Incident: 120322-000016]

Dr, (b) (6)

Check out this Q&A exchange with AskFSIS.

I wanted to know the agencies official definition of the term "wholesome" after hearing their official response to the "pink slime" controversy.

The agency in their official response stated that lean finely textured beef or "pink slime", as it has been called, is "safe and wholesome".

I agree it is probably safe but wholesome on the other hand is open for debate. Wholesome can be a rather subjective or ambiguous term that is open to interpretation.

Lean finely textured beef and mechanically separated species (poultry) in my opinion are not at all wholesome. I won't knowingly eat them.

Lastly I find it alarming that the agency does not have an official definition for the term wholesome when they use it so frequently and they incorporate it as the centerpiece of the poultry inspection legend.

From: [Stevens, Janet - FSIS](#)
To: [Mayes, Carl - FSIS](#)
Subject: Re: ALERT: Online Petition May Have Potential to Impacts Services
Date: Saturday, March 10, 2012 12:34:50 PM

Sigh. That's so depressing.

Best Regards,
Janet

Janet B. Stevens, PMP
Chief Information Officer
Office of the Chief Information Officer
Food Safety and Inspection Service/USDA
Janet.Stevens@fsis.usda.gov
Phone: 202-205-9950 | Fax: 202-690-3903 | Cell: (b) (6)

Visit the FSIS Web site: www.fsis.usda.gov

FSIS Employees, visit your intranet site, InsideFSIS: <http://inside.fsis.usda.gov>

Have a hardware, software or connectivity issue? Leave a Footprint at the Service Desk:
<http://service/footprints> or call 1-800-473-9135.

Lost/stolen laptop, Blackberry or other personal data assistant or Personally Identifiable Identification (PII) incident? Immediately contact USDA at 1-877-Pii2You or 1-888-926-2373, 24 hours a day, then contact the FSIS Service Desk at 1-(800) 473-9135.

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

From: Mayes, Carl - FSIS
Sent: Saturday, March 10, 2012 11:34 AM
To: Stevens, Janet - FSIS
Subject: Re: ALERT: Online Petition May Have Potential to Impacts Services

I'm just hoping the people we had do this last time remember how we did it.

Carl

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

From: Stevens, Janet - FSIS
Sent: Saturday, March 10, 2012 11:32 AM
To: Mayes, Carl - FSIS
Subject: Re: ALERT: Online Petition May Have Potential to Impacts Services

Dale has responded, so hopefully at least that front is covered.

Best Regards,
Janet

Janet B. Stevens, PMP
Chief Information Officer
Office of the Chief Information Officer
Food Safety and Inspection Service/USDA
Janet.Stevens@fsis.usda.gov
Phone: 202-205-9950 | Fax: 202-690-3903 | Cell: 202-465-6769

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

From: Mayes, Carl - FSIS
Sent: Saturday, March 10, 2012 11:26 AM
To: Stevens, Janet - FSIS
Subject: Re: ALERT: Online Petition May Have Potential to Impacts Services

Janet,

Thanks

Carl

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

From: Stevens, Janet - FSIS
Sent: Saturday, March 10, 2012 10:15 AM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Cc: Mayes, Carl - FSIS
Subject: ALERT: Online Petition May Have Potential to Impacts Services

All,

I was just made aware of a new online petition to ask USDA (meaning FSIS and AMS) to stop using "pink slime" in school lunches. There is the potential for increased website and email volume for our infrastructure. A similar change.org petition to Secretary Vilsack and 4 other USDA officials was posted on 3/6/12 and gathered more than 11,000 signatures in 3 days.

The petition to stop the "pink slime" can be found at: http://act.credoaction.com/campaign/pink_slime/. We will likely be asked to set up a rule on some senior executives' Outlook accounts to autoforward to folder. Please be vigilant for VIP requests in regards to the petition as well as potential impacts to the infrastructure. Please escalate any requests or issues to Carl and me immediately throughout the weekend and next week.

Best Regards,
Janet

Janet B. Stevens, PMP
Chief Information Officer
Office of the Chief Information Officer
Food Safety and Inspection Service/USDA
Janet.Stevens@fsis.usda.gov
Phone: 202-205-9950 | Fax: 202-690-3903 | Cell: 202-465-6769

Visit the FSIS Web site: www.fsis.usda.gov

FSIS Employees, visit your intranet site, InsideFSIS: <http://inside.fsis.usda.gov>

Have a hardware, software or connectivity issue? Leave a Footprint at the Service Desk: <http://service/footprints> or call 1-800-473-9135.

From: (b) (6) @aol.com
To: Canavan, Jeff - FSIS
Subject: Re: all non meat grinding technologys gone
Date: Thursday, March 29, 2012 10:58:57 PM

thanks RAE

Your response is important. CONFIDENTIALITY NOTICE: This e-mail communication, and any documents, files or e-mail messages attached to it, may contain confidential information that is legally privileged. Do not read this document if you are not the intended recipient. If you are not the intended recipient, or a person responsible for delivering it to the intended recipient, you are hereby notified that any disclosure, copying, distribution or use of any of the information contained in or attached to this transmission is strictly prohibited. If you have received this document in error, please immediately notify us at (b) (6) @aol.com or by telephone at 559-217-5071. If you are unable to forward this document to the intended recipient, destroy the document and its attachments without reading or saving in any manner. Thank you.

(b) (6) Rae McFarland Senior Wellness, Science and Professional Food Technologist 1-559-217-5071 www.avispatech.com

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

From: Canavan, Jeff - FSIS <Jeff.Canavan@fsis.usda.gov>
To: (b) (6) @aol.com; (b) (6) @aol.com
Sent: Thu, Mar 29, 2012 4:44 pm
Subject: Re: Fwd: all non meat grinding technologys gone

I can get you the right contact in the morning.
Jeffrey W. Canavan, MPA, RD
Deputy Director
Labeling and Program Delivery Division
USDA, FSIS, OPDP, LPDD

From: (b) (6) @aol.com [mailto:(b) (6) @aol.com]
Sent: Thursday, March 29, 2012 04:13 PM
To: (b) (6) - FSIS; (b) (6) - FSIS; "FSIS. labeling"@fsis.usda.gov <"FSIS. labeling"@fsis.usda.gov>; jeffcanovan@fsis.usda.gov <jeffcanovan@fsis.usda.gov>
Subject: Fwd: all non meat grinding technologys gone

Thank you.

(b) (6) Rae McFarland Senior Wellness, Science and Professional Food Technologist 1-559-217-5071 www.avispatech.com

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

From: (b) (6) Rae McFarland <(b) (6) @aol.com>
To: "Canavan; Jeff - FSIS" <Jeff.Canavan@fsis.usda.gov>
Sent: Thu, Mar 29, 2012 12:46 pm
Subject: Re: all non meat grinding technologys gone

Jeff. Thank you for your valuable guidance. I am preparing the information who in USDA can guide me to prepare the proper petition.

"Canavan, Jeff - FSIS" <Jeff.Canavan@fsis.usda.gov> wrote:

Yes, consumer reaction is hard to anticipate. Although they are entirely different products, one difference between finely textured beef and mechanically separated chicken or pork is that it is labeled. Consumer complaints about finely textured beef appear to center around labeling.

Jeff

Jeffrey W. Canavan, MPA, RD
Deputy Director
Labeling and Program Delivery Division
USDA, FSIS, OPPD, LPDD

I was in contact with USDA in Washington DC this morning on other another subject when the subject was brought up about the **paste technology exploding** caused by the Pink Slime upheaval .

When this Negative,ignorance, of of the news media misleads the Public, concern will move to **all commercial available paste emulsions from Mechanically Deboned meat technology** including Cozzine technology Beehive, Lima, etc,BPI and then only true meat grinders with constant pressure and large defect removal systems will be able to produce ground meat at different textures so in my mind the demand for the Nu'Edge Ground meat will come under great demand????????????????????
????????????????????

it is possible this is the break I have been anticipating and the demand for the Nu'Ege Raptor could be fantastic>>>>>>>>>>>>>>>

Presently only retail cuts of poultry can be run through a meat grinder and must result in meat with defects under 1.4 mm in the largest diameter that is easy for the Nu'Ege technology to meat. Even very fine cut meat is not a cake batter like paste but truly ground. Even under an electronic microscope the meat particle are distinct while MSC is like billowing clouds with little or no mass of district meat pieces, Paste comes when the shear factor of true grinding are lost the the meat is beat against the dull hole edges and the corresponding feeding mechanisms is unable to shear against the damaged hole inlets?????.

Your response is important. CONFIDENTIALITY NOTICE: This e-mail communication, and any documents, files or e-mail messages attached to it, may contain confidential information that is legally privileged. Do not read this document if you are not the intended recipient. If you are not the intended recipient, or a person responsible for delivering it to the intended recipient, you are hereby notified that any disclosure, copying, distribution or use of any of the information contained in or attached to this transmission is strictly prohibited. If you have received this document in error, please immediately notify us at (b) (6) @aol.com or by telephone at 559-217-5071. If you are unable to forward this document to the intended recipient, destroy the document and its attachments without reading or saving in any manner. Thank you.

(b) (6) Rae McFarland Senior Wellness, Science and Professional Food Technologist 1-559-217-5071 www.avispatech.com

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Rae,

Yes, consumer reaction is hard to anticipate. Although they are entirely different products, one difference between finely textured beef and mechanically separated chicken or pork is that it is labeled. Consumer complaints about finely textured beef appear to center around labeling.

If you want to change the agency's policy for the production of ground product, e.g., use of frames as starting material, we have said you should submit a petition to FSIS with data comparing your product current ground product.

Jeff

Jeffrey W. Canavan, MPA, RD
Deputy Director
Labeling and Program Delivery Division
USDA, FSIS, OPPD, LPDD

From: (b) (6)
Sent:
Subject: all non meat grinding technologys gone

I was in contact with USDA in Washington DC this morning on other another subject when the subject owas brought up about he paste technology exploding caused by the Pink Slime upheaval . When this Negative,ignorance, of of the news media misleads the Public, concern will move to all commercial available paste emulsions from Mechanically Deboned meat technology including Cozzine technology Beehive, Lima, etc,BPI and then only true meat grinders with constant pressure and large defect removal systems will be able to produce ground meat at different textures so in my mind the demand for the Nu'Edge Ground meat will come under great demand?? it is possible this is the break I have been anticipating and the demand for the Nu'Ege Raptor could be fantastic>>>>>>>>>>>>>>>>

Presently only retail cuts of poultry can be run through a meat grinder and must result in meat with defects under 1.4 mm in the largest diameter that is easy for the Nu'Ege technology to meat. Even very fine cut meat is not a cake batter like paste but truly ground. Even under an electronic microscope the meat particle are distinct while MSC is like billowing clouds with little or no mass of district meat pieces, Paste comes when the shear factor of true grinding are lost the the meat is beat against the dull hole edges and the corresponding feeding mechanisms is unable to shear against the damaged hole inlets?????. Your response is important. CONFIDENTIALITY NOTICE: This e-mail communication, and any documents, files or e-mail messages attached to it, may contain confidential information that is legally privileged. Do not read this document if you are not the intended recipient. If you are not the intended recipient, or a person responsible for delivering it to the intended recipient, you are hereby notified that any disclosure, copying, distribution or use of any of the information contained in or attached to this transmission is strictly prohibited. If you have received this document in error, please immediately notify us at (b) (6) or by telephone at 559-217-5071. If you are unable to forward it to the intended recipient, destroy the document and its attachments, including or saving in any manner. Thank you. Archie Rae McFarland Senior Wellness, Science and Professional Food Technologist 1-559-217-5071 www.avispatech.com

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From: [Gaffney, Neil - FSIS](#)
To: [Blake, Carol - FSIS](#); [Mabry, Brian - FSIS](#); [Fillpot, Dirk - FSIS](#); [DiNapoli, Greg - FSIS](#)
Subject: Re: All quiet on the pink slime inquiry front tonight (so far).
Date: Wednesday, March 14, 2012 8:44:26 PM

Understood.

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

From: Blake, Carol - FSIS
Sent: Wednesday, March 14, 2012 07:43 PM
To: Gaffney, Neil - FSIS; Mabry, Brian - FSIS; Fillpot, Dirk - FSIS; DiNapoli, Greg - FSIS
Subject: Re: All quiet on the pink slime inquiry front tonight (so far).

Thanks Neil. Remember that if we get calls, they go to the main OC line at 720-4623.

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

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

From: Gaffney, Neil - FSIS
Sent: Wednesday, March 14, 2012 07:39 PM
To: Mabry, Brian - FSIS; Fillpot, Dirk - FSIS; DiNapoli, Greg - FSIS
Cc: Blake, Carol - FSIS
Subject: All quiet on the pink slime inquiry front tonight (so far).

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: All the info I have on how to answer pink slime questions
Date: Wednesday, February 01, 2012 3:42:11 PM

Thank you.

(b) (6)

USDA, FSIS, Office of Public Affairs and Consumer Education

Executive Correspondence and Issues Management Staff

(b) (6)

(202) 720-7609 Fax

From: (b) (6) - FSIS
Sent: Wednesday, February 01, 2012 3:31 PM
To: West, Walinda - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Cc: Leach, Alicemary - FSIS; Cardwell, Rene - FSIS; Fillpot, Dirk - FSIS; Mabry, Brian - FSIS; DiNapoli, Greg - FSIS
Subject: RE: All the info I have on how to answer pink slime questions

<< File: Signed copy of Carolyn Morgan Pink Slime 6816405.docx >>

Hi Linda,

Thanks so much for this information. As a courtesy, I wanted to share with you that Dan approved boiler plate language (see attached) that addresses Pink Slime inquiries. In April 2011, when the story aired on the Jamie Olivers Food Network Show, about using ammonia in beef, we received over 30 letters. I was assigned all the pink slime letters, and processed them as they came in. For your information, I created a pink slime folder on the Q:Drive entitled "Pink Slime-Jamie Olivers Food Network."

Thanks and Have a Wonderful Day!

(b) (6) *Issues Analyst*

Executive Correspondence and Issues Management Staff

Office of Public Affairs and Consumer Education

Food Safety and Inspection Service

1400 Independence Ave. S.W., Room 1166-S, Washington, DC 20250-3700

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

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

"Building Strong Working Relationships Makes a Great Team"

From: (b) (6) - FSIS
Sent: Wednesday, February 01, 2012 2:54 PM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: FW: All the info I have on how to answer pink slime questions

fyi

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, S.W., Room 1162-S
Washington, DC 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) [fsis.usda.gov](mailto:(b) (6)@fsis.usda.gov)

From: West, Walinda - FSIS
Sent: Wednesday, February 01, 2012 2:44 PM
To: (b) (6) - FSIS
Cc: Cardwell, Rene - FSIS; Leach, Alicemary - FSIS; Fillpot, Dirk - FSIS; DiNapoli, Greg - FSIS; Mabry, Brian - FSIS
Subject: FW: All the info I have on how to answer pink slime questions

Hi there.

We have begun fielding consumer calls about the issue of pink slime. Dirk gave me this terrific information below because of the media interest in the subject. As we know, once stories on the subject appear, calls and letters are sure to follow. Before you get into the response information below, here is what you should know or likely already know about the issue in general.

Pink slime is another term for ammoniated boneless beef trimmings or similar products, which some are arguing is not fit for human consumption. You may remember the issue ala Beef Products Inc. BPI allegedly increased the pH of beef trimmings by adding ammonium hydroxide to remove pathogens such as *E. coli* and *Salmonella*. Cargill uses it as an antimicrobial agent to lower pH. Most recently, McDonald's announced that it was no longer using it in its products.

From: Fillpot, Dirk - FSIS
Sent: Wednesday, February 01, 2012 12:05 PM
To: West, Walinda - FSIS
Subject: All the info I have on how to answer pink slime questions

More than you wanted to know, or likely will need. Less is probably better in this case!

USDA would not allow products into commerce or especially into schools if we believed it was unsafe. All USDA beef purchases for the National School Lunch Program and other federal food and nutrition assistance programs must meet very high food safety standards, including stringent testing. Beef supplied by Beef Products, Incorporated for the school lunch program is not exempt from USDA's strict testing requirements."

(The questions below originally were submitted by a reporter, so constituents might not need this type of info)

Question:

Does USDA continue to believe this product is safe? Why does USDA permit its use in beef purchased for school foods?

Answer:

The U.S. Food and Drug Administration as well as the Food Safety and Inspection Service (FSIS) considers ammonium hydroxide as "generally recognized as safe." FSIS reviewed the suitability of Beef Products, Inc.'s (BPI) use of ammonium hydroxide in order to assess its effectiveness in performing the intended technical purpose of use, at the lowest level necessary, and to ensure that the product is not adulterated or misleading to consumers. BPI provided data to both FDA and FSIS to satisfy these concerns regarding its use of ammonium hydroxide.

All USDA Agricultural Marketing Service (AMS) beef purchases for the NSLP and other Federal food and nutrition assistance programs meet very high food safety standards, which include stringent pathogen testing. Beef supplied by BPI for the NSLP is not exempt from AMS' strict pathogen testing requirements. Additionally, USDA has a zero tolerance for *Salmonella* and *E. coli* O157:H7 in all AMS beef purchases for the NSLP which includes testing both the raw materials and the finished product. Beef that tests positive for these organisms is rejected and is diverted from the Federal purchase program.

In order to ensure that the food provided to schools through the NSLP is safe and healthy, AMS requires the raw material supplier plants develop technical proposals, or written quality management procedures, that address their food safety strategy, including microbiological sampling procedures that address AMS purchase requirements. These technical proposals must be reviewed and approved by AMS before product is ever tested and supplied. In addition, these plants are audited quarterly by AMS for compliance with their documented quality management program. In order to provide a higher level of confidence in the system, AMS requires all finished products to be tested, using samples pulled under direct AMS supervision. Importantly, FSIS Inspectors are on duty during the plants approved hours of operation.

Question:

Is USDA doing anything to respond to concerns about the product by schools, the food service industry, the public? If so, what?

Answer:

USDA's food safety focus is on prevention. In fact, USDA's Food Safety and Inspection Service (FSIS) announced this year that it is establishing a zero tolerance policy for six additional strains of Shiga toxin-producing *E. coli* (STEC). In addition to *E. coli* O157:H7, which already is prohibited, raw ground beef, its components, and tenderized steaks found to contain the other strains we are declaring adulterants will also be prohibited from sale to consumers. USDA will launch a testing program to detect these dangerous pathogens and prevent them from reaching consumers in March 2012. Additionally, FSIS has announced its intentions to establish a new "test and hold" policy to require facilities to hold product until microbiological testing can determine it is safe to release into commerce. This policy will significantly reduce consumer exposure to unsafe meat products by prohibiting products from being distributed until FSIS test results for dangerous contaminants are known. Having this policy in place would have prevented 44 Class I recalls – one of which involved two illnesses – between 2007 and 2009. Ammonium hydroxide is effective in reducing the presence of harmful bacteria in raw beef, especially *E. coli* O157:H7, when used appropriately.

Question:

How much of the ground beef purchased by USDA-AMS contains the BPI product?

Answer:

This year, 111,556,000 pounds of ground beef have been contracted for the National School Lunch Program. Of that amount, BPI's product comprises approximately 7 million pounds – or approximately 6.5 percent. At no time will any ground beef finished product consist of more than 15 percent of Lean Fine Textured Beef.

Question:

I understand that USDA-FSIS is developing fact sheets on ammonium hydroxide and other interventions. What is the intended audience of these fact sheets? Why is this being done? For what interventions are they being prepared and how were those selected?

Answer:

FSIS is undertaking an initiative to develop plain language fact sheets about all the new technology applications that FSIS has reviewed and approved. These fact sheets are intended to provide general information about the new technology, including: How it is used in food processing, the approval process, how it works to kill pathogens. FSIS expects to complete the fact sheet when the new technology is approved and post the information to the FSIS webpage. For new technologies already approved, FSIS is in the process of prioritizing development of the fact sheets and expects to have the project completed later this fiscal year. FSIS will post the fact sheets as they are completed, not all at the same time.

Dirk Fillpot

Media Supervisor

Congressional and Public Affairs

Office of Public Affairs and Consumer Education

USDA Food Safety and Inspection Service

Washington, D.C. 20250

Phone: (202) 690-3112

Cell: (202) 695-9950

dirk.fillpot@fsis.usda.gov

<http://www.youtube.com/USDAFoodSafety>

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

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

From: (b) (6) - FSIS
To: West, Walinda - FSIS
Cc: Cardwell, Rene - FSIS; Leach, Alicemary - FSIS; Fillpot, Dirk - FSIS; DiNapoli, Greg - FSIS; Mabry, Brian - FSIS
Subject: RE: All the info I have on how to answer pink slime questions
Date: Wednesday, February 01, 2012 2:53:08 PM

Linda, thank you. I appreciate both the heads up and helpful information.

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
USDA-Food Safety and Inspection Service
1400 Independence Avenue, S.W., Room 1162-S
Washington, DC 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

From: West, Walinda - FSIS
Sent: Wednesday, February 01, 2012 2:44 PM
To: (b) (6) - FSIS
Cc: Cardwell, Rene - FSIS; Leach, Alicemary - FSIS; Fillpot, Dirk - FSIS; DiNapoli, Greg - FSIS; Mabry, Brian - FSIS
Subject: FW: All the info I have on how to answer pink slime questions

Hi there.

We have begun fielding consumer calls about the issue of pink slime. Dirk gave me this terrific information below because of the media interest in the subject. As we know, once stories on the subject appear, calls and letters are sure to follow. Before you get into the response information below, here is what you should know or likely already know about the issue in general.

Pink slime is another term for ammoniated boneless beef trimmings or similar products, which some are arguing is not fit for human consumption. You may remember the issue ala Beef Products Inc. BPI allegedly increased the pH of beef trimmings by adding ammonium hydroxide to remove pathogens such as *E. coli* and *Salmonella*. Cargill uses it as an antimicrobial agent to lower pH. Most recently, McDonald's announced that it was no longer using it in its products.

From: [Riek, Peggy - FSIS](#)
To: [West, Walinda - FSIS](#)
Subject: RE: All the info I have on how to answer pink slime questions
Date: Thursday, February 02, 2012 9:54:36 AM

Looking at all the information in the e-mail chains and Dirk's timeline this morning, will this work as a start (not to give out too much information)? Do you have anything else we could add (being a sensitive subject)? Not sure what we would say about guidelines. More info to come from OC.

Mr. Sanderson,

This is in response to your questions about pink slime—who authorized the use of pink slime and under what guidelines.

Pink slime is another term for ammoniated boneless beef trimmings or similar products.

USDA's food safety focus is on prevention. The U.S. Food and Drug Administration as well as the U.S. Department of Agriculture's Food Safety and Inspection Service consider ammonium hydroxide as "generally recognized as safe." Ammonium hydroxide is effective in reducing the presence of harmful bacteria in raw beef, especially *E. coli* O157:H7, when used appropriately.

From: West, Walinda - FSIS
Sent: Wednesday, February 01, 2012 6:03 PM
To: Riek, Peggy - FSIS
Subject: FW: All the info I have on how to answer pink slime questions

FYI

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Almost 4,500 campaign letters on new poultry processing
Date: Thursday, February 02, 2012 11:18:06 AM

Thanks for the heads-up. I'll be sure to bring a bottle of Advil to keep in my desk drawer.

(b) (6)
Management Assistant
USDA, FSIS, OPPD
Risk, Innovations, and Management Division (RIMD)
Patriots Plaza 3
1400 Independence Avenue SW
Mailstop 3782
Room 8-163B
Washington, DC 20250-3700
(W) (b) (6)
(F) 202-245-4793
Email (b) (6) fsis.usda.gov

From: (b) (6) - FSIS
Sent: Thursday, February 02, 2012 11:16 AM
To: (b) (6) - FSIS
Subject: RE: Almost 4,500 campaign letters on new poultry processing

In the past, we have had a couple that were over 100,000. And I think we are going to see a lot of write-ins on "pink slime" (ammonia in hamburger processing) and horse slaughter. It looks like an interesting rest of winter and spring!

(b) (6)
USDA, FSIS, Office of Public Affairs and Consumer Education
Executive Correspondence and Issues Management Staff
(b) (6)
(202) 720-7609 Fax

From: (b) (6) - FSIS
Sent: Thursday, February 02, 2012 11:13 AM
To: (b) (6) - FSIS
Subject: RE: Almost 4,500 campaign letters on new poultry processing

It kills me to think about it. ☺

(b) (6)
Management Assistant
USDA, FSIS, OPPD
Risk, Innovations, and Management Division (RIMD)
Patriots Plaza 3
1400 Independence Avenue SW
Mailstop 3782
Room 8-163B
Washington, DC 20250-3700
(W) (b) (6)
(F) 202-245-4793

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

From: (b) (6) - FSIS
Sent: Thursday, February 02, 2012 11:09 AM
To: (b) (6) - FSIS; (b) (6) - FSIS
Cc: Westbrook, JaChea
Subject: RE: Almost 4,500 campaign letters on new poultry processing

By the way, the last I heard, it was up to 8,800.

(b) (6)

USDA, FSIS, Office of Public Affairs and Consumer Education
Executive Correspondence and Issues Management Staff

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

From: (b) (6) - FSIS
Sent: Thursday, February 02, 2012 11:09 AM
To: (b) (6) - FSIS; (b) (6) - FSIS
Cc: (b) (6); (b) (6) - FSIS
Subject: RE: Almost 4,500 campaign letters on new poultry processing

Thank you, (b) (6)

(b) (6)
Management Assistant
USDA, FSIS, OPPD
Risk, Innovations, and Management Division (RIMD)
Patriots Plaza 3
1400 Independence Avenue SW
Mailstop 3782
Room 8-163B
Washington, DC 20250-3700
(W) (b) (6)
(F) 202-245-4793
Email: (b) (6) fsis.usda.gov

From: (b) (6) - FSIS
Sent: Thursday, February 02, 2012 11:06 AM
To: (b) (6) - FSIS; (b) (6) - FSIS
Cc: (b) (6)
Subject: RE: Almost 4,500 campaign letters on new poultry processing

Hi (b) (6)

We have two of the letters, but OES has the rest and is deciding if and how they will be responded to in terms of a campaign letter. I would suggest first contacting (b) (6), in OES. Her number is (b) (6).

(b) (6)

USDA, FSIS, Office of Public Affairs and Consumer Education

Executive Correspondence and Issues Management Staff

(b) (6)

(202) 720-7609 Fax

From: (b) (6) - FSIS

Sent: Thursday, February 02, 2012 10:59 AM

To: (b) (6) - FSIS; (b) (6) - FSIS

Cc: (b) (6) - FSIS

Subject: FW: Almost 4,500 campaign letters on new poultry processing

Good Morning,

Who can I speak to concerning my ability to get a hold of these campaign letters?

(b) (6)

Management Assistant

USDA, FSIS, OPPD

Risk, Innovations, and Management Division (RIMD)

Patriots Plaza 3

1400 Independence Avenue SW

Mailstop 3782

Room 8-163B

Washington, DC 20250-3700

(W) (b) (6)

(F) 202-245-4793

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

From: Williams, Charles - FSIS

Sent: Tuesday, January 24, 2012 4:52 PM

To: Engeljohn, Daniel - FSIS; (b) (6) - FSIS; Petersen, Kenneth - FSIS; (b) (6) - FSIS

Cc: (b) (6) - FSIS; (b) (6) - FSIS; Edelstein, Rachel - FSIS; Shaw, William - FSIS; (b) (6) - FSIS; (b) (6) - FSIS

Subject: RE: Almost 4,500 campaign letters on new poultry processing

Dan –

Well, we in OPPD generally don't respond during the comment period to individual commenters. However, it would be all right to send an acknowledgement that we received a comment. (b) (6) can suggest appropriate words in this instance.

Regarding the handling of these form letters, we have in the past converted them to .pdf files and posted them on-line on regulations.gov, with electronic copies maintained in the docket room. RIMD can assist with this.

Chuck

Charles E. Williams

Director

Policy Issuances Division

Office of Policy and Program Development
FSIS/USDA
Phone: (202) 720-3885
Fax: (202) 690-0486

From: Engeljohn, Daniel - FSIS
Sent: Tuesday, January 24, 2012 4:26 PM
To: (b) (6) - FSIS; Petersen, Kenneth - FSIS; Williams, Charles - FSIS; (b) (6) - FSIS
Cc: (b) (6) - FSIS; (b) (6) - FSIS; Edelstein, Rachel - FSIS
Subject: Re: Almost 4,500 campaign letters on new poultry processing

Thanks. when we are in rulemaking with a comment period, do you usually reply to form letter campaigns? We do need to ensure that the letters are being included in the public record for the docket. Do you provide to the docket room?

From: (b) (6) - FSIS
Sent: Tuesday, January 24, 2012 03:03 PM
To: Engeljohn, Daniel - FSIS; Petersen, Kenneth - FSIS
Cc: (b) (6) - FSIS; (b) (6) - FSIS
Subject: Almost 4,500 campaign letters on new poultry processing

The Department has received almost 4,500 campaign letters similar to the following. Who is the best contact to help me prepare a response to be used for all the campaign letters?

Dear Secretary Vilsack,

I urge you to drop the proposed New Poultry Inspection System. USDA should not be privatizing poultry inspection by allowing company employees to perform inspection tasks that are supposed to be done by USDA inspectors.

The HIMP pilot program that has been used to test this privatized model has never been independently evaluated and the little information that has been released shows that these plants run at high speeds and company employees are not able to enforce regulations. For example, the records show that bile, sores, scabs, feathers, and digestive tract tissue are often not being properly removed from chicken carcasses. And there has been no analysis done to show whether the plants in this program are producing food that is as safe as product from traditionally inspected plants.

I oppose any effort to take USDA inspectors away from inspecting meat and poultry. The job of protecting consumers should be done by government employees, as the law requires. Giving this critical responsibility to poultry companies is unacceptable.

Matt Mitchell

1000

OR 97266

(b) (6)

USDA, FSIS, Office of Public Affairs and Consumer Education

Executive Correspondence and Issues Management Staff

(b) (6)

(202) 720-7609 Fax

From: (b) (6)
To: (b) (6) - FSIS
Subject: RE: alpaca postmortem
Date: Friday, March 16, 2012 5:08:03 PM

Guinea Pigs are next. You know they are the new food source in Africa.

(They squeal & squeak louder than bunnies!)

From: (b) (6) - FSIS [mailto:(b) (6)@fsis.usda.gov]
Sent: Friday, March 16, 2012 12:57 PM
To: (b) (6)
Subject: RE: alpaca postmortem

Pink Slime, rabbits and now alpaca's – what could be next? Yea, we always treated Alpacas just like Llama's – looking for same common pathology. Looking for anything abnormal and call the Vet on a Suspect. We look for the same carcass defects like in elk, deer, buffalo, etc.

From: (b) (6) [mailto:(b) (6)@mt.gov]
Sent: Friday, March 16, 2012 1:47 PM
To: (b) (6) - FSIS; (b) (6)
Subject: FW: alpaca postmortem

Hey (b) (6)

I saw this message from Vermont....

Made me wonder if something else is needed for alpaca? Hamilton Packing did some last week.

From: (b) (6) [mailto:(b) (6)@state.vt.us]
Sent: Friday, March 16, 2012 11:44 AM
To: (b) (6);

(b) (6)

Subject: alpaca postmortem

Hope everyone is enjoying this warm spring!

Friday question for you: do any of you do (or have done in the past) inspection of alpacas? We have a request for voluntary inspection, and I don't have any references for postmortem diseases, etc.

Can any of you point me in the right direction?

Thanks!

(b) (6), DVM
Asst. State Veterinarian
Head Of Service- Meat Inspection
VT Agency of Agriculture, Food and Markets
116 State St.
Montpelier, VT 05620
(b) (6)

This electronic message contains information generated by the USDA solely for the intended recipients. Any unauthorized interception of this message or the use or disclosure of the information it contains may violate the law and subject the violator to civil or criminal penalties. If you believe you have received this message in error, please notify the sender and delete the email immediately.

From: [McKean, Jennifer - FSIS](#)
To: (b) (6) - FSIS; (b) (6) - FSIS
Cc: (b) (6) - FSIS; (b) (6) - FSIS
Subject: RE: Amarillo
Date: Tuesday, March 27, 2012 10:53:59 AM

Yes I think we need to hold off right now.

Jennifer Beasley-McKean, DVM

District Manager

Dallas District Office

1100 Commerce Street Rm 516

Dallas, TX 75242

(214) 767-1253

From: (b) (6) - FSIS
Sent: Tuesday, March 27, 2012 7:43 AM
To: McKean, Jennifer - FSIS; (b) (6) - FSIS
Cc: (b) (6) - FSIS; (b) (6) - FSIS
Subject: Amarillo

Might be a moot point of breaking up that patrol in Amarillo now...saw the press release where BPI is suspending operations for 60 days and then going to re-evaluate if they will produce anymore product or not...the pink slime thing has everything on tilt...

(b) (6)

Supervisory Resource Management Analyst

USDA-FSIS Dallas District Office

1100 Commerce Street Room 516

Dallas Texas 75242

Voice: (b) (6)

Fax: 214-767-8230

Blackberry: (b) (6)

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Ammonia in Meat "pink slime" inquiries
Date: Thursday, February 02, 2012 4:00:40 PM

Actually, none from me today

(b) (6)
Food Safety Specialist
USDA/FSIS Food Safety Education Staff
2-L248C, MS- 5269
5601 Sunnyside Avenue
Beltsville, MD 20705
(b) (6)

Need Food Safety Answers?

Call the USDA Meat & Poultry Hotline 1-888-674-6854
or Visit our web site: www.fsis.usda.gov

From: (b) (6) - FSIS
Sent: Thursday, February 02, 2012 3:54 PM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - Commissioned Corps - FSIS; (b) (6) - FSIS
Subject: Ammonia in Meat "pink slime" inquiries

Hi,

So far I counted:

2 calls, 7 emails, and 2 chats related to this issue.

If you received a chat or call related to this topic please and didn't record it under the topic "Additives" let me know so I can be sure to count it.

Thanks,

(b) (6)

(b) (6) RD RN
Technical Information Specialist
USDA/FSIS Food Safety Education Staff
2L-248D
5601 Sunnyside Avenue
Beltsville, MD 20705
Phone (b) (6)
(b) (6) fsis.usda.gov

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Ammonia in Meat "pink slime" inquiries
Date: Thursday, February 02, 2012 3:56:48 PM

I haven't gotten any today. Thanks for the help on the "Enders" case. I e mailed (b) (6) with the information.

From: (b) (6) - FSIS
Sent: Thursday, February 02, 2012 3:54 PM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - Commissioned Corps - FSIS; (b) (6) - FSIS
Subject: Ammonia in Meat "pink slime" inquiries

Hi,

So far I counted:

2 calls, 7 emails, and 2 chats related to this issue.

If you received a chat or call related to this topic please and didn't record it under the topic "Additives" let me know so I can be sure to count it.

Thanks,

(b) (6)

(b) (6) RD RN
Technical Information Specialist
USDA/FSIS Food Safety Education Staff
2L-248D
5601 Sunnyside Avenue
Beltsville, MD 20705
Phone (b) (6)
(b) (6) fsis.usda.gov

From: (b) (6) - FSIS
To: (b) (6) - FSIS; (b) (6) - FSIS; Van, Diane - FSIS
Subject: RE: Ammonia in Meat "pink slime" inquiries
Date: Thursday, February 02, 2012 4:15:10 PM

Thanks (b) (6)

I'm copying also Diane and (b) (6) on this:

Please (b) (6) information just below, as related to 'pink slime' questions

(b) (6)

(b) (6)

Technical Information Specialist

USDA-FSIS-FSE Staff

Meat and Poultry Hotline

5601 Sunnyside Avenue, Mailstop 5269

Beltsville, MD 20705-5000

Tel: (b) (6)

e-mail: (b) (6) fsis.usda.gov

From: (b) (6) - FSIS
Sent: Thursday, February 02, 2012 3:54 PM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - Commissioned Corps - FSIS; (b) (6) - FSIS
Subject: Ammonia in Meat "pink slime" inquiries

Hi,

So far I counted:

2 calls, 7 emails, and 2 chats related to this issue.

If you received a chat or call related to this topic please and didn't record it under the topic "Additives" let me know so I can be sure to count it.

Thanks,

(b) (6)

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Ammonia or Ammonium Hydroxide used in meat to control bacteria
Date: Thursday, February 02, 2012 12:03:41 PM

Another email just came today, will forward to ECIMS.

“why do you allow meat packers to put pink slime meat in our hamburger. I know you will not answer this. you should be ashamed of your greedy selves”

(b) (6) RD RN
Technical Information Specialist
USDA/FSIS Food Safety Education Staff
2L-248D
5601 Sunnyside Avenue
Beltsville, MD 20705
Phone (b) (6)
(b) (6) fsis.usda.gov

From: (b) (6) - FSIS
Sent: Thursday, February 02, 2012 12:02 PM
To: (b) (6) - FSIS
Subject: RE: Ammonia or Ammonium Hydroxide used in meat to control bacteria

Ok, thank you (b) (6)

Hope to get those talking points soon..

(b) (6)

(b) (6)

Technical Information Specialist
USDA-FSIS-FSE Staff
Meat and Poultry Hotline
5601 Sunnyside Avenue, Mailstop 5269
Beltsville, MD 20705-5000
Tel: (b) (6)
e-mail: (b) (6) fsis.usda.gov

From: (b) (6) - FSIS
Sent: Thursday, February 02, 2012 12:01 PM

To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Cc: (b) (6) - FSIS
Subject: RE: Ammonia or Ammonium Hydroxide used in meat to control bacteria

No calls, one chat that just ended without resolution. Not sure what happened as the caller just didn't respond. I thought the question was odd, she asked for the source of a photo about pink slime circulating on the internet. She never sent it, but I told her if it was a USDA photo it would be marked with the USDA logo and to contact the author of the article.

Then I thought I better ask if she was media but then I ended the call instead since she was not responding.

(b) (6)

(b) (6) RD RN
Technical Information Specialist
USDA/FSIS Food Safety Education Staff
2L-248D
5601 Sunnyside Avenue
Beltsville, MD 20705
Phone (b) (6)
(b) (6) fsis.usda.gov

From: (b) (6) - FSIS
Sent: Thursday, February 02, 2012 11:59 AM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Cc: (b) (6) - FSIS
Subject: RE: Ammonia or Ammonium Hydroxide used in meat to control bacteria

Yes. I a got one call.

(b) (6) M.S.

Technical Information Specialist

(b) (6) fsis.usda.gov

(b) (6)

From: (b) (6) - FSIS
Sent: Thursday, February 02, 2012 11:54 AM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Cc: (b) (6) - FSIS
Subject: RE: Ammonia or Ammonium Hydroxide used in meat to control bacteria

Have we got any calls or chats so far today related to ammonia or ammonium hydroxide,

or 'pinks slime?'

If so, let me know, thank you

(b) (6)

(b) (6)

Technical Information Specialist

USDA-FSIS-FSE Staff

Meat and Poultry Hotline

5601 Sunnyside Avenue, Mailstop 5269

Beltsville, MD 20705-5000

Tel: (b) (6)

e-mail: (b) (6) fsis.usda.gov

From: (b) (6) - FSIS

Sent: Thursday, February 02, 2012 11:21 AM

To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - Commissioned Corps - FSIS

Cc: (b) (6) - FSIS

Subject: RE: Ammonia or Ammonium Hydroxide used in meat to control bacteria

I guess it will be helpful to know if USDA is doing anything different about it.

(b) (6) M.S.

Technical Information Specialist

(b) (6) fsis.usda.gov

(b) (6)

From: (b) (6) - FSIS

Sent: Thursday, February 02, 2012 11:16 AM

To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - Commissioned Corps - FSIS

Cc: (b) (6) - FSIS

Subject: Ammonia or Ammonium Hydroxide used in meat to control bacteria

This topic came up last April with the Jamie Oliver Show, Food Revolution. (b) (6) sent us an email about it. I don't think we ever received talking points. I have a copy of a letter

sent from ECIMS to consumers about it but I don't know where it came from and I can't find it electronically in any of my files.

Does anyone else have a copy of those letters?

I have three of them, they have a stamped date on them (January 19, 2011, January 28, 2011 and October 06, 2010). They have some good information, and it was sent to consumers so I'm assuming it's cleared just not sure how up to date it is.

(b) (6)

(b) (6) RD RN

Technical Information Specialist
USDA/FSIS Food Safety Education Staff
2L-248D
5601 Sunnyside Avenue
Beltsville, MD 20705
Phone (b) (6)
(b) (6) fsis.usda.gov

From: (b) (6) - FSIS

Sent: Thursday, February 02, 2012 11:04 AM

To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - Commissioned Corps - FSIS

Subject:

Found this article from 2009- kind of interesting in regards to the use of Ammonia to kill bacteria in ground beef. I guess this issue is not new..

<http://www.nytimes.com/2009/12/31/us/31meat.html?pagewanted=all>

(b) (6) M.S.

Technical Information Specialist

USDA/FSIS/ FSES

Room 2L244-C

5601 Sunnyside Ave, Beltsville, MD 20705

(b) (6) 410-903-3988 Fax: 301-504-2092

(b) (6) fsis.usda.gov

Ask a food safety question in Spanish: PregunteleKaren.gov

Siguenos por Twitter! http://twitter.com/USDAFoodSafe_es

http://www.fsis.usda.gov/En_Espanol/index.asp

From: (b) (6) - FSIS
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) -
Commissioned Corps - FSIS
Cc: (b) (6) - FSIS
Subject: RE: Ammonia or Ammonium Hydroxide used in meat to control bacteria
Date: Thursday, February 02, 2012 12:23:31 PM

This is awful. The person who wrote this article is definitely looking for attention ☹

(b) (6) M.S.

Technical Information Specialist

(b) (6) fsis.usda.gov

(b) (6)

From: (b) (6) - FSIS
Sent: Thursday, February 02, 2012 12:07 PM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) -
Commissioned Corps - FSIS
Cc: (b) (6) - FSIS
Subject: RE: Ammonia or Ammonium Hydroxide used in meat to control bacteria

That chat is back 'on' and she's sending this link from the web:

<http://urbanlegends.about.com/od/fooddrink/ss/Mechanically-Separated-Chicken.htm>

..just FYI

I will see if she's with media possibly.

(b) (6)

(b) (6)

Technical Information Specialist

USDA-FSIS-FSE Staff

Meat and Poultry Hotline

5601 Sunnyside Avenue, Mailstop 5269

Beltsville, MD 20705-5000

Tel: (b) (6)

e-mail: (b) (6) fsis.usda.gov

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Ammonia
Date: Tuesday, February 07, 2012 8:16:04 AM
Importance: High

Good Morning (b) (6)

Great! I love this strategy!!

Thanks and Have a Wonderful Day!

(b) (6) *Issues Analyst*

Executive Correspondence and Issues Management Staff

Office of Public Affairs and Consumer Education

Food Safety and Inspection Service

1400 Independence Ave. S.W., Room 1166-S, Washington, DC 20250-3700

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

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

"Building Strong Working Relationships Makes a Great Team"

From: (b) (6) - FSIS
Sent: Friday, February 03, 2012 11:24 AM
To: (b) (6) - FSIS
Subject: Ammonia
Importance: High

(b) (6) – I assigned several near-identical ammoniated beef (i.e. “pink slime”) e-mails to you this morning. I think that, rather than create individual folders for each, we could bundle them all into one and handle this as a campaign response. That would save you, the reviewers, and our CCOs some time. Let’s talk about it when you return to the office early next week.

Thanks!

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

1400 Independence Avenue, S.W., Room 1162-S
Washington, DC 20250
Office: (b) (6)
Cell: (b) (6)
(b) (6) fsis.usda.gov

From: [Gould, Christopher - FSIS](#)
To: [Khan, Atiya - FSIS](#)
Cc: [Mabry, Brian - FSIS](#)
Subject: RE: Ammoniated Beef
Date: Tuesday, March 06, 2012 2:56:04 PM

We may also be asked about that former FSIS employee, and why is it that we disagree with the advice of our own employees on the use of pink slime. Questions could be asked which blurs the line between what is nutritious and what is safe.

Brian, I'm not sure what to do with this information, exactly. It definitely should be mentioned at tomorrow's hearing prep, though there doesn't really appear to be any ***new*** information for talking points. What do you think?

Christopher Gould

Congressional & Public Affairs Office

USDA Food Safety & Inspection Service

202-690-4546 (desk)

202-365-0186 (cell)

202-720-5704 (fax)

Be Food Safe:

CLEAN: Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods

COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: Khan, Atiya - FSIS
Sent: Tuesday, March 06, 2012 1:52 PM
To: Gould, Christopher - FSIS
Subject: Ammoniated Beef

The main issue raised in today's [Huffington Post](#) article regarding pink slime is that the USDA is purchasing 7 million pounds of the "slime" for school lunches from BPI. Another sub-issue raised is that the beef products used to make pink slime are beef trimmings which the author defines as product that is a ground-up combination of beef scraps, cow connective tissues and other beef trimmings that are treated with ammonium hydroxide. A former FSIS employee is quoted in the article, stating that pink slime was originally referred to as solvent pink was "objected to because it used connective tissues...[and] was simply not nutritionally equivalent to [ground beef]."

The issue of the purchase of this meat from BPI is obviously not our issue. But, we may be asked about why we allow establishments to put this poor quality meat into commerce, while McDonalds, Burger King and even Taco Bell have stopped using it. And do we consider such meat to be safe for consumption?

Here are our talking points on ammoniated beef:

- FSIS and FDA consider ammonia to be safe and suitable for use in beef products.
- Some establishments under FSIS' jurisdiction use ammonia to reduce foodborne pathogens as part of their HACCP plans. The FDA evaluates safety of food ingredients, such as ammonia, and FSIS determines suitability of use.
- FSIS no longer exempts from routine FSIS testing any beef product treated with ammonia.

BACKGROUND:

- On December 31, 2009, *New York Times* published an article on Beef Products, Inc. (BPI), a company that uses ammonia to reduce pathogens in its beef products. BPI also contracts with USDA's Agricultural Marketing Service to provide beef products for the National School Lunch Program and has been subject to AMS pathogen testing.
 - BPI initially demonstrated that its product was receiving a full lethality treatment for *E. coli* O157:H7 and FSIS exempted the product from routine testing, but when AMS test results from BPI revealed that the establishment was not consistently achieving full lethality in the product, testing by FSIS was resumed.
 - This determination was made after an in-plant investigation conducted by FSIS, found that BPI was implementing an ammoniation process that differed from the process parameters included in its supporting documents from 2007. This in-plant investigation was initiated as part of the Agency's normal surveillance system after AMS' positive test results alerted FSIS to a potential issue at the establishment. FSIS notified BPI of its decision to stop exempting this product from routine testing with a December 2009 letter to their attorney.
 - On January 15, 2009, FSIS issued Notice 07-10 to provide instructions to FSIS inspection program personnel on how to implement routine sampling for *E. coli* O157:H7 in all ammoniated beef products. This Notice serves two purposes: 1) to cancel the practice of granting exemptions to establishments that produce ammoniated beef and 2) to instruct personnel on how to sample the ammoniated products. So while BPI's exemption was revoked with a letter from FSIS on Dec. 8, 2009, the Notice prohibits future exemptions for establishments using ammonia in their products.
-

Atiya Khan
Legislative Analyst

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

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

Be Food Safe:

CLEAN: Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods

COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: [Lavallee, Aaron](#)
To: [DeJong, Justin](#); [Kriviski, Diane - FNS](#); [Lavallee, Aaron](#); [Fillpot, Dirk - FSIS](#); [O'Connor, Tim - FNS](#)
Subject: RE: Ammoniated Beef
Date: Friday, February 10, 2012 10:38:00 AM
Attachments: [image001.png](#)
[image002.png](#)
[image003.png](#)
[image004.png](#)
[image005.png](#)
[image006.png](#)
[image007.png](#)

Per the Hawaii inquiry from last week it was my understanding that FNS was drafting a response to the state agency in that case. We should use the same response for all school, local, state, etc inquiries. What is the status of that response? You may want to check with Bruce as I sent him multiple emails on this.

From: Lavallee, Aaron
Sent: Friday, February 03, 2012 8:10 PM
To: (b) (6) - FNS; Alexander, Bruce - FNS
Cc: (b) (6) - FNS; (b) (6) - FNS; (b) (6) - FNS; O'Connor, Tim - FNS; DeJong, Justin; (b) (6)
Subject: Re: URGENT - Seattle TV station report and question from States re pink slime in USDA Foods

I have messaging for (b) (6) on this and will send over. Has someone already responded to the state agency on this? Please clear the language going to the state with OC and OSEC before it is sent. We have been handling these inquiries through FSIS.

From: (b) (6) - FNS
Sent: Friday, February 03, 2012 05:04 PM
To: Alexander, Bruce - FNS
Cc: (b) (6) - FNS; (b) (6) - FNS; (b) (6) - FNS; (b) (6) - FNS; Lavallee, Aaron
Subject: RE: URGENT - Seattle TV station report and question from States re pink slime in USDA Foods

Bruce – The highlighted statement below is all that I've seen -- it's in the attached.

Dirk Fillpot at AMS (contact info in the e-mail above) may have more detailed information.
– Rich

From: Alexander, Bruce - FNS
Sent: Friday, February 03, 2012 5:59 PM
To: (b) (6) - FNS
Cc: (b) (6) - FNS; (b) (6) - FNS; O'Connor, Tim - FNS
Subject: FW: URGENT - Seattle TV station report and question from States re pink slime in USDA Foods
Importance: High

(b) (6)

Do we have any talking points for (b) (6) on this subject – he will be in WA Monday? I will pose the same question to AMS because I think they fielded this query.

Bruce

Bruce C. Alexander
Director, Communications & Governmental Affairs
U.S. Department of Agriculture - Food & Nutrition Service
3101 Park Center Drive
Alexandria, VA 22302
(703) 305-2281 (office)
Bruce.Alexander@fns.usda.gov

From: (b) (6) - FNS
Sent: Friday, February 03, 2012 5:11 PM
To: Alexander, Bruce - FNS
Cc: (b) (6) - FNS; (b) (6) - FNS; (b) (6) - FNS; (b) (6) - FNS
Subject: URGENT - Seattle TV station report and question from States re pink slime in USDA Foods
Importance: High

Bruce,

I'm not sure if this statement came from AMS or FNS. However, since (b) (6) will be at a school event on Monday in Seattle, he may get this question.

The Hawaii State agency wants to know is, does USDA Food (ground beef) contain an ammonia-based solution, known as "pink slime"?

Excerpt from article: In a statement, the USDA said that school lunch-approved meat is always safe – but offered no particular insight on the ammonia-based solution: "All USDA ground beef purchases for the National School Lunch Program must meet the highest standards for food safety. This includes stringent pathogen testing and compliance with all applicable food safety regulations."

Here's the article:

Q 13 FOX TV

From: DeJong, Justin
Sent: Friday, February 10, 2012 10:33 AM
To: O'Connor, Tim - FNS
Cc: (b) (6) - FNS; Lavallee, Aaron; Fillpot, Dirk - FSIS
Subject: RE: Ammoniated Beef

Good question. FSIS has been handling, but looping others for thoughts on how we moved forward with questions received by FNS... Thoughts Aaron and Dirk?

Justin DeJong
Deputy Director, Office of Communications
U.S. Department of Agriculture
1400 Independence Avenue, SW
Washington, DC 20250
Office Direct: 202.690.0548
USDA Cell: 202.251.3309
justin.dejong@oc.usda.gov
<http://www.usda.gov>

Stay Connected with USDA:



From: O'Connor, Tim - FNS
Sent: Friday, February 10, 2012 10:11 AM
To: DeJong, Justin
Cc: (b) (6) - FNS
Subject: Ammoniated Beef

Justin

We have the talking points, etc that were put together in response to the ammoniated beef issue. We are starting to get inquiries from schools, etc about the whole thing. Is there a protocol in place for handling these inquiries? These are not written but phone calls. We would like to go ahead and address any concerns that folks raise - and prefer that we talk with the schools community about it rather than others. If that is ok we will go ahead. If there are any unique issues that start to emerge we will let folks know.

Tim O'Connor

Associate Administrator, Special Nutrition Programs
703-305-2052

[REDACTED]
[REDACTED]
[REDACTED]
[REDACTED]
[REDACTED]

From: (b) (6) - FSIS
To: (b) (6) - FSIS; (b) (6) - FSIS
Subject: Re: ammoniated beef
Date: Wednesday, March 07, 2012 5:16:47 AM

They didn't discuss mechanically separated chicken that is used in nuggets? Bet it wouldn't have been pretty either.

(b) (6) DVM
FLS Plover Circuit
(b) (6)
(b) (6) fsis.usda.gov
Sent from BlackBerry

From: (b) (6) - FSIS
Sent: Tuesday, March 06, 2012 09:09 PM
To: (b) (6) - FSIS; (b) (6) - FSIS
Subject: ammoniated beef

There was a segment on the radio today about ammoniated beef going to the school lunch program. Former FSIS microbiologist Carl Custer and another former FSIS microbiologist whose name escaped me called it "Pink Slime", and did not deem it fit for the nation's youths. It was not a pretty segment.

Dr. (b) (6)

Frontline Supervisor, Eau Claire Circuit

USDA FSIS OFO Madison District

2810 Crossroads Drive Suite 3500

Madison, WI 53718-7969

(b) (6)

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

From: (b) (6) - FSIS
To: [West, Walinda - FSIS](#); [Fillpot, Dirk - FSIS](#)
Subject: RE: Ammoniated beef
Date: Wednesday, March 28, 2012 2:54:12 PM

Thanks – I did see that D/S (b) (6) had made a statement this a.m. while in AZ, but not much else.

(b) (6)
Issues Analyst
USDA/Food Safety and Inspection Service
Office of Public Affairs and Consumer Education
Executive Correspondence & Issues Management Staff
1400 Independence Avenue, SW. • Room 1166 • Washington D.C. 20250
(b) (6) (W) • (202) 720-7609 (F) • (b) (6) (C)
e-mail: (b) (6)@fsis.usda.gov

Be Food Safe. CLEAN: Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods

COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: West, Walinda - FSIS
Sent: Wednesday, March 28, 2012 2:53 PM
To: (b) (6) - FSIS; Fillpot, Dirk - FSIS
Subject: RE: Ammoniated beef

Nothing to add from me. We have been repeating the same paragraph and linking to the press release.

From: (b) (6) - FSIS
Sent: Wednesday, March 28, 2012 2:15 PM
To: Fillpot, Dirk - FSIS; West, Walinda - FSIS
Subject: Ammoniated beef

Hi:

We're responding to a letter from Congressman Steve King, Tom Latham, and Leonard Boswell, for the Sec'y's signature, which asks that the Sec'y "engage the full force of the USDA to ensure that consumer choice is driven by facts, and not misinformation in the public media" with regard to pink slime.

The gist of the letter will address the need for choice in the School lunch program, but wondered if we had taken any media or constituent action on pink slime, in addition to Dr. Hagen's recent blog. Would greatly appreciate any info – and apologize for not being more aware. I've been involved in other assignments and have likely missed things that are quite obvious. Please let me know if you have any questions – this letter will go into clearance tomorrow.

Thanks, as always.

(b) (6)

Issues Analyst

USDA/Food Safety and Inspection Service

Office of Public Affairs and Consumer Education

Executive Correspondence & Issues Management Staff

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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: [Mabry, Brian - FSIS](#)
To: (b) (6) - FSIS; [Khan, Atiya - FSIS](#)
Subject: RE: Ammoniated Beef
Date: Tuesday, March 06, 2012 3:22:15 PM

First, the easier part – on the third bullet, could we instead say:

(b) (5)

Let me re-read today's clips and also the comments on the story but I totally agree – we need to be prepared for questions. 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: (b) (6) - FSIS
Sent: Tuesday, March 06, 2012 2:56 PM
To: Khan, Atiya - FSIS
Cc: Mabry, Brian - FSIS
Subject: RE: Ammoniated Beef

We may also be asked about that former FSIS employee, and why is it that we disagree with the advice of our own employees on the use of pink slime. Questions could be asked which blurs the line between what is nutritious and what is safe.

Brian, I'm not sure what to do with this information, exactly. It definitely should be mentioned at tomorrow's hearing prep, though there doesn't really appear to be any ***new*** information for talking points. What do you think?

Christopher Gould

Congressional & Public Affairs Office

USDA Food Safety & Inspection Service

202-690-4546 (desk)

202-365-0186 (cell)

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Ammonium Hydroxide Fact Sheet 22DEC11.doc
Date: Thursday, March 08, 2012 4:16:13 PM

It has been changed by RIMD and is in clearance with OPPD

(b) (6)

Technical Information Specialist

USDA/FSIS/FSES

5601 Sunnyside Avenue

Room 2/L281, Maildrop 5269

Beltsville, MD 20705-5000

(office) (b) (6)

(fax) 301-504-2092

From: (b) (6) - FSIS
Sent: Thursday, March 08, 2012 4:10 PM
To: (b) (6) - FSIS
Cc: Van, Diane - FSIS
Subject: Ammonium Hydroxide Fact Sheet 22DEC11.doc

<< File: Ammonium Hydroxide Fact Sheet 22DEC11.doc
>>

(b) (6) would you know if this fact sheet is in the clearance process? It seems we're getting an increasing number of calls now related to "pink slime."

(b) (6)

(b) (6)
Technical Information Specialist
USDA/FSIS
5601 Sunnyside Avenue, Mailstop 5269
Beltsville, MD 20705-5000
Phone: (b) (6)
E-mail: (b) (6)@fsis.usda.gov

From: (b) (6) - FSIS
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: RE: ammonium hydroxide fact sheet
Date: Thursday, February 09, 2012 12:29:03 PM

I just agree with you and (b) (6) about including some sort of reference to “pink slime” and ammonium hydroxide.

(b) (6) RD RN

Technical Information Specialist
USDA/FSIS Food Safety Education Staff
2L-248D
5601 Sunnyside Avenue
Beltsville, MD 20705
Phone (b) (6)
(b) (6) fsis.usda.gov

From: (b) (6) - FSIS
Sent: Thursday, February 09, 2012 11:48 AM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: ammonium hydroxide fact sheet

Do you have any comments?

We should probably ask in the fact sheet, some of the questions we’ve been getting on the Hotline or to “Karen.” Why isn’t ammonium hydroxide labeled and what exactly is pink slime?

(b) (6)

Technical Information Specialist

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Beltsville, MD 20705-5000

(office) (b) (6)

(fax) 301-504-2092

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: ammonium hydroxide fact sheet
Date: Thursday, February 09, 2012 1:37:11 PM

I know, I'm lost too. I don't think he understands the purpose of our review.

(b) (6) RD RN

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USDA/FSIS Food Safety Education Staff
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5601 Sunnyside Avenue
Beltsville, MD 20705
Phone (b) (6)
(b) (6) fsis.usda.gov

From: (b) (6) - FSIS
Sent: Thursday, February 09, 2012 1:08 PM
To: (b) (6) - FSIS
Subject: FW: ammonium hydroxide fact sheet

Huh????

(b) (6)
Food Safety Specialist
USDA/FSIS Food Safety Education Staff
2-L248C, MS- 5269
5601 Sunnyside Avenue
Beltsville, MD 20705
(b) (6)

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or Visit our web site: www.fsis.usda.gov

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

From: (b) (6) - FSIS
Sent: Thursday, February 09, 2012 12:52 PM
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: RE: ammonium hydroxide fact sheet

No, these are just references that can be used, if needed.

Simple language would need to be extracted from these.

We would still need PDD or Labeling to work around the text to use – simple enough for consumers.

(b) (6)

(b) (6)

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: RE: ammonium hydroxide fact sheet--examples/follow-up
Date: Thursday, February 09, 2012 1:09:27 PM

(b) (6)

This type of language may help shed light about this topic to consumers:

..One form of ammonia called ammonium hydroxide is sometimes used in processing foods like baked goods, cheeses, chocolates and some beef products — this is not the same type of ammonia in household cleaners."

.... ammonium hydroxide gas, which contains a minute fraction of ammonia to kill bacteria in lean beef trimmings, the company said.

...Ammonia is used extensively in the food industry, and it is found naturally in meat. Basically a mixture of water and ammonia, ammonium hydroxide is utilized in baked goods, cheeses, candy and other products, the International Food Information Council said.

..The Food and Drug Administration approved the chemical for various purposes. Regarding meat, ammonium hydroxide lowers the acidity, making it inhospitable for bacteria to grow and survive

These, of course, came from an article found in meatpoultry.com and we would (definitely) need to check w/ our technical group for accuracy – (just examples)

<http://www.meatpoultry.com/News/News%20Home/Business/2011/12/Ammonium%20hydroxide%20technology%20shunned%20by%20key%20QSR%20chains.aspx>

When verified, and cleared, this information is accurate, transparent, and hopefully sheds light on a chemical normally used with foods,

though it has a terrible 'ring' to it.

(b) (6)

(b) (6)

Technical Information Specialist

USDA-FSIS-FSE Staff

Meat and Poultry Hotline

5601 Sunnyside Avenue, Mailstop 5269

Beltsville, MD 20705-5000

Tel: (b) (6)

e-mail: (b) (6) fsis.usda.gov

From: (b) (6) - FSIS
Sent: Thursday, February 09, 2012 12:52 PM
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: RE: ammonium hydroxide fact sheet

No, these are just references that can be used, if needed.

Simple language would need to be extracted from these.

We would still need PDD or Labeling to work around the text to use – simple enough for consumers.

(b) (6)

(b) (6)

Technical Information Specialist

USDA-FSIS-FSE Staff

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e-mail: (b) (6) fsis.usda.gov

From: (b) (6) - FSIS
Sent: Thursday, February 09, 2012 12:50 PM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: RE: ammonium hydroxide fact sheet

I don't feel the fact sheet should be very technical. They can always look up the directive.

Think simple.....

(b) (6)
Food Safety Specialist
USDA/FSIS Food Safety Education Staff
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Beltsville, MD 20705
(b) (6)

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or Visit our web site: www.fsis.usda.gov

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From: (b) (6) - FSIS
Sent: Thursday, February 09, 2012 12:35 PM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: RE: ammonium hydroxide fact sheet

Here are my comments:

--(certainly we would have to look at these more closely if they are of interest for the fact sheet)--

- According to CFR data Title 21, it's in the GRAS list (generally recognized as safe)
- According to FSIS Directive 7120.1, Rev. 9, there are no labeling requirements
- We can get more cleared language from PDD or Labeling Division
- According to Agency for Toxic Substances and Disease Registry Division of Toxicology (ATSDR):

Some restrictions have been placed on levels of ammonium salts allowable in processed foods. FDA states that the levels of ammonia and ammonium compounds normally found in food do not pose a health risk.

Examples:

Maximum allowable levels in processed foods are as follows: 0.04–3.2% ammonium bicarbonate in baked goods, grain, snack foods, and reconstituted vegetables; 2.0% ammonium carbonate in baked goods, gelatins, and puddings; 0.001% ammonium chloride in baked goods and 0.8% in condiments and relishes; 0.6–0.8% ammonium hydroxide in baked goods, cheeses, gelatins, and puddings; 0.01% monobasic ammonium phosphate in baked goods; and 1.1% dibasic ammonium phosphate in baked goods, 0.003% in nonalcoholic beverages, and 0.012% in condiments and relishes

Here are the references:

- FSIS Directive 7120.1, Rev. 9 (10/21/11)

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

- Title 21: Food and Drugs

§ 582.1139 Ammonium hydroxide.

(a) *Product.* Ammonium hydroxide.

(b) *Conditions of use.* This substance is generally recognized as safe when used in accordance with good manufacturing or feeding practice.

[PART 582—SUBSTANCES GENERALLY RECOGNIZED AS SAFE](#)

[Subpart B—General Purpose Food Additives](#)

<http://ecfr.gpoaccess.gov/cgi/t/text/text-idx?c=ecfr&sid=08bf44c38991798be946024b70583a36&rgn=div8&view=text&node=21:6.0.1.1.24.2.1.19&idno=21>

- ASTDR --

PUBLIC HEALTH STATEMENT -- AMMONIA

<http://www.atsdr.cdc.gov/toxprofiles/tp126-c1.pdf>

(b) (6)
Technical Information Specialist

USDA-FSIS-FSE Staff

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Tel (b) (6)

e-mail: (b) (6) fsis.usda.gov

From: (b) (6) - FSIS
Sent: Thursday, February 09, 2012 12:12 PM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: RE: ammonium hydroxide fact sheet

My comments:

- The factsheet needs to mention "pink slime", that's what the consumer is hearing on the Internet and that's why they are calling.
- Why is ammonium hydroxide not listed on the label?
- How do I know if I purchased a product that has been processed with ammonia?

(b) (6)
Food Safety Specialist
USDA/FSIS Food Safety Education Staff
2-L248C, MS- 5269
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(b) (6)

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or Visit our web site: www.fsis.usda.gov

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

From: (b) (6) - FSIS
Sent: Thursday, February 09, 2012 11:48 AM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: ammonium hydroxide fact sheet

Do you have any comments?

We should probably ask in the fact sheet, some of the questions we've been getting on the Hotline or to "Karen." Why isn't ammonium hydroxide labeled and what exactly is pink slime?

(b) (6)
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(office) (b) (6)
(fax) 301-504-2092

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: BPI closes local plant amidst product scrutiny
Date: Tuesday, March 27, 2012 9:48:10 AM

OK!

From: (b) (6) - FSIS
Sent: Tuesday, March 27, 2012 8:43 AM
To: (b) (6) - FSIS
Subject: RE: BPI closes local plant amidst product scrutiny

Send me your home email to my home email, (b) (6) @sbcglobal.net.

From: (b) (6) - FSIS
Sent: Tuesday, March 27, 2012 8:42 AM
To: (b) (6) - FSIS
Subject: RE: BPI closes local plant amidst product scrutiny

I didn't see anything about your friend (b) (6)

From: (b) (6) - FSIS
Sent: Tuesday, March 27, 2012 8:06 AM
To: (b) (6) - FSIS
Subject: RE: BPI closes local plant amidst product scrutiny

No, No, in No, did you like the email I send to your home email, you pulling over horse face and asking to look in the glove box for papers. Messed up (b) (6)

From: (b) (6) - FSIS
Sent: Tuesday, March 27, 2012 8:04 AM
To: (b) (6) - FSIS
Subject: RE: BPI closes local plant amidst product scrutiny

Too many ex-gal pals trying to track you down?!!!!!!!

From: (b) (6) - FSIS
Sent: Monday, March 26, 2012 2:59 PM
To: (b) (6) - FSIS
Subject: RE: BPI closes local plant amidst product scrutiny

No way Jose! Visit my Dad and get out of there ASAP!

From: (b) (6) - FSIS
Sent: Monday, March 26, 2012 2:58 PM
To: (b) (6) - FSIS
Subject: RE: BPI closes local plant amidst product scrutiny

Sounds like you are ready to move back!

From: (b) (6) - FSIS
Sent: Monday, March 26, 2012 2:54 PM
To: (b) (6) - FSIS
Subject: RE: BPI closes local plant amidst product scrutiny

Yea, about 30,000 people. There building a new strip mall out northeast.

From: (b) (6) - FSIS
Sent: Monday, March 26, 2012 2:53 PM
To: (b) (6) - FSIS
Subject: RE: BPI closes local plant amidst product scrutiny

That's a lot of jobs for the town to find work for.

From: (b) (6) - FSIS
Sent: Monday, March 26, 2012 2:53 PM
To: (b) (6) - FSIS
Subject: RE: BPI closes local plant amidst product scrutiny

Yes it is Mr. (b) (6)

From: (b) (6) - FSIS
Sent: Monday, March 26, 2012 2:52 PM
To: (b) (6) - FSIS; (b) (6) - FSIS
Subject: RE: BPI closes local plant amidst product scrutiny

That's too bad for the employees.

From: (b) (6) - FSIS
Sent: Monday, March 26, 2012 2:39 PM
To: (b) (6) - FSIS; (b) (6) - FSIS
Subject: BPI closes local plant amidst product scrutiny

236 jobs lost in Holcomb KS.

BPI closes local plant amidst product scrutiny

Published 3/26/2012 in Breaking : Business

By JOSEPH JACKMOVICH
jjackmovich@gctelegram.com

A local beef manufacturing plant that produces what's known in the industry as "lean, finely textured beef," but is referred to as "pink slime" by those seeking to have it banned, has stopped operations at its Holcomb plant, causing a loss of 236 local jobs.

Beef Products Inc., 3105 N IBP Road, announced Monday that it was closing its Holcomb, Amarillo, Texas, and Waterloo, Iowa plants. While company officials hope the closings are temporary, employees were informed Monday that the closing would be permanent to be in compliance with the Worker Adjustment and Retraining Notification (WARN) Act. The company's Dakota Dunes, S.D. plant will continue operations.

According to BPI Corporate Administrator Rich Jochum, employees will receive full salary and benefits until May 25. Jochum said that the company had no timeline as to when it would know whether the closings would be permanent.

The company has been the subject of nationwide scrutiny due to its product, which uses meat trimmings separated from fat and treated with ammonia gas to be used as a meat filler in ground beef.

The ingredient has been used for years but recently became a target of activists seeking to have it banned from supermarkets and school lunches. The U.S. Department of Agriculture decided to allow school districts to stop using it. Some retail chains have pulled products containing it.

Read more: <http://www.gctelegram.com/news/BREAKING-NEWS--BPI-closing-3-26-12#ixzz1qFm2JmCe>

From: [McGraw, Mike](#)
To: [Fillpot, Dirk - FSIS](#)
Subject: Re: BPI press conference
Date: Thursday, March 29, 2012 6:00:07 PM

That's weeks away, but the sooner I have an answer, the better.
Thanks

On Thu, Mar 29, 2012 at 4:55 PM, Fillpot, Dirk - FSIS <Dirk.Fillpot@fsis.usda.gov> wrote:

I'll send your qs to folks who can start researching answers. When are you looking to run a story on that aspect of the issue? Thanks

From: McGraw, Mike [mailto:mcgraw@kcstar.com]
Sent: Thursday, March 29, 2012 04:41 PM
To: Fillpot, Dirk - FSIS
Subject: BPI press conference

Dirk,

I just watched the BPI press conference re: pink slime and have a couple of questions:

A BPI official made the statement that 100 percent of their product was tested for e.coli (apparently by the company) before it left the plant and before further mixing with other ground beef products.

Is that true, to FSIS's knowledge?

What percent of all ground beef is e.coli-tested by FSIS?

And do we know what other companies, if any, test 100 percent of ground for e.coli?

If indeed, FSIS allows BPI to test 100 percent of their product for e.coli, then, Why did the USDA bar Creekstone Farms from testing all of their product for BSE when their customers (the Japanese) requested it?

Thanks,

--

Mike McGraw
The Kansas City Star
[816-234-4423](tel:816-234-4423)

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[REDACTED]

Mike McGraw

[REDACTED] ar

816-234-4423

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

From: [Blake, Carol - FSIS](#)
To: [Derfler, Phil - FSIS](#)
Subject: RE: BPI questions
Date: Thursday, February 16, 2012 4:48:49 PM

Sounds good - thanks.

Carol Blake
Assistant Administrator
Office of Public Affairs and Consumer Education
Food Safety and Inspection Service, USDA
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Fax: (202) 205-0301
Cell: (202) 557-4736
carol.blake@fsis.usda.gov
<http://www.youtube.com/USDAFoodSafety>
<http://twitter.com/usdafoodsafety>
<http://www.fsis.usda.gov>

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

From: Derfler, Phil - FSIS
Sent: Thursday, February 16, 2012 4:34 PM
To: Blake, Carol - FSIS
Subject: RE: BPI questions

Thanks. Just off the top of my head, Custer is way off. JoAnn Smith was Under Secretary at the end of the Reagan Administration, 1988 or 1989, not in 2002. I don't know about Zirnstein. He worked in OPHS for a while and then got moved to OIA. He was not a happy camper. I do not know whether he ever went to a BPI plant in 2002. I don't think that we ever said that LTB is ground beef. We just said that it is cow meat because I think that you can show that what emerges from the BPI process is muscle tissue. We don't get the opportunity to judge the quality of the product if it meets the definition of meat. We can talk about this some more.

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

From: Blake, Carol - FSIS
Sent: Thursday, February 16, 2012 4:13 PM
To: Derfler, Phil - FSIS
Subject: FW: BPI questions

Wanted you to be aware of an inquiry that OC received about BPI - this reporter seems to have a lot of info from former FSIS employees.

Carol Blake
Assistant Administrator
Office of Public Affairs and Consumer Education
Food Safety and Inspection Service, USDA
Room 339-E Whitten Building
Washington, DC 20250
Phone: (202) 720-3884
Fax: (202) 205-0301
Cell: (202) 557-4736
carol.blake@fsis.usda.gov
<http://www.youtube.com/USDAFoodSafety>

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

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

From: Lavallee, Aaron

Sent: Thursday, February 16, 2012 3:43 PM

To: Ronholm, Brian; Blake, Carol - FSIS; Naessens, Katie; Fillpot, Dirk - FSIS

Subject: Fw: BPI questions

See below.

Let's connect on this first thing tomorrow

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

From: Knowles, David [<mailto:David.Knowles@thedaily.com>]

Sent: Thursday, February 16, 2012 02:39 PM

To: Lavallee, Aaron

Subject: BPI questions

Dear Aaron,

I've been asked to do another story on the BPI's product that will look into the red flags raised by two former FSIS employees, Carl Custer and Gerald Zirnstein. I've interviewed both gentlemen and wanted to give USDA a chance to respond to some of the statements that each has made that will be used in the piece.

Mr. Zirnstein says he visited BPI's factory in 2002 and that he raised concerns about their LBT product. In a March 2002 e-mail, Zirnstein termed the product "pink slime" and said he did not consider it to be ground beef (as per the USDA's definition). Does this jibe with USDA's recollection?

Mr. Custer, along with others in the department, received that e-mail, which confirmed his conclusions about BPI's product. Custer said he first encountered BPI back in the late 90's, and also concluded that the LBT was of an "inferior quality" to ground beef. It is his recollection that in 2002, then undersecretary JoAnn Smith declared of BPI's product, "If it's pink, then it's meat," and that FSIS dropped its objections to the LBT product thereafter. Can you corroborate or deny any of that?

Since the Dec. 30 2009 New York Times article detailing cases of E-Coli in BPI meat, what measures has USDA taken to insure that their LBT product is inspected on a regular basis? Are there any other steps USDA and FSIS have taken to allay the concerns raised by Mr. Zirnstein and Mr. Custer?

Thank you, once again, for your help with this. It's important to me to have the facts of this story reported properly.

Best,

David Knowles

Reporter, The Daily

510-647-9584

From: [Fillpot, Dirk - FSIS](#)
To: [Blake, Carol - FSIS](#); [Lavallee, Aaron](#)
Subject: RE: BPI questions
Date: Friday, February 17, 2012 8:12:42 AM

I'm staffing an interview (non-controversial about IT) this morning at 9:30 and should be done by 10 - just FYI

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/>

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

From: Blake, Carol - FSIS
Sent: Thursday, February 16, 2012 4:12 PM
To: Fillpot, Dirk - FSIS; Lavallee, Aaron
Subject: RE: BPI questions

Ha ha! I've got a 10:30 tomorrow, but I can move it for a conversation with you both about this. just let me know what time works for you.

Carol Blake
Assistant Administrator
Office of Public Affairs and Consumer Education
Food Safety and Inspection Service, USDA
Room 339-E Whitten Building
Washington, DC 20250
Phone: (202) 720-3884
Fax: (202) 205-0301
Cell: (202) 557-4736
carol.blake@fsis.usda.gov
<http://www.youtube.com/USDAFoodSafety>
<http://twitter.com/usdafoodsafety>
<http://www.fsis.usda.gov>

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

From: Fillpot, Dirk - FSIS
Sent: Thursday, February 16, 2012 3:48 PM
To: Lavallee, Aaron
Cc: Blake, Carol - FSIS
Subject: RE: BPI questions

Any way we can pivot the reporter into making it about the NSLP so Jarvis gets it? (sigh.)

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

From: Lavallee, Aaron

Sent: Thursday, February 16, 2012 3:43 PM

To: Ronholm, Brian; Blake, Carol - FSIS; Naessens, Katie; Fillpot, Dirk - FSIS

Subject: Fw: BPI questions

See below.

Let's connect on this first thing tomorrow

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

From: Knowles, David [<mailto:David.Knowles@thedaily.com>]

Sent: Thursday, February 16, 2012 02:39 PM

To: Lavallee, Aaron

Subject: BPI questions

Dear Aaron,

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Best,

David Knowles

Reporter, The Daily

510-647-9584

From: [Lavallee, Aaron](#)
To: ["Knowles, David"](#)
Cc: [Fillpot, Dirk - FSIS](#)
Subject: RE: BPI questions
Date: Friday, February 17, 2012 1:10:04 PM

David,
My apologies for the delay - (b) (6). I want to make clear that our emails off the record for now.

I am going to need some time to look in to this and will loop in my colleague Dirk on this email.

I am not familiar with either of these gentlemen but I have some concerns with their statements below and your plan to use them.

I need to make very clear what FSIS does. FSIS is responsible for ensuring that the nation's commercial supply of meat, poultry, and egg products is safe, correctly labeled and packaged. So if the validity of these individuals is based on the fact that they were FSIS employees then we have concerns because FSIS does not "consider something to be ground beef" and does not determine "inferior quality." FSIS is in the business of inspecting, not grading. So what these gentlemen are saying would appear to be personal opinions, not professional assessments or statements.

Also I would double check some of the dates as I believe JoAnn Smith may have been at USDA well before that.

We are going to do some checking on this and get back with you shortly. What is your timeline and the best number to reach you at?

Aaron Lavallee
Communications Coordinator, Office of Communications
U.S. Department of Agriculture
1400 Independence Avenue, SW
Washington, DC 20250
Office Direct: 202.720.6959
Cell: (b) (6)
aaron.lavallee@oc.usda.gov
<http://www.usda.gov>

Stay Connected with USDA:

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

From: Knowles, David [<mailto:David.Knowles@thedaily.com>]
Sent: Thursday, February 16, 2012 3:40 PM
To: Lavallee, Aaron
Subject: BPI questions

Dear Aaron,

I've been asked to do another story on the BPI's product that will look into the red flags raised by two former FSIS employees, Carl Custer and Gerald Zirnstein. I've interviewed both gentlemen and wanted to give USDA a chance to respond to some of the statements that each has made that will be used in the piece.

Mr. Zirnstein says he visited BPI's factory in 2002 and that he raised concerns about their LBT product.

In a March 2002 e-mail, Zirnstein termed the product "pink slime" and said he did not consider it to be ground beef (as per the USDA's definition). Does this jibe with USDA's recollection?

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Thank you, once again, for your help with this. It's important to me to have the facts of this story reported properly.

Best,
David Knowles
Reporter, The Daily
510-647-9584

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From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: BPI
Date: Wednesday, March 14, 2012 6:54:14 PM

Things are OK I guess I am in Wellington Ks. this week and next. You talk about a dump this plant is one. I've seen other plants get shut down for things they do here every day. I'll be glad to get out of this hole for sure.

With this warm weather the fish are really starting to bite back home just wish I was there. My Dad & Mom went yesterday and caught 2 limits of white bass. I'm staying in Wichita, this weekend I think I will go and check out the new Cabala's that just opened today. Stay in touch.

From: (b) (6) - FSIS
Sent: Wednesday, March 14, 2012 5:54 AM
To: (b) (6) - FSIS
Subject: RE: BPI

Good Morning (b) (6) Thanks man Yes I have heard about this article just havn't read it until now Pretty Interesting.

How are you doing??

From: (b) (6) - FSIS
Sent: Tuesday, March 13, 2012 6:20 PM
To: (b) (6) - FSIS
Subject: BPI

Thought you might find this article interesting.

<< File: 'The Lunch Tray' Responds to Beef Industry Defenses of 'Pink Slime'.mht >>

(b) (6)

USDA Relief Inspector Circuit 10

Fair Grove Mo.

Cell (b) (6)

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: BPI
Date: Wednesday, March 28, 2012 1:33:49 PM

Mr. (b) (6)

No , the one here in Holcomb is down. They paid everybody two months severance and hope to overcome the bad press but it doesn't look good for them. The only one open is their Dakota City plant.

Mr. (b) (6)

From: (b) (6) - FSIS
Sent: Wednesday, March 28, 2012 10:46 AM
To: (b) (6) - FSIS
Subject: BPI

Mr. (b) (6)

I've heard all but one of the BPI operations nationwide has closed because of all the negative press associated with the "pink slime" ending up in the school lunch program. 650 employees were laid off. Did the BPI in Holcomb close or is it the one who survived the cut?

Mr. (b) (6)

(b) (6)

Consumer Safety Inspector

USDA-FSIS-OFO

Kansas City Metro Area

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

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

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: BPI
Date: Wednesday, March 28, 2012 4:44:00 PM
Attachments: [image003.png](#)

Me too

From: (b) (6) - FSIS
Sent: Wednesday, March 28, 2012 12:15 PM
To: (b) (6) - FSIS
Subject: RE: BPI

Funny.. I like to not call in cuz I want to try to save as much S/L as possible.. ☺ I gotta long ways to go..

(b) (6)

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"Love the ones you can. Touch the ones you can reach. Let the others go."

Ms. (b) (6), CSI
President, AFGE Union Local 3390
Est. # 00244
Storm Lake, IA
Work: (b) (6)
Cell: (b) (6)
Fax: 712-732-7047

From: (b) (6) - FSIS
Sent: Wednesday, March 28, 2012 11:13 AM
To: (b) (6) - FSIS
Subject: RE: BPI

I get time off awards all the time, (b) (6)

Then when I come to work I fill out my time off award/SF-71.
Common Girl, this aint your first Rodeo!!!
Be Good!!!

From: (b) (6) - FSIS
Sent: Wednesday, March 28, 2012 8:55 AM
To: (b) (6) - FSIS
Subject: RE: BPI

Yup, that would be good.... I've never ever gotten one of those..... oh well. ☺

(b) (6)

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Work: (b) (6)
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Fax: 712-732-7047

From: (b) (6) - FSIS
Sent: Wednesday, March 28, 2012 8:51 AM
To: (b) (6) - FSIS
Subject: RE: BPI

Well you're not a HARASSER and you're not very intimidating. How about I sign you up for a Time Off Award!!!

From: (b) (6) - FSIS
Sent: Wednesday, March 28, 2012 8:42 AM
To: (b) (6) - FSIS
Subject: RE: BPI

That 4735 form Or something along those lines of harassment and intimidation..... LOL

(b) (6)

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Work: (b) (6)
Cell: (b) (6)
Fax: 712-732-7047

From: (b) (6) - FSIS
Sent: Wednesday, March 28, 2012 7:03 AM
To: (b) (6) - FSIS
Subject: RE: BPI

Behave.....☺

Not this cat, not today!!!!!!

"I don't care about anyone else" Please!!!! You have a big heart, a good heart & you do care about others.

What kind of form should I file???

Anyway I suppose (b) (6) should get out more, but I'm afraid I would just ruin his nice guy personality. Bad Boy now & forever so bury me with my guns on and a bottle of Patron.

Gotta Roll...

Little Island Girl (don't mean you wouldn't fit in on a mountain!!!)

From: (b) (6) - FSIS
Sent: Wednesday, March 28, 2012 5:09 AM
To: (b) (6) - FSIS
Subject: RE: BPI

I've asked him and (b) (6) but maybe you should prod him a little... I think he needs to get out more and see the Big sky!!! And with you has his guide.... Wow, watch out! ☺

I'm an island girl and will always be.... I don't care about anyone else... you are who you are, and no I'm not discriminating but if you want to take it that way, go ahead and knock yourself out with that... are you going to file a form against me??
LOL....
Behave!

(b) (6)

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President, AFGE Union Local 3390
Est. # 00244
Storm Lake, IA
Work: (b) (6)
Cell: (b) (6)
Fax: 712-732-7047

From: (b) (6) - FSIS

Sent: Wednesday, March 28, 2012 5:06 AM
To: (b) (6) - FSIS
Subject: RE: BPI

Mountains & Big Sky baby!!!! (b) (6) , & I are driving out & on the way back we're stopping at Yellow Stone. So you categorize me as a "Hunter & Such" this sounds to me like discrimination. I've never been to that part of the US so I thought it would be a trip to see something I haven't seen yet. This hunter gatherer Neanderthal Gieco pitchman plans on having a good time even if he drags his knuckles when he walks. You should remember your and Island girl and your islands were/are volcanic mountains in themselves. Be Good & if you're not going send Jonesy, he's a caveman just like me, think he would enjoy it!!!
Gotta Roll!!!

From: (b) (6) - FSIS
Sent: Tuesday, March 27, 2012 1:04 PM
To: (b) (6) - FSIS
Subject: RE: BPI

No, don't believe so... I was considering it but what is in Butte?? Probably more for you hunters and such.

(b) (6)

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Est. # 00244
Storm Lake, IA
Work: (b) (6)
Cell: (b) (6)
Fax: 712-732-7047

From: (b) (6) - FSIS
Sent: Tuesday, March 27, 2012 11:40 AM
To: (b) (6) - FSIS
Subject: RE: BPI

I will.....
Is your Local sending anyone???

From: (b) (6) - FSIS
Sent: Tuesday, March 27, 2012 12:29 PM
To: (b) (6) - FSIS
Subject: RE: BPI

Let me know how Butte, Montana is....

(b) (6)

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Storm Lake, IA
Work: (b) (6)
Cell: (b) (6)
Fax: 712-732-7047

From: (b) (6) - FSIS
Sent: Tuesday, March 27, 2012 10:53 AM
To: (b) (6) - FSIS
Subject: BPI

Yep, I went over there yesterday and they (plant employees) were all waiting for (b) (6) to show up their scheduled meeting. They were all pretty bummed. The GS-9's will be losing some OT as well, think I'll manage to survive though!!! ☺
Crazy, that place ran 7 days a week for years & now the doors are shut, just like that!!!!
Take care!!!!

(b) (6)

From: (b) (6) - FSIS
Sent: Tuesday, March 27, 2012 6:16 AM
To: (b) (6) - FSIS
Subject: Emailing: Meatingplace.com - Daily News

 [regular page](#)



Industry News - PM
BPI suspends operations at three plants (updated)

By [Lisa M. Keefe](#) on 3/26/2012

Beef Products Inc. today suspended operations at three of its locations: Garden City, Kans.; Amarillo, Texas; and Waterloo, Iowa, affecting 650 jobs. A fourth plant, in South Sioux City, Neb., will continue to operate.

"In an effort to protect our company and its family of employees from the recent unfounded and misguided attacks on our boneless lean beef trimmings, we have had to make some unfortunate and very difficult business decisions," CEO Eldon Roth said in a statement.

Although the plants are shut down for an undetermined amount of time, for now employees will continue to be

paid "full salaries and benefits to all employees as we work through the immediate impact of today's announcement."

"Although we are immediately ceasing operation, our intention is to continue to pay people in the interim while trying to sort this through," BPI spokesman Rich Jochum he told **Meatingplace**. "We're announcing it as a temporary suspension, although the employees will be getting [layoff] notices."

The shutdown affects 236 employees in Garden City, 207 in Amarillo, and 216 in Waterloo, Jochum said. "This has a direct impact on about 650 jobs; the indirect impact is much larger," Jochum said.

The facility in South Sioux City, Neb., which employs 450, remains in operation.

Industry reacts

"At a time when so many Americans struggle to put a healthy, nutritious meal on their family's dinner table, the unfounded mischaracterization of Lean Finely Textured Beef as 'pink slime' is unconscionable," said Barry Carpenter, CEO of the National Meat Association, in a statement. "I am sure the public is not aware of how widespread and potentially devastating the consequences of allowing public misperception to trump sound nutritional science are."

Carpenter warned that beyond BPI, the ripple effect could impact more than 3,000 suppliers and others that rely on BPI's business. He also noted without this source of lean beef product, grinders will likely have to import more beef to make lean ground beef products.

Said the American Meat Institute's J. Patrick Boyle, "In the end, today's developments are a sad day for the families Other American families will also pay the price at the checkout counter as they see the price of ground beef begin to rise while we work to grow as many as 1.5 million more head of cattle to replace the beef that will no longer be consumed due to this manufactured scare."

This story was updated to reflect additional commentary from AMI's Boyle.

For additional information on the LFTB controversy, please see [Meatingplace's LFTB News Center](#).

Loading Comments... 

Morning, (b) (6) what's going on with BPI? (b) (6)

From: [Fillpot, Dirk - FSIS](#)
To: [Mabry, Brian - FSIS](#)
Subject: RE: Call Log Escalation
Date: Friday, March 16, 2012 9:03:53 AM

Sorry, that was my bad – I forwarded the call yesterday to OC after it came in, but I forgot to close it out in Footprints until after I got this reminder email this morning. It's closed now.

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: Mabry, Brian - FSIS
Sent: Friday, March 16, 2012 9:02 AM
To: Fillpot, Dirk - FSIS
Subject: FW: Call Log Escalation
Importance: High

Dirk – can you please forward this to the appropriate folks and close it out of footprints? Thanks.
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: FootPrints CPAO Call Tracker - FSIS [<mailto:FootPrints@fsis.usda.gov>]
Sent: Friday, March 16, 2012 8:34 AM
To: Mabry, Brian - FSIS
Subject: Call Log Escalation
Importance: High

Action Required:

Ticket **1632** assigned to **Media Staff** has been in **Open** Status for 24 hours. Please acknowledge the ticket by taking ownership and moving the ticket to a Pending status or return the call and close the ticket.

Call Information

Ticket Number: 1632

Subject of Call: Miscellaneous

Secondary Subject:

Call Date: 03/15/2012 8:00 AM

Contact Name: Jenny Glick

Caller Type: Media

Contact Phone Number:

Cell Phone Number: 410-370-6519

Alt. Phone Number:

Contact Email Address:

Employer/Organization: CBS Radio

Call Info: Entered on 2012-03-15 at 08:18:11 by (b) (6) :

Reporter called for Carol or Bill Bagley. Re:
announcement today about "pink slime."

Questions: What is it? How do you know if your
meat has "pink slime."

She would like a call asap today on her cell
phone.

Notes: Entered on 03/15/2012 at 08:18:10 EDT (GMT-0400) by (b) (6) :
[no Notes entered]

[Click here to view Issue in Browser](#)

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Camden Inn Flyers
Date: Thursday, March 22, 2012 7:12:26 PM

The name give a different impression that what it is but definitely still has the same effect. Fb should get a lot of attention that's for sure. Get some celebrities on the band wagon.

From: (b) (6) - FSIS
Sent: Thursday, March 22, 2012 9:59 AM
To: (b) (6) - FSIS
Subject: RE: Camden Inn Flyers

Got the e-mail from (b) (6) and posted the information on who sells pink slime on FB

From: (b) (6) - FSIS
Sent: Thursday, March 22, 2012 1:38 AM
To: (b) (6) - FSIS
Subject: RE: Camden Inn Flyers

I remember her talking about fixing something to pass out at the convention so will be good. Did you get the pink slime e-mail from (b) (6) I forwarded to a few people and told them I hated to say it but the raw and the cooked with the slime looked better than the other to me now how nasty is that?

From: (b) (6) - FSIS
Sent: Thursday, March 22, 2012 1:16 AM
To: (b) (6) - FSIS
Subject: RE: Camden Inn Flyers

The way she talked they are a one page flyer, all color, she said they look really nice and have phone number, fax number, amenities, and location. She said she thought we would be very pleased with them.

From: (b) (6) - FSIS
Sent: Wednesday, March 21, 2012 5:53 PM
To: (b) (6) - FSIS
Subject: RE: Camden Inn Flyers

You are saying flyers and I am thinking of their Branson magazines they put at the ticket outlets and the rest areas. So will get it figures out before we go (b) (6)

From: (b) (6) - FSIS
Sent: Wednesday, March 21, 2012 9:36 AM
To: (b) (6) - FSIS
Subject: RE: Camden Inn Flyers

If you don't think we need that many just let her know. If there is extra some people may take two and give one to someone else. Whatever you think is A-OKAY with me.

From: (b) (6) - FSIS
Sent: Wednesday, March 21, 2012 2:07 AM
To: (b) (6) - FSIS
Subject: RE: Camden Inn Flyers

I think that will be way more than we need I will see if I can get off a Friday afternoon and go down maybe the 3rd Friday in April to get them. Will have to pack in my big suitcase with the promos. y

From: (b) (6) - FSIS
Sent: Wednesday, March 21, 2012 12:07 AM
To: (b) (6) - FSIS
Subject: Camden Inn Flyers

(b) (6) called me back from the Camden Inn and they do have the flyers for us. She has 50, full color, for us to distribute. She is in her office Monday through Friday from 0800 to 1700. Her office is not located at the motel, it is located on the top level of the Brookwood Inn. The address is

2875 Green Mountain Drive

Branson, MO

Her number is 800-800-2019

I did not ask for more. I figured some people would share so that should be enough.

(b) (6), Columbia Relief CSI

Lawrence District Office

From: (b) (6) - FSIS
To: [Edelstein, Rachel - FSIS](#); [Murphy-Jenkins, Rosalyn - FSIS](#)
Subject: RE: Campbell's letter
Date: Saturday, March 10, 2012 8:40:38 AM

That's ok, I can do it this weekend. Everything usually hits the fan on Monday's; I am sure pink slime will raise its ugly head again too ☺

Sent: Saturday, March 10, 2012 8:34 AM
To: (b) (6) - FSIS; Murphy-Jenkins, Rosalyn - FSIS
Subject: Re: Campbell's letter

I don't think you need to do it on weekend. Monday should be fine. If you want to it on weekend, I will certainly look at it.

From: (b) (6) - FSIS
Sent: Saturday, March 10, 2012 07:17 AM
To: Edelstein, Rachel - FSIS; Murphy-Jenkins, Rosalyn - FSIS
Subject: RE: Campbell's letter

Rachel,

I can work on it and get you all a revised copy to you tomorrow. If I can't figure out Phil's comments and how to address I will definitely e-mail you all tomorrow.

Jeff

From: Edelstein, Rachel - FSIS
Sent: Friday, March 09, 2012 10:17 AM
To: Murphy-Jenkins, Rosalyn - FSIS; (b) (6) - FSIS; Engeljohn, Daniel - FSIS
Subject: FW: Campbell's letter

Here is the update. Dan—This would be for your signature.

He is asking for some specific information on FDA regs. Please let me know if I can help. If we can get this back to Phil Monday, that would be good. Once he's ok with it, we should send to OGC, based on his message below. I think we should also send OGC the incoming. (I think we have electronic copy.)

Phil removed the statement about needing a statement giving context to the reference, based on DGA patterns. Does that change LPDD policy for other label claims also?

Thanks, Rachel

From: Derfler, Phil - FSIS
Sent: Friday, March 09, 2012 7:03 AM

To: Edelstein, Rachel - FSIS
Subject: FW: Campbell's letter

Here is another version of the Campbell letter. I just accepted the changes that I made yesterday and read the letter. Here are the changes that I thought necessary. People ought to work from this version. Happy to respond to questions.

From: Derfler, Phil - FSIS
Sent: Thursday, March 08, 2012 5:35 PM
To: Derfler, Phil - FSIS
Subject: FW: Campbell's letter

From: Derfler, Phil - FSIS
Sent: Thursday, March 08, 2012 5:17 PM
To: Edelstein, Rachel - FSIS
Subject: FW: Campbell's letter

Here are my tracked changes to the Campbell's letter. I think that it winds up being verbose, so I am going to play with it some. I do have a number of questions though that need to be addressed by LPDD, and maybe you can figure out a way to make it flow a little better. We can talk when you are ready. I would like to get it out next week. We might should ask Walsh to take a look at it.

From: Edelstein, Rachel - FSIS
Sent: Tuesday, March 06, 2012 10:33 PM
To: Derfler, Phil - FSIS; (b) (6) - FSIS
Subject: Campbell's letter

Ok. We tried.

Jeff—I made some additional changes. I hope the discussion of the study is ok. I opened up the study, but I didn't have time to read it carefully.

I will be with union all day, but will be checking messages. And we take breaks.

Rachel

From: [Nintemann, Terri - FSIS](#)
To: [Mabry, Brian - FSIS](#); [Goldman, David - Commissioned Corps - FSIS](#); [Derfler, Phil - FSIS](#); [Engeljohn, Daniel - FSIS](#); [Blake, Carol - FSIS](#); [\(b\) \(6\) - FSIS](#)
Cc: [DiNapoli, Greg - FSIS](#); [Fillpot, Dirk - FSIS](#)
Subject: RE: FOR REVIEW Talking point for OFS - Tester to USDA: Feed kids Montana beef, not 'pink slime'
Date: Thursday, March 22, 2012 1:04:41 PM
Attachments: [image001.png](#)
[image002.png](#)
[image003.png](#)
[image004.png](#)

Do we want to address the 4 times more likely claim for Salmonella? The info here only addresses E coli O157:H7.

In the first bullet where you mention 51 samples to date do we mean March 2012 or is that a date in 2009? Need to clarify. And in the second bullet – need to add timeframe for when all tests were negative. If that 51 is from 06-09 then the total number you have listed at the very bottom for FSIS testing should add up to 51 as well not 34.

In the background, where you have last 4 years I would put 06-09 if that is the case. And we should put a starting date/year rather than up to Dec 2009 for the FSIS data listed at the bottom.

[\(b\) \(6\)](#) is looking at the dates and numbers to confirm them.

Terri Nintemann
Assistant Administrator
Office of Data Integration and Food Protection
USDA/Food Safety and Inspection Service
1400 Independence Ave, SW
Room 3130 South Building
Washington, DC 20250
202-720-8218 phone
202-465-6755 cell
202-690-5634 fax
email: terri.nintemann@fsis.usda.gov

From: Mabry, Brian - FSIS
Sent: Thursday, March 22, 2012 11:38 AM
To: Goldman, David - Commissioned Corps - FSIS; Derfler, Phil - FSIS; Engeljohn, Daniel - FSIS; Blake, Carol - FSIS - FSIS; Nintemann, Terri - FSIS; [\(b\) \(6\) - FSIS](#)
Cc: DiNapoli, Greg - FSIS; Fillpot, Dirk - FSIS
Subject: FOR REVIEW Talking point for OFS - Tester to USDA: Feed kids Montana beef, not 'pink slime'

Colleagues,

Attached (and below) is a DRAFT response to those pulling from the Dec. 2009 NYT piece on the safety of LFTB. Given the pressing time constraints, I'm sending to the whole group at once.

Additionally, we are working to update the Dec. 13, 2009 timeline attached, which only focuses on one of the four BPI plants – expand and update to the extent possible. Best ~ Brian

March 22, 2012
Jerry Hagstrom Question

Questions regarding a 2009 report found that it was four times more likely to test positive for salmonella than traditional ground beef – as cited by Senator Tester in his March 19, 2012 Press Release, appear to draw on a December 31, 2009 New York Times story by Michael Moss [\[1\]](#) in which the Times writes:

"E. coli and salmonella pathogens have been found dozens of times in Beef Products meat, challenging claims by the company and the U.S.D.A. about the effectiveness of the treatment. Since 2005, E. coli has been found 3 times and salmonella 48 times, including back-to-back incidents in August in which two 27,000-pound batches were found to be contaminated. The meat was caught before reaching lunch-room trays.

- On Dec 8, 2009, FSIS determined BPI ammoniated lean beef trimming products are subject to *E.coli* O157:H7 testing after a Food Safety Assessment (which ended on Oct. 15, 2009) identified that the chips should be subject to routine FSIS verification sampling. Since then, there have been no positive tests for *E. coli* O157:H7, representing 51 total agency samples to date from the four different plants.
- Even before the reporter told USDA of his independent research regarding the Beef Products meat, consistent with our policy and practice, FSIS tested product at BPI during follow up sampling triggered by a supplier notification in STEPs – all FSIS results were negative.

BACKGROUND on the 3 *E. coli* positives referenced in the article:

AMS sampling reflects the following: in reviewing records from BPI from December 2006, a total of 1,138 samples were tested for *E. coli* O157:H7 by the AMS Designated Laboratory. Out of those 1,138 samples, two results were positive, both from their South Sioux City plant. The first was from July 11, 2008 and the next was August 10, 2009. There were 326 samples tested between the two positives with no findings of *E. Coli* O157:H7.

BPI produces this product for AMS at four locations; Waterloo, IA, Amarillo, TX, Finney County, KS, and South Sioux City, NE.

AMS Testing (up to Dec. 2009)

3 positives over the last 4 years:

- 4-4-06 - AMS sample positive
- 7-11-08 - AMS positive on LFTB
- 8-10-09 - AMS positive on LFTB (ammoniated-chips). There were 326 samples tested under the AMS contract between the last two positives with no findings of *E. coli* O157:H7.

FSIS Testing (up to Dec. 2009)

FSIS tested product at BPI during follow up sampling in response to a supplier notification in STEPs – all FSIS results were negative.

- 7/14/2008, a single sample, component in STEPS
- 7/21-8/12/2008, a 16 sample set following the AMS positive
- 8/26-10/2/2008, a 16 sample set based on a second STEPS entry
- 8/10 /2009, a single STEPS entry, single sample

#

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: Blake, Carol - FSIS

Sent: Tuesday, March 20, 2012 9:18 AM

To: Goldman, David - Commissioned Corps - FSIS; (b) (6) - FSIS

Cc: Nintemann, Terri - FSIS; Mabry, Brian - FSIS; DiNapoli, Greg - FSIS; Fillpot, Dirk - FSIS

Subject: RE: RELEASE: Tester to USDA: Feed kids Montana beef, not 'pink slime'

Thanks. Please share information with us as soon as you have it.

Carol Blake

Assistant Administrator

Office of Public Affairs and Consumer Education

Food Safety and Inspection Service, USDA

Room 339-E Whitten Building

Washington, DC 20250

Phone: (202) 720-3884

Fax: (202) 205-0301

Cell: (202) 557-4736

carol.blake@fsis.usda.gov

<http://www.youtube.com/USDAFoodSafety>

<http://twitter.com/usdafoodsafety>

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

From: Goldman, David - Commissioned Corps - FSIS

Sent: Tuesday, March 20, 2012 9:14 AM

To: (b) (6) - FSIS

Cc: Nintemann, Terri - FSIS; Blake, Carol - FSIS

Subject: Fw: RELEASE: Tester to USDA: Feed kids Montana beef, not 'pink slime'

Background on BPI issue.

Carol, ODIFP is pulling our data.

David Goldman, MD, MPH

Assistant Administrator

USDA-FSIS-OPHS

202-720-2644

Sent from my BlackBerry Wireless Handheld

From: Ramos, Adela - OSEC

Sent: Tuesday, March 20, 2012 08:08 AM

To: Goldman, David - Commissioned Corps - FSIS; Derfler, Phil - FSIS; Engeljohn, Daniel - FSIS; Blake, Carol - FSIS

Subject: RE: RELEASE: Tester to USDA: Feed kids Montana beef, not 'pink slime'

I don't think we ever developed talking points to respond to the BPI Moss story. But we need to – looping in Carol. What is our response to those data findings? They are a couple of years old now. BPI's response in the article is essentially "we're not perfect" and that their testing was more likely to find contamination.

Here's the link to the story: <http://www.nytimes.com/2009/12/31/us/31meat.html?pagewanted=all>

From: Hagen, Elisabeth - OSEC

Sent: Tuesday, March 20, 2012 8:22 AM

To: Goldman, David - Commissioned Corps - FSIS; Derfler, Phil - FSIS; Engeljohn, Daniel - FSIS

Cc: Ramos, Adela - OSEC

Subject: Re: RELEASE: Tester to USDA: Feed kids Montana beef, not 'pink slime'

We removed that exemption in 2009, though- we should have data, right?

From: Goldman, David - Commissioned Corps - FSIS

Sent: Tuesday, March 20, 2012 07:21 AM

To: Hagen, Elisabeth - OSEC; Derfler, Phil - FSIS; Engeljohn, Daniel - FSIS

Cc: Ramos, Adela - OSEC

Subject: Re: RELEASE: Tester to USDA: Feed kids Montana beef, not 'pink slime'

We (FSIS) have not been sampling this product--it has an exemption. It could refer to AMS or some other sampling program. We'll find out.

David Goldman, MD, MPH

Assistant Administrator

USDA-FSIS-OPHS

202-720-2644

Sent from my BlackBerry Wireless Handheld

From: Hagen, Elisabeth - OSEC

Sent: Tuesday, March 20, 2012 07:04 AM

To: Derfler, Phil - FSIS; Engeljohn, Daniel - FSIS; Goldman, David - Commissioned Corps - FSIS

Cc: Ramos, Adela - OSEC

Subject: Fw: RELEASE: Tester to USDA: Feed kids Montana beef, not 'pink slime'

? Pls advise

From: (b) (6) - OSEC

Sent: Tuesday, March 20, 2012 07:00 AM

To: Hagen, Elisabeth - OSEC; Ramos, Adela - OSEC

Subject: Fw: RELEASE: Tester to USDA: Feed kids Montana beef, not 'pink slime'

What 2009 report is he referring to that found higher levels of salmonella?

From: DeJong, Justin - OC

Sent: Monday, March 19, 2012 10:17 PM

To: (b) (6) - OSEC; (b) (6) - OSEC; Lavalley, Aaron - OC; Rowe, Courtney - OC

Cc: (b) (6) OC

Subject: Fw: RELEASE: Tester to USDA: Feed kids Montana beef, not 'pink slime'

flagging.

From: Hagstrom, Jerry [mailto:JHagstrom@nationaljournal.com]

Sent: Monday, March 19, 2012 10:14 PM

To: DeJong, Justin - OC

Subject: Fw: RELEASE: Tester to USDA: Feed kids Montana beef, not 'pink slime'

I will write about this Tuesday, Tell me if you want to react to this.

From: Helling, Andrea (Tester) [mailto:Andrea_Helling@tester.senate.gov]

Sent: Monday, March 19, 2012 05:00 PM

Subject: RELEASE: Tester to USDA: Feed kids Montana beef, not 'pink slime'

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Form in Reader
Date: Wednesday, March 28, 2012 8:53:47 AM

Don't need any there should enough "slime" on the call in guest list!

(b) (6) Program Auditor

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Fax) 410-341-3612

From: (b) (6) - FSIS
Sent: Wednesday, March 28, 2012 8:53 AM
To: (b) (6) - FSIS
Subject: RE: Form in Reader

No but pink slime was on special this morning!

(b) (6)

Program Auditor

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(b) (6) fsis.usda.gov

From: (b) (6) - FSIS
Sent: Wednesday, March 28, 2012 7:52 AM
To: (b) (6) - FSIS
Subject: RE: Form in Reader

Did you get chips and salsa for the state director gripe call?

(b) (6) Program Auditor

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Fax) 410-341-3612

From: (b) (6) - FSIS
Sent: Wednesday, March 28, 2012 8:49 AM
To: (b) (6) - FSIS
Subject: RE: Form in Reader

☺

(b) (6)

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From: (b) (6) - FSIS
Sent: Wednesday, March 28, 2012 7:49 AM
To: (b) (6) - FSIS

Subject: RE: Form in Reader

I gave them a heads up that may happen!

(b) (6) Program Auditor

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From: (b) (6) - FSIS
Sent: Wednesday, March 28, 2012 8:48 AM
To: (b) (6) - FSIS
Subject: RE: Form in Reader

No. Next time I can't sleep I will give them a call to keep them company.

(b) (6)

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From: (b) (6) - FSIS
Sent: Wednesday, March 28, 2012 7:40 AM
To: (b) (6) - FSIS
Subject: RE: Form in Reader

Did you know they work 24/7?

(b) (6) Program Auditor

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From: (b) (6) - FSIS
Sent: Wednesday, March 28, 2012 8:38 AM
To: (b) (6) - FSIS
Subject: RE: Form in Reader

Yeah OCIO!!!!

(b) (6)

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From: (b) (6) - FSIS
Sent: Wednesday, March 28, 2012 7:36 AM
To: (b) (6) - FSIS
Subject: RE: Form in Reader

At 0530 this morning, I got OCIO to unlock and reinstall Adobe X 3 times before it would work!

(b) (6) Program Auditor

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Fax) 410-341-3612

From: (b) (6) - FSIS
Sent: Wednesday, March 28, 2012 8:35 AM
To: (b) (6) - FSIS
Subject: Form in Reader

You found the Submit button heh?

(b) (6)

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From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Form in Reader
Date: Wednesday, March 28, 2012 10:05:42 AM

Mike, it is something that is over my pea brain as well!

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From: (b) (6) - FSIS
Sent: Wednesday, March 28, 2012 9:58 AM
To: (b) (6) - FSIS
Subject: RE: Form in Reader

Tell me the difference between “beef manufacturing trimmings” and “beef trim from non-intact beef”. Those terms are both in the new Notice to prove I am not making it up.

All I can think of for a definition is that it is trim from trim and where I come from that would still be trim, although it may be smaller but again trim is trim unless it is bench trim or table trim or trim trim. What? What did I just say?

(b) (6)

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From: (b) (6) - FSIS
Sent: Wednesday, March 28, 2012 8:16 AM
To: (b) (6) - FSIS
Subject: RE: Form in Reader

I read another one and it was even worse with repetitive words used several times in the elongated sentences. Poorly structured and very dumbfounding.

(b) (6) Program Auditor

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From: (b) (6) - FSIS
Sent: Wednesday, March 28, 2012 9:14 AM
To: (b) (6) - FSIS
Subject: RE: Form in Reader

I am reading the new MT60 Notice that Linwood is assigned to collect comments on

(b) (6)

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(b) (6) fsis.usda.gov

From: (b) (6) - FSIS
Sent: Wednesday, March 28, 2012 8:14 AM
To: (b) (6) - FSIS
Subject: RE: Form in Reader

In others words, Bigger is not always better but it can be!

(b) (6) Program Auditor

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Fax) 410-341-3612

From: (b) (6) - FSIS
Sent: Wednesday, March 28, 2012 9:13 AM
To: (b) (6) - FSIS
Subject: RE: Form in Reader

Ok nice try now let's get the plain language flowing buddy

(b) (6)

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(b) (6) fsis.usda.gov

From: (b) (6) - FSIS
Sent: Wednesday, March 28, 2012 8:12 AM
To: (b) (6) - FSIS
Subject: RE: Form in Reader

Who's on first?

(b) (6) Program Auditor

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Fax) 410-341-3612

From: (b) (6) - FSIS
Sent: Wednesday, March 28, 2012 9:11 AM
To: (b) (6) - FSIS
Subject: RE: Form in Reader

Production volume has a greater effect on the frequency of sampling than risk by production volume group and high prevalence season. The result is that even though establishments in large production volume groups represent less risk as a production volume group they are sampled at a higher frequency. This is due to the effect production volume has on sampling frequency.

Please put that paragraph in plain language for me.

(b) (6)

Program Auditor

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(b) (6) fsis.usda.gov

From: (b) (6) - FSIS
Sent: Wednesday, March 28, 2012 8:08 AM
To: (b) (6) - FSIS
Subject: RE: Form in Reader

Life is good today!

(b) (6) Program Auditor

USDA-FSIS-ICAD-OPEER-FSAB

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From: (b) (6) - FSIS
Sent: Wednesday, March 28, 2012 9:08 AM
To: (b) (6) - FSIS
Subject: RE: Form in Reader

Scary

(b) (6)

Program Auditor

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

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(b) (6) fsis.usda.gov

From: (b) (6) - FSIS
Sent: Wednesday, March 28, 2012 8:07 AM
To: (b) (6) - FSIS
Subject: RE: Form in Reader

Must be a Shaman, don't you think?

(b) (6) Program Auditor

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BB) (b) (6) Pin: (b) (6)

Fax) 410-341-3612

From: (b) (6) - FSIS
Sent: Wednesday, March 28, 2012 9:07 AM
To: (b) (6) - FSIS
Subject: RE: Form in Reader

Is that stuff real or just made up? The attraction power of the magnet may be something all Native Americans possess

(b) (6)

Program Auditor

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From: (b) (6) - FSIS
Sent: Wednesday, March 28, 2012 8:05 AM
To: (b) (6) - FSIS
Subject: RE: Form in Reader

Do you think Kryptonite affects it?

(b) (6) Program Auditor

USDA-FSIS-ICAD-OPEER-FSAB

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212 West Main St.

Plaza Gallery Building, Suite 302

Salisbury, MD 21801

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BB) (b) (6) Pin: (b) (6)

Fax) 410-341-3612

From: (b) (6) - FSIS
Sent: Wednesday, March 28, 2012 9:05 AM
To: (b) (6) - FSIS
Subject: RE: Form in Reader

Magnetism is a force that knows no boundaries. I think it works through concrete walls.

(b) (6)

Program Auditor

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

Edward Zorinsky Federal Building

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

(b) (6) (office), (b) (6) (mobile), (402) 344-5104 (Fax)

(b) (6) fsis.usda.gov

From: (b) (6) - FSIS
Sent: Wednesday, March 28, 2012 8:01 AM
To: (b) (6) - FSIS
Subject: RE: Form in Reader

Must be a female....I didn't realize his magnetism works over phone lines too!

(b) (6) Program Auditor

USDA-FSIS-ICAD-OPEER-FSAB

Salisbury Field Office

212 West Main St.

Plaza Gallery Building, Suite 302

Salisbury, MD 21801

Ph) (b) (6)

BB) (b) (6) Pin: (b) (6)

Fax) 410-341-3612

From: (b) (6) - FSIS
Sent: Wednesday, March 28, 2012 8:57 AM
To: (b) (6) - FSIS
Subject: RE: Form in Reader

No (b) (6) today, magnet is on phone

(b) (6)

Program Auditor

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

Edward Zorinsky Federal Building

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

(b) (6) (office), (b) (6) (mobile), (402) 344-5104 (Fax)

(b) (6) fsis.usda.gov

From: (b) (6) - FSIS
Sent: Wednesday, March 28, 2012 7:56 AM

To: (b) (6) - FSIS
Subject: RE: Form in Reader

Good! How's Chief magneto doing? Have you seen (b) (6) this morning? I want to harass him.

(b) (6) Program Auditor

USDA-FSIS-ICAD-OPEER-FSAB

Salisbury Field Office

212 West Main St.

Plaza Gallery Building, Suite 302

Salisbury, MD 21801

Ph) (b) (6)

BB) (b) (6) Pin: (b) (6)

Fax) 410-341-3612

From: (b) (6) - FSIS
Sent: Wednesday, March 28, 2012 8:55 AM
To: (b) (6) - FSIS
Subject: RE: Form in Reader

Already better brother

(b) (6)

Program Auditor

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

Edward Zorinsky Federal Building

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

(b) (6) (office), (b) (6) (mobile), (402) 344-5104 (Fax)

(b) (6) fsis.usda.gov

From: (b) (6) - FSIS
Sent: Wednesday, March 28, 2012 7:55 AM
To: (b) (6) - FSIS

Subject: RE: Form in Reader

(b) (6) today is going to be a better day than yesterday, just repeat that over and over in your mind until it takes hold!

(b) (6) Program Auditor

USDA-FSIS-ICAD-OPEER-FSAB

Salisbury Field Office

212 West Main St.

Plaza Gallery Building, Suite 302

Salisbury, MD 21801

Ph) (b) (6)

BB) (b) (6) Pin: (b) (6)

Fax) 410-341-3612

From: (b) (6) - FSIS
Sent: Wednesday, March 28, 2012 8:53 AM
To: (b) (6) - FSIS
Subject: RE: Form in Reader

No but pink slime was on special this morning!

(b) (6)

Program Auditor

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

Edward Zorinsky Federal Building

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

(b) (6) (office), (b) (6) (mobile), (402) 344-5104 (Fax)

(b) (6) fsis.usda.gov

From: [Food Inspection](#)
To: MPHotline.fsis@usda.gov
Cc: (b) (6) [@bellsouth.net](mailto:(b) (6)@bellsouth.net)
Bcc: [Meat and Poultry Hotline](#)
Subject: RE: Forwarded from the Governor's Office
Date: Wednesday, March 28, 2012 9:42:46 AM

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](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>

From: [Jarvis, Michael - AMS](#)
To: [Rowe, Courtney - OC](#); [Mabry, Brian - FSIS](#); [Lavallee, Aaron - OC](#); [Fillpot, Dirk - FSIS](#); [Blake, Carol - FSIS](#); [\(b\) \(6\) - OSEC](#)
Subject: RE: FOX News: Pink Slime request
Date: Thursday, March 08, 2012 11:29:33 AM

Fox News Channel just ran report on this that repeated most from last night

From: Rowe, Courtney - OC
Sent: Thursday, March 08, 2012 11:22 AM
To: Mabry, Brian - FSIS; Jarvis, Michael - AMS; Lavallee, Aaron - OC; Fillpot, Dirk - FSIS; Blake, Carol - FSIS; [\(b\) \(6\) - OSEC](#)
Subject: RE: FOX News: Pink Slime request

Looping [\(b\) \(6\)](#) here. I am booked solid until 2:30. But could do something after that.

From: Mabry, Brian - FSIS
Sent: Thursday, March 08, 2012 11:14 AM
To: Jarvis, Michael - AMS; Rowe, Courtney - OC; Lavallee, Aaron - OC; Fillpot, Dirk - FSIS; Blake, Carol - FSIS
Subject: RE: FOX News: Pink Slime request

I know folks are at hearings and spread throughout right now, but FSIS Media thinks it would be worthwhile to have a conference call or quick huddle early this afternoon about where we think this story will go and how we want to respond.

Thanks for your consideration. 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: Jarvis, Michael - AMS
Sent: Thursday, March 08, 2012 11:09 AM
To: Rowe, Courtney - OC; Lavallee, Aaron - OC; Mabry, Brian - FSIS; Fillpot, Dirk - FSIS
Subject: RE: FOX News: Pink Slime request

yes

From: Rowe, Courtney - OC
Sent: Thursday, March 08, 2012 11:07 AM
To: Lavallee, Aaron - OC; Jarvis, Michael - AMS; Mabry, Brian - FSIS; Fillpot, Dirk - FSIS
Subject: RE: FOX News: Pink Slime request

Does this work?

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.

From: Lavallee, Aaron - OC
Sent: Thursday, March 08, 2012 11:05 AM
To: Jarvis, Michael - AMS; Rowe, Courtney - OC; Mabry, Brian - FSIS; Fillpot, Dirk - FSIS
Subject: Re: FOX News: Pink Slime request

Okay well he has our background on food safety as a whole.
Courtney can we take nsfp out of the quote? He is going to chop it up on his own otherwise.

From: Jarvis, Michael - AMS
Sent: Thursday, March 08, 2012 10:00 AM
To: Lavallee, Aaron - OC; Rowe, Courtney - OC; Mabry, Brian - FSIS; Fillpot, Dirk - FSIS
Subject: RE: FOX News: Pink Slime request

Not a grade issue. This is FSIS mark of inspection issue not grading.

From: Lavallee, Aaron - OC
Sent: Thursday, March 08, 2012 10:42 AM
To: Rowe, Courtney - OC; Mabry, Brian - FSIS; Fillpot, Dirk - FSIS
Cc: Jarvis, Michael - AMS
Subject: Fw: FOX News: Pink Slime request

See below - fox is confusing the usda grade A - I have asked mike to reach out

Why cannot let this story taint the grading program.

From: Folbaum, Rick [<mailto:Rick.Folbaum@FOXNEWS.COM>]
Sent: Thursday, March 08, 2012 09:38 AM
To: Lavallee, Aaron - OC
Subject: RE: FOX News: Pink Slime request

Thank you

From: Lavallee, Aaron - OC [<mailto:Aaron.Lavallee@oc.usda.gov>]
Sent: Thursday, March 08, 2012 10:37 AM
To: Folbaum, Rick
Subject: Re: FOX News: Pink Slime request

Rick

Off the record

The purchases we make are for the school program I am not sure what purchases you mean outside of that - I am in a meeting and will have a colleague contact you about the grading program you refer to. Give me just a few.

From: Folbaum, Rick [<mailto:Rick.Folbaum@FOXNEWS.COM>]
Sent: Thursday, March 08, 2012 09:31 AM
To: Lavallee, Aaron - OC
Subject: RE: FOX News: Pink Slime request

Thanks Aaron. But my questions weren't specifically about the National School Lunch Program. I was asking about all USDA stamped beef products sold in supermarkets. Can you re-word the statement below so that I can use it? I don't want to have to chop it up, though I could use just the second half of the quote. Removing the schools part would help me.

As for the link, I'll check it out.

Thank you!

Rick

From: Lavallee, Aaron - OC [<mailto:Aaron.Lavallee@oc.usda.gov>]
Sent: Thursday, March 08, 2012 10:27 AM
To: Folbaum, Rick
Subject: Fw: FOX News: Pink Slime request

Rick,

On the record from USDA Spokesperson Aaron Lavallee:

???All USDA ground beef purchases for the National School Lunch Program must meet the highest standards for food safety.?? This includes stringent pathogen testing and compliance with all applicable food safety regulations. USDA has strengthened ground beef food safety standards in recent years and only allows products into commerce - and especially into schools - that we have confidence are safe.???

OFF THE RECORD:

For information about this particular product, please contact the company and here is a link to a public video of the CEO

This video quotes the CEO/Founder as saying 70%

http://www.youtube.com/watch?v=RHQHPNoyO7c&feature=player_embedded

??

??

From: Chan, Stephanie - OC
Sent: Thursday, March 08, 2012 09:20 AM
To: Lavallee, Aaron - OC
Cc: Rowe, Courtney - OC
Subject: FOX News: Pink Slime request

Report in an Hr.

From: Folbaum, Rick [<mailto:Rick.Folbaum@FOXNEWS.COM>]
Sent: Thursday, March 08, 2012 10:12 AM
To: STEPHANIE.CHAN@USDA.GOV
Subject: Request from Rick Folbaum at Fox News Channel

Stephanie,

As per our phone conversation, I'd wish to request a response to the ABC News report on so called "pink slime" being found in "70 percent of the ground beef (found) at supermarkets." The report quotes two former USDA scientists, Gerald Zirnstein and Carl Custer, who say they warned against using these beef trimmings, but that their government bosses "overruled them."

Are these charges true? Were the scientists overruled? Are these ingredients safe for public consumption? What are these ingredients? And what is the USDA's position on beef manufacturers who use cheaper ingredients as a way of boosting their profits?

My live report is in an hour, and I apologize for asking for such a quick turnaround, but I was just assigned the story. If you have a written statement, I'd like to incorporate it in my live shot. Emailing me is the best way to reach me as I will only be at my desk for the next 30 minutes.

Thank you,
Rick Folbaum
212-301-3050

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From: (b) (6) - FSIS
To: (b) (6) - FSIS; (b) (6) - FSIS
Subject: RE: Food Safety eNews - March 12, 2012
Date: Tuesday, March 13, 2012 8:45:08 AM

Exactly, didn't they use to call it Finely Textured Protein as well?

(b) (6)

District Case Specialist

Chicago District Office

(b) (6)

From: (b) (6) - FSIS
Sent: Tuesday, March 13, 2012 7:42 AM
To: (b) (6) - FSIS; (b) (6) - FSIS
Subject: RE: Food Safety eNews - March 12, 2012

I know...I called it AMR last week and was corrected, but that's basically what it is too.

(b) (6), SEIAO
USDA/FSIS Chicago District

(b) (6)

From: (b) (6) - FSIS
Sent: Tuesday, March 13, 2012 7:40 AM
To: (b) (6) - FSIS; (b) (6) - FSIS
Subject: RE: Food Safety eNews - March 12, 2012

I understand there has been a change in the process but they have been using stuff "like" this for a long time.

(b) (6)

District Case Specialist

Chicago District Office

(b) (6)

From: (b) (6) - FSIS
Sent: Tuesday, March 13, 2012 7:30 AM
To: (b) (6) - FSIS; (b) (6) - FSIS
Subject: RE: Food Safety eNews - March 12, 2012

Yes...I've seen it. Its all the rage. I spoke to the HACCP coordinator at Keystone Foods

about I last week. They've stopped using it. Lots of protest against using it in the school lunch program.

(b) (6), SEIAO
USDA/FSIS Chicago District

(b) (6)

From: (b) (6) - FSIS
Sent: Tuesday, March 13, 2012 7:20 AM
To: (b) (6) - FSIS; (b) (6) - FSIS
Subject: FW: Food Safety eNews - March 12, 2012

Not sure if you guys had heard of this "Pink Slime" or not. It is basically LFTB.

(b) (6)

District Case Specialist

Chicago District Office

(b) (6)

From: (b) (6)hsen - FSIS
Sent: Monday, March 12, 2012 2:49 PM
To: (b) (6) - FSIS
Subject: FW: Food Safety eNews - March 12, 2012

Dr. (b) (6), FLS

FSIS-USDA-FO

Chicago Distict

BBY (b) (6)

From: [Davis, Perry - FSIS](#)
To: (b) (6) - FSIS
Subject: RE: Food Safety eNews - March 16, 2012
Date: Friday, March 16, 2012 11:02:25 AM

Good Morning and thanks very much for the information

If you speak with her again say hello for me

Perry Earl Davis

Deputy District Manager

USDA, FSIS, OFO

Jackson District Office

713 S. Pear Orchard Road Suite 402

Ridgeland, MS 30157

Phone # 601-965-4312/1-800-647-2484

Fax # 601-965-5901

perry.davis@fsis.usda.gov

From: (b) (6) - FSIS
Sent: Friday, March 16, 2012 10:00 AM
To: Davis, Perry - FSIS
Subject: RE: Food Safety eNews - March 16, 2012

Good morning, Perry. Thank you! Lots of Pink Slime lately in the news.

I talked to (b) (6) recently. She said to tell you hello. She is enjoying retirement. She and (b) (6) are building a house in a mountain in Oregon.

(b) (6), DVM, FLS

Chattanooga Circuit, Jackson District, USDA-FSIS

P.O. Box 968, Decatur, TN 37322

office: (b) (6)

From: [Berhow, Trent - FSIS](#)
To: (b) (6) - FSIS
Subject: RE: Food Safety eNews - March 20, 2012
Date: Wednesday, March 21, 2012 10:54:26 AM

Thanks (b) (6)

I have known (b) (6) for several years now. The Lunch Tray Lady's comments were very good.

Trent J. Berhow, President

Midwest Council of Food Inspection Locals

American Federation of Government Employees

USDA FSIS Office

c/o Millard Refrigerated Services

601 Industrial Drive

Denison, Iowa 51442

Phone: (712) 263-6191

Fax: (712) 263-2450

"Attitude Reflects Leadership"

From: (b) (6) - FSIS
Sent: Wednesday, March 21, 2012 7:58 AM
To: (b) (6)

- FSIS;

(b) (6)

Cc: Berhow, Trent - FSIS; (b) (6) - FSIS
Subject: FW: Food Safety eNews - March 20, 2012

If you haven't seen it, a really good article in the Food Safety News is: "In Defense of Food Safety Leadership" which should be titled "In Defense of Pink Slime" The best part of this article is the comment section. Among others be sure to see the comment from (b) (6). AP

From: Bagley, William - FSIS
Sent: Tuesday, March 20, 2012 10:01 AM
To: FSIS - Food Safety News
Cc: Hagen, Elisabeth - OSEC; Ronholm, Brian - OSEC; Ramos, Adela - OSEC; Naessens, Katie - OSEC; (b) (6) - OC; Brownlee, Jim - OC; Halbrook, Brenda - FNS; (b) (6)@obpa.usda.gov; (b) (6)@fns.usda.gov; (b) (6)@obpa.usda.gov; (b) (6); (b) (6)@OMB.EOP.GOV; (b) (6) - OSEC; (b) (6) - OSEC; (b) (6) - OC; Rowe, Courtney - OC; Lavalley, Aaron - OC; (b) (6) - FSIS; (b) (6) - FSIS; Fillpot, Dirk - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; Rottenberg, Carmen - FSIS; Johnson, Ashlee - OSEC
Subject: Food Safety eNews - March 20, 2012

Food Safety News

March 20, 2012

- *Food Safety News* 3/20/12 **Q & A With Elisabeth Hagen, Part I: USDA's New Non-0157 STEC Policy**
<http://bit.ly/GADQbK>
- *Food Safety News* 3/20/12 **Uninspected Pork Recalled**
<http://bit.ly/GACuys>
- *Food Safety News* 3/20/12 **Consumers Not Protected with Food Safety Rules 'Stuck in Review'**
<http://bit.ly/GB9gO6>
- *Food Safety News* 3/17/12 **In Defense of Food Safety Leadership (Opinion)**
<http://bit.ly/GAMrNA>
- *Boston Daily Magazine* 3/20/12 **Boston Public Schools Shelves Pink Slime**
<http://bit.ly/GAvQfF>
- *New York Times* 3/19/12 **Links for a Very Early Spring**
<http://nyti.ms/GCtgG8>
- *Marler Blog* 3/17/12 **Putting me out of the beef business**
<http://bit.ly/GAE6s9>
- *Farm Futures* 3/19/12 **USDA Announces Choices for Beef Products Next School Year**
<http://bit.ly/GAT6uz>
- *Cattle Network* 3/19/12 **BPI website busts 'pink slime' myths**
<http://bit.ly/GB8apU>
- *The Poultry Site* 3/19/12 **Increased Resources for National Poultry Improvement Plan Requested**
<http://bit.ly/GAD0tW>

Additional Articles (subscription):

- *Food Chemical News* 3/19/12 [USDA offers schools chance to opt out of “pink slime” product](#)

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To obtain your certification, please follow the authentication instructions at <http://inside.fsis.usda.gov/fsis/public/static/index.jsp>.

Congressional Summary

March 20, 2012

Today's Legislative Schedule

The Senate will reconvene at 10 a.m., and be in morning business for one hour. Thereafter, the chamber will resume consideration of the small-business capital legislation (H.R. 3606). At 11:30 a.m., the Senate will begin a series of cloture votes in relation to the bill. The chamber will recess subject to the call of the chair at 12:30 p.m. to allow for the weekly caucus lunches and the official photograph of the senators.

The House will reconvene at noon to consider one bill under suspension of the rules. The chamber will also consider legislation (H.R. 2087) to remove federal restrictions on certain land in Virginia.

Congressional Hearings, Meetings, and Mark-ups

None to report

Other News

On March 21, USDA's Office of the Undersecretary for Food Safety and FSIS will hold a meeting via web conference of the National Advisory Committee on Meat and Poultry Inspection to discuss the proposed rule on the Modernization of Poultry Slaughter Inspection. The web conference will be held from 1:30 p.m. to 3:30 p.m. To join this event via the web, visit <http://emsp.intellor.com/enter> and enter the Event ID: 410615.

On March 28, USDA's Office of the Under Secretary for Food Safety and FSIS will hold a meeting by teleconference of the National Advisory Committee on Microbiological Criteria for Foods to discuss food safety questions to assist the 2012-2013 ground beef purchase for the School Lunch Program. The teleconference will begin at 2:00 p.m. For more information, contact Karen Thomas-Sharp at (202) 690-6620 or Karen.thomas-sharp@fsis.usda.gov.

On March 28, USDA's Office of the Under Secretary for Food Safety and FSIS will hold a meeting of the Codex Committee on General Principles (CCGP) on positions that will be discussed at the 27th session to be held in Paris, France, April 2-6, 2012, including: Matters Referred to the CCGP; Issues Surrounding Codex Standards Held at Step 8; Mechanism for Examining Economic Impact Statements; Review of the Risk Analysis Policies of Codex Committees; Definition of the Term "Hazard"; Proposed Amendment to the Terms of Reference of the Committee; Development of Joint Codex-World Organization for Animal Health Standards; Distribution of Codex Documents and Length and Content of Meeting Reports. The meeting will begin at 1:00 p.m. at 1400 Independence Avenue SW, Whitten Room 107-A, Washington, DC.

Bill Bagley

Public Affairs Specialist

USDA, Food Safety and Inspection Service

Congressional and Public Affairs

1400 Independence Avenue, SW

Washington, DC 20250

Desk: (202) 720-0286

bb: (202) 731-2152

<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: [Berhow, Trent - FSIS](#)
To: (b) (6) - FSIS
Subject: RE: Food Safety eNews - March 20, 2012
Date: Wednesday, March 21, 2012 3:54:33 PM

Met her a few times over the years; once at a senate subcommittee hearing in Des Moines. The agency found out I was there and sent a photographer to take my picture. They were not happy.

Trent J. Berhow, President

Midwest Council of Food Inspection Locals

American Federation of Government Employees

USDA FSIS Office

c/o Millard Refrigerated Services

601 Industrial Drive

Denison, Iowa 51442

Phone: (712) 263-6191

Fax: (712) 263-2450

"Attitude Reflects Leadership"

From: (b) (6) - FSIS
Sent: Wednesday, March 21, 2012 1:52 PM
To: Berhow, Trent - FSIS
Subject: RE: Food Safety eNews - March 20, 2012

Ooooh, you got connections.....

From: Berhow, Trent - FSIS
Sent: Wednesday, March 21, 2012 9:54 AM
To: (b) (6) - FSIS
Subject: RE: Food Safety eNews - March 20, 2012

Thanks (b) (6)

I have known (b) (6) for several years now. The Lunch Tray Lady's comments were very good.

Trent J. Berhow, President

Midwest Council of Food Inspection Locals

American Federation of Government Employees

USDA FSIS Office

c/o Millard Refrigerated Services

601 Industrial Drive

Denison, Iowa 51442

Phone: (712) 263-6191

Fax: (712) 263-2450

"Attitude Reflects Leadership"

From: (b) (6) - FSIS

Sent: Wednesday, March 21, 2012 7:58 AM

To: (b) (6) - FSIS;

(b) (6)

Cc: Berhow, Trent - FSIS; (b) (6) - FSIS

Subject: FW: Food Safety eNews - March 20, 2012

If you haven't seen it, a really good article in the Food Safety News is: "In Defense of Food Safety Leadership" which should be titled "In Defense of Pink Slime" The best part of this article is the comment section. Among others be sure to see the comment from Bettina Siegel. AP

From: (b) (6) - FSIS
To: [Murphy-Jenkins, Rosalyn - FSIS](#); [Canavan, Jeff - FSIS](#)
Subject: RE: Food Safety eNews - March 21, 2012
Date: Wednesday, March 21, 2012 12:46:18 PM

Yeah, I noticed some of the words were now quite right.

How was the AL meeting??

From: Murphy-Jenkins, Rosalyn - FSIS
Sent: Wednesday, March 21, 2012 12:37 PM
To: (b) (6) - FSIS; Canavan, Jeff - FSIS
Subject: RE: Food Safety eNews - March 21, 2012

I think they should have said, incidental additives instead of additives. Everything is an additive. Another distortion.

Rosalyn Murphy-Jenkins, Director
LPDD- OPPD-FSIS-USDA
(301) 504-0878 Main Line - Fax: (202) 245-4792

Submit your questions to...

<http://askfsis.custhelp.com>

Website: http://www.fsis.usda.gov/About_FSIS/labeling_&_consumer_protection/index.asp

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From: (b) (6) - FSIS
Sent: Wednesday, March 21, 2012 11:06 AM
To: Murphy-Jenkins, Rosalyn - FSIS; Canavan, Jeff - FSIS
Subject: FW: Food Safety eNews - March 21, 2012

If you read the first article about Elizabeth Hagen, I think OPTION 2 is in agreement with her statements. So the school lunch can know, but not consumers, many additives are not labeled.

(b) (6)

From: [Murphy-Jenkins, Rosalyn - FSIS](#)
To: (b) (6) - FSIS; Canavan, Jeff - FSIS
Subject: RE: Food Safety eNews - March 21, 2012
Date: Wednesday, March 21, 2012 12:48:54 PM

Actually, not bad. Jeff did good and (b) (6) was there. We came up with a temporary decision to allow the legend on caddies without the need to remove it; i.e., no need to add it to the tear strip.

Rosalyn Murphy-Jenkins, Director
LPDD- OPPD-FSIS-USDA
(301) 504-0878 Main Line - Fax: (202) 245-4792

Submit your questions to...

<http://askfsis.custhelp.com>

Website: http://www.fsis.usda.gov/About_FSIS/labeling_&_consumer_protection/index.asp

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From: (b) (6) - FSIS
Sent: Wednesday, March 21, 2012 12:46 PM
To: Murphy-Jenkins, Rosalyn - FSIS; Canavan, Jeff - FSIS
Subject: RE: Food Safety eNews - March 21, 2012

Yeah, I noticed some of the words were now quite right.

How was the AL meeting??

From: Murphy-Jenkins, Rosalyn - FSIS
Sent: Wednesday, March 21, 2012 12:37 PM
To: (b) (6) - FSIS; Canavan, Jeff - FSIS
Subject: RE: Food Safety eNews - March 21, 2012

I think they should have said, incidental additives instead of additives. Everything is an additive. Another distortion.

Rosalyn Murphy-Jenkins, Director
LPDD- OPPD-FSIS-USDA
(301) 504-0878 Main Line - Fax: (202) 245-4792

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telephone, FAX, or Email immediately.

From: (b) (6) - FSIS
Sent: Wednesday, March 21, 2012 11:06 AM
To: Murphy-Jenkins, Rosalyn - FSIS; Canavan, Jeff - FSIS
Subject: FW: Food Safety eNews - March 21, 2012

If you read the first article about Elizabeth Hagen, I think OPTION 2 is in agreement with her statements. So the school lunch can know, but not consumers, many additives are not labeled.

Sally

From: Khan, Atiya - FSIS
Sent: Wednesday, March 21, 2012 10:41 AM
To: FSIS - Food Safety News
Cc: Hagen, Elisabeth - OSEC; Ronholm, Brian - OSEC; Ramos, Adela - OSEC; Naessens, Katie - OSEC; (b) (6) - OC; Brownlee, Jim - OC; Halbrook, Brenda - FNS; (b) (6)@obpa.usda.gov; (b) (6)@fns.usda.gov; (b) (6)@obpa.usda.gov; (b) (6)@oc.usda.gov; 'BCHAN@OMB.EOP.GOV'; Holtzman, Max - OSEC; (b) (6) - OSEC; (b) (6) - OC; Rowe, Courtney - OC; Lavalley, Aaron - OC; (b) (6) - FSIS; (b) (6) - FSIS; Fillpot, Dirk - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; Rottenberg, Carmen - FSIS; Johnson, Ashlee - OSEC
Subject: Food Safety eNews - March 21, 2012

FOOD SAFETY NEWS

March 21, 2012

- *Food Safety News* 3/21/12 **Q&A with Elisabeth Hagen, Part II: Poultry, 'pink slime' and labeling**
<http://bit.ly/GEAQ3F>
- *Food Safety News* 3/21/12 **House budget seeks steep spending cuts**
<http://bit.ly/Glt2YD>
- *The Atlantic* 3/20/12 **The Ag Gag Law: Hiding factory farm abuses from public scrutiny (Opinion)**
<http://bit.ly/GEB0rS>
- *Scientific American* 3/21/12 **Food safety: A job for 10-year-olds?**
<http://bit.ly/GDeiit>
- *ABC News* 3/21/12 **Safeway to stop selling 'pink slime' textured beef**
<http://abcn.ws/GltoON>
- *National Geographic* 3/20/12 **Where's the beef?**

<http://bit.ly/GE57x4>

- *Discovery News* 3/19/12 **Pink slime: Psychology of the ick factor**

<http://bit.ly/GHT3cF>

- *My Fox DC* 3/20/12 **Pink slime beef not found in Anne Arundel County public schools**

<http://bit.ly/GltLc9>

- *17 KGET.com* 3/20/12 **How local schools are opting out from pink slime**

<http://bit.ly/GCy7a7>

- *Western Farm Press* 3/20/12 **Pink slime controversy fueled by mass hysteria**

<http://bit.ly/GDONJo>

- *Lebanon Daily News* 3/20/12 **Public 'slimed' by lack of beef facts (Opinion)**

<http://bit.ly/GD21q3>

- *Huffington Post* 3/20/12 **Let's not give in to beef industry "slimewashing" (Opinion)**

<http://huff.to/GClua2>

Other Articles of Interest (Paid Subscription Required)

- *Food Chemical News* 3/20/12 **No mention of agriculture or food safety in House GOP budget proposal**

- *Food Chemical News* 3/20/12 **FDA identifies foods for traceability pilot projects**

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

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

Congressional Summary

March 21, 2012

Today's Legislative Schedule

The Senate will reconvene at 9:30 a.m. Wednesday and be in morning business for one hour. After that, the chamber will resume consideration of the small business capital bill (H.R. 3606). A cloture vote with respect to the legislation will occur at approximately 10:30 a.m. The chamber will be in morning business from 2:30 - 3 p.m. to allow remarks honoring Maryland Democrat Barbara Mikulski

on her becoming the longest-serving woman lawmaker in Congressional history.

The House will reconvene at noon to consider one bill under suspension of the rules. The chamber will also begin consideration of legislation (H.R. 5) that would place limits on damages awarded in medical malpractice lawsuits and repeal a panel created by the 2010 health care overhaul law to recommend Medicare cost savings.

Congressional Hearings, Meetings, and Mark-ups

None to report

Other News

Today, USDA's Office of the Undersecretary for Food Safety and FSIS will hold a meeting via web conference of the National Advisory Committee on Meat and Poultry Inspection to discuss the proposed rule on the Modernization of Poultry Slaughter Inspection. The web conference will be held from 1:30 p.m. to 3:30 p.m. To join this event via the web, visit <http://emsp.intellor.com/enter> and enter the Event ID: 410615.

On March 28, USDA's Office of the Under Secretary for Food Safety and FSIS will hold a meeting by teleconference of the National Advisory Committee on Microbiological Criteria for Foods to discuss food safety questions to assist the 2012-2013 ground beef purchase for the School Lunch Program. The teleconference will begin at 2:00 p.m. For more information, contact Karen Thomas-Sharp at (202) 690-6620 or Karen.thomas-sharp@fsis.usda.gov.

On March 28, USDA's Office of the Under Secretary for Food Safety and FSIS will hold a meeting of the Codex Committee on General Principles (CCGP) on positions that will be discussed at the 27th session to be held in Paris, France, April 2-6, 2012, including: Matters Referred to the CCGP; Issues Surrounding Codex Standards Held at Step 8; Mechanism for Examining Economic Impact Statements; Review of the Risk Analysis Policies of Codex Committees; Definition of the Term "Hazard"; Proposed Amendment to the Terms of Reference of the Committee; Development of Joint Codex-World Organization for Animal Health Standards; Distribution of Codex Documents and Length and Content of Meeting Reports. The meeting will begin at 1:00 p.m. at 1400 Independence Avenue SW, Whitten Room 107-A, Washington, DC.

Atiya Khan
Legislative Analyst

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

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

Be Food Safe:

CLEAN: Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods

COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Food Safety eNews - March 8, 2012
Date: Thursday, March 08, 2012 11:36:49 AM

Yes, the slime is what makes it taste good. Wait 'til someone tells the world what goes into ground turkey or chicken ...

(b) (6), DVM, MBA, MPVM, PhD

Executive Associate for Laboratory Services

USDA/FSIS/OPHS

950 College Station Rd.

Athens, GA 30605

Ph. (706) 546 3420; Fax (706) 546 3428

From: (b) (6) - FSIS
Sent: Thursday, March 08, 2012 11:32 AM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: FW: Food Safety eNews - March 8, 2012

FYI – Just in case you didn't see the news last night, you might want to view the first topic listed.

From: Cochran, Catherine - FSIS
Sent: Thursday, March 08, 2012 11:27 AM
To: FSIS - Food Safety News
Cc: Hagen, Elisabeth - OSEC; Ronholm, Brian - OSEC; Ramos, Adela - OSEC; Naessens, Katie - OSEC; (b) (6) - OC; Brownlee, Jim - OC; Halbrook, Brenda - FNS; (b) (6) @obpa.usda.gov'; (b) (6) @fns.usda.gov'; (b) (6) @obpa.usda.gov'; (b) (6) @OMB.EOP.GOV'; (b) (6) - OSEC; (b) (6) - OSEC; (b) (6) - OC; Rowe, Courtney - OC; Lavallee, Aaron - OC; Johnson, Ashlee - OSEC
Subject: Food Safety eNews - March 8, 2012

Food Safety News

March 8, 2012

- **ABC News 3/7/12 70 Percent of Ground Beef at Supermarkets Contains 'Pink Slime'**

<http://abcn.ws/x9kRli>

- **Cattle Network 3/8/12 House Ag Committee outlines budget priorities**

<http://bit.ly/yIGsLN>

- *Food Safety News* 3/8/12 **Senate Ag Committee Discusses Small Farms and Food Safety**

<http://bit.ly/yuTX8o>

- *Food Safety News* 3/8/12 **Another Clue to E. Coli O104:H4?**

<http://bit.ly/wxrNSt>

- *Meatingplace* 3/8/12 **Cattle not to blame for E. coli O104:H4**

<http://bit.ly/AnGWb8>

- *Feedstuffs* 3/7/12 **PSA expresses support for USDA proposal to modernize poultry inspection**

<http://bit.ly/wDsdeT>

- *NorthCentralPA.com* 3/7/12 **Privatized Meat Inspection Experiment Jeopardizes Food Safety**

<http://bit.ly/ACamM6>

- *Meatingplace* 3/7/12 **NACMPI to hold public meeting on proposed poultry rule**

<http://bit.ly/wMF2k0>

- *Food Safety News* 3/8/12 **Campaign Against BPI's 'Pink Slime'**

<http://bit.ly/zgnki9>

- *Washington Post* 3/8/12 **Beef—er, pink slime—it's what's for school lunch. And I'm okay with it.**

<http://wapo.st/yb0BAG>

- *Washington Post* 3/7/12 **'Pink slime' in school lunches: Government is buying 7 million pounds worth**

<http://wapo.st/xYkvtz>

- *9News.com – CBS Colorado* 3/8/12 **'Pink Slime' eliminated from fast food, going to school lunches**

<http://on9news.tv/yYiPDQ>

- *Meatingplace* 3/8/12 **Chicken processors hold line on salmonella: study**
<http://bit.ly/ABuCi3>
- *Associated Press* 3/8/12 **Taiwanese protest US beef import plan**
<http://bit.ly/yVMzF5>
- *Focus Taiwan news Channel* 3/8/12 **Lawmaker grill officials over new ractopamine policy**
<http://bit.ly/yQxa7b>
- *TheHorse.com* 3/8/12 **Opposition to Proposed Mo. Horse Processing Plant Arises**
<http://bit.ly/zbEa47>
- *Wicked Local Harvard* 3/7/12 **National Humane Society honors Mass. legislators**
<http://bit.ly/xHQoJw>
- *FoodNavigator-USA.com* 3/7/12 **'Infodemiology' on the rise to tackle foodborne illness outbreaks**
<http://bit.ly/A2u0kx>
- *Las Vegas Review-Journal* 3/8/12 **How food safety knowledge can affect your health**
<http://bit.ly/xaz65o>
- *CBS DC* 3/7/12 **USDA Updating Twitter Accounts To Be State Specific**
<http://cbsloc.al/w4nDHN>
- *Federal News Radio* 3/7/12 **USDA uses Twitter to issue urgent food safety alerts**
<http://bit.ly/wSgt0z>
- *TalkTVworld.com* 3/7/12 **Food Network to Premiere MEAT MEN, 4/9**
<http://bit.ly/xeBYmF>

- *Meatingplace* 3/7/12 **Chicken plant worker in critical condition after accident**

<http://bit.ly/xWdUCA>

- *WFAA.com – Dallas/Fort Worth* 3/7/12 **Hidden pipe discovered at Dallas slaughterhouse**

<http://bit.ly/ABiZut>

Other Articles of Interest (Paid Subscription Required)

- *Food Chemical News* 3/7/12 **F&WW says sanitation records at HIMP plants don't mirror USDA claims**
- *Wall Street Journal* 3/7/12 **Slaughterhouse Shutdowns Ruffle Local-Food Movement**
- *Food Chemical News* 3/7/12 **Re. Kucinich, long-time GE labeling advocate, loses in primary**

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

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Congressional Summary

March 8, 2011

Today's Legislative Schedule

The House convenes at 10 a.m. and is expected to pass a measure meant to improve access to the public capital markets, which would theoretically spur job creation for small and medium-size companies. The bill is part of a House GOP effort to create a jobs agenda with broad appeal that puts pressure on Senate Democrats.

The Senate convenes at 9:30 a.m. Members reached an agreement late Wednesday that could pave the way for passage of its surface transportation bill next week. Under the agreement, there could be floor votes on 30 amendments to the package, starting with a series of votes on non-germane amendments Thursday. Meanwhile, House Republicans remain deadlocked over a \$260 billion, five-year reauthorization, with leaders unable to bridge intraparty divisions over the duration, price tag, and scope of the measure.

Congressional Hearings, Meetings, and Mark-ups

The House Appropriations Subcommittee on Agriculture, Rural Development, FDA and Related Agencies (Kingston, R-GA) will hold the following hearing:

- **TODAY : "Budget Hearing - Department of Agriculture - Under Secretary for Food Safety." The hearing will take place at 10:30 a.m. in 2362-A Rayburn House Office Building. Witnesses include: Dr. Elizabeth A. Hagen, USDA's Under Secretary for Food Safety; Alfred V. Almanza, Administrator, USDA's Food Safety and Inspection Service; and Mr. Michael Young, Budget Officer, USDA.**

The Senate Agriculture Committee (Stabenow, D-MI) will hold the following hearings:

- March 14: "Healthy Food Initiatives, Local Production and Nutrition"
- March 21: "Risk Management and Commodities in the 2012 Farm Bill"

The House Agriculture Committee (Lucas, R-OK) will hold the following meeting:

- March 7: to consider its "Views and Estimates" report that will be forwarded to the House Budget Committee for use in drafting the 2013 concurrent budget resolution. The meeting begins at 10:00 a.m. in 1300 Longworth.

Other News

None to report.

Cathy Cochran, *Public Affairs Specialist*

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

USDA/Food Safety and Inspection Service

1400 Independence Ave, SW, Rm. 1180-South Building

Washington, DC 20250

Office: 202-690-0428, Cell: 202-527-0607

Catherine.Cochran@fsis.usda.gov

www.youtube.com/USDAFoodSafety

twitter.com/usdafoodsafety

www.fsis.usda.gov

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

From: [Khan, Atiya - FSIS](#)
To: [Rottenberg, Carmen - FSIS](#)
Subject: RE: Food Safety eNews - March 9, 2012
Date: Friday, March 09, 2012 11:15:21 AM

And these are only a select few of the articles published about pink slime..

From: Rottenberg, Carmen - FSIS
Sent: Friday, March 09, 2012 10:57 AM
To: Khan, Atiya - FSIS
Subject: RE: Food Safety eNews - March 9, 2012

Wow. Talk about 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: Khan, Atiya - FSIS
Sent: Friday, March 09, 2012 10:55 AM
To: FSIS - Food Safety News
Cc: Hagen, Elisabeth - OSEC; Ronholm, Brian - OSEC; Ramos, Adela - OSEC; Naessens, Katie - OSEC; (b) (6) - OC; Brownlee, Jim - OC; Halbrook, Brenda - FNS; (b) (6)@obpa.usda.gov'; (b) (6)@fns.usda.gov'; (b) (6)@obpa.usda.gov'; (b) (6) n; (b) (6)@oc.usda.gov'; (b) (6)@OMB.EOP.GOV'; (b) (6) - OSEC; (b) (6) - OSEC; (b) (6) - OC; Rowe, Courtney - OC; Lavalley, Aaron - OC; (b) (6) - FSIS; (b) (6) - FSIS; Fillpot, Dirk - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; Rottenberg, Carmen - FSIS; Johnson, Ashlee - OSEC
Subject: Food Safety eNews - March 9, 2012

FOOD SAFETY NEWS

March 9, 2012

- *ABC News 3/8/12 Is pink slime in the beef at your grocery store?*
<http://abcn.ws/zUA3kM>
- *ABC News 3/8/12 70 percent of ground beef at supermarkets contain 'pink slime'*

<http://abcn.ws/w3pZ7Q>

- CBS DC 3/9/12 **Debate rages on over safety of eating 'pink slime' beef**

<http://cbsloc.al/yFkH7a>

- Fox News 3/8/12 **'Pink slime:' Combo of connective tissue, scraps hidden in your kids' lunch**

<http://fxn.ws/w7BHLd>

- CBS News 3/8/12 **Report: USDA school lunch meat contains "pink slime"**

<http://bit.ly/yji6Gs>

- The Seattle Times 3/8/12 **Treated beef dubbed 'pink slime' to show up in school lunches**

<http://bit.ly/yZgEW0>

- The Sacramento Bee 3/8/12 **Boneless lean beef trimmings (BLBT) is safe and wholesome beef products made by separating lean beef from fat**

<http://bit.ly/Aciuhl>

- Food Safety News 3/9/12 **House panel debates new poultry inspection rule**

<http://bit.ly/zft9q4>

- Center for Science in the Public Interest 3/8/12 **Antibiotic-resistant bacteria sickened 167, hospitalized 47 in 2011**

<http://bit.ly/zVbVlf>

- Food Safety News 3/9/12 **Salmonella illnesses on decline in Europe**

<http://bit.ly/zOXLbo>

- Federal News Radio 3/8/12 **USDA uses Twitter to issue urgent food safety alerts**

<http://bit.ly/wSgt0z>

Other Articles of Interest (Paid Subscription Required)

- MeatPoultry.com 3/8/12 **Meat industry counters boneless lean beef critics**

- Food Chemical News 3/9/12 **NACMPI to discuss HIMP**

- Food Chemical News 3/9/12 **Salmonella in retail meats increased in 2010, NARMS report shows**

- Food Chemical News 3/9/12 **FSIS to conduct 12-month baseline on raw liquid eggs**

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<http://www.eauth.egov.usda.gov/eauthWhatIsAccount.html>.

Congressional Summary

March 9, 2012

Today's Legislative Schedule

The House convenes at 11:00 a.m. for pro forma session.

The Senate is not in session.

Congressional Hearings, Meetings, and Mark-ups

The Senate Agriculture Committee (Stabenow, D-MI) will hold the following hearings:

- March 14: "Healthy Food Initiatives, Local Production and Nutrition"
- March 21: "Risk Management and Commodities in the 2012 Farm Bill"

Other News

Yesterday, the House Appropriations Subcommittee on Agriculture, Rural Development, FDA and Related Agencies (Kingston, R-GA) held a hearing to discuss the FY 2013 USDA budget request for food safety. USDA Under Secretary for Food Safety, Dr. Elisabeth Hagen testified, and was accompanied by FSIS Administrator, Mr. Al Almanza and USDA Budget Director, Mr. Michael Young. Dr. Hagen and Mr. Almanza's testimonies are posted on the Committee's website at <http://appropriations.house.gov/Calendar/EventSingle.aspx?EventID=282487>.

Atiya Khan
Legislative Analyst

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atiya.khan@fsis.usda.gov

Be Food Safe:

CLEAN: Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods

COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: (b) (6) - FSIS
To: [Rottenberg, Carmen - FSIS](#); [Blake, Carol - FSIS](#)
Cc: [Blake, Carol - FSIS](#)
Subject: RE: Food Safety eNews - Tuesday, March 6, 2012
Date: Tuesday, March 06, 2012 12:02:32 PM

We already have an issue paper on ammoniated beef, but we'll take a look at the news stories and see if anything needs to be added to the message contained therein.

Christopher Gould
Congressional & Public Affairs Office
USDA Food Safety & Inspection Service
202-690-4546 (desk)
202-365-0186 (cell)
202-720-5704 (fax)

Be Food Safe:

CLEAN: Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: Rottenberg, Carmen - FSIS
Sent: Tuesday, March 06, 2012 11:30 AM
To: Blake, Carol - FSIS; (b) (6) - FSIS
Subject: Fw: Food Safety eNews - Tuesday, March 6, 2012

We need to be sure that Dr. Hagen has talking points on this for Thursday.

From: [Rottenberg, Carmen - FSIS](#)
To: [Blake, Carol - FSIS](#)
Subject: Re: Food Safety eNews - Tuesday, March 6, 2012
Date: Tuesday, March 06, 2012 11:36:46 AM

Sorry. Pink slime.

From: Blake, Carol - FSIS
Sent: Tuesday, March 06, 2012 10:32 AM
To: Rottenberg, Carmen - FSIS; Gould, Christopher - FSIS
Subject: RE: Food Safety eNews - Tuesday, March 6, 2012

Which one - Pink slime?

Carol Blake

Assistant Administrator
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carol.blake@fsis.usda.gov
<http://www.youtube.com/USDAFoodSafety>
<http://twitter.com/usdafoodsafety>
<http://www.fsis.usda.gov>

From: Rottenberg, Carmen - FSIS
Sent: Tuesday, March 06, 2012 11:30 AM
To: Blake, Carol - FSIS; Gould, Christopher - FSIS
Subject: Fw: Food Safety eNews - Tuesday, March 6, 2012

We need to be sure that Dr. Hagen has talking points on this for Thursday.

From: (b) (6) - FSIS
Sent: Tuesday, March 06, 2012 10:16 AM
To: FSIS - Food Safety News
Cc: Hagen, Elisabeth - OSEC; Ronholm, Brian - OSEC; Ramos, Adela - OSEC; Naessens, Katie - OSEC; (b) (6) - OC; Brownlee, Jim - OC; Halbrook, Brenda - FNS; (b) (6)@obpa.usda.gov' <(b) (6)@obpa.usda.gov>; (b) (6)@fns.usda.gov' <(b) (6)@fns.usda.gov>; 'mes@obpa.usda.gov' <'mes@obpa.usda.gov'>; Greenlee, Karen; 'Sarah.Misailidis@oc.usda.gov' (b) (6)

[REDACTED]

FOOD SAFETY NEWS

March 6, 2012

- *Food Safety News* 3/6/12 **USDA's Merrigan: No One Gets a Pass on Food Safety**
<http://bit.ly/zFOBHI>
- *Mashable* 3/6/12 **U.S. Offers Food Safety Alerts on Twitter, State by State**
<http://on.mash.to/yZ82Ou>
- *Meatingplace* 3/6/12 **FSIS notice on veal and beef fabrication antimicrobial interventions**
<http://bit.ly/yR7cDU>
- *Huffington Post* 3/5/12 **Pink Slime For school Lunch: Government Buying 7 Million Pounds of Ammonia-Treated Meat for Meals**
<http://huff.to/wu5Cve>
- *Business Insider* 3/5/12 **The USDA Thinks It's OK For Kids To Eat 'Pink Slime' In School Lunches**
<http://read.bi/wAdEmf>
- *Gothamist* 3/5/12 **Government Buying 7 Million Pounds of "Soylent Pink" To Serve In Schools**
<http://bit.ly/zern4a>
- *Fox 28 – Elkhart, IN* 3/5/12 **Syracuse company recalling pizza sticks**
<http://bit.ly/z8d9eY>
- *The Herald News* 3/5/12 **U.S. Dept. of Agriculture launches new food safety feeds**
<http://bit.ly/wprdPq>
- *The Jamestown Sun* 5/6/12 **Twitter Feeds on Food Safety**
<http://bit.ly/wcOAFK>
- *The Hill – Blog* 5/6/12 **Farm Bill necessary for nation's food security (Commentary/Blog)**
<http://bit.ly/xJCGQq>

- *Dallas Observer – Blog* 5/6/12 **Think Last Night's Burger Made You Feel Sick Today? Think Again.**

<http://bit.ly/wee57C>

- *The Pig Site* 5/6/12 **Finland is Now on ASF Alert**

<http://bit.ly/xnKHPx>

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<http://www.eauth.egov.usda.gov/eauthWhatIsAccount.html>.

Congressional Summary

March 6, 2012

Today's Legislative Schedule

The House convenes at noon. The Chamber will vote on a bill that would allow the government to impose punitive tariffs on imported goods from state economies such as China's.

The Senate convenes at 10 a.m. The Chamber will hold a cloture vote on a substitute amendment to the surface transportation bill. The amendment, offered by Majority Leader Reid combines provisions from four committees and incorporates the text of 37 germane amendments on which negotiators have already agreed.

Congressional Hearings, Meetings, and Mark-ups

The House Appropriations Subcommittee on Agriculture, Rural Development, FDA and Related Agencies (Kingston, R-GA) will hold the following hearing:

- **March 8: "Budget Hearing - Department of Agriculture - Under Secretary for Food Safety." The hearing will take place at 10:30 a.m. in 2362-A Rayburn House Office Building. Witnesses include: Dr. Elizabeth A. Hagen, USDA's Under Secretary for Food Safety; Alfred V. Almanza, Administrator, USDA's Food Safety and Inspection Service; and Mr. Michael Young, Budget Officer, USDA.**

The Senate Agriculture Committee (Stabenow, D-MI) will hold the following hearings:

- March 14: "Healthy Food Initiatives, Local Production and Nutrition"
- March 21: "Risk Management and Commodities in the 2012 Farm Bill"

The House Agriculture Committee (Lucas, R-OK) will hold the following meeting:

- March 7: to consider its "Views and Estimates" report that will be forwarded to the House Budget Committee for use in drafting the 2013 concurrent budget resolution. The

meeting begins at 10:00 a.m. in 1300 Longworth.

Other News

None to report.

Bill Bagley

Public Affairs Specialist

USDA, Food Safety and Inspection Service

Congressional and Public Affairs

1400 Independence Avenue, SW

Washington, DC 20250

Desk: (202) 720-0286

bb: (202) 731-2152

<http://www.youtube.com/USDAFoodSafety>

<http://twitter.com/usdafoodsafety>

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

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

From: (b) (6) - FSIS
To: Kishore, Rita - FSIS
Cc: (b) (6) - FSIS
Subject: RE: For Cooking Only Notice
Date: Monday, March 26, 2012 11:53:17 AM

Thanks Rita. I don't know what policy is thinking. We don't want another news like the one about "pink slime" Just read an article on GZ. (b) (6)

Boneless lean beef trimmings are pictured in this March 20, 2012 handout photo courtesy of Beef Products Inc.

Credit: Reuters/Beef Products Inc./Handout

By [Carey Gillam](#)

Kansas City | Sun Mar 25, 2012 6:38pm EDT

Kansas City (Reuters) - Every time someone calls former U.S. government scientist Gerald Zirnstein a whistleblower, he cringes a little.

When he coined the term "Pink Slime" to describe the unlabeled and unappetizing bits of cartilage and other chemically-treated scrap meat going into U.S. ground beef, Zirnstein was a microbiologist at the U.S. Department of Agriculture.

He made the slime reference to a fellow scientist in an internal - and he thought private - email. But that email later became public, and with it came an explosion of outrage from consumer groups.

Descriptions of a mix of fatty beef by-products and connective tissue, ground up and treated with ammonium hydroxide, then blended with ground beef have led the nation's largest supermarket chains to ban the product.

McDonald's said it would stop buying hamburger containing what the industry calls "finely textured beef," and the USDA has said school districts can opt out of feeding it to children.

For food safety advocates, the campaign to reject Pink Slime has been wildly successful. Zirnstein said even though he never intended to publicize this issue, he does hope the furor will bring about change.

"You look through the regulations and a lot of that stuff was never approved for hamburger. It was under the radar," said the 54-year-old Zirnstein, who lives outside Washington, D.C. with his wife and 2-year-old son. "It's cheating. It's economic fraud," he

said in a telephone interview.

Zirnstien, who worked in a meat plant growing up in Kansas, said the situation came to his attention a decade ago. In 2002, he was working as a USDA food scientist and was assigned to a project to determine what was going into ground beef and whether the ingredients met federal regulations.

PET FOOD AND COOKING OIL

At the same time, the beef industry was asking the government to endorse a new product they called "lean finely textured beef" that was largely trimmings typically used for pet food and cooking oil. The trimmings were treated with ammonia to kill dangerous bacteria.

USDA officials approved the processed product. Zirnstien was disgusted, and made his opinion known to co-workers in an email that called the processed product "pink slime." The email was later released to the New York Times as part of a Freedom of Information request for a 2009 investigative article on food safety. The newspaper article mentioned the slime reference in passing.

"Nobody did anything (about pink slime). USDA dropped the ball again. The meat industry soft sold it," said Zirnstien, who left USDA and took a job as an industry consultant but now is unemployed. The issue got renewed life when British celebrity chef Jamie Oliver, who advocates for American children to eat healthier food, devoted an episode of his television show to the topic in April last year.

Disgusted by the product, consumer activist organizations, food safety blogs and the media have pounced on the issue. More than a million people have watched a YouTube video of Oliver's show, an online petition has begun and consumers have complained to major grocery companies.

The American Meat Institute says the product is 98 percent lean beef and USDA continues to say it is safe. But that has not stopped a parade of major supermarket chains and fast food companies from spurning the product.

"The whole thing went viral ... Just blew the top off everything," said Zirnstien. Zirnstien said he worried at first about being deemed a whistleblower, but now does not care. "I am really an involuntary whistleblower," he said. But he added, "It looks like pink slime. That is what I said." Asked if he and his family still eat hamburgers, Zirnstien sighed. "The labels aren't clear, so we don't eat it. That's the thing," he said. "It isn't freaking labeled."

Dr. (b) (6)

Export Program Staff Officer

Office of International Affairs

U.S.D.A., F.S.I.S

1400 Independence Avenue, SW, 2135-S

Washington,DC 20250-3700

Office (b) (6)

From: Kishore, Rita - FSIS

Sent: Monday, March 26, 2012 11:48 AM

To: (b) (6) - FSIS; Harries, Rick - FSIS

Cc: (b) (6) - FSIS

Subject: RE: For Cooking Only Notice

(b) (6)

As soon as the notice is posted we will get inquiries from foreign countries if the product with this label has been shipped to them. I would suggest that we have talking points ready before this notice gets posted.

We should also have some idea what countries this kind of product was exported.

Rita

From: (b) (6) - FSIS

Sent: Monday, March 26, 2012 11:35 AM

To: Harries, Rick - FSIS

Cc: (b) (6)

- FSIS

Subject: RE: For Cooking Only Notice

Hi (b) (6) attached is my comment. Thanks. (b) (6)

<< File: Edits Draft Instructional For Cooking Only Notice IPD comments Clean.docx shinn's comment..docx >>

Dr. (b) (6)

Export Program Staff Officer

Office of International Affairs

U.S.D.A., F.S.I.S

1400 Independence Avenue, SW, 2135-S

Washington,DC 20250-3700

Office (b) (6)

From: Harries, Rick - FSIS
Sent: Monday, March 26, 2012 11:09 AM
To: (b) (6) - FSIS;
Kishore, Rita - FSIS
Subject: FW: For Cooking Only Notice

Please review and have comments back to me by 3:00. Thanks.

Rick Harries
Director, Export Programs Staff
Office of International Affairs, FSIS, USDA
202-720-6508
Rick.Harries@fsis.usda.gov

From: (b) (6) - FSIS
Sent: Monday, March 26, 2012 10:36 AM
To: Harries, Rick - FSIS; Kishore, Rita - FSIS; Schroeder, Carl - FSIS
Cc: Mian, Haroon - FSIS
Subject: FW: For Cooking Only Notice

This is the draft FSIS notice for your review and comment. We would like to move this into official clearance ASAP so please provide your comments by mid-afternoon.

(b) (6)

International Policy Division

Office of Policy and Program Development

Food Safety and Inspection Service

Phone: (b) (6)

Cell: (b) (6)

FAX: 202.720.4929

<< File: Edits Draft Instructional For Cooking Only Notice IPD comments Clean.docx >>

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Emailing: Report Supermarket Ground Beef Contains "Pink Slime"
Date: Thursday, March 08, 2012 11:44:25 AM

Thanks for sharing. I was wondering last night when these guys were here. The story also talked about some under secretary who went to work for one of these outfits that had profited from the use of this slime, which she had approved.

From: (b) (6) - FSIS
Sent: Thursday, March 08, 2012 9:52 AM
To: (b) (6) - FSIS
Subject: RE: Emailing: Report Supermarket Ground Beef Contains 'Pink Slime'

Thanks for always keeping us "in the know". I remember both Gerry Zirnstein and Carl Custer when they worked in OPHS.....Carl always struck me as a decent knowledgeable guy.

(b) (6), EEO Specialist

Complaints Management Branch, Civil Rights Division, USDA-FSIS

5601 Sunnyside Avenue, Building 1, Room 2260, Beltsville, MD 20705

Phone (b) (6) Fax: (301) 504-7746

From: (b) (6) - FSIS
Sent: Thursday, March 08, 2012 8:14 AM
To: FSIS - OM/CRD/Headquarters
Cc: (b) (6) - FSIS
Subject: Emailing: Report Supermarket Ground Beef Contains 'Pink Slime'

Just so you know, and in case it should come up in conversation with our customers, this "pink slime" story was on ABC News last night, and the Department may be trying to do some spin control today. It didn't sound very good. Essentially, a couple of former USDA scientists have blown the whistle on the Department for allowing the plants and others to add a cheap meat substitute to our hamburger. Just a few weeks ago, McDonalds discontinued the practice.

<< File: Report Supermarket Ground Beef Contains 'Pink Slime' - Boston News Story - WCVB Boston.htm >>

From: [Lavallee, Aaron - OC](#)
To: [\(b\) \(6\) - OC](#); [Fillpot, Dirk - FSIS](#); [Cochran, Catherine - FSIS](#)
Subject: Re: Expired Meat
Date: Thursday, March 29, 2012 2:19:12 PM

Let us know if there are any flags after talking to her.

From: [\(b\) \(6\) - OC](#)
Sent: Thursday, March 29, 2012 12:17 PM
To: Fillpot, Dirk - FSIS; Lavallee, Aaron - OC
Subject: Fw: Expired Meat

Dirk, fyi

From: [\(b\) \(6\)](#) [mailto:[\(b\) \(6\)](#)@kyw.com]
Sent: Thursday, March 29, 2012 01:06 PM
To: Chan, Stephanie - OC
Subject: RE: Expired Meat

Hi Stephanie!

I hadn't heard back from you, so I figured I'd check in to see if you have some answers for me. Please let me know. Thanks!

- [\(b\) \(6\)](#)

From: [\(b\) \(6\)](#)
Sent: Wednesday, March 28, 2012 11:47 AM
To: 'Chan, Stephanie - OC'
Subject: Expired Meat

Hi Stephanie!

I hope you are doing well (I was last in touch about pink slime). I'm emailing because I'm working on a story about stores selling outdated/expired food, when it's safe to eat and when it's not safe.

I understand the USDA has jurisdiction over meat, and I'm wondering if it's a violation for stores to sell meat past the sell by date? If not, why? When does meat on shelves become a safety concern?

I've also been told that stores can visually inspect meat that is past the sell by date, and if it looks okay they can repackage it and put a new sell by date. How many times can that happen? Does the person inspecting the meat have certain qualifications? Why is that allowed?

Is it true that no matter how old meat is, if you cook it to the recommended temperature a person won't get sick? Or how long is meat really okay for?

Please let me know you got this email, and you're looking in to it. I'd like the answers asap, preferably by 2pm tomorrow. Thank you in advance!

Sincerely,

[\(b\) \(6\)](#), CBS-3 Philadelphia Health Producer
[\(b\) \(6\)](#)

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: exports
Date: Tuesday, March 27, 2012 3:33:56 PM

Yes I have been reading your linked articles and following the meeting place blogs/articles. What a circus. Not sure why the agency is not doing a better job of advocating for this product. Too late now...

From: (b) (6) - FSIS
Sent: Tuesday, March 27, 2012 3:21 PM
To: (b) (6) - FSIS
Subject: RE: exports

I agree. Have you been reading any of the articles on MeatingPlace? I posted the links I emailed to everyone yesterday in the comments of some of the articles today – people are saying LFTB is mechanically separated, so it should have to be declared, that it's dog food, that it's salvaged from the floor, etc. it's so crazy! BPI was given awards and was featured in a NY Times article in 2008 for this technology, but it wasn't until it was called "pink slime" and totally misrepresented that there was an issue. I shutter to think what people would say if they saw uncooked hotdog/sausage/lunchmeat paste! ☺ It's crazy. What's worse is that the Agency isn't really doing anything to support the product or the process – why aren't there commercials and ads and posters attesting to it's safety!? (It's because the media doesn't care about the truth, just the bubble-gum paste called "pink slime"!)

(b) (6), DVM

Supervisory Public Health Veterinarian

USDA-FSIS-OFO Albany District - Buffalo Circuit

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

Changes come like waves in the ocean. We can either ride each wave and have some fun with it, or let it pound us into the sand. Fither way, the waves keep coming!

From: (b) (6) - FSIS
Sent: Tuesday, March 27, 2012 3:15 PM
To: (b) (6) - FSIS
Subject: RE: exports

I have been following this for the past couple of weeks and I agree about it being bad. BPI has really has been thrown under the bus on this. Certainly not for the right reasons.

(b) (6) is not off. I emailed (b) (6) because I was curious.

From: (b) (6) - FSIS
Sent: Tuesday, March 27, 2012 1:56 PM
To: (b) (6) - FSIS
Subject: RE: exports

It's bad bad bad! I was just reading a bunch of the articles on the MeatingPlace about all this – some of the opinions out there are so messed up! Everyone wants it on the label, but what would it say – “regular beef” and “fine beef”? It's crazy....

Is (b) (6) off this week?

(b) (6), DVM

Supervisory Public Health Veterinarian

USDA-FSIS-OFO Albany District - Buffalo Circuit

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

Changes come like waves in the ocean. We can either ride each wave and have some fun with it, or let it pound us into the sand. Fithet way, the waves keep coming!

From: (b) (6) - FSIS
Sent: Tuesday, March 27, 2012 12:42 PM
To: (b) (6) - FSIS
Subject: RE: exports

Just Sunday but who knows for this weekend. I originally heard it was going to be both days, but a final decision was not make until early afternoon Friday.

I ask (b) (6) about AFA's use of BPI product in there beef this morning. He said all but one customer has notified them they do not want BPI product in their ground beef. They were using 10-15% in most of their ground beef batches. It pretty amazing how quickly things can change.

(b) (6)

From: (b) (6) - FSIS
Sent: Tuesday, March 27, 2012 12:33 PM
To: (b) (6) - FSIS
Subject: exports

Did you have exports last weekend? Just trying to figure out the chance I'll have exports both days this weekend ☺

(b) (6), DVM

Supervisory Public Health Veterinarian

USDA-FSIS-OFO Albany District - Buffalo Circuit

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

Changes come like waves in the ocean. We can either ride each wave and have some fun with it, or let it pound us into the sand. Either way, the waves keep coming!

From: [Taylor, Kimberly A - APHIS](#)
To: (b) (6) - FSIS
Subject: RE: FAVOR
Date: Monday, March 19, 2012 7:48:43 AM

That does indeed help, (b) (6)—thanks so much! We'll await further word from you...appreciate it!

Kim

From: (b) (6) - FSIS
Sent: Friday, March 16, 2012 5:24 PM
To: Taylor, Kimberly A - APHIS
Subject: Re: FAVOR

Hi Kim, after the department's latest announcement, which included a policy change for the NSLP, we are revising our messaging on this one. Having said that, I expect the new language to be approved fairly shortly, probably next week.

I can forward you cleared language when we have it.

Does that help at all?

(b) (6)

From: Taylor, Kimberly A - APHIS
Sent: Friday, March 16, 2012 12:52 PM
To: (b) (6) - FSIS
Subject: FAVOR

Could you please send me any language you've developed addressing the pink slime issue? One of our folks in particular is being inundated, and we thought it made more sense just to answer using the language you've developed (rather than forwarding to you). Thanks so much, (b) (6)

Kim

Kim Taylor
Assistant Director
LPA-Executive Communications
APHIS-USDA
2B-02C
Unit 49, 4700 River Road
Riverdale, Maryland 20737

****Please note new phone # : (301) 851-4089****

From: (b) (6) - FSIS
To: (b) (6) - FSIS; (b) (6) - FSIS
Subject: RE: Finely textured beef claims
Date: Friday, March 30, 2012 8:04:17 AM

As Wheeler would say, "Good Luck" (back to Wheeler)

(b) (6)
USDA/ FSIS/ OPPD
Labeling and Program Delivery Division
Patriots Plaza III
(b) (6) fsis.usda.gov
(b) (6) (Main Line)
(b) (6) (Desk)
fax: 202-245-4795 or -4796

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

From: (b) (6) - FSIS
Sent: Friday, March 30, 2012 8:00 AM
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS
Subject: RE: Finely textured beef claims

I told (b) (6) not to make that coffee too strong:-) Hey, it's your turn to watch over (b) (6)

(b) (6) Physical Scientist
Office of Policy and Program Development (OPPD)
Labeling and Program Delivery Division (LPDD)
(b) (6)
(b) (6) @fsis.usda.gov
http://www.fsis.usda.gov/About_Fsis/Labeling_&_Consumer_Protection/index.asp

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

From: (b) (6) - FSIS
Sent: Friday, March 30, 2012 7:56 AM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; Murphy-Jenkins,
(b) (6) Rosalyn - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: RE: Finely textured beef claims

What about icons? Like a X over pink slime?

(b) (6)
Labeling and Program Delivery Division
Patriots Plaza III, 8-161B
355 E Street SW
Washington, DC 20024-3221
(b) (6)

From: [Canavan, Jeff - FSIS](#)
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; [Murphy-Jenkins, Rosalyn - FSIS](#); (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: RE: Finely textured beef claims
Date: Friday, March 30, 2012 8:23:58 AM

Don't approve anything related to finely textured beef or pink slime, words or icons.

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

From: (b) (6) - FSIS
Sent: Friday, March 30, 2012 7:56 AM
To: Canavan, Jeff - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; Murphy-Jenkins, Rosalyn - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: RE: Finely textured beef claims

What about icons? Like a X over pink slime?

(b) (6)
Labeling and Program Delivery Division
Patriots Plaza III, 8-161B
355 E Street SW
Washington, DC 20024-3221
(301) - 504-0878

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

From: Canavan, Jeff - FSIS
Sent: Friday, March 30, 2012 7:32 AM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; Murphy-Jenkins, Rosalyn - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: Finely textured beef claims

We are receiving multiple requests for the use of claims such as "contains no finely textured beef" or "contains finely textured beef." Do not approve them at this time. Dan is waiting to hear from the Administrator whether we should approve such a claim. We may get an update today. If you receive any requests, please forward them to my attention.

Thanks,

Jeff
Jeffrey W. Canavan, MPA, RD
Deputy Director
Labeling and Program Delivery Division
USDA, FSIS, OPPD, LPDD

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Finely textured beef claims
Date: Friday, March 30, 2012 12:29:35 PM

Ha ha, that is too funny. It would have looked just like the Pink Slime:)

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

From: (b) (6) - FSIS
Sent: Friday, March 30, 2012 9:20 AM
To: (b) (6) - FSIS
Subject: RE: Finely textured beef claims

She should have worn pink :)

(b) (6), MSW, MPH

(b) (6), MSW, MPH
Biological Sciences Technician
Labeling and Program Delivery Division
USDA/FSIS/OPPD/LPDD
Phone number: (b) (6)
Fax number: (202) 245-4795 or (202) 245-4796
Website: http://www.fsis.usda.gov/About_Fsis/Labeling_&_Consumer_Protection/index.asp
e-mail:

(b) (6)@usda.gov

To check the status of labels call (b) (6)

Please Note:

Our New Address to Send Labels to is:
USDA, FSIS, OPPD, LPDD
1400 Independence Avenue, S.W.-Stop 5273
Patriots Plaza 3, 8th Floor Room 168
Washington, DC 20250

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

From: (b) (6) - FSIS
Sent: Friday, March 30, 2012 8:52 AM
To: (b) (6) - FSIS
Subject: RE: Finely textured beef claims

Yup all dressed up in RED!!

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

From: (b) (6) - FSIS
Sent: Friday, March 30, 2012 7:47 AM
To: (b) (6) - FSIS
Subject: RE: Finely textured beef claims

Yeah, I saw that press gathering on TV this morning. I thought I recognized our undersecretary :)

(b) (6), MSW, MPH

(b) (6), MSW, MPH
Biological Sciences Technician
Labeling and Program Delivery Division
USDA/FSIS/OPPD/LPDD

From: (b) (6)
To: [Canavan, Jeff - FSIS](#)
Cc: (b) (6)@primelabel.com; (b) (6); (b) (6)@vantagefoods.net; [Ben StLouis](#)
Subject: RE: finely textured beef
Date: Friday, March 30, 2012 4:28:55 PM

Jeff,

Thanks so much for the update.

I will let my clients know.

Have a great weekend!

(b) (6)

From: Canavan, Jeff - FSIS [mailto:Jeff.Canavan@fsis.usda.gov]
Sent: Friday, March 30, 2012 2:57 PM
To: (b) (6)
Subject: finely textured beef

(b) (6)

Earlier this week you asked me about claims. We have an update. Claims such as "contains no finely textured beef" and "contains lean finely textured beef" can be approved. However, we will **not** approve claims referring to it as pink slime. These are claims that require sketch approval.

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: [Lavallee, Aaron - OC](#)
To: [Mabry, Brian - FSIS](#); [Fillpot, Dirk - FSIS](#)
Subject: RE: Finely Textured Lean Beef (pink slime) - USDA guidelines
Date: Monday, March 12, 2012 3:12:16 PM

Yes I followed up with her too

From: Mabry, Brian - FSIS
Sent: Monday, March 12, 2012 2:58 PM
To: Lavallee, Aaron - OC; Fillpot, Dirk - FSIS
Subject: RE: Finely Textured Lean Beef (pink slime) - USDA guidelines

Aaron – (b) (6) so I'm flying solo this afternoon.

To my knowledge, we have not answered the labeling question on the record yet. The answer is: FSIS determined (in May 2001) that anhydrous ammonia did not have to be listed on the ingredients statement on the label of treated products since it is a processing aid.

Jarvis responded to Nippon TV Washington Bureau earlier today – the email that Justin forwarded to include the foreign folks. Shall we consider this closed? 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: Monday, March 12, 2012 2:04 PM
To: Mabry, Brian - FSIS; Fillpot, Dirk - FSIS
Subject: FW: Finely Textured Lean Beef (pink slime) - USDA guidelines

From: Chan, Stephanie - OC
Sent: Monday, March 12, 2012 1:56 PM
To: Lavallee, Aaron - OC
Subject: FW: Finely Textured Lean Beef (pink slime) - USDA guidelines

Missed this in the morning-

From: Gemma Haywood (NTV NY) [mailto:(b) (6)@ntvic.com]
Sent: Monday, March 12, 2012 11:44 AM
To: stephanie.chan@usda.gov
Subject: Finely Textured Lean Beef (pink slime) - USDA guidelines

Dear Stephanie,

Many thanks for your help on the phone this morning. As I mentioned, we are working on a news report about the use of 'finely textured lean beef' also known as 'pink slime' in US beef products.

I would like to receive the statements / press releases / data that the USDA has released regarding the use of this product in the food served in US schools.

Could you also confirm whether or not the use of ammonium hydroxide or 'finely textured lean beef' has to be clearly identified on food labels (either in schools, supermarkets or elsewhere)? If a consumer would like to recognize whether or not this ingredient is used in a product, how can they do so?

Nippon Television is Japan's most popular broadcaster.

Best wishes,
Gemma

Gemma Haywood

Producer
NTV New York Bureau / Nippon Television

645 Fifth Avenue
Suite 303
New York NY 10022

Office: +1 212-660-6962
Cell: +1 (b) (6)
Fax: +1 212-265-8495
Email: gemma.haywood@ntvic.com
Web: www.ntv.co.jp/zero/

From: [Lisa Picard](#)
To: [Blake, Carol - FSIS](#)
Subject: RE: FOIA supervisor?
Date: Monday, March 26, 2012 1:17:38 PM

We are working on “pink slime” here today. big thing that makes me feel better is that mechanically separated turkey is labeled, by fsis regs it has to be...

From: Blake, Carol - FSIS [mailto:Carol.Blake@fsis.usda.gov]
Sent: Monday, March 26, 2012 1:11 PM
To: Lisa Picard
Subject: RE: FOIA supervisor?

LOL!

From: Lisa Picard [mailto:lpicard@turkeyfed.org]
Sent: Monday, March 26, 2012 1:10 PM
To: Blake, Carol - FSIS
Subject: RE: FOIA supervisor?

Look at you – hiring folks left and right!!! ☺

From: Blake, Carol - FSIS [mailto:Carol.Blake@fsis.usda.gov]
Sent: Monday, March 26, 2012 12:37 PM
To: Lisa Picard
Subject: RE: FOIA supervisor?

Nope, (b) (6) is no longer the acting supervisor. We hired (b) (6), who is terrific. Her number is (b) (6).

Carol Blake

Assistant Administrator
Office of Public Affairs and Consumer Education
Food Safety and Inspection Service, USDA
Room 339-E Whitten Building
Washington, DC 20250
Phone: (202) 720-3884
Fax: (202) 205-0301
Cell: (202) 557-4736
carol.blake@fsis.usda.gov



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

From: Lisa Picard [mailto:lpicard@turkeyfed.org]
Sent: Monday, March 26, 2012 12:24 PM
To: Blake, Carol - FSIS
Subject: FOIA supervisor?

Is (b) (6) still FOIA supervisor? Or is there someone else you would prefer I refer folks to?

Thank you!

Lisa

Lisa Wallenda Picard

Vice President of Scientific and Regulatory Affairs

National Turkey Federation

1225 New York Ave., NW

Suite 400

Washington, DC 20005

Office: 202-898-0100, ext. (b) (6)

Mobile: (b) (6)

E-mail: lpicard@turkeyfed.org

Web Site: www.eatturkey.com



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From: (b) (6) - FSIS
To: [Cardwell, Rene - FSIS](#)
Cc: [Leach, Alicemary - FSIS](#)
Subject: RE: Following up to your email to FSIS "Ask Karen" tool March 15, 2012
Date: Thursday, March 29, 2012 2:29:26 PM

Thanks Rene for mentioning this.

From: Cardwell, Rene - FSIS
Sent: Thursday, March 29, 2012 2:26 PM
To: (b) (6) - FSIS
Cc: Leach, Alicemary - FSIS
Subject: FW: Following up to your email to FSIS "Ask Karen" tool March 15, 2012

This was a good lookout (b) (6)

Thank you.

René Cardwell, Deputy Director

ECIMS-OPACE/FSIS

Room 1163-South Building

Department of Agriculture, Washington, D.C. 20250

Office: (202) 720-9945 Cell: (202) 503-7113 Fax: (202) 205-0158

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods

COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: Cardwell, Rene - FSIS
Sent: Thursday, March 29, 2012 2:25 PM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Cc: Canavan, Jeff - FSIS
Subject: RE: Following up to your email to FSIS "Ask Karen" tool March 15, 2012

Thanks everyone.

Thank you.

René Cardwell, Deputy Director

ECIMS-OPACE/FSIS

Room 1163-South Building

Department of Agriculture, Washington, D.C. 20250

Office: (202) 720-9945 Cell: (202) 503-7113 Fax: (202) 205-0158

Be Food Safe: **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods

COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: (b) (6) - FSIS
Sent: Thursday, March 29, 2012 1:14 PM
To: Cardwell, Rene - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Cc: Canavan, Jeff - FSIS
Subject: Following up to your email to FSIS "Ask Karen" tool March 15, 2012

Re: Mr. Hellmer's e-mail.

Spoke with Jeff Canavan about this and am looping him in case he wishes to expand on this.

“Fresh” can be used to describe ammoniated beef. The ammonia has momentary affect and no functional or technical effects in the finished meat or poultry product. It is an antimicrobial intervention, but it is not an added substance.

Rene, we will follow up with a letter to Mr. Hellmer on this (7196210). Thank you, again, Patrice for bringing this forward.

(b) (6)

Issues Analyst

USDA/Food Safety and Inspection Service

Office of Public Affairs and Consumer Education

Executive Correspondence & Issues Management Staff

1400 Independence Avenue, SW. . Room 1166 . Washington D.C. 20250

(b) (6) (W) . (202) 720-7609 (F) . (b) (6) (C)

e-mail: (b) (6) fsis.usda.gov

Be Food Safe. **CLEAN:** Wash Hands and Surfaces Often **SEPARATE:** Separate Raw Meats from Other Foods
COOK: Cook To The Right Temperature **CHILL:** Refrigerate Food Promptly

From: Cardwell, Rene - FSIS

Sent: Thursday, March 29, 2012 11:41 AM

To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS

Subject: Re: Response to your email to FSIS "Ask Karen" tool March 15, 2012

Thanks (b) (6)

Theresa, please take a look at this.

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: (b) (6) - FSIS

Sent: Thursday, March 29, 2012 10:39 AM

To: (b) (6) - FSIS; Cardwell, Rene - FSIS; (b) (6) - FSIS

Subject: FW: Response to your email to FSIS "Ask Karen" tool March 15, 2012

To All,

There are occasions when correspondent will reply back even when I say not to reply to this mailbox. I normally just ignore their reply backs after I read them but I thought that this might be something that you might want to look into. Thanks

From: Bruce A. Hellmer, P.E. [mailto:(b) (6)@hotmail.com]

Sent: Thursday, March 29, 2012 11:26 AM

To: (b) (6) - FSIS

Subject: RE: Response to your email to FSIS "Ask Karen" tool March 15, 2012

Thank you for the information. However, the letter from Daniel L. Engeljohn, Ph.D. dated March 29, 2012 is in conflicts with the policy he referenced.

Engeljohn wrote:

FSIS policy would not prohibit the use of the claim "fresh" on ground beef in which lean finely textured beef is used as an ingredient.

From USDA Food Standards and Labeling policy book:

FRESH," "NOT FROZEN" AND SIMILAR TERMS WHEN LABELING MEAT AND POULTRY PRODUCTS:

The word —fresh" may not be used to describe:

...

7. Any product treated with an antimicrobial substance or irradiated.

...

I suggest that "Pink Slime" fumigated with poisonous ammonia gas to kill antimicrobials should be considered a "*product treated with an antimicrobial substance*".

I request a reply addressing this apparent conflict.

Bruce A. Hellmer

610 NE Swann Circle

Lee's Summit, MO. 64086

(816) 525-0584

(b) (6) [hotmail.com](mailto:(b) (6)@hotmail.com)

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

Sent: Thursday, March 29, 2012 9:28 AM

To: (b) (6)@hotmail.com

Subject: Response to your email to FSIS "Ask Karen" tool March 15, 2012

****PLEASE DO NOT REPLY TO THIS MAILBOX****

Dear Sir or Madam:

Attached is the response to your email sent to FSIS "Ask Karen" tool on March 15, 2012, regarding the labeling of fresh ground beef. I hope that the response provided is very helpful to you. Thanks

This electronic message contains information generated by the USDA solely for the intended recipients. Any unauthorized interception of this message or the use or disclosure of the information it contains may violate the law and subject the violator to civil or criminal penalties. If you believe you have received this message in error, please notify the sender and delete the email immediately.

From: (b) (6) - FSIS
To: [Gatewood, James - FSIS](#)
Subject: RE: Don't be a hater
Date: Friday, March 09, 2012 10:32:08 AM

Don't be a hater.....love it. What's with the 207and counting?

Don't even start that if it means what I think it means. :)

(b) (6)
USDA, FSIS, FO
Frontline Supervisor
Indianapolis, IN
317-730-1162
(b) (6) fsis.usda.gov

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

From: (b) (6) - FSIS
Sent: Friday, March 09, 2012 10:28 AM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: Don't be a hater

(b) (6) (b) (6) Please don't be a hater sending out this propaganda. Come-on a little connective tissue never hurt anyone. They are worried about pink slime and not worried about white slime aka.. mechanically separated chicken? If you ever see mechanically separated chicken produced you would never eat cheap variety meat hotdogs again. A good description of the appearance is squished up spinal cords with a little bit of pink mixed in (which is from the lungs they leave in) and some little yellow bits thrown in to add a little color. There is one plus they have a lot of calcium from the ground up bones. I will leave up to your imagination what the yellow bits might be.

I think that Mr. Custer might be a disgruntled former USDA employee and possibly a chicken farmer,(eat more Chicken) or owns taco bell or McDonalds stock? I personally think the poor little school children will be fine eating a little pink slime. I worry more about unwashed lettuce that is harvested from the fields, placed directly into a bag. Being placed in the bag by extremely hard workers that get few breaks, work many hours no porta-pots close or not maintained, and nowhere to wash their hands..You get the picture right? workers can be mistreated but chickens can't be kept in cages. Our society is more concerned about the poor hogs getting to hot in the barn then the workers on the kill floor passing out from the heat.

Enjoy those organic veggies which contain no pesticides (no doesn't mean no in organics products) and no chemical fertilizer. They are only fertilized with good old manure. Free range chickens that a pecking the ground where all kinds of diseases come from. I personally want my Chickens raised in cages, fruits and veggies sprayed with pesticides and chemical fertilizers and I am good to go.

Btw the only reason pink slime is banned in the UK is because of BSE.. If you want a pink slime free burger.. Visit your local in-out burger... Isn't that right Chuck? Have a wonderful weekend to all and enjoy your hotdogs and bologna. Only 207 and counting

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Don't be a hater
Date: Monday, March 19, 2012 2:40:52 PM

(b) (6)
Thank you
(b) (6)

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

From: (b) (6) - FSIS
Sent: Tuesday, March 13, 2012 2:50 PM
To: Smith, Ladene - FSIS
Cc: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: RE: Don't be a hater

I think you are right Ladene. At my house we drink organic milk, raise our own eggs and can a bunch of things like tomatoes and spaghetti sauce. We also slaughter our own chickens for making homemade chicken broth. I get tired of all of the additives that are being added to food products. It's nice to hear that others share the same feeling....

Have a good day.

(b) (6)
Relief Consumer Safety Inspector
USDA, FSIS, OFO
Columbus, IN.

CELL: (707) 484-5436
EMAIL: (b) (6)@fsis.usda.gov
"Be kinder than necessary, for everyone you meet is fighting some kind of battle"

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

From: Smith, Ladene - FSIS
Sent: Tuesday, March 13, 2012 7:10 AM
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: RE: Don't be a hater

I think it's already there (b) (6) got to grow and raise our own food, besides food prices are so high I might be eating wild game, just call me Annie Oakley.
PS: went food shopping over the weekend and wanted to get a pot roast, for the price I should have gotten a Prime Rib.....

(b) (6)

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

From: (b) (6) - FSIS
Sent: Monday, March 12, 2012 1:46 PM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: RE: Don't be a hater

It is sure tempting to go Vegan. I think I may do that in a couple of years when the food supply becomes too corrupted.

(b) (6)
Relief Consumer Safety Inspector
USDA, FSIS, OFO
Columbus, IN.

CELL: (b) (6)
EMAIL: (b) (6)@fsis.usda.gov
"Be kinder than necessary, for everyone you meet is fighting some kind of battle"

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

From: (b) (6) - FSIS
Sent: Friday, March 09, 2012 3:54 PM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS;
(b) (6) - FSIS; (b) (6) - FSIS
Subject: RE: Don't be a hater

Wow with that in mind going vegan doesn't seem so unappealing after all...Take care everyone and have a great weekend by the way don't forget to spring forward March the 11th..

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

From: (b) (6) - FSIS
Sent: Friday, March 09, 2012 10:28 AM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS;
(b) (6) - FSIS; (b) (6) - FSIS
Subject: Don't be a hater

(b) (6) (b) (6) Please don't be a hater sending out this propaganda. Come-on a little connective tissue never hurt anyone. They are worried about pink slime and not worried about white slime aka.. mechanically separated chicken? If you ever see mechanically separated chicken produced you would never eat cheap variety meat hotdogs again. A good description of the appearance is squished up spinal cords with a little bit of pink mixed in (which is from the lungs they leave in) and some little yellow bits thrown in to add a little color. There is one plus they have a lot of calcium from the ground up bones. I will leave up to your imagination what the yellow bits might be.

I think that Mr. Custer might be a disgruntled former USDA employee and possibly a chicken farmer, (eat more Chicken) or owns taco bell or McDonalds stock? I personally think the poor little school children will be fine eating a little pink slime. I worry more about unwashed lettuce that is harvested from the fields, placed directly into a bag. Being placed in the bag by extremely hard workers that get few breaks, work many hours no porta-pots close or not maintained, and nowhere to wash their hands..You get the picture right? workers can be mistreated but chickens can't be kept in cages. Our society is more concerned about the poor hogs getting too hot in the barn than the workers on the kill floor passing out from the heat.

Enjoy those organic veggies which contain no pesticides (no doesn't mean no in organics products) and no chemical fertilizer. They are only fertilized with good old manure. Free range chickens that are pecking the ground where all kinds of diseases come from. I personally want my Chickens raised in cages, fruits and veggies sprayed with pesticides and chemical fertilizers and I am good to go.

Btw the only reason pink slime is banned in the UK is because of BSE.. If you want a pink slime free burger.. Visit your local in-out burger... Isn't that right Chuck? Have a wonderful weekend to all and enjoy your hotdogs and bologna. Only 207 and counting

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

From: (b) (6) - FSIS
Sent: Friday, March 09, 2012 8:50 AM
To: (b) (6) - FSIS; (b) (6) - FSIS;
(b) (6) - FSIS; (b) (6) - FSIS
FSIS

Subject: Emailing: Pink Slim.docx

This was a very interesting article I ran across and thought I would share.
Have a great weekend

The message is ready to be sent with the following file or link attachments:

Pink Slim.docx

Note: To protect against computer viruses, e-mail programs may prevent sending or receiving certain types of file attachments. Check your e-mail security settings to determine how attachments are handled.

From: [Lavallee, Aaron - OC](#)
To: [Blake, Carol - FSIS](#); [Fillpot, Dirk - FSIS](#)
Subject: Re: Dr oz
Date: Monday, March 19, 2012 9:33:06 AM

I think they called courtney on friday - I will track down the email and send so you guys have it for your files

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

From: Blake, Carol - FSIS
Sent: Monday, March 19, 2012 08:30 AM
To: Lavallee, Aaron - OC; Fillpot, Dirk - FSIS
Subject: Re: Dr oz

Ok, thx. I didn't know we had a call from them.

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

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

From: Lavallee, Aaron - OC
Sent: Monday, March 19, 2012 08:23 AM
To: Blake, Carol - FSIS; Fillpot, Dirk - FSIS
Subject: Re: Dr oz

Yes - we recommended that they contact one of the trade groups like ncba or ami - we are not putting people on camera at this point.

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

From: Blake, Carol - FSIS
Sent: Monday, March 19, 2012 08:21 AM
To: Fillpot, Dirk - FSIS; Lavallee, Aaron - OC
Subject: FW: Dr oz

Have we gotten a call or request from Dr. Oz? See below from NCBA.

Carol Blake
Assistant Administrator
Office of Public Affairs and Consumer Education
Food Safety and Inspection Service, USDA
Room 339-E Whitten Building
Washington, DC 20250
Phone: (202) 720-3884
Fax: (202) 205-0301
Cell: (202) 557-4736
carol.blake@fsis.usda.gov
<http://www.youtube.com/USDAFoodSafety>
<http://twitter.com/usdafoodsafety>
<http://www.fsis.usda.gov>

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

From: Kristina Butts [mailto:(b) (6)@beef.org]

Sent: Monday, March 19, 2012 9:17 AM

To: Blake, Carol - FSIS

Subject: Dr oz

Hi there we got word this weekend that Dr. Oz will be airing another segment on 'pink slime'. Wondering if anyone at USDA or FSIS has been invited to be part of this show? Know it will not be balanced and working w bpi and others to see if/how we can help at all. Hope you're doing well and wish this story would calm down.

Sent from my iPhone

From: (b) (6) - FNS
To: (b) (6)
Subject: RE: Draft of Ltr addressing concerns re quality of meat in schools (Meek)
Date: Monday, August 15, 2011 12:50:46 PM

Thank you (b) (6) I will see what I can add to our response for signature. Hope the transition to the new office went smoothly. (b) (6)

(b) (6), RD
Child Nutrition Division
Nutrition Promotion and Technical Assistance Branch
Food and Nutrition Service, USDA
3101 Park Center Drive, 630
Alexandria, VA 22302
TEL: (b) (6) | FAX: 703-305-2549
(b) (6) @fns.usda.gov

Be a Champion to End Hunger! www.endhunger.usda.gov

From: (b) (6)
Sent: Monday, August 15, 2011 12:40 PM
To: (b) (6) - FNS
Subject: RE: Draft of Ltr addressing concerns re quality of meat in schools (Meek)

(b) (6)

This is the information we received from AMS about the use of ammonia, the memo referenced is enclosed...

From: (b) (6) (AMS) [mailto:(b) (6)@ams.usda.gov]
Sent: Thursday, August 11, 2011 8:56 AM
To: Murphy-Jenkins, Rosalyn
Cc: Canavan, Jeff; (b) (6)
Subject: RE: Draft of Ltr addressing concerns re quality of meat in schools (Meek)

Roz,

We developed a Decision Memo on the subject a little over a year ago. Here is some slightly modified verbiage taken out of the attached Decision Memo that should be able to respond to the question. Phil reviewed and commented for FSIS before this went forward.

Ammonium hydroxide is used as an antimicrobial to control pathogens, such as *E. coli* O157:H7, that may be present in beef. In the antimicrobial treatment, naturally occurring levels of ammonium hydroxide in beef are increased slightly to create a pH that eliminates harmful

bacteria. FSIS, after consultation with FDA, has determined that this use of ammonium hydroxide is safe and suitable for the production of meat products (FSIS Directive 7,120.1). Accordingly, FSIS allows beef component that were produced through the antimicrobial intervention treatment use of ammonium hydroxide to be used with no additional labeling statements in ground beef products (i.e., included in an ingredient list). It should be noted that ammonium hydroxide was subjected to a full safety review by the Select Committee on GRAS Substances, an independent committee of the Federation of American Societies for Experimental Biology that reported its findings to FDA.

Ammonium hydroxide has been used in a variety of food products for over 50 years at levels up to 8,000 ppm. Beef industry use tests indicate levels of less than 40 ppm in cooked ground beef products manufactured with raw materials subjected to the ammonium hydroxide treatment. Cooked beef products that did not include raw materials subjected to ammonium hydroxide yielded similar results. Other products that contain ammonium hydroxide include baked goods, gelatins, puddings and cheese.

Let me know if this is sufficient or if you need something else. I can provide the Word document of the signed Memo if you want to utilize the copy function.

(b) (6)

USDA will be migrating to a Departmental wide email system. My email address is changing to

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

(b) (6)

USDA/ FSIS/ OPPD

Labeling and Program Delivery Division

Patriots Plaza III

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

301-504-0878 (Main Line)

(b) (6) (Desk)

fax: 202-245-4795 or -4796

From: (b) (6) - FNS [mailto:(b) (6)@fns.usda.gov]

Sent: Tuesday, August 09, 2011 8:14 AM

To: (b) (6)

Subject: RE: Draft of Ltr addressing concerns re quality of meat in schools (Meek)

Correct. We are not going to address the pink slime issue unless you can provide something that we can use.

From: (b) (6)

Sent: Tuesday, August 09, 2011 7:22 AM

To: (b) (6) - FNS

Subject: RE: Draft of Ltr addressing concerns re quality of meat in schools (Meek)

(b) (6)

Sorry, things have been very crazy lately. I was waiting to get information from someone named Marty but I'm not sure what is going on. Also, the letter that was sent didn't really address the issue, so I think that made it confusing. I'll check on it, but we are still getting set up. I'm not even sure how to work my phone yet.

(b) (6)

USDA/ FSIS/ OPPD

Labeling and Program Delivery Division

5601 Sunnyside Ave., Stop 5273

Beltsville, MD 20705

(b) (6) fsis.usda.gov

301-504-0879 (Main Line)

(b) (6) (Desk)

fax: 301-504-0875

From: (b) (6) - FNS [mailto:(b) (6)@fns.usda.gov]

Sent: Monday, August 08, 2011 8:49 AM

To: (b) (6)

Subject: RE: Draft of Ltr addressing concerns re quality of meat in schools (Meek)

Hi Janice, Please let me know if LPDD has decided not to add to this response. Thank you, (b) (6)

(b) (6), RD

NPTAB – Nutrition & Technical Assistance

Child Nutrition Division

USDA Food and Nutrition Service

Park Center, Suite 630

TEL: (b) (6) | FAX: 703-305-2549

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From: (b) (6) - FNS

Sent: Thursday, July 14, 2011 1:59 PM

To: (b) (6)

Cc: (b) (6) - FNS

Subject: RE: Draft of Ltr addressing concerns re quality of meat in schools (Meek)

Hi (b) (6)

I hope all is running smoothly over at FSIS. We just found out this morning that our July 29th HUSSC White House event was cancelled by the office of the First Lady. Everyone feels very deflated as several folks have been placed through the ringer to get as far as we did before the cancellation.

I would appreciate your input on the three things I've included for you to assess if FSIS – LPDD

language needs to be added to the attached response. The inquiry was generated by the six minute *Jamie Oliver Food Revolution* segment viewable at: <http://www.youtube.com/watch?v=wshlnRWnf30>.

If you can, please take a look at the six minute segment regarding USDA policy for ammonia as a processing aid in ground meat and the attached inquiry and response. At this point, our response is limited to Child Nutrition Program process.

Let me know if you think the FNS response should/could address the FSIS policy on processing aids.

Thank you,

(b) (6)

(b) (6), RD
NPTAB – Nutrition & Technical Assistance
Child Nutrition Division
USDA Food and Nutrition Service
Park Center, Suite 630
TEL: (b) (6) | FAX: 703-305-2549

Be a Champion to End Hunger! www.endhunger.usda.gov

From: (b) (6) - FNS
Sent: Wednesday, July 13, 2011 3:42 PM
To: (b) (6) - FNS
Subject: Draft of Ltr addressing concerns re quality of meat in schools (Meek)

Hi (b) (6)

Here is the draft. Please let me know if you have revisions after you talk with (b) (6)

Thanks,

(b) (6)

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS; (b) (6) - FSIS
Subject: RE: DRAFT: Ammonium Hydroxide Fact Sheet - 22DEC11.doc - Plain Language initiative by RIMD
Date: Wednesday, February 08, 2012 8:51:36 AM

Also, I think we should add some reference to pink slime and possibly have them (RIMD) answer some of the consumer questions we have actually received on the Hotline, if not already answered in the fact sheet. (b) (6) can help with that.....

(b) (6)

Technical Information Specialist

USDA/FSIS/FSES

5601 Sunnyside Avenue

Room 2/L281, Maildrop 5269

Beltsville, MD 20705-5000

(office) (b) (6)

(fax) 301-504-2092

From: (b) (6) - FSIS
Sent: Wednesday, February 08, 2012 8:48 AM
To: (b) (6) - FSIS
Subject: FW: DRAFT: Ammonium Hydroxide Fact Sheet - 22DEC11.doc - Plain Language initiative by RIMD

Very helpful fact sheet,

In addition to the safe food handling link, provided at the bottom of the document,

I think it would still be good to have cooking recommendations:

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

Cook all raw ground beef, pork, lamb, and veal to an internal temperature of 160 °F as measured with a food thermometer.

Then, add the link with an intro e.g. "to read more about safe handling and preparing of meats..."--..go to [Link]

Not sure this is needed, however, CDC also has good link with Q&A's such as:

What happens to ammonia when it enters the environment?

Ammonia is found throughout the environment in air, water, soil, animals, and plants.

Ammonia does not last very long in the environment. It is rapidly taken up by plants, bacteria, and animals.

Ammonia does not build up in the food chain, but serves as a nutrient for plants and bacteria.

<http://www.atsdr.cdc.gov/toxfaqs/tf.asp?id=10&tid=2>

(b) (6)

(b) (6)

Technical Information Specialist

USDA-FSIS-FSE Staff

Meat and Poultry Hotline

5601 Sunnyside Avenue, Mailstop 5269

Beltsville, MD 20705-5000

Tel: (b) (6)

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

From: (b) (6) - FSIS

Sent: Wednesday, February 08, 2012 8:30 AM

To: (b) (6) - FSIS; (b) (6) - FSIS

Cc: (b) (6) - FSIS; Van, Diane - FSIS

Subject: FW: DRAFT: Ammonium Hydroxide Fact Sheet - 22DEC11.doc - Plain Language initiative by RIMD

All...

This is the first in a series of plain language fact sheets that we agreed to review for RIMD. Timely subject, huh?

Please take a look....what do you think? Just on a brief look....I think they need to mention pink slime.....something to give an answer as to what it is.....

Maybe we need to ask them to write a fact sheet on meat glue....

Thanks!

(b) (6)

(b) (6)

Technical Information Specialist

USDA/FSIS/FSES

5601 Sunnyside Avenue

Room 2/L281, Maildrop 5269

Beltsville, MD 20705-5000

(office) (b) (6)

(fax) 301-504-2092

From: (b) (6) - FSIS

Sent: Tuesday, February 07, 2012 12:48 PM

To: (b) (6) - FSIS

Subject: FW: DRAFT: Ammonium Hydroxide Fact Sheet - 22DEC11.doc - Plain Language initiative by RIMD

Hi (b) (6)

Attached please find the first RIMD fact sheet RIMD seeks to put in "Plain language." I have been reviewing Fact Sheets posted on your website to get ideas on how to improve the wording of the attached Fact Sheet. I am still trying to prioritize what Fact Sheets we would address after this first one. I would appreciate your feedback on the attached file when you can. Thank you.

(b) (6)

From: (b) (6) - FSIS

Sent: Tuesday, January 10, 2012 7:07 AM

To: (b) (6) - FSIS

Subject: DRAFT: Ammonium Hydroxide Fact Sheet 22DEC11.doc

<< File: Ammonium Hydroxide Fact Sheet 22DEC11.doc >>

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: DRAFT: Ammonium Hydroxide Fact Sheet - 22DEC11.doc - Plain Language initiative by RIMD
Date: Wednesday, February 08, 2012 9:17:01 AM

Let me know what you think, I would like to have comments back to them by COB Friday since I will be out all next week.

(b) (6)

(b) (6)

Technical Information Specialist

USDA/FSIS/FSES

5601 Sunnyside Avenue

Room 2/L281, Maildrop 5269

Beltsville, MD 20705-5000

(office) (b) (6)

(fax) 301-504-2092

From: (b) (6) - FSIS
Sent: Wednesday, February 08, 2012 9:15 AM
To: (b) (6) - FSIS
Subject: RE: DRAFT: Ammonium Hydroxide Fact Sheet - 22DEC11.doc - Plain Language initiative by RIMD

Great timing!

(b) (6) M.S.

Technical Information Specialist

(b) (6) fsis.usda.gov

(b) (6)

From: (b) (6) - FSIS
Sent: Wednesday, February 08, 2012 8:30 AM
To: (b) (6) - FSIS; (b) (6) - FSIS
Cc: (b) (6) - FSIS; Van, Diane - FSIS
Subject: FW: DRAFT: Ammonium Hydroxide Fact Sheet - 22DEC11.doc - Plain Language initiative by RIMD

All...

This is the first in a series of plain language fact sheets that we agreed to review for RIMD. Timely subject, huh?

Please take a look....what do you think? Just on a brief look....I think they need to mention pink slime.....something to give an answer as to what it is.....

Maybe we need to ask them to write a fact sheet on meat glue....

Thanks!

(b) (6)

(b) (6)

Technical Information Specialist

USDA/FSIS/FSES

5601 Sunnyside Avenue

Room 2/L281, Maildrop 5269

Beltsville, MD 20705-5000

(office) (b) (6)

(fax) 301-504-2092

From: (b) (6) - FSIS

Sent: Tuesday, February 07, 2012 12:48 PM

To: (b) (6) - FSIS

Subject: FW: DRAFT: Ammonium Hydroxide Fact Sheet - 22DEC11.doc - Plain Language initiative by RIMD

Hi (b) (6)

Attached please find the first RIMD fact sheet RIMD seeks to put in "Plain language." I have been reviewing Fact Sheets posted on your website to get ideas on how to improve the wording of the attached Fact Sheet. I am still trying to prioritize what Fact Sheets we would address after this first one. I would appreciate your feedback on the attached file when you can. Thank you.

(b) (6)

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Drover Cattle Network Article -- Slime wars – BPI responds
Date: Thursday, March 15, 2012 7:47:25 AM

Yes, My husband seen it on the news the other day and asked me about it. But he said it was pig slime this is wild how a story can change to that.

T

PS now I can tell him what it was really about,

Thanks

From: (b) (6) - FSIS
Sent: Wednesday, March 14, 2012 2:06 PM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) FSIS; (b) (6) - FSIS
Subject: FW: Drover Cattle Network Article -- Slime wars – BPI responds

Ever heard of this “pink slime?”

(b) (6)

Relief Consumer Safety Inspector

Chicago District 50-02

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

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: RE: Drover Cattle Network Article -- Slime wars – BPI responds
Date: Thursday, March 15, 2012 10:22:32 AM

Yes,

I checked it out on the net last week it was exposed by a former USDA scientist who accused a former undersecretary of approving it then going to work for that company BPI.

From: (b) (6) - FSIS
Sent: Wednesday, March 14, 2012 2:06 PM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: FW: Drover Cattle Network Article -- Slime wars – BPI responds

Ever heard of this “pink slime?”

(b) (6)

Relief Consumer Safety Inspector

Chicago District 50-02

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

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Drover Cattle Network Article -- Slime wars – BPI responds
Date: Thursday, March 15, 2012 1:35:46 PM

To me, it all comes down to “truth in labeling”. Consumer should know what is in the food they eat. Just as mechanically separated chicken, turkey, beef, pork, must be declared, I think the LFTB should also be declared.

-Let not your heart be troubled-

Thanks,

-(b) (6)

(b) (6) - Consumer Safety Inspector & Union Consultant

361 Sandy Lane - Fredericksburg, Texas 78624

☎ Work (b) (6) ☎ Cell (b) (6) ☎ (b) (6) 7 Fax (830) 997-9916

✉ e-mail - (b) (6) @fsis.usda.gov or (b) (6) @yahoo.com

--“Today's mighty oak is just yesterday's nut that held its ground”--

In loving memory of AFGE Local 2873 President Larry Lenser

--“It is better to die on your feet, than to live on your knees”--

In loving memory of AFGE SW Council President Alex Gonzalez

--“Ours lives are defined by opportunities; even the ones we missed!”— Benjamin Button

From: (b) (6) - FSIS
Sent: Wednesday, March 14, 2012 4:33 PM
To: (b) (6) - FSIS
Subject: RE: Drover Cattle Network Article -- Slime wars – BPI responds

Although I really don't see anything wrong with the FTB process, it is a way for the establishments to harvest meat that would otherwise just be wasted, I do see one thing in the article that is definitely not true...the trimmings **do** come from trimmings from the primal cuts, but they are DEFINETLY not half lean and half fat trimmings. The trim used for FTB product is usually mostly fat with trace lean. If they are trying to portray that they are using 50/50 trim in FTB, then they are lying.

(b) (6)

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Drover Cattle Network Article -- Slime wars – BPI responds
Date: Wednesday, March 14, 2012 3:08:45 PM

Where? Who uses?

(b) (6)

Relief Consumer Safety Inspector

Chicago District 50-02

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

From: (b) (6) - FSIS
Sent: Wednesday, March 14, 2012 2:07 PM
To: (b) (6) - FSIS
Subject: RE: Drover Cattle Network Article -- Slime wars – BPI responds

YEP!!! DuH ??

From: (b) (6) - FSIS
Sent: Wednesday, March 14, 2012 2:06 PM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: FW: Drover Cattle Network Article -- Slime wars – BPI responds

Ever heard of this “pink slime?”

(b) (6)

Relief Consumer Safety Inspector

Chicago District 50-02

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

From: (b) (6)
To: [Almanza, Al - FSIS](#)
Subject: Re: E.coli O157 Discussion
Date: Thursday, March 08, 2012 6:21:58 PM

Thanks so just to confirm bill is my 'friend' bill right?

From: Almanza, Al - FSIS [mailto:Al.Almanza@fsis.usda.gov]
Sent: Thursday, March 08, 2012 03:34 PM
To: (b) (6)
Subject: RE: E.coli O157 Discussion

It went very well this morning. Yes, the pink slime thing just won't go away.

Let me check on (b) (6) and (b) (6)

Al

From: (b) (6) [mailto:(b) (6)@beef.org]
Sent: Thursday, March 08, 2012 4:45 PM
To: Almanza, Al - FSIS
Subject: Fwd: E.coli O157 Discussion

Hi there hope all went ok this morning! Gotta love pink slime huh ;). Do you think bill and teresa are the best two folks to have at this meeting from FSIS to talk pre harvest? Sorry to bug you and I hope you're doing well.

Sent from my iPhone

Begin forwarded message:

From: "Kent D. McClure" <(b) (6)@ahi.org>

Date: March 8, 2012 4:36:01 PM EST

To: (b) (6)

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

Subject: RE: E.coli O157 Discussion

Bill Shaw and (b) (6) will be participating for FSIS

*Kent D. McClure, DVM, JD
General Counsel
Animal Health Institute
1325 G Street, NW
Suite 700
Washington, DC 20005
202-637-2440*

From: (b) (6)

Sent: Thursday, March 08, 2012 2:55 PM

To: (b) (6)

Subject: E.coli O157 Discussion

Hello,

Attached is a draft agenda for our discussion on preharvest vaccine efficacy on the morning of March 16th in the NCBA DC office. Please let me know if you would like any changes.

Also, here is an update on the participants:

AMI – (b) (6)

NCBA – (b) (6)

CVB – (b) (6)

AHI – (b) (6)

FSIS – Both NCBA and AHI have contacted (b) (6). She has indicated that FSIS is interested and will participate. They are determining who to send.

Let me know if you have any questions.

Kent

*Kent D. McClure, DVM, JD
General Counsel
Animal Health Institute
1325 G Street, NW
Suite 700
Washington, DC 20005
202-637-2440*

This electronic message contains information generated by the USDA solely for the intended recipients. Any unauthorized interception of this message or the use or disclosure of the information it contains may violate the law and subject the violator to civil or criminal penalties. If you believe you have received this message in error, please notify the sender and delete the email immediately.

From: (b) (6) - FSIS
To: Engeljohn, Daniel - FSIS
Cc: (b) (6) - FSIS; Edelstein, Rachel - FSIS
Subject: RE: ECM Folders Requiring Your Review
Date: Wednesday, March 28, 2012 3:39:42 PM

Both items are response letters to email submittals. Both responses have you as the signee and involve RTE and pink slime. Please give me a few minutes and I will forward the documents that you need to review and provide your concurrence for.

(b) (6)

Management Assistant

USDA, FSIS, OPPD

Risk, Innovations, and Management Division (RIMD)

Patriots Plaza 3

1400 Independence Avenue SW

Mailstop 3782

Room 8-163B

Washington, DC 20250-3700

(W) (b) (6)

(F) 202-245-4793

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

From: Engeljohn, Daniel - FSIS
Sent: Wednesday, March 28, 2012 3:36 PM
To: (b) (6) - FSIS; Edelstein, Rachel - FSIS
Subject: RE: ECM Folders Requiring Your Review

Do you know if these are executive correspondence letters or are they something different? I don't currently have anything in my ECM folder. Thanks.

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: (b) (6) - FSIS
Sent: Wednesday, March 28, 2012 2:27 PM
To: Engeljohn, Daniel - FSIS; Edelstein, Rachel - FSIS
Cc: (b) (6) - FSIS
Subject: ECM Folders Requiring Your Review
Importance: High

The following ECM folders need your review and clearance: 7199228 and 7196205. If you're unable to move the workflow forward, let me know and I will do so for you. Thank you.

(b) (6)

Management Assistant

USDA, FSIS, OPPD

Risk, Innovations, and Management Division (RIMD)

Patriots Plaza 3

1400 Independence Avenue SW

Mailstop 3782

Room 8-163B

Washington, DC 20250-3700

(W) (b) (6)

(F) 202-245-4793

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

From: (b) (6) - FSIS
To: [James Pearce](#)
Bcc: (b) (6) - FSIS
Subject: RE: Elisabeth Hagen Non o157
Date: Wednesday, March 21, 2012 7:37:02 AM

Thanks!! I can't wait to see what she says about "pink slime".

From: James Pearce [mailto:(b) (6)@gmail.com]
Sent: Tuesday, March 20, 2012 5:06 PM
To: Styles, Martha - FSIS
Subject: Elisabeth Hagen Non o157

<http://www.foodsafetynews.com/2012/03/qa-with-elisabeth-hagen-part-i-usdas-new-non-o157-stec-policy/>

Hi Dr. (b) (6)
I thought you might like this interview.

Mr. Pearce

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Emailing: 70 Percent of Ground Beef at Supermarkets Contains 'Pink Slime' - ABC News.htm
Date: Friday, March 09, 2012 11:55:16 AM

For the record, I have been grinding my own beef for years, no BS..thanks (b) (6) I had a plant that used that for a while, and stopped, thankfully.

(b) (6)

From: (b) (6) - FSIS
Sent: Thursday, March 08, 2012 5:24 AM
Subject: FW: Emailing: 70 Percent of Ground Beef at Supermarkets Contains 'Pink Slime' - ABC News.htm

Amazing what they (FSIS management) can get away with, glad to hear that USDA/FSIS scientist blew the whistle on this one!

It's slow, please wait for it to load, ok.

From: (b) (6) - FSIS
Sent: Thursday, March 08, 2012 5:07 AM
To: (b) (6) - FSIS
Subject: Emailing: 70 Percent of Ground Beef at Supermarkets Contains 'Pink Slime' - ABC News.htm

<< File: 70 Percent of Ground Beef at Supermarkets Contains 'Pink Slime' - ABC News.htm
>>

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Emailing: 70 Percent of Ground Beef at Supermarkets Contains 'Pink Slime' - ABC News.htm
Date: Monday, March 12, 2012 9:12:02 AM

How's your day?, I hope not so hectic,

Be well,

(b) (6) - *Investigator*

USDA - FSIS OPEER CID

AMB Building # 75 – Room 245

North Hangar Road

JFK International Airport

Jamaica, New York 11430

Tel: (b) (6)

Fax: (718) 244-5037

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

From: (b) (6) - FSIS
Sent: Friday, March 09, 2012 3:27 AM
To: (b) (6) - FSIS
Subject: RE: Emailing: 70 Percent of Ground Beef at Supermarkets Contains 'Pink Slime' - ABC News.htm

Hi (b) (6)

Good to hear from you again.

I just finished Per-op here 17990A, I still have plenty of work from yesterday to enter in PHIS.

Yesterday was another double up day, KC was out +& I still have to finish the data entry for it.

MLK was glad to get your last message, will you be helping Gladys, I think it would be good for her.....until we meet again, LL says stay well.

Thank you!

(b) (6)

USDA FSIS CSI 65-14

Long Island NY.

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

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

Thomas Jefferson quotation;

Honesty is the first chapter in the book of wisdom!

From: (b) (6) - FSIS
Sent: Thursday, March 08, 2012 9:31 PM
To: (b) (6) - FSIS
Subject: RE: Emailing: 70 Percent of Ground Beef at Supermarkets Contains 'Pink Slime' - ABC News.htm

Thank you, good to hear from you,

I'm at the training, FLETC in Artesia until Saturday,

How are you ? Gladys contacted me today, but I did not get a chance talk to her, they open compliance position in Jamaica.

Be well, say ML K that I have an article for him.

(b) (6) - *Investigator*

USDA - FSIS OPEER CID

AMB Building # 75 – Room 245

North Hangar Road

JFK International Airport

Jamaica, New York 11430

Tel: (b) (6)

Fax: (718) 244-5037

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

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Bcc: (b) (6) - FSIS
Subject: RE: Emailing: 70 Percent of Ground Beef at Supermarkets Contains 'Pink Slime' - ABC News.htm
Date: Saturday, March 10, 2012 6:04:51 AM

Monty, my friend.

I'm an old butcher (1971), and as it has always been with us, that anything that goes into a fat can, or bone barrel, should stay there, like a grave!

But industry keeps messing with mother nature, and when they do, she gets right back in our face with things like BSE/ (and other unknown/diagnosed brain diseases as yet) possibility that there is a link to some of the people losing the minds lately!

Do you remember some talk years ago about chickens getting some form of disease from putting the scrap chicken parts back into their feed, and that was without the chemicals added.

Think about it, this is what is happening here in the USA, but can you think of what they are doing in Mexico & China,,,,, really,, no rules there!

P.S I talked with a cleaning company V.P, he is international rep , he was in China setting up the cleaning of the 3 Tyson's plant in China, he said they have no clue of sanitation/product safety/ or process control there, workers and their families and pets (as in future dinners) all live / eat / sleep/ die in those plants, makes you wonder what is on their plate for dinner, (Ahh good food tonight look Its uncle Loe Main) LOL!

Yeah buddy don't say a word on it, let it die here and now, as it should.

Al.D

From: (b) (6) - FSIS
Sent: Friday, March 09, 2012 10:41 AM
To: (b) (6) - FSIS
Subject: RE: Emailing: 70 Percent of Ground Beef at Supermarkets Contains 'Pink Slime' - ABC News.htm

Some very interesting comments at the bottom. I've worked at a few BPI facilities, they are always connected to the Tyson/IBP plants. I thought about piping in and trying to explain this process to better educate, but it wouldn't help matters mainly because the thought of its use appalls even me.

(b) (6)

Consumer Safety Inspector-Relief

USDA/FSIS/FO

Monett MO Circuit

Lawrence District

Lawrence District EEOAC

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

From: (b) (6) - FSIS
Sent: Thursday, March 08, 2012 4:24 AM
Subject: FW: Emailing: 70 Percent of Ground Beef at Supermarkets Contains 'Pink Slime' - ABC News.htm

Amazing what they (FSIS management) can get away with, glad to hear that USDA/FSIS scientist blew the whistle on this one!

It's slow, please wait for it to load, ok.

From: (b) (6) - FSIS
Sent: Thursday, March 08, 2012 5:07 AM
To: (b) (6) - FSIS
Subject: Emailing: 70 Percent of Ground Beef at Supermarkets Contains 'Pink Slime' - ABC News.htm

<< File: 70 Percent of Ground Beef at Supermarkets Contains 'Pink Slime' - ABC News.htm
>>

From: (b) (6) - FSIS
To: (b) (6) (DO65) - FSIS
Subject: RE: Emailing: 70 Percent of Ground Beef at Supermarkets Contains 'Pink Slime' - ABC News.htm
Date: Thursday, March 08, 2012 12:59:43 PM

Thanks (b) (6)

It's amazing what the big bosses can get away with!

From: (b) (6) (DO65) - FSIS
Sent: Thursday, March 08, 2012 7:47 AM
To: (b) (6) - FSIS
Subject: RE: Emailing: 70 Percent of Ground Beef at Supermarkets Contains 'Pink Slime' - ABC News.htm

(b) (6)

Great Job, good article.

(b) (6)

From: (b) (6) - FSIS
Sent: Thursday, March 08, 2012 5:24 AM
Subject: FW: Emailing: 70 Percent of Ground Beef at Supermarkets Contains 'Pink Slime' - ABC News.htm

Amazing what they (FSIS management) can get away with, glad to hear that USDA/FSIS scientist blew the whistle on this one!

It's slow, please wait for it to load, ok.

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Sent: Thursday, March 08, 2012 5:07 AM
To: (b) (6) - FSIS
Subject: Emailing: 70 Percent of Ground Beef at Supermarkets Contains 'Pink Slime' - ABC News.htm

<< File: 70 Percent of Ground Beef at Supermarkets Contains 'Pink Slime' - ABC News.htm
>>

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Emailing: 70 Percent of Ground Beef at Supermarkets Contains 'Pink Slime' - ABC News.htm
Date: Monday, March 12, 2012 12:12:10 PM

She is making me co-co train!

From: (b) (6) - FSIS
Sent: Monday, March 12, 2012 12:11 PM
To: (b) (6) - FSIS
Subject: RE: Emailing: 70 Percent of Ground Beef at Supermarkets Contains 'Pink Slime' - ABC News.htm

Good to hear from you, feel so sorry for Rapacki's lost, I'm ok, very busy, try to catch – up, but not easy, was away 2 weeks. How is your daughter, I think the baby will coming soon,

Good luck, be well,

(b) (6)

From: (b) (6) - FSIS
Sent: Monday, March 12, 2012 12:07 PM
To: (b) (6) - FSIS
Subject: RE: Emailing: 70 Percent of Ground Beef at Supermarkets Contains 'Pink Slime' - ABC News.htm

Hi (b) (6)

Welcome back my friend.

If you want to know, you were missed very much by the crew & by LL / KC,

I hope you and your family (lil (b) (6) & (b) (6) are well, look Easter is almost here.

I'm told it's almost time to go to church & have the priest bless the eggs for all the polish families, oh I forgot to ask, I hope (b) (6) and her children are well.

I have bad news, friends of mine the (b) (6) lost their mother this weekend, she succumbed to her illness.

It was very sad news hear indeed , I like Mrs. (b) (6) very much, she was a part of my job here on L.I for the last 15 years.

P.S. (b) (6) just drove me nuts all day on Sunday!!!

When you see (b) (6) pouch that big nose.

Ok take care be well (b) (6)

From: (b) (6) - FSIS
Sent: Monday, March 12, 2012 9:12 AM
To: (b) (6) - FSIS
Subject: RE: Emailing: 70 Percent of Ground Beef at Supermarkets Contains 'Pink Slime' - ABC News.htm

How's your day?, I hope not so hectic,

Be well,

(b) (6) - *Investigator*

USDA - FSIS OPEER CID

AMB Building # 75 – Room 245

North Hangar Road

JFK International Airport

Jamaica, New York 11430

Tel: (b) (6)

Fax: (718) 244-5037

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

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Emailing: Dem presses USDA to ban "pink slime" in school lunches - TheHill.com.htm
Date: Thursday, March 15, 2012 8:57:26 AM

Yes, Yes!

Fish shed Tolstoy , War and Peace, how about you

From: (b) (6) - FSIS
Sent: Thursday, March 15, 2012 7:52 AM
To: (b) (6) - FSIS
Subject: RE: Emailing: Dem presses USDA to ban 'pink slime' in school lunches - TheHill.com.htm

Good breakfast reading!

<< OLE Object: Picture (Device Independent Bitmap) >> (b) (6) , *Relief CSI*

Chandler's 02615 M

2727 Immanuel Drive

Greensboro, NC 27407

USDA phone (b) (6)

From: (b) (6) - FSIS
Sent: Thursday, March 15, 2012 8:48 AM
To: (b) (6) FSIS
Subject: FW: Emailing: Dem presses USDA to ban 'pink slime' in school lunches - TheHill.com.htm

From: (b) (6) - FSIS
Sent: Thursday, March 15, 2012 3:12 AM
Subject: Emailing: Dem presses USDA to ban 'pink slime' in school lunches - TheHill.com.htm

<< File: Dem presses USDA to ban 'pink slime' in school lunches - TheHill.com.htm >>