

(b) (6)

USDA, FSIS, OFO

CSI, IIC

Stratford, Texas

office: (b) (6)

cell: (b) (6)

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

From: (b) (6) - FSIS
Sent: Monday, March 26, 2012 11:14 AM
To: (b) (6) - FSIS
Subject: RE: Lawton

It's (b) (6) old job. I've thought about applying but I'm afraid they'll stick me in Lawton (and Davis) for who knows how long. I don't want to move there so, I'll be stuck footing the bill any time I spend there. What do you think?

Sounds like the vacation could have been a little better.

(b) (6)

Consumer Safety Inspector

Durant, Oklahoma

(b) (6) - Cell

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

From: (b) (6) - FSIS
Sent: Monday, March 26, 2012 9:24 AM
To: (b) (6) - FSIS
Subject: Lawton

Hey (b) (6) I had a great vacation in the great state of Arkansas. A tornado touched down about 12-15 miles from Mom's place, had a flash flood and didn't see the sun for three days!

Who's relief job vacancy did they announce in Lawton? Are you going to apply?

(b) (6)

USDA, FSIS, OFO

CSI, IIC

Stratford, Texas

office: (b) (6)

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

From: [Johnson, Ashlee - OSEC](#)
To: [Gould, Christopher - FSIS](#)
Subject: RE: Lean Finely Textured Beef (LFTB) Inquiry
Date: Thursday, March 29, 2012 9:49:05 AM

The group agreement was to send them all through AMS for the same form letter response so these letters didn't get lost in the regular process. But I'll check again.

Ashlee Nicole Johnson

Office of Congressional Relations

U.S. Department of Agriculture

(202) 720-2413

Ashlee.Johnson@osec.usda.gov

From: Gould, Christopher - FSIS
Sent: Thursday, March 29, 2012 9:43 AM
To: Johnson, Ashlee - OSEC
Subject: RE: Lean Finely Textured Beef (LFTB) Inquiry

Wow, this letter is so unbelievably off-topic. I mean, even opponents of pink slime are smart enough to only hint at food safety, since they know that's not really the issue with this stuff. Ah, well. Are you sending these thing to OES for proper vetting and response?

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: Johnson, Ashlee - OSEC
Sent: Thursday, March 29, 2012 9:39 AM
To: (b) (6) - AMS; Gould, Christopher - FSIS; Carter, Scott - FNS
Cc: (b) (6) - OSEC; (b) (6) - OSEC; Lavalley, Aaron - OC
Subject: FW: Lean Finely Textured Beef (LFTB) Inquiry

New LFTB letter from Rep. Marcia Fudge.

Ashlee Nicole Johnson

Office of Congressional Relations
U.S. Department of Agriculture
(202) 720-2413
Ashlee.Johnson@osec.usda.gov

From: (b) (6) [mailto:(b) (6)@mail.house.gov]
Sent: Wednesday, March 28, 2012 12:42 PM
To: Johnson, Ashlee - OSEC
Cc: (b) (6)
Subject: RE: Lean Finely Textured Beef (LFTB) Inquiry

Ashlee,

I wanted to share with you a letter that Rep. Fudge sent this week to Secretary Vilsack regarding food safety. This issue is going to be one of her priorities as Ranking Member of the Department Operations, Oversight, and Credit Subcommittee. I hope that we can work closely on these issues going forward and find ways to collaborate. Please let me know if you have any thoughts or questions.

Best,

(b) (6)

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Lean Finely Textured Beef "Pink Slime"
Date: Friday, March 30, 2012 9:49:55 AM

Hi (b) (6)

If you would be so kind, please send me the control number.

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 30, 2012 9:00 AM
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS
Subject: RE: Lean Finely Textured Beef "Pink Slime"

Shall do – am just about to load it to ECM.

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

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

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

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Lean Finely Textured Beef "Pink Slime"
Date: Friday, March 30, 2012 10:03:14 AM

Reviewing – thanks very much!

(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: Friday, March 30, 2012 10:03 AM
To: (b) (6) - FSIS
Subject: RE: Lean Finely Textured Beef "Pink Slime"

This should be with you now.

(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

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

From: (b) (6) - FSIS
Sent: Friday, March 30, 2012 9:08 AM
To: (b) (6) - FSIS; (b) (6) - FSIS
Subject: RE: Lean Finely Textured Beef "Pink Slime"

Great – 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](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: Friday, March 30, 2012 9:00 AM
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS
Subject: RE: Lean Finely Textured Beef "Pink Slime"

Shall do – am just about to load it to ECM.

(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

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

From: (b) (6) - FSIS
Sent: Friday, March 30, 2012 9:00 AM
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS
Subject: Lean Finely Textured Beef "Pink Slime"
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

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

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

From: (b) (6) - FSIS
To: NACMPI
Subject: RE: Lean finely textured beef aka "Pink Slime" and the Future
Date: Wednesday, March 28, 2012 10:08:18 AM

Got it – 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: NACMPI
Sent: Wednesday, March 28, 2012 8:53 AM
To: (b) (6) - FSIS
Subject: FW: Lean finely textured beef aka "Pink Slime" and the Future

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 producers 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: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Lean, Fine Textured Beef (Pink Slime)
Date: Thursday, March 22, 2012 9:07:10 AM

Calm down Sista Girl ☺ go to your Zen place. That Ames

(b) (6), Food Technologist
Labeling and Program Delivery Division
USDA, FSIS, OPPD, LPDD
Stop Code 3784 Patriot Plaza III, 8-161A
1400 Independence Ave. SW
Washington, DC 20250-3700
Phone: (b) (6)
Fax: (202)245-4792 or (202) 245-4795
Email: www.fsis.usda.gov

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From: (b) (6) - FSIS
Sent: Thursday, March 22, 2012 9:06 AM
To: (b) (6) - FSIS; (b) (6) - FSIS
Cc: Murphy-Jenkins, Rosalyn - FSIS; (b) (6) - FSIS
Subject: RE: Lean, Fine Textured Beef (Pink Slime)

You are shouting this morning. Now I have a headache

(b) (6)
Labeling and Program Delivery Division
(b) (6)

From: (b) (6) - FSIS
Sent: Thursday, March 22, 2012 9:05 AM
To: Canavan, Jeff - FSIS
Cc: Murphy-Jenkins, Rosalyn - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: RE: Lean, Fine Textured Beef (Pink Slime)

THEY WANT TO MAKE A CLAIM ABOUT ANYTHING THEY THINK WILL GET MORE SALES!!! ☹

(b) (6), Food Technologist
Labeling and Program Delivery Division
USDA, FSIS, OPPD, LPDD
Stop Code 3784 Patriot Plaza III, 8-161A
1400 Independence Ave. SW
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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: suzie.hurtado@vantagefoods.net; Tu-Anh Pham; susang@primelabel.com
Subject: RE: Lean, Fine Textured Beef (Pink Slime)

Ames,

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;
FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS;
(b) (6) - FSIS
Cc: (b) (6)@vantagefoods.net; Tu-Anh Pham; (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
(202)546.3333 ext. (b) (6)

From: [Hagen, Elisabeth - OSEC](#)
To: [Lavallee, Aaron - OC](#); [Ramos, Adela - OSEC](#); (b) (6) - OSEC; [Blake, Carol - FSIS](#); [Ronholm, Brian - OSEC](#)
Cc: [Derfler, Phil - FSIS](#); [Rottenberg, Carmen - FSIS](#); [Almanza, Al - FSIS](#)
Subject: RE: Letter from FMI and request for a meeting
Date: Tuesday, March 20, 2012 1:18:54 PM

Yup. Got it. I don't mind taking the meeting with Hillary. The tone is a little surprising, but Hillary is very reasonable and solid. We can set up whatever approach makes sense. Copying OA.

Elisabeth Hagen, M.D.
Under Secretary, Food Safety
USDA
202-720-0350

From: Lavallee, Aaron - OC
Sent: Tuesday, March 20, 2012 1:15 PM
To: Ramos, Adela - OSEC; (b) (6) - OSEC; Blake, Carol - FSIS; Ronholm, Brian - OSEC
Cc: Hagen, Elisabeth - OSEC
Subject: Fw: Letter from FMI and request for a meeting

See below

From: Hilary S. Thesmar (FMI) [mailto:(b) (6)@fmi.org]
Sent: Tuesday, March 20, 2012 12:05 PM
To: 'elisabeth.hagen@usda.gov' <elisabeth.hagen@usda.gov>
Cc: 'aaron.lavallee@usda.gov' <aaron.lavallee@usda.gov>; Blake, Carol - FSIS; West, Walinda - FSIS; (b) (6) - OSEC; (b) (6) - OSEC; (b) (6) (FMI) (b) (6)@fmi.org>
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: [Hagen, Elisabeth - OSEC](#)
To: [Hilary S. Thesmar \(FMI\); "elisabeth.hagen@usda.gov"](#)
Cc: ["aaron.lavallee@usda.gov"; Blake, Carol - FSIS; West, Walinda - FSIS \(b\) \(6\) - OSEC; \(b\) \(6\) - OSEC; Susan T. Borra \(FMI\)](#)
Bcc: [Hagen, Elisabeth - OSEC](#)
Subject: RE: Letter from FMI and request for a meeting
Date: Wednesday, March 21, 2012 11:19:13 AM

Hi, Hillary-

Thanks for your letter. Would be happy to meet with you to talk through this. Will ask Inga to find a time for a meeting, and will ask (b) (6) in the Secretary's office to join us. USDA's actions and responses on this issue were largely focused on the school lunch procurement issues, not on the safety profile of the product, and I think (b) (6) can provide some perspective on that.

Elisabeth Hagen, M.D.
Under Secretary, Food Safety
USDA
202-720-0350

From: (b) (6) - FSIS
To: Fillpot, Dirk - FSIS; Mabry, Brian - FSIS; Lavallee, Aaron - OC; Jarvis, Michael - AMS
Cc: Blake, Carol - FSIS; DiNapoli, Greg - FSIS
Subject: RE: LFTB - Senate Ag Minority Staff
Date: Thursday, March 15, 2012 11:52:53 AM

Just FYI, we're shooting for 3:00PM, not 2:00PM. Sorry 'bout that

From: Fillpot, Dirk - FSIS
Sent: Thursday, March 15, 2012 11:52 AM
To: Mabry, Brian - FSIS; Lavallee, Aaron - OC; Jarvis, Michael - AMS
Cc: (b) (6) - FSIS; Blake, Carol - FSIS; DiNapoli, Greg - FSIS
Subject: RE: LFTB - Senate Ag Minority Staff

Thanks for the heads up!

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: Thursday, March 15, 2012 11:39 AM
To: Fillpot, Dirk - FSIS; Lavallee, Aaron - OC; Jarvis, Michael - AMS
Cc: (b) (6) - 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

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: LFTB Information from The American Meat Institute and BPI
Date: Monday, March 26, 2012 4:06:26 PM

Go look in the mirror tonight. LOL Just kidding. Yes you did turn out very fine Dr.

(b) (6) No complaints from here on what I was able to check out.

(b) (6)

DVM, MPH, Dipl. ACVPM

IIC, 2nd Shift, Tyson Foods Inc.

U.S. Dept. of Agriculture, FSIS

Office - (b) (6)

Cell - (b) (6)

Fax - (830) 401-0529

From: (b) (6) - FSIS
Sent: Monday, March 26, 2012 2:50 PM
To: (b) (6) - FSIS
Subject: RE: LFTB Information from The American Meat Institute and BPI

I grew up just fine eating the stuff, and look at how I turned out. I also drank raw milk and lived to tell the tale.

From: (b) (6) - FSIS
Sent: Monday, March 26, 2012 2:42 PM
To: (b) (6) - FSIS
Subject: RE: LFTB Information from The American Meat Institute and BPI

No wonder kids don't like school meals.

(b) (6)

DVM, MPH, Dipl. ACVPM

IIC, 2nd Shift, Tyson Foods Inc.

U.S. Dept. of Agriculture, FSIS

Office - (b) (6)

Cell - (b) (6)

Fax - (830) 401-0529

From: (b) (6) - FSIS

Sent: Monday, March 26, 2012 10:59 AM

To: (b) (6)

- FSIS

Subject: FW: LFTB Information from The American Meat Institute and BPI

Just sharing information. Do with it as you wish.

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=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: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: LFTB Information from The American Meat Institute and BPI
Date: Monday, March 26, 2012 12:01:17 PM

Thanks for sharing. I sent it on also.

Hope you are well. We have had an unseasonably warm March so far. The flowering trees and shrubs have flower buds. I will not complain one bit. Was actually warm enough, I took my boys camping this weekend. The stars through the leafless trees were spectacular on Saturday night.

From: (b) (6) - FSIS
Sent: Monday, March 26, 2012 10:49 AM
To: (b) (6) - FSIS
Subject: FW: LFTB Information from The American Meat Institute and BPI

Just thought I'd pass these sites along in case anyone was interested!

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: LFTB Information from The American Meat Institute and BPI
Date: Monday, March 26, 2012 2:14:19 PM

Yum! So was that "white 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. Fithet way, the waves keep coming!

From: (b) (6) - FSIS
Sent: Monday, March 26, 2012 1:27 PM
To: (b) (6) - FSIS
Subject: LFTB Information from The American Meat Institute and BPI

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. (b) (6) 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. Fithet 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)

- 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 LTFB (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 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 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: [Lavallee, Aaron - OC](#)
To: [Blake, Carol - FSIS](#)
Subject: RE: LFTB/pink slime Hill Inquiries
Date: Tuesday, March 20, 2012 5:32:19 PM

What is Chris's role in relation to Greg?

From: Mabry, Brian - FSIS
Sent: Tuesday, March 20, 2012 5:32 PM
To: Gould, Christopher - FSIS
Cc: Johnson, Ashlee - OSEC; (b) (6) - OSEC; Blake, Carol - FSIS; Lavallee, Aaron - OC; (b) (6) - OSEC; Fillpot, Dirk - FSIS
Subject: LFTB/pink slime Hill Inquiries

Chris,

We just got off a joint call with AMS/FNS/OC/OCR/OSEC on our favorite topic. I know you have been great about keeping Ashlee in the loop when we get inquiries, but could you now please make sure to add (b) (6) to any inquiries we get from the Hill on this subject?

Ann is point for OCR; (b) (6) is point for the policy aspects; and Aaron is point for press so, when in doubt, make sure the A Team is alerted.

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: (b) (6) - OSEC
To: [Gould, Christopher - FSIS](#)
Subject: RE: LFTB/pink slime Hill Inquiries
Date: Wednesday, March 21, 2012 10:18:53 AM

Thanks Chris.

From: Gould, Christopher - FSIS
Sent: Tuesday, March 20, 2012 7:04 PM
To: Mabry, Brian - FSIS
Cc: Johnson, Ashlee - OSEC; (b) (6) - OSEC; Blake, Carol - FSIS; Lavallee, Aaron - OC; (b) (6) - OSEC; Fillpot, Dirk - FSIS
Subject: Re: LFTB/pink slime Hill Inquiries

No problem - looks like we've gotten a request from CRS.

Christopher Gould
Congressional & Public Affairs Office
USDA Food Safety & Inspection Service
202-690-4546
202-365-0186 (cell)

From: Mabry, Brian - FSIS
Sent: Tuesday, March 20, 2012 04:31 PM
To: Gould, Christopher - FSIS
Cc: Johnson, Ashlee - OSEC; (b) (6) - OSEC; Blake, Carol - FSIS; Lavallee, Aaron - OC; (b) (6) - OSEC; Fillpot, Dirk - FSIS
Subject: LFTB/pink slime Hill Inquiries

Chris,

We just got off a joint call with AMS/FNS/OC/OCR/OSEC on our favorite topic. I know you have been great about keeping Ashlee in the loop when we get inquiries, but could you now please make sure to add (b) (6) to any inquiries we get from the Hill on this subject?

Ann is point for OCR; (b) (6) is point for the policy aspects; and Aaron is point for press so, when in doubt, make sure the A Team is alerted.

Thanks ~ Brian

Brian K. Mabry
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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: liver sausage
Date: Friday, March 09, 2012 1:20:54 PM
Attachments: [image001.png](#)

Elmer's glue is edible too. Elmer's snack sticks?

(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
Sent: Friday, March 09, 2012 11:33 AM
To: (b) (6) - FSIS
Subject: RE: liver sausage

You ever seen the stuff? Tests says safe. Look says isn't meat. Ranks up there with me with mechanically separated poultry. Looks like the combo was the end pipe to porcelain goddess.

From: (b) (6) - FSIS
Sent: Friday, March 09, 2012 11:32 AM
To: (b) (6) - FSIS
Subject: RE: liver sausage

Is the pink slime with ammonia in school lunch program safe? Sure ain't meat.

(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: RE: logged for special wah
Date: Wednesday, March 21, 2012 5:56:35 AM

Yeah, that is not unusual. Be glad the "Pink Slime" didn't hit the news again or you would have a crap load of that complaint too. I've done enough of these regs to not be shocked by any comment, no matter how STUPID.

From: (b) (6) - FSIS
Sent: Wednesday, March 21, 2012 5:55 AM
To: (b) (6) - FSIS
Subject: RE: logged for special wah

There are some very nasty comments. I wonder why they bother to comment.

(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) - FSIS
Sent: Wednesday, March 21, 2012 5:52 AM
To: (b) (6) - FSIS
Subject: RE: logged for special wah

Oh brother, water is a chemical H2O, don't people get it????

From: (b) (6) - FSIS
Sent: Wednesday, March 21, 2012 5:52 AM
To: (b) (6) - FSIS
Subject: RE: logged for special wah

Yeah, and chemical additives was another issue.

(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) - FSIS

Sent: Wednesday, March 21, 2012 5:47 AM
To: (b) (6) - FSIS
Subject: RE: logged for special wah

Oh well, this is not addressing natural, that is outside the scope of the proposal. TOO BAD.

From: (b) (6) - FSIS
Sent: Wednesday, March 21, 2012 5:46 AM
To: (b) (6) - FSIS
Subject: RE: logged for special wah

That is because they natural people took over – I think there will be at about 800 of the comments that mention natural.

(b) (6)
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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) - FSIS
Sent: Wednesday, March 21, 2012 5:44 AM
To: (b) (6) - FSIS
Subject: RE: logged for special wah

Wow that is a lot to be off point. Oh well, you group them together and give a summary of what they commented on and ignore them.

From: (b) (6) - FSIS
Sent: Wednesday, March 21, 2012 5:43 AM
To: (b) (6) - FSIS
Subject: RE: logged for special wah

There are a lot. I haven't done the count yet but I suspect about 150 or so, maybe it just seems to be that many.

(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) - FSIS
Sent: Wednesday, March 21, 2012 5:38 AM

To: (b) (6) - FSIS
Subject: RE: logged for special wah

Of course there are always ones that have little or nothing to do with the proposal.

From: (b) (6) - FSIS
Sent: Wednesday, March 21, 2012 5:37 AM
To: (b) (6) - FSIS
Subject: RE: logged for special wah

Yes, there many with big attachments, one with 47 pages. I just hope the attachment lets me copy text from the electronic file.

(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) - FSIS
Sent: Wednesday, March 21, 2012 5:35 AM
To: (b) (6) - FSIS
Subject: RE: logged for special wah

Yeah, that is a lot of comments if there aren't "form letters" and the late ones are usually big companies and associations or lawyers representing groups that often run 20-20 pages long. Good luck.

(b) (6)

From: (b) (6) - FSIS
Sent: Wednesday, March 21, 2012 5:34 AM
To: (b) (6) - FSIS
Subject: RE: logged for special wah

I think it is 878, that is what was on the website yesterday, we'll see if that is the same number today – last time Roz went there about two weeks ago it was 856 or something but it changed by three comments as we were looking at it – the comment period closed Jan 11. Right now they are painfully slow to log and record the comments in a document to track.

(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) - FSIS

Sent: Wednesday, March 21, 2012 5:31 AM

To: (b) (6) - FSIS

Subject: RE: logged for special wah

So how many comments did you get with the regulation?

From: (b) (6) - FSIS

Sent: Wednesday, March 21, 2012 5:31 AM

To: FSIS - OPPD/LPDD

Subject: logged for special wah

Plan to work on comments today

(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) - FSIS
To: (b) (6) - FSIS
Subject: RE: Logged on for Thursday
Date: Thursday, March 15, 2012 1:55:27 PM

(b) (6)

Would you call "Barbie??" RE a serving size question?

(b) (6)

Thanks,

(b) (6), Physical Scientist
Office of Policy and Program Development (OPPD)
Labeling and Program Delivery Division (LPDD)

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

http://www.fsis.usda.gov/About_FSID/Labeling_&_Consumer_Protection/index.asp

From: (b) (6) - FSIS
Sent: Thursday, March 15, 2012 8:31 AM
To: (b) (6) - FSIS
Subject: RE: Logged on for Thursday

Ha ha. Tell him I'm still not seeing any retirement, and its PINK slime.

(b) (6)

From: (b) (6) - FSIS
Sent: Thursday, March 15, 2012 7:53 AM
To: (b) (6) - FSIS
Subject: RE: Logged on for Thursday

Good morning. Your husband #2 just called me.....he told me to tell (b) (6) " what the heck is he doing allowing people to put red slime in his hamburger?"

(b) (6), Physical Scientist
Office of Policy and Program Development (OPPD)
Labeling and Program Delivery Division (LPDD)

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

http://www.fsis.usda.gov/About_FSID/Labeling_&_Consumer_Protection/index.asp

From: (b) (6) - FSIS
Sent: Thursday, March 15, 2012 5:10 AM
To: FSIS - OPPD/LPDD
Subject: Logged on for Thursday

(b) (6) Senior Technical Advisor
Labeling and Program Delivery Division
USDA, FSIS, OPPD, LPDD

Phone (b) (6) **Fax**(202) 245-4792

1400 Independence Ave., S.W. - Stop 3784
Patriots Plaza 3, 8th Floor Room 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)
To: [Rogers, James - FSIS](#)
Subject: RE: MADB-FSNS meeting
Date: Monday, March 26, 2012 6:13:55 PM

:)

From: Rogers, James - FSIS
Sent: Monday, March 26, 2012 2:02 PM
To: (b) (6)
Subject: RE: MADB-FSNS meeting

Hey now! That is a VERY sensitive issue around here!

No Comment!!!!

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: (b) (6)

Fax: 202-690-6364

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From: Bellinger, Gina [mailto:(b) (6)@FSNS.com]
Sent: Monday, March 26, 2012 5:01 PM
To: Rogers, James - FSIS
Subject: RE: MADB-FSNS meeting

Jim,
Pink slime! Just jokin'! I think we are okay with postponing the call until your schedules open up. Just let us know what works for the group.

(b) (6)

From: Rogers, James - FSIS
Sent: Monday, March 26, 2012 10:42 AM
To: (b) (6)
Cc: (b) (6) - FSIS
Subject: MADB-FSNS meeting

Hi (b) (6)

We were trying to get a meeting for this week, but we are really busy. And next week is spring break around here. But if there are issues that need to be discussed soon, please let us know and we can get a small, quick meeting together.

Jim

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

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From: (b) (6)
To: (b) (6) - FSIS
Subject: RE: March 2012 EdNet
Date: Wednesday, March 14, 2012 3:53:21 PM

I bet you guys are really busy. A few consumers called the FDA regarding pink slime and ground beef this week. A couple of them were disappointed that the FDA did not regulate meat because they really wanted to "lay" into me. :)

(b) (6)

From: (b) (6) - FSIS [mailto:(b) (6)@fsis.usda.gov]
Sent: Wednesday, March 14, 2012 3:48 PM
To: (b) (6)
Subject: RE: March 2012 EdNet

Ok, thank you (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) [mailto:(b) (6)@fda.hhs.gov]
Sent: Wednesday, March 14, 2012 12:54 PM
To: (b) (6) - FSIS
Subject: March 2012 EdNet

FDA articles for the March 2012 EdNet draft. Please see the attachment.

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na

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Mark WAH concludes - have a great weekend!
Date: Friday, March 09, 2012 5:32:42 PM

Hey (b) (6)

I saw that report about the pink slime in hamburger. My grandfather use to work for Briggs and Smithfield, so I've heard the stories about how rules and safety have gone out the window every since "corporate-America" has gotten their hands on the government. ☹

I seriously think that I am going to stop eating meat and poultry altogether. The only way one can really know what they're eating is if they kill or grow their food themselves.

(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: Friday, March 09, 2012 5:14 PM
To: FSIS - OPPD/RIMD
Subject: Mark WAH concludes - have a great weekend!

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: McDonald's Pink Slime: McDonald's to Stop Using "Pink Slime" in Hamburgers - ktla.com (just F Y I)
Date: Thursday, February 02, 2012 9:13:09 AM

Thanks (b) (6)

I'll be sending also a request for possible talking points from Dirk Filpot, momentarily, and see what they can do for us from downtown..

(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

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

From: (b) (6) - FSIS
Sent: Thursday, February 02, 2012 8:53 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; (b) (6) - FSIS
Subject: RE: McDonald's Pink Slime: McDonald's to Stop Using "Pink Slime" in Hamburgers - ktla.com (just F Y I)

Hi (b) (6)

There are 2 emails in Ask Karen. I'm going to forward them to ECIMS but I guess we may need some talking points for chat or calls. Do we have some from previous encounters with this topic? I don't have my files at home but I guess I can search my emails.

I will forward the questions in the email just so you know what they asked...pretty basic though.

(b) (6) RD RN
Technical Information Specialist
USDA/F SIS Food Safety Education Staff
2L-248D
5601 Sunnyside Avenue
Beltsville, MD 20705
Phone (b) (6)
(b) (6)@fsis.usda.gov

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

From: (b) (6) - FSIS
Sent: Thursday, February 02, 2012 8:15 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
Subject: FW: McDonald's Pink Slime: McDonald's to Stop Using "Pink Slime" in Hamburgers - ktla.com (just F Y I)

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) - FSIS
Subject: RE: McDonald's Pink Slime: McDonald's to Stop Using "Pink Slime" in Hamburgers - ktla.com (just F Y I)
Date: Thursday, February 02, 2012 9:11:50 AM

They sure do at times,
Hang in there !

(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

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

From: (b) (6) - FSIS
Sent: Thursday, February 02, 2012 8:52 AM
To: (b) (6) - FSIS
Subject: RE: McDonald's Pink Slime: McDonald's to Stop Using "Pink Slime" in Hamburgers - ktla.com (just F Y I)

I'll do that. The media causes so much anxiety!!

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

From: (b) (6) - FSIS
Sent: Thursday, February 02, 2012 8:15 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
Subject: FW: McDonald's Pink Slime: McDonald's to Stop Using "Pink Slime" in Hamburgers - ktla.com (just F Y I)

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>

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Thank you,

(b) (6)

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USDA-FSIS-FSE Staff
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Beltsville, MD 20705-5000
Tel: (b) (6)
e-mail: (b) (6) fsis.usda.gov

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: McDonald's Pink Slime: McDonald's to Stop Using "Pink Slime" in Hamburgers - ktla.com (just F Y I)
Date: Thursday, February 02, 2012 9:20:31 AM

I'm sending an e-mail to Dirk Filpot with the same question, (b) (6)

(b) (6) suggested Dirk for possible key points.

(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

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

From: (b) (6) - FSIS
Sent: Thursday, February 02, 2012 9:20 AM
To: (b) (6) - FSIS
Subject: RE: McDonald's Pink Slime: McDonald's to Stop Using "Pink Slime" in Hamburgers - ktla.com (just F Y I)

Does CPA has any information about this? Maybe we can understand better what it is...

(b) (6) M.S.
Technical Information Specialist
(b) (6)@fsis.usda.gov
(b) (6)

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

From: (b) (6) - FSIS
Sent: Thursday, February 02, 2012 8:15 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
Subject: FW: McDonald's Pink Slime: McDonald's to Stop Using "Pink Slime" in Hamburgers - ktla.com (just F Y I)

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)

[Redacted] [Redacted]

(b) (6)
[Redacted] nation Specialist

[Redacted]
[Redacted] State, Mailstop 5269
[Redacted] Baltimore, MD 21200 [Redacted]

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

[Redacted]

From: (b) (6) [nnis - FSIS](#)
To: (b) (6) - FSIS
Subject: Re: MDM Exports
Date: Friday, March 30, 2012 3:50:25 PM

Yes sir you are correct. Enjoy your weekend.

From: (b) (6) - FSIS
Sent: Friday, March 30, 2012 02:49 PM
To: (b) (6) - FSIS
Subject: Re: MDM Exports

Thank you, it looks we have to wait until we see the new regulations.

From: (b) (6) - FSIS
Sent: Friday, March 30, 2012 02:47 PM
To: (b) (6) - FSIS
Subject: Re: MDM Exports

Thanks for the email I have not heard of this.

From: (b) (6) - FSIS
Sent: Friday, March 30, 2012 02:28 PM
To: (b) (6) - FSIS
Subject: Fw: MDM Exports

I received a phone call from Judy at Koch Foods asking me about the MDM new rule which I do not know anything about it. I asked her to send me an email about the which she did. I thought you might have more information about this issue, if you do please let me.

From: (b) (6) [mailto:(b) (6)@kochfoods.com]
Sent: Friday, March 30, 2012 01:23 PM
To: (b) (6) - FSIS
Subject: FW: MDM Exports

Any info you can give me will be appreciated.

(b) (6)
QA Manager
Koch Foods
Gainesville, Ga
Phone (b) (6)
Fax 770-531-1487

From: Bill Fasulo [mailto:(b) (6)@kochfoods.com]
Sent: Friday, March 30, 2012 2:18 PM
To: (b) (6)@kochfoods.com; (b) (6)@kochfoods.com
Subject: FW: MDM Exports

Billy Fasulo
General Mgr./Sales
Koch Foods
Gainesville, Ga.
Plant # 770-536-8819
Office # (b) (6)
e-mail (b) (6)@kochfoods.com

From: Wally Lewis [mailto:wallew@kochfoods.com]
Sent: Friday, March 30, 2012 1:26 PM
To: 'David Roney'; 'Bill Fasulo'
Subject: FW: MDM Exports

From: Pettit Ewing [mailto:(b) (6)@kochfoods.com]
Sent: Friday, March 30, 2012 12:32 PM
To: (b) (6)@kochfoods.com; (b) (6)
Subject: MDM Exports

Gentlemen,

A last minute conference call was held today with NCC, USAPEEC, and USP&E concerning MDM. This conference call concerned a Notice that will be issued Monday 4/2/2012 concerning MDM. While the exact Notice has not been shared, these groups have met individually with FSIS personnel as to what its impact will be. Here are the pertinent facts that we have so far:

1. FSIS wants to remove the "For Cooking Only" from the label from MDM as "redundant". This has the effect of converting the product from its current exempt from testing status to "Raw, Ground" status. The exemption will only remain for product that can be "proven" to be cooked at FSIS or FDA federally inspected facilities.
2. If this product is shipped to any location that is not FSIS or FDA federally inspected the product becomes subject to the "Raw, Ground" Performance Standard.
3. FSIS will initiate Performance Standard testing on these MDM production facilities. The current Performance Standard for this product is 49% positive out of 51 Samples. While this may sound reasonable, I have not been able to find anyone who has tested MDM at less than about 90% positive. FSIS is currently collecting the data to reduce this standard to a lower level as well.
4. Facilities that fail the performance standard will be immediately subject to a "for cause" FSA and subsequent NOIE.
5. During the Performance Standard testing all Salmonella positive samples will be typed to determine if they are pathogenic strains. If a Salmonella of interest is found (ie. Heidelberg), and there were an outbreak or other finding, that matched all of the other products (read tenders, fillets, or bone-in, etc.) produced in the establishment would also be open to scrutiny (ala Cargill).

6. Follow up testing can be initiated back down the supply chain all the way to the farm level looking for these human pathogens (again, ala Cargill). This will be done even if no human illnesses have been reported and the strains will be “fingerprinted” into the VetNet and PulseNet databases looking for any possible matches.
7. Under the NOIE, the production facility will be expected to find preventive actions that will allow ALL of the product produced (even domestic) to meet the current and future performance standards for “Raw,Ground” product, or shut down.
8. When questioned for possible alternatives for exporting product the FSIS response was “either cook it on-site or stop selling it”.
9. During questioning, FSIS admitted that there had been no illnesses or food safety complaints associated with this product.
10. With the recent furor over LFTB (“pink slime”) and the use of ammonium hydroxide to make that product safe, we will likely receive little to no assistance approving any antimicrobial agent to try and meet this standard.

Note that according to all we have heard so far, none of this would have any effect on product shipped domestically to federally inspected customers. FSIS fully realizes that this is a problem that may have no solution, that in effect they may as well have just banned export of MDM. They also realize that MDM is a highly blended product, difficult to lot back to specific suppliers, so you not only put your MDM plant at risk of an NOIE but effectively your entire production chain as well as those of anyone that sells frames to you. We could feasibly be drawn into this if we sold frames to an outside MDM grinder that decided to try and export it with or without or knowledge.

This explanation has been scraped together from several sources, we will have to see if it is confirmed on Monday with the issuance of the Notice. FSIS has stated that the Notice becomes effect immediately upon issuance.

Remember, it is not paranoia if they really are after you.

H. Pettit Ewing, DVM
Director, Veterinary Services
Koch Foods, LLC
299 Airport Road South
Pearl, MS 39208
(601) 732-3035 Office
(b) (6) Cell
(601) 732-3302 Fax
(b) (6)@kochfoods.com

From: [Bob Monahan](#)
To: (b) (6) - FSIS
Subject: RE: Me
Date: Wednesday, March 14, 2012 7:24:35 PM

Pink Slime is not meat!!!

On Mar 14, 2012 5:19 PM, (b) (6) - FSIS" (b) (6) [@fsis.usda.gov](mailto:(b) (6)@fsis.usda.gov) > wrote:

Pink Slime is just "Ammonium Hydroxide" and is used to kill the bad bugs in Hamburger. Why are you worried, your' full of Arsenic, Cadmium, Zinc and Copper from the Smelter anyway. Pink Slime is nothing compared to that.

From: Bob Monahan [mailto:(b) (6) [@gmail.com](mailto:(b) (6)@gmail.com)]
Sent: Wednesday, March 14, 2012 7:14 PM
To: (b) (6) - FSIS
Subject: Me

How come you never told me about Pink Slime. I'm sick now!!!

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From: [Tracie Enos](#)
To: (b) (6) - FSIS
Subject: RE: Meat Industry Impact Unknown/"Pink Slime" Dropped
Date: Wednesday, March 28, 2012 10:15:57 PM

Came through OK thanks (b) (6)

Tracie

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

From: (b) (6) - FSIS [[mailto:\(b\) \(6\)@fsis.usda.gov](mailto:(b) (6)@fsis.usda.gov)]
Sent: Wednesday, March 28, 2012 9:52 AM
To: (b) (6)@firewireinternet.com
Subject: FW: Meat Industry Impact Unknown/"Pink Slime" Dropped

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

From: (b) (6) [[mailto:\(b\) \(6\)@agri.ohio.gov](mailto:(b) (6)@agri.ohio.gov)]
Sent: Tuesday, March 27, 2012 10:31 AM
To: (b) (6)

(b) (6) - FSIS
Subject: FW: Meat Industry Impact Unknown/"Pink Slime" Dropped

FYI

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

From: (b) (6)
Sent: Tuesday, March 27, 2012 9:58 AM
To: (b) (6)
Cc: (b) (6)
Subject: Meat Industry Impact Unknown/"Pink Slime" Dropped

Attached is an article of interest.

(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.

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From: [Gaffney, Neil - FSIS](#)
To: [Fillpot, Dirk - FSIS](#)
Subject: Re: Meat inspector protest at USDA Monday in name of food safety
Date: Wednesday, March 28, 2012 8:07:23 PM

Oh, dear.....

From: Fillpot, Dirk - FSIS
Sent: Wednesday, March 28, 2012 07:06 PM
To: Gaffney, Neil - FSIS
Subject: Re: Meat inspector protest at USDA Monday in name of food safety

Ha! Tomorrow will be interesting...!

From: Gaffney, Neil - FSIS
Sent: Wednesday, March 28, 2012 07:05 PM
To: Fillpot, Dirk - FSIS
Subject: Re: Meat inspector protest at USDA Monday in name of food safety

Dirk! Dirk, this is about Amber, not about my reaction to your Pink Slime group hug idea! Good God, man....come to your senses! :)

From: Fillpot, Dirk - FSIS
Sent: Wednesday, March 28, 2012 07:00 PM
To: Gaffney, Neil - FSIS
Subject: Re: Meat inspector protest at USDA Monday in name of food safety

Great - thanks!

From: Gaffney, Neil - FSIS
Sent: Wednesday, March 28, 2012 06:58 PM
To: Fillpot, Dirk - FSIS
Subject: Re: Meat inspector protest at USDA Monday in name of food safety

Sorry -- getting to this late. I don't have my laptop with me but let me know if you need help. Also, she may write about testing of trim tomorrow. Working to get something cleared but have been delayed in getting the information to draft a reponse -- wanted you to be aware.

From: Healy, Amber [mailto:[\(b\) \(6\)](#)@informa.com]
Sent: Wednesday, March 28, 2012 06:38 PM
To: Fillpot, Dirk - FSIS; Gaffney, Neil - FSIS
Subject: RE: Meat inspector protest at USDA Monday in name of food safety

We're wrapping up everything now, but I can probably squeeze in few lines tomorrow morning if we have a comment by noon.

From: Fillpot, Dirk - FSIS [mailto:Dirk.Fillpot@fsis.usda.gov]
Sent: Wednesday, March 28, 2012 7:37 PM
To: Healy, Amber; Gaffney, Neil - FSIS
Subject: Re: Meat inspector protest at USDA Monday in name of food safety

What is your deadline. Thanks

From: Healy, Amber [[mailto:a\(b\)\(6\)@informa.com](mailto:a(b)(6)@informa.com)]
Sent: Wednesday, March 28, 2012 05:39 PM
To: Gaffney, Neil - FSIS; Fillpot, Dirk - FSIS
Subject: FW: Meat inspector protest at USDA Monday in name of food safety

I wasn't sure if this had been forwarded to you by now; I hadn't had a chance to read it until a few minutes ago because I was on the NACMCF call earlier this afternoon and then finishing up other things.

If USDA would like to comment, we'd be happy to include it in the issue going out tomorrow.

Thanks,
Amber

From: Anna Ghosh [[mailto:a\(b\)\(6\)@fwwatch.org](mailto:a(b)(6)@fwwatch.org)]
Sent: Wednesday, March 28, 2012 3:20 PM
To: Anna Ghosh
Subject: Meat inspector protest at USDA Monday in name of food safety

A recent Food & Water Watch analysis of the HACCP-based Inspection Models Project (HIMP) found an appalling amount of defective and unsanitary poultry contaminated with feces, bile and feathers was missed by company employees.

The public has until April 26 to comment on the program and, according to Secretary Vilsack, implementation of this widespread privatization proposal could begin when the next fiscal year starts in October. Since this is a budget-driven proposal, there is a lot of pressure from House Republicans to implement program ASAP.

On Monday, inspectors and consumer advocates will be protesting outside the USDA. Details on the protest below. Details on Food & Water Watch's analysis here: <http://www.foodandwaterwatch.org/pressreleases/privatized-meat-inspection-experiment-jeopardizes-food-safety/>

Food safety should not be threatened to balance the budget. I hope you will cover the protest.

Best,
Anna

Anna Ghosh
Food Policy and Western Region Communications Manager
Food & Water Watch
25 Stillman Street, Suite 200
San Francisco, CA 94107
(415) 293-9905
(415) 293-9920 - Fax
aghosh@fwwatch.org
www.foodandwaterwatch.org

FOR IMMEDIATE RELEASE

March 28, 2012

Contacts:

Enid Doggett

202-639-6422 (office)

doggee@afge.org

Alan Kadrofske

202-639-4000

FOOD INSPECTORS, CONSUMER GROUPS TO PROTEST POULTRY PROPOSAL

Rally outside Agriculture Department headquarters planned for Monday

WASHINGTON – Federal food inspectors represented by the American Federation of Government Employees will join with consumer watchdogs and concerned citizens to protest proposed changes to the poultry inspections process that they fear could put the American public at risk.

A rally outside the Agriculture Department headquarters is planned for 11:30 a.m. Monday, April 2. Leaders of the participating groups will offer brief remarks and will be available for on-site interviews.

Participants hope to raise awareness of a regulation proposed by Agriculture's Food Safety and Inspection Service that will partially privatize the poultry inspections process and drastically increase the number of birds federal inspectors must examine.

More information on the issue is available at www.LetThemEatChicken.com.

Details:

What: Rally to oppose proposed changes to poultry inspections process

When: 11:30 a.m. to 12:30 p.m. Monday, April 2

Where: Jefferson Drive SW in front of Agriculture Department building's visitor's entrance

Who: Food Safety and Inspections Service employees; members of Food & Water Watch, Consumer Federation of America, National Consumers League, Government Accountability Project; other concerned citizens

#####

The American Federation of Government Employees (AFGE) is the largest federal

employee union, representing 625,000 workers in the federal government and the government of the District of Columbia.

For the latest AFGE news and information, follow us on [Facebook](#) and [Twitter](#).

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From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Meatingplace exclusive interview: FSIS's Dan Engeljohn
Date: Tuesday, March 20, 2012 9:59:01 AM

Right!!!!!!!!!!!!!!!!!!!!!!

(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: (b) (6) - FSIS
Sent: Tuesday, March 20, 2012 8:08 AM
To: (b) (6) - FSIS
Subject: RE: Meatingplace exclusive interview: FSIS's Dan Engeljohn

If he's not authorized...who is? He is the one that approved it on day one!!!

(b) (6)

USDA; FSIS; OPPD

Policy Development Division

Zorinsky Federal Building

1616 Capitol Avenue, Suite 260

Omaha, NE

Office (800)(b) (6)

From: (b) (6) - FSIS
Sent: Monday, March 19, 2012 7:41 PM
To: (b) (6) - FSIS
Subject: Meatingplace exclusive interview: FSIS's Dan Engeljohn

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: [Blake, Carol - FSIS](#)
To: [Fillpot, Dirk - FSIS](#)
Cc: [Mabry, Brian - FSIS](#)
Subject: Re: media inquiry on pink slime
Date: Thursday, March 15, 2012 9:39:32 AM

Awesome. And I'm now in my training so I'm going to step away from my bb and I'll check in later. Thanks!!

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: (b) (6)

From: Fillpot, Dirk - FSIS
Sent: Thursday, March 15, 2012 08:37 AM
To: Blake, Carol - FSIS
Cc: Mabry, Brian - FSIS
Subject: RE: media inquiry on pink slime

Thanks – I've spoken with Aaron since I sent this email, so we are now in-tune with the game plan...

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: Thursday, March 15, 2012 9:36 AM
To: Fillpot, Dirk - FSIS
Cc: Mabry, Brian - FSIS
Subject: Re: media inquiry on pink slime

Please let (b) (6) and Nichele know that pink slime calls need to go to 720-4623. I guess you could check with Aaron, but I don't think he wants the emails - they're having their secretaries triage all of the calls.

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: (b) (6)

From: Fillpot, Dirk - FSIS
Sent: Thursday, March 15, 2012 07:20 AM
To: (b) (6) - OC
Cc: Blake, Carol - FSIS; Mabry, Brian - FSIS
Subject: media inquiry on pink slime

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: [DeJong, Justin - OC](#)
To: [Jarvis, Michael - AMS](#); [Rowe, Courtney - OC](#); [Lavallee, Aaron - OC](#); [Brownlee, Jim - OC](#); [Mabry, Brian - FSIS](#); [Blake, Carol - FSIS](#); [Fillpot, Dirk - FSIS](#)
Cc: (b) (6) [FAS](#)
Subject: RE: media query from Japan on beef
Date: Monday, March 12, 2012 11:18:15 AM
Attachments: [image001.png](#)
[image002.png](#)
[image003.png](#)
[image004.png](#)
[image005.png](#)
[image006.png](#)
[image007.png](#)

Looping in international folks.

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: Jarvis, Michael - AMS
Sent: Monday, March 12, 2012 10:48 AM
To: DeJong, Justin - OC; Rowe, Courtney - OC; Lavallee, Aaron - OC; Brownlee, Jim - OC; Mabry, Brian - FSIS; Blake, Carol - FSIS; Fillpot, Dirk - FSIS
Subject: FW: media query from Japan on beef

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:horie@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
Email:horie@ntvic.com
Tel: 202-210-8425

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Message for my brother Trim Cubed (AKA- cube steak)
Date: Wednesday, March 28, 2012 1:58:03 PM

Pink slime in trim from trim....isn't that an appetizing thought?

(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 1:57 PM
To: (b) (6) - FSIS
Subject: RE: Message for my brother Trim Cubed (AKA- cube steak)

Trim is just another name for building block of pink slime

(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 12:56 PM
To: (b) (6) - FSIS
Subject: RE: Message for my brother Trim Cubed (AKA- cube steak)

T-bone.....stand for....trim bone

(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 1:55 PM
To: (b) (6) - FSIS
Subject: RE: Message for my brother Trim Cubed (AKA- cube steak)

You are correct cube steak

(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 12:54 PM

To: (b) (6) - FSIS

Subject: RE: Message for my brother Trim Cubed (AKA- cube steak)

You mean.....Chief Magneto!

(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 1:54 PM

To: (b) (6) - FSIS

Subject: Message for my brother Trim Cubed (AKA- cube steak)

Note I found in the PHIS Directive I am reviewing for the "magnet"

IV. INSPECTION PROGRAM PERSONNEL RESPONSIBILITIES

A. The Installation Process:

1. Generally, IPP need to install the application only once. When IPP (user of DCU) receive the CD, they should follow the installation instruction in Attachment 1 and contact the FSIS Service Desk to let it know they are installing the Disconnected State software application and need a key code.
2. If IPP who are users of the Disconnected State application do not receive the installation CD, they need to contact the FSIS Service Desk. The Service Desk will mail a disk to IPP.
3. IPP cannot install the PHIS Disconnected State application without contacting the Service Desk. The FSIS Service Desk is open 24 hours, 7 days a week, and can be contacted by leaving a Footprints ticket at <http://service/footprints> or by calling 1-800-473-9135.

(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
To: Ransom, Gerri - FSIS
Subject: RE: Message from Internet User - Pink Slime is an outrage
Date: Tuesday, March 13, 2012 7:47:01 AM

Ok

(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

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

From: Ransom, Gerri - FSIS
Sent: Tuesday, March 13, 2012 7:45 AM
To: (b) (6) - FSIS
Subject: RE: Message from Internet User - Pink Slime is an outrage

Sounds good please request.

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) - FSIS
Sent: Monday, March 12, 2012 3:14 PM
To: Ransom, Gerri - FSIS
Subject: FW: Message from Internet User - Pink Slime is an outrage

Gerri,

I wonder if we can get a copy of Neil's response here. I keep a folder with all the questions and answers to the consumer questions.

(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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From: [Gaffney, Neil - FSIS](#)
To: (b) (6) - FSIS
Subject: RE: Message from Internet User - Pink Slime is an outrage
Date: Thursday, March 15, 2012 10:08:53 AM

Because it is not a media inquiry, our constituent folks are handling it. I don't have the reply, but we will have updated information later today. I will try to get you something.

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: Thursday, March 15, 2012 9:25 AM
To: Gaffney, Neil - FSIS
Subject: RE: Message from Internet User - Pink Slime is an outrage

Neil,

Did you send a reply out on this? If so I have not seen it and would appreciate a copy for our records.

Thanks,

(b) (6)

(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

"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."

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

From: Gaffney, Neil - FSIS

Sent: Tuesday, March 13, 2012 11:07 AM

To: (b) (6) - FSIS; Ransom, Gerri - FSIS

Cc: Dessai, Uday - FSIS

Subject: RE: Message from Internet User - Pink Slime is an outrage

Will do.

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: (b) (6) - FSIS
Subject: RE: Karl and Gerald
Date: Friday, March 09, 2012 1:45:11 PM

I googled it and it's all over the internet now, but here is the report that I saw first:

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

(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: (b) (6) - FSIS
Sent: Friday, March 09, 2012 8:57 AM
To: (b) (6) - FSIS
Subject: RE: Karl and Gerald

Interesting. I didn't see that. Maybe I can catch it online. I always knew that they were "wild cards!"

Thanks,

(b) (6)

From: (b) (6) - FSIS
Sent: Friday, March 09, 2012 8:08 AM
To: (b) (6) - FSIS
Subject: Karl and Gerald

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

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From: [Mabry, Brian - FSIS](#)
To: [Cochran, Catherine - FSIS](#); [Fillpot, Dirk - FSIS](#)
Subject: Re: Key Nutrition Information for Most Popular Meat and Poultry Products Coming to a Store Near You
Date: Thursday, March 01, 2012 4:20:58 PM

You or Dirk should handle it. Best ~

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: Cochran, Catherine - FSIS
Sent: Thursday, March 01, 2012 03:19 PM
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

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: Lavallee, 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: Tomson, Bill [mailto:Bill.Tomson@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: Tomson, Bill
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: [Fillpot, Dirk - FSIS](#)
To: [Cochran, Catherine - FSIS](#); [Mabry, Brian - FSIS](#)
Subject: RE: Key Nutrition Information for Most Popular Meat and Poultry Products Coming to a Store Near You
Date: Thursday, March 01, 2012 4:23:35 PM

Cathy's on it

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: Cochran, Catherine - FSIS
Sent: Thursday, March 01, 2012 4:19 PM
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

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: [Fillpot, Dirk - FSIS](#)
To: [Cochran, Catherine - FSIS](#); [Lavallee, Aaron - OC](#); [Mabry, Brian - FSIS](#)
Subject: RE: Key Nutrition Information for Most Popular Meat and Poultry Products Coming to a Store Near You
Date: Thursday, March 01, 2012 4:32:41 PM

Thanks, Cathy

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: Cochran, Catherine - FSIS
Sent: Thursday, March 01, 2012 4:32 PM
To: Lavallee, 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

Yes pink slime was getting a little boring.

Bill should be taken care of.

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: Lavallee, 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: (b) (6) - AMS
To: Engeljohn, Daniel - FSIS; Derfler, Phil - FSIS
Subject: Re: LA Times Story
Date: Friday, March 09, 2012 2:14:28 PM

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 -- (b) (6) -- 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>

Service

██████████

Service

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From: [Canavan, Jeff - FSIS](#)
To: [\(b\) \(6\) - FSIS](#); [Engeljohn, Daniel - FSIS](#); [\(b\) \(6\) - FSIS](#); [Murphy-Jenkins, Rosalyn - FSIS](#)
Subject: RE: LA Times Story
Date: Friday, March 09, 2012 3:36:17 PM

Thanks (b) (6) I am not sure whether it is banned or not either.

Jeff

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

From: (b) (6) - FSIS
Sent: Friday, March 09, 2012 1:01 PM
To: Engeljohn, Daniel - FSIS; (b) (6) - FSIS; Canavan, Jeff - FSIS; Murphy-Jenkins, Rosalyn - FSIS
Subject: RE: LA Times Story

FYI-I just referred AMS to (b) (6) (FAS) on (b) (6) staff, since I did not know for sure and she manages all the EU issues. I was just raising the issue to the staff to find out....

(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

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

From: Engeljohn, Daniel - FSIS
Sent: Friday, March 09, 2012 12:59 PM
To: (b) (6) - FSIS; (b) (6) - FSIS; Canavan, Jeff - FSIS; Murphy-Jenkins, Rosalyn - FSIS
Subject: Fw: LA Times Story

Do you know? We need an answer.

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

From: (b) (6) - AMS
Sent: Friday, March 09, 2012 11:56 AM
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: [Canavan, Jeff - FSIS](#)
To: (b) (6) - FSIS; [Murphy-Jenkins, Rosalyn - FSIS](#)
Subject: RE: Labeling Accuracy
Date: Friday, March 30, 2012 8:35:57 AM

I am not sure what is outstanding question is? He wondered if ground sirloin can contain pink slime. He then contacted USDA for clarification and we said that that ground sirloin can contain LFTB provided the trimmings are from the sirloin. This is a true statement. BPI does have a segregation and labels approved for LFTB from chuck, round, etc.

Jeff

From: (b) (6) - FSIS
Sent: Friday, March 30, 2012 8:07 AM
To: Murphy-Jenkins, Rosalyn - FSIS; Canavan, Jeff - FSIS
Subject: FW: Labeling Accuracy

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](mailto:(b) (6)@fsis.usda.gov)
(b) (6) (Main Line)
(b) (6) (Desk)
fax: 202-245-4795 or -4796

From: Tom Collins [[mailto:tom\(b\) \(6\)@gmail.com](mailto:tom(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.

Tom

From: (b) (6) - FSIS [[mailto:\(b\) \(6\)@fsis.usda.gov](mailto:(b) (6)@fsis.usda.gov)]
Sent: Thursday, March 22, 2012 1:13 PM
To: Tom Collins

Cc: Murphy-Jenkins, Rosalyn - FSIS
Subject: RE: Labeling Accuracy

Tom

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: Tom Collins [[mailto:\(b\) \(6\)@gmail.com](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: (b) (6) - FSIS
To: [Murphy-Jenkins, Rosalyn - FSIS](#); [Canavan, Jeff - FSIS](#)
Subject: RE: Labeling Accuracy
Date: Thursday, March 22, 2012 1:34:18 PM

No, that is news to me. But it is correct. They make all kinds of ground beef into FTB, yes they do sirloin, round, etc.

(b) (6)

From: Murphy-Jenkins, Rosalyn - FSIS
Sent: Thursday, March 22, 2012 1:31 PM
To: Canavan, Jeff - FSIS; (b) (6) - FSIS
Subject: FW: Labeling Accuracy

Did you see this?

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 1:13 PM
To: Tom Collins
Cc: Murphy-Jenkins, Rosalyn - FSIS
Subject: RE: Labeling Accuracy

Tom

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

From: [Tom Collins](#)
To: (b) (6) - FSIS
Cc: [Murphy-Jenkins, Rosalyn](#) - FSIS; [Canavan, Jeff](#) - FSIS
Subject: RE: Labeling Accuracy
Date: Friday, March 30, 2012 1:39:29 PM

Yes, it does. Thank you.

From: (b) (6) - FSIS [mailto:(b) (6)@fsis.usda.gov]
Sent: Friday, March 30, 2012 1:36 PM
To: Tom Collins
Cc: Murphy-Jenkins, Rosalyn - FSIS; Canavan, Jeff - FSIS
Subject: RE: Labeling Accuracy

Tom

To answer your question, yes, product labeled as "ground beef sirloin" can contain lean finely textured beef (LFTB) provided it is derived from sirloin beef. The larger companies do have segregation programs in order to ensure that the source of the LFTB is accurate to a specific cut of meat when identified in the product name, for example, beef sirloin.

I believe this clarifies the answer, but if not, or if you have any other questions let me know.

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: Tom Collins [mailto:(b) (6)@gmail.com]
Sent: Thursday, March 22, 2012 11:51 AM
To: (b) (6) - FSIS; [roselyn.murphy-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](#); [rosalyn.murphy-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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From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: lactic acid shelf life [Incident: 120306-000075]
Date: Thursday, March 08, 2012 1:23:04 PM

Are you available to chat

(b) (6)

Consumer Safety Inspector - Relief

Duty Station:

Damn Good Foods Inc.

312 A North Hudson Ave.

Stillwater, NY 12170

Cell (b) (6)

From: (b) (6) - FSIS
Sent: Thursday, March 08, 2012 1:22 PM
To: (b) (6) - FSIS
Subject: RE: lactic acid shelf life [Incident: 120306-000075]

FYI

Pink slime

<http://abcnews.go.com/blogs/headlines/2012/03/70-percent-of-ground-beef-at-supermarkets-contains-pink-slime/?rss=rss-wabc-snippet-7091254>

From: (b) (6) - FSIS
Sent: Thursday, March 08, 2012 9:56 AM
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS
Subject: RE: lactic acid shelf life [Incident: 120306-000075]

FYI

(b) (6) asked me to let you know that her computer is not able to connect. So if you need to contact her the best thing to do is call. She currently is at SUNY

(b) (6)

Consumer Safety Inspector - Relief

Duty Station:

Damn Good Foods Inc.

312 A North Hudson Ave.

Stillwater, NY 12170

Cell (b) (6)

From: (b) (6) - FSIS
Sent: Thursday, March 08, 2012 9:37 AM
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS
Subject: FW: lactic acid shelf life [Incident: 120306-000075]

FYI

From: James Eklund [mailto:(b) (6)@hotmail.com]
Sent: Thursday, March 08, 2012 9:26 AM
To: (b) (6) - FSIS
Subject: FW: lactic acid shelf life [Incident: 120306-000075]

From: (b) (6)@custhelp.com
To: (b) (6)@hotmail.com
Date: Wed, 7 Mar 2012 09:39:13 -0500
Subject: lactic acid shelf life [Incident: 120306-000075]

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

lactic acid shelf life

Discussion Thread

Response Via Email (PDD Staff Officer)

03/07/2012 09:39 AM

Lactic acid can be kept from one day to the next mixed in the bottle ready to spray on the carcass provided that doing so does not create an insanitary condition. The establishment is not required to mix a fresh batch each day of processing.

Auto-Response

03/06/2012 03:20 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 120306-000075.

You may update your incident at

http://askfsis.custhelp.com/app/account/questions/detail/i_id/118509/username/cbgarion

Thank you for contacting the FSIS Policy Development Division.

Customer By Web Form (James Eklund)

03/06/2012 03:20 PM

Can lactic acid be kept from one day to the next mixed in the bottle ready to spray on the carcass or do you have to mix a fresh batch each day of processing?

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Lawton
Date: Monday, March 26, 2012 4:01:36 PM

I know of the BPI in Garden City. It's adjacent to the beef plant there. I haven't heard anything from anyone in Amarillo. I'll email one of my buds down there and see what he has to say. Most likely all BPI's customers are running scared at this time due to all the media hype. What the media fails to report is that the product isn't by any means new, and that it's completely safe. News Channel 10 in Amarillo wanted to do an interview with Brown's plant manager two weeks ago. They don't produce LFTB and are unfamiliar with the process, so they declined. The news did report that night that the only local retail store in our area that uses LFTB in their ground beef products is Wal-Mart.

(b) (6)

USDA, FSIS, OFO

CSI, IIC

Stratford, Texas

office: (b) (6)

cell: (b) (6)

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

From: (b) (6) - FSIS
Sent: Monday, March 26, 2012 2:46 PM
To: (b) (6) - FSIS
Subject: RE: Lawton

It's BPI, Beef Products Inc.

(b) (6), CSI

Durant, Oklahoma

(b) (6) (Cell)

(580)924-2414 Ext. (b) (6)

From: (b) (6) - FSIS
Sent: Monday, March 26, 2012 2:44 PM

To: (b) (6) - FSIS
Subject: RE: Lawton

What they are referring to as pink slime has been known by the industry for years as Lean Finely Textured Beef. It's produced by some sophisticated mechanical means that separates knife trimmings into lean beef. From what I'm told...fat and connective tissue are removed and the resulting lean beef product is treated with ammonium phosphate as an anti microbial intervention. I've never seen the process or worked any place where they produce such a product. For all intents and purposes, it sounds about like the same process the poultry folks use to harvest poultry meat from carcasses. LFTB has been around for years.

I don't know anything about the plants that closed. Who are they?

(b) (6)

USDA, FSIS, OFO

CSI, IIC

Stratford, Texas

office: (b) (6) 97

cell: (b) (6)

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

From: (b) (6) - FSIS
Sent: Monday, March 26, 2012 2:24 PM
To: (b) (6) - FSIS
Subject: RE: Lawton

What do you know about Pink Slime Beef and the three plants that shut down???

(b) (6), CSI

Durant, Oklahoma

(b) (6) (Cell)

(580)924-2414 Ext. (b) (6)

From: (b) (6) - FSIS
Sent: Monday, March 26, 2012 1:35 PM
To: (b) (6) - FSIS
Subject: RE: Lawton

I agree about not wanting to foot the bill. Which plant is (b) (6) stationed at now? I know you said they added some plants to his assignment, but I'm confused about his duty station.

As for the vacation...it was one of my best. I totally enjoyed every minute, and as you can guess...the rain was a novelty. My brother (b) (6) and I went spotlighting down on Little Frog Bayou during the flash flood. The swiftness of the water was awesome!

(b) (6)

USDA, FSIS, OFO

CSI, IIC

Stratford, Texas

office: (b) (6)

cell: (b) (6)

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

From: (b) (6) - FSIS
Sent: Monday, March 26, 2012 11:14 AM
To: (b) (6) - FSIS
Subject: RE: Lawton

It's (b) (6) old job. I've thought about applying but I'm afraid they'll stick me in Lawton (and Davis) for who knows how long. I don't want to move there so, I'll be stuck footing the bill any time I spend there. What do you think?

Sounds like the vacation could have been a little better.

(b) (6)

Consumer Safety Inspector

Durant, Oklahoma

(b) (6) - Cell

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

From: (b) (6) - FSIS
Sent: Monday, March 26, 2012 9:24 AM
To: (b) (6) - FSIS

Subject: Lawton

Hey (b) (6) I had a great vacation in the great state of Arkansas. A tornado touched down about 12-15 miles from Mom's place, had a flash flood and didn't see the sun for three days!

Who's relief job vacancy did they announce in Lawton? Are you going to apply?

(b) (6)

USDA, FSIS, OFO

CSI, IIC

Stratford, Texas

office: (b) (6)

cell: (b) (6)

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

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Lawton
Date: Monday, March 26, 2012 3:45:28 PM

One in Amarillo, Garden City, and one in Iowa.

(b) (6), CSI

Durant, Oklahoma

(b) (6) (Cell)

(580)924-2414 Ext. (b) (6)

From: (b) (6) - FSIS
Sent: Monday, March 26, 2012 2:44 PM
To: (b) (6) - FSIS
Subject: RE: Lawton

What they are referring to as pink slime has been known by the industry for years as Lean Finely Textured Beef. It's produced by some sophisticated mechanical means that separates knife trimmings into lean beef. From what I'm told...fat and connective tissue are removed and the resulting lean beef product is treated with ammonium phosphate as an anti microbial intervention. I've never seen the process or worked any place where they produce such a product. For all intents and purposes, it sounds about like the same process the poultry folks use to harvest poultry meat from carcasses. LFTB has been around for years.

I don't know anything about the plants that closed. Who are they?

(b) (6)

USDA, FSIS, OFO

CSI, IIC

Stratford, Texas

office: (b) (6)

cell: (b) (6)

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

From: [Cutshall, Mary - FSIS](#)
To: (b) (6) - FSIS
Subject: RE: Hot Issues for Colorado
Date: Thursday, March 22, 2012 3:59:47 PM

How very clever.

Mary K. Cutshall
Director, Emergency Coordination Staff
Data Integration and Food Protection
FSIS, USDA
Room 9-140 Patriots Plaza Bldg

Mail Stop 3793
Washington, DC 20250
Telephone: 202-690-6523
BB 202-255-1167
Fax: 202-690-6459
mary.cutshall@fsis.usda.gov

From: (b) (6) - FSIS
Sent: Thursday, March 22, 2012 3:19 PM
To: Cutshall, Mary - FSIS
Subject: RE: Hot Issues for Colorado

Pink Slime

(b) (6)
*Senior Emergency Response Specialist
United States Department of Agriculture
Food Safety and Inspection Service
Office of Data Integration and Food Protection
Emergency Coordination Staff
Washington, DC 20250
Office (b) (6)
Cell (b) (6)
FAX 202-690-6459
Email (b) (6)@fsis.usda.gov*

From: Cutshall, Mary - FSIS
Sent: Thursday, March 22, 2012 3:18 PM
To: FSIS - ODIFP/ECS; FSIS - ODIFP/FDAS; FSIS - ODIFP/DAIG
Cc: Nintemann, Terri - FSIS
Subject: FW: Hot Issues for Colorado

Any issues?

Mary K. Cutshall

Director, Emergency Coordination Staff
Data Integration and Food Protection
FSIS,USDA
Room 9-140 Patriots Plaza Bldg

Mail Stop 3793

Washington, DC 20250
Telephone: 202-690-6523
BB 202-255-1167
Fax: 202-690-6459
mary.cutshall@fsis.usda.gov

From: (b) (6) - FSIS
Sent: Thursday, March 22, 2012 3:01 PM
To: FSIS - FSIS Management Council; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; Nelson, Ron - FSIS; Thompson, David (DDMDO90) - FSIS; (b) (6) - NRCS; (b) (6) (DO90) - FSIS
Subject: Hot Issues for Colorado

Secretary Merrigan will be traveling to Denver, Colorado. Please send any "hot Issues" to me by noon Monday, March 26.

Thank you,

(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
To: (b) (6) - FSIS
Subject: RE: Hotline calls related to ammonia hydroxide (pink slime)/
Date: Wednesday, March 07, 2012 12:37:57 PM

Thank you (b) (6)

Really sorry you had such a call..

I'll see if I can locate this later on the web..

(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 07, 2012 12:10 PM
To: (b) (6) - FSIS
Subject: RE: Hotline calls related to ammonia hydroxide (pink slime)/

Yes, there was something published yesterday, there were some links to it in the news and notes. It said USDA is buying the meat that McDonalds doesn't want and going to serve it to kids 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: Wednesday, March 07, 2012 12:09 PM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - Commissioned Corps - FSIS
Cc: (b) (6) - FSIS
Subject: RE: Hotline calls related to ammonia hydroxide (pink slime)/

So sorry, (b) (6)

Guessing that she has seen the same video showing how 'pink slime' is made...quite inaccurately using household things like ammonia or other cleaners..

'Slurry' is a much more correct term used in the industry, as when used for sausage or hot dog processing, for example

Ok, let's keep an eye and see if more like this one is coming—did she say if it was an article or a video she saw??

(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 07, 2012 12:04 PM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - Commissioned Corps - FSIS
Cc: (b) (6) - FSIS
Subject: Hotline calls related to ammonia hydroxide (pink slime)/

I just got chewed out and yelled out by a "mom" who is furious over the government using "pink slime" and serving it to children in the school lunch program. I really wish her anger could be felt by the person that approved this chemical for use in food.

The bad part is there is nothing you can say to calm them down because the USDA allows it in meat. They don't care about those talking points (harmless, approved by FDA etc) that

were given to us that's really a waste of time to even try to use them.

I just had to listen and let her vent.

(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: [Ransom, Gerri - FSIS](#)
To: [West, Walinda - FSIS](#)
Cc: [Fillpot, Dirk - FSIS](#); [Dessai, Uday - FSIS](#)
Subject: RE: house rules for pink slime discussions
Date: Monday, March 26, 2012 3:49:28 PM

Thanks Walinda. I am working on a meeting script now. I think AMS does want to make a mention briefly of this issue, I will reinforce this with them. I agree.

Thanks,

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: West, Walinda - FSIS
Sent: Monday, March 26, 2012 3:39 PM
To: Ransom, Gerri - FSIS
Cc: Fillpot, Dirk - FSIS
Subject: house rules for pink slime discussions

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

[REDACTED] 3
(b) (6)

[REDACTED]

5704
[REDACTED]
[REDACTED]
[REDACTED]
[REDACTED]
[REDACTED]
[REDACTED]

[REDACTED]

From: [Canavan, Jeff - FSIS](#)
To: (b) (6) - FSIS; [Murphy-Jenkins, Rosalyn - FSIS](#)
Subject: Re: How is the term "Fresh Ground" defined by the USDA? Can ground beef products tha... control number 7196210
Date: Thursday, March 22, 2012 3:46:57 PM

Just did. I will look at other one tonight
Jeffrey W. Canavan, MPA, RD
Deputy Director
Labeling and Program Delivery Division
USDA, FSIS, OPPD, LPDD

From: (b) (6) - FSIS
Sent: Thursday, March 22, 2012 11:49 AM
To: Murphy-Jenkins, Rosalyn - FSIS
Cc: Canavan, Jeff - FSIS
Subject: RE: How is the term "Fresh Ground" defined by the USDA? Can ground beef products tha... control number 7196210

No problem. I'd rather stay out of this one. ☺

From: Murphy-Jenkins, Rosalyn - FSIS
Sent: Thursday, March 22, 2012 1:49 PM
To: (b) (6) - FSIS
Cc: Canavan, Jeff - FSIS
Subject: RE: How is the term "Fresh Ground" defined by the USDA? Can ground beef products tha... control number 7196210

Oops! I only read the subject line. Yes, our expert should respond.

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 1:48 PM
To: Murphy-Jenkins, Rosalyn - FSIS
Cc: Canavan, Jeff - FSIS
Subject: RE: How is the term "Fresh Ground" defined by the USDA? Can ground beef products tha... control number 7196210

Jeff, can you respond since you are our pink slime expert.

(b) (6)

From: Murphy-Jenkins, Rosalyn - FSIS
Sent: Thursday, March 22, 2012 1:46 PM
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

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

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) fsis.usda.gov
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: [Canavan, Jeff - FSIS](#)
To: [Murphy-Jenkins, Rosalyn - FSIS](#)
Subject: RE: How is the term "Fresh Ground" defined by the USDA? Can ground beef products tha...
Date: Thursday, March 22, 2012 6:48:36 PM

Don't know

From: Murphy-Jenkins, Rosalyn - FSIS
Sent: Thursday, March 22, 2012 6:40 PM
To: Canavan, Jeff - FSIS; (b) (6) - FSIS
Subject: RE: How is the term "Fresh Ground" defined by the USDA? Can ground beef products tha...

You think it's the same person?

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 22, 2012 6:34 PM
To: Murphy-Jenkins, Rosalyn - FSIS; (b) (6) - FSIS
Subject: FW: How is the term "Fresh Ground" defined by the USDA? Can ground beef products tha...

FYI

From: Canavan, Jeff - FSIS
Sent: Thursday, March 22, 2012 1:09 PM
To: (b) (6) - FSIS
Subject: RE: How is the term "Fresh Ground" defined by the USDA? Can ground beef products tha...

(b) (6),

For meat products, we have a Food Standards and Labeling Book entry for "Fresh" that applies. The policy would not prohibit the use of the claim "fresh" on ground beef in which lean finely textured beef is used as an ingredient.

http://www.fsis.usda.gov/OPPDE/larc/Policies/Labeling_Policy_Book_082005.pdf

Jeff

From: (b) (6) - FSIS
Sent: Thursday, March 22, 2012 11:33 AM
To: Canavan, Jeff - FSIS
Subject: FW: How is the term "Fresh Ground" defined by the USDA? Can ground beef products tha...

Can you help me answer this question?

Thanks,

(b) (6)

Issues Analyst

USDA/Food Safety and Inspection Service

Office of Public Affairs and Consumer Education

Executive Correspondence & Issues Management Staff

1400 Independence Ave SW. Room 1166

Washington D.C. 20250

Phone (b) (6)

From: (b) (6) - FSIS

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

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) @gmail.com on behalf of [Chris Berry](#)
To: [Tarrant, Jeff - Commissioned Corps - FSIS](#)
Subject: Re: Huffington Post: Feds Buying 7 Million Pounds Of "Pink Slime" For School Lunches
Date: Tuesday, March 06, 2012 9:22:49 PM

Yeah, that's the way politics work for environment and education too... Things are mostly good. There's a bit of uncertainty with both of our jobs, which is a bit unsettling... but - given the state of the world - we shouldn't complain. Bob had a heart attack about a month ago - which was REALLY unsettling, but seems to be on the mend now. Otis is growing up and threatens to be better behaved than his sister Winni (who's now 5) in short order... not to mention dominating her in frisbee and most other games... How are things with you and su familia?

Btw, (b) (6) was asking about you on Facebook. Should I give her your email or... are you (gasp) going to join the social networking revolution one of these days and "friend" her?!

On Tue, Mar 6, 2012 at 9:03 AM, Tarrant, Jeff - Commissioned Corps - FSIS
<Jeff.Tarrant@fsis.usda.gov> wrote:

Ah yes... Soy lent Pink (a term coined by Carl Custer, a colleague of mine). It's junk... Of course, the school lunch program accepted it. Because it's cheap and the old political appointees from the G.W. Bush administration told the scientists to approve it. Now, we have a new administration, but you can't change the school lunch program too much (like restricting sodium or French fries in the menu), or the congressmen/women from food producing states will lock up money/decisions on the hill (that's the way they punish wayward scientist and professionals).....

So, how's things on the Berry/Harper farm?

Jeff Tarrant
Commander, U.S. Public Health Service
USDA - Food Safety and Inspection Service
Office of Outreach, Employee Education and Training
Washington, DC 20024
Tel: [202.690.6497](tel:202.690.6497)
Email: jeff.tarrant@fsis.usda.gov

"Wisdom doesn't necessarily come with age. Sometimes age just shows up all by itself."

Tom Wilson

From: Chris Berry [mailto:(b) (6) @gmail.com]
Sent: Tuesday, March 06, 2012 11:48 AM
To: Tarrant, Jeff - Commissioned Corps - FSIS; Harry Robert Harper
Subject: Huffington Post: Feds Buying 7 Million Pounds Of 'Pink Slime' For School Lunches

Ick....

 [**Feds Buying 7 Million Pounds Of 'Pink Slime' For School Lunches**](#)
[Pink slime -- that ammonia-treated meat in a bright Pepto-bismol shade -- may have been rejected by fast food joints like McDonald's, Taco Bell and...](#)

Sent from my iPhone...please excuse my brevity and typos!

-Chris Berry

(b) (6)

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--

Chris Berry

(b) (6)

From: [Hubbard, Amy](#)
To: [Fillpot, Dirk - FSIS](#)
Subject: RE: I should have mentioned when I spoke with you earlier...
Date: Thursday, March 15, 2012 11:27:19 AM

Yeah, I was looking and couldn't figure a way to wedge it in but I think it will fit somewhere !

From: Fillpot, Dirk - FSIS [mailto:Dirk.Fillpot@fsis.usda.gov]
Sent: Thursday, March 15, 2012 8:25 AM
To: Hubbard, Amy
Subject: RE: I should have mentioned when I spoke with you earlier...

Thanks! Granted, wouldn't go with the whole "pink slime" story, but if you see that it's worth a brief, that would really help spread the word in LA.

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: Hubbard, Amy [mailto:Amy.Hubbard@latimes.com]
Sent: Thursday, March 15, 2012 11:20 AM
To: Fillpot, Dirk - FSIS
Subject: RE: I should have mentioned when I spoke with you earlier...

Oh that's very cool, thank you!

From: Fillpot, Dirk - FSIS [mailto:Dirk.Fillpot@fsis.usda.gov]
Sent: Thursday, March 15, 2012 7:57 AM
To: Hubbard, Amy
Subject: I should have mentioned when I spoke with you earlier...

Were you aware of this? We're hopeful that people will learn about them so they can sign up to receive information about food recalls when they need that info (especially since recalls can and often happen after regular working hours or on weekends).

http://www.fsis.usda.gov/News_&_Events/NR_030112_03/index.asp

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/>

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From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: IBP
Date: Tuesday, March 27, 2012 6:32:28 AM

Well BPI employees are on a two week hold they will get paid up to that time after that they will know if operations will resume or not, this was part of my duties when working on the fabrication side and they are still going to run the tallow operation and all we do there is the proper labeling edible, unedible or technical. I seen a news report last night about the "pink slime" and BPI is fighting back and all the plants were shut down and mention all the big customers they had. This operation used to run on 7 days a week so I feel for the people but don't mind if it goes away. But I guess will see in a couple of weeks the final results.

From: (b) (6) - FSIS
Sent: Monday, March 26, 2012 8:55 PM
To: (b) (6) - FSIS
Subject: RE: IBP

It's the news media. Apparently there is a U-Tube that shows some guy with meat in his hand and pouring household ammonia on it and mixing the meat saying that is what we do in the packing house. They are calling the tissue rendered product "Pink Slime" and have pictures of pink ground product. Our low-temp rendering (tissue) is shutting down after today too. I thought they were talking about the Blood Plasma System you cover. Is it at Sublette and do you cover it as part of your duties?

Since the product is used primarily in ground beef they will have to do something to meet the demand for the ground beef. I don't know what the percentage actually was but it was pretty high. That's why the fast food burgers had no flavor like the. The Angus ground beef did not allow it to be put in so that is why the push for Angus Beef ads in all the fast foods. They really are a better product but now without the tissue they should all taste alike.

This is what I understand of the issues.

From: (b) (6) - FSIS
Sent: Monday, March 26, 2012 6:51 AM
To: (b) (6) - FSIS
Subject: RE: IBP

Hi (b) (6) Yes the initials are wrong but the rumor is right BPI (Beef Products Inc.) is closing down as of today all I know is they got bad publicity and all the customers dropped them immediately. I talked to the QA supervisor Friday he said they will know more today because the people from corporate in South Dakota are meeting here about 8:00 am so

will see.

From: (b) (6) - FSIS
Sent: Friday, March 23, 2012 10:46 PM
To: (b) (6) - FSIS
Subject: IBP

I hope I have the initials right. Hearing that it closed but also heard it was because of OSHA. What's the scoop?

From: [Murphy-Jenkins, Rosalyn - FSIS](#)
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...
Date: Monday, March 26, 2012 12:06:47 PM

No problem.

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 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: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: If a label says "ground chuck" , "ground round", or "ground sirloin", is it corre...
Date: Tuesday, March 27, 2012 3:59:15 PM

We could answer with current policy but note that the agency is reviewing that policy. If a decision is made while the drafts are in clearance, we would have to shift gears. I would bounce that approach off of LPDD to see if they are comfortable with it.

(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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Washington, D.C. 20250
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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: Tuesday, March 27, 2012 3:57 PM
To: (b) (6) - FSIS
Subject: FW: If a label says "ground chuck" , "ground round", or "ground sirloin", is it corre...

FYI. I wonder if we should go ahead and answer with current policy? I have three similar letters.
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
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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.

(b) (6)

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...

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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: RE: If a label says "ground chuck" , "ground round", or "ground sirloin", is it corre...
Date: Wednesday, March 28, 2012 1:55:07 PM

Great – thanks for confirming w/ them.

(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: (b) (6) - FSIS
Sent: Wednesday, March 28, 2012 1:54 PM
To: (b) (6) - FSIS
Subject: FW: If a label says "ground chuck" , "ground round", or "ground sirloin", is it corre...

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
To: (b) (6) - FSIS
Subject: RE: IMG00054-20120326-1559.jpg
Date: Wednesday, March 28, 2012 10:35:07 AM

AWWWHHHHH

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

From: (b) (6) - FSIS
Sent: Wednesday, March 28, 2012 6:34 AM
To: (b) (6) - FSIS
Subject: RE: IMG00054-20120326-1559.jpg

We think you should take one of those weekends with us!

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

From: (b) (6) - FSIS
Sent: Wednesday, March 28, 2012 6:31 AM
To: (b) (6) - FSIS
Subject: RE: IMG00054-20120326-1559.jpg

What a video that squirrel would've made!! Sounds like you got a good lawn tractor. The big cutting deck will make short time of it. I was cutting grass around 5:00 so we were doing the same thing at the same time.

I'm camping out at Schenk today to start documenting Danishanko and work through approving a religious beef and poultry slaughter recommendation/application, along with a myriad of issues. Yes I have the countdown monitored, only 40 more weekends.

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

From: (b) (6) - FSIS
Sent: Wednesday, March 28, 2012 4:41 AM
To: (b) (6) - FSIS
Subject: RE: IMG00054-20120326-1559.jpg

Good morning!

No, no, no...am not eating the chickens. The ducks, however, have grown nice and plump....mmmm. JOKING again.

Bought 2 new gates for the pasture last night along with the super Cub Cadet. 26 HP and a 54" cutting deck. It has the big tires on the back and went up the hill by the house with ease. Was cutting grass at 8:30 last night! What a blast.

Sorry to hear Danishanko is still stirring the pot. Keep the countdown going. It will all be over with soon enough.

The dogs finally came across a big fat brown squirrel in the yard. I wish I had a video. The squirrel, either being too fat or too stupid, did not know which tree to climb and ran in circles in the yard with the dogs on her tail. The dogs were confused since the squirrel stayed on the ground. The whole time the dogs are chasing the squirrel, Kes never dropped the Frisbee. It looked like a circus act. We almost had squirrel to put on the egg.

I hope today is a better day. I'll be thinking of you.

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

From: (b) (6) - FSIS
Sent: Tuesday, March 27, 2012 7:40 AM
To: (b) (6) - FSIS

Subject: RE: IMG00054-20120326-1559.jpg

The egg and poultry, hmmm seems like it fits like a hand and a glove. You'd probably find pink slime more appetizing. Keep their little light on so they are snuggled in.

Kind of a crappy start to the week. Danishanko has caused a lot of problems that must be dealt with. I will pace and prioritize though. Hope you have a good week and the chicks and ducks realize who they are. Miss you!!

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

From: (b) (6) - FSIS

Sent: Tuesday, March 27, 2012 4:06 AM

To: (b) (6) - FSIS

Subject: RE: IMG00054-20120326-1559.jpg

Wow - stuff does grow bigger out there! Weather turned chilly yesterday and cold last night, so had to tuck in the chicks and ducks. They can't quite reach the nesting boxes yet, so I gave them boxes on the ground stuffed with straw. They seemed fine this morning. The chicks have most of their feathers and the ducks are still downy with a few feather tips coming in on their tails. They are growing exponentially now! Hmmm...time to fire up the egg....JOKING!

Hope your week is off to a good start. Don't work too hard - remember the countdown!

Miss you!!!!!!!

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

From: (b) (6) - FSIS

Sent: Monday, March 26, 2012 4:00 PM

To: (b) (6) - FSIS

Subject: IMG00054-20120326-1559.jpg

Here's the big gal

Sent using BlackBerry

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Important: FS.gov Ed Board Mtg on 2/9 at 3:30 (1-866-(b) (2) , passcode (b) (2) -- TODAY
Date: Thursday, February 09, 2012 4:27:40 PM

Ha!

(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, February 09, 2012 3:30 PM
To: (b) (6) - FSIS
Subject: RE: Important: FS.gov Ed Board Mtg on 2/9 at 3:30 (1-866-(b) (2) , passcode (b) (2)) -- TODAY

Sounds like it will be a long(er) meeting. I don't think I will mention the pink slime issue, we didn't get a lot of calls and I don't want to write a blog about it

(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 2:48 PM
To: (b) (6) - FSIS
Subject: RE: Important: FS.gov Ed Board Mtg on 2/9 at 3:30 (1-866-(b) (2) , passcode (b) (2)) -- TODAY

I already pulled a couple of things from the weekly report

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From: (b) (6) - FSIS
Sent: Thursday, February 09, 2012 2:46 PM
To: (b) (6) - FSIS
Subject: RE: Important: FS.gov Ed Board Mtg on 2/9 at 3:30 (1-866-(b) (2), passcode (b) (2) -- TODAY

- Is there anything in the weekly report we should mention?
- Recalls? All of our recalls have been related to hard boiled eggs which I'm sure will be discussed by FDA.
- What about the "pink slime" calls the Hotline received last week (from the announcement that McDonalds was going to stop using burgers processed with it)?

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

From: (b) (6) - FSIS
Sent: Thursday, February 09, 2012 2:27 PM
To: (b) (6) - FSIS
Subject: FW: Important: FS.gov Ed Board Mtg on 2/9 at 3:30 (1-866-(b) (2), passcode (b) (2) -- TODAY
Importance: High

What do we have to talk about today in the updates?

(b) (6)
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(fax) 301-504-2092

From: (b) (6) (HHS/ASPA/WCD) [mailto:(b) (6)@hhs.gov]
Sent: Thursday, February 09, 2012 1:50 PM
To: (b) (6)
[REDACTED]

(b) (6)

- FSIS

Subject: Important: FS.gov Ed Board Mtg on 2/9 at 3:30 (1-866-(b) (2) , passcode (b) (2) --
TODAY

Importance: High

Hello all,

We have a fair amount of things to discuss today, so please make sure to have at least one person on the call from each agency at 3:30pm. I've attached the new blog/features calendar.

Thanks,

(b) (6)

GoToMtg Info./ Conference Call Info.

1. Please join my meeting.

<https://www3.gotomeeting.com/join/419757574>

Meeting ID: 419-757-574

2. Join the conference call:

CC: 1-866-(b) (2)

Passcode: (b) (2)

Agency updates

- CDC:
- FDA:
- USDA:

FS.gov updates (since 1 /26)

- Recalls, Allergy Alerts, Investigations:
 - CDC:
 - FDA:
 1. RECALL: Turkey & Ham Sandwiches
 2. RECALL: Chocolate Raisins
 3. RECALL: Vitaflo Renastart
 4. ALLERGY ALERT: Fudge Peanut Butter
 5. RECALL: Eggs
 6. RECALL: Dried Yellow Croaker
 7. RECALL: Sardine Anchovies
 8. RECALL: Dog Food
 9. RECALL: Tremella
 10. RECALL: Prepared foods with Eggs
 11. RECALL: Salads
 12. RECALL: Cobb Salad
 13. RECALL: Sandwiches with Eggs

- 14. RECALL: Cobb & Spinach Salads
- 15. RECALL: Jam & Peanut Butter Snacks
- 16. RECALL: Chicken Salad
- 17. RECALL: Egg Salad Sandwich
- 18. RECALL: Egg Spread, Sandwiches, & Salad
- USDA:
 - 1. RECALL: Chicken Salad
- Feature:
 - Super Bowl
 - Valentine's Day
- Blog:
 - Is OJ Safe to Drink?
 - Super Bowl
 - Valentine's Day
- News updates:
 - [Investigation Update: Multistate Outbreak of Human Salmonella Typhimurium Infections Linked to Ground Beef](#) (February 1, 2012)
- Tweets and FB:
 - [#OUTBREAK](#) Multistate Outbreak of [#Salmonella](#) Enteritidis Infections Linked to [#Restaurant](#) Chain A [go.usa.gov/nZ8](#) [#foodsafety](#)
 - For [#outbreak](#) info. check the Foodborne Diseases Centers for Outbreak Response Enhancement (FoodCORE) site [go.usa.gov/nZN](#) [#foodsafety](#)
 - Investigation Update: Human [#Salmonella](#) Typhimurium Infections Associated with Microbiology Labs. [go.usa.gov/nZU](#) [#foodsafety](#)
 - BLOG: Is OJ Safe to Drink? [go.usa.gov/n59](#) [#foodsafety](#) [#OJ](#)
 - [#EdNet](#) January 2012 Edition of The National Food Safety Educator's Network newsletter [go.usa.gov/n5H](#) [#foodsafety](#)
 - BLOG: Is your food safe to eat for the big game? [#foodsafety](#) for Superbowl Sunday & a special recipe - [ow.ly/8N1FW](#)
 - RT @[USDAFoodSafety](#): MANNING a [#SB46](#) party? Successful party [#foodsafety](#) starts with a clean surface [go.usa.gov/nkL](#) [#eli](#) [#foodsafetySB](#)
 - RT @[USDAFoodSafety](#): No RUSHING. Safely thaw meats b4 cooking & prevent illness at [#SB46](#) parties. Thawing tips: [go.usa.gov/nkR](#)...
 - RT @[USDAFoodSafety](#): Press Release: Score a [#FoodSafety](#) Touchdown at Your [#SuperBowl](#) XLVI Party [go.usa.gov/nob](#) [#SB46](#) [#FoodSafeSB](#)
 - Don't just "wing it" at your [#SB46](#) party! Have a food safe [#superbowl](#) with these tips & our bonus recipe - [go.usa.gov/nLp](#) [#foodsafety](#)

- BLOG: Cupid is Coming! Tips for a Romantic—and Safe—Dinner [#foodsafety #valentinesday](http://go.usa.gov/Qgy)

Assignments:

- Blogs:
 - Cook It Safe! (POC: Kathy/USDA) – **Due February 10**
 - Food Safety for At Risk Populations (POC: Howard/FDA) – **Due February 24**

Discussion items (for today's meeting):

- Food Safety Campaigns on FS.gov
 - Food Safe Families/Cook It Safe!/Check Your Steps
 - The Ask
 - Future Campaigns
 - Location & Next Steps
- Billboard:
 - Ideas for after Valentine's Day
- Org. Chart & Contact List update:
 - Any updates??
- Blog:
 - Any new topics to add to ideas or evergreens
- FS Visit Dates:
 - FDA:
 - College Park
 - White Oak
 - USDA:
 - D.C.
 - Beltsville

Alison Amor

Public Affairs Specialist/ Web Content Manager
Office of the Assistant Secretary for Public Affairs
Department of Health and Human Services
www.foodsafety.gov
www.flu.gov

From: (b) (6) - FSIS
To: - FSIS
Subject: RE: In the News
Date: Wednesday, March 14, 2012 4:06:38 AM

Thanks again for this info Monty.

Leave it to the Ms.Wenonah Hauter, executive director of FWW to expose what this agency is doing.

Are the same people that approved the pink slime mess!

Less inspectors = more food safety!!!

Who made that one up, if they believe that, I have a Brooklyn bridge for sale too, cheap only 10,000!!!

P.S we are now getting together all the N.E. Presidents to go to DC and protest HIMP elimination of GS 7 line inspectors.

I'll get back to you with a date ASAP.

Thank you!

(b) (6)

USDA FSIS CSI 65-14

Long Island NY.

Email address; (b) (6) @fsis.usda.gov

Thomas Jefferson quotation;

Honesty is the first chapter in the book of wisdom!

From: (b) (6) - FSIS
Sent: Tuesday, March 13, 2012 3:06 PM
To: (b) (6)

Subject: FW: In the News - FSIS

(b) (6)

USDA/FSIS/FO

Consumer Safety Inspector-Relief

Member Lawrence District EEOAC

Monett, MO.

Lawrence District

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

cell - (b) (6)

From: (b) (6) - FSIS
Sent: Tuesday, March 13, 2012 1:04 PM
To: (b) (6) - FSIS; Berhow, Trent - FSIS; (b) (6) - FSIS; (b) (6) - FSIS;
(b) (6) - FSIS
Subject: FW: In the News

Government Agencies

House Panel Debates New Poultry Inspection Rule

by [Helena Bottemiller](#) | Mar 09, 2012

A proposal to reform poultry inspection that would shift quality and deflect oversight away from U.S. Department of Agriculture inspectors toward the companies processing the birds has come under heavy criticism by Washington, DC-based Food & Water Watch. On Thursday, the debate spilled over into an agriculture appropriations hearing in the House.

<< OLE Object: Picture (Device Independent Bitmap) >> USDA's Food Safety and Inspection Service (FSIS) is responsible for examining all poultry carcasses for blemishes or visible defects before they are further processed. Under the proposed rule, the agency would hand this over to the poultry plant in order to devote more FSIS inspectors to evaluating the company's pathogen-prevention plans and bacteria-testing programs.

The HACCP Based Inspection Models Project (HIMP), which is voluntary, moves inspectors down the line -- to right before the chiller -- to make sure there's no fecal material on the birds, or no other food safety defects, before they take the plunge into the cooling bath.

According to a [peer-reviewed risk assessment](#), HIMP would save FSIS \$85- to \$95 million over the next three years and be a \$250 million boost to poultry companies, which will be able to crank up line speeds and process birds at a faster pace, all while reducing 5,200 poultry-caused illnesses each year. The plan is aimed at improving food safety, but some consumer groups are skeptical about the initiative.

On the eve of a House appropriations subcommittee meeting on FSIS' budget, Food & Water Watch released its [analysis of over 5,000 documents](#), received under a Freedom of Information Act request, that shows company inspectors routinely miss defects at plants currently operating under the HIMP pilot.

FWW said they found that company employees often miss quality defects like "feathers, lungs, oil glands, trachea and bile still on the carcass."

Their analysis found that the average error rate for these types of defect in chicken slaughter facilities was 64 percent and 87 percent in turkey slaughter facilities. And for one turkey slaughter facility, nearly 100 percent of samples found this category of defect. FWW also found that the vast majority of non-compliance records filed for the 14 plants under the pilot was for "fecal contamination found on the carcasses." Out of 229 NRs filed from March to August 2011, 208 (90 percent) were for visible fecal contamination that was missed by company employees.

"Based on the data coming out of the plants where this privatized inspection scheme is already in place, it is unacceptable for USDA to try to expand this program to more plants," said Wenonah Hauter, executive director of FWW.

During the appropriations hearing, Rep. Rosa DeLauro (D-CT) questioned Under Secretary Elisabeth Hagen about the proposed rule.

"I really am concerned about this transition to HIMP," said DeLauro. "I'm trying to get some sense of what this means ... because the descriptions from some of the inspectors already looking at what's happening and not happening, and I can get that to you, about what they're finding: fecal matter, and this is prior to going to the chiller... what they're finding feathers, bile, etc. is pretty gross."

Hagen insisted that FSIS is simply trying to modernize an outdated and inefficient poultry inspection system to lower the incidence of foodborne illness.

"This rule is about food safety and it's about modernizing," she said. "The commitment I made when I came into this job was that we would look at the way we do things and we would find ways to do things better than we have done before. And that's what this is about. It's about safer food for consumers."

DeLauro asked how the agency estimated the rule would prevent 5,200 illnesses.

"That figure comes from the risk assessment itself," said Hagen. "When we looked at this rule we looked at it from a commonsense standpoint: having people focused on the things that matter most in food safety in 2012. We looked at our experience with the HIMP model in which we have plants performing better than they're performing in the non-HIMP style, in terms of contamination rate and meaningful performance standards."

The data was used to project a public health impact and it was estimated the rule would prevent 5,200 illnesses annually. Hagen said about 1,000 of those illnesses would be caused by Salmonella and 1,000 by Campylobacter.

Regarding concerns about increasing line speeds at processing plants, Hagen noted that FSIS is going outside its statutory mission to also look at the rule's impact on worker safety.

"Our first concern is food safety. If we have the opportunity to modernize the system and produce a safer product, we will do that, but we are concerned about unintended consequences that might occur because of this modernization. That's why we've partnered with NIOSH [The National Institute for Occupational Safety and Health], we've been in discussion with OSHA [Occupational Safety and Health Administration]. We're going to take these findings very seriously."

© Food Safety News

[More Headlines from Government Agencies »](#)

(b) (6), SCS

USDA, FSIS, FO

Tyson Foods Inc. P-18873

1151 East Pine Street

Vienna, GA 31092

Phone: (b) (6)

Fax: 229-268-8503

Hours of Work: 1530 - 2400

From: (b) (6) - AMS
To: (b) (6) - FSIS
Subject: RE: Incentivizing pre-harvest practices
Date: Wednesday, March 21, 2012 4:16:49 PM

(b) (6)

Monday at 3 pm or later is about all I have available. I'm here until 6 pm if that helps.

(b) (6)

From: (b) (6) FSIS
Sent: Wednesday, March 21, 2012 11:00 AM
To: (b) (6) - AMS
Subject: RE: Incentivizing pre-harvest practices

Thanks, (b) (6) Do Monday or Tuesday of next week work for your schedule? (b) (6)

From: (b) (6) - AMS
Sent: Wednesday, March 21, 2012 10:51 AM
To: (b) (6) - FSIS
Subject: RE: Incentivizing pre-harvest practices

(b) (6)

I'm out Friday. If it can wait until early next week, that would be best. If not, just call me tomorrow anytime you have a chance.

(b) (6)

(b) (6)

From: (b) (6) - FSIS
Sent: Wednesday, March 21, 2012 10:47 AM
To: (b) (6) - AMS
Subject: RE: Incentivizing pre-harvest practices

(b) (6)

Do you have any time Friday. I'm out tomorrow but could always call you if tomorrow still works best.

(b) (6)

From: (b) (6) - AMS
Sent: Monday, March 19, 2012 12:27 PM

To: (b) (6) - FSIS
Subject: Re: Incentivizing pre-harvest practices

That would be good. Thursday looks best for me as I have a lot of Pink Slime issues still taking a lot of my time. Should die down by midweek, I hope.

(b) (6)

From: (b) (6) - FSIS
Sent: Monday, March 19, 2012 11:10 AM
To: (b) (6) - AMS
Subject: Incentivizing pre-harvest practices

(b) (6)

I am on a workgroup here in FSIS that is working on preharvest food safety items, including discussions about how to incentivize best practices by the industry. At this morning's meeting, I mentioned that AMS would likely be a valuable partner is discussing this matter with us. If you have time this week I can call or stop by to update you.

(b) (6)

(b) (6)

Office of Field Operations
Food Safety and Inspection Service
U.S. Department of Agriculture
South Building, Room 3803
1400 Independence Avenue, SW
Washington DC 20250-3700
Tel (b) (6)
Fax: (202) 690-3287

From: [Amber Hunter](#)
To: (b) (6) - FSIS
Subject: RE: info
Date: Tuesday, February 28, 2012 3:45:16 PM

funny! Was that chicken mixed with pink slime? Yikes

From: (b) (6) - FSIS [mailto:(b) (6)@fsis.usda.gov]
Sent: Tue 2/28/2012 3:25 PM
To: Amber Hunter
Subject: info



My Favorite Animal

Our teacher asked what my favorite animal was, and I said, "Fried chicken." She said I wasn't funny, but she couldn't have been right, because everyone else laughed. My parents told me to always tell the truth. I did. Fried chicken is my favorite animal. I told my dad what happened, and he said my teacher was probably a member of PETA.

He said they love animals very much. I do, too. Especially chicken, pork and beef. Anyway, my teacher sent me to the principal's office. I told him what happened, and he laughed, too. Then he told me not to do it again.

The next day in class my teacher asked me what my favorite live animal was. I told her it was chicken. She asked me why, so I told her it was because you could make them into fried chicken.

She sent me back to the principal's office. He laughed, and told me not to do it again.

I don't understand. My parents taught me to be honest, but my teacher doesn't like it when I am.

Today, my teacher asked us to tell her what famous person we admire most. I told her, "Colonel Sanders." Guess where I am now...

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From: [Amber Hunter](#)
To: (b) (6) - FSIS
Subject: RE: info
Date: Friday, February 03, 2012 5:02:06 PM

Still yucky, I won't eat fast food burgers anymore! Deer meat for me thanks. No answer to #2 question, oh well.

From: (b) (6) - FSIS [mailto:(b) (6)@fsis.usda.gov]
Sent: Fri 2/3/2012 4:45 PM
To: Amber Hunter
Subject: info

McDonald's Drops 'Pink Slime' From Hamburger Meat

By [Josh Sanburn](#) | [@joshsanburn](#) | February 1, 2012 | [21](#)

[in Share](#) 29



PAUL J. RICHARDS / AFP / GETTY IMAGES

A partially eaten McDonald's hamburger that may have been cooked with "pink slime."

For years, the world's leading fast-food chain used a "pink slime" as beef filler for its burgers in the U.S. After a campaign by celebrity chef Jamie Oliver, McDonald's has abandoned the goo.

Oliver, who stars in his own TV show "Jamie Oliver's Food Revolution," has been campaigning for months to get fast-food chains to stop using the pink slime, which is technically discarded beef cuts [treated with ammonium hydroxide](#).

(**MORE:** [Cheers! Increase in Liquor Sales Bodes Well for Economic Recovery](#))

While it's approved by the U.S. Department of Agriculture, it's still rather stomach-turning. The goo became better known after Oliver highlighted it on his show, demonstrating how it's made from scraps that are soaked in ammonium hydroxide and then ground into a pinkish form that looks something like hamburger meat.

McDonald's has confirmed that it has stopped use the stuff, even as *The Daily* has reported that [the Agriculture Department plans to buy 7 million pounds of it](#) for public school cafeterias in the next several months.

McDonald's recently released a statement saying that at the beginning of last year, "we made a decision to discontinue to the use of ammonia-treated beef in our hamburgers," but it has only been widely reported within the last few days. McDonald's denies that Oliver's show had anything to do with halting the practice, and it does appear that they stopped using it before Oliver's show aired in April.

Read more: <http://moneyland.time.com/2012/02/01/mcdonalds-drops-pink-slime-from-hamburger-meat/?iid=pf-main-lede#ixzz1lMEWeqSo>

From: Amber Hunter [mailto:(b) (6)@chhi.org]
Sent: Friday, February 03, 2012 9:25 AM
To: (b) (6) - FSIS
Subject: pink slime?

I have two questions for you.

1. 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: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: info
Date: Saturday, February 04, 2012 1:10:50 PM

I first saw this process in a cannery... ingredients and ground pork were mixed overnight... the ingredients broke the ground pork down into meat gel, which filled the voids between the chunks and when cooked in the process solidified into a solid meat~ish substance that was bonded to the chunks and sliced and cooked well... Eat it son, it's good for you!

There... it's not exactly pink slime, but I just coined the phrases meat gel and meat~ish... see I could be on TV too!

From: (b) (6) - FSIS
Sent: Friday, February 03, 2012 5:43 PM
To: (b) (6) - FSIS
Subject: RE: info

Gross.....

From: (b) (6) - FSIS
Sent: Friday, February 03, 2012 3:40 PM
To: (b) (6) - FSIS
Subject: info

I was asked about this and had no idea so looked it up. I think this article contains some exaggerations but still it's kind of sick to think about how much stuff is added to commercially prepared foods. We don't even really know what we are eating anymore and yet there will be a line out to the street to get it.

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: info
Date: Tuesday, February 07, 2012 2:51:01 PM

I might plant a garden this year. Small but rewarding.

From: (b) (6) - FSIS
Sent: Tuesday, February 07, 2012 7:33 AM
To: (b) (6) - FSIS
Subject: RE: info

I do not know if I could be a vegan, in any sense of the word. I do know that I have no interest in lunch meats. If I can always afford it, it will be whole muscle meats. No fabricated, processed junk. Fruits & veggies, yep.

The prices of good for you foods is rising. Diabetes is rampant – yes, from sedentary lifestyles but also from the point that folks just don't have the money and/or a literally clueless about how serious diabetes really is.

Parents with a family have hungry bellies to feed. Very scary to see yourself on food stamps and have a sick child that is in need of costly medical care, but you can't afford to miss a day of work at your job to take them to the doctor (which you may not be able to afford) because they will let you go – since there's 50 other folks out there, ready to take over your job.

I apologize. Off the subject, I know. God provided us with good, natural foods, not perverted, not processed, just simple and best. Believe what you will, don't you think that foods in their natural form are best? OK. I stop now. ☺

From: (b) (6) - FSIS
Sent: Monday, February 06, 2012 3:05 PM
To: (b) (6) - FSIS
Subject: RE: info

I'm trying to limit meat but as you know that's kind of hard around here. It's all junk!

From: (b) (6) - FSIS
Sent: Monday, February 06, 2012 5:57 AM
To: (b) (6) - FSIS
Subject: RE: info

True! I had somebody last week show me and ask me about it. "Is this what is really in it?" I also thought the article was something else. At the very least, everyone should be asking and finding out what exactly is in the food they eat, products they drink.

Knowledge is power.

From: (b) (6) - FSIS
Sent: Friday, February 03, 2012 5:40 PM
To: (b) (6) - FSIS
Subject: info

I was asked about this and had no idea so looked it up. I think this article contains some exaggerations but still it's kind of sick to think about how much stuff is added to commercially prepared foods. We don't even really know what we are eating anymore and yet there will be a line out to the street to get it.

McDonald's Drops 'Pink Slime' From Hamburger Meat

By [Josh Sanburn](#) | [@joshsanburn](#) | February 1, 2012 | [21](#)

[inShare29](#)

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

Paul J. Richards / AFP / Getty Images

A partially eaten McDonald's hamburger that may have been cooked with "pink slime."

For years, the world's leading fast-food chain used a "pink slime" as beef filler for its burgers in the U.S. After a campaign by celebrity chef Jamie Oliver, McDonald's has abandoned the goo.

Oliver, who stars in his own TV show "Jamie Oliver's Food Revolution," has been campaigning for months to get fast-food chains to stop using the pink slime, which is technically discarded beef cuts [treated with ammonium hydroxide](#).

(MORE: [Cheers! Increase in Liquor Sales Bodes Well for Economic Recovery](#))

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McDonald's denies that Oliver's show had anything to do with halting the practice, and it does appear that they stopped using it before Oliver's show aired in April.

Read more: <http://moneyland.time.com/2012/02/01/mcdonalds-drops-pink-slime-from-hamburger-meat/?iid=pf-main-lede#ixzz1lMEWeqSo>

From: [Amber Hunter](#)
To: (b) (6) - FSIS
Subject: RE: info
Date: Wednesday, February 29, 2012 8:39:12 AM

WTF? Love you. It actually looks a great recipe. I've been hankerin' for a chicken taco. Not Taco Bell though, they use pink slime too. So does Wendy's. You can't trust anybody else to cook your food anymore. It's disgusting. Well, you never said anything about my YMCA story....wasn't it a hoot?

From: (b) (6) - FSIS [mailto:(b) (6)@fsis.usda.gov]
Sent: Wed 2/29/2012 1:32 AM
To: Amber Hunter
Subject: info

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From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: info
Date: Friday, March 23, 2012 6:05:28 PM

Funny time for everyone to start complaining – the economy sucks and beef is at an all time high of 1.75 to 2.00 a pound for fat cattle. Crazy.

Guess they all make more money than I do. I'll just buy chicken, with all the yucky slime and Salmonella, on the entire carcass and eat that! Doesn't bother me a bit!

From: (b) (6) - FSIS
Sent: Friday, March 23, 2012 4:00 PM
To: (b) (6) - FSIS
Subject: RE: info

Yep, That is so true. All those TV dinners. Major changes on the horizon. Too bad about all those plants closing. Guess we will need more farmers to produce more beef. Probably won't be exporting as much beef to other countries now since we will need it here. I better go buy up all those unhealthy TV dinners before they get more expensive. Darn I really like the 86 cents Banquet dinners.

I guess all those people who drink and smoke will need to cut back so they can afford the healthy hamburger.

(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
Sent: Friday, March 23, 2012 5:54 PM
To: (b) (6) - FSIS
Subject: RE: info

Yah, and ground beef which is where most of the Lean Beef was going contains a lot of crap already. Tendons/ligaments/scrap pieces of meat. All plants trim as close to the bone as they can so in reality we all have been eating something close to pink slime for years.

Lot of PDCB also used in frozen foods – burritos/pizza toppings/etc. YUM!

From: (b) (6) - FSIS
Sent: Friday, March 23, 2012 3:51 PM
To: (b) (6) - FSIS
Subject: RE: info

I agree. The problem with this is that the public is going to lose a load when they find out how much more this is going to cost them. They thought ground meat was expensive before it is going to go through the roof. Know more chubs. It will set some of these mom and pop plants up nicely since most of them that I know of don't use any fillers, but then their meat is more expensive. We pay for quality.

(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
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TIME TO PUT IT'S PANTS ON.

WINSTON CHURCHILL

From: (b) (6) - FSIS
Sent: Friday, March 23, 2012 5:45 PM
To: (b) (6) - FSIS
Subject: RE: info

Yep, they did. About 2 or 3 months ago most of their buyers that used it got wind of the pink slime issue and stopped using it. Guess they saw the writing on the wall and decided to get ahead of the press! Smart.

Guess BPI, which was making 90% of it, was calling them trying to sell some more and lowered the price considerably. They couldn't buy it because their buyers didn't want it anymore. BPI told them that they have shut like 75% of their plants as no one is buying the stuff anymore.

When I worked for ConAgra they made the PDCB (partially defatted chopped beef) – neat process really. The bones (minus the skeletal bones (backbone, etc)) went into a big heated centrifuge. It spun around and took all the meat off the bones. The heat melted

the fat and drained most of it away. When I was there I don't think they were adding any antimicrobial to it (not required back then), but could have been putting a little Citric Acid on it as we used that in the plant a lot on other meat products. The Lean Beef that SSI was using is the ammoniated product but PBCB only allows Citric/Lactic I think.

If the public knew about all the antimicrobials industry uses now they'd probably crap a brick. Out of sight out of mind. That Lean beef is no worse than using shank meat full of tendon/ligament) in ground beef and also spraying Lactic acid on it!

From: (b) (6) - FSIS
Sent: Friday, March 23, 2012 3:37 PM
To: (b) (6) - FSIS
Subject: info

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.

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UKN

A LIE CAN MAKE IT HALF WAY AROUND THE WORLD BEFORE TRUTH HAS

[REDACTED]

ANTS ON. [REDACTED]

WINSTON CHURCHILL

[REDACTED]

From: (b) (6)
To: (b) (6) - FSIS
Subject: Re: information
Date: Tuesday, March 27, 2012 5:53:23 PM

fascinating....thanks (b) (6)

(b) (6)

From: (b) (6) - FSIS" (b) (6) @fsis.usda.gov>
To: (b) (6) ix.netcom.com>

Sent: Tuesday, March 27, 2012 1:56 PM

Subject: information

The link below provides information regarding lean finely textured beef (pink slime).

<http://www.meatami.com/ht/a/GetDocumentAction/i/76184>

Regards,

(b) (6)

Consumer Safety Inspector

San Jose, CA

USDA, FSIS, OFO

(b) (6) @usda.gov



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

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From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: interesting article
Date: Monday, March 12, 2012 11:21:00 AM

(b) (6) so funny you bring this up! I will forward you the facts! There is a lot of misinformation going on here. Let me straighten it out with my next email to you and the team. It has been all over the national news, no doubt.

Knowledge is power and you are about to get the facts! Thanks for bringing this up, good job!

(b) (6)

From: (b) (6) - FSIS
Sent: Monday, March 12, 2012 8:51 AM
To: (b) (6) - FSIS
Subject: interesting article

Doc, something interesting. Over the weekend, I read an article about "pink slime." Heard of that? Some guy asked me about it down at the LDS cannery last week. I had never heard the term. Apparently when meat (beef, chicken or whatever... this is talking about mechanically separated product... so products like hotdogs, chicken nuggets, etc.) Anyway when this meat is salvaged, it is finely ground with other items like tendons, eyeballs, stuff that would generally be disposed of....food coloring is added, also ammonia is added to kill bacteria. The product then has a lot of artificial flavoring added because of the ammonia. The ammonia is not listed as an ingredient on the label. Apparently the USDA has approved this whole thing. Disgusting. Basically, they are turning dog food into people food. If you want me to, I'll locate the article and email it to you.

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Interesting article
Date: Friday, March 30, 2012 12:11:08 PM

Thanks (b) (6) ...yeah, the story is very one sided. The PHIS task file is very helpful. How is the family?

From: (b) (6) - FSIS
Sent: Friday, March 30, 2012 9:29 AM
To: (b) (6) - FSIS
Subject: Interesting article

(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)

<< File: Why Do Beef Trimmings Need to be Sanitized.htm >> << File: PHIS Task Library 6_29_11.pdf >>

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: interesting
Date: Tuesday, March 06, 2012 3:02:17 PM

Probably he is looking for a job ;)

Thank You,

(b) (6)

(b) (6) **Ph.D.**

Senior Microbiologist

USDA/FSIS/OIA/IES

Tel: (b) (6)

From: (b) (6) - FSIS
Sent: Tuesday, March 06, 2012 3:01 PM
To: (b) (6) - FSIS
Subject: RE: interesting

☺ GZ rises again!

(b) (6), DVM, MS

USDA FSIS

International Equivalence Staff

Room 2940-S

(b) (6)

From: (b) (6) - FSIS
Sent: Monday, March 05, 2012 3:12 PM
To: (b) (6) - FSIS
Subject: FW: interesting

Thank You,

(b) (6)

(b) (6) **Ph.D.**

Senior Microbiologist

USDA/FSIS/OIA/IES

Tel: (b) (6)

From: Eblen, Denise - FSIS

Sent: Monday, March 05, 2012 3:02 PM

To: (b) (6) - FSIS; Shaw, William - FSIS; (b) (6) - FSIS

Subject: interesting

US: Partners in 'slime'

05.mar.12

The Daily

David Knowles

<http://www.thedaily.com/page/2012/03/05/030512-news-pink-slime-1-3/>

The U.S. Department of Agriculture's continued purchase of so-called pink slime for school lunches makes no sense, according to two former microbiologists at the Food Safety Inspection Service.

"I have a 2-year-old son," microbiologist Gerald Zirnstein told The Daily. "And you better believe I don't want him eating pink slime when he starts going to school."

It was Zirnstein who first coined the term "pink slime" after touring a Beef Products Inc. production facility in 2002 as part of an investigation into salmonella contamination in packaged ground beef. In an email to his colleagues shortly after the visit, Zirnstein said he did not "consider the stuff to be ground beef."

Made by grinding together connective tissue and beef scraps normally destined for dog food and rendering, BPI's Lean Beef Trimmings are then treated with ammonia hydroxide, a process that kills pathogens such as salmonella and E. coli.

The resulting pinkish substance is later blended into traditional ground beef and hamburger patties.

For retired microbiologist Carl Custer, a 35-year veteran of the Food Safety Inspection Service, the idea of mixing in BPI's Lean Beef Trimmings into more nutritious, pure ground beef was itself problematic.

"We originally called it soylent pink," Custer told The Daily. "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." Custer said he first encountered the product — which gained fame recently as "pink slime" in part due to the efforts of celebrity chef Jamie Oliver — back in the late 1990s. Despite voicing his concerns to other officials at the food inspection service, however, the USDA ruled that Lean Beef Trimmings were safe. "The word in the office was that undersecretary JoAnn Smith pushed it through, and that was that," Custer said.

Appointed by President George H.W. Bush in 1989, Smith had deep ties with the beef industry, serving as president of both the Florida Cattlemen's Association and the of the National Cattlemen's Association.

"Scientists in D.C. were pressured to approve this stuff with minimal safety approval," Zirnstein said.

A baseline study conducted by Zirnstein and Custer classified the trimmings as a "high risk product." Zirnstein says the food inspection service ignored their findings, and commissioned a separate study to assess the safety of BPI's meat.

The USDA, which plans to buy 7 million pounds of Lean Beef Trimmings from BPI in the coming months for the national school lunch program, said in a statement that all of its ground beef purchases "meet the highest standard for food safety." USDA officials also noted that the sole role of the food inspection service is to determine the overall safety of the nation's food supply, not to make judgments on a product's relative merits.

But Zirnstein and Custer say that the USDA now finds itself in the odd position of purchasing a product that has recently been dropped by fast-food giants McDonald's, Burger King and Taco Bell.

Denise Riordan Eblen, Ph.D.

Deputy Director, Risk Assessment Division

Office of Public Health Science

Food Safety and Inspection Service

United States Department of Agriculture

1400 Independence Ave., Maildrop 3766,

(9D-182 Patriot's Plaza III)

Washington, D.C., 20250

Blackberry: 202-251-6001

Office: 202-690-6238

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e-mail: denise.eblen@fsis.usda.gov

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From: [Coley, Donald - FSIS](#)
To: (b) (6) - [FSIS](#)
Subject: RE: It's 100 Percent Beef" Company on Defensive as It Closes Plants
Date: Tuesday, March 27, 2012 1:29:10 PM

Thanks, we've probably all eaten it. Is not as bad as it looks. However the "pink slime" idea got started and on internet-that's all she wrote. Company might not be able to come back from lost business.

Donald R. (Don) Coley
Deputy District Manager
Ridgeland, MS.
1-800-647-2484 or fax 601-965-5901

From: (b) (6) - FSIS
Sent: Tuesday, March 27, 2012 11:24 AM
To: Coley, Donald - FSIS
Cc: (b) (6) - FSIS
Subject: It's 100 Percent Beef" Company on Defensive as It Closes Plants

Interesting article.....

<< File: 'It's 100 Percent Beef' Company on Defensive as It Closes Plants - Yahoo!.htm >>

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Jamie Oliver wants to know why pink slime is part of your child's healthy school lunch Source: Red Green & Blue (<http://s.tt/12zuF>)
Date: Monday, March 12, 2012 1:22:37 PM

It's been all over the news for the last week—ABC Nightly news has been covering it every night—where have you been? Also, all over the daily news clips.

(b) (6) Ph.D.
Senior Economist
Food Safety & Inspection Service
U.S. Department of Agriculture
Washington, DC 20250
Phone: (b) (6)
Fax:
e-mail: (b) (6) fsis.usda.gov

From: (b) (6) - FSIS
Sent: Monday, March 12, 2012 11:49 AM
To: (b) (6) - FSIS
Subject: FW: Jamie Oliver wants to know why pink slime is part of your child's healthy school lunch Source: Red Green & Blue (<http://s.tt/12zuF>)

FYI

Ms. (b) (6)
Senior Economist
US Department of Agriculture
Food Safety & Inspection Service
Policy Analysis Division
Office: (b) (6)

From: (b) (6) - APHIS
Sent: Monday, March 12, 2012 11:28 AM
Subject: Jamie Oliver wants to know why pink slime is part of your child's healthy school lunch Source: Red Green & Blue (<http://s.tt/12zuF>)

<http://redgreenandblue.org/2011/04/13/jamie-oliver-wants-to-know-why-pink-slime-in-school-lunch/>

Why on earth does the USDA allow “pink slime” – a homogenized mix of the nastiest dregs and runoff of the meat processing industry – to be added into school lunches for America's children?

That's the question celebrity chef [Jamie Oliver](#) is asking on his show [Food Revolution](#) (Tuesday nights from 8:00-9:00 p.m. ET on ABC), and hopefully his voice will actually inspire somebody to listen.

Certainly not the folks at the Los Angeles Unified School District, who responded to questions about the health of the children they feed every day by banning Oliver and his

camera crew from every school in LA. Even in West Virginia, they were more open to work with Oliver to improve school lunches. But not Los Angeles.

Jamie Oliver has a cow



One of the things he did on the show was demonstrate how pink slime is made... and why. Basically, they take everything that's too nasty for humans to even look at as food – the stuff that used to be sold on the cheap as additives to pet food. But then some bright boy in the beef industry figured out that you could process it with ammonia (yes, just like your household cleaner) to kill e-coli and salmonella, then blend it all up into this pinkish goop that can be added back into ground beef – up to 15 percent.

Imagine the boost that gives to profits! According to [one report](#), \$440 million a year! From that perspective it makes sense that pink slime is now in 70 percent of ground beef products, and 5.5 million pounds a year are used in schools.

And since the USDA considers it a “process”, it doesn't even have to be listed on the package as a separate ingredient! Probably better for the bottom line, since I'm sure that being forced to print “includes pink slime processed with ammonia” on the label would cut into sales...

-> Next page: [Making kids sick](#)

Pink Slime in Fast Food Burgers

<http://eatdrinkbetter.com/2010/08/12/pink-slime-in-fast-food-burgers/>

Source: [Red Green & Blue](#) (<http://s.tt/12zuE>)

From: [O'Drudy, Leo - FSIS](#)
To: [Gould, Christopher - FSIS](#); [Khan, Atiya - FSIS](#); [Gaffney, Neil - FSIS](#); [Fillpot, Dirk - FSIS](#); [Boody, Elizabeth - FSIS](#)
Subject: RE: Jon Stewart on "Pink Slime"
Date: Thursday, March 29, 2012 11:13:36 AM

Don't miss the Simpsons clip, "Meat and You" in the comments below the Stewart clip. Direct link follows:

http://www.youtube.com/watch?feature=player_embedded&v=bps-xbo8wnA

Leo K. O'Drudy, III

Legislative Analyst

FSIS Congressional and Public Affairs Office

US Department of Agriculture

Room 1180 South Building

1400 Independence Avenue SW

Washington DC 20250

202-720-0283

202-690-0460 fax

leo.o'drudy@fsis.usda.gov

From: Gould, Christopher - FSIS
Sent: Thursday, March 29, 2012 10:31 AM
To: Khan, Atiya - FSIS; Gaffney, Neil - FSIS; Fillpot, Dirk - FSIS; Boody, Elizabeth - FSIS; O'Drudy, Leo - FSIS
Subject: Jon Stewart on "Pink Slime"

For your viewing pleasure –

<http://gawker.com/5897338/jon-stewart-is-greatly-troubled-by-pink-slime>

Christopher Gould

Congressional & Public Affairs Office

USDA Food Safety & Inspection Service

202-690-4546 (desk)

202-365-0186 (cell)

202-720-5704 (fax)

From: [Harry and Elaine Hamil](#)
To: [McIntire, Richard - FSIS](#)
Subject: Re: Just closing the loop--
Date: Wednesday, March 28, 2012 10:42:21 AM
Attachments: [USDA Ingredient Standard List & Labeling Requirements for Ground Beef Products.pdf](#)
[2005.08 FSIS's Food Standards & Labeling Policy Book \(some definitions\).doc](#)
[BPI - History.doc](#)

And, good day to you, Richard,

Attached are copies of the following:

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

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

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

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

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

We appreciate your help in understanding what actually transpired.

Harry

Harry Hamil

Co-publisher

Healthy Food News - US Edition

828/669-4003 - our greenhouse & home (where I usually am)

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

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

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

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

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

Subject: Just closing the loop--

Good day.

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

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

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

Richard J. McIntire
Public Affairs Specialist
Food Safety & Inspection Service
U.S. Dept. of Agriculture
1400 Independence Ave., SW
Wash., D.C. 20250

richard.mcintire@fsis.usda.gov

Ofc.: 202/690-0417; Cell./BB: (b) (6)

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From: (b) (6)
To: (b) (6) - FSIS
Subject: Re: Gotta love the press-it's real food....
Date: Thursday, March 22, 2012 11:49:42 AM

Ok

From: (b) (6) - FSIS [mailto:(b) (6)@fsis.usda.gov]
Sent: Thursday, March 22, 2012 11:37 AM
To: (b) (6)
Subject: RE: Gotta love the press-it's real food....

What's new with you? (b) (6) called on Tuesday and talked for 45 minutes! Give me a call if you get time and I will fill you in.

(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 11:34 AM
To: (b) (6) - FSIS
Subject: Re: Gotta love the press-it's real food....

I did and I thought it was great!

From: (b) (6) - FSIS [mailto:(b) (6)@fsis.usda.gov]
Sent: Thursday, March 22, 2012 11:32 AM
To: (b) (6)
Subject: RE: Gotta love the press-it's real food....

Boss man wouldn't let me out of writing another article about myself so I put a totally different spin on it and didn't mention artwork. If you get time to read it please let me know what you think. Thanks!

(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)

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From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Grammar
Date: Thursday, March 15, 2012 5:05:23 PM

Tell them it is really strawberry slurry ☺

From: (b) (6) - FSIS
Sent: Thursday, March 15, 2012 2:04 PM
To: (b) (6) - FSIS
Subject: RE: Grammar

I really want to know what FSIS's stance is on Pink Slime. Now I've got people asking about it.

From: (b) (6) - FSIS
Sent: Thursday, March 15, 2012 2:02 PM
To: (b) (6) - FSIS
Subject: RE: Grammar

You should tell her

From: (b) (6) - FSIS
Sent: Thursday, March 15, 2012 2:02 PM
To: (b) (6) - FSIS
Subject: RE: Grammar

Maybe. If that's the case she should at least delete her boss from her friends list.

From: (b) (6) - FSIS
Sent: Thursday, March 15, 2012 2:00 PM
To: (b) (6) - FSIS
Subject: RE: Grammar

Maybe she don't think anyone is reading her posts.

From: (b) (6) - FSIS
Sent: Thursday, March 15, 2012 1:59 PM
To: (b) (6) - FSIS
Subject: RE: Grammar

Everyone that works on that line is mad at the agency. The funny thing is that she is 50 and needs the job.

From: (b) (6) - FSIS
Sent: Thursday, March 15, 2012 1:54 PM
To: (b) (6) - FSIS
Subject: RE: Grammar

Maybe she is mad at the Agency.

From: (b) (6) - FSIS
Sent: Thursday, March 15, 2012 1:53 PM
To: (b) (6) - FSIS
Subject: RE: Grammar

It's not that....it's that she's a representative of USDA. She can't make statements like that.

From: (b) (6) - FSIS
Sent: Thursday, March 15, 2012 1:52 PM
To: (b) (6) - FSIS
Subject: RE: Grammar

Yum we can pretend it is strawberry slurry

From: (b) (6) - FSIS
Sent: Thursday, March 15, 2012 1:51 PM
To: (b) (6) - FSIS
Subject: RE: Grammar

OMG!!!! This woman that I worked with in Indiana posted something on Facebook about "USDA plans to keep feeding 'pink slime' to your kids" and she still works for USDA. Holy crap!

From: (b) (6) - FSIS
Sent: Thursday, March 15, 2012 1:49 PM
To: (b) (6) - FSIS
Subject: RE: Grammar

Yep you can link them all day long and nothing is going to happen lol

From: (b) (6) - FSIS
Sent: Thursday, March 15, 2012 1:47 PM
To: (b) (6) - FSIS
Subject: RE: Grammar

Yeah, seriously...If you had written it, I would have had to link it to the one that I wrote yesterday.

From: (b) (6) - FSIS
Sent: Thursday, March 15, 2012 1:45 PM
To: (b) (6) - FSIS
Subject: RE: Grammar

Yes it was. I did not have time to finish that NR. I deleted it they got a freebee that time.

From: (b) (6) - FSIS
Sent: Thursday, March 15, 2012 1:44 PM
To: (b) (6) - FSIS
Subject: RE: Grammar

I think it was one that was started but never finished. There's no writing in block 10

From: (b) (6) - FSIS
Sent: Thursday, March 15, 2012 1:15 PM
To: (b) (6) - FSIS
Subject: RE: Grammar

I will go look at it.

From: (b) (6) - FSIS
Sent: Thursday, March 15, 2012 11:24 AM
To: (b) (6) - FSIS
Subject: RE: Grammar

Well, there's an open NR dated Jan 24, and I don't know who wrote it. I just wanted to close it out (if they're back in compliance). I figured it was either you or (b) (6)

From: (b) (6) - FSIS
Sent: Thursday, March 15, 2012 11:22 AM
To: (b) (6) - FSIS
Subject: RE: Grammar

I don't think so why? I believe I closed everything.

From: (b) (6) - FSIS
Sent: Thursday, March 15, 2012 11:21 AM
To: (b) (6) - FSIS
Subject: RE: Grammar

Hey...Do you have an open NR at Old Trapper dated January 24?

From: (b) (6) - FSIS
Sent: Thursday, March 15, 2012 10:22 AM
To: (b) (6) - FSIS
Subject: Grammar

<< File: Grammar.pdf >> I don't know if I sent this to you yet or not. If I did just delete it.

From: [Gaffney, Neil - FSIS](#)
To: [Ransom, Gerri - FSIS](#)
Cc: (b) (6) - FSIS; [Dessai, Uday - FSIS](#); (b) (6) - FSIS
Subject: RE: Green Eggs and Pink Slime
Date: Friday, March 16, 2012 10:22:54 AM

Here's what the Department issued yesterday:

http://www.usda.gov/wps/portal/usda/usdahome?contentid=2012/03/0094.xml&navid=NEWS_RELEASE&navtype=RT&parentnav=LATEST_RELEASES&edeployment_action=retrievecontent

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: Friday, March 16, 2012 8:16 AM
To: Gaffney, Neil - FSIS
Cc: (b) (6) - FSIS; Dessai, Uday - FSIS; (b) (6) - FSIS
Subject: RE: Green Eggs and Pink Slime

Neil-

(b) (6) says she is on the general mailing list for this group so she doesn't think this communication is specifically directed to her so a reply may not be needed.

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: 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

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]

Our families deserve to eat high quality foods--and pink slime is most definitely NOT on our list of good eats.

***Join us in urging USDA and FDA to get pink slime out of ground beef now, or at the very least to require labels to list it as an ingredient so that we can decide not to buy it in the stores:** <http://action.momsrising.org/go/1671?akid=3188.398211.NS4Mcf&t=5>

When you do take action via the above link, you'll send an important message to USDA and FDA that moms and dads are paying close attention to the food our children and families eat.

Why?



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 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=3188.398211.NS4Mcf&t=7>

Our families deserve no less. Say NO to pink slime.

What exactly is this "slime"? The slime consists of beef by-products: cow intestines, connective tissue, and other parts that are not used in traditional beef cuts [3]. And, don't forget the ammonia! [4]

Yuck! Not in a box. Not with a fox. Not in a pool. Not in a store. We do not like it here or there. We do not like it anywhere. <http://action.momsrising.org/go/1671?akid=3188.398211.NS4Mcf&t=9>

Fictional Dr. Seuss characters eating green eggs is funny. Our families and children eating pink slime - not so much.

Please take a moment to sign on--and to forward this email to friends (and post the action link on your Facebook page) so others can sign on too.

Together we're a powerful force for women and families,

- Monifa, Kristin, Donna, Claire, Sarah, Joan, and the whole MomsRising team

P.S. Please join us on Monday, March 19, 4:15 PM EST/ 1:15 PM PST, for a mom-to-mom Internet radio discussion with head of the Environmental Protection Agency, Lisa P. Jackson!

MomsRising's fearless leader, Kristin Rowe-Finkbeiner will moderate the conversation, which will also include asthma specialist, Dr. Sumita Khatri, and Steph's mom, Lydia Rojas. The topic? How the concept of clean air became "controversial" in the middle of a national asthma epidemic as lawmakers bow to special interests and work to dismantle clean air regulations, and how moms and dads can help.

Join the program here: <http://action.momsrising.org/go/1664?akid=3188.398211.NS4Mcf&t=11>

Please let us know you plan to participate by [RSVPing here](#)

[1] ABC News - <http://action.momsrising.org/go/1672?akid=3188.398211.NS4Mcf&t=14>

[2] LA Times <http://action.momsrising.org/go/1673?akid=3188.398211.NS4Mcf&t=16>

[3] USA Today - <http://action.momsrising.org/go/1674?akid=3188.398211.NS4Mcf&t=18>

[4] Huffington Post- <http://action.momsrising.org/go/1675?akid=3188.398211.NS4Mcf&t=20>

Like what we're doing? Donate: [We're a bootstrap, low overhead, mom run organization.](#) Your donations make the work of MomsRising.org possible--and we deeply appreciate your support. Every little bit counts.

On Facebook? Become a [Fan](#). Follow us on [Twitter](#).

What should MomsRising tackle next? [Tell us what's on your mind](#)



[You can unsubscribe from this mailing list at any time.](#)

From: (b) (6) - FSIS
To: [Ransom, Gerri - FSIS](#)
Subject: RE: Green Eggs and Pink Slime
Date: Monday, March 19, 2012 8:52:43 AM

Okay, I guess I was confused with the e-mail.

(b) (6)

From: Ransom, Gerri - FSIS
Sent: Monday, March 19, 2012 7:18 AM
To: (b) (6) - FSIS
Subject: RE: Green Eggs and Pink Slime

No she is [on the mailing](#) list, she receives everything they send out.

Gerri

From: (b) (6) - FSIS
Sent: Friday, March 16, 2012 11:40 AM
To: Ransom, Gerri - FSIS
Subject: RE: Green Eggs and Pink Slime

Gerri,

This did not make sense to me.

You said "(b) (6)" status she is **on** the general mailing list...so she doesn't think this communication is specifically directed to her..."

Did you mean to say "(b) (6)" says she is **not on** the general mailing list...so she doesn't think this communication is specifically directed to her..."

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

From: Ransom, Gerri - FSIS
Sent: Friday, March 16, 2012 8:16 AM
To: Gaffney, Neil - FSIS

Cc: (b) (6) - FSIS; Dessai, Uday - FSIS; (b) (6) - FSIS
Subject: RE: Green Eggs and Pink Slime

Neil-

(b) (6) says she is on the general mailing list for this group so she doesn't think this communication is specifically directed to her so a reply may not be needed.

Gerri M. Ransom

Director, Executive Secretariat
USDA-FSIS, Office of Public Health Science
National Advisory Committee on Microbiological Criteria for Foods

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1400 Independence Avenue, SW
Washington, DC 20250
Office: 202-690-6600
Fax: 202-690-6364
E-mail: gerri.ransom@fsis.usda.gov

From: [Stanley Jensen](#)
To: (b) (6) - FSIS
Subject: Re: Greetings
Date: Wednesday, March 14, 2012 11:38:33 PM

Thanks for the info and briefing. What the status now on Texas meat plants? Are they doing Pink Slime?

Stan Jensen

(b) (6) res

Ce;; (b) (6)

PS My 3rd annual knife and hawk throw March 24 & 25 Unk's Restaurant at FM 2661 and CR 1261 (Big Eddy Rd) Sat and Sun

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

From: (b) (6) - FSIS

To: [Stanley Jensen](#)

Sent: Wednesday, March 14, 2012 8:45 AM

Subject: Greetings

Things are changing in FSIS. Poultry plants will convert to a HIMP-like program over the next three years starting the end of this year. No more 7's or SCSI's. Nationally, about 2500 will be promoted to 8's, and about 1000 will be lost by attrition. (We lose about 600 per year).

PHIS still going forward. Still some glitches, but these are slowly being resolved. My circuit is handling PHIS very well.

Mineola doing ok. Dan is having a heart valve replaced. First attempt did not go well, but he is going to Dallas where they can do this robotically through the femoral artery.

Big blow up at Coke. TW gone, at least for a while. He is going to have his knees replaced. Mike handling everything very well, and all is peaceful with TW out.

District realignment. Five Districts will be going away. Dallas District is picking up Louisiana, Oklahoma, and New Mexico. Do not know effective date, but this year.

Earnestine Deadmon retiring June 2. (b) (6) may go out next May or June.

That's all I can think of for now.

(b) (6)

(b) (6) DVM

Frontline Supervisor, Circuit 4027

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

(b) (6)

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From: [Cheslak, Cyrus \(Collins\)](#)
To: [Gould, Christopher - FSIS](#)
Subject: RE: Ground Beed additives
Date: Thursday, March 15, 2012 11:23:20 AM

Well I shot both of you an email just for the spread-shot effect. I am glad to hear you don't have any food safety concerns; do you have any paper on it?

From: Gould, Christopher - FSIS [mailto:Christopher.Gould@fsis.usda.gov]
Sent: Thursday, March 15, 2012 11:22 AM
To: Cheslak, Cyrus (Collins)
Subject: RE: Ground Beed additives

I understand you were referred to (b) (6) at FNS about this, so you should be hearing from him. We don't really have any food safety concerns.

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: Cheslak, Cyrus (Collins) [mailto:Cyrus_Cheslak@collins.senate.gov]
Sent: Thursday, March 15, 2012 10:59 AM
To: (b) (6) - FSIS
Subject: Ground Beed additives

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: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Happy Monday
Date: Monday, March 19, 2012 10:17:16 AM

Welcome and thx!

Dr. (b) (6)

Portland Frontline Supervisor

Portland Circuit 09

Denver District 15

Blackberry # (b) (6)

Fax # 503.336.1648

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

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From: (b) (6) - FSIS
Sent: Monday, March 19, 2012 7:12 AM
To: (b) (6) - FSIS
Subject: RE: Happy Monday

Sounds good!

From: (b) (6) - FSIS
Sent: Monday, March 19, 2012 7:06 AM
To: (b) (6) - FSIS
Subject: RE: Happy Monday

Good morning (b) (6)

Not sure if the Agency is responding or not. If you get any inquires just tell them to contact askFSIS or our public relations office. Don't try and answer anything on it. LOL about the word pink.....

I will try and catch up with you later today, I have to head into Portland first so I will give

you a jingle when I am heading your way.

Thx,

Dr. (b) (6)

Portland Frontline Supervisor

Portland Circuit 09

Denver District 15

Blackberry # (b) (6)

Fax # 503.336.1648

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

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From: (b) (6) - FSIS
Sent: Monday, March 19, 2012 7:02 AM
To: (b) (6) - FSIS
Subject: Happy Monday

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

unknown

From: (b) (6) - FSIS
To: (b) (6) - FSIS; (b) (6) - FSIS
Subject: RE: have you had this kind of pink slime question?
Date: Wednesday, March 28, 2012 9:47:02 AM

Yeah. Odd one.

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 8:01 AM
To: (b) (6) - FSIS; (b) (6) - FSIS
Subject: RE: have you had this kind of pink slime question?

No, I haven't. I have several now that talk about ground chuck, round, etc., but not beefalo.

(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 8:11 PM
To: (b) (6) - FSIS; (b) (6) - FSIS
Subject: have you had this kind of pink slime question?

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](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: [Stevens, Janet - FSIS](#)
To: [Taylor, Kim - FSIS](#)
Subject: Re: Heads up Stop Pink Slime Petition
Date: Saturday, March 10, 2012 12:19:54 PM

I can do early Monday as long as we're done by 9:15. That work for you? Otherwise, Tuesday afternoon is all I have open but I think that wasn't good for you.

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: Taylor, Kim - FSIS
Sent: Saturday, March 10, 2012 10:32 AM
To: Stevens, Janet - FSIS
Subject: Re: Heads up Stop Pink Slime Petition

:)

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: Stevens, Janet - FSIS
Sent: Saturday, March 10, 2012 10:02 AM

To: Taylor, Kim - FSIS; Mabry, Brian - FSIS; DiNapoli, Greg - FSIS
Cc: Blake, Carol - FSIS
Subject: Re: Heads up Stop Pink Slime Petition

Thanks. Will monitor at our gateways for any potential service impacts.

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:
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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: Taylor, Kim - FSIS
Sent: Saturday, March 10, 2012 09:31 AM
To: Mabry, Brian - FSIS; DiNapoli, Greg - FSIS
Cc: Blake, Carol - FSIS; Stevens, Janet - FSIS
Subject: Re: Heads up Stop Pink Slime Petition

This one is act.credoaction.com

Similar call to action but different outlet than change.org.

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: (b) (6)

From: Mabry, Brian - FSIS
Sent: Saturday, March 10, 2012 09:27 AM
To: Taylor, Kim - FSIS; DiNapoli, Greg - FSIS
Cc: Blake, Carol - FSIS; Stevens, Janet - FSIS
Subject: Re: Heads up Stop Pink Slime Petition

Just FYI - if this is the change.org petition, it was to Sec Vilsack and 4 other USDA officials, but none in FSIS, and was posted on 3.6 and gathered more than 11,000 signatures in 3 days.

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: Taylor, Kim - FSIS
Sent: Saturday, March 10, 2012 09:20 AM
To: Mabry, Brian - FSIS; DiNapoli, Greg - FSIS
Cc: Blake, Carol - FSIS; Stevens, Janet - FSIS
Subject: Heads up Stop Pink Slime Petition

Forwarding from my gmail account where I typed up and copied url. . Petition online to stop ask USDA to stop using "pink slime"

Among others things may increase email volume.

Petition (one of my contacts had posted on facebook) to stop the "pink slime".
http://act.credoaction.com/campaign/pink_slime/?rc=fb_share2

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: Kim [mailto:(b) (6)@gmail.com]
Sent: Saturday, March 10, 2012 09:14 AM
To: Taylor, Kim - FSIS
Subject: Stop Pink Slime Petition

Petition (one of my contacts had posted on facebook) to stop the "pink slime".

http://act.credoaction.com/campaign/pink_slime/?rc=fb_share2

--

Kim Taylor

<http://flickr.com/kim>

<http://ktaylorphotos.com>

Twitter [@ktaylorphotos](#)

Facebook: <http://www.Facebook.com/finiky>

From: [Mabry, Brian - FSIS](#)
To: [Taylor, Kim - FSIS](#); [DiNapoli, Greg - FSIS](#)
Cc: [Blake, Carol - FSIS](#); [Stevens, Janet - FSIS](#)
Subject: Re: Heads up Stop Pink Slime Petition
Date: Saturday, March 10, 2012 10:31:59 AM

This is different than change.org - thanks for the heads up, Kim. A call to action, but no link to us that I could see.

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: Taylor, Kim - FSIS
Sent: Saturday, March 10, 2012 09:20 AM
To: Mabry, Brian - FSIS; DiNapoli, Greg - FSIS
Cc: Blake, Carol - FSIS; Stevens, Janet - FSIS
Subject: Heads up Stop Pink Slime Petition

Forwarding from my gmail account where I typed up and copied url. . Petition online to stop ask USDA to stop using "pink slime"

Among others things may increase email volume.

Petition (one of my contacts had posted on facebook) to stop the "pink slime".
http://act.credoaction.com/campaign/pink_slime/?rc=fb_share2

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Direct: 202.690.6188
Office: 202.720.9113
Mobile: (b) (6)

From: [Taylor, Kim - FSIS](#)
To: [Mabry, Brian - FSIS](#)
Subject: Re: Heads up Stop Pink Slime Petition
Date: Saturday, March 10, 2012 10:35:21 AM

Now if I were eating meat I would have a hamburger :)

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: (b) (6)

From: Mabry, Brian - FSIS
Sent: Saturday, March 10, 2012 09:32 AM
To: Taylor, Kim - FSIS; DiNapoli, Greg - FSIS
Cc: Blake, Carol - FSIS; Stevens, Janet - FSIS
Subject: Re: Heads up Stop Pink Slime Petition

Just saw that - thanks again.

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: Taylor, Kim - FSIS
Sent: Saturday, March 10, 2012 09:31 AM
To: Mabry, Brian - FSIS; DiNapoli, Greg - FSIS
Cc: Blake, Carol - FSIS; Stevens, Janet - FSIS
Subject: Re: Heads up Stop Pink Slime Petition

This one is act.credoaction.com

Similar call to action but different outlet than change.org.

Kim Taylor
Director Web Services

[REDACTED]
Congressional & Public Affairs [REDACTED]
USDA/Food Safety and Inspection Service
kim.taylor@fsis.usda.gov
Direct: 202.690.6188 [REDACTED]
Office: 202.720.9113 [REDACTED]
Mobile: 202.731.9291 [REDACTED]
[REDACTED]
[REDACTED]
[REDACTED]

From: [Stevens, Janet - FSIS](#)
To: [Taylor, Kim - FSIS](#)
Subject: Re: Heads up Stop Pink Slime Petition
Date: Saturday, March 10, 2012 12:17:36 PM

Let me see if I can move some things around on Monday and save us some stress.

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.

From: Taylor, Kim - FSIS
Sent: Saturday, March 10, 2012 10:32 AM
To: Stevens, Janet - FSIS
Subject: Re: Heads up Stop Pink Slime Petition

:)

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: (b) (6)

From: [Stevens, Janet - FSIS](#)
To: [Taylor, Kim - FSIS](#)
Subject: Re: Heads up Stop Pink Slime Petition
Date: Saturday, March 10, 2012 2:51:44 PM

Coolsies!

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

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Have a hardware, software or connectivity issue? Leave a Footprint at the Service Desk:
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From: Taylor, Kim - FSIS
Sent: Saturday, March 10, 2012 01:51 PM
To: Stevens, Janet - FSIS
Subject: Re: Heads up Stop Pink Slime Petition

We can shoot glasses / no glasses. I will have minimal gear. A reflector will help mucho :)

Your blue curtains w/flags will look awesome :)

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: (b) (6)

From: Stevens, Janet - FSIS

Sent: Saturday, March 10, 2012 01:44 PM
To: Taylor, Kim - FSIS
Subject: Re: Heads up Stop Pink Slime Petition

Cool. Let's do that, then. Less stress for both of us. Will email u when I get in. Shooting for 8 so u can set up and we can arrange the shot. I am torn on glasses/no glasses. Pondering. May try both.

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)

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<http://service/footprints> or call 1-800-473-9135.

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From: Taylor, Kim - FSIS
Sent: Saturday, March 10, 2012 01:38 PM
To: Stevens, Janet - FSIS
Subject: Re: Heads up Stop Pink Slime Petition

Monday works. I have cpa managers at 10 you need to be done by 915. It all works.

You want to start at 8 or 8 30. Shouldn't take too long to snap off a few photos.

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: (b) (6)

From: Stevens, Janet - FSIS
Sent: Saturday, March 10, 2012 11:19 AM
To: Taylor, Kim - FSIS
Subject: Re: Heads up Stop Pink Slime Petition

I can do early Monday as long as we're done by 9:15. That work for you? Otherwise, Tuesday afternoon is all I have open but I think that wasn't good for you.

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

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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: RE: Hello, We are a fulfillment company that ships other people's products. We would...
Date: Tuesday, March 20, 2012 1:23:50 PM

Thanks (b) (6) ☺

Hope you had a nice trip. I haven't answer it. I'm having one of those days....I came to the office and forgot my computer at home..so I'm working with a computer I borrowed from (b) (6) :-!

Glad I could help. I tried to keep the mailbox clean last week. We didn't get many emails, mostly about pink slime, which I fwd to ECIMS.

Hugs,

(b) (6)

From: (b) (6) - FSIS
Sent: Tuesday, March 20, 2012 1:16 PM
To: (b) (6) - FSIS
Subject: RE: Hello, We are a fulfillment company that ships other people's products. We would...

Hi (b) (6)

Sssshhhhh don't tell ECIMS, but if we know who the question should go to Bob and Diane said we could go ahead and directly forward it to the correct staff.

We had some complaints from Import/Export about it taking too long to forward a question to ECIMS so they could forward it to Import/Export.

This should go to AskFSIS.

Are you in Karen? My plane landed at 6am this morning, so I took a little nap, cleaned up the house from my week away <:o) and now I'm working, so I can take care of everything.

Thanks for covering for me last week!

(b) (6)

p.s. have you already answered this? If not I will forward it to the FSIS webmaster box and answer it from there.

(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: Tuesday, March 20, 2012 12:21 PM

To: (b) (6) - FSIS

Subject: FW: Hello, We are a fulfillment company that ships other people's products. We would...

Hi Marianne,

Is this for ECIMS or AskFSIS?

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

Sent: Tuesday, March 20, 2012 10:00 AM

To: (b) (6) - FSIS

Subject: FWD: Hello, We are a fulfillment company that ships other people's products. We would...

The following incident has been forwarded to you by:

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

Sender's Comment

Is this something FSIS could answer?

Thanks.

Contact Information

Email Address: (b) (6)@centralpackagingandfulfillment.com

First Name:

Last Name:

Type:

Title:

Reference #120221-000019

Summary: Hello, We are a fulfillment company that ships other people's products. We would...

Escalation Level: 7 Days

Rule State: 999.2 Expert In Progress

Topic Level 1: Food

Subtopic Level 2: Food Distribution

Date Created: 02/21/2012 12:50 PM

Last Updated: 03/15/2012 01:53 PM

Status: Unresolved

Assigned:

Country:

State:

First Time Chatting?:

Discussion Thread

Customer By Web Form

02/21/2012 12:50 PM

Hello, We are a fulfillment company that ships other people's products. We would like to ship food products pre-sealed upon entering our warehouse and we would re-ship with other types of products. What special licensing might we need, if any? Thank you. Sandy

(b) (6)

[Redacted text block]

[Redacted text block]

[Redacted text block]

From: [wachholtz](#)
To: (b) (6) - FSIS
Subject: Re: Hello
Date: Monday, March 26, 2012 10:11:11 PM

We saw most of Martina but she only sang two real country songs. Most of her stuff is the cross over and I really don't listen to that. But yes we saw her and her band. Her brother is also the lead guitarist. She talked about growing up in Kansas and her dad was had a country band and she and her brother both sang and played in it from the time they were 5 and 8 years old. After our butts got tired of sitting on the metal stadium seats we left about 15 minutes before she was finished. Made it easier to get ahead of the other 5,998 people.

The winds that were here last night must have got to your area today. Man did they blow we actually put one slide in as the canvas cover was just rolling in and out and didn't want it to get tore up.

Man our sister sure has a black eye. Likely excuse tripping over a step. Walter finally said enough is enough. Maybe a celebration on getting the floor done and to many beers. But then again she is getting older and can't pick up her feet. Anyway that is quite a shiner.

The world news was talking about the pink slime being stopped for a while so will see. Hope it blows over pretty soon so we can hear more good things about your leader being so great.

Love,
Don

On 3/26/2012 1:58 PM, Wachholtz, Rodney - FSIS wrote:

Was a very warm day here Sunday and even warmer today. Right now it is teetering on breaking a record for march. Did get allot of yard work done yesterday. Backyard still too wet to use the new tiller☹. But with the winds blowing 40 mph plus today it will be dried out real soon. So were you able to see Martina McBride? She comes from this area you know. Her husband used to work over to Farmland her in Wichita plants Maintenance. She was just here with George Strait. Guess I best get to work, love rod

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pl

From: [Canavan, Jeff - FSIS](#)
To: [\(b\) \(6\) - FSIS](#); [\(b\) \(6\) - FSIS](#)
Cc: [Murphy-Jenkins, Rosalyn - FSIS](#)
Subject: RE: help with correspondence: Is Pink Slime allowed to be used in _____?
Date: Wednesday, March 28, 2012 4:18:27 PM

(b) (6)

Yes, (b) (6) has some of the exchanges. I know that RIMD and PID have been working on statements that can be used. As (b) (6) mentioned, we are waiting on clearance of some responses from upper management, i.e., will we allow a claim to be made on a meat product such as "contains no finely textured beef." We are waiting to hear back.

I can say for sure that the use of LFTB would not prohibit a product in which it is used as an ingredient from being labeled as "fresh." We have a policy for "fresh" on meat product labels in the Food Standards and Labeling Policy Book.

http://www.fsis.usda.gov/OPPDE/larc/Policies/Labeling_Policy_Book_082005.pdf

Here is some language we sent Dan this morning on a separate inquiry on LFTB.

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.

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: (b) (6) - FSIS
Sent: Wednesday, March 28, 2012 3:39 PM
To: (b) (6) - FSIS
Cc: Canavan, Jeff - FSIS; Murphy-Jenkins, Rosalyn - FSIS
Subject: RE: help with correspondence: Is Pink Slime allowed to be used in _____?

Hi Laura

We will get back with you for some standard statement that can be used in responses. I think we will need to run it by the higher powers and get their blessing. There may be one already. I don't know for sure. LPDD will get back in touch with you. Thanks.

From: (b) (6) - FSIS
Sent: Wednesday, March 28, 2012 3:19 PM
To: (b) (6) - FSIS
Cc: Murphy-Jenkins, Rosalyn - FSIS
Subject: FW: help with correspondence: Is Pink Slime allowed to be used in _____?

Hi (b) (6)

I got Jeff's 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

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: [Blake, Carol - FSIS](#)
To: (b) (6) - FSIS
Subject: RE: Here are the three documents - sorry for the delay
Date: Friday, March 30, 2012 11:23:57 AM

Thanks (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: (b) (6)
carol.blake@fsis.usda.gov

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

From: (b) (6) - FSIS
Sent: Friday, March 30, 2012 11:21 AM
To: Blake, Carol - FSIS
Subject: Here are the three documents - sorry for the delay

<< Message: DRAFT Ammonium Hydroxide Fact Sheet - NOT cleared - >> << Message: FW:
Pink Slime Calls, comments from Diane >> << Message: Dirks comments >>

From: (b) (6)
To: (b) (6) - FSIS
Subject: RE: hey
Date: Wednesday, March 28, 2012 11:35:38 AM

Can't think of any other grocery stuff other than salad mix. Will let you know if I think of anything. Hope we don't get the pukes either. Don't care either way about the potatoes. Was nice having some at the end of summer but we just cant get them to keep very long. Guess we could plant a few. I like the golds and the reds. Maybe get some carrot seeds too and we could plant those in the earth boxes with the radishes.
Love you. :)

(b) (6)
Creative Memories Senior Consultant
CM ID 46559196
(b) (6) Home
(b) (6) Cell

Shop 24/7 at www.mycmsite.com/jenniferhanna

your life | your story | your way

From: (b) (6)@fsis.usda.gov
To: (b) (6)@hotmail.com
Subject: hey
Date: Wed, 28 Mar 2012 12:04:54 +0000

Didn't get much sleep last night, so am dragging. Heard the 1130 gong go off on the clock. Took the sleeping pill, but didn't seem to do much good. Worrying too much. Got the state tax refund in the checking account today, which was a relief. Have state farm and juniper coming out today, and there wasn't enough there to cover them. Guess something always turns up. Not. Hope (b) (6) doesn't spend the day puking. Felt like I was going to last night, but didn't, and haven't yet this morning. Got a bunch of stuff for finely textured beef (pink slime in layman terms) for you if you want that for your paper, will bring it tonight. Need gas, on E, and will get some bread. Anything else we need in the way of groceries? May stop and get some potatoes to plant. What you want, white, red, or golden?

(b) (6), DVM
SVMO, ELAO, IIC
USDA/FSIS
Cargill Meat Solutions, 00086M M
590 Rd 9
Schuyler, NE 68661
(b) (6) (Office phone)
402-352-5133 (Office fax)
(b) (6)@fsis.usda.gov

From: (b) (6)
To: (b) (6) - FSIS
Subject: RE: hey
Date: Thursday, March 22, 2012 12:08:12 PM

Get out of here is this really it?

From: (b) (6) - FSIS [mailto:(b) (6)@fsis.usda.gov]
Sent: Thursday, March 22, 2012 11:07 AM
To: (b) (6)
Subject: RE: hey

Here it is. Pink Slime, Wooooo Hoooo

(b) (6)
Investigator,
USDA/FSIS/OPEER/CID
United States Department of Agriculture
Food Safety and Inspection Service
Office of Program Evaluation, Enforcement, and Review
Compliance and Investigations Division
Southwest Region Sub Office
801 East Sangamon Ave.
Springfield, Illinois 62702
Direct Line: (b) (6)
Cell BB: (b) (6)
Fax: 217-558-6033
(b) (6) [fsis.usda.gov](mailto:(b) (6)@fsis.usda.gov)

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From: (b) (6) [mailto:(b) (6)@illinois.gov]
Sent: Thursday, March 22, 2012 11:05 AM
To: (b) (6) - FSIS
Subject: RE: hey

No you got one?

From: (b) (6) - FSIS [mailto:(b) (6)@fsis.usda.gov]
Sent: Thursday, March 22, 2012 11:04 AM
To: (b) (6)
Subject: RE: hey

Have you seen a picture of pink slime?

(b) (6)

Investigator,

USDA/FSIS/OPEER/CID

United States Department of Agriculture

Food Safety and Inspection Service

Office of Program Evaluation, Enforcement, and Review

Compliance and Investigations Division

Southwest Region Sub Office

801 East Sangamon Ave.

Springfield, Illinois 62702

Direct Line: (b) (6)

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Fax: 217-558-6033

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

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From: (b) (6) [mailto:(b) (6)@illinois.gov]
Sent: Wednesday, March 14, 2012 10:34 AM
To: (b) (6) - FSIS
Subject: RE: hey

Good job!

From: (b) (6) - FSIS [mailto:(b) (6)@fsis.usda.gov]
Sent: Wednesday, March 14, 2012 10:30 AM
To: (b) (6)
Subject: RE: hey

Here is what I did to your list. All I did was to highlight (b) (6) and (b) (6) and alphabetize it.

Thanks again,

(b) (6)

Investigator,

USDA/FSIS/OPEER/CID

United States Department of Agriculture

Food Safety and Inspection Service

Office of Program Evaluation, Enforcement, and Review

Compliance and Investigations Division

Southwest Region Sub Office

801 East Sangamon Ave.

Springfield, Illinois 62702

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(b) (6) fsis.usda.gov

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From: (b) (6) [mailto:(b) (6)@illinois.gov]
Sent: Wednesday, March 14, 2012 9:18 AM
To: (b) (6) - FSIS
Subject: RE: hey

Here ya go!

From: (b) (6) - FSIS [mailto:(b) (6)@fsis.usda.gov]
Sent: Wednesday, March 14, 2012 9:10 AM
To: (b) (6)
Subject: RE: hey

Hey buddy,

I was thinking (ya I know it is scary) if the list for poultry exemptions is on word could I get a copy of it so I could rearrange it myself?

Thanks,

(b) (6)

Investigator,

USDA/FSIS/OPEER/CID

United States Department of Agriculture

Food Safety and Inspection Service

Office of Program Evaluation, Enforcement, and Review

Compliance and Investigations Division

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Cell BB: (b) (6)

Fax: 217-558-6033

(b) (6) fsis.usda.gov

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

Sent: Wednesday, February 22, 2012 2:52 PM

To: (b) (6) - FSIS

Subject: RE: hey

No problem guess I was sending things to Mary in Lombard and they weren't getting to the right place

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

Sent: Wednesday, February 22, 2012 2:51 PM

To: (b) (6)

Subject: RE: hey

Ya thanks for the new case!! lol

(b) (6)

Investigator,

USDA/FSIS/OPEER/CID

United States Department of Agriculture

*Food Safety and Inspection Service
Office of Program Evaluation, Enforcement, and Review
Compliance and Investigations Division
Southwest Region Sub Office
801 East Sangamon Ave.
Springfield, Illinois 62702
Direct Line: (b) (6)
Cell BB: (b) (6)
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(b) (6) [fsis.usda.gov](mailto:(b) (6)@fsis.usda.gov)

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From: (b) (6) [mailto:(b) (6)@illinois.gov]
Sent: Wednesday, February 22, 2012 1:39 PM
To: (b) (6) - FSIS
Subject: RE: hey

thanks

From: (b) (6) - FSIS [mailto:(b) (6)@fsis.usda.gov]
Sent: Wednesday, February 22, 2012 1:33 PM
To: (b) (6)
Subject: RE: hey

USDA/FSIS/OPEER/CID/SWRO
1100 Commerce Street, Room 557
Dallas, Texas 75242

(b) (6)

Investigator,

USDA/FSIS/OPEER/CID

United States Department of Agriculture

Food Safety and Inspection Service

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From: (b) (6) [mailto:(b) (6)@Illinois.gov]
Sent: Wednesday, February 22, 2012 1:08 PM
To: (b) (6) - FSIS
Subject: hey

Do you have an address for (b) (6)? I need to send a case to him from (b) (6) but I don't have the address

From: (b) (6)
To: (b) (6) - FSIS
Subject: RE: hi
Date: Wednesday, March 28, 2012 8:01:15 PM

Easter will be on Easter. ☺ Not sure what time yet, but will keep you posted. Probably not game day cuz too many people in an out, but who knows.

(b) (6), City Clerk

From: (b) (6) - FSIS [mailto:(b) (6)@fsis.usda.gov]
Sent: Wednesday, March 28, 2012 4:47 PM
To: (b) (6)
Subject: RE: hi

What time and what day for easter at your place? Is that game day?

From: (b) (6) [mailto:(b) (6)@cityofwestsacramento.org]
Sent: Wednesday, March 28, 2012 4:37 PM
To: (b) (6) - FSIS
Subject: RE: hi

We are thinking of a sleepover at your house on Thursday followed by a morning trip to SF on Friday. Doable?

Easter is at our house and we would looove to have you!

(b) (6), City Clerk

From: (b) (6)
To: (b) (6) - FSIS
Subject: RE: hi
Date: Thursday, March 29, 2012 11:19:05 AM

No problem - will do.

And thanks so much for the Easter candy! It came yesterday and I had to hold (b) (6) back from tearing into it. We are saving it for Easter. The wrapping is super cute!

(b) (6), City Clerk

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

From: (b) (6) - FSIS [[mailto:\(b\) \(6\)@fsis.usda.gov](mailto:(b) (6)@fsis.usda.gov)]
Sent: Wednesday, March 28, 2012 9:00 PM
To: (b) (6)
Subject: RE: hi

I am sorry, but I think I have to give up on this plan. I just cannot commit to something like this on a work night. Please consider an alternate plan where we might get to see you.

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

From: (b) (6) [[mailto:\(b\) \(6\)@cityofwestsacramento.org](mailto:(b) (6)@cityofwestsacramento.org)]
Sent: Wednesday, March 28, 2012 7:42 PM
To: (b) (6) - FSIS
Subject: Re: hi

Probably early but let me confirm with the girls.

On Mar 28, 2012, at 7:40 PM, "(b) (6) - FSIS"
(b) (6)@fsis.usda.gov<[mailto:\(b\) \(6\)@fsis.usda.gov](mailto:(b) (6)@fsis.usda.gov)>> wrote:

Not sure since it is a "work" night. We are in bed by 9 and up at 4:30. What time on Thursday?

From: (b) (6) [[mailto:\(b\) \(6\)@cityofwestsacramento.org](mailto:(b) (6)@cityofwestsacramento.org)]
Sent: Wednesday, March 28, 2012 4:59 PM
To: (b) (6) - FSIS
Subject: RE: hi

Yes, that will be the plan. Maybe out to dinner and games?

(b) (6), City Clerk

From: (b) (6) - FSIS [[mailto:\(b\) \(6\)@fsis.usda.gov](mailto:(b) (6)@fsis.usda.gov)]
Sent: Wednesday, March 28, 2012 4:46 PM
To: (b) (6)
Subject: RE: hi

I am not off work. Are you saying you want a sleep over and then go on your own to SF on Friday? Of course you can hang out at our place. But I have to go to bed early and get up early.

From: (b) (6) [[mailto:\(b\) \(6\)@cityofwestsacramento.org](mailto:(b) (6)@cityofwestsacramento.org)]
Sent: Wednesday, March 28, 2012 4:37 PM
To: (b) (6) - FSIS
Subject: RE: hi

We are thinking of a sleepover at your house on Thursday followed by a morning trip to SF on Friday. Doable?

Easter is at our house and we would looove to have you!

(b) (6), City Clerk

From: (b) (6) - FSIS [[mailto:\(b\) \(6\)@fsis.usda.gov](mailto:(b) (6)@fsis.usda.gov)]
Sent: Wednesday, March 28, 2012 4:36 PM
To: (b) (6)
Subject: RE: hi

Seems like nothing happening for Thursday. What do you have in mind? When are we playing for easter with everyone?

From: (b) (6) [[mailto:\(b\) \(6\)@cityofwestsacramento.org](mailto:(b) (6)@cityofwestsacramento.org)]
Sent: Wednesday, March 28, 2012 4:34 PM
To: (b) (6) - FSIS
Subject: RE: hi

Yum. Sorry I don't eat meat. :) What's your schedule like next Thursday evening?

(b) (6), City Clerk

From: (b) (6) - FSIS [[mailto:\(b\) \(6\)@fsis.usda.gov](mailto:(b) (6)@fsis.usda.gov)]
Sent: Wednesday, March 28, 2012 4:33 PM
To: (b) (6)
Subject: RE: hi

Got here today from Los Angeles and leave on Friday. Pink slime is not an adulterant. It is a meat product and all packaged meat pretty much has it and has had it for years. The only issue now is that someone saw it and reacted unfavorably. The slime is actually meat that is processed more than ordinary meat like ground beef.

From: (b) (6) [[mailto:\(b\) \(6\)@cityofwestsacramento.org](mailto:(b) (6)@cityofwestsacramento.org)]
Sent: Wednesday, March 28, 2012 4:30 PM
To: Khroustalev, Allison - FSIS
Subject: RE: hi

How long are you there? What's your take on pink slime?

(b) (6), City Clerk

From: (b) (6) - FSIS [[mailto:\(b\) \(6\)@fsis.usda.gov](mailto:(b) (6)@fsis.usda.gov)]
Sent: Wednesday, March 28, 2012 4:30 PM
To: (b) (6)
Subject: hi

Greetings from phoenix. Weird to be here after all this time. A lot has changed. Seeing some old friends today and tomorrow after work. That part is cool. Otherwise it is hot here.

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From: [Fravel, Roland - FSIS](#)
To: [Cutshall, Mary - FSIS](#)
Subject: RE: Hot Issues for Colorado
Date: Thursday, March 22, 2012 3:19:27 PM

Pink Slime

(b) (6)
*Senior Emergency Response Specialist
United States Department of Agriculture
Food Safety and Inspection Service
Office of Data Integration and Food Protection
Emergency Coordination Staff
Washington, DC 20250
Office (b) (6)
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FAX 202-690-6459
Email (b) (6)@fsis.usda.gov*

From: Cutshall, Mary - FSIS
Sent: Thursday, March 22, 2012 3:18 PM
To: FSIS - ODIFP/ECS; FSIS - ODIFP/FDAS; FSIS - ODIFP/DAIG
Cc: Nintemann, Terri - FSIS
Subject: FW: Hot Issues for Colorado

Any issues?

Mary K. Cutshall
Director, Emergency Coordination Staff
Data Integration and Food Protection
FSIS,USDA
Room 9-140 Patriots Plaza Bldg

Mail Stop 3793
Washington, DC 20250
Telephone: 202-690-6523
BB 202-255-1167
Fax: 202-690-6459
mary.cutshall@fsis.usda.gov

From: (b) (6) - FSIS
Sent: Thursday, March 22, 2012 3:01 PM
To: FSIS - FSIS Management Council; (b) (6) -
FSIS; Gould, Christopher - FSIS; Nelson, Ron - FSIS; Thompson, David (DDMD090) - FSIS; (b) (6)
(DO90) - FSIS
Subject: Hot Issues for Colorado

Secretary Merrigan will be traveling to Denver, Colorado. Please send any "hot Issues" to

me by noon Monday, March 26.

Thank you,

(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)