From: (b) (6) @gmail.com on behalf of Chris Berry
To: Tarrant, Jeff - Commissioned Corps - FSIS
Subject: Re: oh, that delicious pink slime
Date: Friday, March 09, 2012 11:47:39 PM

Go organic...and skip the meat...

On Fri, Mar 9, 2012 at 11:15 AM, Tarrant, Jeff - Commissioned Corps - FSIS <Jeff.Tarrant@fsis.usda.gov> wrote:

> Who wouldn't want pink slime in their hamburger? Oh, that's right, it reduces the price of an average hamburger by 3 cents…. So, let's feed it to school kids!!!
>
> Reason # 253 why you should stick to organic foods. Watch the ABC World News video…
>
> http://abcnews.go.com/blogs/headlines/2012/03/70-percent-of-ground-beef-at-supermarkets-contains-pink-slime/
>
> 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
> Email: jeff.tarrant@fsis.usda.gov
>
> *"Wisdom doesn't necessarily come with age. Sometimes age just shows up all by itself*."
> Tom Wilson
>
>

--
Chris Berry
(b) (6)

From: (b) (6)
To: Tarrant, Jeff - Commissioned Corps - FSIS
Subject: Re: oh, that delicious pink slime
Date: Saturday, March 10, 2012 7:15:17 PM

DUDE!
You're in the USDA, nay, you are the USDA, stop this insanity!

Thank you,

(b) (6)
LCDR USN(Ret)
RN BSN
Sent from my iPad

On Mar 9, 2012, at 11:15, "Tarrant, Jeff - Commissioned Corps - FSIS" <Jeff.Tarrant@fsis.usda.gov> wrote:

> Who wouldn't want pink slime in their hamburger? Oh, that's right, it reduces the price of an average hamburger by 3 cents…. So, let's feed it to school kids!!!
>
> Reason # 253 why you should stick to organic foods. Watch the ABC World News video…
>
> http://abcnews.go.com/blogs/headlines/2012/03/70-percent-of-ground-beef-at-supermarkets-contains-pink-slime/
>
> Jeff Tarrant
> Commander, U.S. Public Health Service
> USDA - Food Safety and Inspection Service
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> Washington, DC 20024
> 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: (b) (6) - FSIS
To: (b) (6) - FSIS; Harries, Rick - FSIS; Kishore, Rita - FSIS
Subject: RE: OIA Week
Date: Monday, March 12, 2012 10:32:50 AM

Yes, it was GZ who used to work with us in IES.

Dr. (b) (6)
Export Program Staff Officer
Office of International Affairs
U.S.D.A., F.S.I.S
1400 Independence Avenue, SW, 2135-S
Washington,DC 20250-3700
Office (b) (6)

-----Original Message-----
From: (b) (6) - FSIS
Sent: Monday, March 12, 2012 10:29 AM
To: (b) (6) - FSIS; Harries, Rick - FSIS; Kishore, Rita - FSIS
Subject: RE: OIA Week

Not sure if you saw the story about these products that was on the news last week:

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

-----Original Message-----
From: (b) (6) - FSIS
Sent: Monday, March 05, 2012 1:08 PM
To: Harries, Rick - FSIS; (b) (6) - FSIS; Kishore, Rita - FSIS
Subject: RE: OIA Week

I will send the attachment only to labeling and request them to make the determination whether the product is raw not ground or ground. Natasha.

(b) (6). DVM.
Export Program Staff
Office of International Affairs
U.S.D.A., F.S.I.S
1400 Independence Avenue, SW, 2135-S
Washington,DC 20250-3700
Office (b) (6)

-----Original Message-----
From: Harries, Rick - FSIS
Sent: Monday, March 05, 2012 12:49 PM
To: (b) (6) - FSIS; Kishore, Rita - FSIS
Subject: RE: OIA Week

Thanks. Someone please follow up with the Labeling group.

Rick Harries
Director, Export Programs Staff
Office of International Affairs, FSIS, USDA

202-720-6508
Rick.Harries@fsis.usda.gov

-----Original Message-----
From: (b) (6) - FSIS
Sent: Monday, March 05, 2012 12:45 PM
To: (b) (6) FSIS; Harries, Rick - FSIS; Kishore, Rita - FSIS
Subject: RE: OIA Week

I agree with (b) (6) Labeling division will be should be consulted in regard to this product. The way the product looks, it appears like ground beef instead of an intact beef and they are in a form of patties. Thanks. (b) (6)
Russia requirement is :

Ineligible.

Beef and beef products other than those identified in the Eligible Products section above and in the Prepared Products section below, and all bison meat and bison meat products. Importation of ground pork and beef, packaged in bulk form or in the form of meat patties, is prohibited by the Russian authorities.

(b) (6) . DVM.
Export Program Staff
Office of International Affairs
U.S.D.A., F.S.I.S
1400 Independence Avenue, SW, 2135-S
Washington,DC 20250-3700
Office (b) (6)

-----Original Message-----
From: (b) (6) - FSIS
Sent: Monday, March 05, 2012 12:25 PM
To: Harries, Rick - FSIS; Kishore, Rita - FSIS; (b) (6) - FSIS
Subject: RE: OIA Week

I can see why there are questions concerning eligibility of these products for export. Mexico lists the following as ineligible:

"Beef meat products containing advanced meat recovery, mechanically separated meat and ground meat."

One of the questions would be: Is this product classified as chopped beef (a.k.a. ground beef), a miscellaneous beef product?

It might be good to check with Roz Murphy's staff to see how they view these products. At first glance, I would tend to think of these non-intact beef products as being a miscellaneous beef product such as the ones listed in 9 CFR 319.15, which reads in part:

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

9 CFR 319.15 Miscellaneous beef products.

(a) Chopped beef, ground beef. "Chopped Beef" or "Ground Beef" shall consist of chopped fresh and/or frozen beef with or without seasoning and without the addition of beef fat as such, shall not contain more than 30 percent fat, and shall not contain added water, phosphates, binders, or extenders. When beef cheek meat (trimmed beef cheeks) is used in the preparation of chopped or ground beef, the

amount of such cheek meat shall be limited to 25 percent; and if in excess of natural proportions, its presence shall be declared on the label, in the ingredient statement required by §317.2 of this subchapter, if any, and otherwise contiguous to the name of the product.

(d) Fabricated steak. Fabricated beef steaks, veal steaks, beef and veal steaks, or veal and beef steaks, and similar products, such as those labeled "Beef Steak, Chopped, Shaped, Frozen," "Minute Steak, Formed, Wafer Sliced, Frozen," "Veal Steaks, Beef Added, Chopped-Molded-Cubed-Frozen, Hydrolyzed Plant Protein, and Flavoring" shall be prepared by comminuting and forming the product from fresh and/or frozen meat, with or without added fat, of the species indicated on the label. Such products shall not contain more than 30 percent fat and shall not contain added water or extenders. Transglutaminase enzyme at levels of up to 65 ppm may be used as a binder. Beef cheek meat (trimmed beef cheeks) may be used in the preparation of fabricated beef steaks only in accordance with the conditions prescribed in paragraph (a) of this section.

-----Original Message-----
From: Harries, Rick - FSIS
Sent: Monday, March 05, 2012 12:00 PM
To: Kishore, Rita - FSIS; (b) (6) - FSIS
Subject: FW: OIA Week

Please take a look at this related to export to Russia and Mexico. If you have questions, please compile them and then a conference call can be arranged with the processor. Thanks.

Rick Harries
Director, Export Programs Staff
Office of International Affairs, FSIS, USDA
202-720-6508
Rick.Harries@fsis.usda.gov

-----Original Message-----
From: Barb Masters [mailto(b) (6) @ofwlaw.com]
Sent: Friday, March 02, 2012 3:41 PM
To: Harries, Rick - FSIS
Cc: (b) (6)
Subject: RE: OIA Week

Rick

I am attaching a high level overview of two of BPI's products - frozen beef chips and frozen lean beef blocks. They make one additional product and we will provide a copy of that process as well.

I am cc'ing Craig Letch from BPI. He will be available to answer your questions and as appropriate we can set up a call or whatever you need to answer your (and your staffs) questions.

Have a great weekend.

Barb

-----Original Message-----
From: Harries, Rick - FSIS [mailto:Rick.Harries@fsis.usda.gov]
Sent: Thursday, March 01, 2012 12:09 PM
To: Barb Masters
Subject: RE: OIA Week

Yes, but is there some written material that describes the product that we could review? Thanks.

Rick Harries
Director, Export Programs Staff
Office of International Affairs, FSIS, USDA

202-720-6508
Rick.Harries@fsis.usda.gov

-----Original Message-----
From: Barb Masters [mailto:(b) (6) @ofwlaw.com]
Sent: Thursday, March 01, 2012 11:42 AM
To: Harries, Rick - FSIS
Subject: Fw: OIA Week

Dr. Harries

Greetings. Please see the below. I am working with BPI on the possibility of exporting their raw, non-intact beef to Russia and Mexico. Because their product is unique there have been questions on eligibility. It is a component for ground.

Could we possibly set up a time to visit with you on this question?

Many thanks.

Barb

(b) (6)

----- Original Message -----
From: Jones, Ronald - FSIS <Ronald.Jones@fsis.usda.gov>
To: Barb Masters
Cc: Harries, Rick - FSIS <Rick.Harries@fsis.usda.gov>; Kishore, Rita - FSIS <Rita.Kishore@fsis.usda.gov>
Sent: Thu Mar 01 11:32:43 2012
Subject: RE: OIA Week

Good morning Barb. Sorry for taking so long to get back to you. Yes the correct person is Dr. Harries.

Regards,

Ronald

Ronald K. Jones, DVM

Assistant Administrator

FSIS, Office of International Affairs

Desk: 202-720-2442

Main: 202-720 3473

FAX: 202-690-3856

From: Barb Masters [mailto:bmasters@ofwlaw.com]
Sent: Tuesday, February 28, 2012 10:21 AM

To: Jones, Ronald - FSIS
Subject: OIA Week

Ron

Must be OIA week. I am working with BPI Products on another issue. They are considering the possibility of exporting to Mexico or Russia. As I am certain you are familiar, they make a ground beef component product. Because of PHIS they have a new classification in the plant profile, raw, non-intact. There product is non-intact - but it is not ground - it is definitely a component for ground.

The front line supervisor was not certain of the eligibility of their product for Mexico or Russia (due to ground being ineligible for these countries). Since their process is unique, I can understand the question.

Can you send me to the correct OIA contact to work through this issue? BPI would be happy to brief them on the issue, their process, etc. I assume it would likely be Dr. Haries, but wanted to be certain.

As always - a pleasure working with you and your team!

Thanks!

Barb

(b) (6) @ofwlaw.com

(b) (6)

From: (b) (6) - FSIS
To: Canavan, Jeff - FSIS; Murphy-Jenkins, Rosalyn - FSIS
Subject: RE: OMG The Doctors
Date: Monday, February 27, 2012 3:25:41 PM

I will admit they are getting more of the facts correct than usual but it still sounds horrible. Now I get to find out what is in Ice cream.

From: Canavan, Jeff - FSIS
Sent: Monday, February 27, 2012 3:20 PM
To: (b) (6) - FSIS; Murphy-Jenkins, Rosalyn - FSIS
Subject: RE: OMG The Doctors

Wonderful. These shows do have a tendency to trigger inquires.

From: (b) (6) - FSIS
Sent: Monday, February 27, 2012 3:14 PM
To: Murphy-Jenkins, Rosalyn - FSIS; Canavan, Jeff - FSIS
Subject: OMG The Doctors

Right now on the Doctors they are doing "What is in your food." They just showed "pink slime" and next up is Chemical baths etc for poultry. This episode will probably be on tomorrow morning too. YUCK!!! Phones will be ringing tomorrow.

Though they are saying "This stuff is ok, to lower Ecoli, but ammonium hydroxide (floor cleaner!!!)

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

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

1400 Independence Ave., S.W. - Stop 3784
Patriots Plaza 3, 8th Floor Room 8-161A
Washington, DC 20250

Submit your questions to...

http://askfsis.custhelp.com

Please include your name and/or company name, phone number and complete e-mail address so that we may promptly reply to your inquires.

FSIS, Labeling and Program Delivery Division
Website: *http://www.fsis.usda.gov/OPPDE/larc/index.htm*

[redacted]

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: On call weekend April 23 - 25th
Date: Wednesday, March 21, 2012 7:33:11 AM

..not to mention the 'pink slime' calls..??

That will get anyone's head 'spinning' ☺

(b) (6)

Technical Information Specialist

USDA-FSIS-FSE Staff

Meat and Poultry Hotline

5601 Sunnyside Avenue, Mailstop 5269

Beltsville, MD 20705-5000

Tel: (b) (6)

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

From: (b) (6) - FSIS
Sent: Tuesday, March 20, 2012 8:53 PM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: RE: On call weekend April 23 - 25th

Hi,

Yes, sorry. I was so busy last Friday trying to get everything done knowing that I would be out of the office for two weeks my head was spinning.

I did mean March. Can someone please cover for me this weekend?

Thanks,

(b) (6)

(b) (6) **RD RN**
Technical Information Specialist
USDA/FSIS Food Safety Education Staff
2L-248D

5601 Sunnyside Avenue
Beltsville, MD 20705
Phone (b) (6)
(b) (6) fsis.usda.gov

From: (b) (6) - FSIS
Sent: Tuesday, March 20, 2012 12:48 PM
To: (b) (6) - FSIS
Subject: RE: On call weekend April 23 - 25th

Did you mean March???

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

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

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

From: (b) (6) - FSIS
Sent: Friday, March 16, 2012 5:29 PM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: On call weekend April 23 - 25th

Hi,

I'm so sorry I forgot I will not be in town during my on-call weekend. Can someone cover for me? Please!

Thanks,

(b) (6)

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

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: one pink slime call
Date: Tuesday, March 27, 2012 3:21:16 PM

Hurray!

..was it a fun call?? Ha ha

(b) (6)

Technical Information Specialist

USDA-FSIS-FSE Staff

Meat and Poultry Hotline

5601 Sunnyside Avenue, Mailstop 5269

Beltsville, MD 20705-5000

Tel: (b) (6)

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

From: (b) (6) - FSIS
Sent: Tuesday, March 27, 2012 3:04 PM
To: (b) (6) - FSIS
Subject: one pink slime call

One for (b) (6)

(b) (6)

Technical Information Specialist

USDA/FSIS Food Safety Education Staff

5601 Sunnyside Avenue

Beltsville, Maryland 20705

Office (b) (6)

Fax (301) 504-2092

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

From:	Hagen, Elisabeth - OSEC
To:	Lavallee, Aaron - OC; Ronholm, Brian - OSEC; Almanza, Al - FSIS; Ramos, Adela - OSEC; Blake, Carol - FSIS; Derfler, Phil - FSIS
Cc:	(b) (6) [redacted] - OSEC
Subject:	Re: OPED from Former FSIS Administrator going out today
Date:	Tuesday, March 13, 2012 9:14:43 AM
Attachments:	image001.png image002.png image003.png image004.png image005.png image006.png image007.png

---

This is good. Hopefully others will continue to carry and balance the story.

From: Lavallee, Aaron - OC
Sent: Tuesday, March 13, 2012 08:10 AM
To: Hagen, Elisabeth - OSEC; Ronholm, Brian - OSEC; Almanza, Al - FSIS; Ramos, Adela - OSEC; Blake, Carol - FSIS; Derfler, Phil - FSIS
Cc: (b) (6) [redacted] - OSEC
Subject: OPED from Former FSIS Administrator going out today

This came our way from BPI staff – Cross is a former administrator at FSIS

Is Sarah Palin Stupid?

So is she? Is Sarah Palin stupid? If you watch ABC, NBC or CBS – yep, she is dumb as dirt. If you get your news from Fox News, she is brilliant and insightful. What about Al Gore? Is he an environmental nut case? Watch Fox News and you will be convinced he couldn't change a flat tire. The "main stream" networks will present him as forward thinking and intellectual. Rush Limbaugh? Bill Maher? The source of your news will slant the information you are provided and, if you are not careful, your ultimate opinion on the individual or issue. News organizations know that their ratings, and therefore their revenue, depend on loyal viewers. And viewers are only loyal when the news grabs their attention or their fear.

Today the news is all about Lean Fine-Textured Beef (LFTB) or "pink slime" as ABC has boldly labeled it. To hear Diane Sawyer describe it, ABC News has completed an exhaustive "investigation" to protect you from exposure to something that is presented as another vile and devious plot of the beef industry. Their exposé has provided a public service by showing consumers that they are unknowingly eating something meant for pet food, and the public outcry has undoubtedly boosted their ratings and generated potential advertiser revenues. Never mind that the information provided was false and misleading. Does that really matter? Not really. Just place that information in context with everything else you are hearing: Sarah Palin is stupid, Al Gore is an environmental wing nut, Barak Obama is a Socialist, you are eating pink slime.

What are the facts? Does it matter? Public perception is all that matters when you have a product to sell. We understand that it is impossible to market a product that exists counter to public perception. We can't tell the consumer that raw meat may contain pathogenic bacteria and that they need to use a thermometer in the kitchen to make sure they cook it properly. We tell them instead that our regulatory agencies require extensive testing of ground beef and the product they buy can be assured to be safe. Hogwash.

Are you familiar with the expression "sick and tired?" That's where we are right now. We are

sick and tired of the news media hijacking the truth, eliminating science, frightening consumers and creating a false crisis, just to boost their ratings. We have seen too many people hurt, too many businesses destroyed, all for the benefit of some talking head's career. We are fed up. And we hope the food industry is fed up as well.

It is time to stand up and defend the U.S. food industry. The only people who can do that are the people who know the truth, and that is not the news media or some random "consumer on the street." We need to all stand up and defend our colleagues in the food industry who are being wrongly accused. Individuals are powerless against the news media, but the food producing community as a whole is strong. How many of us ran for the shadows when "pink slime" was "exposed?" Don't expect anyone to come to your aid when a ridiculous story is broadcast on your product. And, believe us, that situation is right around the corner. Do you think you have science on your side? That didn't help "pink slime" and it won't help you unless we all (industry and academia) stand up and speak the truth.

It is time for all of us to rise up and stop this nonsense. Sarah Palin is not brilliant, but she is not stupid. Al Gore acts a little nutty, but he has a passion for the environment and is trying to get people to take notice. Lean Fine-Textured Beef is not unsafe, deceptive or pet food. I (Cross) approved the use of this product in food when I was Administrator of FSIS because it is safe and an excellent source of nutrients. In this age of sustainability, it would be insane to waste millions of pounds of excellent protein. We need to stand up and be the clear-thinking, informed source of information – before it is too late.

(b) (6) [redacted]

Aaron Lavallee
Communications Coordinator, Office of Communications
U.S. Department of Agriculture
1400 Independence Avenue, SW
Washington, DC 20250
Office Direct: 202.720.6959
Cell: (b) (6) [redacted]
aaron.lavallee@oc.usda.gov
http://www.usda.gov

Stay Connected with USDA:

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: OPPD Referral Letter
Date: Tuesday, March 20, 2012 1:59:07 PM

I'm not sure, please give me a call to discuss further.

(b) (6)
Management Analyst
USDA/FSIS/OPEER/ICAD
1400 Independence Ave, SW
Washington, DC 20250
Office: (b) (6)
Fax: (202) 690-0071

From: (b) (6) - FSIS
Sent: Tuesday, March 20, 2012 1:50 PM
To: (b) (6) - FSIS
Subject: RE: OPPD Referral Letter

Cool – Thank you – By the way, what is the A area of the building?

(b) (6)
(b) (6)
Internal Control and Audit Division
USDA, FSIS, OPEER

From: (b) (6) - FSIS
Sent: Tuesday, March 20, 2012 1:35 PM
To: (b) (6) - FSIS
Subject: RE: OPPD Referral Letter

That's the attachment for the case. The letter (OIG Hotline Complaint), should have been attached in my previous e-mail. Ok well it looks like I sent you the attachment already, so here is the OIG hotline complaint.

<< File: 24340294fsis.docx >>

(b) (6)
Management Analyst
USDA/FSIS/OPEER/ICAD
1400 Independence Ave, SW
Washington, DC 20250
Office: (b) (6)
Fax: (202) 690-0071

From: (b) (6) - FSIS
Sent: Tuesday, March 20, 2012 12:41 PM
To: (b) (6) - FSIS
Subject: RE: OPPD Referral Letter

OK – Thanks – then no letter from (b) (6).

(b) (6)
(b) (6)
Internal Control and Audit Division
USDA, FSIS, OPEER

From: (b) (6) - FSIS
Sent: Tuesday, March 20, 2012 12:02 PM
To: (b) (6) - FSIS
Subject: FW: OPPD Referral Letter

As discussed.

<< File: ICAD-12-0040 attachment.htm >>

(b) (6)
Management Analyst
USDA/FSIS/OPEER/ICAD
1400 Independence Ave, SW
Washington, DC 20250
Office: (b) (6)
Fax: (202) 690-0071

From: (b) (6) - FSIS
Sent: Tuesday, March 20, 2012 11:10 AM
To: Reaves, Natalie - FSIS
Subject: RE: OPPD Referral Letter

Thanks because he just asked.

(b) (6)

Internal Control and Audit Division
USDA, FSIS, OPEER

From: (b) (6) - FSIS
Sent: Tuesday, March 20, 2012 10:59 AM
To: (b) (6) - FSIS
Subject: RE: OPPD Referral Letter

Yes, I'll forward that to you.

(b) (6)
Management Analyst
USDA/FSIS/OPEER/ICAD
1400 Independence Ave, SW
Washington, DC 20250
Office: (b) (6)
Fax: (202) 690-0071

From: (b) (6) - FSIS
Sent: Tuesday, March 20, 2012 9:10 AM
To: (b) (6) - FSIS
Subject: RE: OPPD Referral Letter

Vince is back – will have signatures today –

Was there a letter from the OIG for the Pink Slime referral? He will ask.

Thanks,

(b) (6)

Internal Control and Audit Division
USDA, FSIS, OPEER

From: (b) (6) - FSIS
Sent: Tuesday, March 13, 2012 4:22 PM
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS
Subject: OPPD Referral Letter

(b) (6)

Please see the attached referral letter to OPPD prepared for Vince's signature as well as attached documents. Any questions, please let me know, thank you.

<< File: ICAD-12-0040 attachment.htm >> << File: OPPD Referral Letter ICAD-12-0040 3-13-12 ds edits.docx >>

(b) (6)
Management Analyst
USDA/FSIS/OPEER/ICAD
1400 Independence Ave, SW

Washington, DC 20250
Office: (b) (6)
Fax: (202) 690-0071

From: Mabry, Brian - FSIS
To: Jarvis, Michael - AMS; Fillpot, Dirk - FSIS; Blake, Carol - FSIS
Subject: RE: Organic Beef allows "Pink Slime" ?
Date: Wednesday, March 14, 2012 9:30:48 AM

Checking with our policy folks now – will respond as soon as we have an answer. 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 I fax 202.690.0460
Brian.Mabry@fsis.usda.gov
www.fsis.usda.gov

From: Jarvis, Michael - AMS
Sent: Wednesday, March 14, 2012 9:18 AM
To: Mabry, Brian - FSIS; Fillpot, Dirk - FSIS; Blake, Carol - FSIS
Subject: FW: Organic Beef allows "Pink Slime" ?

NOP does not allow ammonia hydroxide. Washington State Beef is saying it is allowed per FSIS. Are we in agreement that this is not allowed in organic?
Thanks Mike

From: Murphy-Jenkins, Rosalyn - FSIS
To: Engeljohn, Daniel - FSIS; Canavan, Jeff - FSIS
Subject: RE: Organic Beef allows "Pink Slime" ?
Date: Wednesday, March 14, 2012 11:27:02 AM

No, just the anhydrous ammonium. I think there are several organic acids that can be used as processing aids for organic beef.

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

---

From: Engeljohn, Daniel - FSIS
Sent: Wednesday, March 14, 2012 11:20 AM
To: Murphy-Jenkins, Rosalyn - FSIS; Canavan, Jeff - FSIS
Subject: Re: Organic Beef allows "Pink Slime" ?

Are you following up with NOP for every processing aid used in meat and poultry processing? I didn't think you were. During slaughter, virtually every establishment uses processing aid (antimicrobial) during slaughter. Are you now saying that organic beef is processed without any processing aid? I don't think this is accurate.

From: Murphy-Jenkins, Rosalyn - FSIS
Sent: Wednesday, March 14, 2012 09:43 AM
To: Engeljohn, Daniel - FSIS; Canavan, Jeff - FSIS
Subject: RE: Organic Beef allows "Pink Slime" ?

(b) (6) is calling NOP now.

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

From: Engeljohn, Daniel - FSIS
Sent: Wednesday, March 14, 2012 10:43 AM
To: Murphy-Jenkins, Rosalyn - FSIS; Canavan, Jeff - FSIS
Subject: Re: Organic Beef allows "Pink Slime" ?

Do we have confirmation that this processing aid (anhydrous ammonium) is prohibited?

From: Murphy-Jenkins, Rosalyn - FSIS
Sent: Wednesday, March 14, 2012 09:05 AM
To: Engeljohn, Daniel - FSIS; Canavan, Jeff - FSIS
Subject: RE: Organic Beef allows "Pink Slime" ?

Yes, it may be treated but doesn't have to be. You can use LFTB in organic beef provided it is not treated with anhydrous ammonium.

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: Engeljohn, Daniel - FSIS
Sent: Wednesday, March 14, 2012 10:03 AM
To: Murphy-Jenkins, Rosalyn - FSIS; Canavan, Jeff - FSIS
Subject: Re: Organic Beef allows "Pink Slime" ?

LFTB may or may not be treated with anhydrous ammonium.

From: Murphy-Jenkins, Rosalyn - FSIS
Sent: Wednesday, March 14, 2012 08:57 AM
To: Fillpot, Dirk - FSIS; Mabry, Brian - FSIS
Cc: Engeljohn, Daniel - FSIS; Edelstein, Rachel - FSIS; Blake, Carol - FSIS; Canavan, Jeff - FSIS; Ballard, Tammie - FSIS
Subject: RE: Organic Beef allows "Pink Slime" ?

We can consult with NOP on the use of GRAS processing aids on organic beef. However, ammoniated finely textured beef cannot be used in organic beef or products containing organic beef. When we approve labels for products that contain organic beef they must include an organic certificate that comes from the organic certifier. If a substance is not permitted, then an organic certificate would not be issued for the beef.

(b) (6) – can you go to NOP and confirm what I have stated below?

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: Fillpot, Dirk - FSIS
Sent: Wednesday, March 14, 2012 9:47 AM
To: Mabry, Brian - FSIS; Murphy-Jenkins, Rosalyn - FSIS
Cc: Engeljohn, Daniel - FSIS; Edelstein, Rachel - FSIS; Blake, Carol - FSIS
Subject: RE: Organic Beef allows "Pink Slime" ?

To go a step further – can "organic" beef include Finely Textured Lean Beef?

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: Wednesday, March 14, 2012 9:30 AM
To: Murphy-Jenkins, Rosalyn - FSIS
Cc: Engeljohn, Daniel - FSIS; Edelstein, Rachel - FSIS; Blake, Carol - FSIS; Fillpot, Dirk - FSIS
Subject: FW: Organic Beef allows "Pink Slime" ?

Roz,

I hope that this falls under your purview – if not, I hope you can let me know a better point of contact. We are getting a fair amount of interest in Lean Finely Textured Beef and our colleagues in AMS tell us that the National Organic Program does not allow ammonia hydroxide, but Washington State Beef says FSIS allows organic beef to use GRAS processing aids.

Is FSIS policy to allow NH4OH in organic beef? Thanks in advance for your help. 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 I fax 202.690.0460
Brian.Mabry@fsis.usda.gov
www.fsis.usda.gov

From: Jarvis, Michael - AMS
Sent: Wednesday, March 14, 2012 9:18 AM
To: Mabry, Brian - FSIS; Fillpot, Dirk - FSIS; Blake, Carol - FSIS
Subject: FW: Organic Beef allows "Pink Slime" ?

NOP does not allow ammonia hydroxide. Washington State Beef is saying it is allowed per FSIS. Are we in agreement that this is not allowed in organic?
Thanks Mike

From: McEvoy, Miles - AMS
Sent: Wednesday, March 14, 2012 6:31 AM
To: Kim, Soo - AMS
Cc: Jarvis, Michael - AMS
Subject: FW: Organic Beef allows "Pink Slime" ?

Is ABC or FSIS saying that organic beef can use ammonia hydroxide? That is not correct and needs to be clarified with them. Thanks.

Miles

From: Bialic, Trudy [mailto:trudy.bialic@pccsea.com]
Sent: Tuesday, March 13, 2012 11:27 PM
To: (b) (6) [redacted] - AMS
Subject: Organic Beef allows "Pink Slime" ?

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

You'll see below the Washington State Beef Commission is saying, "According to FSIS, **organic beef can and does use GRAS processing aids, such as ammonia hydroxide**."

I do not see ammonium hydroxide allowed as a processing aide, according to my reading of the National List.

But please correct my oversight if I am wrong. I am a stickler for accuracy, and appreciate that you can confirm, or correct, my view here.

Best,

Trudy Bialic
Director, Public Affairs l PCC Natural Markets, Seattle, Wash. 98105 l 206-547-1222

From: Rob Noel [mailto:rnoel@wabeef.org]
Sent: Friday, March 09, 2012 7:27 AM
To: Rob Noel
Subject: FW: Beef Issue FYI: ABC Follow-Up Story on "Pink Slime"

Please see below for information we just received on ABC News' second news segment on Lean Finely Textured Beef (LFTB).

Rob Noel
Director of Promotions
Washington State Beef Commission
14240 Interurban Avenue S.
Suite 224
Seattle, WA 98168
206-444-2902

Having trouble viewing this email? Click here

ABC Follow-Up Story on "Pink Slime"

March 9, 2012

On Thursday evening, ABC News ran a second news segment on lean finely textured beef (LFTB), often called "pink slime." The first segment, which aired on Wednesday evening, generated significant media attention, including local broadcast coverage and online conversations. The second segment suggests that consumers consume organic beef in order to avoid this process.

This is inaccurate information--the Food Safety and Inspection Service a (FSIS) and the Food and Drug Administration (FDA) consider ammonia hydroxide, which is used to make LFTB, a "generally recognized as safe" (GRAS) food additive. According to FSIS, organic beef can and

does use GRAS processing aids, such as ammonia hydroxide. We believe that the entire beef community needs to unite and reassure consumers that **all** beef--regardless of how it is raised--is safe and nutritious.

Several beef industry groups have issued statements in response to these media reports, including the American Meat Institute, National Meat Association and Beef Products, Inc. FSIS, the public health agency in the United States Department of Agriculture responsible for ensuring the nation's food supply is safe, has also provided media a statement assuring consumers that beef is safe. This statement has been used in media reports, including this FoxNews.com segment.

H. Russell Cross, Ph.D., Professor and Head of Department of Animal Science, Texas A&M University, who is attending the 10th Annual Beef Safety Summit this week, released the statement below. Dr. Cross is the former Administrator of FSIS and was with the agency when lean finely textured beef was approved, and therefore, contributes a very valuable and unique viewpoint to this discussion. We are working with Texas A&M to share this statement with media.

Additional resources, including an AMI Meat MythCrusher video and a fact sheet on LFTB, can be found ExploreBeef.org. Additionally, the International Food Information Councilhas a fact sheet on the use of ammonia hydroxide in other foods.

Funded by The Beef Checkoff

# # #

Statement From H. Russell Cross, Ph.D.
Professor and Head of Department of Animal Science, Texas A&M University

"As Administrator of the U.S. Department of Agriculture's Food Safety Inspection Service (FSIS) in the early 90s, I and my staff evaluated numerous research projects before approving lean, finely textured beef as a safe source of high-quality protein. The FSIS safety review process was and is an in-depth, science-based process that spans years, many research projects and involves many experts across all levels of the agency-and in this case, the process proved the product is safe."

"Approving lean finely textured beef as safe was the right decision, and today, it remains a safe way to meet the nutritional needs of a growing population. All beef is a good or excellent source of 10 essential nutrients including protein, iron, zinc and B-vitamins.

"Finely textured lean beef helps us meet consumer demand for safe, affordable and nutritious food."

From:	Mabry, Brian - FSIS
To:	Murphy-Jenkins, Rosalyn - FSIS; Fillpot, Dirk - FSIS
Cc:	Engeljohn, Daniel - FSIS; Edelstein, Rachel - FSIS; Blake, Carol - FSIS; Canavan, Jeff - FSIS; Ballard, Tammie - FSIS
Subject:	RE: Organic Beef allows "Pink Slime" ?
Date:	Wednesday, March 14, 2012 11:15:53 AM

Thank you so much, and thanks for including us in any follow-up. I'm sure we will continue to get questions. Best ~ Brian

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

From: Murphy-Jenkins, Rosalyn - FSIS
Sent: Wednesday, March 14, 2012 9:58 AM
To: Fillpot, Dirk - FSIS; Mabry, Brian - FSIS
Cc: Engeljohn, Daniel - FSIS; Edelstein, Rachel - FSIS; Blake, Carol - FSIS; Canavan, Jeff - FSIS; Ballard, Tammie - FSIS
Subject: RE: Organic Beef allows "Pink Slime" ?

We can consult with NOP on the use of GRAS processing aids on organic beef. However, ammoniated finely textured beef cannot be used in organic beef or products containing organic beef. When we approve labels for products that contain organic beef they must include an organic certificate that comes from the organic certifier. If a substance is not permitted, then an organic certificate would not be issued for the beef.

(b) (6) – can you go to NOP and confirm what I have stated below?

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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Website: http://www.fsis.usda.gov/About_FSIS/labeling_&_consumer_protection/index.asp

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Outreach Questions
Date: Thursday, March 29, 2012 5:51:44 PM

No problem. I have several self inflicted gunshot wounds on subjects like this so I have gotten pretty savvy at knowing when the gun is loaded and which direction I should be pointing the muzzle.

From: (b) (6) - FSIS
Sent: Thursday, March 29, 2012 3:49 PM
To: (b) (6) - FSIS
Subject: FW: Outreach Questions

Here is the verdict, just what we thought which is fine, better to work the proper channels and not be in a bind especially with my name in the hat for a EIAO position. I talked with (b) (6) wife again and told her I would be more than happy to do a food safety talk with her group or other individuals in the school district and she said possibly July or August with her cooking staff and understood why I couldn't comment about the pink slime. Thanks for the advice on this topic!

From: Gallegos, Anna - FSIS
Sent: Thursday, March 29, 2012 3:29 PM
To: (b) (6) FSIS
Subject: Re: Outreach Questions

(b) (6)
The talk would be great, however, you didn't allow me enough time to order supplies. As my previous email stated, I need at least 2 to 3 weeks notice. There is no way to get you supplies by the 4th. As for pink slime, my advice is to simply state you are not in a position to comment on it at this time. Right now the political sector is addressing it. Sorry I didn't have the information you were probably hoping for.
Anna

From: (b) (6) - FSIS
Sent: Thursday, March 29, 2012 03:49 PM
To: Gallegos, Anna - FSIS
Subject: Outreach Questions

Good afternoon Anna,

I received a request today from the Director of Food Services from the San Juan County School District in regards to doing a talk about food safety and the recent hot topic about "pink slime" at their principals meeting that will be held on April 4, 2012. The group is roughly around 20-25 people and I know this is short notice on receiving supplies from you and whatever materials are needed for the outreach side of things. My one concern in which I want to get some input from you is in regards to "pink slime" are we allowed to talk about this subject matter in the areas of what it is and talk about the food safety

aspects of this particular product etc.. I spoke with my SPHV Dr. (b) (6) and his advice to me was to contact you on this issue in particular and where the agency and our district stand on this issue. I believe the school district out here is using ground beef products that contain LFTB in their school lunch program due to budget constraints they can't change to product that doesn't contain LFTB and so there is some concerns and possible misconceptions within people in the school district about the safety and nutrition of this product. I said that I knew that I could do a talk about food safety, but wasn't sure about the LFTB in product they use and that I would need to check with my district contact person. If you can let me know at your earliest convenience about this issue that would be great and also let me know where I can find the proper curriculum for my food safety discussion that would be great and possible goodies if you can swing that also. Thanks for your time and have a great day, if you need to contact me at all my contact info is below.

Sincerely,

(b) (6)

Consumer Safety Inspector/Inspector In Charge

Blue Mountain Meats, Inc. Est#02825

333 South 2nd East

Monticello, UT 84535

Phone: (b) (6)

From: Gallegos, Anna - FSIS
To: (b) (6) [redacted] - FSIS
Subject: Re: Outreach Questions
Date: Thursday, March 29, 2012 5:46:28 PM

You sure can

From: (b) (6) [redacted] - FSIS
Sent: Thursday, March 29, 2012 04:43 PM
To: Gallegos, Anna - FSIS
Subject: RE: Outreach Questions

Anna,

I realize it was pretty short notice as for me as well. I can contact her again to see if I can reschedule so that I have the proper outreach materials and allow you adequate time to obtain the materials also. I'm glad I checked with you on the "pink slime" issue that way I can give a more professional answer as to why I'm unable to talk about this topic since it is so sensitive at this time. I will let you know if she wants to reschedule that way we can have the proper materials needed. Thanks a bunch and have a great weekend!

(b) (6) [redacted]

From: Gallegos, Anna - FSIS
Sent: Thursday, March 29, 2012 3:29 PM
To: (b) (6) [redacted] - FSIS
Subject: Re: Outreach Questions

(b) (6)

The talk would be great, however, you didn't allow me enough time to order supplies. As my previous email stated, I need at least 2 to 3 weeks notice. There is no way to get you supplies by the 4th. As for pink slime, my advice is to simply state you are not in a position to comment on it at this time. Right now the political sector is addressing it. Sorry I didn't have the information you were probably hoping for.
Anna

From: (b) (6) [redacted] - FSIS
To: (b) (6) [redacted] - FSIS
Subject: RE: Outreach Questions
Date: Thursday, March 29, 2012 5:52:56 PM

And if nothing else comes of this Anna has now heard of Tom Griego when the applications cross her desk.

From: (b) (6) [redacted] - FSIS
Sent: Thursday, March 29, 2012 3:49 PM
To: (b) (6) [redacted] - FSIS
Subject: FW: Outreach Questions

Here is the verdict, just what we thought which is fine, better to work the proper channels and not be in a bind especially with my name in the hat for a EIAO position. I talked with (b) (6) wife again and told her I would be more than happy to do a food safety talk with her group or other individuals in the school district and she said possibly July or August with her cooking staff and understood why I couldn't comment about the pink slime. Thanks for the advice on this topic!

From: Fillpot, Dirk - FSIS
To: Blake, Carol - FSIS
Subject: RE: PAD Meeting Notes: 2/7/12
Date: Wednesday, February 08, 2012 12:02:23 PM
Attachments: image001.png
image002.png
image003.png
image004.png
image005.png
image006.png
image007.png

Nice!

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: Wednesday, February 08, 2012 11:17 AM
To: Fillpot, Dirk - FSIS
Subject: RE: PAD Meeting Notes: 2/7/12

At first I wondered what 90157 was… but it's really non-O157. ☺

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) [redacted]
carol.blake@fsis.usda.gov
http://www.youtube.com/USDAFoodSafety
http://twitter.com/usdafoodsafety
http://www.fsis.usda.gov

From: Chan, Stephanie
Sent: Wednesday, February 08, 2012 11:06 AM
To: WCTS - Public Affairs Directors
Subject: PAD Meeting Notes: 2/7/12

PAD Meeting Notes
February 7, 2012

OC

- Budget Rollout: Monday, Feb. 13. Rollout will be similar to ones in the past, OC will be working with agencies to develop responses. Coordinators ought to be looped on all inquiries. Secretary will meet with in-house reporters for roundtable, will likely also do radio bridge with regional outlets.
- Art and Ag Competition: It's the last month of this competition and submissions are due! Contact Carolyn O'Connor with questions
- Communications plans: will be going to Secretary this week.
- Travel:
    - IA: With FLOTUS on Thursday. Friday event will be in Aimes, SOTU roundtable
    - Monday: Meeting with Chinese officials
    - Wednesday: Testifying before Senate committee on Energy and Rural Dev.
    - Thursday: IA, China focus
    - Friday: Testifying on House Ag Approps
    - Feb 23: Ag Outlook Forum:
    - Feb 24: Orlando, FL
    - Feb 29: KYF Rollout
    - Early March: Live TV town hall with RFD TV, Commodity Classic
    - Early March: NFU, Omaha
- Deputy Secretary Travel: Series of events with KYF rollout
    - Germany: EU organic equivalency agreement
- Secretary Budget Statement: Will share on Monday
- New Media- Top Blogs:
    - Healthy Meals and Healthy Kids (January 25, 2011): 1,778 Pageviews
    - Bringing Back the Bees (January 26): 1,733Pageviews
    - Organic 101: Allowed and Prohibited Substances (January 25): 1,567 Pageviews

RMA

- Weather Channel: Working on piece on weather losses
- Several one-on-ones on weather changes impacting crop insurance
- New PA director: Will start Feb. 27

FSA

- Immobile Access Features: Friday
- Office consolidation inquiries: still ongoing, administrator is still out in the field at hearings
- Disaster Designation: Half dozen in queue, likely for end of next week
- Highly erodible announcement at Pheasant Fest end of next week

FAS

- Working on Chinese officials visit
- Sent materials w/ China focus to Bobby for trade op-ed
- Working on Remarks for U.S. Brazil mtg
- Next week, main focus is China

REE

- U/S Woteki: WH for global advisory panel. Will distribute advisory, blog post and release.
- Monday: D U/S Bartuska will speak to nat. institute on water resources (closed press)

ERS

- Farm Income Briefing: Feb. 13, release will be at 11 a.m.
- Community food proj grant: in OC for clearance for Thurs/early next week
- 4H Annual meeting (Feb 24-29): Working on release

RD

- U/S Tonsager: In Bangor this week, highlighting job creation
- Jobs Accelerator: Will share draft release with OC
- Housing event in FL: Discussing possible venues for housing event.
- $28 M Broadband loan: Possible announcement
- RCDI NOFA: Going to be on Feb 15

OCE

- Glauber: En route to Rome this afternoon
- Working on forum logistics and details

FNS

- Jean: Will be out next week, Susan is acting
- Script-Howard: Working with outlets on this inquiry
- Radio Bilinque: Requested interview in Spanish on school meals rule
- WIC formula for sale on Craiglist in Pennsylvania: may have inquiries on this, coordinating TPs on this
- Healthy Hunger Free Kids: late Feb.
- Possible media roundtable with U/S on summer food: Mid Feb
- March: School Breakfast week, nutrition month
- Let's move op-ed: Sent info to Bobby last night
- Sac Bee Ed Board: With Kevin Concannon today

CNPP

- Nothing to report

FS

- Airtanker: Letter to be signed by Friday
- Secure Rural Schools: Likely any Friday
- Restoration: Still seeing good coverage on this
- iTree: Release coming up in the next weeks on tree cover decline. Possibly late next week

NRCS

- Chief: Nat'l association of conservation district last week, several interviews with NAFB.
- Anne Mills: In FL this week speaking on biodiesel, speech at western states water council next week. Also has interview with Reuters on conditions and trends in Mississippi river basin
- Soil App: Up today, will be tweeted and blogged on
- Feb 29: Chief will speak at Sen ag committee hearing on conservation
- Release on Lake Eerie conservation projects, working lands for wildlife

APHIS

- Veterinary Services: Release for this week
- Genetically engineered eucalypts: This week
- AP Call on CEM: Will continue keeping OC in the loop on this. Will likely set up background convo for tomorrow

AMS

- NOFA releases: One today, specialty crop block grant will go tomorrow
- EU release: Cleared by OC

FSIS

- Pink Slime stories: looks like it's behind us
- Hard cooked egg recall: FDA recalled this morning
- 90157 Announcement: working with Aaron on this
- Summer Grilling Safety Tips: working on piece with Rachael Ray magazine for summer
- Michael Moss: Flag that he is working on book, please coordinate inquiries with OC

Stephanie Chan

Deputy Press Secretary, Office of Communications
U.S. Department of Agriculture
Desk: (202) 720-5555 | Cell: (202) 256-8626
Stephanie.chan@oc.usda.gov

Stay Connected with USDA:

From: (b) (6)
To: (b) (6) - FSIS
Subject: RE: PA-MD-DE-VA 2012 Annual Leave Schedule approved 12-15-11.xlsm
Date: Friday, March 30, 2012 2:37:25 PM
Attachments: image002.png
image003.png

Very excited about prizes. I'd like chicken dust or the ingredient list for scrapple.

Did you get the pictures I sent?

From: (b) (6) - FSIS [mailto(b) (6) @fsis.usda.gov]
Sent: Friday, March 30, 2012 2:19 PM
To: (b) (6)
Subject: RE: PA-MD-DE-VA 2012 Annual Leave Schedule approved 12-15-11.xlsm

I asked my boss she hasn't responded but she has been out of the office all week she had to do Midyear reviews in Champlain, NY. I asked her if we could at least get you some handouts...some prizes special for you.

From: (b) (6) [mailto(b) (6) @umfs.org]
Sent: Friday, March 30, 2012 2:12 PM
To: (b) (6) - FSIS
Subject: RE: PA-MD-DE-VA 2012 Annual Leave Schedule approved 12-15-11.xlsm

Can you bring some pink slime with you?

From: (b) (6) - FSIS [mailto(b) (6) @fsis.usda.gov]
Sent: Friday, March 30, 2012 1:00 PM
To: (b) (6)
Subject: RE: PA-MD-DE-VA 2012 Annual Leave Schedule approved 12-15-11.xlsm

I am already off one week in July and all the rest of August is taken already (that seems crazy for me to worry about since I am going someplace else but they have to honor the weeks that I already have scheduled) so maybe I will just leave it as is for now and take that week in June and then change it later if I can. Thanks.

I will talk to my boss. I think that I have to get approval to come and talk maybe get you guys some meat thermometers. Just whatever you do no pink slime questions I am tired of them.

From: (b) (6) [mailto(b) (6) @umfs.org]
Sent: Friday, March 30, 2012 12:38 PM
To: (b) (6) FSIS
Subject: RE: PA-MD-DE-VA 2012 Annual Leave Schedule approved 12-15-11.xlsm

Look at you with the formal Good Morning. I couldn't figure out if this was forwarded or not for a minute. The school year ends June 19th and summer school begins June 25th. I don't have summer school on Fridays ever and I get out at 2 on Thursdays. So if worse comes to worse a three day weekend could work. Summer school is done the 9th of August.

Where do we get to go? Maybe we can find a condo presentation to listen to, so our hotel will be free.

Enjoy the art work. There is more.....

From: (b) (6) [redacted] - FSIS [mailto(b) (6) [redacted] @fsis.usda.gov]
Sent: Friday, March 30, 2012 9:59 AM
To: (b) (6) [redacted]
Subject: PA-MD-DE-VA 2012 Annual Leave Schedule approved 12-15-11.xlsm

Good morning,

I have to make up a week of vacation from the week I didn't take off while I was in Atlanta; and, the week after I come back I am only going to take off Mon and maybe Tuesday. I thought maybe we could take a mini-vacation sometime this summer. Please look at the attached schedule. I can take any week that someone else hasn't already taken. The whole month of June is available and a couple weeks in July but that's about it. Let me know. Hope your having a good day. ☺

(b) (6)

(b) (6) [redacted]
Teacher, Charterhouse School
UMFS
3900 West Broad Street
Richmond, VA 23230
Tel: (804) 353-4461, Ext: (b) (6)
Fax: (804) 353-3061
Web: www.umfs.org

Follow us!

Message from: (b) (6) [redacted] @umfs.org
Message to: (b) (6) [redacted] @fsis.usda.gov
Attached files: 2

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dangerous content by the ipengines.net MailScanner and is
believed to be clean.

From: cindy deyrup
To: Kishore, Rita - FSIS
Subject: Re: Pat
Date: Monday, March 05, 2012 9:16:40 PM

No, I occasionally get an article from
Carl, but he didn't send me this one. I wonder where Zirnstein is now. (b) (6) [redacted] voiced a complaint that chicken sampling was inadequate and got written up.

If you add inferior product to something, I thought it was adulteration. But I guess anything goes with processed food. Taco Bell didn't call it hamburger; they sold it as a taco.

I finally called (b) (6) whose foot healed months ago.

On Mon, Mar 5, 2012 at 1:53 PM, Kishore, Rita - FSIS <Rita.Kishore@fsis.usda.gov> wrote:

> **Cindy,**
>
> **You are so good and keep in touch with everyone. Do you still get** (b) (6) [redacted] **updates. Here is one from today.**
>
> **Rita**
>
> **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 Zirstein 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.

From: cindy deyrup [mailto:(b) (6) @gmail.com]
Sent: Tuesday, February 28, 2012 11:12 PM
To: Kishore, Rita - FSIS
Subject: Fwd: Pat

(b) (6) had a hole in her retina. The doc thinks she has had it for a year. She just underwent surgery to sew up the hole. The tough part is the first 10 days. She has to avoid lying on her back, even while asleep. After the operation, you have to stay pretty immobile while your body replaces the aqueous humor that was removed during the operation.

I'd seen her a couple weeks ago. We had lunch at the Minerva, a really nice Indian restaurant. She mentioned that she can't see out of that eye

and was going to the retina group. A friend of mine was about to undergo an operation similar to (b) (6) and I described the recovery period. (b) (6) sent me an email a couple days later, after she'd seen the retina group. She never dreamt that she'd be undergoing the same operation as my other friend.

---------- Forwarded message ----------
From: (b) (6) @aol.com>
Date: Tue, Feb 28, 2012 at 11:25 AM
Subject: Pat
To: (b) (6) @gmail.com

Hi Cindy,

This is Roger. (b) (6) asked me to send you a msg & thank you for the card. That was very thoughtful of you. (b) (6) had the surgery yesterday afternoon. It lasted about 45 minutes. She has a huge bandage covering her eye. We're going to the doctor today & I believe he's going to remove it. They gave us a package with bandages & eye drops in it & said to take it with us so I imagine he's probably going to put on a smaller bandage. (b) (6) made it thru the night ok. She can't sleep on her back, she has to stay on her right or left side. That's rough for her 'cause she always sleeps on her back. She did pretty good with keeping her head bent down but that's got to take it's toll on her. We rented a massage chair for her from a place over in Vienna & she's been using it too. It's seems pretty comfortable for her but she still has to get up & stretch once in a while. She's allowed half an hour to sit up & eat & to bathe. 8 more days & counting. She said she won't be normal for two months.

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: peer review pink slime at retail?
Date: Tuesday, March 27, 2012 9:43:05 AM

Nevermind. Hope you are doing ok.

(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: Monday, March 26, 2012 8:14 PM
To: (b) (6) - FSIS
Subject: peer review pink slime at retail?

If you would have time to take a look, I'd greatly appreciate it. I wasn't sure where to put in the line about Kroger announcing they weren't going to have it anymore?

Tell me what you think.

Thank you!

(b) (6)
Issues Analyst

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

Desk: (b) (6)
E-mail: (b) (6) *fsis.usda.gov*
www.fsis.usda.gov

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

From: (b) (6) [redacted] - FSIS
To: McKean, Jennifer - FSIS
Subject: RE: PHIS data
Date: Friday, March 16, 2012 12:54:14 PM

Very interesting. Thanks.

(b) (6) [redacted]

From: McKean, Jennifer - FSIS
Sent: Friday, March 16, 2012 11:47 AM
To: (b) (6) [redacted] - FSIS
Subject: PHIS data

Here are the tasks completed at the three plants in the North Richland Hills assignment. Please note the ID warehouse. Only two tasks performed during the entire time I ran the report (12/1/11 through 3/16/12) which tells me he hasn't been there and has not signed a single export certificate there according to PHIS data.

He has tons of tasks scheduled but not very many actually completed. Also interestingly enough he is completing AMR tasks (I know that Tyson does not do AMR product) as well as PDFBFT which is basically the "pink slime" produced at BPI and some of the other big beef plants (pretty sure they don't make it at the Tyson in North Richland Hills).

I am going to send screen shots of his task calendar in some separate emails. That way you can see what days pre op was scheduled and performed, as well as when he has it scheduled for next week. If you need help interpreting this stuff, let me know. << File: Tasks_E_DataDump20184.xls >> << File: Tasks_E_DataDump2933.xls >> << File: Tasks_E_DataDump2289.xls >>

Jennifer Beasley-McKean, DVM

District Manager

Dallas District Office

1100 Commerce Street Rm 516

Dallas, TX 75242

(214) 767-1253

From: McKean, Jennifer - FSIS
To: (b) (6) - FSIS
Subject: RE: PHIS data
Date: Friday, March 16, 2012 1:42:36 PM

(b) (6) said he had already discussed with Dr. (b) (6) and (b) (6) the fact that he should not be documenting those tasks because those processes are not in use. He instructed (b) (6) and Dr. (b) (6) to remove those tasks, but I guess they haven't done that yet.

Jennifer Beasley-McKean, DVM

District Manager

Dallas District Office

1100 Commerce Street Rm 516

Dallas, TX 75242

(214) 767-1253

From: (b) (6) - FSIS
Sent: Friday, March 16, 2012 11:54 AM
To: McKean, Jennifer - FSIS
Subject: RE: PHIS data

Very interesting. Thanks.

(b) (6)

From: McKean, Jennifer - FSIS
Sent: Friday, March 16, 2012 11:47 AM
To: (b) (6) - FSIS
Subject: PHIS data

Here are the tasks completed at the three plants in the North Richland Hills assignment. Please note the ID warehouse. Only two tasks performed during the entire time I ran the report (12/1/11 through 3/16/12) which tells me he hasn't been there and has not signed a single export certificate there according to PHIS data.

He has tons of tasks scheduled but not very many actually completed. Also interestingly enough he is completing AMR tasks (I know that Tyson does not do AMR product) as well as PDFBFT which is basically the "pink slime" produced at BPI and some of the other big beef plants (pretty sure they don't make it at the Tyson in North Richland Hills).

I am going to send screen shots of his task calendar in some separate emails. That way

you can see what days pre op was scheduled and performed, as well as when he has it scheduled for next week. If you need help interpreting this stuff, let me know. << File: Tasks_E_DataDump20184.xls >> << File: Tasks_E_DataDump2933.xls >> << File: Tasks_E_DataDump2289.xls >>

Jennifer Beasley-McKean, DVM

District Manager

Dallas District Office

1100 Commerce Street Rm 516

Dallas, TX 75242

(214) 767-1253

From: (b) (6) - FSIS
To: (b) (6) .
[redacted] for the OFS monthly to the OSec
Date: Friday, March 23, 2012 5:30:22 PM

No problem. Have a good weekend too.

From: (b) (6) - FSIS
Sent: Friday, March 23, 2012 02:30 PM
To: (b) (6) - FSIS
Subject: FW: PHIS updates for the OFS monthly to the OSec

Thanks for responding, (b) (6) I really wasn't certain what to say…for that matter, I really wasn't certain what all the acronyms meant in the original email. ☺

Have a great weekend,
(b) (6)

Hello (b) (6)

Here's a draft response to (b) (6) for your review and comment.

PHIS:
FSIS is further along the process of gathering requirements to update all PHIS training materials and procedures. This will include an update to the in-class system and will eventually include imports after deployment.
Pink slime:
Ammoniated products such as Lean Finely Textured Beef are addressed in the Food Safety Regulatory Essentials class. No changes to that information are planned in the immediate future.

Non-O157-STECS:
Information about non-O157 STECS is currently included in the in-class training material. This information will be expanded to include recent changes to FSIS policy and issuances.

Poultry Inspection:

Best regards,
(b) (6)

(b) (6) , DVM
USDA/FSIS/OOEET/CFL
Regional Public Health Training Coordinator
Zorinsky Federal Building
1616 Capitol Ave., Suite 260, Omaha, NE 68102
(b) (6) (office)
(b) (6) (BBY)
(b) (6) @fsis.usda.gov

"Success is not final, failure is not fatal; it is the courage to continue that counts." Winston Churchill

---

From: (b) (6) - FSIS

Sent: Friday, March 23, 2012 1:22 PM
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: RE: PHIS updates for the OFS monthly to the OSec

Hi Dr. (b) (6)

I hoping I'm getting this to the correct Dr. (b) (6)

Since (b) (6) had you listed in her out of office as the person to contact while she is out, I thought I would send this on and see if it's something you can help us f with.

Thank you!

(b) (6)
Issues Analyst

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

Desk: (b) (6)
E-mail: (b) (6) *fsis.usda.gov*
www.fsis.usda.gov

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

From: (b) (6) - FSIS
To: (b) (6) FSIS
Cc: (b) (6) - FSIS; (b) (6) - FSIS
Subject: RE: PHIS updates for the OFS monthly to the OSec
Date: Friday, March 23, 2012 2:54:24 PM

Thank you!

Have a great weekend.

(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

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www.fsis.usda.gov

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From: (b) (6) - FSIS
Sent: Friday, March 23, 2012 2:53 PM
To: (b) (6) - FSIS; Knox, Susan - FSIS
Cc: (b) (6) - FSIS; (b) (6) - FSIS
Subject: Re: PHIS updates for the OFS monthly to the OSec

Hi (b) (6)

The update is the same for March.

From: (b) (6) - FSIS
Sent: Friday, March 23, 2012 01:22 PM
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: RE: PHIS updates for the OFS monthly to the OSec

Hi Dr. (b) (6)

I hoping I'm getting this to the correct Dr. (b) (6)

Since (b) (6) had you listed in her out of office as the person to contact while she is out, I thought I would send this on and see if it's something you can help us f with.

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

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---

From: (b) (6) - FSIS
Sent: Friday, March 23, 2012 2:15 PM
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS; (b) (6) - FSIS
Subject: PHIS updates for the OFS monthly to the OSec

Good afternoon!

Do you have any updates for the March report to OSec? Below is the training portion of last month's PHIS entry. We will also like cover the new poultry slaughter rule, non-O157-STECS, and pink slime. If you have something related to those of if you have another items you think should be included, just let me know.

Thanks.

PHIS

Concurrently, FSIS is in the process of gathering requirements to update all PHIS training materials and procedures. This will include an update to the in-class system and will eventually include imports after deployment. ~~On February 18, corrections were made to several more establishment numbers that had been inaccurately entered or not entered at all during the manual data load process. (Corrections were made to the first group of establishments in December.) This correction, which does not involve any functionality change to PHIS, enables other FSIS applications, such as lab sampling systems, to properly communicate with PHIS.~~

(b) (6)
Issues Analyst

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

Desk: (b) (6)

E-mail: (b) (6) [redacted] fsis.usda.gov
www.fsis.usda.gov

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

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Phone call (Admin.)
Date: Thursday, March 15, 2012 2:51:34 PM

You're welcome, (b) (6)

(b) (6)
Alameda District Office
Phone: (b) (6)
(b) (6) @fsis.usda.gov

From: (b) (6) - FSIS
Sent: Thursday, March 15, 2012 11:51 AM
To: (b) (6) - FSIS
Subject: Re: Phone call (Admin.)

Thanks (b) (6)

Sent using BlackBerry

From: (b) (6) - FSIS
Sent: Thursday, March 15, 2012 01:45 PM
To: (b) (6) - FSIS
Subject: Phone call (Admin.)

Hi (b) (6)

(b) (6) from Merced called regarding he would like information on "pink slime" from cows that is mixed in the product and is sold to the public and in schools. His phone # is: (b) (6)

(b) (6)

Alameda District Office

Phone: (b) (6)

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

From: (b) (6) [redacted] - OSEC
To: Fillpot, Dirk - FSIS
Subject: RE: Phone Call from the Washington Post
Date: Wednesday, March 07, 2012 3:46:59 PM
Attachments: image001.png

Awesome. Thanks so much.

(b) (6) [redacted]"
Office of the Under Secretary
for Food Safety
U.S. Department of Agriculture
1400 Independence Avenue, S.W., Rm. 227-E
Washington, DC 20250-0121
(b) (6) [redacted] -- ofc
(202) 690-0820 -- fax

From: Fillpot, Dirk - FSIS
Sent: Wednesday, March 07, 2012 3:47 PM
To: (b) (6) [redacted] - OSEC
Subject: RE: Phone Call from the Washington Post

Audio file also embedded:

USDA uses Twitter to issue urgent food safety alerts

Wednesday - 3/7/2012, 10:15am ET

Listen

Dr. Elizabeth Hagen, undersecretary for food safety, USDA

Download

The Agriculture Department is looking for new ways to alert the public of urgent food safety issues. The latest vehicle: Twitter. A number of different feeds are up and running as of this month.

"We've been communicating with consumers through our main Twitter feed for quite some time," said Dr. Elizabeth Hagen, USDA's undersecretary for food safety.

USDA's Food Safety and Inspection Service regulates domestic and imported meat, poultry and processed egg products. It already passes on urgent food safety information to the more than 250,000 people who follow its main Twitter feed — @USDAFoodSafety.

"This new effort really aims to target those messages when we have a recall that, for instance, affects maybe five or six states," Hagen said. "We want to make sure that in addition to our

national information going out, that people in those particular localities can get the information that they need and get it very quickly."

Hagen joined ***The Federal Drive*** ***with Tom Temin*** Wednesday to discuss how her agency is using social media to get time-sensitive information out to consumers.

Dirk Fillpot
Media Supervisor
Congressional and Public Affairs
Office of Public Affairs and Consumer Education
USDA Food Safety and Inspection Service
Washington, D.C. 20250
Phone: (202) 690-3112
Cell: (202) 695-9950
dirk.fillpot@fsis.usda.gov

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

From: (b) (6) - OSEC
Sent: Wednesday, March 07, 2012 3:43 PM
To: Fillpot, Dirk - FSIS
Subject: RE: Phone Call from the Washington Post

Don't forget Dirk.

(b) (6) "
Office of the Under Secretary
for Food Safety
U.S. Department of Agriculture
1400 Independence Avenue, S.W., Rm. 227-E
Washington, DC 20250-0121
(b) (6) -- ofc
(202) 690-0820 -- fax

From: Fillpot, Dirk - FSIS
Sent: Wednesday, March 07, 2012 2:30 PM
To: (b) (6) - OSEC; Gaffney, Neil - FSIS
Subject: RE: Phone Call from the Washington Post

Thanks, (b) (6) – we'll forward to the Department…

Dirk Fillpot
Media Supervisor
Congressional and Public Affairs
Office of Public Affairs and Consumer Education

USDA Food Safety and Inspection Service
Washington, D.C. 20250
Phone: (202) 690-3112
Cell: (202) 695-9950
dirk.fillpot@fsis.usda.gov

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

From: (b) (6) [redacted] - OSEC
Sent: Wednesday, March 07, 2012 2:30 PM
To: Gaffney, Neil - FSIS; Fillpot, Dirk - FSIS
Subject: Phone Call from the Washington Post

Neil and Dirk

I have a feeling this should go to FNS.

Elizabeth Flock with the Washington Post called and would like to speak with someone about the emonia hydroxied in school lunches – pink slime.

Her number is 773-414-4047.

(b) (6) [redacted]
Office of the Under Secretary
for Food Safety
U.S. Department of Agriculture
1400 Independence Avenue, S.W., Rm. 227-E
Washington, DC 20250-0121
(b) (6) [redacted] -- ofc
(202) 690-0820 -- fax

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Pink slim
Date: Wednesday, February 01, 2012 7:58:01 AM

So much for the (b) (6) 's "coopens" you all have. Might as well get rid of those as well.

From: (b) (6) - FSIS
Sent: Wednesday, February 01, 2012 6:10 AM
To: (b) (6) - FSIS
Subject: Pink slim

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

(b) (6)

Senior Investigator

USDA, FSIS, OPEER, CID

9700 Page Ave, Room 1800A

Overland, MO 63132

Phone: (b) (6)

Fax: (314)538-2285

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

From: Bob Monahan
To: (b) (6) [redacted] - FSIS
Subject: RE: Pink slim
Date: Friday, March 09, 2012 8:59:15 AM

There will be nothing but Green Slime in the Locker Room .

On Mar 9, 2012 6:35 AM, "(b) (6) [redacted] - FSIS" <(b) (6) [redacted] @fsis.usda.gov> wrote:

> Yea, it should have been Green Slime for St. Patty's.
>
> ---
>
> **From:** Bob Monahan [mailto(b) (6) [redacted] @gmail.com]
> **Sent:** Thursday, March 08, 2012 5:58 PM
> **To:** (b) (6) [redacted] - FSIS
> **Subject:** Pink slim
>
> I just bought some burger and it was full of pink slime, Im not a bit happy! I want your bosses number.
>
> Pink Eddy, I mean Bob
>
> This electronic message contains information generated by the USDA solely for the intended recipients. Any unauthorized interception of this message or the use or disclosure of the information it contains may violate the law and subject the violator to civil or criminal penalties. If you believe you have received this message in error, please notify the sender and delete the email immediately.

From: (b) (6) - FSIS
To: (b) (6) - FSIS; (b) (6) - FSIS
Subject: RE: Pink Slime - Ammonia in Beef letters
Date: Wednesday, January 25, 2012 10:02:16 AM

Yes – please proceed. Thanks,

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

From: (b) (6) - FSIS
Sent: Wednesday, January 25, 2012 9:45 AM
To: (b) (6) - FSIS; (b) (6) - FSIS
Subject: RE: Pink Slime - Ammonia in Beef letters

I also understand from (b) (6) that the procedure is to put the standard response, with the new date and name, into ECM and send it on to you and that you send it to (b) (6) to put into final. Will do. Thanks.

(b) (6)

USDA, FSIS, Office of Public Affairs and Consumer Education

Executive Correspondence and Issues Management Staff

(b) (6)

(202) 720-7609 Fax

From: (b) (6) - FSIS
Sent: Wednesday, January 25, 2012 9:40 AM
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS
Subject: RE: Pink Slime - Ammonia in Beef letters

I agree. (b) (6) this is the same issue that you raised this morning regarding the ammonia/pink slime letter that you've been assigned.

(b) (6)
Issues Analyst Supervisor (Acting)
Executive Correspondence and Issues Management Staff

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

From: (b) (6) - FSIS
Sent: Wednesday, January 25, 2012 9:31 AM
To: (b) (6) - FSIS
Subject: Pink Slime - Ammonia in Beef letters

<< File: Signed copy of (b) (6) ammonia 6850392.docx >>

Good Morning (b) (6)

FYI – Pink slime language was approved by (b) (6) to autopen. No review or clearance is required. The writer only needs to put the letter in final, and (b) (6) would forward to (b) (6) to autopen. See approved language attached.

Thanks and Have a Wonderful Day!

(b) (6) *Issues Analyst*

Executive Correspondence and Issues Management Staff

Office of Public Affairs and Consumer Education

Food Safety and Inspection Service

1400 Independence Ave. S.W., Room 1166-S, Washington, DC 20250-3700

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

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

"Building Strong Working Relationships Makes a Great Team"

From: (b) (6) - FSIS
To: (b) (6) FSIS
Subject: RE: Pink Slime - the other side of the story on LFTB
Date: Wednesday, March 28, 2012 3:06:12 PM

Why not, slim, it's what's for supper. ☺

(b) (6)

Frontline Supervisor

Salt Lake Circuit

Denver District

BB# (b) (6)

From: (b) (6) - FSIS
Sent: Wednesday, March 28, 2012 12:40 PM
To: (b) (6) - FSIS
Subject: RE: Pink Slime - the other side of the story on LFTB

Thanks (b) (6) yes while reviewing the footage I was thinking about how one sided the information was and the process that they described. Still don't want to eat it though.

(b) (6)

USDA, FSIS, OFO

Livingston Frontline Supervisor

Alameda District

P.O. Box 3152

Turlock, CA 95381

Phone (b) (6)

From: (b) (6) - FSIS
Sent: Wednesday, March 28, 2012 10:58 AM
To: (b) (6)
FSIS
Cc: (b) (6) - FSIS
Subject: FW: Pink Slime - the other side of the story on LFTB

FYI, additional information you may not hear on the news.

(b) (6)

Frontline Supervisor

Salt Lake Circuit

Denver District

BB# (b) (6)

From: (b) (6) - FSIS
Sent: Tuesday, March 27, 2012 12:32 PM
To (b) (6) - FSIS; FSIS - FO/DO15/Front Line Supervisors
Cc: Gallegos, Anna - FSIS; Reeder, Robert - FSIS; Wagner, Scott - FSIS
Subject: RE: Pink Slime - the other side of the story on LFTB

Interesting, yes, but only one side of the story; my opinion is that rather than share (promote?) one side of a hot-button topic we should be sharing a more rounded picture.

In regards to this particular article: what they refer to as "vats" appears to be a reference to what we know as "combos" and all of

us know the requirements for sanitation, assuring what product that goes into combos (which does include trim but certainly no inedible product!), and the handling and shipping of combos. For sure combos are not dumped in railway tanker cars labeled "edible tallow." I've worked at plants that did on-site rendering and produced 'edible tallow' – it has absolutely nothing to do with the production of LFTB.

For your further edification and consideration, below are links to some articles that present the other (and scientifically supportable) side of the story. The first is an industry response to the popular press information, while the second has more specific information on the use a ammonium hydroxide (NH3) in the production of LFTB as well as a list of other products that naturally contain NH3 or that use NH3 as an anti-microbial processing aid (and these are products millions consume every day). The third, in part, refers to the closure of some of the facilities that produce LFTB – one of which I worked at when I was a Relief SPHV in Lawrence District; that facility had high sanitation standards that they effectively implemented (we can only wish all of the plants where we provide inspection had such effective sanitation procedure implementation!) and very strict tracking of incoming combos of trim. The last link is a MythBusters-format article on LFTB.

1. http://www.meatpoultry.com/Writers/Bryan%20Salvage/Assassinating%20effective%20technology.aspx

2. http://www.foodinsight.org/Resources/Detail.aspx?topic=Questions_and_Answers_about_Ammonium_Hydroxide_Use_in_Food_Production

3. http://www.meatpoultry.com/News/News%20Home/Business/2012/3/BPI%20suspends%20operations%20at%20three%20plants.aspx

4. http://beefisbeef.com/2012/03/15/top-7-myths-of-pink-slime/

There are those that would say that since the references I've provided "come from industry" that they can't be trusted. I would respond by pointing out that industry has spent a great deal of money on research and has a vested interest in producing safe products while efficiently using as much of the raw product (in this case beef carcasses) as they can – this is smart both business-wise and environment-wise (it's estimated by the American Meat Institute that it will take an addition million and a half head of cattle per year to make up the volume that will be lost due to not using LFTB – definitely not a "green" decision and one that will result in increased cost to consumers). I would further ask for - in addition to anecdotal observations - the scientific support (e.g., peer-reviewed, double-blind studies) that has been done by the popular press and/or those that provided the initial 'pink slime' stories for their version of the story. Yes, I am not an "if it's on You-tube, it must be true" person!

And lastly I would like to point out that this process (producing LFTB) has been approved by USDA while the use of NH3 as a processing aid (for use not just in beef) has been reviewed and approved by FDA; I really have a difficult time believing that there is a conspiracy that is so wide-spread that the decisions by both the USDA and the FDA (based on scientific studies) were controlled to the extent (that seems to be implied in the popular press) that both would approve a process/processing aid that results in a dangerous product to consumers.

(b) (6), DVM, MS
USDA-FSIS-OFO-Denver District

Frontline Supervisor/Eugene Circuit (15-04)
Mail:c/o Est. 09221

29476 Airport Road

Eugene, OR 97402

BB: (b) (6)

From: (b) (6) - FSIS
Sent: Tuesday, March 27, 2012 4:36 AM
To: FSIS - FO/DO15/Front Line Supervisors
Cc: Gallegos, Anna - FSIS; Reeder, Robert - FSIS; (b) (6) - FSIS
Subject: FW: Slime

FYI, interesting article.

(b) (6)

Frontline Supervisor

Salt Lake Circuit

Denver District

BB#(b) (6)

From: (b) (6) - FSIS
Sent: Tuesday, March 27, 2012 5:23 AM
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS
Subject: Slime

This aired last night on ABC channel 4 in SLC. They even implicated Stouffers.

http://www.abc4.com/content/news/top_stories/story/Pink-Slime-The-Inside-Story/vm2n3PWs60uax36dzhsNGQ.cspx

(b) (6)

Relief CSI

SLC Circuit

(b) (6)

To achieve, you need thought. You have to know what you are doing and that's real power.
Ayn Rand

From: (b) (6) [redacted] - FSIS
To: (b) (6) [redacted] FSIS
Subject: RE: Pink Slime - the other side of the story on LFTB
Date: Wednesday, March 28, 2012 2:09:22 PM

Welcome,

(b) (6) [redacted]

Frontline Supervisor

Salt Lake Circuit

Denver District

BB# (b) (6) [redacted]

From (b) (6) [redacted] FSIS
Sent: Wednesday, March 28, 2012 12:08 PM
To: (b) (6) [redacted] - FSIS
Subject: RE: Pink Slime - the other side of the story on LFTB

Thanks for the info!

From: (b) (6) [redacted] - FSIS
Sent: Wednesday, March 28, 2012 12:58 PM
To: (b) (6) [redacted] - FSIS
Cc: Draughon, Michael - FSIS; Derrick, Greg - FSIS; Bryant, Tracy - FSIS; Buck-Griffin, Cindy - FSIS; Savage, Donna - FSIS
Subject: FW: Pink Slime - the other side of the story on LFTB

FYI, additional information you may not hear on the news.

(b) (6) [redacted]

Frontline Supervisor

Salt Lake Circuit

Denver District

BB# (b) (6) [redacted]

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Pink Slime - the other side of the story on LFTB
Date: Tuesday, March 27, 2012 7:02:38 PM

Who U gonna call? Slime busters….

_____
From: (b) (6) - FSIS
Sent: Tuesday, March 27, 2012 9:19 AM
To: (b) (6) - FSIS; FSIS - FO/DO15/Front Line Supervisors
Cc: Gallegos, Anna - FSIS; Reeder, Robert - FSIS; Wagner, Scott - FSIS
Subject: RE: Pink Slime - the other side of the story on LFTB

Yes I agree, I was just putting it out there to show how this was getting spun so to speak. I do appreciate the additional information, I will pass it own for other to review.

(b) (6)

Frontline Supervisor

Salt Lake Circuit

Denver District

BB# (b) (6)

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Pink Slime - the other side of the story on LFTB
Date: Wednesday, March 28, 2012 1:19:53 PM

I understand that can also be used for fuel? ☺

(b) (6)
Frontline Supervisor
Salt Lake Circuit
Denver District
BB# (b) (6)

From: (b) (6) - FSIS
Sent: Wednesday, March 28, 2012 10:56 AM
To: (b) (6) - FSIS
Subject: RE: Pink Slime - the other side of the story on LFTB

Personally I've always been partial to green slime* myself! ☺

* There's an seaweed product out there (I have a friend who buys it for snacks; it's tastes 'okay' but not my first choice for a snack!) that I'm sure starts out as very green slime.

(b) (6), DVM, MS
USDA-FSIS-OFO-Denver District
Frontline Supervisor/Eugene Circuit (15-04)
Mail:c/o Est. 09221
29476 Airport Road
Eugene, OR 97402
BB: (b) (6) 4

From: (b) (6) - FSIS
Sent: Wednesday, March 28, 2012 8:24 AM
To: (b) (6) - FSIS
Subject: RE: Pink Slime - the other side of the story on LFTB

Understood ☺, I believe the issue, like a lot of things is getting one sided. Don't they know that slim is good for you. ☺

(b) (6)
Frontline Supervisor
Salt Lake Circuit
Denver District
BB# (b) (6)

From: (b) (6) - FSIS
Sent: Tuesday, March 27, 2012 2:10 PM
To: (b) (6) - FSIS
Subject: Re: Pink Slime - the other side of the story on LFTB

No problem - however that thought did not come thru (at least not to me :-)) when I looked at the forwarded link.
(b) (6), DVM, MS
Frontline Supervisor, Circuit 15-04
USDA-FSIS-OFO
Denver District
Springfield, OR
(b) (6) (bb)

Sent from my BlackBerry Wireless Handheld

From: (b) (6) - FSIS
Sent: Tuesday, March 27, 2012 02:18 PM
To: (b) (6) - FSIS; FSIS - FO/DO15/Front Line Supervisors
Cc: Gallegos, Anna - FSIS; Reeder, Robert - FSIS; Wagner, Scott - FSIS
Subject: RE: Pink Slime - the other side of the story on LFTB

Yes I agree, I was just putting it out there to show how this was getting spun so to speak. I do appreciate the additional

information, I will pass it own for other to review.

(b) (6)

Frontline Supervisor

Salt Lake Circuit

Denver District

BB# (b) (6)

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Trivia on "Pink Slime"
Date: Tuesday, March 27, 2012 10:14:54 AM

LOL! It probably was Carl.

(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 27, 2012 8:45 AM
To: (b) (6) - FSIS
Subject: RE: Trivia on 'Pink Slime'

I do remember the article. I recall being disgusted not so much by the process itself, but the way we approved it. Gerald was an interesting character. He wasn't well liked by his fellow microbiologists. I don't recall exactly why this was, though incompetency may have had something to do with it. Anyway, Gerald eventually left OPHS and went to OPEER, I think. Well, that didn't work out, either. I just read that he was an industry consultant for 2 years and is now unemployed. Which is too bad, because he has a 2 year old son. Anyway, according to the most recent article I read about this, when Gerald e-mailed his co-workers and described the product as "pink slime," he thought it would never see the light of day. Silly him. If I had to guess who might have leaked that e-mail, I'd have to say Carl Custer. Just a guess, of course.

From: (b) (6) - FSIS
Sent: Tuesday, March 27, 2012 9:00 AM
To: (b) (6) - FSIS
Subject: Trivia on 'Pink Slime'

Who first called it 'Pink Slime'?

Microbiologist, Gerald Zirnstein, called the processed beef "pink slime" in 2002.

Remember this article in the NY Times in 2009?
http://www.nytimes.com/2009/12/31/us/31meat.html?pagewanted=all

Safety of Beef Processing Method Is Questioned

By MICHAEL MOSS
Published: **December 30, 2009**

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

idea: injecting beef with ammonia.

The company, Beef Products Inc., had been looking to expand into the hamburger business with a product made from beef that included fatty trimmings the industry once relegated to pet food and cooking oil. The trimmings were particularly susceptible to contamination, but a study commissioned by the company showed that the ammonia process would kill E. coli as well as salmonella.
Officials at the United States Department of Agriculture endorsed the company's ammonia treatment, and have said it destroys E. coli "to an undetectable level." They decided it was so effective that in 2007, when the department began routine testing of meat used in hamburger sold to the general public, they exempted Beef Products.

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

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

In July, school lunch officials temporarily banned their hamburger makers from using meat from a Beef Products facility in Kansas because of salmonella — the third suspension in three years, records show. Yet the facility remained approved by the U.S.D.A. for other customers.
Presented by The Times with the school lunch test results, top department officials said they were not aware of what their colleagues in the lunch program had been finding for years.

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

The Beef Products case reveals a schism between the main Department of Agriculture and its division that oversees the school lunch program, a divide that underscores the government's faltering effort to make hamburger safe. The U.S.D.A. banned the sale of

meat found to be contaminated with the O157:H7 strain of E. coli 15 years ago, after a deadly outbreak was traced to Jack in the Box restaurants. Meat tainted with salmonella is also a hazard. But while the school lunch program will not buy meat contaminated with salmonella, the agriculture department does not ban its sale to the general public.

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

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

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

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

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

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

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

Despite some misgivings, school lunch officials say they use Beef Products because its price is substantially lower than ordinary meat trimmings, saving about $1 million a year. Another snapshot of processed beef's performance emerges from confidential records of tests in 2007 by the food giant Cargill. In the preceding year and a half, Cargill, which used more than 50 vendors, suspended three facilities for excessive salmonella; two were Beef Products plants, records show.

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

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

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

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

A Safety Solution

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

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

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

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

Mr. Roth was well suited to tackle the problem, friends say. Though lacking a science background, he had a knack for machinery and obtained patents for over two dozen pieces of equipment and methods used in processing beef.
"He looked and looked at stuff and always wondered, why can't it be done this way?" said Dr. David M. Theno, a food safety consultant and friend of Mr. Roth. "He is like a lot of inventors. Not everyone sees Eldon's vision."

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

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

Mr. Roth asserted that his product would kill pathogens in untreated meat when it was used as an ingredient in ground beef — raising the prospect of a risk-free burger. "Given the technology, we firmly believe that the two pathogens of major concern in raw ground beef — E. coli O157:H7 and salmonella — are on the verge of elimination," Mr. Roth wrote to the department.
The Food and Drug Administration signed off on the use of ammonia, concluding it was safe when used as a processing agent in foods. This year, a top official with the U.S.D.A.'s Food Safety and Inspection Service said, "It eliminates E. coli to the same degree as if you cooked the product."

Carl S. Custer, a former U.S.D.A. microbiologist, said he and other scientists were concerned that the department had approved the treated beef for sale without obtaining independent validation of the potential safety risk. Another department microbiologist, Gerald Zirnstein, called the processed beef "pink slime" in a 2002 e-mail message to colleagues and said, "I do not consider the stuff to be ground beef, and I consider allowing it in ground beef to be a form of fraudulent labeling."

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

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

School lunch officials said they ultimately agreed to use the treated meat because it shaved about 3 cents off the cost of making a pound of ground beef."Several packers have unofficially raised concern regarding the use of the product since the perception of quality is inferior," the 2002 memo said. "But will use product to obtain lower bid."
In 2004, lunch officials increased the amount of Beef Products meat allowed in its hamburgers to 15 percent, from 10 percent, to increase savings. In a taste test at the time, some school children favored burgers with higher amounts of processed beef.

Beef Products does not disclose its earnings, but its reported production of seven million pounds a week would generate about $440 million in annual revenue, according to industry records.
Dr. Theno, the food safety consultant, applauds Mr. Roth for figuring out how to convert high-fat trimmings "with no functional value."
"There were some issues with that," Dr. Theno said. "But he, and God bless him, amassed a tidy fortune for it."

As sales took off, Mr. Roth started offering a buy-back guarantee: If any of the most virulent E. coli was found in ground beef containing Beef Products meat, the company would buy the tainted meat.
This was based on Mr. Roth's initial prediction that his treated beef could kill E. coli in any meat it was mixed with. The company acknowledges that its subsequent study found no evidence to back that up, although it says it is now trying with an enhanced treatment. The guarantee remains on the company Web site: "Contact a B.P.I. sales representative today to take the challenge!"

Odor and Alkalinity

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

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

"It was frozen, but you could still smell ammonia," said Dr. Charles Tant, a Georgia

agriculture department official. “I’ve never seen anything like it.”
Unaware that the meat was treated with ammonia — since it was not on the label — Georgia officials assumed it was accidentally contaminated and alerted the agriculture department. In their complaint, the officials noted that the level of ammonia in the beef was similar to levels found in contamination incidents involving chicken and milk that had sickened schoolchildren.
Beef Products said the ammonia did not pose a danger and would be diluted when its beef was mixed with other meat. The U.S.D.A. accepted Beef Product’s conclusion, but other customers had also complained about the smell.

Untreated beef naturally contains ammonia and is typically about 6 on the pH scale, near that of rain water and milk. The Beef Products’ study that won U.S.D.A. approval used an ammonia treatment that raised the pH of the meat to as high as 10, an alkalinity well beyond the range of most foods. The company’s 2003 study cited the “potential issues surrounding the palatability of a pH-9.5 product.”
Soon after getting initial approval from the agriculture department, the company devised a plan to make a less alkaline version of the beef, internal company documents show. Beef Products acknowledged in an e-mail exchange that it was making a lower pH version, but did not specify the level or when it began selling it.

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

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

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

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

Contamination and Notification

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

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

Within hours of confirming the contamination, the school lunch division of the Agriculture Department in Washington began investigating.
Just down the hall at department headquarters, the division that oversees meat for the general public did not conduct its own inquiry for another month and half, after receiving questions from The Times.

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

Agriculture Secretary Tom Vilsack has since directed school lunch officials to share information about their suspensions with the department's meat safety division.
In addressing the latest contamination cases in Nebraska, Beef Products said it suspected a glitch in its treatment operations, referring to ammonia gas by its chemical name, NH3, according to an e-mail message to school lunch officials.

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

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

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

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

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

Recently, another E. coli outbreak was traced to a hamburger maker in upstate New York that also used multiple suppliers, including Beef Products. This time, the agriculture department said Beef

Products was being recalled with other suppliers, although a source of the contamination had not been identified.

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

Griff Palmer contributed reporting.

From: Hulsey, Laura - FSIS
Sent: Tuesday, March 27, 2012 7:00 AM
To: (b) (6) - FSIS; Butler, Kim - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) [redacted] - FSIS
Subject: RE: Question

I'm sure all of you have heard on the news they are discontinuing production of "pink slime"; shutting down or laying off from 3 plants.

From: (b) (6) - FSIS
Sent: Tuesday, March 27, 2012 6:58 AM
To: Butler, Kim - FSIS (b) (6) [redacted] FSIS
Subject: FW: Question

If you also have the same question (b) (6) had....

From: Canavan, Jeff - FSIS
Sent: Tuesday, March 27, 2012 4:10 AM
To: (b) (6) - FSIS
Subject: Re: Question

(b) (6)

Yes, labeling of LFTB is similar to AMR. The commidity itself needs a descriptive designation, e.g.,"lean finely textured beef" or "BPI lean chips, derived from beef trimmings." However, FSIS determined it can be used in secondary products (including ground beef and hamburger) and just listed as beef.

Jeff

Jeffrey W. Canavan, MPA, RD
Deputy Director
Labeling and Program Delivery Division
USDA, FSIS, OPPD, LPDD

From: (b) (6) - FSIS
Sent: Tuesday, March 27, 2012 02:56 AM
To: Canavan, Jeff - FSIS
Subject: FW: Question

Jeff,

Can you answer (b) (6) question? Is this like AMR, once it is processed and then incorporated it is no longer AMR but just 'beef'?

(b) (6)

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

Hi (b) (6)

In all this discussion from FSIS about removing "pink slime" from ground beef….is this not the following true???

> "Pink Slime" is Lean Finely Textured Beef (LFTB)
>
> According to § 319.15(a), chopped beef and ground beef **cannot** contain LFTB.
> According to § 319.15(b), hamburger **cannot** contain LFTB.
> According to § 319.15(c), beef patties **can** contain LFTB.
>
> Is it not fraud to put LFTB in something and call it chopped beef, ground beef, or hamburger.

(b) (6) Consumer Safety Officer
USDA, FSIS, OPPD, Policy Development Division
Edward Zorinsky Federal Building

1616 Capitol Avenue, Suite 260
Omaha NE 68102-5908
(b) (6) [redacted]

Submit your questions to...
http://askfsis.custhelp.com

From: (b) (6) [redacted] - FSIS
To: Hulsey, Laura - FSIS
Subject: RE: Trivia on "Pink Slime"
Date: Tuesday, March 27, 2012 9:11:19 AM
Attachments: September 2010 ECIMS Pink Slime - 6456221.msg.msg

---

It was a little over two years ago...since that was December 2009...I remember we got lots of calls and then we had the attached from ECIMS to help answer.....in 2010.

From: Hulsey, Laura - FSIS
Sent: Tuesday, March 27, 2012 7:50 AM
To: (b) (6) [redacted] - FSIS
Subject: RE: Trivia on 'Pink Slime'

That's a really good article. Thanks.

From: (b) (6) [redacted] - FSIS
Sent: Tuesday, March 27, 2012 7:37 AM
To: Hulsey, Laura - FSIS
Cc: Butler, Kim - FSIS; (b) (6) [redacted] (b) (6) [redacted] - FSIS
Subject: Trivia on 'Pink Slime'

This is not a new issue....

Who first called it 'Pink Slime'?

Microbiologist, Gerald Zirnstein, called the processed beef "pink slime" in 2002.

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

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Two pink slime calls so far today
Date: Friday, March 23, 2012 1:07:40 PM

Ok.

(b) (6) *M.S.*

Technical Information Specialist

(b) (6) fsis.usda.gov

(b) (6)

From: (b) (6) - FSIS
Sent: Friday, March 23, 2012 12:52 PM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: RE: Two pink slime calls so far today

Just today (b) (6)

I've keeping track a little ..

thanks

(b) (6)

Technical Information Specialist

USDA-FSIS-FSE Staff

Meat and Poultry Hotline

5601 Sunnyside Avenue, Mailstop 5269

Beltsville, MD 20705-5000

Tel: (b) (6)

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

From: (b) (6) - FSIS
Sent: Friday, March 23, 2012 12:51 PM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: RE: Two pink slime calls so far today

(b) (6) you want to know how many calls we get today or how many we got all week?

(b) (6) *M.S.*

Technical Information Specialist

(b) (6) fsis.usda.gov

(b) (6)

From: (b) (6) - FSIS
Sent: Friday, March 23, 2012 12:50 PM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: RE: Two pink slime calls so far today

Yes, please, .. just to have an idea where we stand with such inquiries; (b) (6) and (b) (6) could you let me know at end of day about these ?

It seems they ask occasionally (downtown folks), so just in case they ask..

(The media is "stoking that fire" again)

Thank you,

(b) (6)

(b) (6)

Technical Information Specialist

USDA-FSIS-FSE Staff

Meat and Poultry Hotline

5601 Sunnyside Avenue, Mailstop 5269

Beltsville, MD 20705-5000

Tel: (b) (6)

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

From: (b) (6) - FSIS
Sent: Friday, March 23, 2012 12:43 PM

To: (b) (6) - FSIS
Subject: Two pink slime calls so far today

Are you still counting these? I had one really irate caller just now and one very nice lady earlier.

(b) (6)

Food Safety Specialist

USDA Meat and Poultry Hotline

Room 2L254-B

5601 Sunnyside Ave.

Beltsville, MD 20705-5000

(301) 344-4760

Fax (301) 504-2092

1 (888) MPHotline or 1 (888) 674-6854

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

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Tyson 278 appeal of NR JKJ3414020009N
Date: Monday, March 12, 2012 9:53:38 AM

Gotcha--done

(b) (6), *D.V.M.*

Supervisory Enforcement Investigations and Analysis Officer

Lawrence District Office

USDA/FSIS

(b) (6) Office

(b) (6) Blackberry

From: (b) (6) - FSIS
Sent: Monday, March 12, 2012 8:52 AM
To: (b) (6) - FSIS
Subject: RE: Tyson 278 appeal of NR JKJ3414020009N

I'll rename it – just drop it in the file I made with the NR # on it.

Google News is still showing the ABC News "pink slime" spot.

(b) (6), DVM

Enforcement Investigation Analysis Officer

Lawrence District Office

Office (b) (6)

Fax 785-841-5623

Cell (b) (6)

From: (b) (6) - FSIS
Sent: Monday, March 12, 2012 8:50 AM
To: (b) (6) - FSIS
Subject: RE: Tyson 278 appeal of NR JKJ3414020009N

Will do but it may need to be renamed as I don't know the procedure. 30-12-???? Tyson 278

(b) (6) [redacted], *D.V.M.*

Supervisory Enforcement Investigations and Analysis Officer

Lawrence District Office

USDA/FSIS

(b) (6) [redacted] Office

7(b) (6) [redacted] Blackberry

From: (b) (6) [redacted] - FSIS
Sent: Monday, March 12, 2012 8:45 AM
To: (b) (6) [redacted] - FSIS
Cc: (b) (6) [redacted] - FSIS
Subject: RE: Tyson 278 appeal of NR JKJ3414020009N

(b) (6) [redacted] – pls drop any e-copies into shared drive file. Thx

(b) (6) [redacted], DVM

Enforcement Investigation Analysis Officer

Lawrence District Office

Office (b) (6) [redacted]

Fax 785-841-5623

Cel (b) (6) [redacted]

From: (b) (6) [redacted] - FSIS
Sent: Monday, March 12, 2012 8:16 AM
To: (b) (6) [redacted] - FSIS
Cc: (b) (6) [redacted] - FSIS; (b) (6) [redacted] - FSIS
Subject: Tyson 278 appeal of NR JKJ3414020009N

The following letter has been sent by UPS to the establishment. A difficult decision but we went ahead and granted the establishments appeal. Dr. (b) (6) please update PHIS accordingly. Although we granted the appeal, we do feel that their failure to follow their written prerequisite program should be documented. At the next weekly

establishment/FSIS meeting please discuss and document your conversation in a MOI. Thanks.

<< File: Tyson Appeal rescind3912.pdf >>

(b) (6) , *D.V.M.*

Supervisory Enforcement Investigations and Analysis Officer

Lawrence District Office

USDA/FSIS

(b) (6) Office

(b) (6) Blackberry

From: (b) (6) - FSIS
To: (b) (6) FSIS
Subject: RE: Unreal Tournament
Date: Wednesday, March 21, 2012 10:44:53 AM

OUCH! That sucks. I have been attacked by questions about all over. I keep telling them it is beef and nothin' wrong with it. Watch ground beef prices go through the roof! Later on.

From: (b) (6) - FSIS
Sent: Wednesday, March 21, 2012 9:40 AM
To: (b) (6) - FSIS
Subject: RE: Unreal Tournament

Yes, drastically!!!!! Running 3 ½ days a week!!!

From: (b) (6) - FSIS
Sent: Wednesday, March 21, 2012 8:51 AM
To: (b) (6) - FSIS
Subject: RE: Unreal Tournament

Has BPI reduced hours or anything? Just wondering with the hoopla about "pink slime".

From: (b) (6) - FSIS
Sent: Wednesday, March 21, 2012 8:49 AM
To: (b) (6) - FSIS
Subject: RE: Unreal Tournament

cool

From: (b) (6) - FSIS
Sent: Wednesday, March 21, 2012 7:25 AM
To: (b) (6) - FSIS
Subject: RE: Unreal Tournament

First week of June has only two people off for my circuit. Probably be good to go for a 4 day weekend. I'll talk to (b) (6) and get this done. We'll talk again.

From: (b) (6) - FSIS
Sent: Wednesday, March 21, 2012 6:12 AM
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS
Subject: Unreal Tournament

I'm off the last week of May & the first week of June.

Depending on this house deal the fishing just might be a go!!!!

(b) (6)

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Updating/validating Hotline messages
Date: Friday, February 17, 2012 1:06:13 PM

I agree. I have no idea what anyone at the "other end of the hall" is doing.

From: (b) (6) - FSIS
Sent: Friday, February 17, 2012 12:37 PM
To: (b) (6) - FSIS
Subject: RE: Updating/validating Hotline messages

This is great (b) (6) ---I just noticed also that 1 of them was just posted today – coincidence or…ESP??

Seriously though, I do feel at times as if things are happening too fast and we inadvertently remain in the 'dark' you could say…though they may involve the very topics and subject areas we cover here at the hotline, whether individually or as a team..

Thanks for your comments meanwhile

(b) (6)

(b) (6)

Technical Information Specialist

USDA-FSIS-FSE Staff

Meat and Poultry Hotline

5601 Sunnyside Avenue, Mailstop 5269

Beltsville, MD 20705-5000

Tel: (b) (6)

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

From: (b) (6) - FSIS
Sent: Friday, February 17, 2012 12:28 PM
To: (b) (6) - FSIS
Subject: RE: Updating/validating Hotline messages

Good idea to bring everyone up to speed.

Here's what I know about the progress of these:

2011 (FY12)

- *Jerky and Food Safety* (CCW) (published 11/2011) - updated and posted on the website

- *Stuffing and Food Safety* (SK) (published 11/2011)

- *Leftovers and Food Safety* New Fact sheet (expect to publish by end of 2011) – this one is still in clearance downtown

- *FSIS Food Recalls* (published 10/14/11) – updated and back on the web

- *Turkey Raised by the Rules* (SK) published 10/3/11

- *Slow Cookers and Food Safety* (SK) published 10/3/11 – updated and (b) (6) posted it on the web today

- *Washing Food: Does it Promote Food Safety?* (MG) published 10/3/11.

- *Microwave Ovens and Food Safety* (posted May 2011) – extra question about cleaning the microwave oven cleared and posted 10/6/11.

- *Safety of Fresh Pork...from Farm to Table* (AM). Posted 10/4/11

- *Turkey Basics Series* – (SK) 4 fact sheets posted on Web 9/29/11.

- *Bison from Farm to Table* (CCW) —posted to Web 10/3/11.

- *Color of Meat and Poultry* (SK) published 10/14/11

- *FSIS Food Recalls* (KB) published 10/14/11.

- *"Danger Zone" (40 °F - 140 °F)* (New fact sheet in 2010 – FY10) updated 10/14/11

- *Ground Poultry Safety Q &A* (SK) published 10/14/11

From: (b) (6) - FSIS
Sent: Friday, February 17, 2012 12:20 PM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - Commissioned Corps - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Cc: Van, Diane - FSIS; Tuverson, Robert - FSIS
Subject: RE: Updating/validating Hotline messages

Hi everyone,

We've discussed this a few times during hotline meetings: the last time we brought this issue up regarding 'validation and updating of HL messages' it appeared that few ideas, if any, from the HL staff came to fruition. Not many 'grey areas' for example have been brought forward by HL staff.

That's to expected, as we try to keep our facts and fact sheets up to date, especially 'hot topics:'

Examples recently have been : 'pink slime,' 'ammoniated beef;' 'halal' mainly as calls were received related to labeling (from consumers).

We've had some talking points by now on such topics for use.

So, I recommend that each person bring to our usual HL meetings (on Tuesdays normally) their latest updates, be they **fact sheets updated or brand new fact sheets c**reated.

We only need to inform each other of what was updated; for new fact sheets, I recommend we go over them together as a group: this way we are all educated on new items (E.g. the new "***Allergies and Food Safety"*** fact sheet***; "Shelf-Stable Food Safety***")

Here is also a list of items (b) (6) had sent me around Thanksgiving, per a request I made, during one our HL meetings:

2011 (FY12)

- *Jerky and Food Safety* (CCW) (published 11/2011)
- *Stuffing and Food Safety* (SK) (published 11/2011)
- *Leftovers and Food Safety* New Fact sheet (expect to publish by end of 2011)
- *FSIS Food Recalls* (published 10/14/11)
- *Turkey Raised by the Rules* (SK) published 10/3/11
- *Slow Cookers and Food Safety* (SK) published 10/3/11
- *Washing Food: Does it Promote Food Safety?* (MG) published 10/3/11.
- *Microwave Ovens and Food Safety* (posted May 2011) – extra question about cleaning the microwave oven cleared and posted 10/6/11.
- *Safety of Fresh Pork...from Farm to Table* (AM). Posted 10/4/11
- *Turkey Basics Series* – (SK) 4 fact sheets posted on Web 9/29/11.

- *Bison from Farm to Table* (CCW) —posted to Web 10/3/11.
- *Color of Meat and Poultry* (SK) published 10/14/11
- *FSIS Food Recalls* (KB) published 10/14/11.
- *"Danger Zone" (40 °F - 140 °F)* (New fact sheet in 2010 – FY10) updated 10/14/11
- *Ground Poultry Safety Q &A* (SK) published 10/14/11

During our next meetings, please bring with you updates you've made, or fresh fact sheets you may have created.

---- not the next Tuesday, Feb. 21, as that is our FSIS Labeling update meeting—I will keep you posted.

We can discuss this further if you'd like, however remember that "validation and updating of HL messages" appear to be a high-priority presently,

as (b) (6) and (b) (6) had recently brought this up.

Even if not related to ' validation,' meanwhile, I do think we as a HL team we should be reviewing these updated and new fact sheets together.

(b) (6)

(b) (6)

Technical Information Specialist

USDA-FSIS-FSE Staff

Meat and Poultry Hotline

5601 Sunnyside Avenue, Mailstop 5269

Beltsville, MD 20705-5000

Tel: (b) (6)

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

From: Canavan, Jeff - FSIS
To: Engeljohn, Daniel - FSIS; Murphy-Jenkins, Rosalyn - FSIS; (b) (6) - FSIS
Cc: Edelstein, Rachel - FSIS
Subject: RE: Urgent -- Need you quick feedback on FTB labeling.....
Date: Monday, March 26, 2012 10:47:26 AM

Dan,

It would be a claim anywhere on the label, e.g., "contains no finely textured beef" or "contains finely textured beef." No other reference to finely textured beef would be on the label because it is listed as "beef" in the ingredients statement in products in which it is used as an ingredient. Ground beef normally would not bear an ingredients statement though unless other ingredients, e.g., spices, are added. What do you think about allowing wholesale or retail? (b) (5) [redacted]

Jeff

-----Original Message-----
From: Engeljohn, Daniel - FSIS
Sent: Monday, March 26, 2012 10:41 AM
To: Murphy-Jenkins, Rosalyn - FSIS; Canavan, Jeff - FSIS; (b) (6) - FSIS
Cc: Edelstein, Rachel - FSIS
Subject: RE: Urgent -- Need you quick feedback on FTB labeling.....

How is the label modified -- is the claim on the FOP, back, ingredient statement? I'm not understanding this aspect. Also, I believe that industry will focus on both FTB and LFTB, with or without anhydrous ammonia.

Daniel L. Engeljohn, PhD
Assistant Administrator
Office of Policy and Program Development, FSIS, USDA
Rm 349-E JWB, 1400 Independence Ave, SW, WDC 20250
Main Office -- (202) 205-0495
Voicemail -- (202) 720-0089
BlackBerry -- (b) (6) -- emergency only
Fax -- (202) 720-2025
Policies -- http://www.fsis.usda.gov/Regulations_&_Policies/index.asp

-----Original Message-----
From: Murphy-Jenkins, Rosalyn - FSIS
Sent: Monday, March 26, 2012 10:28 AM
To: Engeljohn, Daniel - FSIS; Canavan, Jeff - FSIS; (b) (6) - FSIS
Cc: Edelstein, Rachel - FSIS; Murphy-Jenkins, Rosalyn - FSIS
Subject: RE: Urgent -- Need you quick feedback on FTB labeling.....

Dan:

Here is the options paper Jeff put together last week (attached and below). Our recommendation when

(b) (5) [redacted]

Subject: Lean Finely Textured Beef (LFTB)
Issue: Industry, e.g., Cargill, has requested the use of the claim "contains no finely textured beef" on

packages of ground beef, including packages sold at retail. LPDD believes recent negative media coverage, especially over its use in ground beef, has driven the proposed use of the claim.

Options: LPDD has identified the following three options for consideration of the use of the claim. LPDD believes option two may be the best approach because FTB is a meat food product that is only used by establishments in the formulation of further processed meat products, e.g., blended with ground beef or used in meat fillings for burritos. It is not a product sold directly at retail or labeled as an ingredient. Consequently, the use of the claim at retail may result in consumer confusion and suggest that products containing LFTB are less desirable or unsafe which is not the case.

Option 1- Deny the use of the claim. The claim "contains no finely textured beef" is factual but could be misleading for consumers. Specifically, LFTB is not listed as an ingredient and most consumers only know what LFTB is from the recent media coverage that portrayed it as an inferior product that consumers should avoid. Approving the use of a claim on a product that does not require labeling as an ingredient could raise additional questions on an extremely sensitive issue. However, consumers have expressed interest through askFSIS for the Agency to require labeling of LFTB. Allowing the use of a claim "contains no finely textured beef" may help address consumer concern for being able to distinguish products that contain LFTB from those that do not contain the meat food product.

Option 2- Approve the claim for ground beef other than for retail sale. LFTB is a product that has been used in industry for 21 years. Industry is familiar with its production and use in various meat food products. Approving the claim "contains no finely textured beef" would be useful for industry, especially considering AMS has announced that schools will have a choice next year to order product either with or without FTB. However, approving the claim for only within industry could cause consumer outrage. Specifically, allowing the claim only at the industry level would not address consumers who have expressed a desire for being able to distinguish products with or without LFTB.
Option 3- Approve the claim for use on retail and non-retail labeling. This would address industry and consumer desire to distinguish products that contain LFTB from those that do not. There is the possibility that claim may cause consumer confusion. Specifically, consumers have only received limited information on LFTB. Consumers may still be unclear as to why LFTB is permitted to be in ground beef and without ingredient labeling.

Background: LFTB is a meat product whereby heat and a mechanical process are applied to fatty pieces of beef to reduce the fat content. LFTB typically contains at least 14 percent protein, no more than 10 percent fat, and has a protein efficiency ratio of 2.5. These criteria accepted by the Agency in 1991 ensure that the product is a valuable source of quality protein in the diet for products in which it is used as an ingredient. These requirements are in addition to the steps taken to ensure that the product is microbiologically safe. It can be used in unlimited quantities in meat products, including ground beef, and labeled as "beef" in products in which it is used as an ingredient. Generally, it is not used at greater than 20 percent of the meat block in ground beef (20 percent is referenced in AMS's Institutional Meat Purchasing Specifications Item no. 136). FSIS estimates that it is typically incorporated into ground beef at only 5 to 15 percent, depending on the desired lean to fat ratio of the finished product. The media has claimed that LFTB is present in up to 70 percent of the ground beef nationwide; however, FSIS estimates the amount to be much less based on production levels of LFTB and ground beef.

The recent media coverage has resulted in many consumer comments submitted through askFSIS stating that they do not want LFTB, referred to as "pink slime," in the ground beef they purchase. They are not familiar with the product but understand from the recent media coverage that it is used as a filler in ground beef and want it labeled so they can distinguish ground beef which contains LFTB from ground product that does not. FSIS is unsure whether consumers would understand the claim because LFTB is not a product they are familiar with. They are only aware of the claim through recent media coverage which has portrayed the product as being inferior.

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

-----Original Message-----
From: Engeljohn, Daniel - FSIS
Sent: Monday, March 26, 2012 10:12 AM
To: Murphy-Jenkins, Rosalyn - FSIS; Canavan, Jeff - FSIS; (b) (6) - FSIS
Cc: Edelstein, Rachel - FSIS
Subject: Urgent -- Need you quick feedback on FTB labeling.....

Cargill has suggested that in order to regarding sales of ground beef, they need to identify the product as either containing/not containing FTB. They may or may not be subjecting the FTB to anhydrous ammonia. At first, Cargill asked if FSIS would be amenable to putting FTB in the ingredient statement. Phil indicated that he would not want this option. Rather, he would want there to be a note on the FOP or elsewhere that says that the product does/doesn't contain FTB. What are your thoughts and suggestions. Needs a decision this morning. Several Cargill facilities are not operational today because they have no buyers for the ground beef. Virtually all of their product has FTB. You likely will get a request for an expedited review/clearance once we get back to Cargill on our preference for labeling. Thanks.

Daniel L. Engeljohn, PhD
Assistant Administrator
Office of Policy and Program Development, FSIS, USDA
Rm 349-E JWB, 1400 Independence Ave, SW, WDC 20250
Main Office -- (202) 205-0495
Voicemail -- (202) 720-0089
BlackBerry -- (b) (6) -- emergency only
Fax -- (202) 720-2025
Policies -- http://www.fsis.usda.gov/Regulations_&_Policies/index.asp

From: Fillpot, Dirk - FSIS
To: Alexander, Bruce - FNS; (b) (6) [redacted] - FNS
Cc: (b) (6) [redacted] FNS; Jarvis, Michael - AMS; Blake, Carol - FSIS; Mabry, Brian - FSIS
Subject: Re: URGENT - Seattle TV station report and question from States re pink slime in USDA Foods
Date: Friday, February 03, 2012 6:46:55 PM

Good afternoon,

Below is the statement we have provided to reporters this week, including a reporter at the FOX affiliate in Seattle. Please let me know if this does the trick or if you need any additional information.

"All USDA ground beef purchases for the National School Lunch Program must meet the highest standards for food safety. This includes stringent pathogen testing and compliance with all applicable food safety regulations. USDA would only allow products into commerce or especially into schools that we have confidence are safe."

From: Alexander, Bruce - FNS
Sent: Friday, February 03, 2012 05:29 PM
To: (b) (6) [redacted] - FNS
Cc: Fillpot, Dirk - FSIS; (b) (6) [redacted] - FNS; Jarvis, Michael - AMS
Subject: FW: URGENT - Seattle TV station report and question from States re pink slime in USDA Foods

(b) (6) [redacted]

Statement issued by FSIS to media team.

Dirk

Do you have any talking points we can provide to our Under Secretary, he's in WA on Monday afternoon?

Bruce

Bruce C. Alexander
Director, Communications & Governmental Affairs
U.S. Department of Agriculture - Food & Nutrition Service
3101 Park Center Drive
Alexandria, VA 22302
(703) 305-2281 (office)
Bruce.Alexander@fns.usda.gov

From: (b) (6) [redacted] - FNS

Sent: Friday, February 03, 2012 6:04 PM
To: Alexander, Bruce - FNS
Cc: (b) (6) [redacted] - FNS; (b) (6) [redacted] - FNS; Lavallee, Aaron
Subject: RE: URGENT - Seattle TV station report and question from States re pink slime in USDA Foods

Bruce – The highlighted statement below is all that I've seen -- it's in the attached.

Dirk Fillpot at AMS (contact info in the e-mail above) may have more detailed information.
– (b) (6)

From: Alexander, Bruce - FNS
Sent: Friday, February 03, 2012 5:59 PM
To: (b) (6) [redacted] - FNS
Cc: (b) (6) [redacted] - FNS; O'Connor, Tim - FNS
Subject: FW: URGENT - Seattle TV station report and question from States re pink slime in USDA Foods
Importance: High

(b) (6)

Do we have any talking points for Kevin on this subject – he will be in WA Monday? I will pose the same question to AMS because I think they fielded this query.

Bruce

Bruce C. Alexander
Director, Communications & Governmental Affairs
U.S. Department of Agriculture - Food & Nutrition Service
3101 Park Center Drive
Alexandria, VA 22302
(703) 305-2281 (office)
Bruce.Alexander@fns.usda.gov

From: (b) (6) [redacted] - FNS
Sent: Friday, February 03, 2012 5:11 PM
To: Alexander, Bruce - FNS
Cc: (b) (6) [redacted] ans - FNS
Subject: URGENT - Seattle TV station report and question from States re pink slime in USDA Foods
Importance: High

Bruce,

I'm not sure if this statement came from AMS or FNS. However, since Kevin will be at a school event on Monday in Seattle, he may get this question.

The Hawaii State agency wants to know is, does USDA Food (ground beef) contain an ammonia-based solution, known as "pink slime"?

Excerpt from article: In a statement, the USDA said that school lunch-approved meat is always safe – but offered no particular insight on the ammonia-based solution: "All USDA ground beef purchases for the National School Lunch Program must meet the highest standards for food safety. This includes stringent pathogen testing and compliance with all applicable food safety regulations."

Here's the article:

Q 13 FOX TV

Seattle, WA

'Pink slime' is not just at McDonald's

Majority of ground beef in America contains ammonia-based cleaning solvent

Erin Hawksworth
Q13 FOX News reporter
6:53 PM PST, February 1, 2012
SEATTLE

Earlier this week McDonald's announced that it would stop using a food additive frequently referred to as "pink slime." The substance, however, is completely legal and can still be found in school cafeterias around America.

The pink slime is in fact an ammonia-based solution, used to help kill bacteria in low-grade meat.

It is approved by the U.S. Department of Agriculture and, according to a 2010 New York Times article, used in "the majority of hamburger" sold in America.

"They wash this meat and that kills E. coli and pathogens and salmonella. Then we drain it and mince it," said celebrity chef Jamie Oliver. "It's typically cheap meat given to dogs, but after it's processed it can be given to humans."

Beef Products Incorporated, the company that came up with the process, estimates that its ammonia-based product is in 70 percent of the ground beef sold in the U.S. Most fast food giants stopped using pink slime five months ago.

The proprietors of Rain Shadow Meats on Capitol Hill do not use ammonia to treat their product and said the pink slime is shameful.

Seattle Public Schools officials said that there is no documentation of school cafeterias serving ammonia-treated meat.

“Our goal is to make sure our students are fed a healthy lunch and nutritious breakfast,” said spokesperson Lesley Rogers.

In a statement, the USDA said that school lunch-approved meat is always safe – but offered no particular insight on the ammonia-based solution:

"All USDA ground beef purchases for the National School Lunch Program must meet the highest standards for food safety. This includes stringent pathogen testing and compliance with all applicable food safety regulations."

There is no federal labeling requirement for beef treated with ammonia, making it difficult to know whether meat has or has not been treated.

From: (b) (6) - FNS
Sent: Friday, February 03, 2012 1:53 PM
To: (b) (6) - FNS
Cc: (b) (6) - FNS
Subject: ‘Pink slime’ is not just at McDonald’s

(b) (6)

This is the story I mentioned and the video. No name of the USDA official quoted. We do need some talking points though to help answer the Hawaii Public Schools question. I will send you that in the next email. (b) (6)

From: (b) (6) - FNS
Sent: Thursday, February 02, 2012 1:31 PM
To: FNS - WRO SNP DL
Subject: FYI: ‘Pink slime’ is not just at McDonald’s

FYI: you may want to take a look at this story as it makes reference to USDA Foods ground beef which schools and institutions use. Just in case you get questions from your states.

(b) (6)

From: Jarvis, Michael - AMS
To: Fillpot, Dirk - FSIS
Subject: RE: Urgent request re: pink slime/finely textured beef
Date: Monday, March 26, 2012 1:56:34 PM

So are you handling this?

From: Fillpot, Dirk - FSIS
Sent: Monday, March 26, 2012 1:48 PM
To: Lavallee, Aaron - OC
Cc: Jarvis, Michael - AMS
Subject: FW: Urgent request re: pink slime/finely textured beef
Importance: High

In case you all haven't received this through different channels…

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: Derrickson, Nichele - FSIS
Sent: Monday, March 26, 2012 1:24 PM
To: Gaffney, Neil - FSIS; Fillpot, Dirk - FSIS
Subject: FW: Urgent request re: pink slime/finely textured beef
Importance: High

FYI –The following inquiry was passed on by (b) (6) (Rural Development).

Nichele Derrickson,
Congressional and Public Affairs
Food Safety and Inspection Service
U.S. Department of Agriculture
Room 1175 - South Building
Phone: (202) 720-9113
Fax: (202) 720-5704
nichele.derrickson@fsis.usda.gov

From: (b) (6) - RD, Portland, OR
Sent: Monday, March 26, 2012 1:15 PM
To: Derrickson, Nichele - FSIS; Allison Frost
Subject: FW: Urgent request re: pink slime/finely textured beef

Importance: High

I am sending this message to put Oregon Public Broadcasting (OPB) in touch with the media contacts for FSIS.

Nichele—Please put Allison Frost, Senior Producer at OPB, in touch with FSIS Press Officer Neil Gaffney as soon as possible, as this is a time-sensitive request. Allison's contact information and background on their request is below. I can tell you from the USDA perspective, that OPB is a very respected news outlet here in the Northwest, and USDA has gotten fair treatment from them.

(b) (6) – Your contact is Neil Gaffney, via Nichele Derrickson, who is a recipient of this message. You may reach her via telephone at (202) 720-9113.

Hope this helps!

(b) (6)

Public Affairs Specialist | Native American Coordinator
USDA Rural Development
1201 Northeast Lloyd Boulevard, Suite 801 | Portland, OR 97232
Web site: http://www.rurdev.usda.gov/OR_Home.html | E-mail: Jill.Rees@or.usda.gov

Oregon Office Phone: (b) (6)

Cell: (b) (6)

Committed to the Future of Rural communities
Estamos Dedicados al Futuro de las Comunidades Rurales

Click here to read our current Oregon Rural Developments Newsletter.

From: Allison Frost [mailto(b) (6)@opb.org]
Sent: Monday, March 26, 2012 9:58 AM
To: (b) (6) - RD, Portland, OR
Subject: Urgent request re: pink slime/finely textured beef
Importance: High

Hi (b) (6)
Sorry for the late notice — but we'll be talking about pink slime tomorrow. Is there someone with the USDA who could talk about "finely textured beef" and why the decision last week to allow schools to opt out. And how this kind of meet is similar and different from other kinds of processed meats. 9-10 am tomorrow/Tuesday for about 30 minutes, not sure at this point whether it's the first or second half of the hour…
Thanks so much!
Allison

Allison Frost
Senior Producer, Think Out Loud
opb.org/thinkoutloud

[redacted] 7219 [redacted]

(b) (6) [redacted]

From: Gaffney, Neil - FSIS
To: Fillpot, Dirk - FSIS
Subject: RE: Urgent request re: pink slime/finely textured beef
Date: Monday, March 26, 2012 1:48:14 PM

I think they spell "meat" in Oregon differently than in other states. Weird…..

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

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From: Fillpot, Dirk - FSIS
Sent: Monday, March 26, 2012 1:47 PM
To: Derrickson, Nichele - FSIS; Gaffney, Neil - FSIS
Subject: RE: Urgent request re: pink slime/finely textured beef

Thanks! I'll take care of the reporter

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: Derrickson, Nichele - FSIS
Sent: Monday, March 26, 2012 1:24 PM
To: Gaffney, Neil - FSIS; Fillpot, Dirk - FSIS
Subject: FW: Urgent request re: pink slime/finely textured beef
Importance: High

FYI –The following inquiry was passed on by (b) (6) (Rural Development).

From:	Lavallee, Aaron - OC
To:	Jarvis, Michael - AMS; Fillpot, Dirk - FSIS
Subject:	Re: Urgent request re: pink slime/finely textured beef
Date:	Monday, March 26, 2012 3:05:23 PM

Didn't see the interview part - yes decline.

From: Jarvis, Michael - AMS
Sent: Monday, March 26, 2012 01:01 PM
To: Lavallee, Aaron - OC; Fillpot, Dirk - FSIS
Subject: RE: Urgent request re: pink slime/finely textured beef

Suggest we decline

From: Lavallee, Aaron - OC
Sent: Monday, March 26, 2012 2:56 PM
To: Fillpot, Dirk - FSIS
Cc: Jarvis, Michael - AMS
Subject: RE: Urgent request re: pink slime/finely textured beef

Who is handling this one? Mike?

From: Fillpot, Dirk - FSIS
Sent: Monday, March 26, 2012 1:48 PM
To: Lavallee, Aaron - OC
Cc: Jarvis, Michael - AMS
Subject: FW: Urgent request re: pink slime/finely textured beef
Importance: High

In case you all haven't received this through different channels…

Dirk Fillpot
Media Supervisor
Congressional and Public Affairs
Office of Public Affairs and Consumer Education
USDA Food Safety and Inspection Service
Washington, D.C. 20250
Phone: (202) 690-3112
Cell: (202) 695-9950
dirk.fillpot@fsis.usda.gov

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

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: USDA Affirms Safety of Lean Finely Textured Beef (LFTB) for Consumers but for the next school year " ... the department will be adjusting procurement specifications ... so schools can have ... a choice to order product either with or without LFTB ..."
Date: Thursday, March 15, 2012 3:31:20 PM

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_FSIS/Labeling_&_Consumer_Protection/index.asp

---

From: (b) (6) - FSIS
Sent: Thursday, March 15, 2012 3:14 PM
To: (b) (6) - FSIS; (b) (6) - FSIS; Canavan, Jeff - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; Murphy-Jenkins, Rosalyn - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: FW: USDA Affirms Safety of Lean Finely Textured Beef (LFTB) for Consumers but for the next school year " ... the department will be adjusting procurement specifications ... so schools can have ... a choice to order product either with or without LFTB ..."

FYI Pink Slime☺

From: FIEN, LLC - Jack Cooper [mailto:JLC@fien.com]
Sent: Thursday, March 15, 2012 2:51 PM
To: JLC@fien.com
Subject: USDA Affirms Safety of Lean Finely Textured Beef (LFTB) for Consumers but for the next school year " ... the department will be adjusting procurement specifications ... so schools can have ... a choice to order product either with or without LFTB ..."

USDA Affirms Safety of Lean Finely Textured Beef (LFTB) for Consumers but for the next school year " ... the department will be adjusting procurement specifications ... so schools can have ... a choice to order product either with or without LFTB ..."

Document Title: The title of the March 15, 2012 USDA News Release is "USDA Announces Additional Choices for Beef Products in the Upcoming School Year; USDA Affirms Safety of Lean Finely Textured Beef Product for Consumers"

Organization: USDA Press Office

Source: March 15, 2012 USDA News Release

Web site: The March 15, 2012 USDA News Release is posted at
http://www.usda.gov/wps/portal/usda/usdahome?contentid=2012/03/0094.xml&navid=NEWS_RELEASE&navtype=RT&parentnav=LATEST_RELEASES&edeployment_action=retrievecontent

Contact: none at this time

Summary: The text of the March 15, 2012 USDA News Release follows

The text of the March 15, 2012 USDA News Release follows

WASHINGTON, March 15, 2012 – In response to requests from school districts across the country, the USDA announced today that it will offer more choices to schools in the National School Lunch Program when it comes to purchases of ground beef products.

USDA only purchases products for the school lunch program that are safe, nutritious and affordable – including all products containing Lean Finely Textured Beef. However, due to customer demand, the department will be adjusting procurement specifications for the next school year so schools can have additional options in procuring ground beef products. USDA will provide schools with a choice to order product either with or without Lean Finely Textured Beef.

USDA continues to affirm the safety of Lean Finely Textured Beef product for all consumers and urges customers to consult science based information on the safety and quality of this product. Lean Finely Textured Beef is a meat product derived from a process which separates fatty pieces from beef trimmings to reduce the overall fat content.

By law, USDA has two primary responsibilities as part of its mandate to provide safe and nutritious food to the American people. Through the Food Safety and Inspection Service, USDA ensures that safety of the nation's commercial supply of meat, poultry, and processed egg products. Through the Food and Nutrition Service and the Agricultural Marketing Service, USDA provides food and nutrition assistance through several domestic programs, including the National School Lunch Program.

While USDA sets national nutritional guidelines for school meals, school districts make local decisions on what food to feed kids to meet these guidelines. On average, schools in the National School Lunch Program purchase approximately 20 percent of their food through USDA, and approximately 80 percent of food served is purchased directly by schools or school districts through private vendors. Schools purchase food from the department through the USDA Foods Program, which provides more than 180 nutritious food items that are fresh, frozen, packaged, canned, dried, or in bulk. USDA procures these products based on the demand from schools to help meet the menu planning needs, student taste preferences, school nutrition goals, and local wellness initiatives.

USDA ensures all food purchased for the National School Lunch Program meet stringent food safety standards, which includes rigorous pathogen testing. Purchase specifications are continually reviewed, microbial test results are evaluated, new food safety technologies are considered, and food safety experts are consulted to determine the adequacy of our food safety requirements.

Prepared by: This message was distributed by Jack Cooper, who may be reached at e-mail: jlc@fien.com or 301-384-8287

This article (#20819) was distributed by e-mail on March 15, 2012 to those whose names are on the FIEN, LLC Subject Matter Distribution Lists for Dairy; Food Labeling; Food Quality, Product Development and Marketing (Ag Commodities and Processed Food); Food Safety; Meat, Poultry and Eggs; Nutrition; Retail Food Marketing (Grocery Stores); Retail Foodservice (Restaurants); Risk Assessment and Communication; Veterinary Medicine

end

From: (b) (6) - FSIS
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) FSIS; Van, Diane - FSIS; (b) (6) - FSIS
Cc: Van, Diane - FSIS
Subject: RE: USDA Affirms Safety of Lean Finely Textured Beef Product for Consumers
Date: Thursday, March 22, 2012 10:25:01 AM

(b) (6) you have good point.

HL staff: please let me know by end of day what no. calls you've got on 'pink slime' – or could the FLS please provide this number (both for today and tomorrow)?

We'd like to know, just in case we're asked about these.

Thank you for your cooperation,

(b) (6)

(b) (6)

Technical Information Specialist

USDA-FSIS-FSE Staff

Meat and Poultry Hotline

5601 Sunnyside Avenue, Mailstop 5269

Beltsville, MD 20705-5000

Tel: (b) (6)

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

From: (b) (6) - FSIS
Sent: Thursday, March 22, 2012 9:41 AM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) FSIS; Van, Diane - FSIS; (b) (6) - FSIS
Subject: USDA Affirms Safety of Lean Finely Textured Beef Product for Consumers

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

This press release is good but, why can't USDA just say that critics have sensationalized lean finely textured beef by calling it "pink slime" and referring to it as a filler or additive?

(b) (6)

(b) (6)

Technical Information Specialist

USDA/FSIS/FSES

5601 Sunnyside Avenue

Room 2/L281, Maildrop 5269

Beltsville, MD 20705-5000

(office) (b) (6)

(fax) 301-504-2092

From: (b) (6) [redacted] - FSIS
To: Tuverson, Robert - FSIS
Subject: RE: USDA Announces Additional Choices for Beef Products in the Upcoming School Year
Date: Thursday, March 15, 2012 2:48:09 PM

Thanks Bob

(b) (6)

(b) (6) [redacted]
Technical Information Specialist
USDA-FSIS-FSE Staff
Meat and Poultry Hotline
5601 Sunnyside Avenue, Mailstop 5269
Beltsville, MD 20705-5000
Tel: (b) (6) [redacted]
e-mail: (b) (6) [redacted] *fsis.usda.gov*

From: Tuverson, Robert - FSIS
Sent: Thursday, March 15, 2012 2:37 PM
To: FSIS - OPACE/FSE
Subject: FW: USDA Announces Additional Choices for Beef Products in the Upcoming School Year

Not a whole lot more guidance on how to handle pink slime calls. But we'll take what we can get. See below.

Robert T. Tuverson
Director, Food Safety Education Staff
Office of Public Affairs & Consumer Education
USDA/Food Safety & Inspection Service
(301) 344-4747

From: Mabry, Brian - FSIS
Sent: Thursday, March 15, 2012 2:23 PM
To: FSIS - OPACE/Managers
Subject: USDA Announces Additional Choices for Beef Products in the Upcoming School Year

All,

As (b) (6) astutely notes, the USDA issued a press release on beef purchases for schools in the coming year. Couple of points I would stress to folks:

This is a USDA decision, NOT an FSIS position. You can share the content of the press release and point folks to the USDA website for additional information. Key passage below:

By law, USDA has two primary responsibilities as part of its mandate to provide safe and nutritious food to the American people. Through the Food Safety and Inspection Service, USDA ensures that safety of the nation's commercial supply of meat, poultry, and processed egg products. Through the Food and Nutrition Service and the Agricultural Marketing Service, USDA provides food and nutrition assistance through several domestic programs, including the National School Lunch Program.

There is no need to be defensive. This is a safe product or else USDA wouldn't allow it in commerce.

Please share with your staff that may be contacted by the public. Best ~ Brian

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

From: (b) (6) - FSIS
Sent: Thursday, March 15, 2012 2:04 PM
To: Mabry, Brian - FSIS
Subject: FW: USDA Announces Additional Choices for Beef Products in the Upcoming School Year

And here we are. Presumably this supersedes OC's previous statement?

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

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

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From: USDA Office of Communications [mailto:usda@public.govdelivery.com]
Sent: Thursday, March 15, 2012 1:47 PM
To: (b) (6) - FSIS
Subject: USDA Announces Additional Choices for Beef Products in the Upcoming School Year

Having trouble viewing this email? View it as a Web page.

You are subscribed to USDA Office of Communications.

Release No. 0094.12

Contact:
Office of Communications (202)720-4623

USDA Announces Additional Choices for Beef Products in the Upcoming School Year

USDA Affirms Safety of Lean Finely Textured Beef Product for Consumers

WASHINGTON, March 15, 2012 – In response to requests from school districts across the country, the USDA announced today that it will offer more choices to schools in the National School Lunch Program when it comes to purchases of ground beef products.

USDA only purchases products for the school lunch program that are safe, nutritious and affordable – including all products containing Lean Finely Textured Beef. However, due to customer demand, the department will be adjusting procurement specifications for the next school year so schools can have additional options in procuring ground beef products. USDA will provide schools with a choice to order product either with or without Lean Finely Textured Beef.

USDA continues to affirm the safety of Lean Finely Textured Beef product for all consumers and urges customers to consult science based information on the safety and quality of this product. Lean Finely Textured Beef is a meat product derived from a process which separates fatty pieces from beef trimmings to reduce the overall fat content.

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While USDA sets national nutritional guidelines for school meals, school districts make local decisions on what food to feed kids to meet these guidelines. On average, schools in the National School Lunch Program purchase approximately 20 percent of their food through USDA, and approximately 80 percent of food served is purchased directly by schools or school districts through private vendors. Schools purchase food from the department through the USDA Foods Program, which provides more than 180 nutritious food items that are fresh, frozen, packaged, canned, dried, or in bulk. USDA procures these products based on the demand from schools to help meet the menu planning needs, student taste preferences, school nutrition goals, and local wellness initiatives.

USDA ensures all food purchased for the National School Lunch Program meet stringent food safety standards, which includes rigorous pathogen testing. Purchase specifications are continually reviewed, microbial test results are evaluated, new food safety technologies are considered, and food safety experts are consulted to determine the adequacy of our food safety requirements.

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If you have questions about USDA activities, please visit our Ask the Expert page. This feature is designed to assist you in obtaining the information you are seeking.

USDA is an equal opportunity provider, employer and lender. To file a complaint of discrimination, write: USDA, Director, Office of Civil Rights, 1400 Independence Ave., SW, Washington, DC 20250-9410 or call (800) 795-3272 (voice), or (202) 720-6382 (TDD).

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: USDA Announces Additional Choices for Beef Products in the Upcoming School Year
Date: Thursday, March 15, 2012 3:36:44 PM

That's going to silence all the critics – very catchy.

(b) (6), DVM
USDA/FSIS/OOEET/CFL
Regional Public Health Training Coordinator
Zorinsky Federal Building
1616 Capitol Ave., Suite 260, Omaha, NE 68102
(b) (6) office)
(b) (6) (BBY)
(b) (6) @fsis.usda.gov

"Success is not final, failure is not fatal; it is the courage to continue that counts." Winston Churchill

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From: (b) (6) - FSIS
Sent: Thursday, March 15, 2012 2:13 PM
To: (b) (6) - FSIS
Subject: FW: USDA Announces Additional Choices for Beef Products in the Upcoming School Year

Pink slime response

Release No. 0094.12

Contact:
Office of Communications (202)720-4623

USDA Announces Additional Choices for Beef Products in the Upcoming School Year

USDA Affirms Safety of Lean Finely Textured Beef Product for Consumers

WASHINGTON, March 15, 2012 – In response to requests from school districts across the country, the USDA announced today that it will offer more choices to schools in the National School Lunch Program when it comes to purchases of ground beef products.

USDA only purchases products for the school lunch program that are safe, nutritious and affordable – including all products containing Lean Finely Textured Beef. However, due to customer demand, the department will be adjusting procurement specifications for the next school year so schools can have additional options in procuring ground beef products. USDA will provide schools with a choice to order product either with or without Lean Finely Textured Beef.

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egg products. Through the Food and Nutrition Service and the Agricultural Marketing Service, USDA provides food and nutrition assistance through several domestic programs, including the National School Lunch Program.

While USDA sets national nutritional guidelines for school meals, school districts make local decisions on what food to feed kids to meet these guidelines. On average, schools in the National School Lunch Program purchase approximately 20 percent of their food through USDA, and approximately 80 percent of food served is purchased directly by schools or school districts through private vendors. Schools purchase food from the department through the USDA Foods Program, which provides more than 180 nutritious food items that are fresh, frozen, packaged, canned, dried, or in bulk. USDA procures these products based on the demand from schools to help meet the menu planning needs, student taste preferences, school nutrition goals, and local wellness initiatives.

USDA ensures all food purchased for the National School Lunch Program meet stringent food safety standards, which includes rigorous pathogen testing. Purchase specifications are continually reviewed, microbial test results are evaluated, new food safety technologies are considered, and food safety experts are consulted to determine the adequacy of our food safety requirements.

#

users).

From: Cardwell, Rene - FSIS
To: (b) (6) [redacted] - FSIS
Subject: RE: USDA Announces Additional Choices for Beef Products in the Upcoming School Year
Date: Thursday, March 15, 2012 3:18:12 PM

---

ok

Thank you.
René Cardwell, Deputy Director
ECIMS-OPACE/FSIS
Room 1163-South Building
Department of Agriculture, Washington, D.C. 20250
Office: (202) 720-9945 Cell: (202) 503-7113 Fax: (202) 205-0158

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

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From: (b) (6) [redacted] - FSIS
Sent: Thursday, March 15, 2012 3:18 PM
To: Cardwell, Rene - FSIS
Subject: RE: USDA Announces Additional Choices for Beef Products in the Upcoming School Year

Ok – she's working on a revised draft now.

(b) (6) [redacted]
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) [redacted]
Cell: (b) (6) [redacted]
(b) (6) [redacted] 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

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From: Cardwell, Rene - FSIS
Sent: Thursday, March 15, 2012 2:52 PM
To: (b) (6) [redacted] - FSIS
Subject: RE: USDA Announces Additional Choices for Beef Products in the Upcoming School Year

Think I actually returned this back to (b) (6) [redacted] not you.

Thank you.
René Cardwell, Deputy Director
ECIMS-OPACE/FSIS
Room 1163-South Building
Department of Agriculture, Washington, D.C. 20250
Office: (202) 720-9945 Cell: (202) 503-7113 Fax: (202) 205-0158

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

From:	Mabry, Brian - FSIS
To:	Thaler, Alice - FSIS
Cc:	Edelstein, Rachel - FSIS
Subject:	RE: USDA/ Pink Slime Added to 70% Of Our Hamburger
Date:	Friday, March 09, 2012 1:57:05 PM

Thank you. We will make sure it gets routed appropriately within OPACE (typically to ECIMS/correspondence) for reply. 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 I fax 202.690.0460
Brian.Mabry@fsis.usda.gov
www.fsis.usda.gov

From: Thaler, Alice - FSIS
Sent: Friday, March 09, 2012 1:55 PM
To: Mabry, Brian - FSIS
Cc: Edelstein, Rachel - FSIS
Subject: FW: USDA/ Pink Slime Added to 70% Of Our Hamburger

Please direct this misdirected consumer comment to CPA for a response.

Alice M. Thaler, DVM, DACVPM
Senior Director for Program Services
USDA Food Safety and Inspection Service
Office of Public Health Science
Patriot Plaza III
Stop 3766, PP 3, 9-178
1400 Independence Avenue, SW
Washington, DC 20250
202-690-2687
BB 202-431-1109
Fax 202-690-6337
alice.thaler@fsis.usda.gov

From: Darold Holden [mailto(b) (6) @hotmail.com]
Sent: Thursday, March 08, 2012 9:02 AM
To: Thaler, Alice - FSIS; Edelstein, Rachel - FSIS
Subject: : USDA/ Pink Slime Added to 70% Of Our Hamburger

http://www.google.com/search?sourceid=navclient&aq=4&oq=USDA%2f&ie=UTF-8&rlz=1T4LENP_en___US473&q=usda%2fpink+slime&gs_upl=0l0l0l219808lllllllllll0&aqi=g4s1&pbx=1

Hello

sick, nothing will. ABC News last nite at 5:45 CST with Dianne wice on CNN. What there are now allowing to be added went to pet food before.

From: Gaffney, Neil - FSIS
To: McIntire, Richard - FSIS
Subject: RE: Useful article on "pink slime"
Date: Monday, March 12, 2012 12:14:38 PM

A friend of mine gave me grief about it over the weekend. I told him there's nothing wrong with it, food safety-wise, as long as he cooks it to the proper temperature.

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: McIntire, Richard - FSIS
Sent: Monday, March 12, 2012 12:12 PM
To: (b) (6) [redacted] - FSIS; Fillpot, Dirk - FSIS; Cochran, Catherine - FSIS; Gaffney, Neil - FSIS; Riek, Peggy - FSIS
Cc: Boody, Elizabeth - FSIS
Subject: Useful article on 'pink slime'

In case someone wants the science behind it—though it mostly comes from the industry side; I'm sure Marler wouldn't have run it if he disagreed.

http://www.foodsafetynews.com/2012/03/whats-wrong-with-pink-slime/

Richard J. McIntire

Public Affairs Specialist

Food Safety & Inspection Service

U.S. Dept. of Agriculture

1400 Independence Ave., SW

Wash., D.C. 20250

richard.mcintire@fsis.usda.gov

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

From: Ransom, Gerri - FSIS
To: (b) (6) [redacted] - FSIS
Subject: RE: Walk, etc.
Date: Tuesday, March 27, 2012 1:01:42 PM

Lots of work at homers here!

From: (b) (6) [redacted] - FSIS
Sent: Tuesday, March 27, 2012 12:58 PM
To: Ransom, Gerri - FSIS
Subject: Walk, etc.

Took a walk to the "Hill" and passed the Supreme Court. As I headed back a tourist said something about "John or Bob Kerry." I turned around and sure enough, John Kerry was behind me.

It seems that Carl may be one of the part in the pink slime affair. He was shown in one of the news video with Gerald Z.

It is far too quiet on your floor. Is everyone asleep or was it nap time?

(b) (6) [redacted] Labeling and Program Delivery Division
Patriots Plaza III, 8-161B

355 E Street SW

Washington, DC 20024-3221

(b) (6) [redacted]

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: We need to talk about this pink slime issue
Date: Friday, March 09, 2012 7:37:52 AM

Ok, sending out the invite right now and will include Diane if she'd like to join as well.

(b) (6)

Technical Information Specialist

USDA-FSIS-FSE Staff

Meat and Poultry Hotline

5601 Sunnyside Avenue, Mailstop 5269

Beltsville, MD 20705-5000

Tel: (b) (6)

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

From: (b) (6) - FSIS
Sent: Friday, March 09, 2012 7:37 AM
To: (b) (6) - FSIS
Subject: RE: We need to talk about this pink slime issue

8:30 okay? Ask Karen has quite a few questions and I know (b) (6) is forwarding them but they are the same question we are getting on the Hotline. I'm copying them to a word document now and will forward to you shortly.

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

From: (b) (6) - FSIS
Sent: Friday, March 09, 2012 7:36 AM
To: (b) (6) - FSIS
Subject: RE: We need to talk about this pink slime issue

What time (b) (6)

(b) (6)

Technical Information Specialist

USDA-FSIS-FSE Staff

Meat and Poultry Hotline

5601 Sunnyside Avenue, Mailstop 5269

Beltsville, MD 20705-5000

Tel: (b) (6)

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

From: (b) (6) - FSIS
Sent: Friday, March 09, 2012 7:36 AM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: We need to talk about this pink slime issue

Can we have a meeting this morning (b) (6)

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

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: web mail and Karen this week and next Monday
Date: Wednesday, March 14, 2012 7:40:43 AM

No problem. Have fun ☺

(b) (6) *M.S.*

Technical Information Specialist

(b) (6) fsis.usda.gov

(b) (6)

From: (b) (6) - FSIS
Sent: Wednesday, March 14, 2012 7:40 AM
To: (b) (6) - FSIS
Subject: RE: web mail and Karen this week and next Monday

Thanks (b) (6)

I noticed when I checked there were almost none for me left…

Ok, sure, please if you could do some today that would be great—

I'll be downtown in DC for the NNM event – back by 3 pm or so.

Tina will 'act' today for the HL

(b) (6)

(b) (6)

Technical Information Specialist

USDA-FSIS-FSE Staff

Meat and Poultry Hotline

5601 Sunnyside Avenue, Mailstop 5269

Beltsville, MD 20705-5000

Tel: (b) (6)

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

From: (b) (6) - FSIS
Sent: Tuesday, March 13, 2012 4:35 PM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - Commissioned Corps - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Cc: Van, Diane - FSIS
Subject: RE: web mail and Karen this week and next Monday

(b) (6)

I emptied the MPHotline box day; We didn't receive many in the Webmaster box.

I can help again tomorrow if needed.

(b) (6)

M.S.

Technical Information Specialist

(b) (6) fsis.usda.gov

(b) (6)

From: (b) (6) - FSIS
Sent: Tuesday, March 13, 2012 4:12 PM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - Commissioned Corps - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Cc: Van, Diane - FSIS
Subject: RE: web mail and Karen this week and next Monday

Friendly reminder: please continue to answer webmail and Karen through next Monday—

FLS's please handle accordingly, if we need to 'split up the duties'

Tomorrow, Wednesday, March 14, Tina will be acting HL Mgr most of the day—

I'll be at the NNM downtown DC, returning in mid-afternoon (2:45 pm ?? approx.)

Have a nice one!

(and ..hopefully pink-slime FREE)

Thanks

(b) (6)

(b) (6) [redacted]

Technical Information Specialist

USDA-FSIS-FSE Staff

Meat and Poultry Hotline

5601 Sunnyside Avenue, Mailstop 5269

Beltsville, MD 20705-5000

Tel: (b) (6) [redacted]

e-mail: (b) (6) [redacted] ***fsis.usda.gov***

From: (b) (6) [redacted] - FSIS
Sent: Monday, March 12, 2012 2:35 PM
To: (b) (6) [redacted] - FSIS; (b) (6) [redacted] - FSIS; (b) (6) [redacted] - FSIS; (b) (6) [redacted] - FSIS; (b) (6) [redacted] - Commissioned Corps - FSIS; (b) (6) [redacted] - FSIS; (b) (6) [redacted] - FSIS
Cc: Van, Diane - FSIS
Subject: web mail and Karen this week and next Monday

HI everyone.

I'm leaving shortly to go to California for a week to visit my son.

While I'm there I will be able to work, but we do have sightseeing plans, and it is 3 hours earlier. I don't know what my schedule will be. <:o)

Please check both mail boxes and Karen daily to make sure the questions don't sit too long.

The web mail (FSIS and MPHotline mail boxes) and Karen are getting a lot of inquiries about ammonium hydroxide, as you can imagine. Just forward those to ECIMS (fsis@fsis.usda.gov).

Thank you for your help with the webmail this week!

(b) (6) [redacted]

(b) (6) [redacted] M.S.

Technical Information Specialist

Food Safety Education Staff

Food Safety and Inspection Service

phone: (b) (6) [redacted]

(b) (6)

(b) (6) usda.gov

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: week ending 3-24-12
Date: Friday, March 23, 2012 10:47:10 AM

Hi (b) (6),

Thanks so much!

Thanks and Have a Wonderful Day!

(b) (6) *Issues Analyst*

Executive Correspondence and Issues Management Staff

Office of Public Affairs and Consumer Education

Food Safety and Inspection Service

1400 Independence Ave. S.W., Room 1166-S, Washington, DC 20250-3700

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

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

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

From: (b) (6) - FSIS
Sent: Friday, March 23, 2012 10:36 AM
To: (b) (6) - FSIS
Subject: week ending 3-24-12

SIGNIFICANT FOIA – Received on March 19, 2012, from Linda Larsen (Food Poisoning Bulletin, Minneapolis, Minnesota) requesting a copy of documents regarding nutrition information, including protein content, fat content, and nutrient content for finely textured beef product, known as "pink slime", from March 18, 2010 to March 18, 2012.

(b) (6)

Management Analyst

USDA/FSIS/FOIA

Washington, DC 20250

Office: (b) (6)

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Weekly report 3/30/12
Date: Friday, March 30, 2012 1:37:22 PM

Thanks (b) (6)

Have a good weekend and good week off!

(b) (6)

Frontline Supervisor

Albuquerque Circuit

Denver District

BB: (b) (6)

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From: (b) (6) - FSIS
Sent: Friday, March 30, 2012 12:14 PM
To: (b) (6) - FSIS
Cc: Gallegos, Anna - FSIS
Subject: Weekly report 3/30/12

MOI's: << File: EL33012.pdf >> << File: RR32812.pdf >> << File: PF33012.pdf >>

Policy: << Message: FW: Off-site cleaning (Pete Duryea) [Incident: 120328-000024] >> << Message: FW: cotton gloves [Incident: 120328-000051] >>

Information: << Message: FW: "Pink Slime" Information >>

General: It's been an ordeal this week as I have been looking for answers to plant questions but I have managed it well.

I have been in contact with the relief inspector (b) (6) and updated him on the on-goings of my establishments as he will be here as of next week.

34403 Red rock has been on edge and only processed 3 days this week, there were more

issue's with employees but this time on a production level not a regulatory issue. It's still tense there so I have explained to (b) (6) some of the recent events.

SSOP's are being reviewed and they are considering (b) (4) . Which they feel better suits the process. They have had many questions and I have tried to be professional and forth coming, but in the end to change a process doesn't happen at my level. I have explained that to them as well as protocol of the decision making process.

To stream line the question/answer I have helped the owner Curtis Cox set up an account with ask FSIS and explained that even if he gets the answer he wants, it doesn't mean he can just do it without any proof of his process, or our approval.

Other: << Message: RE: Santa Fe Environmental Health >> I have also turned in an issue of some to concern with state inspection who has come to me asking for help with an issue. I referred them to the CSO (b) (6) over this issue.

All and all I try to maintain our image to the public and I feel I have some success.

So that's it for this week I hope you all have a great weekend and that if you bought a lotto ticket you win and share☺! Be safe.

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: what makes pink slime ok to feed to....well anybody, but especially children... ...
Date: Wednesday, September 21, 2011 12:10:27 PM

Hi (b) (6)

Thanks!

Thanks and Have a Wonderful Day!

(b) (6) *Issues Analyst*
Executive Correspondence and Issues Management Staff
Office of Public Affairs and Consumer Education
Food Safety and Inspection Service
1400 Independence Ave. S.W., Room 1170-S, Washington, DC 20250-3700
Phone: (b) (6) *Fax: (202) 720-7609*

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

"Building Strong Working Relationships Makes a Great Team"

From: (b) (6) - FSIS
Sent: Wednesday, September 21, 2011 11:20 AM
To: (b) (6) - FSIS
Cc: Carpenter, Janice - FSIS
Subject: FWD: what makes pink slime ok to feed to....well anybody, but especially children... ...

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

Sender's Comment

Hi (b) (6)
Another pink slime inquiry!

thanks,
(b) (6)

Contact Information

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

Reference #110920-000043

Summary:	what makes pink slime ok to feed to....well anybody, but especially children... ...
Rule State:	999 - Finished
Date Created:	09/20/2011 06:04 PM
Last Updated:	09/20/2011 06:04 PM
Status:	Unresolved
Assigned:	
Country:	
State:	
First Time Chatting?:	

Discussion Thread

Customer By Web Form 09/20/2011 06:04 PM

what makes pink slime ok to feed to....well anybody, but especially children... how come the school lunch programs use such a disgusting product (pink slime)?

From: (b) (6) - APHIS
To: (b) (6) - FSIS
Subject: RE: what ya into today?
Date: Friday, March 16, 2012 9:38:15 AM

Lovely desk work it is for me today, swamped!
Long wknd- good for you! BTW, meant to tell u that house I mentioned is off mkt now so u don't waste your time.
Have u guys been busy regarding pink slime publicity?

(b) (6)
Smuggling Interdiction & Trade Compliance Officer Ohio

U.S. Department of Agriculture
Animal & Plant Health Inspection Service
Plant Protection & Quarantine
Tel (b) (6)
Fax 614-322-4713

From: (b) (6) - FSIS
Sent: Friday, March 16, 2012 9:23 AM
To: (b) (6) - APHIS
Subject: Re: what ya into today?

Not much, working on my Performance mid-year crap. I'm only working till 11am; heading to Nationwide with old College Roomy's this afternoon for March Madness!!!
What are "you" up to?????????

Sent from my Blackberry Wireless Device.....

(b) (6), Investigator
U.S. Dept of Agriculture - FSIS
Office of Program Evaluation,
Enforcement and Review
Compliance & Investigations Division
155 E. Columbus Street
Pickerington, OH 43147

(b) (6) Office
(b) (6) Blackberry
614-833-9901 Fax
email: (b) (6) @fsis.usda.gov

From: (b) (6) - APHIS
Sent: Friday, March 16, 2012 08:19 AM
To: (b) (6) - FSIS
Subject: what ya into today?

(b) (6)
Smuggling Interdiction & Trade Compliance Officer Ohio

U.S. Department of Agriculture
Animal & Plant Health Inspection Service
Plant Protection & Quarantine
Tel (b) (6)
Fax 614-322-4713

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS
Subject: RE: What"s Wrong With Pink Slime?
Date: Monday, March 12, 2012 11:26:50 AM

I meant to use Lean Finely Textured Beef, or LFTB - a far less catchy, but more accurate name, vs. the FTLB.

-----Original Message-----
From: (b) (6) - FSIS
Sent: Monday, March 12, 2012 9:25 AM
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS
Subject: FW: What's Wrong With Pink Slime?

Hi everyone,

There has been a lot of attention going out on the USDA and ground beef (especially ABC news) on "pine slime". I have forwarded you the below hyperlink (or copy and paste this) to have the facts on the ground beef issue. It is an interesting situation, but probably is being exaggerated on the negative side of things.

So, please take a look and understand the facts, because I'm sure you will be getting more questions on the issue. The USDA is buying millions of dollars worth of this FTLB product for the school lunch programs as well.

Any questions on it, just let me know. Thanks, make it a great day.

(b) (6)

-----Original Message-----
From: Greg [mailto(b) (6) @yahoo.com]
Sent: Monday, March 12, 2012 8:05 AM
To: (b) (6) - FSIS
Subject: What's Wrong With Pink Slime?

http://www.foodsafetynews.com/2012/03/whats-wrong-with-pink-slime/?utm_source=newsletter&utm_medium=email&utm_campaign=120312

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS
Subject: RE: What"s Wrong With Pink Slime?
Date: Monday, March 12, 2012 12:18:01 PM

It goes to show you about being careful on what you read. What you have are the facts on the product! It's from Food Safety Magazine and has the details you can use to judge appropriately! Cool aye?!

Dr. (b) (6) just sent you a PHIS missing slaughter data needed. Can you just ensure you check each week before leaving on Friday that you have all that data in, unless there is a mistake? Thanks much
(b) (6)

(b) (6)

-----Original Message-----
From: (b) (6) - FSIS
Sent: Monday, March 12, 2012 10:16 AM
To: (b) (6) - FSIS
Subject: RE: What's Wrong With Pink Slime?

So the article I read, and the video I viewed which both stated that tendons and eyeballs were also an ingredient ... is false. Why on earth would someone who wrote the article make such a statement that was an out and out lie?

-----Original Message-----
From: (b) (6) - FSIS
Sent: Monday, March 12, 2012 9:25 AM
To: (b) (6)
- FSIS
Cc: (b) (6) - FSIS
Subject: FW: What's Wrong With Pink Slime?

Hi everyone,

There has been a lot of attention going out on the USDA and ground beef (especially ABC news) on "pine slime". I have forwarded you the below hyperlink (or copy and paste this) to have the facts on the ground beef issue. It is an interesting situation, but probably is being exaggerated on the negative side of things.

So, please take a look and understand the facts, because I'm sure you will be getting more questions on the issue. The USDA is buying millions of dollars worth of this FTLB product for the school lunch programs as well.

Any questions on it, just let me know. Thanks, make it a great day.

(b) (6)

-----Original Message-----
From: Greg [mailto(b) (6) @yahoo.com]
Sent: Monday, March 12, 2012 8:05 AM
To:(b) (6) - FSIS
Subject: What's Wrong With Pink Slime?

http://www.foodsafetynews.com/2012/03/whats-wrong-with-pink-slime/?utm_source=newsletter&utm_medium=email&utm_campaign=120312

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Who sells meat with pink slime? Here's the list
Date: Tuesday, March 20, 2012 1:20:46 PM

Kind of what I figured. Looks like some news hungry person is trying to make something out of what is safe. Just that the work slim was added to gross people out and make a big deal out of it. There is always more than one side to a story. Guess that's why I don't like talking to my father. He is very one sided about anything and it is always is Obama's fault. And he wonders why I seldom call him ☺

From: (b) (6) - FSIS
Sent: Tuesday, March 20, 2012 11:13 AM
To: (b) (6) - FSIS
Subject: RE: Who sells meat with pink slime? Here's the list

Ok…Thanks for sharing even though "pink slime" doesn't bother me. We've been eating it for years and no one has said anything about it so why all the fuss now?? Ammonium hydroxide has been accepted for years as an anti microbial.

<< File: FSIS Directive 7120 1 Revision 7 Safe and Suitable Ingredients Used in the Production of Meat Poultry and Egg Products.doc >>

Why don't people pass around the above FSIS Directive 7120.1 instead of more stories of "eeww….no pink slime here"?? At least it would be the truth.

(b) (6)

From: (b) (6) - FSIS
Sent: Tuesday, March 20, 2012 12:43 PM
To: (b) (6) - FSIS
Subject: FW: Who sells meat with pink slime? Here's the list

Who sells meat with pink slime? Here's the list

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

Which is which? The hamburger made from ground beef containing what is derisively referred to as "pink slime," or what the meat industry calls "lean, finely textured beef," is on the right. The other one is pure 85% lean ground beef. (AP Photo/Jim Cole)

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

In this undated image released by Beef Products Inc., boneless lean beef trimmings are shown before packaging (aka "pink slime"). (AP Photo/Beef Products Inc.)

You've heard about the "pink slime," right? It's that meat filler made from slaughterhouse scraps that is treated with ammonia. (Yum!) Last week the U.S. Department of Agriculture announced plans to buy 7 million pounds of it. A federal microbiologist nicknamed the filler "pink slime."

The Daily, the iPad newspaper from News Corp., has figured out which stores sell ground meat that contains pink slime.

According to **The Daily**, these are among the stores that say they **do not sell meat with pink slime**:

- **A&P**
- **Whole Foods**
- **Costco**
- **Publix**
- **H-E-B**
- **Waldbaum's**
- **Price Chopper**

These are among the stores that **do not sell pink slime in store-ground meat, but sell pre-packaged ground beef from suppliers that may contain pink slime**:

- **Jewel-Osco**
- **Kroger**
- **Food Lion**
- **Winco**
- **Fred Meyer**

These are among the stores that **sell store-ground meat with pink slime**, according to **The Daily:**

- **Target**
- **BJ's**
- **Hy-Vee**
- **Safeway**

- **Walmart**
- **Albertsons**
- **Stop & Shop**
- **Zaycon Foods**

School districts nationwide will be able to opt out of serving “pink slime,” after **the USDA announced** March 15 that beginning next fall, schools involved in the national school lunch program will have the option of avoiding the product.

Posted By: Laura Weisman (Email) | Mar 19 at 8:54 am

Listed Under: Food, The Daily | Permalink | Comments & Replies (0)Comments & Replies (1)Comments & Replies (246) : Post CommentPost CommentPost Comment

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Who sells meat with pink slime? Here's the list
Date: Thursday, March 22, 2012 8:34:51 AM

Good Morning (b) (6) or good afternoon when you start.

That is why I grind my own. I know what I am getting. When they eliminate us all and turn it over to the DO's and Eiao's I will be eating my own beef, pork, and chicken.

I would say we will see less than daily inspection in 5-10 years or sooner. Once they gut the poultry lines they will start on processing jobs so pink slime will the least of consumers worries. Have good evening. (b) (6)

From: (b) (6) - FSIS
Sent: Wednesday, March 21, 2012 5:52 PM
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS
Subject: FW: Who sells meat with pink slime? Here's the list

Hate to say it but the pink slime burger looks better to me. yuck

---

From: (b) (6) - FSIS
Sent: Wednesday, March 21, 2012 5:33 PM
Subject: FW: Who sells meat with pink slime? Here's the list

(b) (6)

From:	Fillpot, Dirk - FSIS
To:	Cochran, Catherine - FSIS
Subject:	RE: Subscription to MeatingPlace
Date:	Thursday, March 22, 2012 11:39:56 AM
Attachments:	image001.png image002.png image003.png image004.png image005.png image006.png image007.png image008.png

---

You are correct to point that out… the Department (thankfully) is aware these aren't FSIS issues when they read through the story.

Dirk Fillpot
Media Supervisor
Congressional and Public Affairs
Office of Public Affairs and Consumer Education
USDA Food Safety and Inspection Service
Washington, D.C. 20250
Phone: (202) 690-3112
Cell: (202) 695-9950
dirk.fillpot@fsis.usda.gov

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

From: Cochran, Catherine - FSIS
Sent: Thursday, March 22, 2012 10:34 AM
To: Fillpot, Dirk - FSIS
Subject: RE: Subscription to MeatingPlace

It also just may be helpful for them to have—the articles deal with prices, marketing, international issues.. things other than food safety that pertain to the department.

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
Sent: Thursday, March 22, 2012 10:30 AM

To: Cochran, Catherine - FSIS; Gaffney, Neil - FSIS; (b) (6) [redacted] - FSIS; McIntire, Richard - FSIS
Subject: RE: Subscription to MeatingPlace

Thanks, Cathy! I'll get it over to them and let them know how to sign up (so maybe they can do the legwork themselves!)

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 22, 2012 10:29 AM
To: Fillpot, Dirk - FSIS; Gaffney, Neil - FSIS; (b) (6) [redacted] - FSIS; McIntire, Richard - FSIS
Subject: RE: Subscription to MeatingPlace

Here are two. Not sure which he's looking for.

By the way—Meatingplace subscription is free. They can sign up using their USDA email addresses.

Industry News - PM

The LFTB story's newest developments

By Lisa M. Keefe on 3/21/2012

The LFTB snowball just keeps rolling on.

The past day or so has brought several new developments in the ongoing controversy over lean finely textured beef (that critics call "pink slime").

Retail

While several retailers, including Costco, have made statements that they do not carry ground beef that includes LFTB, earlier today Safeway Inc. became the first major supermarket chain to say that it will no longer carry ground beef with LFTB.

According to a report on abcnews.com, "considerable consumer concern" led the company to this decision, even as the chain said its beef with the controversial LFTB in it is safe.

"Safeway is committed to providing our customers with the highest-quality products," the company reportedly said in a statement. "While the USDA and food industry experts agree that lean finely textured beef is safe and wholesome, recent news stories have caused considerable consumer concern about this product. Safeway will no longer purchase ground beef containing lean finely textured beef."

Safeway has 1,400 stores coast to coast, second only to Kroger.

In response, Beef Products Inc. released this statement:

"We understand consumer concern, but together food makers and food sellers need to provide information to consumers so they can make informed decisions. When science, food safety and food quality do not rule the day, everyone — whether you sell food or eat food — loses. Lean Beef Trimmings is 100% beef — trimmed right off a steak or roast. And whether it's steaks, roasts or ground beef, it is all made in facilities that use smart safety interventions to deliver it in the safest form possible to the consumer. From a ground beef perspective, the only difference here is whether it is finely ground or coarsely ground."

Safeway executives did not respond to requests for additional information.

Meanwhile …

Chef Jamie Oliver, who caused an uproar a year ago by dousing red meat with household ammonia to illustrate the antimicrobial processes used by Beef Products Inc., has launched a website, stoppinkslime.org.

In it, he encourages visitors to petition and tweet to the USDA demands that the agency disallow the use of LFTB in any products manufactured in the United States.

More education

Finally, American Meat Institute spokeswoman Janet Riley is front-and-center in a new video issued by that organization as part of its MeatNewsNetwork on YouTube. In it she describes the process by which LFTB is made, and seeks to set the record straight on the product and its use in ground beef. Watch the video here.

Industry News - AM

Fat cattle, LFTB controversy hitting beef trim margins

By Rita Jane Gabbett on 3/21/2012

Increased cattle carcass weights — brought on by a warm winter — is bringing fatter cattle to market, which doesn't mean more steaks so much as it means more beef trim.

That, along with reduced demand for lean finely textured beef (LFTB) due to the media storm and its new "pink slime" nickname, is lowering trim prices and punishing overall cutout values, livestock analyst Len Steiner wrote in the CME Group's Daily Livestock Report.

Steer weights have jumped to around 850 pounds per carcass, up from 829 pounds a year ago and the five-year average of 828 pounds, according to Steiner. The increased weights have added about 11.1 million pounds of beef to the supply chain — the equivalent of almost 20,000 more head of cattle.

Ample fat trim supplies have pressured the benchmark 50CL (leanness measure) beef trim price, which is now down 17 percent from a year ago.

"Also negative for the fat trim market has been the recent furor about LFTB, which is a by-product of fat trim. With less demand for LFTB, it is likely that packers have had to change some of their trim practices and generate more 50CL beef rather than 30CL or so," Steiner wrote. "As a result, we are now seeing significant premiums paid for lean and extra lean product (generally from cows) and discounts for fat."

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

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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
Sent: Thursday, March 22, 2012 10:25 AM
To: Gaffney, Neil - FSIS; (b) (6) - FSIS; Cochran, Catherine - FSIS; McIntire, Richard - FSIS
Subject: FW: Subscription to MeatingPlace

Can someone please log into MeatingPlace and pull the article OC is looking for?

Dirk Fillpot
Media Supervisor
Congressional and Public Affairs
Office of Public Affairs and Consumer Education
USDA Food Safety and Inspection Service
Washington, D.C. 20250
Phone: (202) 690-3112
Cell: (202) 695-9950
dirk.fillpot@fsis.usda.gov

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

From: Lavallee, Aaron - OC
Sent: Thursday, March 22, 2012 10:23 AM
To: Blake, Carol - FSIS; Fillpot, Dirk - FSIS; Mabry, Brian - FSIS
Subject: Subscription to MeatingPlace

There is an article on LFTB and prices dropping – can your team dig that up? We don't have a subscription.

Aaron Lavallee
Communications Coordinator, Office of Communications
U.S. Department of Agriculture
1400 Independence Avenue, SW
Washington, DC 20250
Office Direct: 202.720.6959
Cell: (b) (6)
aaron.lavallee@oc.usda.gov
http://www.usda.gov

Stay Connected with USDA:

From: (b) (6) [redacted] - FSIS
To: (b) (6) [redacted] - FSIS
Subject: RE: Take a look at this
Date: Friday, March 30, 2012 8:35:55 AM

Yeah great name for it.

-----Original Message-----
From: (b) (6) [redacted] - FSIS
Sent: Friday, March 30, 2012 8:27 AM
To: (b) (6) [redacted] - FSIS
Subject: FW: Take a look at this

If you're interested, the link below should take you to pink slime story. I enjoyed the part of story where they said the price would go up or they would have to "import trimmings" if they can't use pink slime. Ya, like that's something new.

Inspector (b) (6) [redacted]
U.S. Department of Agriculture
Food Safety Inspection Service
Office of International Affairs
Import Inspection Division
(b) (6) [redacted] @fsis.usda.gov

-----Original Message-----
From: (b) (6) @verizon.net [mailto:(b) (6) @verizon.net]
Sent: Thursday, March 29, 2012 5:43 PM
To: (b) (6) [redacted] - FSIS
Subject: Take a look at this

Hi,

more pink slime

I thought you'd like this:
http://soc.li/0wxr7iS

From: (b) (6) - FNS
To: Lavallee, Aaron - OC; Jarvis, Michael - AMS; Yee, Julie - FNS; (b) (6) - AMS; Fillpot, Dirk - FSIS
Subject: RE: Talking points on Lean Finely Textured Beef - Ammonium Hydroxide
Date: Wednesday, March 07, 2012 1:41:03 PM

Will do

From: Lavallee, Aaron - OC
Sent: Wednesday, March 07, 2012 1:38 PM
To: Jarvis, Michael - AMS; Yee, Julie - FNS; (b) (6) - AMS; Fillpot, Dirk - FSIS; (b) (6) - FNS
Subject: RE: Talking points on Lean Finely Textured Beef - Ammonium Hydroxide

Please let OC know if any inquiries come in – we are tracking this closely.

From: Jarvis, Michael - AMS
Sent: Wednesday, March 07, 2012 1:37 PM
To: Yee, Julie - FNS; (b) (6) - AMS; Fillpot, Dirk - FSIS; (b) (6) - FNS; Lavallee, Aaron - OC
Subject: Re: Talking points on Lean Finely Textured Beef - Ammonium Hydroxide

This is approved from OC
Contact Aarron Lavallee if you have questions

"All USDA ground beef purchases for the National School Lunch Program must meet the highest standards for food safety. This includes stringent pathogen testing and compliance with all applicable food safety regulations. USDA has strengthened ground beef food safety standards in recent years and only allows products into commerce - and especially into schools - that we have confidence are safe."

ON BACKGROUND:
The National School Lunch Program (NSLP), administered by the USDA, purchases approximately 20 percent of the products served in schools across the country. In other words, the majority, approximately 80 percent, is purchased by schools or school districts directly through private vendors and not USDA. In its role as the purchasing agent, to quantify how much of a particular product purchased by USDA is served in specific school districts or specific schools is difficult to measure and depends upon a case by case or even school-by-school basis. Procurement officials for schools may have this information.

Since the early 1990s, Lean Finely Textured Beef (LFTB) has been allowed as a component of the ground beef purchased by USDA for distribution through the NSLP. The maximum allowable percentage of LFTB that may be formulated into single servings of the ground beef purchased for the NSLP is 15 percent, which is similar to the composition found in many commercially available ground beef products. USDA does not purchase LFTB directly.

All USDA beef purchases for the NSLP and other Federal food and nutrition assistance programs meet very high food safety standards, which include stringent pathogen testing. Beef supplied by BPI as a component of the beef products purchased by USDA for the NSLP is subject to the same strict pathogen testing requirements for beef raw ingredients.

From: Yee, Julie - FNS
Sent: Wednesday, March 07, 2012 12:26 PM
To: Jarvis, Michael - AMS; (b) (6) - AMS
Subject: Talking points on Lean Finely Textured Beef - Ammonium Hydroxide

Mike and (b) (6)

Are there any fact sheets or talking points that you have shared with the media that you can forward to us?

Thanks.

Julie L.K. Yee

USDA United States Department of Agriculture
Food and Nutrition Service

From: Yee, Julie - FNS
Sent: Tuesday, March 06, 2012 4:01 PM
To: Jarvis, Michael - AMS; (b) (6) - AMS
Cc: (b) (6) - FNS
Subject: FYI: petition online - Keep Slaughterhouse Floor Sweepings Out Of Kids' School Lunches

Mike and (b) (6)

FYI: A former colleague got this message regarding the online petition. (See below.)

Julie L.K. Yee, Public Affairs
USDA Food and Nutrition Service, Western Region
90 Seventh Street, Suite 10-100
San Francisco, CA 94103
(415) 705-1350 x530
Fax: (415) 705-1364
julie.yee@fns.usda.gov

USDA United States Department of Agriculture
Food and Nutrition Service
http://www.fns.usda.gov/fns

From: aolfriends@earth.care2.com
Reply-to: ng-r-11-7878453-8632184-13206550-40b296b8@australia.care2.com
To: (b) (6) @aol.com
Sent: 3/6/2012 3:42:14 P.M. Pacific Standard Time
Subj: Keep Slaughterhouse Floor Sweepings Out Of Kids' School Lunches

Care2 subscriber since Jan 23, 2012 Unsubscribe | Tell Your Friends | Take Action

you have 717 butterfly credits

http://www.care2.com/go/z/e/AGE9X/zmil/pBo_

Hi (b) (6)

Hamburger meat now used in public school lunches now contains trimmings that the industry once only used as pet food. **These trimmings include germ-ridden bits of skin, fatty sweepings from the slaughterhouse floor, and other parts previously labeled as "inedible" by the Food and Drug Administration.** Now, chances are they're being served in your kid's cafeteria.

Tell the USDA that these cheap additives have no businesses in school lunches. »

In order to render this undesirable meat at all edible, beef production companies grind it into a paste, separate out the fat, and lace the substance with ammonia to kill the pathogens present. **The U.S. Department of Agriculture will buy 7 million pounds of the resulting gunk--also known as "pink slime"--for school lunches in the coming months.**

Taco Bell, McDonald's, and Burger King have all stopped selling beef containing "pink slime." So why is the USDA feeding it to kids?

Tell the USDA to stop using "pink slime" in school lunches. »

Keep Slaughterhouse Floor Sweepings Out of Cafeterias

Thanks for taking action!

Kathleen
ThePetitionSite

Take action link: **http://www.care2.com/go/z/e/AGE9X/zmil/pBo_**

From: (b) (6) - Contractor - FSIS
To: (b) (6) -Contractors - FSIS
Subject: RE: Tasker FY12-0411: RUSH RUSH RUSH-- Review and comment for draft FSIS Notice Pre-Implementation Information on the Upcoming FSIS Non-O157 Shiga Toxin-Producing Escherichia coli (STEC) Verification Testing Program
Date: Wednesday, March 28, 2012 2:14:40 PM

No comment – maybe this is helping get rid of the pink slime beef.

(b) (6), *CISSP, PMP*
IAD Contractor Support
Customer Value Partners, Inc.

USDA/FSIS/OA/OCIO/IAD
1400 Independence Ave SW, RM 4910

Washington D.C., DC 20250-0002

Office: (b) (6)

Mobile: (b) (6)

Fax: (202) 260-8656

Have a hardware, software or connectivity issue? Leave a Footprint at the help desk http://service/footprints

Lost/stolen laptop, Blackberry or other personal data assistant or Personally Identifiable Identification (PII) incident? Immediately contact USDA at 1-877-Pii2You 1-888-926-2373, 24 hours a day, then contact the FSIS Service Desk at 1-(800) 473-9135.

From: (b) (6) - FSIS
Sent: Monday, March 26, 2012 5:02 PM
To: (b) (6) (OCIO/IAD) - FSIS
Cc: (b) (6) - FSIS
Subject: Tasker FY12-0411: RUSH RUSH RUSH-- Review and comment for draft FSIS Notice Pre-Implementation Information on the Upcoming FSIS Non-O157 Shiga Toxin-Producing Escherichia coli (STEC) Verification Testing Program

Hi Team,

Attached is Tasker FY12-0411: RUSH-- Review and comment for draft FSIS Notice Pre-Implementation Information on the Upcoming FSIS Non-O157 Shiga Toxin-Producing Escherichia coli (STEC) Verification Testing Program.

<< File: (0411 due 3-27) FSIS Notice Pre Imp Info Upcoming FSIS Non O157 Shiga Toxin Producing E coli STEC Samp Prog Raw Beef Manuf Trim.docx >>

Please notice that this is a RUSH tasker. Please review and return with comments by **10am tomorrow, 3/27.**

Thank you,

(b) (6)

(b) (6)
IAD Contractor Support
Customer Value Partners, Inc.

USDA/FSIS/OA/OCIO/IAD
1400 Independence Ave, SW Room# 4910
Washington DC 20250

Phone: (b) (6)

Have a hardware, software or connectivity issue? Leave a Footprint at the help desk http://service/footprints

Lost/stolen laptop, Blackberry or other personal data assistant or Personally Identifiable Identification (PII) incident? Immediately contact USDA at 1-877-Pii2You 1-888-926-2373, 24 hours a day, then contact the FSIS Service Desk at 1-(800) 473-9135.

From: Riek, Peggy - FSIS
To: West, Walinda - FSIS
Subject: RE: Telephone inquiry
Date: Monday, March 12, 2012 12:02:13 PM

You are welcome.

I will some checking on that other from late Friday re: Halal meat concern.

From: West, Walinda - FSIS
Sent: Monday, March 12, 2012 11:35 AM
To: Riek, Peggy - FSIS
Subject: RE: Telephone inquiry

Thanks Peggy.

From: Riek, Peggy - FSIS
Sent: Monday, March 12, 2012 11:27 AM
To: (b) (6) @pwcs.edu
Subject: Telephone inquiry

Good morning, Mr. Candland,

In response to your telephone call about the current controversy being referred to in the media as "pink slime." As you might imagine, we have been receiving numerous calls. We have been making the following statement. Please let us know if you need anything else from us.

"All USDA ground beef purchases must meet the highest standards for food safety. USDA has strengthened ground beef food safety standards in recent years and only allows products into commerce that we have confidence are safe."

Peggy Riek, Public Affairs Specialist

Office of Public Affairs and Consumer Education

USDA, Food Safety and Inspection Service

1400 Independence Ave., SW, Rm. 1175-South Building

Washington, DC 20250

Phone: 202-720-7608; Fax: 202-690-0460

Margaret.Riek@fsis.usda.gov

http://www.youtube.com/USDAFoodSafety

http://twitter.com/usdafoodsafety

http://www.fsis.usda.gov

From: Karlsons, Donna - FSIS
To: Van, Diane - FSIS
Subject: RE: Tell Kathy the Pink Slime is going on.
Date: Friday, March 09, 2012 8:50:58 AM

I did

Donna Karlsons

Public Affairs Specialist

USDA/FSIS

Food Safety Education Staff

5601 Sunnyside Ave.

Beltsville, MD 20705

301-344-4764

301-504-0203 (fax)

donna.karlsons@fsis.usda.gov

www.fsis.usda.gov

From: Van, Diane - FSIS
Sent: Friday, March 09, 2012 8:46 AM
To: Karlsons, Donna - FSIS
Subject: Tell Kathy the Pink Slime is going on.

Diane Van
Deputy Director, Food Safety Education Staff

Office of Public Affairs & Consumer Education

USDA/Food Safety & Inspection Service
5601 Sunnyside Ave., 2-L292
Beltsville, MD 20705
301-344-4777 Phone
301-504-0203 Fax
(b) (6) Blackberry

From: (b) (6)
To: (b) (6) - FSIS
Subject: RE: The beef industry is fighting back against the "pink Slime" headlines
Date: Monday, March 12, 2012 11:24:21 AM

Thanks (b) (6)

I thoroughly enjoyed our week together. I learned a lot from all you.
I've been educating my wife and have her head spinning.

Thanks for the prayers for my Dad.

Regards and stay safe.

(b) (6)

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: The beef industry is fighting back against the "pink Slime" headlines
Date: Monday, March 12, 2012 12:16:16 PM

(b) (6)

You are welcome – Great course! The PT info I requested would be icing on the cake. I hope you can work it out for us.

(b) (6)

Program Auditor

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

Edward Zorinsky Federal Building

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

(b) (6) **(office),** (b) (6) **(mobile), (402) 344-5104 (Fax)**

(b) (6) fsis.usda.gov

From: (b) (6) - FSIS
Sent: Monday, March 12, 2012 11:15 AM
To: (b) (6) - FSIS
Subject: RE: The beef industry is fighting back against the "pink Slime" headlines

Hi (b) (6)

Thank you for the information and nice words. I'll let you know if I hear from FLETC regarding the PT inquiry.

Take Care,

(b) (6)

From: (b) (6) - FSIS
Sent: Monday, March 12, 2012 9:54 AM
To: (b) (6) @dhs.gov; (b) (6) @dhs.gov
Cc: (b) (6) - FSIS
Subject: The beef industry is fighting back against the "pink Slime" headlines

Good morning,

I thought this web page might interest the two of you (and Tina) after all the discussion we had last week. I am sure this will be in the headlines for some time to come. It is good to look at things from both sides. Saying this product comes from "waste" trimmings isn't

really a fair description since the word waste suggests they are contaminated or inedible neither or which is true. Anyway you can judge for yourselves. This web link is sponsored by the company that makes the product so keep that in mind when you read it.

http://pinkslimeisamyth.com/

The week in Artesia was a fantastic experience for me. I sincerely appreciate the information that each of you and your colleagues provided to us. We do similar things as those of you in law enforcement but haven't approached our job with the same sense of personal safety, at least I haven't, that we learned last week. I hope to never have to put any of it into action but am grateful that your training has fine tuned my perception of what could be trouble.

Once again – Thank you!

If possible I am looking for some guidance related to our PT training. I remember many of the techniques we learned but I mostly remember Spencer throwing me around the room. It would be great if there were some sort of diagrams, PowerPoint presentations, or links to videos that we could refer to and refresh our memory. Anything you can provide will be greatly appreciated.

(b) (6) – I have started to pray for your dad and hope that his physical difficulties improve soon.

(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) @aol.com
To: (b) (6) - FSIS
Subject: Re: THE DOCTORS Investigate: What's Really in Your Food!
Date: Friday, February 24, 2012 3:54:27 PM

I like your scripts line!
In a message dated 2/24/2012 3:18:24 P.M. Eastern Standard Time, (b) (6) fsis.usda.gov writes:

> Yes, we've already had calls to the hotline about this. I think they should be ashamed to terrify consumers. They should be forced to eat their own scripts.
>
> Thanks for sending. Hope you are well and thriving.
>
> Best,
>
> (b) (6)
>
> ---
>
> **From:** (b) (6) @aol.com [mailto(b) (6) @aol.com]
> **Sent:** Friday, February 24, 2012 3:01 PM
> **To:** (b) (6) - FSIS
> **Cc:** (b) (6) @uga.edu
> **Subject:** Fwd: THE DOCTORS Investigate: What's Really in Your Food!
>
> Oh boy...here we go! Just wanted to give my colleagues involved in food safety science a heads up on this episode of The Doctors....in case you were not aware.
> Since when is Chef Rocco DiSpirito a food scientist?
>
> First Dr. Oz and arsenic in apple juice, now this.
>
> Please feel free to forward to colleagues.
>
> Carolyn
>
> ---
>
> > From: (b) (6) @MPRM.com
> > To: (b) (6) @carolynoneil.com
> > Sent: 2/24/2012 2:49:35 P.M. Eastern Standard Time
> > Subj: THE DOCTORS Investigate: What's Really in Your Food!
> >
> > Hi there,

It's been four years since *Food Inc*. lifted the veil on America's food industry and exposed how the nation's food suppliers put profit ahead of the health of the consumer. But Americans are still being served harmful foods including burgers made out of pink slime, chicken "marinated" in chlorine and injected with salt water with sodium content equivalent to a serving of fries, artificial flavoring in ice cream that is otherwise used in lice killer and carcinogens in bread commonly found on the kitchen table – all government sanctioned ingredients.

On Monday, February 27, the hosts of the Emmy Award-winning syndicated talk show THE DOCTORS, along with special guest and celebrity chef Rocco DiSpirito, take a closer look at American food staples and examines the harmful additives and processes used to prepare them. Please feel free to share these highlights with your viewers:

- **Burgers*** – Would you eat a burger made out of "pink slime"—the name given to the mechanically separated meat that's treated with ammonia hydroxide to kill bacteria like E-coli? McDonald's, Taco Bell and Burger King, once purveyors of pink slime, say they have discontinued their use of this meat, made from discarded beef (i.e. everything else from the cow that had been deemed inedible), but who still does? Schools serve it up daily in kids' lunches.
- **Chicken** –To disinfect and cool chicken post slaughter, chickens are often soaked in a chlorine bath with a water-to-chlorine ratio up to 50 times more potent than the local swimming pool. Then, to help hide the chlorine taste, the chickens are "plumped" with salt water, making the chickens larger in both weight and price. Plus, via a scientific experiment, THE DOCTORS determined that chlorine baths may not even rid chicken of the bacteria the chlorine bath is supposed to prevent.
- **Ice Cream** – One billion gallons of ice cream are consumed by Americans every year. The most popular flavor? Vanilla. Real vanilla beans are expensive, so to save money, many ice cream makers use a synthetic flavoring called piperonal which is also an ingredient in lice killer.
- **Bread** – Many breads are made with potassium bromate, which has been banned in Canada and the UK and has been named a carcinogen by the EPA, but has been approved by the FDA. Plus, azodicarbonamide, found in many manufactured donuts and hamburger buns - as well as plastics, rubber and foam - has been found to aggravate asthma symptoms and contribute respiratory problems in humans.

So, what does THE DOCTORS recommend to avoid these harmful foods?

- Read the fine print on labels!
    - Look for fewer ingredients with words you can pronounce
    - Avoid "artificial flavors" as much as possible
    - Avoid "artificial dyes", especially Red 40, Blue 1, Yellow 5 & 6
- Limit processed foods.
- While it's not economical for everyone to buy organic all the time, it's worth spending a few extra dollars on organic poultry and beef.

- To save money, purchase the whole chicken. Boneless, skinless chicken breasts are the most expensive by the pound.
- Check the “sell by” dates, and plan to shop the day before when your butcher is likely to mark down the poultry and meat.
- Consider buying direct from a farmer’s market

- Check the sodium levels on fresh and frozen chicken packaging.
  - A truly natural chicken breast has 50 to 75 mg. of sodium. If there’s more than that, the bird has been “plumped”.
- Cook for your family.
  - If you want to know what’s in your food, make it yourself.
  - It’s a great way to bond with your children and teach them about health.

Visit www.thedoctorstv.com for a cheat sheet that lists the harmful additives often hidden on food labels as well as a complete list of common additives to avoid. Also find a recipe for a delicious homemade, super low-calorie ice cream by Rocco DiSpirito.

Please feel free to use the photo below. Video clips are also available upon request.

Thanks,

Traci

*Below is a photo of a 12 year-old burger THE DOCTORS’ Dr. Jim Sears uses in nutrition lectures. Not even mold has grown on the meat because of all the added chemicals in there!

From: Lavallee, Aaron
To: (b) (6) [redacted] - FNS; Fillpot, Dirk - FSIS; Jarvis, Michael - AMS
Cc: (b) (6) [redacted] - FNS; Alexander, Bruce - FNS
Subject: RE: The Doctors on Mon
Date: Monday, February 27, 2012 12:28:15 PM

Actually looping in Dirk and Jarvis this time. They have been killing the stories where possible – our answers and plans are still the same. If anything we need to be telling media inquiries to contact the company after we reiterate that the product is safe or at least "generally recognized" as such.

From: (b) (6) [redacted] - FNS
Sent: Monday, February 27, 2012 12:14 PM
To: Lavallee, Aaron
Cc: (b) (6) [redacted] - FNS; Alexander, Bruce - FNS
Subject: FW: The Doctors on Mon
Importance: High

Hi (b) (6)
Have you heard anything about a segment on ammoniated beef airing today on The Doctors? We need to be ready – can you alert FSIS and AMS and come up with a strategy on response in case we get questions? Also, we should probably give the Q&A we prepared to SNA so they will have the facts. Thoughts?

Thanks!!
(b) (6)

From: Season Solorio [mailto:ssolorio@beef.org]
Sent: Monday, February 27, 2012 11:18 AM
To: (b) (6) [redacted]
Subject: RE: The Doctors on Mon

Hi (b) (6)

Just following up on this—here is the link for the ground beef segment on The Doctors today: http://www.thedoctorstv.com/videolib/init/6190. As you can see, they do mention the school lunch program and "pink slime."

Best,
Season

From: Season Solorio
Sent: Sunday, February 26, 2012 2:49 PM
To: (b) (6) [redacted]'
Subject: The Doctors on Mon

Dear (b) (6)

I hope that this note finds you well. I hate to bother you on a weekend, but we just received a

heads up that the Monday episode of “The Doctors” will be an “in-depth” investigative report about lean finely textured beef (often called “pink slime”). According to the press release below, which was sent out to a Food & Culinary Professionals listserve, the show will talk about this process and question the safety of this process. I wanted to let you know, as it seems they will discuss the fact that lean finely textured beef is often used in school lunch programs and I thought you may receive questions from your members.

Unfortunately, The Doctors does not air in DC until late afternoon; however, it does air in the Syracuse, NY market at 6 AM. I am trying to see if we can get a transcript and/or recording of the show when it airs first thing tomorrow morning, so that we can watch it and discuss whether or not we as NCBA need to be prepared for any media calls or put out a statement, etc. I’m happy to share the transcript and/or recording with you if we are able to get this tomorrow morning. Depending on what the show says, perhaps we can work together to reassure our stakeholders of the safety of beef in the school lunch program?

Sorry for the bad news on a Sunday, but wanted to be sure you were aware of this.

Best,
Season Solorio
Senior Director, Issues Management
National Cattlemen’s Beef Association
202-879-9122
Ssolorio@beef.org

Date: February 25, 2012 8:53:00 AM CST
Subject: Heads up on "Food Scare Show" on The Doctors Feb 27th --inlcuding ice cream & burgers

Got a heads up on the Food & Culinary Prof listserv that Monday’s The Doctors will be using food scare tactics.

From: (b) (6) @ca5.uscourts.gov
To: (b) (6) - FSIS
Subject: RE: The Pink Slime in Your Kid"s School Lunch
Date: Tuesday, March 13, 2012 12:32:28 PM

I figured you'd be busy trying to catch up. I can't wait to hear about your adventure!!! According to my calendar, I'm free any day this week, so it's your choice!

You let me know what works for you and when and that's what we'll do.

Love ya!

(b) (6)

(b) (6), JD MLS
Head of Reference Services
5th Circuit Court of Appeals Library
New Orleans Headquarters
600 Camp Street, Room 106
New Orleans, LA 70130
ph: (b) (6)
fax: (504) 310-7578

From: "(b) (6) - FSIS" (b) (6) @fsis.usda.gov>
To: (b) (6) @ca5.uscourts.gov"
(b) (6) @ca5.uscourts.gov>
Date: 03/13/2012 11:29 AM
Subject: RE: The Pink Slime in Your Kid's School Lunch

(b) (6)
Sorry I haven't called you since I've been back, am trying to catch up both at work and at home. All is going better today. Thanks for the pink slime info...learned way to much about school lunch programs last week! We received a complaint yesterday on this stuff.
Are you free for lunch anytime the rest of this week? Let me know, love and miss ya!
(b) (6)

-----Original Message-----
From: (b) (6) @ca5.uscourts.gov [
mailto(b) (6) @ca5.uscourts.gov]
Sent: Wednesday, March 07, 2012 7:15 AM
To: (b) (6) - FSIS
Subject: Fw: The Pink Slime in Your Kid's School Lunch

Thought you'd want to see the article on school lunches.

(b) (6), JD MLS
Head of Reference Services
5th Circuit Court of Appeals Library
New Orleans Headquarters
600 Camp Street, Room 106

New Orleans, LA 70130
ph: (b) (6)
fax: (504) 310-7578
----- Forwarded by (b) (6) /CA05/05/USCOURTS on 03/07/2012 07:14 AM

From: Tom Philpott at Mother Jones <do_not_reply@motherjones.com>
To: (b) (6) @ca5.uscourts.gov
Date: 03/07/2012 05:05 AM
Subject: The Pink Slime in Your Kid's School Lunch

---|
FOOD FOR THOUGHT FOOD + FARMING FROM TOM |
|
PHILPOTT |
|

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| (Embedded image moved to file: pic11538.jpg) | RECIPE OF THE WEEK
|
| | French Lentils: A
Delicious (and Easy) Dinner|
| | Back in college,
lentils were mushy, gray, |
| | and flavorless. Not
anymore. [READ MORE] |
| |
|
| MOTHER JONES | (Embedded image
moved to file: |
| March 7, 2012| pic19912.gif)Duke
University Press |
| |
|
| THE MAIN DISH |
|
| The Pink Slime in Your Kid's School Lunch | MORE FROM MOJO
|
| Hi! Tom Philpott here. I'm the food and ag | "The Lorax": Cue Fox
News Freakout |
| blogger at Mother Jones. Starting right now, | The film adaptation of
Dr. Seuss' beloved |
| I'll be sending out a weekly newsletter about| classic is fun,
tree-friendly, and, |
| the politics of food—everything from the way | apparently, a blood
libel against job |
| federal watchdog agencies mollycoddle the | creators everywhere.
[READ MORE] |
| meat industry to the latest alleged wonder |
|
| seeds cooked up by Monsanto and its ilk. But | (Embedded image moved
to file: pic25667.gif) |
| it won't all be grim stuff from industrial | Mother
Jones |
| ag's dark heart. I'll also report on the way |
|
| communities all over the country are building| Follow Tom Philpott on

Twitter |
| out alternatives. |
|
| Now onto the meaty stuff, as it were. This | Read the Tom Philpott
blog |
| week's post is about "pink slime"—the cheeky |
|
| nickname for scraps of slaughtered cow that |
|
| have been pulverized, defatted, subjected to |
|
| ammonia steam to kill pathogens, and |
|
| congealed into a filler for ground beef. Like|
|
| a horror film villain, it takes a pounding |
|
| but keeps coming back. |
|
| |
|
| Last month McDonald's announced it would stop|
|
| using the stuff. But just this week, pink |
|
| slime got a de facto endorsement from none |
|
| other than the USDA, which plans to keep |
|
| buying millions of pounds of it for use in |
|
| the National School Lunch Program. To find |
|
| out the full story behind the return of pink |
|
| slime, click here. [READ MORE] |
|
| |
|
| SIDE DISH |
|
| Iowa Moves to Keep Its Factory Farms Shielded|
|
| From View |
|
| It could soon get a whole lot harder to see |
|
| what's happening inside Big Ag operations in |
|
| the heartland. [READ MORE] |
|
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|
| ADVERTISEMENT |
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| (Embedded image moved to file: pic01869.jpg) |
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(Embedded image moved to file: pic26299.gif) |
|
Duke University Press |
|
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|

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Hi. Thanks for signing up for Mother Jones' |
|
Food for Thought newsletter. Wait, that was |
|
your cat? Smart cat! If you don't want to get|
|
Food for Thought, or to make changes to your |
|
subscription, click here. And lock up the |
|
cat. |
|
MOTHERJONES.COM Mother Jones 222 Sutter |
|
Street, Suite 600, San Francisco, CA 94108 |
|

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(Embedded image moved to file: pic17035.jpg) |
|
Mother Jones |
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(Embedded image moved to file: pic09894.gif)

(Embedded image moved to file: pic28703.gif)Powered By Convio

From:	Lisa Keefe
To:	Gaffney, Neil - FSIS
Subject:	Re: this is a big development in pink slime saga
Date:	Thursday, March 15, 2012 10:32:22 AM
Attachments:	image001.png D8A20880-DFCC-4A5E-8C47-283A05A38DE9[5].png

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But I'm no lady. J

Lisa M. Keefe
Editor, Meatingplace in Print
Chicago
312-274-2212

From: Neil Gaffney <Neil.Gaffney@fsis.usda.gov>
Date: Thu, 15 Mar 2012 07:17:01 -0700
To: Lisa Keefe <lkeefe@meatingplace.com>
Subject: RE: this is a big development in pink slime saga

Oh, no, there's a long line, and if I'm gonna get shot it may as well be by a lady.

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: Lisa Keefe [mailto:lkeefe@meatingplace.com]
Sent: Thursday, March 15, 2012 10:16 AM
To: Gaffney, Neil - FSIS
Subject: Re: this is a big development in pink slime saga

Wouldn't dream of it.

Lisa M. Keefe

Editor, Meatingplace in Print
Chicago
312-274-2212

From: Neil Gaffney <Neil.Gaffney@fsis.usda.gov>
Date: Thu, 15 Mar 2012 07:09:32 -0700
To: Lisa Keefe <lkeefe@meatingplace.com>
Subject: RE: this is a big development in pink slime saga

Not trying to be an obstacle so please don't shoot the messenger. ☺

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

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From: Lisa Keefe [mailto:lkeefe@meatingplace.com]
Sent: Thursday, March 15, 2012 10:09 AM
To: Gaffney, Neil - FSIS
Subject: Re: this is a big development in pink slime saga

That's great. Meanwhile, I contact Michael Jarvis at AMS; he says he's looking into it.

Thanks!!!

Now I KNOW you really miss me … ;>)

Lisa M. Keefe
Editor, Meatingplace in Print
Chicago
312-274-2212

From: Neil Gaffney <Neil.Gaffney@fsis.usda.gov>
Date: Thu, 15 Mar 2012 07:07:29 -0700
To: Lisa Keefe <lkeefe@meatingplace.com>
Subject: RE: this is a big development in pink slime saga

Here's the number for O.C. : (202) 720-4623.
I will let them know you are looking for information.

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

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From: Lisa Keefe [mailto:lkeefe@meatingplace.com]
Sent: Thursday, March 15, 2012 9:56 AM
To: Gaffney, Neil - FSIS
Subject: FW: this is a big development in pink slime saga

Neil: Can you tell me who the AMS contact is? I'm sure we've communicated with him/her, but not as often as we do you guys …

Thanks!

Lisa M. Keefe
Editor, Meatingplace in Print
Chicago
312-274-2212

meatingplace
IN PRINT ONLINE

From: Janie Gabbett <jgabbett@meatingplace.com>
Date: Thu, 15 Mar 2012 06:19:57 -0700

To: (b) (6) [redacted] >
Cc: Lisa Keefe <lkeefe@meatingplace.com>, (b) (6) [redacted]
Subject: this is a big development in pink slime saga

We'll need this in the p.m. newsletter. If they have not announced it by then, we should match it, or, worst case, pick it up with a link to the AP article.

ALBANY, N.Y. — "Pink slime" just went from a simmer to a boil.

In less than a week this month, the stomach-turning epithet for ammonia-treated ground beef filler suddenly became a potent rallying cry by activists fighting to ban the product from supermarket shelves and school lunch trays. The U.S. Department of Agriculture is set to announce Thursday it will offer schools choice in ground beef purchases in response to requests from districts.

http://www.dailyjournal.net/view/story/d98d05e6c0c4439792736da05a70e845/US--Food-Pink-Slime-Debate/

Rita Jane Gabbett
Executive, Editor, Meatingplace
jgabbett@meatingplace.com
Office: 312-274-2217
cell: 847-651-4821
www.meatingplace.com

From:	Mabry, Brian - FSIS
To:	(b) (6) [redacted] - OC; Fillpot, Dirk - FSIS
Cc:	Lavallee, Aaron - OC
Subject:	RE: Thought this would cheer you up
Date:	Thursday, March 22, 2012 9:07:45 AM

Thanks – probably my only laugh of the day! ☺

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 I fax 202.690.0460
Brian.Mabry@fsis.usda.gov
www.fsis.usda.gov

From: (b) (6) [redacted] - OC
Sent: Thursday, March 22, 2012 8:48 AM
To: Mabry, Brian - FSIS; Fillpot, Dirk - FSIS
Cc: Lavallee, Aaron - OC
Subject: Thought this would cheer you up

The Fake CNN @TheFakeCNN (122,621 followers)
Pink Slime named as Gingrich's most likely potential running mate.

(b) (6) [redacted]
Office of Communications
U.S. Department of Agriculture
Desk: (b) (6) [redacted]
Cell (b) (6) [redacted]

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Thurston Foods
Date: Wednesday, March 14, 2012 7:13:26 AM

I know , I feel the same way. All they wanted was a little help and we have to say NO.

Well that's the Government for you.

Have a good day and I will see you tomorrow.

Thanks for trying.

From: (b) (6) FSIS
Sent: Wednesday, March 14, 2012 7:11 AM
To: (b) (6) - FSIS
Subject: RE: Thurston Foods

I hate it when we build an excellent working relationship with the plants and they're always cooperative, and then when they need help with something we have to tell them there is nothing we can do.

From: (b) (6) - FSIS
Sent: Wednesday, March 14, 2012 7:07 AM
To: (b) (6) - FSIS
Subject: RE: Thurston Foods

Ok Doc, Thanks I will let them know.

From: (b) (6) FSIS
Sent: Wednesday, March 14, 2012 7:01 AM
To: (b) (6) [redacted] - FSIS
Subject: FW: Thurston Foods

FYI. As much as we would like to help some of the plants on the pink slime issue, there is nothing in writing that we can provide them that says they don't use it. They'll have to write something on their own that they can give their customers. They could call askFSIS but I'm sure they'll tell them the same thing.

From: (b) (6) - FSIS
Sent: Tuesday, March 13, 2012 5:19 PM
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS
Subject: RE: Thurston Foods

I am not aware of anything in writing that USDA can provide and it certainly not up to the CSI to market their product. I am very familiar with pink slime and do not need the link. The plant should do their own research on how best to address the situation.

From: (b) (6) - FSIS
Sent: Tuesday, March 13, 2012 2:42 PM
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS
Subject: FW: Thurston Foods

After the ABC News story on pink slime last week, I suspect we may get a few inquiries like this from plants that want to assure their customers that they do not use any product that contains it. Am I correct in stating that the plant would have to issue their own statement, or is there something in writing that the USDA could provide?

In case you're not familiar with it, I will forward you the link.

From: (b) (6) - FSIS
Sent: Tuesday, March 13, 2012 2:24 PM
To: (b) (6) - FSIS
Subject: Thurston Foods

Dr (b) (6) Thurston Foods is having lots of negative feedback from all their customers regarding the" Pink Slime " issues that have been in the media.

Would it be feasible for me to write a letter from the USDA stating that they do not use pink slime in their ground beef product which would be supported by their letter of guarantee from the supplier and daily observations of their grinding operation.

They deliver to the school systems here in Connecticut and many other institutions that are looking for something in writing regarding this.

If we were to have a letter from their one and only supplier which is a New Zealand company that states they do not use "Pink Slime " and or any other fillers in their frozen whole muscle beef would be able to provide them with such a document.

Thank-you for your help in this matter.

(b) (6)

From: Canavan, Jeff - FSIS
To: (b) (6) [redacted] - AMS; Murphy-Jenkins, Rosalyn - FSIS
Subject: Re: Today
Date: Wednesday, March 14, 2012 9:53:13 AM

Referred to as cold pressed beef produced by proteus. I can forward you information on it. I don't believe it is in production yet, they are still exploring potential customers.

Jeff

Jeffrey W. Canavan, MPA, RD
Deputy Director
Labeling and Program Delivery Division
USDA, FSIS, OPPD, LPDD

From: (b) (6) [redacted] - AMS
Sent: Wednesday, March 14, 2012 08:50 AM
To: Canavan, Jeff - FSIS; Murphy-Jenkins, Rosalyn - FSIS
Subject: RE: Today

Interesting. You also mentioned another similar "process" for recovering lean, what was that again? Didn't sound great.

(b) (6) [redacted], **Ph.D.**
International Marketing Specialist
Standardization Division, USDA
(b) (6) [redacted] (o)

From: Canavan, Jeff - FSIS
Sent: Wednesday, March 14, 2012 9:43 AM
To: (b) (6) [redacted] - AMS; Murphy-Jenkins, Rosalyn - FSIS
Subject: Re: Today

Sounds good. Good luck with pink slime. Fyi- we received an askfsis question last night from cargill exploring claim on retail ground beef "contains no finely textured beef.". We have not responded yet, in clearance.

Jeff

Jeffrey W. Canavan, MPA, RD
Deputy Director
Labeling and Program Delivery Division
USDA, FSIS, OPPD, LPDD

From: (b) (6) [redacted] - AMS
Sent: Wednesday, March 14, 2012 08:39 AM
To: Canavan, Jeff - FSIS
Subject: RE: Today

All right, let's do Friday. See you then.

(b) (6) [redacted], **Ph.D.**
International Marketing Specialist
Standardization Division, USDA
(b) (6) [redacted] (o)

From: Canavan, Jeff - FSIS
Sent: Wednesday, March 14, 2012 9:35 AM
To: (b) (6) [redacted] - AMS
Subject: Re: Today

Yeah, we are tied up today pretty much too. We are flexible too. Ros and I are here Friday. Either fri and wed or next wed and thurs will work.

Jeff

Jeffrey W. Canavan, MPA, RD
Deputy Director
Labeling and Program Delivery Division
USDA, FSIS, OPPD, LPDD

From: (b) (6) [redacted] - AMS
Sent: Wednesday, March 14, 2012 08:22 AM
To: Canavan, Jeff - FSIS
Subject: RE: Today

I'm flexible, would this afternoon be worthwhile? I could do this Friday but I think that is some of your off days.

Or we could do next Wednesday AND Thursday? Your call.

(b) (6) [redacted], **Ph.D.**
International Marketing Specialist
Standardization Division, USDA
(b) (6) [redacted] (o)

From: Canavan, Jeff - FSIS
Sent: Wednesday, March 14, 2012 9:19 AM
To: (b) (6) [redacted] - AMS
Subject: Re: Today

Do you want to reschedule for another day?

Jeff

Jeffrey W. Canavan, MPA, RD
Deputy Director
Labeling and Program Delivery Division
USDA, FSIS, OPPD, LPDD

From: (b) (6) [redacted] - AMS
Sent: Wednesday, March 14, 2012 08:17 AM
To: Canavan, Jeff - FSIS
Subject: RE: Today

We are running way over, pink slime is dominating our conversations, I'll get there as soon as I can and make a go of it.

(b) (6) [redacted], **Ph.D.**
International Marketing Specialist
Standardization Division, USDA
(b) (6) [redacted] (o)

From: Canavan, Jeff - FSIS
Sent: Wednesday, March 14, 2012 8:41 AM
To: Gwartney, Bucky - AMS
Subject: RE: Today

Sounds good. I am tied up in some meetings too. Tammie and the rest of the staff are here.

Jeff

From: (b) (6) [redacted] - AMS
Sent: Wednesday, March 14, 2012 8:39 AM
To: Canavan, Jeff - FSIS
Subject: Today

Jeff,

I know its last minute but we have a couple of staff meetings this morning that came up urgent, LFTB and our Commodity Procurement upcoming Industry conference so I need to get those out of

the way and make it over around 9:30, hope that works out okay. See you soon and I have lots of questions!

(b) (6) [redacted], **Ph.D.**
International Marketing Specialist
Standardization Division
U.S. Department of Agriculture, AMS
1400 Independence Ave., SW, Rm. 2607-S
Washington DC 20250
(b) (6) [redacted] (o)
202-720-1112 (f)

U.S. DEPARTMENT OF AGRICULTURE
AMS
AGRICULTURAL MARKETING SERVICE

From: DiNapoli, Greg - FSIS
To: Fillpot, Dirk - FSIS
Cc: Taylor, Kim - FSIS
Subject: RE: top items
Date: Thursday, March 22, 2012 8:59:40 AM

Can you write me up a bullet on the recent developments of Pink SLIME

From: (b) (6) - FSIS
Sent: Thursday, March 22, 2012 8:58 AM
To: DiNapoli, Greg - FSIS
Cc: Taylor, Kim - FSIS
Subject: RE: top items

- Content updates included material in support of advisory committee meetings; recall related information.

- Multiple Federal Register notices issuing today (NARA hasn't issued yet).

- Intranet: Uploading and testing additions to acronym dictionary; updating PHHRS pages; updating training guide for content providers. Contractors working on configuration changes needed for software upgrades.

(b) (6)

Web Manager, Web Services Staff
Office of Public Affairs and Consumer Education
Room 1150-S
(b) (6) fsis.usda.gov
Phone: (b) (6) | Fax: 202-690-3903

From: DiNapoli, Greg - FSIS
Sent: Thursday, March 22, 2012 8:42 AM
To: Gould, Christopher - FSIS; Fillpot, Dirk - FSIS; West, Walinda - FSIS; (b) (6) - FSIS
Cc: Taylor, Kim - FSIS
Subject: top items
Importance: High

I may cover for Brian for managers meeting. Please send me (bullet form) your top items.

Thanks

Greg DiNapoli, Deputy Director
Congressional & Public Affairs

USDA/Food Safety and Inspection Service

1400 Independence Ave., SW (Room 1175-S)

Washington, DC 20250

direct: 202.720.5509

office: 202.720.9113

mobile: (b) (6)

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

From: Lavallee, Aaron - OC
To: (b) (6) [redacted] - RD, Washington, DC; Fillpot, Dirk - FSIS; Gaffney, Neil - FSIS
Subject: RE: TPs on Lean Finely Text Beef
Date: Thursday, March 29, 2012 1:34:18 PM
Attachments: image002.png

Here is what Dr. Hagen is using today

- Lean Finely Textured Beef meets the same rigorous safety standards as all of the products we regulate.

- We stand behind the mark of federal inspection and what that means: our employees verify the safety of meat and poultry products every day in over 6,000 federally regulated establishments.

- BPI is one of those meat products that receive the mark of inspection. The meat has been produced in establishments that meet the standards set out in our laws and regulations for safe food production.

- My role as the Under Secretary for Food Safety is to set the policies of USDA's Food Safety and Inspection Service. Because of our regulatory function, it would be inappropriate for us to endorse or promote a particular product or process. However, when asked, we are on record assuring the American people that this product meets the same food safety standards as all of the meat and poultry products produced in federally regulated establishments.

- USDA's role is larger than the food safety portfolio. The marketing and nutrition agencies at USDA are responsible for purchasing food for and administering the school lunch program.

- The government's role in this debate on LFTB has been to remind Americans that this product is produced safely, and to provide school districts with a choice to purchase LFTB.

- The public outcry about this product has never been about safety, it has been about how LFTB is produced and consumer perceptions. Our food choices can be very personal, and we are fortunate that when we walk into a grocery store, we can choose from a variety of products.

- Speaking on behalf of the food safety agency at USDA, I hope that we can continue to engage and inform the public on what we do to protect Americans from foodborne illness.

From: (b) (6) [redacted] - RD, Washington, DC
Sent: Thursday, March 29, 2012 1:17 PM
To: Fillpot, Dirk - FSIS; Gaffney, Neil - FSIS
Cc: Lavallee, Aaron - OC
Subject: RE: TPs on Lean Finely Text Beef

Hi everyone,

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

--
(b) (6) [redacted]
Rural Utilities Service
(b) (6) [redacted]

From: Fillpot, Dirk - FSIS
Sent: Tuesday, March 27, 2012 8:51 AM
To: (b) (6) [redacted] - RD, Washington, DC; Gaffney, Neil - FSIS
Cc: Lavallee, Aaron - OC
Subject: RE: TPs on Lean Finely Text Beef

Good morning,

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

Dirk Fillpot
Media Supervisor
Congressional and Public Affairs
Office of Public Affairs and Consumer Education
USDA Food Safety and Inspection Service
Washington, D.C. 20250
Phone: (202) 690-3112
Cell: (202) 695-9950
dirk.fillpot@fsis.usda.gov

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

From: (b) (6) [redacted] - RD, Washington, DC
Sent: Tuesday, March 27, 2012 8:49 AM
To: Gaffney, Neil - FSIS
Cc: Fillpot, Dirk - FSIS
Subject: TPs on Lean Finely Text Beef

Good morning,

(b) (6) [redacted] from Lapas suggested I get in touch with you. Rural Utilities Service Administrator

Jonathan Adelstein will be traveling to Florida next week and he will be doing two roundtables and talking to lots of press (hopefully!). I have a sinking feeling that someone is going to bring up Lean Finely Textured Beef (aka “pink slime”) and I’d like him to have some talking points he can use. Can you shoot something my way?

Thanks so much,

(b) (6)

(b) (6) | Special Assistant
Rural Utilities Service | Rural Development
U.S. Department of Agriculture
1400 Independence Ave., S.W. | Washington, D.C. 20250
Phone: (b) (6) | Mobile: (b) (6)
www.rurdev.usda.gov

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

From: (b) (6) - FSIS
To: Cardwell, Rene - FSIS; (b) (6) - FSIS
Cc: (b) (6) - FSIS
Subject: RE: travis paper letter on pink slime
Date: Thursday, September 22, 2011 12:24:35 PM

Done..

(b) (6)

Executive Correspondence and

Issues Management Staff

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

(Desk) (b) (6)

(Fax) 202-720-7609

FSIS/OPACE/ECIMS

"Do unto others in the style they would prefer to be done unto."

From: Cardwell, Rene - FSIS
Sent: Thursday, September 22, 2011 10:58 AM
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS; (b) (6) - FSIS
Subject: RE: travis paper letter on pink slime

Great; (b) (6) should be preparing the final folder for signature.

Thank you.

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

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

From: (b) (6) - FSIS
Sent: Thursday, September 22, 2011 10:57 AM
To: Cardwell, Rene - FSIS
Cc: (b) (6) - FSIS

Subject: RE: travis paper letter on pink slime

Hi Rene,

I uploaded the correct version in ECM.

Thanks and Have a Wonderful Day!

(b) (6) *Issues Analyst*

Executive Correspondence and Issues Management Staff

Office of Public Affairs and Consumer Education

Food Safety and Inspection Service

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

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

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

"Building Strong Working Relationships Makes a Great Team"

From: Cardwell, Rene - FSIS
Sent: Thursday, September 22, 2011 10:40 AM
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS
Subject: travis paper letter on pink slime

Please check the ECM miscellaneous document named "preapproved language". Looks like it's actually an incoming.

Thank you.

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

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

From: Hulsey, Laura - FSIS
To: (b) (6) [redacted] - FSIS
Subject: RE: Trivia on "Pink Slime"
Date: Tuesday, March 27, 2012 8:49:39 AM

That's a really good article. Thanks.

From: (b) (6) [redacted] - FSIS
Sent: Tuesday, March 27, 2012 7:37 AM
To: Hulsey, Laura - FSIS
Cc: Butler, Kim - FSIS; (b) (6) [redacted] FSIS
Subject: Trivia on 'Pink Slime'

This is not a new issue....

Who first called it 'Pink Slime'?

Microbiologist, Gerald Zirnstein, called the processed beef "pink slime" in 2002.

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

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: RIMD Ammonium Hydroxide DRAFT fact sheet - clarification on messages sent you on 02-07
Date: Wednesday, February 08, 2012 9:13:44 AM

Ask applications?

(b) (6)

Technical Information Specialist

USDA/FSIS/FSES

5601 Sunnyside Avenue

Room 2/L281, Maildrop 5269

Beltsville, MD 20705-5000

(office) (b) (6)

(fax) 301-504-2092

From: (b) (6) - FSIS
Sent: Wednesday, February 08, 2012 8:53 AM
To: (b) (6) - FSIS; (b) (6) - FSIS
Cc: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; Van, Diane - FSIS
Subject: RE: RIMD Ammonium Hydroxide DRAFT fact sheet - clarification on messages sent you on 02-07

Sure, why not also the 'Ask' applications? –that would be great, once the text is cleared/approved.

Thanks,

(b) (6)

(b) (6)

Technical Information Specialist

USDA-FSIS-FSE Staff

Meat and Poultry Hotline

5601 Sunnyside Avenue, Mailstop 5269

Beltsville, MD 20705-5000

Tel: (b) (6)

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

From: (b) (6) - FSIS
Sent: Wednesday, February 08, 2012 8:46 AM
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS; (b) (6) - FSIS; Van, Diane - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: FW: RIMD Ammonium Hydroxide DRAFT fact sheet - clarification on messages sent you on 02-07

(b) (6)

(b) (6) had a great idea…for RIMD to also submit Qs and As for "Ask Karen" and "Ask FSIS" *and* possibly talking points for the Meat and Poultry Hotline to accompany the fact sheets. That would be very helpful for the Hotline folks who also manage the "Ask Karen" database and we could get them cleared at the same time!

(b) (6)

Ps…you did send me the ammonium hydroxide fact sheet. We are looking at it now.

(b) (6)

Technical Information Specialist

USDA/FSIS/FSES

5601 Sunnyside Avenue

Room 2/L281, Maildrop 5269

Beltsville, MD 20705-5000

(office) (b) (6)

(fax) 301-504-2092

From: (b) (6) - FSIS
Sent: Wednesday, February 08, 2012 8:32 AM
To: (b) (6) - FSIS; (b) (6) - FSIS
Cc: OPACE/WSS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: RE: RIMD Ammonium Hydroxide DRAFT fact sheet - clarification on messages sent you on 02-07

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

1. While the Food Safety Education Staff is certainly the largest contributor to the Fact Sheets section of the web site, this group is not the only contributor. Subject matter experts in OFO, OIA, and OPHS have worked with OPACE staff to produce some of our current fact sheets. We would be happy to add new fact sheets for general audiences on other timely topics.

2. We do have requirements for web content (e.g., compliance with accessibility standards) and we can certainly offer suggestions on good writing for the web (use of descriptive headings, ample white space, etc.) . These suggestions will sound familiar to those who have been working with the Plain Language initiative. However, we don't expect our content contributors to "webify" the documents. Focus on the content and getting that through clearance.

In terms of classification, we will find the best fit under one of the existing headings. We have a large number of categories under Fact Sheets and will not be creating any more. In particular, we do not organize content around the organizational structure because visitors do not search for it in that manner. We can also link to individual fact sheets as appropriate from other areas of the site.

3. I haven't seen the draft, but I would think the ammonium hydroxide issue would be of great interest to our visitors. If you haven't already, you might work with the administrators of the "Ask" applications (Ask Karen and *askFSIS*) to make sure the key points are also included in those knowledge bases. In addition to FSES, you should include the Congressional and Public Affairs Office and the OPACE AA in the clearance chain.

In short, we would be happy to expand our fact sheet offerings. We ask our content providers to furnish WSS a final copy of the document, along with proof of clearance (to the AA level or higher). Content owners are also responsible for periodic review of the content to ensure continued accuracy and relevance.

(b) (6) [redacted]

Web Manager, Web Services Staff
Office of Public Affairs and Consumer Education
Room 1150-S
(b) (6) [redacted] fsis.usda.gov
Phone: 202-720-3698 | Fax: 202-690-3903

From: (b) (6) [redacted] - FSIS
Sent: Wednesday, February 08, 2012 7:17 AM
To: (b) (6) [redacted] - FSIS
Cc: OPACE/WSS; (b) (6) [redacted] - FSIS; (b) (6) [redacted] - FSIS; (b) (6) [redacted] - FSIS
Subject: RE: RIMD Ammonium Hydroxide DRAFT fact sheet - clarification on messages sent you on 02-07

(b) (6) [redacted]

I don't remember seeing a RIMD draft Ammonium hydroxide fact sheet…I it about the "pink slime" issue? We could use a fact sheet on that.

With regard to your questions below, I need to defer to the FSIS Web Services staff (OPACE) for answers. I have copied them on this message.

(b) (6)

(b) (6)

Technical Information Specialist

USDA/FSIS/FSES

5601 Sunnyside Avenue

Room 2/L281, Maildrop 5269

Beltsville, MD 20705-5000

(office) (b) (6)

(fax) 301-504-2092

From: (b) (6) - FSIS
Sent: Tuesday, February 07, 2012 3:23 PM
To: (b) (6) - FSIS
Subject: RIMD Ammonium Hydroxide DRAFT fact sheet - clarification on messages sent you on 02-07
Importance: High

Hi (b) (6)

Sorry if I confused you on 02-06 re the RIMD draft fact sheet I shared with you - I think I had sent you this previously, but I have been having e-mail troubles.

Questions:

1.Are you (OPACE) amenable to RIMD posting our hot topic fact sheets (plain language) where OPACE posts other types of Fact Sheets?

2.If RIMD can post plain language fact sheets there, do you have requirements for such postings? Formats for Fact Sheets we need to adhere to?

3.Would the draft RIMD Fact Sheet on Ammonium hydroxide, shared with you by me, be deemed (by you) suitable for posting there?

[redacted] Yes (perhaps a new category (RIMD Fact Sheets) would need to [redacted] the Fact Sheet site?), Yes, and I need your feedback on the draft (but I think [redacted] can get [redacted] & RIMD chains of command and the Unde[redacted]ks very much.

(b) (6)

From: (b) (6) - FSIS
To: (b) (6) - FSIS; (b) (6) - FSIS
Subject: RE: Sample of pink slime questions from Ask Karen
Date: Friday, March 09, 2012 10:17:07 AM

Just talked to Diane

And she suggested if possible going back to beginning of the week, so from Monday on.

(though I realize they just started couple days ago..)

Right – she did confirm they'd like calls; chats; AskKaren webmail and other webmails

(b) (6) you may be gone at this time, but if you do get this e-mail on time:

Is it possible to get such a count on webmails going back to start of week?

Thanks

(b) (6)

(b) (6)

Technical Information Specialist

USDA-FSIS-FSE Staff

Meat and Poultry Hotline

5601 Sunnyside Avenue, Mailstop 5269

Beltsville, MD 20705-5000

Tel: (b) (6)

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

From: (b) (6) - FSIS
Sent: Friday, March 09, 2012 10:14 AM
To: (b) (6) - FSIS
Subject: RE: Sample of pink slime questions from Ask Karen

We've only had 8 calls since for the Hotline since yesterday. Lots of emails. I don't know

the chat and webmail. To get webmail I will have to manually count them since Marianne is not available for the rest of the day.

I can start gathering those numbers but In order to do that I have to get off the line.

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

From: (b) (6) - FSIS
Sent: Friday, March 09, 2012 10:02 AM
To: (b) (6) - FSIS
Subject: RE: Sample of pink slime questions from Ask Karen

(b) (6)

Would you be able to provide numbers on 'pinks slime' for Brian?

If possible, please let me know what these are for both Hotline calls as well as chats—

Not sure you can count the webmail numbers??

He asked what for these so they can track a trending number.

Thanks

(b) (6)

(b) (6)

Technical Information Specialist

USDA-FSIS-FSE Staff

Meat and Poultry Hotline

5601 Sunnyside Avenue, Mailstop 5269

Beltsville, MD 20705-5000

Tel: (b) (6)

e-mail: (b) (6) [redacted] *fsis.usda.gov*

From: (b) (6) [redacted] - FSIS
Sent: Friday, March 09, 2012 7:49 AM
To: (b) (6) [redacted] - FSIS; (b) (6) [redacted] - FSIS; Van, Diane - FSIS
Subject: Sample of pink slime questions from Ask Karen

<< File: Pink Slime.March 2012.docx >>

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Sample of pink slime questions from Ask Karen
Date: Friday, March 09, 2012 10:25:45 AM

If you want to , go ahead and send them to all 3 of us together,

Thanks (b) (6)

(b) (6)

Technical Information Specialist

USDA-FSIS-FSE Staff

Meat and Poultry Hotline

5601 Sunnyside Avenue, Mailstop 5269

Beltsville, MD 20705-5000

Tel: (b) (6)

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

From: (b) (6) - FSIS
Sent: Friday, March 09, 2012 10:25 AM
To: (b) (6) - FSIS
Subject: RE: Sample of pink slime questions from Ask Karen

Okay, will forward when done. Should I send them to you and Diane and then you forward to Brian?

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

From: (b) (6) - FSIS
Sent: Friday, March 09, 2012 10:20 AM
To: (b) (6) - FSIS
Subject: RE: Sample of pink slime questions from Ask Karen

I guess sometime today Tina

I don't think it's a huge rush…

Thanks

(b) (6)

(b) (6)

Technical Information Specialist

USDA-FSIS-FSE Staff

Meat and Poultry Hotline

5601 Sunnyside Avenue, Mailstop 5269

Beltsville, MD 20705-5000

Tel: (b) (6)

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

From: (b) (6) - FSIS
Sent: Friday, March 09, 2012 10:19 AM
To: (b) (6) - FSIS
Subject: RE: Sample of pink slime questions from Ask Karen

Do you want them right away or can I work on them during my break (11-12) depending on the urgency. I just can't do it while taking calls, too confusing, and I make mistakes when working with numbers if I can't concentrate.

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

From: (b) (6) - FSIS
Sent: Friday, March 09, 2012 10:02 AM
To: (b) (6) - FSIS
Subject: RE: Sample of pink slime questions from Ask Karen

(b) (6)

Would you be able to provide numbers on 'pinks slime' for Brian?

If possible, please let me know what these are for both Hotline calls as well as chats—

Not sure you can count the webmail numbers??

He asked what for these so they can track a trending number.

Thanks

(b) (6)

(b) (6)

Technical Information Specialist

USDA-FSIS-FSE Staff

Meat and Poultry Hotline

5601 Sunnyside Avenue, Mailstop 5269

Beltsville, MD 20705-5000

Tel: (b) (6)

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

From: (b) (6) - FSIS
Sent: Friday, March 09, 2012 7:49 AM
To: (b) (6) - FSIS; (b) (6) - FSIS; Van, Diane - FSIS
Subject: Sample of pink slime questions from Ask Karen

<< File: Pink Slime.March 2012.docx >>

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Scientist who coined Pink Slime reluctant whistleblower | Reuters
Date: Monday, March 26, 2012 1:04:08 PM

Sounds like (b) (6) and as we all suspected he is unemployed. He didn't last long in industry.

(b) (6) DVM
Senior Equivalence Officer
IES, OIA, FSIS, USDA
Rm 4864 South Bldg, Mailstop 3729
1400 Independence Ave, SW
Washington, DC 20250-3700
Phone (b) (6)
(b) (6) @fsis.usda.gov

-----Original Message-----
From: (b) (6) - FSIS
Sent: Monday, March 26, 2012 12:53 PM
To: FSIS - OIA/IES; FSIS - OIA/IAS
Subject: Scientist who coined Pink Slime reluctant whistleblower | Reuters

This article is about Gerald Zirntein:

http://www.reuters.com/article/2012/03/25/us-food-slime-scientist-idUSBRE82N0AG20120325

From:	Petersen, Kenneth - FSIS
To:	Gould, Christopher - FSIS
Subject:	Re: Senate Ag Minority Briefing
Date:	Thursday, March 15, 2012 12:56:59 PM

Nothing new on the operations side

From: Gould, Christopher - FSIS
Sent: Thursday, March 15, 2012 11:29 AM
To: Petersen, Kenneth - FSIS
Subject: Re: Senate Ag Minority Briefing

OK, he said he wanted to know if there's anything new on them.

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

From: Petersen, Kenneth - FSIS
Sent: Thursday, March 15, 2012 11:25 AM
To: Gould, Christopher - FSIS
Subject: Re: Senate Ag Minority Briefing

Actually he knows this topic well. They are also dping other stec sampling.

From: Gould, Christopher - FSIS
Sent: Thursday, March 15, 2012 10:59 AM
To: Petersen, Kenneth - FSIS
Cc: Mabry, Brian - FSIS; DiNapoli, Greg - FSIS; Fillpot, Dirk - FSIS
Subject: Senate Ag Minority Briefing

Ken:

Phil is going to need to be on a multi-agency conference call with Senate Ag Committee minority staff later on today, and I wanted to make sure he's well prepared if Gerald Zirnstein or Carl Custer come up. We don't have any talkers here at CPAO on that aspect; are there any words of wisdom you might be able to share? It's OK if you want to talk with Phil directly about it, just let me know. Quick background and a link to the story below.

Gerald Zirnstein who, in an USDA memo, first coined the term "pink slime" and is now coming forward to say he won't buy it. "It's economic fraud," he told ABC News. "It's not fresh ground beef. … It's a cheap substitute being added in." Zirnstein and his fellow USDA scientist, **Carl Custer,** both warned against using what the industry calls "lean finely

textured beef," widely known now as "pink slime," but their government bosses overruled them.

Story here:

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

Thanks –

Christopher Gould

Congressional & Public Affairs Office

USDA Food Safety & Inspection Service

202-690-4546 (desk)

202-365-0186 (cell)

202-720-5704 (fax)

Be Food Safe:

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

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

From: (b) (6) [redacted] - FSIS
To: Bourn, Sylvia - FSIS
Subject: Re: Setting the Record Straight on Beef
Date: Thursday, March 22, 2012 12:59:29 PM

Oh My Gosh! Can't wait to see rhis!

From: Bourn, Sylvia - FSIS
Sent: Thursday, March 22, 2012 11:35 AM
To: Wilkins, Stephanie - FSIS; (b) (6) [redacted] - FSIS
Subject: RE: Setting the Record Straight on Beef

Thank you, Stephanie. Just this morning an FSES customer shared the volume of calls currently being received around the issue of "pink slime".

Sylvia

Sylvia Bourn
Chief, OEDB-CFL-OOEET-FSIS-USDA

From: Wilkins, Stephanie - FSIS
Sent: Thursday, March 22, 2012 12:27 PM
To: Bourn, Sylvia - FSIS; (b) (6) [redacted] - FSIS
Subject: FW: Setting the Record Straight on Beef

Hi Everyone,

Please see below. Dr. Hagen addresses the issue of "Pink Slime" in beef.

Stephanie J. Wilkins
Acting Assistant Administrator
Office of Outreach, Employee Education and Training
14th & Independence Ave. SW, Rm. 2936, So. Bldg.
Washington, DC 20250
202-205-2954 (office)
(b) (6) [redacted] (Blackberry)
202-690-2040 (fax)
stephanie.wilkins@fsis.usda.gov

From: Blake, Carol - FSIS
Sent: Thursday, March 22, 2012 12:17 PM
To: FSIS - FSIS Management Council
Cc: FSIS - OPACE/Managers

Subject: FW: Setting the Record Straight on Beef

I wanted to be sure that you are aware of a blog that was pushed out by OC this morning authored by Dr. Hagen. Please click on the link below.

Carol Blake
Assistant Administrator
Office of Public Affairs and Consumer Education
Food Safety and Inspection Service, USDA
Room 339-E Whitten Building
Washington, DC 20250
Phone: (202) 720-3884
Fax: (202) 205-0301
Cell: (b) (6) [redacted]
carol.blake@fsis.usda.gov

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

From: USDA Office of Communications [mailto:usda@public.govdelivery.com]
Sent: Thursday, March 22, 2012 12:03 PM
To: Blake, Carol - FSIS
Subject: Setting the Record Straight on Beef

Having trouble viewing this email? View it as a Web page.

You are subscribed to USDA Blog for USDA Office of Communications.

Setting the Record Straight on Beef

03/22/2012 11:42 AM EDT

As the head of USDA's public health agency, I am responsible for ensuring that the nation's commercial supply of meat, poultry, and egg products is safe for American families. I approach this role not only as a food safety expert and a physician, but also as a mother. And I want to address the national [...]

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If you have questions about USDA activities, please visit our Ask the Expert page. This feature is designed to assist you in obtaining the information you are seeking.

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Seven Million Pounds of "Pink Slime" Beef Destined for National School Lunch Program |
Date: Friday, March 09, 2012 9:02:38 AM

Thanks. This has been on the national evening news the last two nights with them interviewing the two former USDA workers mentioned in the article.

(b) (6)
Supervisory Investigator
USDA FSIS OPEER CID
700 W. Capitol, Suite 4317
Little Rock, AR 72201
Office (b) (6)
Fax 501-324-6901
e.mail (b) (6) @fsis.usda.gov

From: (b) (6) - FSIS
Sent: Friday, March 09, 2012 7:43 AM
To: FSIS - OPEER/CID/Southeastern Region
Subject: FW: Seven Million Pounds of "Pink Slime" Beef Destined for National School Lunch Program |

FYI- read the full story and then the comments below it.

(b) (6)
Senior Investigator
USDA, FSIS, OPEER, CID
Atlanta Federal Center
100 Alabama Street
1924 Bldg., Suite 3R95
Atlanta, Georgia 30303
Office: (b) (6)
BB cell: (b) (6)
Fax: (404) 562-5930

"In the End, we will remember not the words of our enemies, but the silence of our friends."
Martin Luther King Jr.

Personal message:
What???

Seven Million Pounds of “Pink Slime” Beef Destined for National School Lunch Program | Healthy Living - Yahoo! Shine

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

McDonald's and Taco Bell have banned it, but now the USDA is picking up 7 million tons of beef containing ammonium hydroxide-treated ground connective tissue and meat scraps and serving it up to America's school kids. If you thought cafeteria food was gross before....

Read the full story

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: Re: Seven Million Pounds of "Pink Slime" Beef Destined for National School Lunch Program |
Date: Friday, March 09, 2012 10:36:28 AM

Looks as though OFO approved its use which is news to me. We can discuss when the results are in. Thanks

---

Sent using BlackBerry

From: (b) (6) - FSIS
Sent: Friday, March 09, 2012 09:26 AM
To: (b) (6) - FSIS
Subject: RE: Seven Million Pounds of "Pink Slime" Beef Destined for National School Lunch Program |

Good job. If it comes back pos for ammonia could we say that the product is adulterated because of it (although no actionable limit) but ammonia may not be a naturally occurring or used additive (probably to prolong shelf life, etc) making the product inferior, etc??

(b) (6)

Senior Investigator

USDA, FSIS, OPEER, CID

Atlanta Federal Center

100 Alabama Street

1924 Bldg., Suite 3R95

Atlanta, Georgia 30303

Office: (b) (6)

BB (b) (6)

Fax: (b) (6)

"In the End, we will remember not the words of our enemies, but the silence of our friends."

Martin Luther King Jr.

From: (b) (6) - FSIS
Sent: Friday, March 09, 2012 10:20 AM
To: (b) (6) - FSIS
Subject: Re: Seven Million Pounds of "Pink Slime" Beef Destined for National School Lunch Program |

I have 10k lbs of Grnd Bf on hold at a FCI for misbranding due to added water and strong ammonia odor. I submitted a sample to eastern lab for ammonia conten and added watert. Test results show 18 per cent added water, ammonia test pending. Unfortunantly there is no action level for

ammonia. Connection?

Sent using BlackBerry

From: (b) (6) - FSIS
Sent: Friday, March 09, 2012 07:42 AM
To: FSIS - OPEER/CID/Southeastern Region
Subject: FW: Seven Million Pounds of "Pink Slime" Beef Destined for National School Lunch Program |

FYI- read the full story and then the comments below it.

(b) (6)

Senior Investigator

USDA, FSIS, OPEER, CID

Atlanta Federal Center

100 Alabama Street

1924 Bldg., Suite 3R95

Atlanta, Georgia 30303

Office: (b) (6)

BB cell: (b) (6)

Fax: (404) 562-5930

"In the End, we will remember not the words of our enemies, but the silence of our friends."

Martin Luther King Jr.

Personal message:
What???

Seven Million Pounds of "Pink Slime" Beef Destined for National School Lunch Program | Healthy Living - Yahoo! Shine

http://shine.yahoo.com/healthy-living/seven-million-tons-8220-pink-

slime-8221-beef-180500764.html

McDonald's and Taco Bell have banned it, but now the USDA is picking up 7 million tons of beef containing ammonium hydroxide-treated ground connective tissue and meat scraps and serving it up to America's school kids. If you thought cafeteria food was gross before….

Read the full story

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Seven Million Pounds of “Pink Slime” Beef Destined for National School Lunch Program | Healthy Living - Yahoo! Shine
Date: Monday, March 12, 2012 10:20:43 AM

It is a bit frustrating, but not new...

(b) (6), DVM
Frontline Supervisor
San Francisco, CA
Circuit 0519
(b) (6) BBY
(b) (6) Ofc
(b) (6) @fsis.usda.gov

-----Original Message-----
From: (b) (6) - FSIS
Sent: Monday, March 12, 2012 7:17 AM
To: (b) (6) - FSIS
Subject: RE: Seven Million Pounds of “Pink Slime” Beef Destined for National School Lunch Program | Healthy Living - Yahoo! Shine

The thing that gets me is why do we learn about products like this through the news media and not from the agency?

-----Original Message-----
From: (b) (6) - FSIS
Sent: Monday, March 12, 2012 7:15 AM
To: (b) (6) - FSIS
Subject: RE: Seven Million Pounds of “Pink Slime” Beef Destined for National School Lunch Program | Healthy Living - Yahoo! Shine

Absolutely; it shouldn't be eligible for the Mark - ought to be treated the same as lungs.

(b) (6), DVM
Frontline Supervisor
San Francisco, CA
Circuit 0519
(b) (6) BBY
(b) (6) Ofc
(b) (6) @fsis.usda.gov

-----Original Message-----
From: (b) (6) - FSIS
Sent: Monday, March 12, 2012 7:14 AM
To: (b) (6) - FSIS
Subject: RE: Seven Million Pounds of “Pink Slime” Beef Destined for National School Lunch Program | Healthy Living - Yahoo! Shine

Sad knowing a product like this carries the mark of inspection.

-----Original Message-----
From: (b) (6) - FSIS

Sent: Monday, March 12, 2012 7:07 AM
To: (b) (6) - FSIS; (b) (6) - FSIS
Subject: RE: Seven Million Pounds of “Pink Slime” Beef Destined for National School Lunch Program | Healthy Living - Yahoo! Shine

Disgusting

(b) (6), DVM
Frontline Supervisor
San Francisco, CA
Circuit 0519
(b) (6) BBY
(b) (6) Ofc
(b) (6) @fsis.usda.gov

-----Original Message-----
From: (b) (6) - FSIS
Sent: Friday, March 09, 2012 8:11 AM
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS
Subject: Seven Million Pounds of “Pink Slime” Beef Destined for National School Lunch Program | Healthy Living - Yahoo! Shine

Tasty!

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

From: (b) (6) - FSIS
To: (b) (6) - FSIS; (b) (6) - FSIS
Subject: RE: short list of researchable questions
Date: Tuesday, March 20, 2012 12:46:25 PM

(b) (6) are you asking about 'validation of messages?'.

Like questions on 'halal' or 'pink slime' ??

(b) (6)

Technical Information Specialist

USDA-FSIS-FSE Staff

Meat and Poultry Hotline

5601 Sunnyside Avenue, Mailstop 5269

Beltsville, MD 20705-5000

Tel: (b) (6)

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

From: (b) (6) - FSIS
Sent: Tuesday, March 20, 2012 12:45 PM
To: (b) (6) - FSIS; (b) (6) - FSIS
Subject: RE: short list of researchable questions

What does this mean? Questions we've gotten via the hotline for which we had to research the answers?

From: (b) (6) - FSIS
Sent: Tuesday, March 20, 2012 12:44 PM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - Commissioned Corps - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Cc: (b) (6) - FSIS
Subject: FW: short list of researchable questions

Everyone, please see below Kathy's inquiry

And respond,

Thank you.

(b) (6)

(b) (6) [redacted]

Technical Information Specialist

USDA-FSIS-FSE Staff

Meat and Poultry Hotline

5601 Sunnyside Avenue, Mailstop 5269

Beltsville, MD 20705-5000

Tel: (b) (6) [redacted]

e-mail: (b) (6) [redacted] *fsis.usda.gov*

From: (b) (6) [redacted] - FSIS
Sent: Tuesday, March 20, 2012 11:38 AM
To: (b) (6) [redacted] - FSIS
Cc: Van, Diane - FSIS
Subject: short list of researchable questions

Hi (b) (6) [redacted]

Did you ever come up with a list of researchable questions from the Hotline staff? I have 3 or 4, but did the Hotline have any?

Bob asked me about it this morning.

Thanks!

(b) (6) [redacted]

(b) (6) [redacted]

Technical Information Specialist

USDA/FSIS/FSES

5601 Sunnyside Avenue

Room 2/L281, Maildrop 5269

Beltsville, MD 20705-5000

(office) (b) (6) [redacted]

(fax) 301-504-2092

From: (b) (6) [redacted] - FSIS
To: (b) (6) [redacted] - FSIS
Subject: RE: Signed copy of FSIS Notice 21-12 Randomly Selecting Product to be Sampled Under the Beef Manufacturing Trimmings (MT50) Program
Date: Tuesday, March 20, 2012 4:33:46 PM

Hope everybody has cardboard

From: (b) (6) [redacted] - FSIS
Sent: Tuesday, March 20, 2012 2:43 PM
To: (b) (6) [redacted] - FSIS
Subject: FW: Signed copy of FSIS Notice 21-12 Randomly Selecting Product to be Sampled Under the Beef Manufacturing Trimmings (MT50) Program

Pre-Pink Slime testing. Hope they have post-pink slime as well. See if it really works.

(b) (6) [redacted]

[redacted]

Consumer Safety Inspector-Relief

Plover, WI Circuit 45-21 (Golden Sand)

N4419 Clear Lake Road

Medford, WI 54451-8955

(b) (6) [redacted]

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

From: (b) (6) [redacted] - FSIS
Sent: Tuesday, March 20, 2012 2:29 PM
To: (b) (6) [redacted] FSIS
Subject: Signed copy of FSIS Notice 21-12 Randomly Selecting Product to be Sampled Under the Beef Manufacturing Trimmings (MT50) Program

<< File: 21-12.pdf >> << File: FSIS Notice 21-12 Randomly Selecting Product to be Sampled Under the Beef Manufacturing Trimmings MT50 Sampling Program.doc >>

(b) (6) [redacted]

Program Analyst

Policy Issuances Division, OPPD, FSIS

Room 6073-S

(b) (6) [redacted]

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Signed copy of FSIS Notice 21-12 Randomly Selecting Product to be Sampled Under the Beef Manufacturing Trimmings (MT50) Program
Date: Wednesday, March 21, 2012 10:10:30 AM

The ammonia is related to pink slime. But I don't think the notice is because of that.

(b) (6), DVM, MPH

SPHV Bradenville Mini-circuit, Pittsburgh circuit

From: (b) (6) - FSIS
Sent: Wednesday, March 21, 2012 6:26 AM
To: (b) (6) - FSIS
Subject: FW: Signed copy of FSIS Notice 21-12 Randomly Selecting Product to be Sampled Under the Beef Manufacturing Trimmings (MT50) Program

Is this **Pink Slime**?

(b) (6)

(b) (6), Relief CSI

Est. 09573

Pittsburgh Circuit

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Signed copy of FSIS Notice 22-12 Sampling of Raw Beef Product Intended for the National School Lunch Program
Date: Wednesday, March 21, 2012 11:45:01 AM

It's just the timing of it all…. I guess I need to put some of my conspiracy theories in the background… Too much "1984" floating around in my head.

From: (b) (6) - FSIS
Sent: Wednesday, March 21, 2012 9:43 AM
To: (b) (6) - FSIS
Subject: RE: Signed copy of FSIS Notice 22-12 Sampling of Raw Beef Product Intended for the National School Lunch Program

Noticed that too.. though I don't know if the "lean finely textured ground beef" qualifies…..

From: (b) (6) - FSIS
Sent: Wednesday, March 21, 2012 9:39 AM
To: (b) (6) - FSIS
Subject: RE: Signed copy of FSIS Notice 22-12 Sampling of Raw Beef Product Intended for the National School Lunch Program

Interesting that is Notice came out shortly after all the hubbub about "Pink" slime…

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Signed copy of FSIS Notice 22-12 Sampling of Raw Beef Product Intended for the National School Lunch Program
Date: Wednesday, March 21, 2012 11:49:13 AM

It's probably a whole lot more than that.. a lot of stores are using tubes for everything but their 85/15, which is usually bench trim. The tubes from the processing plant probably all have finely textured beef in them as filler.

From: (b) (6) - FSIS
Sent: Wednesday, March 21, 2012 9:46 AM
To: (b) (6) - FSIS
Subject: RE: Signed copy of FSIS Notice 22-12 Sampling of Raw Beef Product Intended for the National School Lunch Program

Take a look at this;

These are among the stores that **sell store-ground meat with pink slime**, according to **The Daily:**

- **Target**
- **BJ's**
- **Hy-Vee**
- **Safeway**
- **Walmart**
- **Albertsons**
- **Stop & Shop**
- **Zaycon Foods**

(b) (6)

Compliance Investigator

USDA,FSIS,OPEER,CID

Wallace F. Bennett Federal Building

125 So. State, Room 4207

Salt Lake City, UT 84138-1101

(b) (6) Office
(b) (6) Cell
801-524-5216 Fax
(b) (6) @fsis.usda.gov

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Signed copy of FSIS Notice 22-12 Sampling of Raw Beef Product Intended for the National School Lunch Program
Date: Wednesday, March 21, 2012 11:52:56 AM

I am still not convinced they are a "retailer" yet..damn too fishy for me…

From: (b) (6) - FSIS
Sent: Wednesday, March 21, 2012 9:51 AM
To: (b) (6) - FSIS
Subject: RE: Signed copy of FSIS Notice 22-12 Sampling of Raw Beef Product Intended for the National School Lunch Program

If you look at the number of cities they are "delivering" too, I think you could consider them a pretty big retailer… especially considering they're not bothered with the overhead of maintaining all of those stores and warehouses.

From: (b) (6) - FSIS
Sent: Wednesday, March 21, 2012 9:50 AM
To: (b) (6) - FSIS
Subject: RE: Signed copy of FSIS Notice 22-12 Sampling of Raw Beef Product Intended for the National School Lunch Program

Lol..I know that. I meant look at one of the companies that sells it…Zaycon Foods, the sell from the back of the delivery truck company we have yet to see….just thought it was interesting they were listed with the big retailers…

From: (b) (6) - FSIS
Sent: Wednesday, March 21, 2012 9:48 AM
To: (b) (6) - FSIS
Subject: RE: Signed copy of FSIS Notice 22-12 Sampling of Raw Beef Product Intended for the National School Lunch Program

All the more reason why I grow my own steer every year. There ain't no pink slime in my ground beef.

From: (b) (6) - FSIS
Sent: Wednesday, March 21, 2012 9:46 AM
To: (b) (6) - FSIS
Subject: RE: Signed copy of FSIS Notice 22-12 Sampling of Raw Beef Product Intended for the National School Lunch Program

Take a look at this;

These are among the stores that **sell store-ground meat with pink slime**, according to **The Daily:**

- **Target**
- **BJ's**
- **Hy-Vee**
- **Safeway**
- **Walmart**
- **Albertsons**
- **Stop & Shop**
- **Zaycon Foods**

(b) (6) [redacted]

Compliance Investigator

USDA,FSIS,OPEER,CID

Wallace F. Bennett Federal Building

125 So. State, Room 4207

Salt Lake City, UT 84138-1101

(b) (6) [redacted] Office

(b) (6) [redacted] Cell

801-524-5216 Fax

(b) (6) [redacted] @fsis.usda.gov

From: (b) (6) [redacted] - FSIS
Sent: Wednesday, March 21, 2012 9:39 AM
To: (b) (6) [redacted] - FSIS; (b) (6) [redacted] - FSIS
Subject: RE: Signed copy of FSIS Notice 22-12 Sampling of Raw Beef Product Intended for the National School Lunch Program

Interesting that is Notice came out shortly after all the hubbub about "Pink" slime…

From: (b) (6) [redacted] - FSIS
Sent: Wednesday, March 21, 2012 9:30 AM
To: (b) (6) [redacted] - FSIS; FSIS - All State Inspectors; FSIS - FO/OAA; FSIS - Office of Field Operations; FSIS - Office of Policy, Program & Development; FSIS - OPEER/CID; FSIS - OPEER/FSAB/Omaha; FSIS - OPEER/ICAD; FSIS - Weekly Report Submissions; (b) (6) [redacted],

(b) (6) [redacted] - FSIS

Subject: Signed copy of FSIS Notice 22-12 Sampling of Raw Beef Product Intended for the National School Lunch Program

<< File: 22-12.pdf >> << File: FSIS Notice 22-12 Sampling of Raw Beef Product Intended for the National School Lunch Program.doc >>

(b) (6) [redacted]

Program Analyst

Policy Issuances Division, OPPD, FSIS

Room 6073-S

(b) (6) [redacted]

From:	(b) (6) - FSIS
To:	(b) (6) - FSIS
Subject:	RE: Signed copy of FSIS Notice 22-12 Sampling of Raw Beef Product Intended for the National School Lunch Program
Date:	Thursday, March 22, 2012 7:01:55 AM

I did read it But I didn't see anything about ink slime unless it is on the form where you randomly pick what you are testing

---

From: (b) (6) - FSIS
Sent: Thursday, March 22, 2012 7:00 AM
To: (b) (6) - FSIS
Subject: FW: Signed copy of FSIS Notice 22-12 Sampling of Raw Beef Product Intended for the National School Lunch Program

I don't have time to read this cause it will put me over the 8 hour limit but I know you guys did and I wanted to know if they mentioned how much of the "pink slime" was to be included in the sample???

From: (b) (6) - FSIS
Sent: Wednesday, March 21, 2012 11:30 AM
Subject: Signed copy of FSIS Notice 22-12 Sampling of Raw Beef Product Intended for the National School Lunch Program

<< File: 22-12.pdf >> << File: FSIS Notice 22-12 Sampling of Raw Beef Product Intended for the National School Lunch Program.doc >>

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: signing off
Date: Thursday, March 22, 2012 4:05:21 PM

Any pink slime calls today (b) (6)

(b) (6)

Technical Information Specialist

USDA-FSIS-FSE Staff

Meat and Poultry Hotline

5601 Sunnyside Avenue, Mailstop 5269

Beltsville, MD 20705-5000

Tel: (b) (6)

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

From: (b) (6) - FSIS
Sent: Thursday, March 22, 2012 4:05 PM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; Van, Diane - FSIS; (b) (6) - FSIS; (b) (6) - Commissioned Corps - FSIS
Subject: signing off

Have a good weekend everybody

(b) (6)

Technical Information Specialist

USDA/FSIS Food Safety Education Staff

5601 Sunnyside Avenue

Beltsville, Maryland 20705

Office (b) (6)

Fax (301) 504-2092

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

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Slime
Date: Wednesday, March 28, 2012 12:46:12 AM

Interesting, thank you (b) (6)

(b) (6)

USDA, FSIS, OFO

Livingston Frontline Supervisor

Alameda District

P.O. Box 3152

Turlock, CA 95381

Phone: (b) (6)

From: (b) (6) - FSIS
Sent: Tuesday, March 27, 2012 4:36 AM
To: FSIS - FO/DO15/Front Line Supervisors
Cc: Gallegos, Anna - FSIS; Reeder, Robert - FSIS; (b) (6) - FSIS
Subject: FW: Slime

FYI, interesting article.

(b) (6)

Frontline Supervisor

Salt Lake Circuit

Denver District

BB# (b) (6)

From: (b) (6) - FSIS
Sent: Tuesday, March 27, 2012 5:23 AM
To: (b) (6) - FSIS
Cc: (b) (6) FSIS
Subject: Slime

This aired last night on ABC channel 4 in SLC. They even implicated Stouffers.

http://www.abc4.com/content/news/top_stories/story/Pink-Slime-The-Inside-Story/vm2n3PWs60uax36dzhsNGQ.cspx

(b) (6)

Relief CSI

SLC Circuit

(b) (6)

To achieve, you need thought. You have to know what you are doing and that's real power.
Ayn Rand

From: (b) (6) - OSEC
To: Gaffney, Neil - FSIS
Subject: RE: So.....
Date: Thursday, March 29, 2012 5:01:56 PM

I think USDA cares a lot about the cattlemen.

I emailed (b) (6) yesterday to see how pink slime was going and he said, "BRUTAL."

From: Gaffney, Neil - FSIS
Sent: Thursday, March 29, 2012 4:50 PM
To: (b) (6) - OSEC
Subject: So.....

.....what do you make of all this BPI media circus?

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)
To: (b) (6) - FSIS
Cc: (b) (6)
Subject: Re: soylent pink
Date: Thursday, March 08, 2012 2:20:41 PM

Media sucks and we're in the eye of the S@$& storm.

(b) (6)
(O) (b) (6)
(M) (b) (6)

On Mar 8, 2012, at 2:09 PM, "Lang, Brian - FSIS" <(b) (6) @fsis.usda.gov> wrote:

> Pink slime- that one's old hat.
> Dog food and cooking oil- yesterday's news.
> Soylent pink is a new one though, and remarkably creative at that.
> I guess your desinewers must all be broken too, since BLBT is apparently composed of connective tissue.
> Ain't the media great?
>
> Are we headed for another s*** storm?
>
>

From: (b) (6) [redacted] - FSIS
To: (b) (6) [redacted] - FSIS
Subject: RE: Spanish Inquiries on Ammonia Hydroxide
Date: Tuesday, March 13, 2012 10:35:14 AM

Did you get any response (b) (6) from Bryce?

Thanks

(b) (6)

(b) (6) [redacted]

Technical Information Specialist

USDA-FSIS-FSE Staff

Meat and Poultry Hotline

5601 Sunnyside Avenue, Mailstop 5269

Beltsville, MD 20705-5000

Tel: (b) (6) [redacted]

e-mail: (b) (6) [redacted] *fsis.usda.gov*

From: (b) (6) [redacted] - FSIS
Sent: Friday, March 09, 2012 3:51 PM
To: (b) (6) [redacted] - FSIS
Cc: Van, Diane - FSIS; (b) (6) [redacted] - FSIS
Subject: Spanish Inquiries on Ammonia Hydroxide

Hello (b) (6)

Currently we are referring all Hotline English emails related ammonia hydroxide ("pink slime") to ECIMS, but we would to know if you have a suggestion for Spanish emails we receive on this topic.

Regards,

(b) (6)

[redacted] *M.S.*

Technical Information Specialist

USDA/FSIS/ FSES

Room 2L244-C

5601 Sunnyside Ave, Beltsville, MD 20705

(b) (6) (b) (6) Fax: 301-504-2092

(b) (6) fsis.usda.gov

Ask a food safety question in Spanish: PreguntleaKaren.gov

Siguenos por *Twitter*! http://twitter.com/USDAFoodSafe_es

http://www.fsis.usda.gov/En_Espanol/index.asp

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Cc: Van, Diane - FSIS; (b) (6) - FSIS
Subject: RE: Spanish Inquiries on Ammonia Hydroxide
Date: Friday, March 09, 2012 3:53:43 PM

Hi (b) (6)

In terms of messaging, I can send you language CPAO received from OC, given that this is not simply an FSIS issue. We are basing our responses to these e-mails on the OC language. I'll forward it to you now.

Thanks,

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

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

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

---

From: (b) (6) - FSIS
Sent: Friday, March 09, 2012 3:51 PM
To: (b) (6) - FSIS
Cc: Van, Diane - FSIS; (b) (6) - FSIS
Subject: Spanish Inquiries on Ammonia Hydroxide

Hello (b) (6)

Currently we are referring all Hotline English emails related ammonia hydroxide ("pink slime") to ECIMS, but we would to know if you have a suggestion for Spanish emails we receive on this topic.

Regards,

(b) (6)

M.S.

Technical Information Specialist

USDA/FSIS/ FSES

Room 2L244-C

5601 Sunnyside Ave, Beltsville, MD 20705

(b) (6) (b) (6) Fax: 301-504-2092

(b) (6) fsis.usda.gov

Ask a food safety question in Spanish: PreguntaleaKaren.gov

Siguenos por *Twitter*! http://twitter.com/USDAFoodSafe_es

http://www.fsis.usda.gov/En_Espanol/index.asp

From: (b) (6) - FSIS
To: (b) (6) - FSIS; Van, Diane - FSIS; (b) (6) - FSIS
Subject: RE: Standard Text for Chat inquiries : beef trimmings treated with ammonium hydroxide
Date: Friday, March 09, 2012 11:19:57 AM

Sounds good to me (b) (6) —

Though it would nice to still include***: "I understand your concern about the labeling of products that contain Ammonium Hydroxide"***

At the start of the 2nd paragraph.

Diane or (b) (6) please comment further if you'd like At the start of the 2nd paragraph.

(b) (6)

(b) (6)

Technical Information Specialist

USDA-FSIS-FSE Staff

Meat and Poultry Hotline

5601 Sunnyside Avenue, Mailstop 5269

Beltsville, MD 20705-5000

Tel: (b) (6)

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

From: (b) (6) - FSIS
Sent: Friday, March 09, 2012 11:08 AM
To: (b) (6) - FSIS; Van, Diane - FSIS; (b) (6) - FSIS
Subject: Standard Text for Chat inquiries : beef trimmings treated with ammonium hydroxide

What do you think of this to add to Ask Karen Standard Text for chat (see below)?

(I combined Brian's statement and Diane's, modifying Diane's for chat service)

"All USDA ground beef purchases must meet the highest standards for food safety. USDA

has strengthened ground beef food safety standards in recent years and only allows products into commerce that we have confidence are safe.

We have a record of your concern in our chat database. The Agency periodically reviews our database and they will see your concern that you have registered."

(b) (6) will translate for Preguntele a Karen.

Thanks,

(b) (6)

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

From: (b) (6) - FSIS
Sent: Friday, March 09, 2012 10:32 AM
To: Van, Diane - FSIS
Cc: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: RE: Pink Slime Calls

Thank you Diane

This is very helpful to have for this and future 'challenging' calls

(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: Van, Diane - FSIS
Sent: Friday, March 09, 2012 10:30 AM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - Commissioned Corps - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; Van, Diane - FSIS; (b) (6) - FSIS
Cc: Tuverson, Robert - FSIS
Subject: Pink Slime Calls

Hotline Staff,

When you get an irate caller who is complaining that USDA should require labeling on products containing Ammonium Hydroxide (pink slime), here is a response you can give. This will very often diffuse an irate caller. All they really want is to be heard and register their complaint. If they think they are being heard they will calm down almost immediately. You can use this style of response for other irate callers as well. Always tell them (and it's true) that we are recording their concern. You do not have to use this wording verbatim:

"I understand your concern about the labeling of products that contain Ammonium Hydroxide. We record each call in our database and I have entered your concerns. The Agency periodically reviews our database and they will see your concern that you have registered."

Diane Van
Deputy Director, Food Safety Education Staff

Office of Public Affairs & Consumer Education

USDA/Food Safety & Inspection Service
5601 Sunnyside Ave., 2-L292
Beltsville, MD 20705
301-344-4777 Phone
301-504-0203 Fax
202-306-3857 Blackberry

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Statement for Hotline callers interested in ammoniated beef product used in ground beef
Date: Friday, March 09, 2012 7:23:17 AM

I know, I still don't understand why. Is the use of this ammonia a "marketing" process?

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

From: (b) (6) - FSIS
Sent: Friday, March 09, 2012 7:18 AM
To: (b) (6) - FSIS
Subject: RE: Statement for Hotline callers interested in ammoniated beef product used in ground beef

Wow…I never would have guessed AMS….

(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: Friday, March 09, 2012 7:17 AM
To: (b) (6) - FSIS
Subject: RE: Statement for Hotline callers interested in ammoniated beef product used in ground beef

Hi (b) (6)

Yes, AMS. At least that's what Cathy Cochran said (CPA is forwarding their questions to AMS) during our FS.gov meeting yesterday. Brian Mabry said the same to Diane a few

days ago. Diane has asked Brian for a contact in AMS to refer callers but he hasn't got back with us yet.

(b) (6) left him a message last evening. I'm doubtful at this point. I wonder if their contact is only for media calls and not consumers.

I hope the buzz with the "pink slime" has died down.

(b) (6) **RD RN**
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Phone (b) (6)
(b) (6) fsis.usda.gov

From: (b) (6) - FSIS
Sent: Friday, March 09, 2012 6:32 AM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - Commissioned Corps - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; Van, Diane - FSIS
Subject: RE: Statement for Hotline callers interested in ammoniated beef product used in ground beef

AMS?

(b) (6)

Technical Information Specialist

USDA/FSIS/FSES

5601 Sunnyside Avenue

Room 2/L281, Maildrop 5269

Beltsville, MD 20705-5000

(office) (b) (6)

(fax) 301-504-2092

From: (b) (6) - FSIS
Sent: Thursday, March 08, 2012 4:39 PM
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; Van, Diane - FSIS; (b) (6) - FSIS
Subject: RE: Statement for Hotline callers interested in ammoniated beef product used in ground beef

Hi everyone,

I know it's quite challenging when getting a 'barrage' of furious and angry calls.

I spoke with Diane and we're now trying to get some AMS contacts that we should be able to refer these questions—most likely, that's where they will have to go.

Diane, ..please chime in if you'd like

.

Thank you all for you patience.

(b) (6)

(b) (6)

Technical Information Specialist

USDA-FSIS-FSE Staff

Meat and Poultry Hotline

5601 Sunnyside Avenue, Mailstop 5269

Beltsville, MD 20705-5000

Tel: (b) (6)

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

From: (b) (6) - FSIS
Sent: Thursday, March 08, 2012 4:02 PM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - Commissioned Corps - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Cc: Van, Diane - FSIS
Subject: RE: Statement for Hotline callers interested in ammoniated beef product used in ground beef

Hi (b) (6)

I will be honest that those talking points are not helping. We have had 8 calls today so far and these consumers are mad!

Consumers want to know:

- If it's labeled and if not, why not?

- What products is it in (a list).
- Consumers are ***furious*** the USDA is feeding it to children through the school lunch program.
- Consumers think this is new, and that we are using "rejected McDonalds" meat.

It doesn't matter if USDA or FDA says it safe….my callers were infuriated with that statement when I used it and it was fuel to their fire.

Tina

(b) (6) **RD RN**
Technical Information Specialist
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2L-248D
5601 Sunnyside Avenue
Beltsville, MD 20705
Phone (b) (6)
(b) (6) fsis.usda.gov

From: (b) (6) - FSIS
Sent: Thursday, March 08, 2012 3:53 PM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - Commissioned Corps - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Cc: Van, Diane - FSIS
Subject: FW: Statement for Hotline callers interested in ammoniated beef product used in ground beef

Hotline staff:

Please see below to review information we got recently regarding 'ammoniated beef products used in ground beef:"

(b) (6)

Technical Information Specialist

USDA-FSIS-FSE Staff

Meat and Poultry Hotline

5601 Sunnyside Avenue, Mailstop 5269

Beltsville, MD 20705-5000

Tel: (b) (6)

e-mail: (b) (6) [redacted] *fsis.usda.gov*

From: Fillpot, Dirk - FSIS
Sent: Monday, February 13, 2012 11:42 AM
To: (b) (6) [redacted] - FSIS; (b) (6) [redacted] - FSIS; (b) (6) [redacted] - FSIS
Subject: Statement for Hotline callers interested in ammoniated beef product used in ground beef

The statement below can verbally be distributed to those calling the Hotline regarding the ammoniated beef product that has been the topic of recent news stories. Please note the "verbal" part of that! Carol isn't stoked about a particular phrase contained in the statement, so she doesn't want it emailed around. Thanks!

"USDA is focused on reducing foodborne illness and ensuring that Americans have safe food to eat. Additionally, food served to our nation's schoolchildren must meet the highest standards for food safety and is subject to stringent testing before being allowed to enter schools. And that includes the beef product that has been the focus of recent news stories. Several government agencies – including the U.S. Food and Drug Administration and the U.S. Department of Agriculture – have studied thoroughly the use of ammonia hydroxide, which is different than household ammonia, and found that it is safe to use in foods and is effective in reducing foodborne pathogens, or bacteria that can be present in meats and make people ill. Ammonia hydroxide is used as a treatment during the production process, and it is chemically altered when infused into meat, leaving no measurable residue. Therefore, it does not pose a threat to humans. Given that it is harmless, and that it reduces the possibility of people getting ill from the beef they are consuming, the use of ammonia hydroxide is considered safe and suitable as part of the company's production process."

Dirk Fillpot

Media Supervisor

Congressional and Public Affairs

Office of Public Affairs and Consumer Education

USDA Food Safety and Inspection Service

Washington, D.C. 20250

Phone: (202) 690-3112

Cell: (202) 695-9950

dirk.fillpot@fsis.usda.gov

http://www.youtube.com/USDAFoodSafety

http://www.twitter.com/usdafoodsafety

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

From: Hagen, Elisabeth
To: (b) (6) Fillpot, Dirk - FSIS; DeJong, Justin; Ronholm, Brian; Derfler, Phil - FSIS; Blake, Carol - FSIS
Cc: Mabry, Brian - FSIS; Lavallee, Aaron; (b) (6)
Subject: Re: Statement to be issued to Seattle reporter regarding "pink slime" - deadline: 6:15 p.m. tonight
Date: Wednesday, February 01, 2012 5:26:57 PM

I am fine with either dirk's or (b) (6) versions.

From: (b) (6)
Sent: Wednesday, February 01, 2012 04:24 PM
To: Fillpot, Dirk - FSIS; DeJong, Justin; Hagen, Elisabeth; Ronholm, Brian; Derfler, Phil - FSIS; Blake, Carol - FSIS
Cc: Mabry, Brian - FSIS; Lavallee, Aaron; (b) (6)
Subject: RE: Statement to be issued to Seattle reporter regarding "pink slime" - deadline: 6:15 p.m. tonight

How about?

"All USDA ground beef purchases for the National School Lunch Program (NSLP) and other federal food and nutrition assistance programs, including all product supplied by Beef products, Incorporated (BPI), must meet the highest standards for food safety. This includes stringent pathogen testing and compliance with all applicable food safety regulations. USDA would not allow products into commerce or especially into schools if we believed it was unsafe. "

From: Fillpot, Dirk - FSIS
Sent: Wednesday, February 01, 2012 5:17 PM
To: (b) (6) DeJong, Justin; Hagen, Elisabeth; Ronholm, Brian; Derfler, Phil - FSIS; Blake, Carol - FSIS
Cc: Mabry, Brian - FSIS; Lavallee, Aaron; (b) (6)
Subject: Statement to be issued to Seattle reporter regarding "pink slime" - deadline: 6:15 p.m. tonight

I spoke with the Seattle reporter, and she needed a quote for her story. She understands that we are focused on ensuring that the product is safe to consume (our conversation went quite well). Her piece will be one minute long (not very long), so our response also should be short in order to improve the chances of our message being incorporated into her story. Her deadline is near, however. Please review the draft statement below. This information was pulled from quotes we previously provided to Gannett reporter Phil Brasher. She said she needs our statement within the next hour. Thank you

"All USDA beef purchases for the National School Lunch Program (NSLP) and other federal food and nutrition assistance programs must meet very high food safety standards, which include stringent pathogen testing. Beef supplied by Beef Products, Incorporated for the school lunch program is not exempt from USDA's strict pathogen testing requirements.

Additionally, USDA has a zero tolerance for *Salmonella* and *E. coli* O157:H7 in all beef purchases for the NSLP, which includes testing both the raw materials and the finished product."

Dirk Fillpot

Media Supervisor

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http://www.youtube.com/USDAFoodSafety

http://www.twitter.com/usdafoodsafety

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

From: Derfler, Phil - FSIS
To: Fillpot, Dirk - FSIS; (b) (6) [redacted] DeJong, Justin; Hagen, Elisabeth; Ronholm, Brian; Blake, Carol - FSIS
Cc: Mabry, Brian - FSIS; Lavallee, Aaron; (b) (6) [redacted]
Subject: RE: Statement to be issued to Seattle reporter regarding "pink slime" - deadline: 6:15 p.m. tonight
Date: Wednesday, February 01, 2012 5:19:16 PM

I don't have any objection to the quote.

From: Mabry, Brian - FSIS
To: Fillpot, Dirk - FSIS
Subject: RE: Statement to be issued to Seattle reporter regarding "pink slime" - deadline: 6:15 p.m. tonight
Date: Wednesday, February 01, 2012 5:31:40 PM

FYI…Brian

http://news.yahoo.com/blogs/sideshow/mcdonald-confirms-no-longer-using-pink-slime-chemicals-171209662.html

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

From: Fillpot, Dirk - FSIS
Sent: Wednesday, February 01, 2012 5:31 PM
To: DeJong, Justin; (b) (6) Hagen, Elisabeth; Ronholm, Brian; Derfler, Phil - FSIS; Blake, Carol - FSIS
Cc: Mabry, Brian - FSIS; Lavallee, Aaron; (b) (6)
Subject: RE: Statement to be issued to Seattle reporter regarding "pink slime" - deadline: 6:15 p.m. tonight

The version below incorporates Justin's feedback, working from the version Anne provided. Also, I spoke with the reporter off-the-record for a while, which I think will help her craft a story that better represents the issue. She needs a quote to include in her piece from us, which I told her would focus on food safety, so she could craft her story around that.

One other change of note – in turning the last sentence into a positive, I also thought we could strengthen the language to show that we have confidence that this product is safe, instead of simply a belief.

Here's the revised version:

"All USDA ground beef purchases for the National School Lunch Program (NSLP) and other federal food and nutrition assistance programs, including all product supplied by Beef products, Incorporated (BPI), must meet the highest standards for food safety. This includes stringent pathogen testing and compliance with all applicable food safety regulations. USDA would only allow products into commerce or especially into schools that we have confidence are safe."

Dirk Fillpot

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

From: DeJong, Justin
Sent: Wednesday, February 01, 2012 5:25 PM
To: Fillpot, Dirk - FSIS; (b) (6) [redacted] Hagen, Elisabeth; Ronholm, Brian; Derfler, Phil - FSIS; Blake, Carol - FSIS
Cc: Mabry, Brian - FSIS; Lavallee, Aaron; (b) (6) [redacted]
Subject: Re: Statement to be issued to Seattle reporter regarding "pink slime" - deadline: 6:15 p.m. tonight

First and foremost, can we get by only doing background? If we must, Can we flip negative aspects of quote (would not) into positive (will only)...

From: Jarvis, Michael - AMS
To: Fillpot, Dirk - FSIS
Subject: Re: Statement to be issued to Seattle reporter regarding "pink slime"
Date: Wednesday, February 01, 2012 5:42:55 PM

Thx

From: Fillpot, Dirk - FSIS
Sent: Wednesday, February 01, 2012 04:41 PM
To: Jarvis, Michael - AMS
Subject: FW: Statement to be issued to Seattle reporter regarding "pink slime"

FYI – this is the statement we're planning on sending out in about 10 minutes. It touches on your lane (you know, we had to bring the kids into it…), so I wanted to make sure you got a heads up in case you saw the story tomorrow.

Dirk Fillpot
Media Supervisor
Congressional and Public Affairs
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dirk.fillpot@fsis.usda.gov

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

From: Fillpot, Dirk - FSIS
Sent: Wednesday, February 01, 2012 5:36 PM
To: Lavallee, Aaron; (b) (6) DeJong, Justin; Hagen, Elisabeth; Ronholm, Brian; Derfler, Phil - FSIS; Blake, Carol - FSIS
Cc: Mabry, Brian - FSIS; (b) (6)
Subject: RE: Statement to be issued to Seattle reporter regarding "pink slime" - deadline: 6:15 p.m. tonight

Plan on sending the statement below in 15 minutes unless there are any objections. Thank you, all, for your feedback and prompt review!

"All USDA ground beef purchases for the National School Lunch Program must meet the highest standards for food safety. This includes stringent pathogen testing and compliance with all applicable food safety regulations. USDA would only allow products into commerce or especially into schools that we have confidence are safe."

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

From: Lavallee, Aaron
Sent: Wednesday, February 01, 2012 5:34 PM
To: (b) (6) Fillpot, Dirk - FSIS; DeJong, Justin; Hagen, Elisabeth; Ronholm, Brian; Derfler, Phil - FSIS; Blake, Carol - FSIS
Cc: Mabry, Brian - FSIS; (b) (6)
Subject: RE: Statement to be issued to Seattle reporter regarding "pink slime" - deadline: 6:15 p.m. tonight

I think we should take BPI – the story will mention them and clearly this is in reference to that.

From: (b) (6)
Sent: Wednesday, February 01, 2012 5:32 PM
To: Fillpot, Dirk - FSIS; DeJong, Justin; Hagen, Elisabeth; Ronholm, Brian; Derfler, Phil - FSIS; Blake, Carol - FSIS
Cc: Mabry, Brian - FSIS; Lavallee, Aaron; (b) (6)
Subject: RE: Statement to be issued to Seattle reporter regarding "pink slime" - deadline: 6:15 p.m. tonight

I like!

From: Fillpot, Dirk - FSIS
Sent: Wednesday, February 01, 2012 5:31 PM
To: DeJong, Justin; (b) (6) Hagen, Elisabeth; Ronholm, Brian; Derfler, Phil - FSIS; Blake, Carol - FSIS
Cc: Mabry, Brian - FSIS; Lavallee, Aaron; (b) (6)
Subject: RE: Statement to be issued to Seattle reporter regarding "pink slime" - deadline: 6:15 p.m. tonight

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

From:	DeJong, Justin
To:	Fillpot, Dirk - FSIS; (b) (6) [redacted] Hagen, Elisabeth; Ronholm, Brian; Derfler, Phil - FSIS; Blake, Carol - FSIS
Cc:	Mabry, Brian - FSIS; Lavallee, Aaron; (b) (6) [redacted]
Subject:	Re: Statement to be issued to Seattle reporter regarding "pink slime" - deadline: 6:15 p.m. tonight
Date:	Wednesday, February 01, 2012 5:32:02 PM

Could/should we take bpi out of statement? Seems like it could be just as effective wo.

From: Fillpot, Dirk - FSIS
Sent: Wednesday, February 01, 2012 04:30 PM
To: DeJong, Justin; (b) (6) [redacted] Hagen, Elisabeth; Ronholm, Brian; Derfler, Phil - FSIS; Blake, Carol - FSIS
Cc: Mabry, Brian - FSIS; Lavallee, Aaron; (b) (6) [redacted]
Subject: RE: Statement to be issued to Seattle reporter regarding "pink slime" - deadline: 6:15 p.m. tonight

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Dirk Fillpot
Media Supervisor
Congressional and Public Affairs
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dirk.fillpot@fsis.usda.gov

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

From:	DeJong, Justin
To:	Fillpot, Dirk - FSIS; Lavallee, Aaron; (b) (6) [redacted] Hagen, Elisabeth; Ronholm, Brian; Derfler, Phil - FSIS; Blake, Carol - FSIS
Cc:	Mabry, Brian - FSIS; (b) (6) [redacted].
Subject:	RE: Statement to be issued to Seattle reporter regarding "pink slime" - deadline: 6:15 p.m. tonight
Date:	Wednesday, February 01, 2012 6:14:52 PM
Attachments:	image001.png image002.png image003.png image004.png image005.png image006.png image007.png

---

Beautiful. Thank you sir.

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: Fillpot, Dirk - FSIS
Sent: Wednesday, February 01, 2012 6:14 PM
To: DeJong, Justin; Lavallee, Aaron; (b) (6) [redacted] Hagen, Elisabeth; Ronholm, Brian; Derfler, Phil - FSIS; Blake, Carol - FSIS
Cc: Mabry, Brian - FSIS; (b) (6) [redacted]
Subject: Re: Statement to be issued to Seattle reporter regarding "pink slime" - deadline: 6:15 p.m. tonight

Yes. I sent the reporter the statement and gave the reporter a backgrounder on this issue before drafting our statement. I informed the reporter when I provided her the backgrounder that our statement would be focused on food safety, which she was fine with.

From: DeJong, Justin
Sent: Wednesday, February 01, 2012 05:00 PM
To: Fillpot, Dirk - FSIS; Lavallee, Aaron; (b) (6) [redacted] Hagen, Elisabeth; Ronholm, Brian; Derfler, Phil - FSIS; Blake, Carol - FSIS
Cc: Mabry, Brian - FSIS; (b) (6) [redacted]
Subject: RE: Statement to be issued to Seattle reporter regarding "pink slime" - deadline: 6:15 p.m. tonight

Thank you. Guessing you provided, but making sure they received background?

Justin DeJong
Deputy Director, Office of Communications
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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: Fillpot, Dirk - FSIS
Sent: Wednesday, February 01, 2012 5:36 PM
To: Lavallee, Aaron; (b) (6) [redacted] DeJong, Justin; Hagen, Elisabeth; Ronholm, Brian; Derfler, Phil - FSIS; Blake, Carol - FSIS
Cc: Mabry, Brian - FSIS; (b) (6) [redacted]
Subject: RE: Statement to be issued to Seattle reporter regarding "pink slime" - deadline: 6:15 p.m. tonight

Plan on sending the statement below in 15 minutes unless there are any objections. Thank you, all, for your feedback and prompt review!

"All USDA ground beef purchases for the National School Lunch Program must meet the highest standards for food safety. This includes stringent pathogen testing and compliance with all applicable food safety regulations. USDA would only allow products into commerce or especially into schools that we have confidence are safe."

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

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Status Report 2-7-12.xlsx
Date: Tuesday, February 07, 2012 9:16:52 AM

If they are not a part of the report, then I won't be able to make the total reflect that. I believe (b) (6) works on another report, is it on that one?

From: (b) (6) - FSIS
Sent: Tuesday, February 07, 2012 9:12 AM
To: (b) (6) - FSIS
Subject: RE: Status Report 2-7-12.xlsx

Hi (b) (6)

Only one change. Please change the total of letters to 13. I have 12 pink slime letters I am working on.

Thanks and Have a Wonderful Day!

(b) (6) *Issues Analyst*

Executive Correspondence and Issues Management Staff

Office of Public Affairs and Consumer Education

Food Safety and Inspection Service

1400 Independence Ave. S.W., Room 1166-S, Washington, DC 20250-3700

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

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

"Building Strong Working Relationships Makes a Great Team"

From: (b) (6) - FSIS
Sent: Tuesday, February 07, 2012 9:03 AM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Cc: (b) (6) - FSIS
Subject: Status Report 2-7-12.xlsx

Please ensure updates has been captured. Thanks

[redacted]-7-12.xlsx >> [redacted]

From: (b) (6) C - APHIS
To: (b) (6) - FSIS
Subject: RE: Still on the Phone
Date: Wednesday, March 21, 2012 8:29:00 AM

Lol- just curious about some farm meat rules.

(b) (6)
Smuggling Interdiction & Trade Compliance Officer Ohio

U.S. Department of Agriculture
Animal & Plant Health Inspection Service
Plant Protection & Quarantine
Tel (b) (6)
Fax 614-322-4713

-----Original Message-----
From: (b) (6) - FSIS
Sent: Wednesday, March 21, 2012 8:28 AM
To: (b) (6) - APHIS
Subject: Re: Still on the Phone

You mean you wouldn't prefer some good ol Pink Slime?

Sent from my Blackberry Wireless Device.....

(b) (6), Investigator
U.S. Dept of Agriculture - FSIS
Office of Program Evaluation,
Enforcement and Review
Compliance & Investigations Division
155 E. Columbus Street
Pickerington, OH 43147
(b) (6) Office
(b) (6) Blackberry
614-833-9901 Fax
email: s(b) (6)@fsis.usda.gov

----- Original Message -----
From: (b) (6) - APHIS
Sent: Wednesday, March 21, 2012 07:27 AM
To: (b) (6) - FSIS
Subject: RE: Still on the Phone

Hmm, interesting. Remind me to pick your brain about farm raised meats!

(b) (6)
Smuggling Interdiction & Trade Compliance Officer Ohio

U.S. Department of Agriculture
Animal & Plant Health Inspection Service Plant Protection & Quarantine Tel 614-322-4714 Fax 614-322-4713

-----Original Message-----
From: (b) (6) - FSIS
Sent: Wednesday, March 21, 2012 8:26 AM
To: (b) (6) APHIS
Subject: Re: Still on the Phone

Ha, nice. Don't know location yet, trying to figure that out?

Sent from my Blackberry Wireless Device.....

(b) (6), Investigator
U.S. Dept of Agriculture - FSIS
Office of Program Evaluation,
Enforcement and Review
Compliance & Investigations Division
155 E. Columbus Street
Pickerington, OH 43147
(b) (6) Office
(b) (6) Blackberry
614-833-9901 Fax
email: (b) (6)@fsis.usda.gov

----- Original Message -----
From: (b) (6) APHIS
Sent: Wednesday, March 21, 2012 07:24 AM
To: (b) (6) - FSIS
Subject: RE: Still on the Phone

Vundebar! Where you getting your sample?

(b) (6)
Smuggling Interdiction & Trade Compliance Officer Ohio

U.S. Department of Agriculture
Animal & Plant Health Inspection Service Plant Protection & Quarantine Tel 614-322-4714 Fax 614-322-4713

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: (b) (6) - FSIS
Sent: Wednesday, March 21, 2012 8:20 AM
To: (b) (6) - APHIS
Subject: Re: Still on the Phone

Ok

Sent from my Blackberry Wireless Device.....

(b) (6), Investigator
U.S. Dept of Agriculture - FSIS
Office of Program Evaluation,
Enforcement and Review
Compliance & Investigations Division
155 E. Columbus Street
Pickerington, OH 43147
(b) (6) Office
(b) (6) Blackberry
614-833-9901 Fax
email: (b) (6) @fsis.usda.gov

----- Original Message -----
From: (b) (6) APHIS
Sent: Wednesday, March 21, 2012 07:19 AM
To: (b) (6) - FSIS
Subject: RE: Still on the Phone

That sounds good- could u meet me at the dealer tomorrow about 10? The address is 12895 worthington sw, pataskala

(b) (6)
Smuggling Interdiction & Trade Compliance Officer Ohio

U.S. Department of Agriculture
Animal & Plant Health Inspection Service Plant Protection & Quarantine Tel 614-322-4714 Fax 614-322-4713

-----Original Message-----
From: (b) (6) - FSIS
Sent: Wednesday, March 21, 2012 7:56 AM
To: (b) (6) APHIS

Subject: Re: Still on the Phone

Tomorrow works better for me, I'm taking a sample today.

Sent from my Blackberry Wireless Device.....

(b) (6) [redacted], Investigator
U.S. Dept of Agriculture - FSIS
Office of Program Evaluation,
Enforcement and Review
Compliance & Investigations Division
155 E. Columbus Street
Pickerington, OH 43147
(b) (6) [redacted] Office
(b) (6) [redacted] Blackberry
614-833-9901 Fax
email: (b) (6) [redacted]@fsis.usda.gov

----- Original Message -----
From: (b) (6) [redacted] - APHIS
Sent: Wednesday, March 21, 2012 06:28 AM
To: (b) (6) [redacted] - FSIS
Subject: RE: Still on the Phone

I could go today, or tomorrow if you want- tomorrow I have a car appointment in Pataskala at 10- we could go from there if you're interested. Just let me know.

(b) (6) [redacted]
Smuggling Interdiction & Trade Compliance Officer Ohio

U.S. Department of Agriculture
Animal & Plant Health Inspection Service Plant Protection & Quarantine Tel 614-322-4714 Fax 614-322-4713

-----Original Message-----
From: (b) (6) [redacted] - FSIS
Sent: Tuesday, March 20, 2012 11:20 AM
To: (b) (6) [redacted] - APHIS
Subject: Re: Still on the Phone

No worries, hope you feel better soon.

Sent from my Blackberry Wireless Device.....

(b) (6) [redacted], Investigator
U.S. Dept of Agriculture - FSIS
Office of Program Evaluation,

Enforcement and Review
Compliance & Investigations Division
155 E. Columbus Street
Pickerington, OH 43147
(b) (6) Office
(b) (6) Blackberry
614-833-9901 Fax
email: (b) (6) @fsis.usda.gov

----- Original Message -----
From: (b) (6) APHIS
Sent: Tuesday, March 20, 2012 03:46 AM
To: (b) (6) - FSIS
Subject: Re: Still on the Phone

Sorry, out sick today.

(b) (6)
USDA APHIS PPQ SITC
Reynoldsburg, OH
(b) (6)

----- Original Message -----
From: (b) (6) - FSIS
Sent: Monday, March 19, 2012 02:47 PM
To: (b) (6) - APHIS
Subject: Re: Still on the Phone

You mean the Health thing?

Sent from my Blackberry Wireless Device.....

(b) (6), Investigator
U.S. Dept of Agriculture - FSIS
Office of Program Evaluation,
Enforcement and Review
Compliance & Investigations Division
155 E. Columbus Street
Pickerington, OH 43147
(b) (6) Office
(b) (6) Blackberry
614-833-9901 Fax
email: (b) (6) @fsis.usda.gov

----- Original Message -----
From: (b) (6) - APHIS
Sent: Monday, March 19, 2012 02:43 PM
To: (b) (6) - FSIS
Subject: Re: Still on the Phone

Let's go to that conference tomorrow- what ya think??

(b) (6)
USDA APHIS PPQ SITC
Reynoldsburg, OH
(b) (6)

----- Original Message -----
From: (b) (6) - FSIS
Sent: Monday, March 19, 2012 02:35 PM
To: (b) (6) - APHIS
Subject: Still on the Phone

Sorry, but you will probably be long gone before I am off of the phone - this is soooooooo much fun!! lol Almost 4 hours and counting with IT techs.....yippie!

Sent from my Blackberry Wireless Device.....

(b) (6), Investigator
U.S. Dept of Agriculture - FSIS
Office of Program Evaluation,
Enforcement and Review
Compliance & Investigations Division
155 E. Columbus Street
Pickerington, OH 43147
(b) (6) Office
(b) (6) Blackberry
614-833-9901 Fax
email: (b) (6) @fsis.usda.gov

From: Lavallee, Aaron - OC
To: Mabry, Brian - FSIS; Blake, Carol - FSIS; Fillpot, Dirk - FSIS
Subject: RE: Subscription to MeatingPlace
Date: Thursday, March 22, 2012 10:33:18 AM
Attachments: image001.png
image002.png
image003.png
image004.png
image005.png
image006.png
image007.png

This is the one.

Outside of FSIS portfolio but we are reaching out to Joe Glauber for info on how this will impact price.

From: Mabry, Brian - FSIS
Sent: Thursday, March 22, 2012 10:27 AM
To: Lavallee, Aaron - OC; Blake, Carol - FSIS; Fillpot, Dirk - FSIS
Subject: RE: Subscription to MeatingPlace

Yesterday's AM

http://www.meatingplace.com/MembersOnly/webNews/details.aspx?item=31572

Industry News - AM Fat cattle, LFTB controversy hitting beef trim margins By Rita Jane Gabbett on 3/21/2012

Increased cattle carcass weights — brought on by a warm winter — is bringing fatter cattle to market, which doesn't mean more steaks so much as it means more beef trim.

That, along with reduced demand for lean finely textured beef (LFTB) due to the media storm and its new "pink slime" nickname, is lowering trim prices and punishing overall cutout values, livestock analyst **Len Steiner wrote in the CME Group's Daily Livestock Report**.

Steer weights have jumped to around 850 pounds per carcass, up from 829 pounds a year ago and the five-year average of 828 pounds, according to Steiner. The increased weights have added about 11.1 million pounds of beef to the supply chain — the equivalent of almost 20,000 more head of cattle.

Ample fat trim supplies have pressured the benchmark 50CL (leanness measure) beef trim price, which is now down 17 percent from a year ago.

"Also negative for the fat trim market has been the recent furor about LFTB, which is a by-product of fat trim. With less demand for LFTB, it is likely that packers have had to change some of their trim practices and generate more 50CL beef rather than 30CL or so," Steiner wrote. "As a result, we are now seeing significant premiums paid for lean and extra lean product (generally from cows) and discounts for fat."

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 I fax 202.690.0460
Brian.Mabry@fsis.usda.gov
www.fsis.usda.gov

From: Lavallee, Aaron - OC
Sent: Thursday, March 22, 2012 10:23 AM
To: Blake, Carol - FSIS; Fillpot, Dirk - FSIS; Mabry, Brian - FSIS
Subject: Subscription to MeatingPlace

There is an article on LFTB and prices dropping – can your team dig that up? We don't have a subscription.

Aaron Lavallee
Communications Coordinator, Office of Communications
U.S. Department of Agriculture
1400 Independence Avenue, SW
Washington, DC 20250
Office Direct: 202.720.6959
Cell: (b) (6) [redacted]
aaron.lavallee@oc.usda.gov
http://www.usda.gov

Stay Connected with USDA:

From: Fillpot, Dirk - FSIS
To: Lavallee, Aaron - OC; Blake, Carol - FSIS; Mabry, Brian - FSIS
Subject: RE: Subscription to MeatingPlace
Date: Thursday, March 22, 2012 10:31:58 AM
Attachments: image008.png
image009.png
image010.png
image011.png
image012.png
image013.png
image014.png
image015.png

Here are the most recent stories – and I think the mention of prices dropping has to do with the price of beef fat (which I think also was the article Brian circulated a couple of minutes ago). Also, if anyone in the Department is interested in Meatingplace, it's a free subscription – so all you need to do is use an email address to sign up. Hope this is helpful

Industry News - PM

The LFTB story's newest developments

By Lisa M. Keefe on 3/21/2012

The LFTB snowball just keeps rolling on.

The past day or so has brought several new developments in the ongoing controversy over lean finely textured beef (that critics call "pink slime").

Retail

While several retailers, including Costco, have made statements that they do not carry ground beef that includes LFTB, earlier today Safeway Inc. became the first major supermarket chain to say that it will no longer carry ground beef with LFTB.

According to a report on abcnews.com, "considerable consumer concern" led the company to this decision, even as the chain said its beef with the controversial LFTB in it is safe.

"Safeway is committed to providing our customers with the highest-quality products," the company reportedly said in a statement. "While the USDA and food industry experts agree that lean finely textured beef is safe and wholesome, recent news stories have caused considerable consumer concern about this product. Safeway will no longer purchase ground beef containing lean finely textured beef."

Safeway has 1,400 stores coast to coast, second only to Kroger.

In response, Beef Products Inc. released this statement:

"We understand consumer concern, but together food makers and food sellers need to provide information to consumers so they can make informed decisions. When science, food safety and food quality do not rule the day, everyone — whether you sell food or eat food — loses. Lean Beef Trimmings is 100% beef — trimmed right off a steak or roast. And whether it's steaks, roasts or ground beef, it is all made in facilities that use smart safety interventions to deliver it in the safest form possible to the consumer. From a ground beef perspective, the only difference here is whether it is finely ground or coarsely ground."

Safeway executives did not respond to requests for additional information.

Meanwhile …

Chef Jamie Oliver, who caused an uproar a year ago by dousing red meat with household ammonia to illustrate

the antimicrobial processes used by Beef Products Inc., has launched a website, stoppinkslime.org.

In it, he encourages visitors to petition and tweet to the USDA demands that the agency disallow the use of LFTB in any products manufactured in the United States.

More education

Finally, American Meat Institute spokeswoman Janet Riley is front-and-center in a new video issued by that organization as part of its MeatNewsNetwork on YouTube. In it she describes the process by which LFTB is made, and seeks to set the record straight on the product and its use in ground beef. Watch the video here.

Industry News - AM

Fat cattle, LFTB controversy hitting beef trim margins

By Rita Jane Gabbett on 3/21/2012

Increased cattle carcass weights — brought on by a warm winter — is bringing fatter cattle to market, which doesn't mean more steaks so much as it means more beef trim.

That, along with reduced demand for lean finely textured beef (LFTB) due to the media storm and its new "pink slime" nickname, is lowering trim prices and punishing overall cutout values, livestock analyst Len Steiner wrote in the CME Group's Daily Livestock Report.

Steer weights have jumped to around 850 pounds per carcass, up from 829 pounds a year ago and the five-year average of 828 pounds, according to Steiner. The increased weights have added about 11.1 million pounds of beef to the supply chain — the equivalent of almost 20,000 more head of cattle.

Ample fat trim supplies have pressured the benchmark 50CL (leanness measure) beef trim price, which is now down 17 percent from a year ago.

"Also negative for the fat trim market has been the recent furor about LFTB, which is a by-product of fat trim. With less demand for LFTB, it is likely that packers have had to change some of their trim practices and generate more 50CL beef rather than 30CL or so," Steiner wrote. "As a result, we are now seeing significant premiums paid for lean and extra lean product (generally from cows) and discounts for fat."

Dirk Fillpot
Media Supervisor
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dirk.fillpot@fsis.usda.gov

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

From: Lavallee, Aaron - OC
Sent: Thursday, March 22, 2012 10:23 AM
To: Blake, Carol - FSIS; Fillpot, Dirk - FSIS; Mabry, Brian - FSIS
Subject: Subscription to MeatingPlace

There is an article on LFTB and prices dropping – can your team dig that up? We don't have a subscription.

Aaron Lavallee
Communications Coordinator, Office of Communications
U.S. Department of Agriculture
1400 Independence Avenue, SW
Washington, DC 20250
Office Direct: 202.720.6959
Cell: (b) (6) [redacted]
aaron.lavallee@oc.usda.gov
http://www.usda.gov

Stay Connected with USDA:

From:	Hagen, Elisabeth - OSEC
To:	Ramos, Adela - OSEC; Derfler, Phil - FSIS; Engeljohn, Daniel - FSIS; Goldman, David - Commissioned Corps - FSIS
Subject:	Re: RELEASE: Tester to USDA: Feed kids Montana beef, not 'pink slime'
Date:	Tuesday, March 20, 2012 8:15:57 AM
Attachments:	image001.png image002.png image003.png image004.png

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Right. I was thinking there was some govt report I wasn't aware of. is it from AMS testing data or some other source? Can you get back to anne?

From: Ramos, Adela - OSEC
Sent: Tuesday, March 20, 2012 07:12 AM
To: Hagen, Elisabeth - OSEC; Derfler, Phil - FSIS; Engeljohn, Daniel - FSIS; Goldman, David - Commissioned Corps - FSIS
Subject: Re: RELEASE: Tester to USDA: Feed kids Montana beef, not 'pink slime'

It's from the 09 michael moss piece - "federal testing" from 05 to 09 shows 4x more salmonella in ground beef with the pink stuff than without it.

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

? Pls advise

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

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

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

flagging.

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

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

From:	Blake, Carol - FSIS
To:	Mabry, Brian - FSIS
Cc:	DiNapoli, Greg - FSIS; Fillpot, Dirk - FSIS; Gould, Christopher - FSIS
Subject:	RE: RELEASE: Tester to USDA: Feed kids Montana beef, not 'pink slime'
Date:	Tuesday, March 20, 2012 1:08:33 PM
Attachments:	image007.png image008.png image009.png image010.png

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We need talking points to respond to the story, as Adela requests below. If we had them at the time, I think we will want them updated to reflect our current messaging focus. We'll also need something to respond to the data that ODIFP is pulling together.

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) [redacted]
carol.blake@fsis.usda.gov

Check your steps at http://www.foodsafety.gov/keep/basis/index.html

---

From: Mabry, Brian - FSIS
Sent: Tuesday, March 20, 2012 1:06 PM
To: Blake, Carol - FSIS
Cc: DiNapoli, Greg - FSIS; Fillpot, Dirk - FSIS; Gould, Christopher - FSIS
Subject: RE: RELEASE: Tester to USDA: Feed kids Montana beef, not 'pink slime'

Carol,

Could you please clarify? Is CPAO being asked to draft a response – ie, a letter – to Senator Tester?

Or are we being asked to draft talking points responding to the article in 2009?

If the latter, specifically the question about testing the BPI product, or about salmonella in the product?

Thanks in advance. Best ~ Brian

Brian K. Mabry
Acting Director, Congressional and Public Affairs
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direct dial 202.720.9891
tel. 202.720.9113 I fax 202.690.0460
Brian.Mabry@fsis.usda.gov
www.fsis.usda.gov

From: Blake, Carol - FSIS
Sent: Tuesday, March 20, 2012 12:31 PM
To: Mabry, Brian - FSIS
Cc: DiNapoli, Greg - FSIS; Fillpot, Dirk - FSIS
Subject: RE: RELEASE: Tester to USDA: Feed kids Montana beef, not 'pink slime'

Yes, please appoint someone to be point on the response.

Carol Blake
Assistant Administrator
Office of Public Affairs and Consumer Education
Food Safety and Inspection Service, USDA
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Phone: (202) 720-3884
Fax: (202) 205-0301
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carol.blake@fsis.usda.gov
http://www.youtube.com/USDAFoodSafety
http://twitter.com/usdafoodsafety
http://www.fsis.usda.gov

From: Mabry, Brian - FSIS
Sent: Tuesday, March 20, 2012 11:28 AM
To: Blake, Carol - FSIS
Cc: DiNapoli, Greg - FSIS; Fillpot, Dirk - FSIS
Subject: RE: RELEASE: Tester to USDA: Feed kids Montana beef, not 'pink slime'

Carol,

Going through files, I pulled the following information that we used in 2009 to respond to Michael Moss questions. Let me know if you want me to share with David Goldman, Terri and Chris Alvarez.

While a little dated, both in data and the direction from OFS (Jerry Mande personally edited each response), I thought it might be useful. Three separate communications were relevant.

From a 12.07.2009 response to Michael Moss of the New York Times:

Q6. The accumulation of O157:H7 and salmonella positives in Beef Products product tested for the school lunch program, while periodic, exceeds the rate of some other vendors. Does this raise any question in your minds about your statement that the product has a kill step as effective as cooking?

A: AMS does not view BPI product as receiving a kill step. BPI product is treated as a raw material like any other raw material.

Q7. Did FSIS in fact investigate the company's latest O157:H7 and salmonella positives in August, and if so, what did you find and what you have done to prevent a recurrence?

A: A Food Safety Assessment (FSA) was conducted from September 28, 2009 through October 15, 2009. The company is addressing several issues revealed during the FSA. FSIS is collecting follow up samples of the ammoniated products. There have been 27 samples taken by FSIS since 9/21/09 and all have been negative.

Q8) A former company official says the USDA should be allowing the company to prepare its own

samples for pathogen testing for the school lunch because these samples, he alleges, are manipulated to produce misleading results. Do you have a comment on your decision to let the company gather its own samples for the testing you require?

A: In order to ensure that the food provided to schools through the National School Lunch Program is safe and healthy, AMS requires the raw material supplier plants to develop technical proposals (written quality management procedures) that address their food safety strategy, including microbiological sampling procedures that AMS reviews and approves before product is supplied. In addition, these plants are audited quarterly by AMS for compliance with their documented quality management program. In order to provide a higher level of confidence in the system, AMS requires the finished products using these raw materials to be tested, using samples pulled under direct AMS supervision. Importantly, FSIS Inspectors are on duty during the plants approved hours of operation. In a processing plant such as this, that means presence at least once per shift per day

From 12.16.2009 response to Michael Moss of the New York Times – our version sent to OC – not sure if the highlighted information was given to Moss:

2. When did BPI start producing this lower pH product?

Due to records retention limits, we cannot definitively say when they started. However, available records indicate since at least 2007.

It is important to note that the plant only shipped product that tested negative for *E. coli* O157:H7.

In addition, USDA testing results reflect the following:

AMS Testing (NOTE: FSIS releases government test information, AMS policy may differ)

3 positives over the last 4 years —

- 4/4/2006 - AMS sample positive
- 7/11/2008 - AMS positive on LFTB
- 8/10/2009 - AMS positive on LFTB (ammoniated-chips). There were 326 samples tested under the AMS contract between the last two positives with no findings of *E. coli* O157:H7.

FSIS Testing

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

- 7/14/2008, a single sample, component in STEPS

- 7/21-8/12/2008, a 16 sample set following the AMS positive of 7/11/2008
- 8/26-10/2/2008, a 16 sample set based on a second STEPS entry
- 8/10 /2009, a single STEPS entry, single sample

And finally, our response to his concerns about the communication between AMS and FSIS on 12.17.2009

Michael Moss
December 17, 2009

I've just learned that AMS had suspended the BPI plant in Finney County previously, in 2007, for excessive pathogen loads.

And I'm told that there is no mechanism for AMS to report these suspensions to FSIS, and in fact AMS people

tell me they do not report these suspensions to FSIS, even though they are far more imprtant than the individual pathogen findings that come along, and so get sent along by AMS to FSIS through emails.

Their attitude at AMS is that FSIS fully aware of the intense scrutiny they apply to their vendors, and that FSIS would have asked to be apprised of these suspensions if FSIS had wanted it.

Can you comment please?

First, if a plant is under contract to AMS or is dropped from the AMS program, the plant is still under the FSIS regulatory requirements.

Second, we would not accept the premise that suspensions are far more important than the individual pathogen findings. Notifying FSIS that a plant is no longer under contract to AMS is less important than FSIS and AMS sharing the results of AMS testing, which feed into FSIS's regulatory role.

AMS may suspend a plant due to a variety of contract specification reasons. (We have requested from AMS the number of plants typically suspended by AMS each year and the number of those suspensions associated with food safety concerns to include in the final response from OC)

We believe that the current system provides FSIS with more important data for its regulatory mission. As the reporter notes, FSIS has an active, on-going arrangement with AMS to get notification of pathogen positive results from their program which is valuable information in our regulatory program. Like in the case of the BPI positive results, this information can lead to regulatory follow up.

FSIS knows when the plant is producing for the AMS contract because of the contract specification requirements that AMS implements. FSIS notifies AMS of all Notice of Intended Enforcement Actions (NOIEs) and Notice of Suspension (NOS), which allows AMS to use that information to determine eligibility of a contract. Again, however, the plant is under FSIS regulatory requirements in either case.

Finally, FSIS is always open to ways to improve our systems and can have a dialog on better ways to share interagency information.

# # #

Brian K. Mabry
Acting Director, Congressional and Public Affairs
Food Safety and Inspection Service
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direct dial 202.720.9891
tel. 202.720.9113 I fax 202.690.0460
Brian.Mabry@fsis.usda.gov
www.fsis.usda.gov

From: Blake, Carol - FSIS
Sent: Tuesday, March 20, 2012 9:18 AM
To: Goldman, David - Commissioned Corps - FSIS; Alvares, Christopher - FSIS
Cc: Nintemann, Terri - FSIS; Mabry, Brian - FSIS; DiNapoli, Greg - FSIS; Fillpot, Dirk - FSIS
Subject: RE: RELEASE: Tester to USDA: Feed kids Montana beef, not 'pink slime'

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

Carol Blake
Assistant Administrator
Office of Public Affairs and Consumer Education
Food Safety and Inspection Service, USDA
Room 339-E Whitten Building

Washington, DC 20250
Phone: (202) 720-3884
Fax: (202) 205-0301
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carol.blake@fsis.usda.gov
http://www.youtube.com/USDAFoodSafety
http://twitter.com/usdafoodsafety
http://www.fsis.usda.gov

From: Goldman, David - Commissioned Corps - FSIS
Sent: Tuesday, March 20, 2012 9:14 AM
To: Alvares, Christopher - FSIS
Cc: Nintemann, Terri - FSIS; Blake, Carol - FSIS
Subject: Fw: RELEASE: Tester to USDA: Feed kids Montana beef, not 'pink slime'

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

Sent from my BlackBerry Wireless Handheld

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

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

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

---

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

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

From:	Reed, Jeremy Todd - FSIS
To:	Alvares, Christopher - FSIS
Subject:	Re: RELEASE: Tester to USDA: Feed kids Montana beef, not 'pink slime'
Date:	Tuesday, March 20, 2012 4:28:42 PM
Attachments:	image001.png image002.png image003.png image004.png

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P/DAIG/Analytical Design Branch/AMS/

_____

Jeremy "Todd" Reed
Branch Chief, Analytical Design Branch
Data Analysis and Integration Group
Office of Data Integration and Food Protection
Food Safety Inspection Service, USDA
(202) 690-6053 (o)
(202) 573-1824 (bb)
(202) 690-6459 (f)
jeremy.reed@fsis.usda.gov

From: Alvares, Christopher - FSIS
Sent: Tuesday, March 20, 2012 03:26 PM
To: Reed, Jeremy Todd - FSIS
Subject: Re: RELEASE: Tester to USDA: Feed kids Montana beef, not 'pink slime'

Go ahead, I can look too if the data is on the P drive or something.

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

From: Reed, Jeremy Todd - FSIS
Sent: Tuesday, March 20, 2012 03:25 PM
To: Alvares, Christopher - FSIS
Subject: Re: RELEASE: Tester to USDA: Feed kids Montana beef, not 'pink slime'

I'm picking Alexander up from school. I'll have the results tonight.

Todd

_____

Jeremy "Todd" Reed
Branch Chief, Analytical Design Branch
Data Analysis and Integration Group
Office of Data Integration and Food Protection
Food Safety Inspection Service, USDA
(202) 690-6053 (o)
(202) 573-1824 (bb)
(202) 690-6459 (f)
jeremy.reed@fsis.usda.gov

From: Alvares, Christopher - FSIS

Sent: Tuesday, March 20, 2012 03:23 PM
To: Reed, Jeremy Todd - FSIS
Subject: Re: RELEASE: Tester to USDA: Feed kids Montana beef, not 'pink slime'

Yes, I'll forward in a second.

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

From: Reed, Jeremy Todd - FSIS
Sent: Tuesday, March 20, 2012 03:17 PM
To: Alvares, Christopher - FSIS
Subject: RE: RELEASE: Tester to USDA: Feed kids Montana beef, not 'pink slime'

I've got the data. Do you have a list of the 4 BPI establishments?

Todd

_____

Jeremy "Todd" Reed
Chief, Analytical Design Branch
Data Analysis and Integration Group
Office of Data Integration and Food Protection
Food Safety Inspection Service, USDA

Mail: Mail Stop 3793, PP3, Room 9-142
1400 Independence Ave, SW
Washington, DC 20250-3793
Office: Patriot's Plaza III, Room 9-142
355 E Street, SW
Washington, DC 20024

(202) 690-6053 (o)
(202) 573-1824 (bb)
(202) 690-6459 (f)
jeremy.reed@fsis.usda.gov

From: Alvares, Christopher - FSIS
Sent: Tuesday, March 20, 2012 3:46 PM
To: Reed, Jeremy Todd - FSIS
Subject: Fw: RELEASE: Tester to USDA: Feed kids Montana beef, not 'pink slime'

Can you help on this? Nelson is the one I'd normally ask (I sent him an email earlier today), but I realize he's really busy. Does Chris Aston have the data or can Nelson send it to someone to look at? We need a quick turnaround on this.

Basically, we need to see what testing has been done on these 4 BPI establishments in the AMS program and just briefly what the results might be.

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

From: Nintemann, Terri - FSIS
Sent: Tuesday, March 20, 2012 02:12 PM
To: Alvares, Christopher - FSIS
Subject: Fw: RELEASE: Tester to USDA: Feed kids Montana beef, not 'pink slime'

Terri Nintemann
Assistant Administrator
Office of Data Integration and Food Protection
Food Safety and Inspection Service
Room 3130 South
202-720-8218 phone
(b) (6) [redacted] cell phone
202-690-5634 fax
terri.nintemann@fsis.usda.gov

From: Goldman, David - Commissioned Corps - FSIS
Sent: Tuesday, March 20, 2012 12:54 PM
To: Engeljohn, Daniel - FSIS; Ramos, Adela - OSEC; Blake, Carol - FSIS; Derfler, Phil - FSIS; Nintemann, Terri - FSIS
Subject: RE: RELEASE: Tester to USDA: Feed kids Montana beef, not 'pink slime'

The products have never been subject to FSIS Salmonella testing, but in the 2 years of O157 testing, FY10-11, there have been no O157 positives in 51 samples. ODIFP is checking to see whether we have the AMS testing results.

From: Engeljohn, Daniel - FSIS
Sent: Tuesday, March 20, 2012 1:46 PM
To: Ramos, Adela - OSEC; Blake, Carol - FSIS; Goldman, David - Commissioned Corps - FSIS; Derfler, Phil - FSIS
Subject: RE: RELEASE: Tester to USDA: Feed kids Montana beef, not 'pink slime'

I think it is appropriate to say that at one time USDA was of the understanding that the lethality treatment being applied to the product was sufficient to eliminate E. coli O157:H7 and Salmonella. At some point in time, the establishment chose to lessen the lethality treatment, achieving only a pathogen reduction (not elimination) treatment. At that point, AMS found positives. In addition, FSIS began testing for E. coli O157:H7. It is my understanding that we never found E. coli O157:H7 in any subsequent samples.

Daniel L. Engeljohn, PhD
Assistant Administrator
Office of Policy and Program Development, FSIS, USDA
Rm 349-E JWB, 1400 Independence Ave, SW, WDC 20250
Main Office -- (202) 205-0495
Voicemail -- (202) 720-0089
BlackBerry -- (b) (6) [redacted] -- emergency only
Fax -- (202) 720-2025
Policies -- http://www.fsis.usda.gov/Regulations_&_Policies/index.asp

---

From: Ramos, Adela - OSEC
Sent: Tuesday, March 20, 2012 1:33 PM
To: Blake, Carol - FSIS; Goldman, David - Commissioned Corps - FSIS; Derfler, Phil - FSIS; Engeljohn, Daniel - FSIS
Subject: RE: RELEASE: Tester to USDA: Feed kids Montana beef, not 'pink slime'

Checking in on this – we have a meeting with OSEC this afternoon to discuss general next steps on LFTB.

Thanks,
Adela

From: Blake, Carol - FSIS
Sent: Tuesday, March 20, 2012 9:12 AM
To: Ramos, Adela - OSEC; Goldman, David - Commissioned Corps - FSIS; Derfler, Phil - FSIS; Engeljohn, Daniel - FSIS
Subject: RE: RELEASE: Tester to USDA: Feed kids Montana beef, not 'pink slime'

Thanks. We'll work with appropriate program offices to pull something together – I'm assuming we'll want it for Jerry Hagstrom today.

Carol Blake
Assistant Administrator
Office of Public Affairs and Consumer Education
Food Safety and Inspection Service, USDA
Room 339-E Whitten Building
Washington, DC 20250
Phone: (202) 720-3884
Fax: (202) 205-0301
Cell: (b) (6) [redacted]
carol.blake@fsis.usda.gov
http://www.youtube.com/USDAFoodSafety
http://twitter.com/usdafoodsafety
http://www.fsis.usda.gov

From: Ramos, Adela - OSEC
Sent: Tuesday, March 20, 2012 9:09 AM
To: Goldman, David - Commissioned Corps - FSIS; Derfler, Phil - FSIS; Engeljohn, Daniel - FSIS; Blake, Carol - FSIS
Subject: RE: RELEASE: Tester to USDA: Feed kids Montana beef, not 'pink slime'

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

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

---

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

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

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

We (FSIS) have not been sampling this product--it has an exemption. It could refer to AMS or some other sampling program. We'll find out.
David Goldman, MD, MPH
Assistant Administrator
USDA-FSIS-OPHS
202-720-2644

Sent from my BlackBerry Wireless Handheld

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

? Pls advise

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

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

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

flagging.

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

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

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

FOR IMMEDIATE RELEASE
MARCH 19, 2012

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

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

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

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

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

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

Tester also wants the USDA to allow schools to replace “pink slime” with local foods – like Montana beef. Tester’s *Local Food, Farms and Jobs Act* gives schools the flexibility needed to use their USDA commodity dollars on locally-grown foods.

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

Tester is working to include his bill in the upcoming Farm Bill. It is available online **HERE**.

Text of Tester’s letter to Ag Secretary Tom Vilsack is available below and online **HERE**.

###

March 19, 2012

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

Dear Secretary Vilsack:

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

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

In recent months, many national restaurant chains have responded to consumers' rejection of "pink slime" by eliminating it from their products. These restaurants recognize that consumers have growing concerns about and distaste for "pink slime.” It is tone deaf and inappropriate to purchase a large quantity of this

product to feed children even as it is decisively rejected by consumers. The food that we provide our children should not be over-processed waste, it should be wholesome, high-quality food to nourish their growing bodies and minds.

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

Sincerely,
(s)
Senator Jon Tester

-30-

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

From:	Blake, Carol - FSIS
To:	Ramos, Adela - OSEC; Goldman, David - Commissioned Corps - FSIS; Derfler, Phil - FSIS; Engeljohn, Daniel - FSIS
Subject:	RE: RELEASE: Tester to USDA: Feed kids Montana beef, not 'pink slime'
Date:	Tuesday, March 20, 2012 3:00:38 PM
Attachments:	image007.png image008.png image009.png image010.png

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Brian is pulling together some talking points. We haven't received data yet.

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) [redacted]
carol.blake@fsis.usda.gov

Check your steps at http://www.foodsafety.gov/keep/basis/index.html

---

From: Ramos, Adela - OSEC
Sent: Tuesday, March 20, 2012 1:33 PM
To: Blake, Carol - FSIS; Goldman, David - Commissioned Corps - FSIS; Derfler, Phil - FSIS; Engeljohn, Daniel - FSIS
Subject: RE: RELEASE: Tester to USDA: Feed kids Montana beef, not 'pink slime'

Checking in on this – we have a meeting with OSEC this afternoon to discuss general next steps on LFTB.

Thanks,
Adela

From: Blake, Carol - FSIS
Sent: Tuesday, March 20, 2012 9:12 AM
To: Ramos, Adela - OSEC; Goldman, David - Commissioned Corps - FSIS; Derfler, Phil - FSIS; Engeljohn, Daniel - FSIS
Subject: RE: RELEASE: Tester to USDA: Feed kids Montana beef, not 'pink slime'

Thanks. We'll work with appropriate program offices to pull something together – I'm assuming we'll want it for Jerry Hagstrom today.

Carol Blake
Assistant Administrator
Office of Public Affairs and Consumer Education
Food Safety and Inspection Service, USDA
Room 339-E Whitten Building
Washington, DC 20250
Phone: (202) 720-3884
Fax: (202) 205-0301
Cell: (b) (6) [redacted]
carol.blake@fsis.usda.gov
http://www.youtube.com/USDAFoodSafety
http://twitter.com/usdafoodsafety

From:	(b) (6) [redacted] - AMS
To:	DeJong, Justin; Fillpot, Dirk - FSIS; Blake, Carol - FSIS; Jarvis, Michael - AMS
Cc:	Lavallee, Aaron; (b) (6) [redacted] - AMS; OConnor, Martin - AMS; Morris, Erin - AMS; (b) (6) [redacted] (FNS)"
Subject:	RE: Report
Date:	Tuesday, February 07, 2012 4:02:07 PM
Attachments:	Ground Beef Specification Review Timeline 2012-02-02.docx image001.png image002.png image003.png image004.png image005.png image006.png image007.png

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Sorry about that. We sent it up last week but it must have been lost in the shuffle. It is attached.

(b) (6)

From: DeJong, Justin
Sent: Tuesday, February 07, 2012 2:55 PM
To: Fillpot, Dirk - FSIS; Blake, Carol - FSIS; (b) (6) [redacted] - AMS; Jarvis, Michael - AMS
Cc: Lavallee, Aaron
Subject: Report

Hi all,

On the "pink slime" convos last week, there was some discussion about reports that have validated the safety of our beef product for NSLP. Checking in to see if someone can point me to these?

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

Stay Connected with USDA:

From: Tawadrous, Armia - FSIS
To: Wagner, Scott - FSIS
Cc: Reeder, Robert - FSIS; Gallegos, Anna - FSIS; Nelson, Ron - FSIS
Subject: RE: Reporter called about "Pink Slime"
Date: Friday, March 23, 2012 7:32:34 AM

Thanks Scott; I appreciate you and Robert for not engaging the media and forwarding such inquiries to our media office. It is always prudent not to talk with them so that you do not misconstrued upon your statements and let CPA in DC manage this process. This pink slime issue is a hot topic now causing controversy.

From: Wagner, Scott - FSIS
Sent: Thursday, March 22, 2012 6:44 PM
To: Nelson, Ron - FSIS; Tawadrous, Armia - FSIS
Cc: Reeder, Robert - FSIS; Gallegos, Anna - FSIS
Subject: Reporter called about "Pink Slime"

Hello,

I just got a call from a reporter for the Denver Post. He wanted to know about "Pink Slime" and the school lunch program. I gave him the CPAO phone # in DC. Just a heads-up.

Scott T Wagner, DVM

Deputy District Manager

USDA, FSIS, OFO, Denver

(303) 236-9803

(720) 201-6357 cell

scott.wagner@fsis.usda.gov

From: Tawadrous, Armia - FSIS
To: Reeder, Robert - FSIS
Subject: RE: Reporter called about "Pink Slime"
Date: Friday, March 23, 2012 7:37:07 AM

Good response Robert; despite the fact that you tried in good conscience to educate such folks it is always advisable not to even go that far because they can twist your words and spin them negatively. It is always prudent to forward these folks to CPA in DC. Thanks and take care

Armia

From: Reeder, Robert - FSIS
Sent: Thursday, March 22, 2012 7:29 PM
To: Tawadrous, Armia - FSIS; Nelson, Ron - FSIS
Cc: Gallegos, Anna - FSIS; Wagner, Scott - FSIS
Subject: RE: Reporter called about "Pink Slime"

Hi,

For what it's worth, last week I also received a call, person claiming to be a local Denver chef, wanting to talk about the ills of "pink slim", etc. because he wanted to know why I would allow such repulsive processes to take place. I briefly discussed the food safety aspect, the federal register process of how rules are made, and if he felt strongly about it, he needed to voice his concerns through the consumer groups; that's where he could make a difference.

Thanks,

Robert Reeder Jr., DVM

Denver DDM

USDA FSIS OFO Denver District
Denver Federal Center
P.O. Box 25387, Bldg. 45
Denver, CO 80225-0387
(303) 236-9788 Office
(303) 236-9794 Fax
(509) 994-4201 (Blackberry)
Robert.Reeder@fsis.usda.gov

From: Wagner, Scott - FSIS
Sent: Thursday, March 22, 2012 4:44 PM
To: Nelson, Ron - FSIS; Tawadrous, Armia - FSIS
Cc: Reeder, Robert - FSIS; Gallegos, Anna - FSIS
Subject: Reporter called about "Pink Slime"

Hello,

I just got a call from a reporter for the Denver Post. He wanted to know about "Pink Slime" and the school lunch program. I gave him the CPAO phone # in DC. Just a heads-up.

Scott T Wagner, DVM

Deputy District Manager

USDA, FSIS, OFO, Denver

(303) 236-9803

(720) 201-6357 cell

scott.wagner@fsis.usda.gov

From:	Blake, Carol - FSIS
To:	Derfler, Phil - FSIS
Subject:	Re: REQUEST: Documents for rollout
Date:	Wednesday, March 14, 2012 7:03:43 AM
Attachments:	image001.png image002.png image003.png image004.png image005.png image006.png image007.png

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I agree. I have a call with OC shortly. I'll keep you posted.

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) [redacted]

From: Derfler, Phil - FSIS
Sent: Wednesday, March 14, 2012 02:41 AM
To: Blake, Carol - FSIS
Subject: Re: REQUEST: Documents for rollout

It seems to me that the talking points are written as though the integrity of the whole program has been put into question. It seems to the Department is allowing the tail to wag the dog, when the issue is really one of consumer preference and whether the system is ready to absorb the cost differential.

From: Blake, Carol - FSIS
Sent: Tuesday, March 13, 2012 08:37 PM
To: Derfler, Phil - FSIS
Subject: Re: REQUEST: Documents for rollout

This is pink slime. OC is going to roll out the option selected by the Secretary tomorrow.

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) [redacted]

From: Derfler, Phil - FSIS

Sent: Tuesday, March 13, 2012 07:38 PM
To: Blake, Carol - FSIS
Subject: Re: REQUEST: Documents for rollout

No. All that I have been hearing from AMS has been about pink slime. I was at FDA when some of this stuff happened. Dan is on NACMCF so he might know some of it. But Al has been gone and has never mentioned it to me. I am quite sure that this is the first that I heard about it. What is the point?

From: Blake, Carol - FSIS
Sent: Tuesday, March 13, 2012 06:41 PM
To: Derfler, Phil - FSIS
Subject: Fw: REQUEST: Documents for rollout

Are you and OFS up to speed on this announcement, which could happen as soon as noon tomorrow? Brian, Dirk and I have a call with AMS, FNS, and OC comms folks at 8:30 tomorrow morning. It's more of an AMS announcement, but Aaron acknowledges that my press folks are far more capable than others, so we will be providing assistance in the rollout. We'll also review documents for FSIS-related content.

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) [redacted]

From: Lavallee, Aaron - OC
Sent: Tuesday, March 13, 2012 06:11 PM
To: Fillpot, Dirk - FSIS; Jarvis, Michael - AMS; Mabry, Brian - FSIS; Blake, Carol - FSIS
Cc: DeJong, Justin - OC
Subject: REQUEST: Documents for rollout

Team,
We are pulling together materials on the LFTB issue. We are sending these out to the multiple agencies involved and will hold a phone conference call tomorrow morning to discuss.

Time frame: 12pm tomorrow

-Press release - *Aaron*
-FAQs – *FSIS Team*

-Blog including, a statement on why we have purchased this beef in the past – will draft last once we have release

-Fact sheet on ground beef safety standards (AMS has something like this already – attached

maybe cleaned up or shortened) - Michael

-AMS 1-pager on how we do procurement - Michael

-Food Safety results Doc to link to in release, start with boilerplate but focus on improvements - *FSIS Team*

-USDA Foods improvements (maybe link to YouTube) – sent to FNS
-School Procurement Doc on how schools procure(from FNS) – sent to FNS

Aaron Lavallee
Communications Coordinator, Office of Communications
U.S. Department of Agriculture
1400 Independence Avenue, SW
Washington, DC 20250
Office Direct: 202.720.6959
Cell: (b) (6) [redacted]
aaron.lavallee@oc.usda.gov
http://www.usda.gov

Stay Connected with USDA:

From: (b) (6) - FSIS
To: Cardwell, Rene - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: RE: Response to your email to FSIS "Ask Karen" tool March 15, 2012
Date: Thursday, March 29, 2012 11:46:22 AM

Thanks for forwarding. Will look into and advise.

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

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

---

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

Thanks (b) (6)

(b) (6) please take a look at this.

Thanks.

Rene' Cardwell
Deputy Director, ECIMS, Office of Public Affairs and Consumer Education
Food Safety and Inspection Service
Room 1163-S
Washington, D.C. 20250
(202) 720-9945- Office
(202) 503-7113- BB
(202) 205-0158- Fax

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

To All,

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

---

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

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

Engeljohn wrote:

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

From USDA Food Standards and Labeling policy book:

> *FRESH," "NOT FROZEN" AND SIMILAR TERMS WHEN LABELING MEAT AND POULTRY PRODUCTS:*
> *The word —fresh" may not be used to describe:*
> *...*
> *7. Any product treated with an antimicrobial substance or irradiated.*
> *…*

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

I request a reply addressing this apparent conflict.

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

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

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

Dear Sir or Madam:

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

From: Murphy-Jenkins, Rosalyn - FSIS
To: Canavan, Jeff - FSIS; (b) (6) - FSIS
Subject: RE: RightNow Service Notification
Date: Wednesday, March 14, 2012 7:13:27 AM

I assume we have to review the label because the negative claims right? Maybe they should just put "no pink slime!"

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

-----Original Message-----
From: Canavan, Jeff - FSIS
Sent: Wednesday, March 14, 2012 6:51 AM
To: (b) (6) - FSIS; Murphy-Jenkins, Rosalyn - FSIS
Subject: Fw: RightNow Service Notification

My initial thought is I don't think I have a problem with this. It is an ingredient, it just happens that it can be labeled as beef. I think there could be similar examples, e.g., no beef from advanced meat recovery systems, processed without any chemical antimicrobial agents, contains no chicken from necks on a ground poultry product. These may be good or bad examples, just trying to make a point that just because something isn't labeled as an ingredient doesn't automatically prohibit a negative claim. I think we should run by Rachel and Dan before we respond because this is a sensitive issue.

On a side note, kind of interesting that cargill is looking to add negative claim about ftb (b) (4) [redacted] May not happen though, he implied yesterday that I think industry is proceeding with caution because of risk with press and consumer perception.
Jeffrey W. Canavan, MPA, RD
Deputy Director
Labeling and Program Delivery Division
USDA, FSIS, OPPD, LPDD

----- Original Message -----
From: FSIS Labeling & Consumer Protection Staff [mailto:Labeling@custhelp.com]
Sent: Wednesday, March 14, 2012 04:44 AM
To: Canavan, Jeff - FSIS
Subject: RightNow Service Notification

Incident Assigned Notification

Generated By (b) (6) 03/14/2012 05:44 AM

Reference #120313-000058

Summary: "Contains no finely textured beef" labeling

Product Level 1: Labeling
Category Level 1: Food Standards of Identity & Composition
Category Level 2: Regulatory Standards
Date Created: 03/13/2012 12:54 PM
Last Updated: 03/14/2012 05:44 AM
Status: Unresolved
Assigned: Jeff Canavan
Policy Arena?: Domestic (U.S.) Only
Phone Number: 316-858-5056
Establishment Number: 86X
Establishment Size: Not Applicable
Call Duration:
Phone Incident:
Direct Email Incident:
Analytics Flag:
Analysis Product:
Analysis Category:
Policy Follow-up: No

Key Words

Analysis Notes

Discussion Thread

Auto-Response - 03/13/2012 12:54 PM
Your question has been received by the Labeling and Program Delivery Division. The reference number for your question is 120313-000058. You should receive a response from us within 5 business days.

You may update your incident at
http://askfsis.custhelp.com/app/account/questions/detail/i_id/119068/username/debbie_nece@cargill.com

Thank you,
LPDD Staff

Customer By Web Form (Debbie Nece) - 03/13/2012 12:54 PM
Can retail ground beef product be labeled with this statement, "Contains no finely textured beef"? Since FTB is not seen as an ingredient but a raw material instead, we wonder how this statement would apply under Policy Memo 019B.

From: (b) (6) - FSIS
To: Canavan, Jeff - FSIS; Murphy-Jenkins, Rosalyn - FSIS
Subject: RE: RightNow Service Notification
Date: Wednesday, March 14, 2012 6:56:13 AM

I agree, it can be a simple negative claim, how about "No PINK SLIME" But we do need to run by Rachel and Dan.

Sally

-----Original Message-----
From: Canavan, Jeff - FSIS
Sent: Wednesday, March 14, 2012 6:51 AM
To: (b) (6) - FSIS; Murphy-Jenkins, Rosalyn - FSIS
Subject: Fw: RightNow Service Notification

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Jeffrey W. Canavan, MPA, RD
Deputy Director
Labeling and Program Delivery Division
USDA, FSIS, OPPD, LPDD

----- Original Message -----
From: FSIS Labeling & Consumer Protection Staff [mailto:Labeling@custhelp.com]
Sent: Wednesday, March 14, 2012 04:44 AM
To: Canavan, Jeff - FSIS
Subject: RightNow Service Notification

Incident Assigned Notification

Generated By (b) (6) 03/14/2012 05:44 AM

Reference #120313-000058

Summary: "Contains no finely textured beef" labeling
Product Level 1: Labeling
Category Level 1: Food Standards of Identity & Composition
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Date Created: 03/13/2012 12:54 PM
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Status: Unresolved
Assigned: Jeff Canavan
Policy Arena?: Domestic (U.S.) Only
Phone Number: 316-858-5056
Establishment Number: 86X
Establishment Size: Not Applicable

From: (b) (6) - FSIS
To: Taylor, Kim - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Cc: OPACE/WSS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: RE: RIMD Ammonium Hydroxide DRAFT fact sheet - Thanks very much for your assistance!
Date: Wednesday, February 08, 2012 9:03:20 AM

Good morning

Just wanted to express my sincere appreciation to all of you - really need your support & input on this important project endorsed by Under-Secretary Hagen.

(b) (6)

(b) (6) J.D.
Sr. Policy & Program Analyst and Strategic Planner
Risk, Innovations, and Management Division
USDA FSIS OPPD RIMD
1400 Independence Ave., SW Room 2941
Washington, DC 20250-3700
FON (b) (6)
FAX: (202) 720-0676
E-mail: (b) (6) @fsis.usda.gov

From: Taylor, Kim - FSIS
Sent: Wednesday, February 08, 2012 9:01 AM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Cc: OPACE/WSS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: Re: RIMD Ammonium Hydroxide DRAFT fact sheet - clarification on messages sent you on 02-07

I ve sent to media for input as well.

Kim Taylor
Director Web Services
Congressional & Public Affairs
USDA/Food Safety and Inspection Service
kim.taylor@fsis.usda.gov
Direct: 202.690.6188
Office: 202.720.9113
Mobile: 202.731.9291

From: (b) (6) - FSIS
Sent: Wednesday, February 08, 2012 07:32 AM
To: (b) (6) - FSIS; (b) (6) - FSIS
Cc: OPACE/WSS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: RE: RIMD Ammonium Hydroxide DRAFT fact sheet - clarification on messages sent you on 02-07

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

1. While the Food Safety Education Staff is certainly the largest contributor to the Fact Sheets section of the web site, this group is not the only contributor. Subject matter experts in OFO, OIA, and OPHS have worked with OPACE staff to produce some of our current fact sheets. We would be happy to add new fact sheets for general audiences on other timely topics.

2. We do have requirements for web content (e.g., compliance with accessibility standards) and we can certainly offer suggestions on good writing for the web (use of descriptive headings, ample white space, etc.) . These suggestions will sound familiar to those who have been working with the Plain Language initiative. However, we don't expect our content contributors to "webify" the documents. Focus on the content and getting that through clearance.

In terms of classification, we will find the best fit under one of the existing headings. We have a large number of categories under Fact Sheets and will not be creating any more. In particular, we do not organize content around the organizational structure because visitors do not search for it in that manner. We can also link to individual fact sheets as appropriate from other areas of the site.

3. I haven't seen the draft, but I would think the ammonium hydroxide issue would be of great interest to our visitors. If you haven't already, you might work with the administrators of the "Ask" applications (Ask Karen and *askFSIS*) to make sure the key points are also included in those knowledge bases. In addition to FSES, you should include the Congressional and Public Affairs Office and the OPACE AA in the clearance chain.

In short, we would be happy to expand our fact sheet offerings. We ask our content providers to furnish WSS a final copy of the document, along with proof of clearance (to the AA level or higher). Content owners are also responsible for periodic review of the content to ensure continued accuracy and relevance.

(b) (6)

Web Manager, Web Services Staff
Office of Public Affairs and Consumer Education
Room 1150-S
(b) (6) fsis.usda.gov
Phone: 202-720-3698 | Fax: 202-690-3903

From: (b) (6) - FSIS
Sent: Wednesday, February 08, 2012 7:17 AM
To: (b) (6) - FSIS
Cc: OPACE/WSS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS

Subject: RE: RIMD Ammonium Hydroxide DRAFT fact sheet - clarification on messages sent you on 02-07

(b) (6)

I don't remember seeing a RIMD draft Ammonium hydroxide fact sheet…I it about the "pink slime" issue? We could use a fact sheet on that.

With regard to your questions below, I need to defer to the FSIS Web Services staff (OPACE) for answers. I have copied them on this message.

(b) (6)

(b) (6)

Technical Information Specialist

USDA/FSIS/FSES

5601 Sunnyside Avenue

Room 2/L281, Maildrop 5269

Beltsville, MD 20705-5000

(office) (b) (6)

(fax) 301-504-2092

From: (b) (6) - FSIS
Sent: Tuesday, February 07, 2012 3:23 PM
To: (b) (6) - FSIS
Subject: RIMD Ammonium Hydroxide DRAFT fact sheet - clarification on messages sent you on 02-07
Importance: High

Hi (b) (6)

Sorry if I confused you on 02-06 re the RIMD draft fact sheet I shared with you - I think I had sent you this previously, but I have been having e-mail troubles.

Questions:

1.Are you (OPACE) amenable to RIMD posting our hot topic fact sheets (plain language) where OPACE posts other types of Fact Sheets?

2.If RIMD can post plain language fact sheets there, do you have requirements for such

postings? Formats for Fact Sheets we need to adhere to?

3.Would the draft RIMD Fact Sheet on Ammonium hydroxide, shared with you by me, be deemed (by you) suitable for posting there?

I **think** the answers are: Yes (perhaps a new category (RIMD Fact Sheets) would need to be created on the Fact Sheet site?), Yes, and I need your feedback on the draft (but I think yes).

Please let me know so I can get back t my OPPD & RIMD chains of command and the Under Secretary. Thanks very much.

(b) (6)

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: RIMD Ammonium Hydroxide DRAFT fact sheet - clarification on messages sent you on 02-07
Date: Wednesday, February 08, 2012 8:53:19 AM

Good, she will be a key member.

(b) (6)

Technical Information Specialist

USDA/FSIS/FSES

5601 Sunnyside Avenue

Room 2/L281, Maildrop 5269

Beltsville, MD 20705-5000

(office) (b) (6)

(fax) 301-504-2092

From: (b) (6) - FSIS
Sent: Wednesday, February 08, 2012 8:49 AM
To: (b) (6) - FSIS
Subject: RE: RIMD Ammonium Hydroxide DRAFT fact sheet - clarification on messages sent you on 02-07

I agree; that sharing is part of my project plan.

FYI - I just spoke with (b) (6) and sent her the draft Fact Sheet. She has agreed to serve on my RIMD Plain Language Fact Sheets team representing the Web staff.

(b) (6)

From: (b) (6) - FSIS
Sent: Wednesday, February 08, 2012 8:46 AM
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS; (b) (6) - FSIS; Van, Diane - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: FW: RIMD Ammonium Hydroxide DRAFT fact sheet - clarification on messages sent you on 02-07

(b) (6)

(b) (6) had a great idea…for RIMD to also submit Qs and As for "Ask Karen" and "Ask FSIS" *and* possibly talking points for the Meat and Poultry Hotline to accompany the fact

sheets. That would be very helpful for the Hotline folks who also manage the "Ask Karen" database and we could get them cleared at the same time!

(b) (6)

Ps…you did send me the ammonium hydroxide fact sheet. We are looking at it now.

(b) (6)

Technical Information Specialist

USDA/FSIS/FSES

5601 Sunnyside Avenue

Room 2/L281, Maildrop 5269

Beltsville, MD 20705-5000

(office) (b) (6)

(fax) 301-504-2092

From: (b) (6) - FSIS
Sent: Wednesday, February 08, 2012 8:32 AM
To: (b) (6) - FSIS; (b) (6) - FSIS
Cc: OPACE/WSS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: RE: RIMD Ammonium Hydroxide DRAFT fact sheet - clarification on messages sent you on 02-07

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(b) (6) [redacted]

Web Manager, Web Services Staff
Office of Public Affairs and Consumer Education
Room 1150-S
(b) (6) [redacted] fsis.usda.gov
Phone: 202-720-3698 | Fax: 202-690-3903

From: (b) (6) [redacted] - FSIS
Sent: Wednesday, February 08, 2012 7:17 AM
To: (b) (6) [redacted] - FSIS
Cc: OPACE/WSS; (b) (6) [redacted] - FSIS; (b) (6) [redacted] - FSIS; (b) (6) [redacted] - FSIS
Subject: RE: RIMD Ammonium Hydroxide DRAFT fact sheet - clarification on messages sent you on 02-07

(b) (6)

I don't remember seeing a RIMD draft Ammonium hydroxide fact sheet…I it about the "pink slime" issue? We could use a fact sheet on that.

With regard to your questions below, I need to defer to the FSIS Web Services staff (OPACE) for answers. I have copied them on this message.

(b) (6)

(b) (6) [redacted]

Technical Information Specialist

USDA/FSIS/FSES

5601 Sunnyside Avenue

Room 2/L281, Maildrop 5269

Beltsville, MD 20705-5000

(office) (b) (6)

(fax) 301-504-2092

From: (b) (6) - FSIS
Sent: Tuesday, February 07, 2012 3:23 PM
To: (b) (6) - FSIS
Subject: RIMD Ammonium Hydroxide DRAFT fact sheet - clarification on messages sent you on 02-07
Importance: High

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Questions:

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(b) (6)

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: RIMD Ammonium Hydroxide DRAFT fact sheet - thanks very much!
Date: Wednesday, February 08, 2012 7:36:44 AM

I don't think you sent me the draft…..

(b) (6)

(b) (6)

Technical Information Specialist

USDA/FSIS/FSES

5601 Sunnyside Avenue

Room 2/L281, Maildrop 5269

Beltsville, MD 20705-5000

(office) (b) (6)

(fax) 301-504-2092

From: (b) (6) - FSIS
Sent: Wednesday, February 08, 2012 7:19 AM
To: (b) (6) - FSIS
Subject: RE: RIMD Ammonium Hydroxide DRAFT fact sheet - thanks very much!

Thank you - not sure about your "pink slime issue " query - will check. Once we get the Ammonium hydroxide fact sheet through clearance we would like to post on your Fact Sheet site perhaps in a differently named category of Fact Sheets.

Does our draft look like Plain Language to you?

Thanks very much - we would like to get this one posted in early March.

(b) (6)

From: (b) (6) - FSIS
Sent: Wednesday, February 08, 2012 7:17 AM
To: (b) (6) - FSIS
Cc: OPACE/WSS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: RE: RIMD Ammonium Hydroxide DRAFT fact sheet - clarification on messages sent you on 02-07

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(b) (6)

(b) (6)

Technical Information Specialist

USDA/FSIS/FSES

5601 Sunnyside Avenue

Room 2/L281, Maildrop 5269

Beltsville, MD 20705-5000

(office) (b) (6)

(fax) 301-504-2092

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: RIMD Ammonium Hydroxide DRAFT fact sheet - clarification on messages sent you on 02-07
Date: Wednesday, February 08, 2012 10:14:05 AM

Paragraph 3 – (b) (6) comments

(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, February 08, 2012 9:14 AM
To: (b) (6) - FSIS
Subject: RE: RIMD Ammonium Hydroxide DRAFT fact sheet - clarification on messages sent you on 02-07

Ask applications?

(b) (6)

Technical Information Specialist

USDA/FSIS/FSES

5601 Sunnyside Avenue

Room 2/L281, Maildrop 5269

Beltsville, MD 20705-5000

(office) (b) (6)

(fax) 301-504-2092

From: (b) (6) - FSIS
Sent: Wednesday, February 08, 2012 8:53 AM
To: (b) (6) - FSIS; (b) (6) - FSIS
Cc: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; Van, Diane - FSIS
Subject: RE: RIMD Ammonium Hydroxide DRAFT fact sheet - clarification on messages sent you on 02-07

Sure, why not also the 'Ask' applications? –that would be great, once the text is cleared/approved.

Thanks,

(b) (6)

(b) (6)

Technical Information Specialist

USDA-FSIS-FSE Staff

Meat and Poultry Hotline

5601 Sunnyside Avenue, Mailstop 5269

Beltsville, MD 20705-5000

Tel: (b) (6)

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

From: (b) (6) - FSIS
Sent: Wednesday, February 08, 2012 8:46 AM
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS; (b) (6) - FSIS; Van, Diane - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: FW: RIMD Ammonium Hydroxide DRAFT fact sheet - clarification on messages sent you on 02-07

(b) (6)

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(b) (6)

From: (b) (6)
To: Ransom, Gerri - FSIS
Subject: RE: pubilc comment on federal register FW: gaency makes it so no ordinary american citizen can sit on boad - thats why these agencies are going wildly out orbit
Date: Tuesday, March 27, 2012 3:28:23 PM

We'll attend by phone.

(b) (6)

(b) (6) Ph.D. Microbiologist
FDA CORE Network, Signals and Surveillance Team
New address: 4300 River Road, Room 3162
College Park, MD 20740
Phone (b) (6)
Cell (b) (6)
FAX 301-436-3221
e-mail (b) (6) @fda.hhs.gov

For more information on CORE, please go to: http://www.fda.gov/Food/FoodSafety/CORENetwork/default.htm

---

From: Ransom, Gerri - FSIS [mailto:Gerri.Ransom@fsis.usda.gov]
Sent: Tuesday, March 27, 2012 12:07 PM
To: (b) (6)
Subject: RE: pubilc comment on federal register FW: gaency makes it so no ordinary american citizen can sit on boad - thats why these agencies are going wildly out orbit

YES.

(b) (6) is FDA coming over in-person to meeting tomorrow, or will you attend by phone?

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) [redacted] @fda.hhs.gov]
Sent: Tuesday, March 27, 2012 12:04 PM
To: Ransom, Gerri - FSIS
Subject: RE: pubilc comment on federal register FW: gaency makes it so no ordinary american citizen can sit on boad - thats why these agencies are going wildly out orbit

thanks. Hmmm--though, the pink slime comment should probably be about some other advisory committee....

From: Ransom, Gerri - FSIS [mailto:Gerri.Ransom@fsis.usda.gov]
Sent: Tuesday, March 27, 2012 10:34 AM
To: (b) (6) [redacted] ; (b) (6) [redacted]
Subject: FW: pubilc comment on federal register FW: gaency makes it so no ordinary american citizen can sit on boad - thats why these agencies are going wildly out orbit

---

From: (b) (6) [redacted] - FSIS
Sent: Monday, March 26, 2012 9:26 AM
To: Ransom, Gerri - FSIS
Subject: FW: pubilc comment on federal register FW: gaency makes it so no ordinary american citizen can sit on boad - thats why these agencies are going wildly out orbit

FYI

(b) (6) [redacted]
Advisory Committee Specialist
USDA,FSIS,OPHS,MD,NACMCF
Stop 3777, PP3, 9-210B
1400 Independence Avenue, SW
Washington, DC 20250
Office: 2(b) (6) [redacted]
Fax: 202-690-6364
Email: (b) (6) [redacted] *@fsis.usda.gov*

From: usacitizen1 usacitizen1 [mailto:usacitizen1@live.com]
Sent: Saturday, March 24, 2012 6:58 PM
To: (b) (6) [redacted] - FSIS; alfred.almanza@fsis.usda.gov; deficitreduction@senate.gov; info@taxpayer.net; media@cagw.org
Subject: pubilc comment on federal register FW: gaency makes it so no ordinary american citizen can sit on boad - thats why these agencies are going wildly out orbit

no beltway insiders shoudl be chosen. you should look for an honest person. insiders are always chosen. that is why our federal govt is so insane these days. no common sense is being shown. present decisions issuing from usda are hurting america. many countries dont want to buy american food.they have to be pressured to do it. they know we are getting ge frankenfood, cloning, and other horrors, where you dont label the bgh and other crap thatis done to food. this agency is sick and dishonest to the public. the quality of who is on the present advisory board, in my opinion, is not good. it needs iimprovement. what is being done to american people by the lousy people working at the usda is beyond belief. giving us pink slime to eat -thats an indication. esepcially in these times of bovine spongiform encelopathy.
jean public

To: usacitizen1@live.com
Subject: gaency makes it so no ordinary american citizen can sit on boad - thats why these agencies are going wildly out orbit
From: (b) (6) @aol.com
Date: Thu, 22 Mar 2012 10:30:09 -0400

[Federal Register Volume 77, Number 56 (Thursday, March 22, 2012)]
[Notices]
[Pages 16807-16809]
From the Federal Register Online via the Government Printing Office
[www.gpo.gov]
[FR Doc No: 2012-6895]

DEPARTMENT OF AGRICULTURE

Food Safety Inspection Service

[Docket No. FSIS-2012-0010]

Nominations for Membership on the National Advisory Committee on Microbiological Criteria for Foods

AGENCY: Food Safety and Inspection Service, USDA.

ACTION: Notice.

SUMMARY: This notice is announcing that the U.S. Department of Agriculture (USDA) is soliciting nominations for membership to fill 16 vacancies on the National Advisory Committee on Microbiological Criteria for Foods (NACMCF).

NACMCF is seeking members with scientific expertise in the fields of epidemiology, food technology, microbiology (food, clinical, and predictive), toxicology, risk assessment, infectious disease, biostatistics, and other related sciences. NACMCF is seeking applications from persons from academia, industry, consumer groups, State governments, and the Federal Government, as well as all other interested persons with such expertise.

Please note that federally registered lobbyists cannot be considered for USDA advisory committee membership. Members can only serve on one USDA advisory committee at a time. All nominees will undergo a USDA background check.

Members who are not Federal government employees will be appointed to serve as non-compensated special government employees (SGEs). SGEs will be subject to appropriate conflict of interest statutes and standards of ethical conduct.

To receive consideration for serving on the NACMCF, a nominee must submit a resume and USDA Advisory Committee Membership Background Information form AD-755. The resume or curriculum vitae must be limited to five one-sided pages and should include educational background, expertise, and a list of select publications. For submissions received that are more than five one-sided pages in length, only the first five pages will be reviewed. USDA Advisory Committee Membership Background Information form AD-755 is available online at: http://www.ocio.usda.gov/forms/doc/AD-755.pdf.

DATES: Nominations including a cover letter to the Secretary, and the nominee's typed resume or curriculum vitae and a completed USDA Advisory Committee Membership Background

[[Page 16808]]

Information form AD-755 must be received by April 23, 2012. Self nominations are welcome.

ADDRESSES: Nomination packages including a cover letter to the Secretary accompanied by a resume and AD-755 form can be sent by mail to: Tom Vilsack, Secretary, U.S. Department of Agriculture, 1400 Independence Avenue SW., Washington, DC 20250, Attn: National Advisory

Committee on Microbiological Criteria for Foods.

FOR FURTHER INFORMATION CONTACT: Ms. Karen Thomas-Sharp, Advisory Committee Specialist, by telephone at 202-690-6620 or by email karen.thomas-sharp@fsis.usda.gov.

The Food Safety and Inspection Service (FSIS) invites interested persons to submit comments on this notice. Comments may be submitted by either of the following methods:

Federal eRulemaking Portal: This Web site (http://www.regulations.gov) provides the ability to type short comments directly into the comment field on this Web page or attach a file for lengthier comments. Follow the online instructions at that site for submitting comments.

Mail, including CD-ROMS: Send to Docket Clerk, USDA, FSIS Docket Room, Patriots Plaza 3, 1400 Independence Avenue SW., Mailstop 3782, Room 8-163A, Washington, DC 20250-3700.

Hand- or courier-delivered items: Deliver to the Docket Clerk, USDA, FSIS Docket Room at Patriots Plaza 3, 355 E. Street SW., Room 8-163A, Washington, DC 20250-3700 between 8:30 a.m. and 4:30 p.m., Monday through Friday.

Instructions: All items submitted by mail or electronic mail must include the Agency name and docket number FSIS-2012-0010. Comments received in response to this docket will be made available for public inspection and posted without change, including any personal information, to http://www.regulations.gov.

Docket: For access to background documents or comments received, go to the FSIS Docket Room at Patriots Plaza 3, 355 E. Street SW., Room 8-164, Washington, DC 20250-3700 between 8:30 a.m. and 4:30 p.m., Monday through Friday.

SUPPLEMENTARY INFORMATION:

Background

The NACMCF was established in March 1988, in response to a recommendation in a 1985 report of the National Academy of Sciences Committee on Food Protection, Subcommittee on Microbiological Criteria, ``An Evaluation of the Role of Microbiological Criteria for Foods.'' The current charter for the NACMCF and other information about the Committee are available for viewing to the public on the FSIS Web site at: http://www.fsis.usda.gov/About_FSIS/NACMCF/index.asp.

The Committee provides scientific advice and recommendations to the Secretary of Agriculture and the Secretary of Health and Human Services concerning the development of microbiological criteria by which the safety and wholesomeness of food can be assessed. For example, the Committee assists in the development of criteria for microorganisms that indicate whether food has been processed using good manufacturing practices.

Appointments to the Committee will be made by the Secretary of Agriculture after consultation with the Secretary of Health and Human Services to ensure that recommendations made by the Committee take into account the needs of the diverse groups served by the Department.

Given the complexity of issues, the full Committee expects to meet at least once a year by teleconference or in-person, and the meetings will be announced in the Federal Register. The subcommittees will meet as deemed necessary by the chairperson and will be held as working group meetings in an open public forum. Subcommittees also may meet through teleconference or by computer-based conferencing (Webinars). Subcommittees may invite technical experts to present information for consideration by the subcommittee. The subcommittee meetings will not be announced in the Federal Register. FSIS will announce the agenda and subcommittee working group meetings through the Constituent Update, available online at http://www.fsis.usda.gov/news_&_events/Constituent_Update/index.asp.

NACMCF holds subcommittee meetings in order to accomplish the work of NACMCF; all subcommittee work is reviewed and approved during a public meeting of the full Committee, as announced in the Federal Register. All data and records available to the full Committee are expected to be available to the public when the full Committee reviews and approves the work of the subcommittee.

Advisory Committee members have a two-year term, renewable for two consecutive terms. Members are expected to attend all in-person meetings for the smooth functioning of this advisory committee. However, the Advisory Committee realizes that unexpected events or extenuating circumstances (e.g., a personal or family emergency) may

result in a member's inability to attend an in-person meeting and that attendance through teleconferencing may be necessary. Some meetings may be held through teleconferencing and or Webinars exclusively.

Members must be prepared to work outside of scheduled Committee and subcommittee meetings and may be required to assist in document preparation. Committee members serve on a voluntary basis; however, travel expenses and per diem reimbursement are available.

Regarding Nominees Who Are Selected

All SGE and Federal government employee nominees who are selected must complete the Office of Government Ethics (OGE) 450 Confidential Financial Disclosure Report before rendering any advice or prior to their first meeting. All members will be reviewed for conflict of interest pursuant to 18 U.S.C. 208 in relation to specific NACMCF work charges. Financial disclosure updates will be required annually. Members must report any changes in financial holdings requiring additional disclosure. OGE 450 forms are available on-line at: http://www.oge.gov/Financial-Disclosure/Confidential-Financial-Disclosure-450/OGE-Form-450/.

Additional Public Notification

FSIS will announce this notice online through the FSIS Web page located at http://www.fsis.usda.gov/regulations & policies/Federal Register Notices/index.
.

FSIS will also make copies of this Federal Register publication available through the FSIS Constituent Update, which is used to provide information regarding FSIS policies, procedures, regulations, Federal Register notices, FSIS public meetings, and other types of information that could affect or would be of interest to constituents and stakeholders. The Update is communicated via Listserv, a free electronic mail subscription service for industry, trade groups, consumer interest groups, health professionals, and other individuals who have asked to be included. The Update is also available on the FSIS Web page. In addition, FSIS offers an electronic mail subscription service which provides automatic and customized access to selected food safety news and information. This service is available at http://www.fsis.usda.gov/News & Events/Email Subscription/. Options range from recalls to export information to regulations, directives, and notices. Customers can add or

[[Page 16809]]

delete subscriptions themselves, and have the option to password protect their accounts.

USDA Nondiscrimination Statement

USDA prohibits discrimination in all its programs and activities on the basis of race, color, national origin, gender, religion, age, disability, political beliefs, sexual orientation, and marital or family status. (Not all prohibited bases apply to all programs.) Persons with disabilities who require alternative means for communication of program information (Braille, large print, or audiotape.) should contact USDA's Target Center at 202-720-2600 (voice and TTY).

To file a written complaint of discrimination, write USDA, Office of the Assistant Secretary for Civil Rights, 1400 Independence Avenue SW., Washington, DC 20250-9410 or call 202-720-5964 (voice and TTY). USDA is an equal opportunity provider and employer.

Done at Washington, DC, on March 19, 2012.
Alfred V. Almanza,
Administrator.
[FR Doc. 2012-6895 Filed 3-21-12; 8:45 am]
BILLING CODE 3410-DM-P

From: (b) (6) - FNS
To: Lavallee, Aaron - OC; Jarvis, Michael - AMS
Cc: (b) (6) - FNS; (b) (6) - FNS; Fillpot, Dirk - FSIS; Mabry, Brian - FSIS
Subject: RE: Question for USDA
Date: Friday, March 02, 2012 9:01:52 AM

Good Morning Aaron,

Thank you. We'll provide Penny with the response below. As discussed, in anticipation of the school district requesting more specific information on whether any beef product it received through USDA included the LFTB, I'm looping in Mike to see what AMS might be able to provide.

Thanks everyone,
(b) (6)

From: Lavallee, Aaron - OC
Sent: Thursday, March 01, 2012 5:02 PM
To: (b) (6) FNS; Jarvis, Michael - AMS; Fillpot, Dirk - FSIS; Mabry, Brian - FSIS
Cc: (b) (6) - FNS
Subject: RE: Question for USDA

Here is the cleared response – If someone at SERO can let me know this was received and that this will be the version sent to Miami Dade county I would greatly appreciate it. CCing FSIS so that they can be ready in the event this goes to the press.

RESPONSE
The National School Lunch Program (NSLP), administered by the USDA, purchases approximately 20 percent of the products served in schools across the country. In other words, the majority, approximately 80 percent, is purchased by schools or school districts directly through private vendors and not USDA. In its role as the purchasing agent, to quantify how much of a particular product purchased by USDA is served in specific school districts or specific schools is difficult to measure and depends upon a case by case or even school-by-school basis. Procurement officials for schools may have this information.

Since the early 1990s, Lean Finely Textured Beef (LFTB) has been allowed as a component of the ground beef purchased by USDA for distribution through the NSLP. The maximum allowable percentage of LFTB that may be formulated into single servings of the ground beef purchased for the NSLP is 15 percent, which is similar to the composition found in many commercially available ground beef products. USDA does not purchase LFTB directly. Rather, LFTB may be used as a raw material in USDA-purchased ground beef products after it undergoes stringent testing. Of the ground beef purchased by USDA in 2011 for the NSLP, LFTB comprised approximately 6.5 percent of the total volume.

The U.S. Food and Drug Administration as well as the Food Safety and Inspection Service (FSIS) considers ammonium hydroxide as "generally recognized as safe." FSIS reviewed the suitability of Beef Products, Inc.'s (BPI) use of ammonium hydroxide in order to assess its effectiveness in performing the intended technical purpose of use, at the lowest level necessary, and to ensure that the product is not adulterated or misleading to consumers.

All USDA beef purchases for the NSLP and other Federal food and nutrition assistance programs meet very high food safety standards, which include stringent pathogen testing. Beef supplied by BPI as a component of the beef products purchased by USDA for the NSLP is subject to the same strict pathogen testing requirements for beef raw ingredients.

Additional information on this product or product specific inquiries should be directed to BPI at http://www.beefproducts.com/.

From: (b) (6) - FNS
Sent: Thursday, March 01, 2012 4:24 PM
To: (b) (6) FNS; Jarvis, Michael - AMS
Cc: (b) (6) - FNS; Alexander, Bruce - FNS; (b) (6) - FNS; Lavallee, Aaron - OC; (b) (6) - FNS
Subject: FW: Question for USDA
Importance: High

Hello (b) (6) (b) (6) (b) (6) or Michael,

An Elected School Board Member is asking Penny Parham, Child Nutrition Director with Miami-Dade County Public Schools in Miami, Florida if they offer any "pink slime" (see attached FW email) beef products (ammoniated beef products) in the her schools.

Penny wants to know if there's a way to find out if her district received any of the ammoniated beef products from Beef Products, Inc (see attached Q&As) through the USDA commodities program or any other provider/vendor? (Kirk Farquharson said AMS would have to provide that information for us).

She also asked if ammoniated beef products are allowed by the USDA in the National School Lunch Program. I confirmed that they are and she found the FSIS directive indicating it is an approved ingredient/additive.

I have asked HQ if we can share the attached Q&As with Penny since they came from FSIS and AMS, not FNS. USDA's Office of Communications has also asked us to direct all media inquiries to them. Waiting to see how they want us to handle.

Penny said her Board member is looking for a quick answer and that it's possible her Board Member may talk to the media about the answers we give.

Please advise on how to help her track down a response asap.

Thanks,
(b) (6) [redacted]

From: Parham, Penny [mailto(b) (6) [redacted] @dadeschools.net]
Sent: Thursday, March 01, 2012 2:50 PM
To: (b) (6) [redacted] - FNS
Subject: Question for USDA

Hello Aaron,

I have a question regarding USDA policy – I do not have you telephone number!

Can you call me at (b) (6) [redacted] or send me your number?

Thanks!

Penny Parham, MS, RD
Administrative Director, Department of Food and Nutrition
Miami-Dade County Public Schools
7042 West Flagler Street
Miami, FL 33144
office 786.275.0420
fax 786.275.0844
cellular (b) (6) [redacted]
(b) (6) [redacted] @dadeschools.net

From: (b) (6) - FSIS
To: Canavan, Jeff - FSIS
Subject: RE: Question
Date: Tuesday, March 27, 2012 8:19:58 AM

(b) (6) and I both believe consumers should have a choice because this is a rendered product and is inferior like a filler when though it comes from the scraps of a carcass.

From: Canavan, Jeff - FSIS
Sent: Tuesday, March 27, 2012 7:19 AM
To: (b) (6) - FSIS
Subject: RE: Question

Yeah, (b) (6) said Cargill has shut down a plant. No grocery stores want FTB for ground beef. I imagine they will divert it to truly secondary product uses such as beef filling for a beef ravioli. We see LFTB used there.

Jeff

From: (b) (6) - FSIS
Sent: Tuesday, March 27, 2012 8:16 AM
To: Canavan, Jeff - FSIS
Subject: RE: Question

I like that solution…

(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: Canavan, Jeff - FSIS
Sent: Tuesday, March 27, 2012 7:15 AM
To: (b) (6) - FSIS
Subject: RE: Question

I don't think so. We are getting a lot of pressure and may allow a claim such as "contains no finely textured beef." The final decision is with the Administrator for consideration as we speak. Hope to hear something today.

Jeff

From: (b) (6) - FSIS
Sent: Tuesday, March 27, 2012 7:16 AM
To: Canavan, Jeff - FSIS
Subject: RE: Question

Will we ever change that decision? There was a big headline news story last night on

FOX and it said that several of the plants producing this product have closed due to the public protect…

(b) (6) MS, VMD
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From: Canavan, Jeff - FSIS
Sent: Tuesday, March 27, 2012 4:10 AM
To: (b) (6) - FSIS
Subject: Re: Question

(b) (6)

Yes, labeling of LFTB is similar to AMR. The commidity itself needs a descriptive designation, e.g.,"lean finely textured beef" or "BPI lean chips, derived from beef trimmings." However, FSIS determined it can be used in secondary products (including ground beef and hamburger) and just listed as beef.

Jeff

Jeffrey W. Canavan, MPA, RD
Deputy Director
Labeling and Program Delivery Division
USDA, FSIS, OPPD, LPDD

From: (b) (6) - FSIS
Sent: Tuesday, March 27, 2012 02:56 AM
To: Canavan, Jeff - FSIS
Subject: FW: Question

Jeff,

Can you answer (b) (6) question? Is this like AMR, once it is processed and then incorporated it is no longer AMR but just 'beef'?

(b) (6)

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

Subject: Question

Hi (b) (6)

In all this discussion from FSIS about removing "pink slime" from ground beef....is this not the following true???

> "Pink Slime" is Lean Finely Textured Beef (LFTB)
>
> According to § 319.15(a), chopped beef and ground beef **cannot** contain LFTB.
> According to § 319.15(b), hamburger **cannot** contain LFTB.
> According to § 319.15(c), beef patties **can** contain LFTB.
>
> Is it not fraud to put LFTB in something and call it chopped beef, ground beef, or hamburger.

(b) (6) / Consumer Safety Officer

USDA, FSIS, OPPD, Policy Development Division

Edward Zorinsky Federal Building

1616 Capitol Avenue, Suite 260

Omaha NE 68102-5908

(b) (6)

Submit your questions to...

http://askfsis.custhelp.com

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Question
Date: Tuesday, March 27, 2012 8:18:17 AM

Did not see the FOX. What I saw was on Channel 7 ABC news. It was the lady who was head of BPI speaking to the press.

(b) (6) Consumer Safety Officer
USDA, FSIS, OPPD, Policy Development Division
Edward Zorinsky Federal Building
1616 Capitol Avenue, Suite 260
Omaha NE 68102-5908
(b) (6)
Submit your questions to...
http://askfsis.custhelp.com

From: (b) (6) - FSIS
Sent: Tuesday, March 27, 2012 7:15 AM
To: (b) (6) - FSIS
Subject: RE: Question

Did you see the report on FOX? They said ' We feed this to our children'...it is 'Beef, 100% Beef....what would you have us call it?'.....Pink Slime of course.

(b) (6) MS, VMD
PHV Staff Officer
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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 27, 2012 7:13 AM
To: Hulsey, Laura - FSIS; (b) (6) - FSIS; Butler, Kim - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: RE: Question

Also in that Public news release yesterday BPI called their product LFTB.

(b) (6) Consumer Safety Officer
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1616 Capitol Avenue, Suite 260
Omaha NE 68102-5908
(b) (6)

Submit your questions to...
http://askfsis.custhelp.com

From: Hulsey, Laura - FSIS
Sent: Tuesday, March 27, 2012 7:00 AM
To: (b) (6) - FSIS; Butler, Kim - FSIS; (b) (6) FSIS; (b) (6) - FSIS; (b) (6) [redacted] FSIS
Subject: RE: Question

I'm sure all of you have heard on the news they are discontinuing production of "pink slime"; shutting down or laying off from 3 plants.

From: (b) (6) - FSIS
To: Hulsey, Laura - FSIS
Subject: RE: Question
Date: Tuesday, March 27, 2012 8:00:24 AM

I saw the story, but one plant is still operational....and making product.

(b) (6) MS, VMD
PHV Staff Officer
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*Have you searched **askFSIS**?*

From: Hulsey, Laura - FSIS
Sent: Tuesday, March 27, 2012 7:00 AM
To: (b) (6) - FSIS; Butler, Kim - FSIS; (b) (6) FSIS
Subject: RE: Question

I'm sure all of you have heard on the news they are discontinuing production of "pink slime"; shutting down or laying off from 3 plants.

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Question
Date: Tuesday, March 27, 2012 4:54:13 AM

Good question….let me ask LPDD….I don't think they call that ammoniated beef…LFTB…it is low temperature rendered and I think they are allowed to label it as beef, finely textured.

(b) (6) MS, VMD

PHV Staff Officer

USDA, FSIS, OPPD Policy Development Division

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1616 Capitol Avenue Suite 260, Omaha, NE 68102-5908

Phone (b) (6) Fax (402) 344-5007

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Have you searched askFSIS?

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

Hi (b) (6)

In all this discussion from FSIS about removing "pink slime" from ground beef….is this not the following true???

> "Pink Slime" is Lean Finely Textured Beef (LFTB)
>
> According to § 319.15(a), chopped beef and ground beef **cannot** contain LFTB.
> According to § 319.15(b), hamburger **cannot** contain LFTB.
> According to § 319.15(c), beef patties **can** contain LFTB.
>
> Is it not fraud to put LFTB in something and call it chopped beef, ground beef, or hamburger.

(b) (6) Consumer Safety Officer

USDA, FSIS, OPPD, Policy Development Division

Edward Zorinsky Federal Building

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Omaha NE 68102-5908

(b) (6) [redacted]

Submit your questions to...

http://askfsis.custhelp.com

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: question
Date: Thursday, March 15, 2012 8:18:20 AM

Sure. Another couple of weeks and you'll have a dark stout pineapple beer.

From: (b) (6) - FSIS
Sent: Thursday, March 15, 2012 8:17 AM
To: (b) (6) - FSIS
Subject: RE: question

Ahhh. "Pink" slime is what I am looking for. Black, pineapple tasting slime is OK.

(b) (6), CSI-IIC

USDA Food Safety Inspection Service

Establishment #04390

(b) (6)

From: (b) (6) - FSIS
Sent: Thursday, March 15, 2012 8:15 AM
To: (b) (6) - FSIS
Subject: RE: question

Just as long as you didn't find pink slime in the hamburger I think your fine.

From: (b) (6) - FSIS
Sent: Thursday, March 15, 2012 7:54 AM
To: (b) (6) - FSIS
Subject: question

So, while inspecting the gut barrels I observed black slime in the bottom. Upon further examination I found that it tasted like pineapples. Is this a noncompliance?

(b) (6), CSI-IIC

USDA Food Safety Inspection Service

Establishment #04390

(b) (6)

From: (b) (6) - FSIS
To: Hulsey, Laura - FSIS
Subject: RE: Question
Date: Tuesday, March 27, 2012 8:20:23 AM

I will find it for you…I remember taking a call on it.

(b) (6) MS, VMD
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Phone (b) (6) Fax (402) 344-5007

Policy is my passion.
Have you searched askFSIS?

From: Hulsey, Laura - FSIS
Sent: Tuesday, March 27, 2012 7:20 AM
To: (b) (6) - FSIS
Subject: RE: Question

You're not talking about the e coli story, are you? I don't remember pink slime back that far.

From: (b) (6) - FSIS
Sent: Tuesday, March 27, 2012 7:19 AM
To: Hulsey, Laura - FSIS
Subject: RE: Question

Remember back about two years about there was a story in the New York times ….

(b) (6) MS, VMD
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Phone (b) (6) Fax (402) 344-5007

Policy is my passion.
Have you searched askFSIS?

From: Hulsey, Laura - FSIS
Sent: Tuesday, March 27, 2012 7:18 AM
To: (b) (6) - FSIS
Subject: RE: Question

It had to be a publicity nightmare for the company. I wonder who first called it pink slime?

From: (b) (6) - FSIS
Sent: Tuesday, March 27, 2012 7:00 AM
To: Hulsey, Laura - FSIS
Subject: RE: Question

I saw the story, but one plant is still operational….and making product.

(b) (6) MS, VMD
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1616 Capitol Avenue Suite 260, Omaha, NE 68102-5908
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Policy is my passion.
Have you searched askFSIS?

From: Hulsey, Laura - FSIS
Sent: Tuesday, March 27, 2012 7:00 AM
To: (b) (6) - FSIS; Butler, Kim - FSIS; (b) (6) - FSIS
Subject: RE: Question

I'm sure all of you have heard on the news they are discontinuing production of "pink slime"; shutting down or laying off from 3 plants.

From: (b) (6) - FSIS
Sent: Tuesday, March 27, 2012 6:58 AM
To: Butler, Kim - FSIS; (b) (6) - FSIS
Subject: FW: Question

If you also have the same question (b) (6) had....

From: Canavan, Jeff - FSIS
Sent: Tuesday, March 27, 2012 4:10 AM
To: (b) (6) - FSIS
Subject: Re: Question

(b) (6)

Yes, labeling of LFTB is similar to AMR. The commidity itself needs a descriptive designation, e.g.,"lean finely textured beef" or "BPI lean chips, derived from beef trimmings." However, FSIS determined it can be used in secondary products (including ground beef and hamburger) and just listed as beef.

Jeff

Jeffrey W. Canavan, MPA, RD
Deputy Director
Labeling and Program Delivery Division
USDA, FSIS, OPPD, LPDD

From: (b) (6) - FSIS
Sent: Tuesday, March 27, 2012 02:56 AM
To: Canavan, Jeff - FSIS
Subject: FW: Question

Jeff,

Can you answer (b) (6) question? Is this like AMR, once it is processed and then incorporated it is no longer AMR but just 'beef'?

(b) (6)

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

Hi (b) (6)

In all this discussion from FSIS about removing "pink slime" from ground beef….is this not the following true???

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Edward Zorinsky Federal Building
1616 Capitol Avenue, Suite 260
Omaha NE 68102-5908
(b) (6)

Submit your questions to...
http://askfsis.custhelp.com

From:	Mabry, Brian - FSIS
To:	Fillpot, Dirk - FSIS; Gould, Christopher - FSIS
Subject:	RE: Quick question on "pink slime"
Date:	Thursday, March 15, 2012 2:51:58 PM

Dirk's got it about perfect.

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 I fax 202.690.0460
Brian.Mabry@fsis.usda.gov
www.fsis.usda.gov

-----Original Message-----
From: Fillpot, Dirk - FSIS
Sent: Thursday, March 15, 2012 2:45 PM
To: Gould, Christopher - FSIS; Mabry, Brian - FSIS
Subject: RE: Quick question on "pink slime"

Disclaimer - overly simplified explanation: When they first started making the product, they applied ammonia at a 100% kill level, but they lowered that (which is a sensitive issue because they didn't inform us before doing so) and then some people started to get sick (ala the NY Times Pulitzer-winning story), and now we test it because they no longer apply the 100% kill level - at least that's my lay explanation, and probably overly simplified.

Dirk Fillpot
Media Supervisor
Congressional and Public Affairs
Office of Public Affairs and Consumer Education
USDA Food Safety and Inspection Service
Washington, D.C. 20250
Phone: (202) 690-3112
Cell: (202) 695-9950
dirk.fillpot@fsis.usda.gov

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

-----Original Message-----
From: Gould, Christopher - FSIS
Sent: Thursday, March 15, 2012 2:43 PM
To: Fillpot, Dirk - FSIS; Mabry, Brian - FSIS
Subject: Quick question on "pink slime"

So when I talked to Phil, he said as long as they follow their procedures, there's no food safety issue but that we do test whereas we weren't testing before - anything I should know about what he means by that?

[redacted] Office
[redacted]ety & Inspection Service
[redacted]

From: (b) (6) FSIS
To: Gaffney, Neil - FSIS
Subject: RE: Quick Question
Date: Thursday, March 15, 2012 4:02:47 PM

Gracias much appreciated☺

(b) (6)

Program Evaluation and Improvement Staff

Office of Program Evaluation, Enforcement and Review

Food Safety and Inspection Service, USDA

Phone (b) (6)

Fax: (202) 690-1030

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

From: Gaffney, Neil - FSIS
Sent: Thursday, March 15, 2012 3:59 PM
To: (b) (6) - FSIS
Subject: RE: Quick Question

I'll get right on that. Never mind keeping (b) (6) happy (or less unhappy) and staying out of the OFS and OC doghouses……will put your needs at the top of the list.

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

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---

From: (b) (6) - FSIS
Sent: Thursday, March 15, 2012 3:54 PM
To: Gaffney, Neil - FSIS
Subject: RE: Quick Question

Ok fine just convince him to come back then!

(b) (6)

Program Evaluation and Improvement Staff

Office of Program Evaluation, Enforcement and Review

Food Safety and Inspection Service, USDA

Phone: (b) (6)

Fax: (202) 690-1030

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

From: Gaffney, Neil - FSIS
Sent: Thursday, March 15, 2012 3:52 PM
To: (b) (6) - FSIS
Subject: RE: Quick Question

I would but he would accuse me of flirting with you, trying to get on good terms with you.....

Neil Gaffney

Press Officer

Office of Public Affairs and Consumer Education

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http://twitter.com/usdafoodsafety

http://www.fsis.usda.gov

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---

From: (b) (6) - FSIS
Sent: Thursday, March 15, 2012 3:52 PM
To: Gaffney, Neil - FSIS
Subject: RE: Quick Question

Lol exactly - next time he comes over to congratulate you on your work can you please let him know?

(b) (6)

Program Evaluation and Improvement Staff

Office of Program Evaluation, Enforcement and Review

Food Safety and Inspection Service, USDA

Phone: (b) (6)

Fax: (202) 690-1030

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

From: Gaffney, Neil - FSIS
Sent: Thursday, March 15, 2012 3:51 PM
To: (b) (6) - FSIS
Subject: RE: Quick Question

And/or give you a promotion and raise.

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

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http://twitter.com/usdafoodsafety

http://www.fsis.usda.gov

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---

From: (b) (6) - FSIS
Sent: Thursday, March 15, 2012 3:50 PM
To: Gaffney, Neil - FSIS
Subject: RE: Quick Question

Haha funny no, he still needs to come back!!

(b) (6)

Program Evaluation and Improvement Staff

Office of Program Evaluation, Enforcement and Review

Food Safety and Inspection Service, USDA

Phone (b) (6)

Fax: (202) 690-1030

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

From: Gaffney, Neil - FSIS
Sent: Thursday, March 15, 2012 3:42 PM
To: (b) (6) - FSIS
Subject: RE: Quick Question

No, you're nicer. And prettier. (I know, I know, I just had a workplace sensitivity training violation. Sue me.)

Neil Gaffney

Press Officer

Office of Public Affairs and Consumer Education

Food Safety and Inspection Service

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http://twitter.com/usdafoodsafety

http://www.fsis.usda.gov

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---

From: (b) (6) - FSIS
Sent: Thursday, March 15, 2012 3:41 PM
To: Gaffney, Neil - FSIS
Subject: RE: Quick Question

So he can come back!!

(b) (6)

Program Evaluation and Improvement Staff

Office of Program Evaluation, Enforcement and Review

Food Safety and Inspection Service, USDA

Phone: (b) (6)

Fax: (202) 690-1030

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

From: Gaffney, Neil - FSIS
Sent: Thursday, March 15, 2012 3:37 PM
To: (b) (6) - FSIS
Subject: RE: Quick Question

Wow……I mean……wow.

Memo to self: (b) (6) is not to be trifled with.

Neil Gaffney

Press Officer

Office of Public Affairs and Consumer Education

Food Safety and Inspection Service

U.S. Department of Agriculture

1400 Independence Avenue, SW, Rm. 1175-South Building

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---

From: (b) (6) - FSIS
Sent: Thursday, March 15, 2012 3:36 PM
To: Gaffney, Neil - FSIS
Subject: RE: Quick Question

Good-- I hope nobody shares lunch or plays nicely with him ☺

(b) (6)

Program Evaluation and Improvement Staff

Office of Program Evaluation, Enforcement and Review

Food Safety and Inspection Service, USDA

Phone: (b) (6)

Fax: (202) 690-1030

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

From: Gaffney, Neil - FSIS
Sent: Thursday, March 15, 2012 3:33 PM
To: (b) (6) - FSIS
Subject: RE: Quick Question

Your old boss dropped in yesterday afternoon to bother me, er, say hello (he said he had heard I had been doing some great work this week; needless to say, I was skeptical). I asked him how he was liking his new school and whether or not he had made any new friends. He said all the kids in his new school dress funny and listen to weird music. Hmmm……

Neil Gaffney

Press Officer

Office of Public Affairs and Consumer Education

Food Safety and Inspection Service

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http://twitter.com/usdafoodsafety

http://www.fsis.usda.gov

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---

From: (b) (6) - FSIS
Sent: Wednesday, March 14, 2012 4:17 PM
To: Gaffney, Neil - FSIS
Subject: RE: Quick Question

LOL I won't tell her you said that.

(b) (6)

Program Evaluation and Improvement Staff

Office of Program Evaluation, Enforcement and Review

Food Safety and Inspection Service, USDA

Phone: (b) (6)

Fax: (202) 690-1030

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

From: Gaffney, Neil - FSIS
Sent: Wednesday, March 14, 2012 4:16 PM
To: (b) (6) - FSIS
Subject: RE: Quick Question

She doesn't. She is just being nice. She's annoying (to (b) (6) that way.

Neil Gaffney

Press Officer

Office of Public Affairs and Consumer Education

Food Safety and Inspection Service

U.S. Department of Agriculture

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http://twitter.com/usdafoodsafety

http://www.fsis.usda.gov

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---

From: (b) (6) [redacted] - FSIS
Sent: Wednesday, March 14, 2012 4:15 PM
To: Gaffney, Neil - FSIS
Subject: RE: Quick Question

HA! I told him she missed him ☺

(b) (6) [redacted]

Program Evaluation and Improvement Staff

Office of Program Evaluation, Enforcement and Review

Food Safety and Inspection Service, USDA

Phone: (b) (6) [redacted]

Fax: (202) 690-1030

(b) (6) [redacted] @fsis.usda.gov

From: Gaffney, Neil - FSIS
Sent: Wednesday, March 14, 2012 4:14 PM
To: (b) (6) [redacted] - FSIS
Subject: RE: Quick Question

He torments me on Facebook and is nice to Atiya (Khan). Shocker.

Neil Gaffney

Press Officer

Office of Public Affairs and Consumer Education

Food Safety and Inspection Service

U.S. Department of Agriculture

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http://www.fsis.usda.gov

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---

From: (b) (6) [redacted] - FSIS
Sent: Wednesday, March 14, 2012 4:11 PM
To: Gaffney, Neil - FSIS
Subject: RE: Quick Question

Haha! That sounds like him! And that's fine, blame him for everything….as I sure do right now!! ☺

(b) (6) [redacted]

Program Evaluation and Improvement Staff

Office of Program Evaluation, Enforcement and Review

Food Safety and Inspection Service, USDA

Phone: (b) (6) [redacted]

Fax: (202) 690-1030

(b) (6) [redacted] @fsis.usda.gov

From: Gaffney, Neil - FSIS
Sent: Wednesday, March 14, 2012 4:10 PM
To: (b) (6) [redacted] - FSIS
Subject: RE: Quick Question

I actually want to blame your old boss since he blamed me for the pink slime coverage……

Neil Gaffney

Press Officer

Office of Public Affairs and Consumer Education

Food Safety and Inspection Service

U.S. Department of Agriculture

1400 Independence Avenue, SW, Rm. 1175-South Building

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http://twitter.com/usdafoodsafety

http://www.fsis.usda.gov

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From: (b) (6) - FSIS
Sent: Wednesday, March 14, 2012 4:09 PM
To: Gaffney, Neil - FSIS
Cc: (b) (6) - FSIS
Subject: RE: Quick Question

No problem. Don't apologize!

(b) (6)

Program Evaluation and Improvement Staff

Office of Program Evaluation, Enforcement and Review

Food Safety and Inspection Service, USDA

Phone: (b) (6)

Fax: (202) 690-1030

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

From: Gaffney, Neil - FSIS
Sent: Wednesday, March 14, 2012 4:08 PM
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS
Subject: RE: Quick Question

Okay, thank you. Sorry to bother you.

Neil Gaffney

Press Officer

Office of Public Affairs and Consumer Education

Food Safety and Inspection Service

U.S. Department of Agriculture

1400 Independence Avenue, SW, Rm. 1175-South Building

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http://twitter.com/usdafoodsafety

http://www.fsis.usda.gov

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From: (b) (6) - FSIS
Sent: Wednesday, March 14, 2012 4:07 PM
To: Gaffney, Neil - FSIS
Cc: (b) (6) - FSIS
Subject: RE: Quick Question

Hi Neil,

The OPEER enforcement report includes more than just humane handling, but (b) (6) is checking on the DAIG report for you, which can be requested through footprints. I'm copying him here and he is going to respond to you as well. Thanks.

(b) (6)

Program Evaluation and Improvement Staff

Office of Program Evaluation, Enforcement and Review

Food Safety and Inspection Service, USDA

Phone: (b) (6)

Fax: (202) 690-1030

(b) (6) fsis.usda.gov

From: Gaffney, Neil - FSIS
Sent: Wednesday, March 14, 2012 4:00 PM
To: (b) (6) - FSIS
Subject: Quick Question

Hi (b) (6) –

Sorry to trouble you with this but….by any chance do you know where on the FSIS website I can find the quarterly reports for humane handling violations? I'm guessing here:

http://www.fsis.usda.gov/Regulations_&_Policies/Quarterly_Enforcement_Reports/index.asp

Regards,

Neil Gaffney

Press Officer

Office of Public Affairs and Consumer Education

Food Safety and Inspection Service

U.S. Department of Agriculture

1400 Independence Avenue, SW, Rm. 1175-South Building

Washington, DC 20250

O.: 202-690-3386; BB: 202-573-1845; Fax. 202-690-0460

Neil.Gaffney@fsis.usda.gov

http://www.youtube.com/USDAFoodSafety

http://twitter.com/usdafoodsafety

http://www.fsis.usda.gov

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From: Gaffney, Neil - FSIS
To: (b) (6) - FSIS
Subject: RE: Quick Question
Date: Wednesday, March 14, 2012 4:28:32 PM

You, too.

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

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http://twitter.com/usdafoodsafety

http://www.fsis.usda.gov

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---

From: (b) (6) - FSIS
Sent: Wednesday, March 14, 2012 4:28 PM
To: Gaffney, Neil - FSIS
Subject: RE: Quick Question

so you won't have to worry about me esp since you gave me the rest of the day off have a nice evening!

(b) (6)

Program Evaluation and Improvement Staff

Office of Program Evaluation, Enforcement and Review

Food Safety and Inspection Service, USDA

Phone: (b) (6)

Fax: (202) 690-1030

(b) (6) fsis.usda.gov

From: Gaffney, Neil - FSIS
Sent: Wednesday, March 14, 2012 4:19 PM
To: (b) (6) - FSIS
Subject: RE: Quick Question

We trust each other and look out for each other. Especially against evil, Debbie Downer (cows) Eeyore-type people like (b) (6)

Neil Gaffney

Press Officer

Office of Public Affairs and Consumer Education

Food Safety and Inspection Service

U.S. Department of Agriculture

1400 Independence Avenue, SW, Rm. 1175-South Building

Washington, DC 20250

O.: 202-690-3386; BB: 202-573-1845; Fax. 202-690-0460

Neil.Gaffney@fsis.usda.gov

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http://twitter.com/usdafoodsafety

http://www.fsis.usda.gov

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---

From: (b) (6) - FSIS
Sent: Wednesday, March 14, 2012 4:18 PM
To: Gaffney, Neil - FSIS
Subject: RE: Quick Question

I learn new rules around here every day.

(b) (6)

Program Evaluation and Improvement Staff

Office of Program Evaluation, Enforcement and Review

Food Safety and Inspection Service, USDA

Phone: (b) (6)

Fax: (202) 690-1030

(b) (6) fsis.usda.gov

From: Gaffney, Neil - FSIS
Sent: Wednesday, March 14, 2012 4:17 PM
To: (b) (6) - FSIS
Subject: RE: Quick Question

She's my office spouse, so it's okay.

Neil Gaffney

Press Officer

Office of Public Affairs and Consumer Education

Food Safety and Inspection Service

U.S. Department of Agriculture

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Washington, DC 20250

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Neil.Gaffney@fsis.usda.gov

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http://twitter.com/usdafoodsafety

http://www.fsis.usda.gov

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---

From: (b) (6) - FSIS
Sent: Wednesday, March 14, 2012 4:17 PM
To: Gaffney, Neil - FSIS
Subject: RE: Quick Question

LOL I won't tell her you said that.

(b) (6)

Program Evaluation and Improvement Staff

Office of Program Evaluation, Enforcement and Review

Food Safety and Inspection Service, USDA

Phone: (b) (6)

Fax: (202) 690-1030

From: Blake, Carol - FSIS
To: (b) (6) - FSIS
Cc: Cardwell, Rene - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: RE: RE: Weekly Report to the President - March 27
Date: Friday, March 23, 2012 3:29:57 PM
Attachments: Weekly Report to the President - March 27 2012.docx

---

A few edits. thanks!

Carol Blake
Assistant Administrator
Office of Public Affairs and Consumer Education
Food Safety and Inspection Service, USDA
Room 339-E Whitten Building
Washington, DC 20250
Phone: (202) 720-3884
Fax: (202) 205-0301
Cell: (b) (6)
carol.blake@fsis.usda.gov

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

From: (b) (6) - FSIS
Sent: Friday, March 23, 2012 1:02 PM
To: Blake, Carol - FSIS
Cc: Cardwell, Rene - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: RE: Weekly Report to the President - March 27
Importance: High

<< File: Weekly Report to the President - March 27, 2012.docx >>

Hi Carol,

This week's President report is attached for your review/clearance.

Thanks and Have a Wonderful Day!

(b) (6) *Issues Analyst*

Executive Correspondence and Issues Management Staff

Office of Public Affairs and Consumer Education

Food Safety and Inspection Service

1400 Independence Ave. S.W., Room 1166-S, Washington, DC 20250-3700

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

Email: (b) (6) [redacted] *fsis.usda.gov*

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

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

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Recording calls about Ammonia in beef in Hotline Database
Date: Thursday, February 02, 2012 10:50:36 AM

Sure will when I find it. I'm still searching in my files.

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

From: (b) (6) - FSIS
Sent: Thursday, February 02, 2012 10:50 AM
To: (b) (6) - FSIS
Subject: RE: Recording calls about Ammonia in beef in Hotline Database

Ok. Thanks. She was from school program.

I don't know anything about it. Would you send me a copy of the letter…just to have an idea of what its about?

(b) (6) *M.S.*

Technical Information Specialist

(b) (6) fsis.usda.gov

(b) (6)

From: (b) (6) - FSIS
Sent: Thursday, February 02, 2012 10:48 AM
To: (b) (6) - FSIS
Subject: RE: Recording calls about Ammonia in beef in Hotline Database

If you have too yes especially if the questions are too complex. If they are just making comments and not really asking anything it gets tougher.

I'm trying to create my own talking points from a letter I have from ECIMS about it (just basics) from 2011 but I can't find my e-file version. I think it was sent to all of us sometime in April of last year.

(b) (6) **RD RN**
Technical Information Specialist

USDA/FSIS Food Safety Education Staff
2L-248D
5601 Sunnyside Avenue
Beltsville, MD 20705
Phone (b) (6)
(b) (6) fsis.usda.gov

From: (b) (6) - FSIS
Sent: Thursday, February 02, 2012 10:44 AM
To: (b) (6) - FSIS
Subject: RE: Recording calls about Ammonia in beef in Hotline Database

I just got a call about this- do we send them to the tech center?

(b) (6) *M.S.*

Technical Information Specialist

(b) (6) fsis.usda.gov

(b) (6)

From: (b) (6) - FSIS
Sent: Thursday, February 02, 2012 9:56 AM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - Commissioned Corps - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: Recording calls about Ammonia in beef in Hotline Database
Importance: High

Hi,

(b) (6) is working on getting us talking points. We have had several questions about this topic pop up in the Ask Karen email since yesterday (McDonalds story in the news) and the tone is not positive. I suspect we will be getting calls about this topic on the Hotline.

Please record them under the following in the database:

Topic = Additives

Sub Topic= Ammonia “pink slime” in meat

Please try to fill in the Category, Product Name, Product Form and a summary of your discussion with the consumer in the notes section as well. . I may get asked to provide statistics on the number of calls, what consumers are asking, where are they calling from etc. The more information I have the better.

Thanks,

(b) (6)

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

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Recording calls about Ammonia in beef in Hotline Database
Date: Thursday, February 02, 2012 10:42:06 AM

Thanks.

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

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

From: (b) (6) - FSIS
Sent: Thursday, February 02, 2012 10:21 AM
To: (b) (6) - FSIS
Subject: RE: Recording calls about Ammonia in beef in Hotline Database

Yes, you can change it the sub topic. I think the system changes the date of your call, but that's no big deal in this case.

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

From: (b) (6) - FSIS
Sent: Thursday, February 02, 2012 10:03 AM
To: (b) (6) - FSIS
Subject: RE: Recording calls about Ammonia in beef in Hotline Database

(b) (6)

I had one call yesterday, once again she wasn't sure what she needed to ask me, just that she was against ammonia in beef. I sent her to labeling because she asked why it wasn't

listed on the label.

I f I found the call in the system could I change the sub topic?

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

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

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

From: (b) (6) - FSIS
Sent: Thursday, February 02, 2012 9:56 AM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - Commissioned Corps - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: Recording calls about Ammonia in beef in Hotline Database
Importance: High

Hi,

(b) (6) is working on getting us talking points. We have had several questions about this topic pop up in the Ask Karen email since yesterday (McDonalds story in the news) and the tone is not positive. I suspect we will be getting calls about this topic on the Hotline.

Please record them under the following in the database:

Topic = Additives

Sub Topic= Ammonia “pink slime” in meat

Please try to fill in the Category, Product Name, Product Form and a summary of your discussion with the consumer in the notes section as well. . I may get asked to provide statistics on the number of calls, what consumers are asking, where are they calling from etc. The more information I have the better.

Thanks,

(b) (6)

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Recording calls about Ammonia in beef in Hotline Database
Date: Thursday, February 02, 2012 12:57:53 PM

Great, thanks

(b) (6)

(b) (6)

Technical Information Specialist

USDA-FSIS-FSE Staff

Meat and Poultry Hotline

5601 Sunnyside Avenue, Mailstop 5269

Beltsville, MD 20705-5000

Tel: (b) (6)

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

From: (b) (6) - FSIS
Sent: Thursday, February 02, 2012 12:46 PM
To: (b) (6) - FSIS
Subject: RE: Recording calls about Ammonia in beef in Hotline Database

Hi,

Yes, easier said than done. I will attempt to get it to show up in the right place but for now "additives" will do.

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

From: (b) (6) - FSIS
Sent: Thursday, February 02, 2012 12:34 PM
To: (b) (6) - FSIS
Subject: RE: Recording calls about Ammonia in beef in Hotline Database

(b) (6)

Did you want to add this topic under 'additives' in AskKaren?

I don't know if you can do that from home,

But thought I'd ask – was just going to close the chat I had about 1 such call ('pink slime')

So these can be tracked as well..?

(b) (6)

(b) (6)

Technical Information Specialist

USDA-FSIS-FSE Staff

Meat and Poultry Hotline

5601 Sunnyside Avenue, Mailstop 5269

Beltsville, MD 20705-5000

Tel: (b) (6)

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

From: (b) (6) - FSIS
Sent: Thursday, February 02, 2012 9:56 AM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - Commissioned Corps - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: Recording calls about Ammonia in beef in Hotline Database
Importance: High

Hi,

(b) (6) is working on getting us talking points. We have had several questions about this topic pop up in the Ask Karen email since yesterday (McDonalds story in the news) and the tone is not positive. I suspect we will be getting calls about this topic on the Hotline.

Please record them under the following in the database:

Topic = Additives

Sub Topic= Ammonia "pink slime" in meat

Please try to fill in the Category, Product Name, Product Form and a summary of your discussion with the consumer in the notes section as well. . I may get asked to provide

statistics on the number of calls, what consumers are asking, where are they calling from etc. The more information I have the better.

Thanks,

(b) (6)

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

From: (b) (6) [redacted] - FSIS
To: (b) (6) [redacted] - FSIS; (b) (6) [redacted] - FSIS; (b) (6) [redacted] - FSIS
Cc: (b) (6) [redacted] - FSIS
Subject: RE: Regulation about ground meat labeling
Date: Friday, March 23, 2012 2:07:52 PM

It's been my experience that if calls are about regulations on meat and poultry (processing, haccp, as well as labeling..) if we don't have something already ready or pre-approved , as found in fact sheets for example, or fresh new 'talking points' – e.g. pink slime recently—then, consumer or not I would still refer to FSIS Labeling or PDD as the case may be.

IF it appears that it's something that State Health/Ag dept can answer directly, e.g. store-ground meats, store packaged meat/poultry, etc. on the premises

Then I provide that dept.

For (b) (6) [redacted] earlier, I suggested the caller (consumer) call our Labeling Division; but also the State AG/health answer, especially if the meat is store packaged, or what we term as 'further processed'

--many stores do buy large chubs of ground beef from USDA plants but then go on to cut further and wrap with their own names.

Some things we do have ready to share with callers, here is something for the ground beef fact sheet:

Beef fat may be added to "hamburger," but not "ground beef." A maximum of 30% fat is allowed in either hamburger or ground beef. Both hamburger and ground beef can have seasonings, but no water, phosphates, extenders, or binders added. The labeling of meat food products must comply with the Federal Meat Inspection Act (FMIA) and the meat inspection regulations and labeling policies.

Most states and cities set standards for store-packaged ground beef which, by law, cannot be less than Federal standards.

If products in retail stores were found to contain more than 30% fat, they would be considered "misbranded" under Federal law.

These fact sheets are so helpful with such info, and our dear colleagues, like (b) (6) [redacted] and (b) (6) are so diligent in keeping all of us on track whether creating or updating them.

(thanks (b) (6) [redacted] and (b) (6)

Let me know if this helps, or if you have additional suggestions and comments.

Thank you,

(b) (6)

(b) (6)

Technical Information Specialist

USDA-FSIS-FSE Staff

Meat and Poultry Hotline

5601 Sunnyside Avenue, Mailstop 5269

Beltsville, MD 20705-5000

Tel: (b) (6)

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

From: (b) (6) - FSIS
Sent: Friday, March 23, 2012 1:31 PM
To: (b) (6) - FSIS
Subject: RE: Regulation about ground meat labeling

That would be my 'hunch' (b) (6)

Meat, Poultry and Egg Safety Headquarters Home Page
Dr. Douglas Hepper, Branch Chief
1220 N Street
Sacramento, CA 95814
(916) 900–5004; Fax (916) 900–5334
E–mail us

(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) [redacted] *fsis.usda.gov*

From: (b) (6) [redacted] - FSIS
Sent: Friday, March 23, 2012 1:30 PM
To: (b) (6) [redacted] - FSIS
Subject: RE: Regulation about ground meat labeling

It's ground and labeled at the grocery store in California. Maybe it's a State regulation.

From: (b) (6) [redacted] - FSIS
Sent: Friday, March 23, 2012 1:29 PM
To: (b) (6) [redacted] - FSIS
Subject: RE: Regulation about ground meat labeling

I realize she's a consumer

But the question was: what are our labeling regulations (FSIS)

That's what I understood—our fact sheets don't go into that detail, and I don't see any that address.

Is it pre-packaged at a USDA plant, 'case-ready' ground?

Would you like me to check with other staff here?

(b) (6) [redacted]

Technical Information Specialist

USDA-FSIS-FSE Staff

Meat and Poultry Hotline

5601 Sunnyside Avenue, Mailstop 5269

Beltsville, MD 20705-5000

Tel: (b) (6) [redacted]

e-mail: (b) (6) [redacted] *fsis.usda.gov*

From: (b) (6) [redacted] - FSIS
Sent: Friday, March 23, 2012 1:27 PM
To: (b) (6) [redacted] - FSIS
Subject: RE: Regulation about ground meat labeling

She's a consumer. I don't want to give her the labeling experts.

From: (b) (6) - FSIS
Sent: Friday, March 23, 2012 1:25 PM
To: (b) (6) - FSIS
Subject: RE: Regulation about ground meat labeling

I would just refer her to FSIS labeling office -- ..nothing specific to this could I find in AskFSIS (though they do answer many labeling q's)

If it's store ground, then the state ag/health would be of interest (I'm sure you know)

(b) (6)

(b) (6)

Technical Information Specialist

USDA-FSIS-FSE Staff

Meat and Poultry Hotline

5601 Sunnyside Avenue, Mailstop 5269

Beltsville, MD 20705-5000

Tel: (b) (6)

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

From: (b) (6) - FSIS
Sent: Friday, March 23, 2012 1:21 PM
To: (b) (6) - FSIS
Subject: Regulation about ground meat labeling

This caller says two of her stores say they can no longer put ground "Chuck" or "Round" on their ground meat packages. Can you direct me to an FSIS regulation that states this? I can't find it.

(b) (6)

Food Safety Specialist

USDA Meat and Poultry Hotline

Room 2L254-B

5601 Sunnyside Ave.

Beltsville, MD 20705-5000

(b) (6)

Fax (301) 504-2092

1 (888) MPHotline or 1 (888) 674-6854

(b) (6) fsis.usda.gov

From: Alexander, Bruce - FNS
To: DeJong, Justin - OC; Lavallee, Aaron - OC; (b) (6) [redacted] - OSEC; Jarvis, Michael - AMS; (b) (6) [redacted] - AMS; (b) (6) [redacted] - AMS; Blake, Carol - FSIS; Ramos, Adela - OSEC
Cc: Paul, Matt - OC; Rowe, Courtney - OC
Subject: RE: Release Clearance: LFTB release and materials
Date: Wednesday, March 14, 2012 7:10:53 PM
Attachments: image001.png
image002.png
image003.png
image004.png
image005.png
image006.png
image007.png

Great job team!

Bruce

Bruce C. Alexander
Director, Communications & Governmental Affairs
U.S. Department of Agriculture - Food & Nutrition Service
3101 Park Center Drive
Alexandria, VA 22302
(703) 305-2281 (office)
Bruce.Alexander@fns.usda.gov

From: DeJong, Justin - OC
Sent: Wednesday, March 14, 2012 7:09 PM
To: Lavallee, Aaron - OC; (b) (6) [redacted] - OSEC; Jarvis, Michael - AMS; (b) (6) [redacted] - OSEC; Alexander, Bruce - FNS (b) (6) [redacted] - AMS; Blake, Carol - FSIS; Ramos, Adela - OSEC
Cc: (b) (6) [redacted] - OC; Rowe, Courtney - OC
Subject: RE: Release Clearance: LFTB release and materials

Folks, FYI on first two pieces out tonight on ABC w/ Diane Sawyer and AP.

Station: WJLA-DC (ABC)

Date: 03/14/2012 18:40:58 - 6:50:58 PM

from one whistle-blower to another, we are getting reaction tonight. and the subject, **pink slime**. one week ago, jim avila brought us that report. a beef insider speaking out about something commonly known as **pink slime**. a filler used in 70% of all ground beef in this country, including the beef sold to public schools. jim's story prompted a public outcry. the usda heard it. and tomorrow, they will announce that starting this fall, schools will be given a choice. to buy the less-expensive hamburger patties that contain **pink slime**. or bulk ground beef that does not. and the usda insists that all that meat is safe. and what about the ground beef in your supermarket? the usda says grocers will have to decide for themselves what they want to disclose to their customers.

Video: Link

AP: Schools can choose 'pink slime' or no in beef

ALBANY, NY -- "Pink slime" just went from a simmer to a boil.
In less than a week this month, the stomach-turning epithet for ammonia-treated ground beef filler suddenly became a potent rallying cry by activists fighting to ban the product from supermarket shelves and school lunch trays.
The U.S. Department of Agriculture is set to announce Thursday it will offer schools choice in ground beef purchases in response to requests from districts.
Though the term has been used pejoratively for at least several years, it wasn't until last week that social media suddenly exploded with worry and an online petition seeking its ouster from schools lit up, quickly garnering hundreds of thousands of supporters.
"It sounds disgusting," said food policy expert Marion Nestle, who notes that the unappetizing nickname made it easier for the food movement to flex its muscles over this cause.
"A lot of people have been writing about it. Therefore, more people know about it, therefore more people are queasy about it, particularly when you start thinking about how this stuff turns up in school lunches," said Nestle, a professor at New York University's Department of Nutrition, Food Studies and Public Health.
The controversy centers on "lean finely textured beef," a low-cost ingredient in ground beef made from fatty bits of meat left over from other cuts. The bits are heated to about 100 F and spun to remove most of the fat. The lean mix then is compressed into blocks for use in ground meat. The product, made by South Dakota-based Beef Products Inc., also is exposed to "a puff of ammonium hydroxide gas" to kill bacteria, such as E. coli and salmonella.

There are no precise numbers on how prevalent the product is, and it does not have to be labeled as an ingredient. Past estimates have ranged as high as 70 percent; one industry officials estimates it is in at least half of the ground meat and burgers in the United States.
It has been on the market for years, and federal regulators say it meets standards for food safety. But advocates for wholesome food have denounced the process as a potentially unsafe and unappetizing example of industrialized food production.
The phrase "pink slime," coined by a federal microbiologist, has appeared in the media at least since a critical 2009 New York Times report. Celebrity chef Jamie Oliver has railed against it, and it made headlines after McDonald's and other major chains last year discontinued their use of ammonia-treated beef.
But "pink slime" outrage appeared to reach new heights last week amid reports by The Daily and ABC News. The Daily piece dealt with the USDA's purchase of meat that included "pink slime" for school lunches.
The story touched a nerve with Houston resident Bettina Siegel, whose blog "The Lunch Tray" focuses on kids' food. On March 6, she started an online petition on Change.org asking Agriculture Secretary Tom Vilsack to "put an immediate end to the use of `pink slime' in our children's school food."
"When I put it up, I had this moment of embarrassment," she said, "What if only 10 people sign this?"
No problem there. Supporters signed on fast. By Wednesday afternoon, the electronic petition had more than 220,000 signatures. Organizers of Change.org said the explosive growth is rare among the roughly 10,000 petitions started there every month.
Meanwhile, Google searches for "pink slime" spiked dramatically. It has become the food version of Joseph Kony, the rogue African warlord virtually unknown in the United States until this month, when an online video campaign against him caught fire.
But why is "pink slime" striking a chord now?
Issues can to go from a simmer to an explosion when content with broad interest -- such as like food safety -- is picked up and disseminated by widely connected people, said Marc A. Smith, director of the Social Media Research Foundation. These people act like "broadcast hubs," dispersing the information to different communities.
"What's happening is that the channels whereby this flood can go down this hill have expanded," Smith said "The more there are things like Twitter, the easier it is for these powder kegs to explode."
In this case, Siegel thinks the added element of children's school lunches could have set off this round.
"That's what upset me. This idea that children are passively sitting in a lunch room eating what the government sees fit to feed them and McDonald's has chosen not to use it, but the government is still feeding it to them," she said. "That really got my ire."
The USDA -- which did not directly address Siegel's petition -- buys about a fifth of the food served in schools nationwide. The agency this year is contracted to buy 111.5 million pounds of ground beef for the National School Lunch Program. About 7 million pounds of that is from Beef Products Inc., though the pink product in question never accounts for more than 15 percent of a single serving of ground beef.
Under the change to be announced Thursday, schools will be able to choose between 95 percent lean beef patties made with the product or less lean bulk ground beef without it. The new policy won't affect ground beef at schools until this fall because of existing contracts, according to a USDA official with knowledge of the decision.
The source, who spoke on condition of anonymity because the official announcement was not made yet, said that the agency believes the ammonia treatment is safe, but that it wanted to be transparent and that school districts wanted choices.
"School districts have made requests and school districts want, basically, choice," the official said. "And we respect that, they're our customers."
Beef Product Inc. stresses that its product is 100 percent lean beef and is approved by a series of industry experts. The company's new website, pinkslimeisamyth.com, rebuts some common criticisms of the product ("Myth 4 Boneless lean beef trimmings are produced from inedible meat").
The National Meat Association also has joined the fight, disputing claims that the product is made from "scraps destined for pet food" and other claims. The industry group also said that ammonium hydroxide is used in baked goods, puddings and other processed foods.
Association CEO Barry Carpenter, who has visited BPI plants and watched the process, said critics don't seem to have the facts.
"It's one of those things. It's the aesthetics of it that just gets people's attention," Carpenter said. "And in this case, it's not even legitimate aesthetics of it. It's a perception of what it is."
Proponents of the process stress that it is both federally regulated and safe. Though Nestle said the focus on safety misses the larger point.
"I'm not arguing that that stuff is unsafe," she said, "I'm arguing that it's the lowest common denominator."

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: Lavallee, Aaron - OC
Sent: Wednesday, March 14, 2012 6:37 PM
To: (b) (6) [redacted] - OSEC; Jarvis, Michael - AMS; (b) (6) [redacted] - OSEC; Alexander, Bruce - FNS; (b) (6) [redacted] - AMS; (b) (6) [redacted] - AMS; Blake, Carol - FSIS; Ramos, Adela - OSEC
Cc: (b) (6) [redacted] - OC; Rowe, Courtney - OC; DeJong, Justin - OC
Subject: Release Clearance: LFTB release and materials

Team,
We are putting this release through a non-traditional clearance process given the sensitivities here and the need to contain this.

We recognize the need to make sure your Under Secretaries are aware but please keep as a very close hold and do not run through the usual layers.

I have also attached some additional documents for your review. We will most likely post these to agency sites and link to them.

NOTE: The FAQs will need some work from the agencies so please take a look at the questions that are within your portfolio and strengthen.

FEEDBACK DUE: 10am

Aaron Lavallee

Communications Coordinator, Office of Communications
U.S. Department of Agriculture
1400 Independence Avenue, SW
Washington, DC 20250
Office Direct: 202.720.6959
Cell: (b) (6)
aaron.lavallee@oc.usda.gov
http://www.usda.gov

Stay Connected with USDA:

Contact:
USDA Office of Communications
(202) 720-4623

USDA Announces Additional Choices for Beef Products in the Upcoming School Year

USDA Affirms Safety of Lean Finely Textured Beef Product for Consumers

WASHINGTON, March X, 2012 – In response to requests from school districts across the country, USDA today announced that it will offer more choices to schools in the National School Lunch Program when it comes to purchases of ground beef products containing Lean Finely Textured Beef. While USDA has no reason to question the safety of Lean Finely Textured Beef in purchases made for this school year, USDA will provide schools with a choice to order product either "with" or "without" Lean Finely Textured Beef options in the 2012-2013 school year. USDA continues to affirm the safety of Lean Finely Textured Beef product for consumers.

"USDA only purchases products for the school lunch program that we have confidence are safe, nutritious and affordable – including all products containing Lean Finely Textured Beef," said Agriculture Secretary Tom Vilsack. "In response to customer demand we will be adjusting our procurement specifications for the 2012-13 school year to allow for additional options in ground beef products."

By law, USDA has two primary responsibilities as part of the agency's mandate to provide safe and nutritious food to the American people. Through the Food Safety and Inspection Service, USDA ensures that safety of the nation's commercial supply of meat, poultry, and egg products. Through the Food and Nutrition Service and the Agricultural Marketing Service, USDA provides food and nutrition assistance through several domestic programs, including the National School Lunch Program.

On average, schools in the National School Lunch Program purchase approximately 20 percent of their food through USDA, and approximately 80 percent of food served is purchased directly by schools or school districts through private vendors. Schools purchase food from the department through the USDA Foods Program, which provides more than 180 nutritious food items that are fresh, frozen, packaged, canned, dried, or in bulk. USDA procures these products based on the demand from schools to help meet the menu planning needs, student taste preferences, school nutrition goals, and local wellness initiatives.

USDA ensures all food purchased for the National School Lunch Program must meet stringent food safety standards, which includes rigorous pathogen testing. Purchase specifications are continually reviewed, microbial test results are evaluated, new food safety technologies are considered, and food safety experts are consulted to determine the adequacy of our food safety requirements.

#

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: pink slime
Date: Friday, March 09, 2012 8:11:22 AM

TALK TO U LATER

From: (b) (6) - FSIS
Sent: Friday, March 09, 2012 6:56 AM
To: (b) (6) - FSIS
Subject: Re: pink slime

Ammoniated beef.

Can change what and who

(b) (6) DVM
FLS Plover Circuit
920-257-8915
(b) (6) fsis.usda.gov
Sent from BlackBerry

From: (b) (6) - FSIS
Sent: Friday, March 09, 2012 06:39 AM
To: (b) (6) - FSIS
Subject: pink slime

What do u know about pink slime it was in tv also is ever possible to change a contact point

From: (b) (6) - FSIS
To: Hulsey, Laura - FSIS
Subject: RE: pink slime
Date: Wednesday, March 21, 2012 3:40:12 PM

OK. The incident owner is Kat Tomaszewski with an email address of (b) (6) @live.com.

Do I forward the entire incident to OPACE? Carol Blake is the Director. Send it to her? I know Chris Gould on her staff. I could send it to him.

(b) (6)

From: Hulsey, Laura - FSIS
Sent: Wednesday, March 21, 2012 2:33 PM
To: (b) (6) - FSIS
Subject: RE: pink slime

Definitely send to OPACE. We and RIMD can help answer it but it needs to go through the Administrator's office.

From: (b) (6) - FSIS
Sent: Wednesday, March 21, 2012 2:26 PM
To: Hulsey, Laura - FSIS
Subject: pink slime

Hey…just pulled this one from askFSIS. Politically sensitive. Not sure I know the answers either. I can research the "safe for human consumption" question with FDA, New Technology, etc.

Any advice on answering this one? (b) (6)

Hello,

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

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

How much ammonium hydroxide is safe for human consumption?

AND

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

Thanks in advance!

[redacted]

From: (b) (6) [redacted] - FSIS
To: (b) (6) [redacted] - FSIS; Van, Diane - FSIS
Subject: RE: Pink slime
Date: Thursday, March 08, 2012 3:51:00 PM

Diane, was there any further response from downtown? I haven't seen one..

(b) (6) let 's see also what numbers (b) (6) has been getting in her HL database on 'pink slime'— this is not really an 'ingredient' (rather a process)

'pink slime' is not an additive, it is something that's been used in the media recently, to describe an emulsion made with beef trimmings—

The ammonium hydroxide is harmless.

However, we do need to keep **referring to some talking points** we got from Dirk Filpot, we got—here they are:

"USDA is focused on reducing foodborne illness and ensuring that Americans have safe food to eat. Additionally, food served to our nation's schoolchildren must meet the highest standards for food safety and is subject to stringent testing before being allowed to enter schools. And that includes the beef product that has been the focus of recent news stories. Several government agencies – including the U.S. Food and Drug Administration and the U.S. Department of Agriculture – have studied thoroughly the use of ammonia hydroxide, which is different than household ammonia, and found that it is safe to use in foods and is effective in reducing foodborne pathogens, or bacteria that can be present in meats and make people ill. Ammonia hydroxide is used as a treatment during the production process, and it is chemically altered when infused into meat, leaving no measurable residue. Therefore, it does not pose a threat to humans. Given that it is harmless, and that it reduces the possibility of people getting ill from the beef they are consuming, the use of ammonia hydroxide is considered safe and suitable as part of the company's production process."

I realized this topic it was placed under the category of 'additives' in the database,

However, if its' 'ammonium hydroxide' use they are referring to, then under the Directive 7120.1 it is stated that for such ingredient:

The labeling requirements are": "None under the accepted conditions of use"

Here is the Directive 7120.1:

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

Diane, please add any comments,

Thank you,

(b) (6)

(b) (6)

Technical Information Specialist

USDA-FSIS-FSE Staff

Meat and Poultry Hotline

5601 Sunnyside Avenue, Mailstop 5269

Beltsville, MD 20705-5000

Tel: (b) (6)

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

From: (b) (6) - FSIS
Sent: Thursday, March 08, 2012 3:38 PM
To: (b) (6) - FSIS
Cc: Van, Diane - FSIS
Subject: Pink slime

(b) (6)

It's official, the pink slime story has gone viral.

Once again, consumers outraged that it is not posted on the label. Not really talking about the ammonia, just the fact that it's not labeled on their ground beef.

Do we have any additional talking points?

(b) (6)

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

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

From: (b) (6) [redacted] - FSIS
To: Dunn, Ronnie - FSIS
Subject: RE: Pink Slime
Date: Friday, March 30, 2012 11:41:58 AM

From: Engeljohn, Daniel - FSIS
Sent: Wednesday, March 28, 2012 6:48 AM
To: (b) (6) [redacted] - FSIS
Cc: (b) (6) [redacted] - FSIS
Subject: RE: Notice of Investigation 12-0040

Here's the response to the question raised in the complaint. Is my email response sufficient or do you need the response placed on a letterhead memo/letter? If so, to whom? Thanks.

Response: Lean finely textured beef (LFTB) is a meat food product whereby heat and a mechanical process are applied to meat trimmings to reduce the fat content. Because the temperature does not exceed 107° F, the proteins are not denatured during the process. The product does not appear to have been heat treated and has similar performance characteristics as meat. LFTB typically contains at least 14 percent protein, no more than 10 percent fat, and has a protein efficiency ratio of 2.5 resulting in a product that is compositionally similar to beef. Therefore, FSIS determined that LFTB may be used and labeled as beef in the formulation of ground beef and other meat food products. Moreover, anhydrous ammonia may be applied to LFTB by a Federal establishment as a food safety intervention. Anhydrous ammonia reacts with the moisture in LFTB to form ammonium hydroxide, the active component. The Food and Drug Administration (FDA) lists ammonium hydroxide as generally recognized as safe (GRAS) in Title 21 of the Code of Federal Regulations (CFR), section 184.1139 for use in food with no limitation other than current good manufacturing practice (Title 21: Food and Drugs). Data showed that the use of anhydrous ammonia under these conditions of use only provided a momentary effect for the reduction of microorganisms and that there was no significant difference in appearance, texture, flavor, or overall acceptability between treated and untreated product. Therefore, FSIS determined that the use of anhydrous ammonia to treat LFTB was consistent with FDA's definition of a processing aid in 21 CFR 101.100(a)(3)(ii)(c), i.e., substances that are added to a food for their technical or functional effect in the processing but are present in the finished food at insignificant levels and do not have any technical or functional effect in that food. FSIS applies FDA's definition of a processing aid on a case by case basis as described in the following compliance policy guide posted on the Agency's website (http://www.fsis.usda.gov/PDF/Determination_of_Processing_Aids.pdf). Because processing aids are exempt from labeling ammonium hydroxide is not listed on the label.

Daniel L. Engeljohn, PhD

Assistant Administrator

Office of Policy and Program Development, FSIS, USDA
Rm 349-E JWB, 1400 Independence Ave, SW, WDC 20250
Main Office -- (202) 205-0495
Voicemail -- (202) 720-0089
BlackBerry -- (b) (6) [redacted] -- emergency only
Fax -- (202) 720-2025
Policies -- http://www.fsis.usda.gov/Regulations_&_Policies/index.asp

---

From: Dunn, Ronnie - FSIS
Sent: Friday, March 30, 2012 10:33 AM

To: (b) (6) [redacted] - FSIS
Subject: Pink Slime

Hey C send me Engeljohn response to the OIG complaint.

Ronnie N. Dunn

Branch Chief

Investigations Branch

FSIS OPEER ICAD IB

504-589-3138 office

504-388-6350 BB

(b) (6) [redacted] personal cell

(b) (6) [redacted] @cox.net personal email

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Pink Slime
Date: Friday, March 09, 2012 12:11:34 PM

Yes…..lots of pink slime again….remember when it was in the news about a year ago….

(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: Friday, March 09, 2012 11:08 AM
To: (b) (6) - FSIS
Subject: Pink Slime

http://abcnews.go.com/blogs/headlines/2012/03/is-pink-slime-in-the-beef-at-your-grocery-store/

(b) (6)

USDA; FSIS; OPPD

Policy Development Division

Zorinsky Federal Building

1616 Capitol Avenue, Suite 260

Omaha, NE

Office (b) (6)

From: (b) (6) [redacted] - OSEC
To: Goldman, David - Commissioned Corps - FSIS; (b) (6) [redacted] - OSEC
Cc: Naessens, Katie - OSEC
Subject: RE: Pink Slime
Date: Thursday, March 29, 2012 4:50:55 PM

Thanks, David. This is very helpful information.

From: Goldman, David - Commissioned Corps - FSIS
Sent: Thursday, March 29, 2012 4:32 PM
To: (b) (6) [redacted] - OSEC
Cc: (b) (6) [redacted] - OSEC
Subject: RE: Pink Slime

Here are copies of the letter of no objection and the fact sheet.

David

From: (b) (6) [redacted] - OSEC
Sent: Thursday, March 29, 2012 4:15 PM
To: Goldman, David - Commissioned Corps - FSIS
Cc: (b) (6) [redacted] - OSEC
Subject: Re: Pink Slime

Can you please just send a copy of the fact sheet, and if you have it the 2001 letter. We can get electronically or paper - whatever is easier for you.

Many thanks.
(b) (6)

From: Goldman, David - Commissioned Corps - FSIS
Sent: Thursday, March 29, 2012 02:03 PM
To: (b) (6) [redacted] - OSEC
Cc: (b) (6) [redacted] - OSEC
Subject: RE: Pink Slime

Hi (b) (6)

I have been trying to gather the pertinent information and think I have now located it. Let me know if you'd like me to send two documents: a 2001 letter of no objection to add the use of ammonium hydroxide to the Agency-approved process for producing lean finely textured beef (original approval in 1990); a recently updated fact sheet on ammonium hydroxide that reviews its safety, determination as a GRAS substance and its consideration as a processing aid (the Agency intends to post on our website).

I am happy to help in any further way,

(b) (6)

From: (b) (6) [redacted] - OSEC
Sent: Thursday, March 29, 2012 9:40 AM
To: Goldman, David - Commissioned Corps - FSIS
Cc: (b) (6) [redacted] - OSEC
Subject: Pink Slime

Hello Dr. Goldman,

Dr. (b) (6) was in Texas for two days to speak at Texas A & M, and while there she met with some former FSISers. The topic of pink slime came up.

We are sure that FSIS must have reviewed the product from a safety perspective at some time in the not too distant past. Can you let Dr. (b) (6) know when that review was done, and perhaps offer a short briefing? We made an inquiry to ARS about any research on it when all this brouhaha came up. They responded that they had not done research on the process, and we are not asking them for anything further on it.

Many thanks,

(b) (6) [redacted]
Special Assistant for Policy & Program Strategy
USDA - Research, Education & Economics (REE)
Room 320A Whitten Building, Washington, DC
(b) (6) [redacted]
(b) (6) [redacted] @osec.usda.gov

From: Dessai, Uday - FSIS
To: Ransom, Gerri - FSIS; (b) (6) [redacted] - FSIS
Subject: RE: pink slime
Date: Monday, February 27, 2012 1:56:47 PM

GR this is from google search

The controversial meat product known as boneless lean beef trimmings in its burgers.

The product was recently brought to the attention of the public by celebrity chef Jamie Oliver, who derisively referred to it as "pink slime" on an episode of Jamie Oliver's Food Revolution,

These trimmings, which consist of what's left of the meat after all the choice cuts of beef are taken, are banned for human consumption in the U.K, where they are instead used for dog and chicken food. They are legal for consumption in the United States, however, where they are treated with ammonium hydroxide in order to kill off bacteria such as E. coli and make it safe for human consumption.

Beef Products Incorporated, the company that had previously supplied McDonald's with boneless lean beef trimmings, denied that Oliver's show had anything to do with decision, saying it was made long before the show aired and was based on BPI's inability to supply McDonald's on a global basis. BPI also pointed to its recent placement on food safety advocate Bill Marler's nice list and numerous food safety awards as evidence of its commitment to food safety.

So- if others discontinue this product and the School Lunch program uses it, I can see the uproar, however, not a NACMCF issue unless a questions specifically covers this as you have pointed out in your email.

Cheers!

From: Ransom, Gerri - FSIS
Sent: Monday, February 27, 2012 1:50 PM
To: Dessai, Uday - FSIS; (b) (6) [redacted] - FSIS
Subject: RE: pink slime

(b) (6) is clarifying for me. It is quite the sensation in the press. Google, pink slim school lunch……!

From: Dessai, Uday - FSIS
Sent: Monday, February 27, 2012 1:49 PM

To: Ransom, Gerri - FSIS; (b) (6) - FSIS
Subject: RE: pink slime

May be this should go to FNS!

From: Ransom, Gerri - FSIS
Sent: Monday, February 27, 2012 1:24 PM
To: Dessai, Uday - FSIS; (b) (6) - FSIS
Subject: pink slime

Our press office is asking me about pink slime and school lunch. I just googled pink slime. Have we heard a lot about this?

Gerri M. Ransom

Director, Executive Secretariat
USDA-FSIS, Office of Public Health Science

National Advisory Committee on Microbiological Criteria for Foods

Stop 3777, PP3, 9-210B

1400 Independence Avenue, SW

Washington, DC 20250

Office: 202-690-6600

Fax: 202-690-6364

E-mail: gerri.ransom@fsis.usda.gov

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Pink Slime
Date: Friday, March 09, 2012 8:46:24 AM

Hey I am considered obese myself, I just keep telling myself I'm building the muscle under the fat…

From: (b) (6) - FSIS
Sent: Friday, March 09, 2012 8:45 AM
To: (b) (6) - FSIS
Subject: RE: Pink Slime

Hey watch it I'm Obese! I highly doubt it is 70% also & they are just like most who left USDA, (we know first hand) things are fine when they're drawing a paycheck every 2 weeks but now USDA is soooo wrong

---

From: (b) (6) - FSIS
Sent: Friday, March 09, 2012 8:41 AM
To: (b) (6) - FSIS
Subject: RE: Pink Slime

Yea, that's the first thing I thought of too. I have been researching PINKSLIME this morning, I have a lot of mixed feelings on this subject. Considering that it has been going on since 1972 and now they are making a big stink about it. I saw at the bottom in the commits someone stated " no wonder I'm obese'', PPL like that are obese cause they can't control their intake of food and lack of exercise. I am wondering also why are these retired USDA FSIS scientist are now bringing this up.

From: (b) (6) - FSIS
Sent: Friday, March 09, 2012 8:35 AM
To: (b) (6) - FSIS
Subject: RE: Pink Slime

Thanks I had not seen that, the best part was when they talked about the under secretary joining that company, and how ethically it's not legal now'

That reminded me of (b) (6) joining Cudlin's HAHA

From: (b) (6) - FSIS
Sent: Friday, March 09, 2012 8:15 AM
To: (b) (6) - FSIS
Subject: Pink Slime

Just wondering if you have seen this in the news.

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

(b) (6) [redacted] CSI-IIC

USDA-FSIS OFO

Cudlin's Market

8 Cox Rd.

Newfield N.Y. 14867

(b) (6) [redacted] **@fsis.usda.gov**

From: (b) (6) [redacted]
To: (b) (6) [redacted] - FSIS
Subject: RE: Pink Slime
Date: Thursday, March 29, 2012 12:54:05 PM

I agree. Wait till the social media assigns one of their activists to a plant that makes the stuff. Now that is pick slime. At least now it has to be labeled what it is mechanically separated turkey or chicken.

From: (b) (6) [redacted] - FSIS [mailto(b) (6) [redacted] @fsis.usda.gov]
Sent: Thursday, March 29, 2012 11:44 AM
To: (b) (6) [redacted] FSIS
Cc: (b) (6) [redacted]
Subject: Pink Slime

If I was going to call something pink slime it would be the mechanically separated meat put into the hot dogs!!!!!!!!!!!!!!!!!!!!!!
Dr. (b) (6)

www.provisioneronline.com/articles/97797-a-disaster--a-shame---and-hopefully-a-lesson

From: Ransom, Gerri - FSIS
To: Dessai, Uday - FSIS; (b) (6) [redacted] - FSIS
Subject: RE: pink slime
Date: Monday, February 27, 2012 1:53:29 PM

As I suspected, this is beyond the scope of the NACMCF charge. The press office has called me on this.

Gerri

From: Dessai, Uday - FSIS
Sent: Monday, February 27, 2012 1:49 PM
To: Ransom, Gerri - FSIS; (b) (6) [redacted] - FSIS
Subject: RE: pink slime

May be this should go to FNS!

From: Ransom, Gerri - FSIS
Sent: Monday, February 27, 2012 1:24 PM
To: Dessai, Uday - FSIS; (b) (6) [redacted] - FSIS
Subject: pink slime

Our press office is asking me about pink slime and school lunch. I just googled pink slime. Have we heard a lot about this?

Gerri M. Ransom

Director, Executive Secretariat
USDA-FSIS, Office of Public Health Science

National Advisory Committee on Microbiological Criteria for Foods

Stop 3777, PP3, 9-210B

1400 Independence Avenue, SW

Washington, DC 20250

Office: 202-690-6600

Fax: 202-690-6364

E-mail: gerri.ransom@fsis.usda.gov

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Pink Slime
Date: Wednesday, March 28, 2012 11:49:38 AM

Thanks (b) (6) .means a lot ☺

From: (b) (6) - FSIS
Sent: Wednesday, March 28, 2012 11:12 AM
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS
Subject: RE: Pink Slime

Thanks (b) (6)

It is so good to hear from you again!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!!! Super on feeling much better. We just love ya lots!

(b) (

From: (b) (6) FSIS
Sent: Wednesday, March 28, 2012 9:08 AM
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS
Subject: Pink Slime

Hi Guys,

One of my inspectors sent me this article and I found it very informative. Enjoy ☺ Hope you are all doing well – I am feeling much better and just trying to get back into the swing of things.

Take Care,

(b) (6)

<< File: Pink slime 3.docx >>

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Pink Slime
Date: Thursday, March 08, 2012 8:17:52 AM

I heard about this last month but it didn't get much attention in the news.
Solar shower today? That may mess up air travel and phones and who knows what else.

Inspector (b) (6)
U.S. Department of Agriculture
Food Safety Inspection Service
Office of International Affairs
Import Inspection Division
(b) (6) @fsis.usda.gov

-----Original Message-----
From: (b) (6) - FSIS
Sent: Wednesday, March 07, 2012 6:57 PM
To: (b) (6) - FSIS
Subject: Pink Slime

This was just on ABC at 630pm. USDA scientist, Whistle blower said there is pink Slime in our ground beef. Former under secretary Joan Smith is also linked to this.
There was also a former USDA microbiologist also in this too.

From: (b) (6) - FSIS
To: Van, Diane - FSIS
Cc: (b) (6) - FSIS
Subject: RE: Pink Slime
Date: Thursday, March 08, 2012 11:52:15 AM

Hi Diane,

I got another call from a food supplier in Austin, TX asking for a resource to send his buyers for questions about the Huffington Post "pink slime" article. He says his buyers are worried he is selling them "tainted" meat. His business does not comment or answer those type of questions so he's looking for another resource within the USDA. I referred him to the tech center.

Do we have the number for a resource within AMS yet?

Thanks,

(b) (6)

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

From: Van, Diane - FSIS
Sent: Wednesday, March 07, 2012 1:57 PM
To: Mabry, Brian - FSIS
Cc: (b) (6) - FSIS; (b) (6) - FSIS; Tuverson, Robert - FSIS
Subject: Pink Slime

As I indicated yesterday, we are beginning to get calls from angry parents of school age children that want to lodge complaints about the pink slime issue in school lunch. Is there a contact in AMS that we can refer these callers to? Also any additional talking points that you can share would be good.

Diane Van
Deputy Director, Food Safety Education Staff

Office of Public Affairs & Consumer Education

USDA/Food Safety & Inspection Service
5601 Sunnyside Ave., 2-L292
Beltsville, MD 20705

Blackberry

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Pink Slime
Date: Wednesday, March 28, 2012 11:14:10 AM

Gracias, mi amiga!!

From: (b) (6) - FSIS
Sent: Wednesday, March 28, 2012 10:12 AM
To: (b) (6) - FSIS
Subject: RE: Pink Slime

2155 Winter Ridge Drive

Traverse City, MI 49686

Thanks (b) (6) ☺

From: (b) (6) - FSIS
Sent: Wednesday, March 28, 2012 11:11 AM
To: (b) (6) - FSIS
Subject: RE: Pink Slime

(b) (6) I need to send you something from us guys…it is informative too. But, I need your mailing address. I am glad you are doing well.

From: (b) (6) - FSIS
Sent: Wednesday, March 28, 2012 10:08 AM
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS
Subject: Pink Slime

Hi Guys,

One of my inspectors sent me this article and I found it very informative. Enjoy ☺ Hope you are all doing well – I am feeling much better and just trying to get back into the swing of things.

Take Care,

(b) (6)

<< File: Pink slime 3.docx >>

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Pink Slime
Date: Thursday, March 08, 2012 9:30:03 AM

That's always a good time!!

(b) (6)
Program Auditor
Federal/State Audit Branch
USDA/FSIS/OPEER
Edward Zorinsky Federal Building, Suite 260
1616 Capitol Avenue, Omaha, NE 68102-5908
(b) (6) Fax (402) 344-5104
e-mail: kristopher.kenne@fsis.usda.gov

-----Original Message-----
From: (b) (6) - FSIS
Sent: Thursday, March 08, 2012 8:27 AM
To: (b) (6) - FSIS
Subject: Pink Slime

Sounds like Gerald Zirnstein and Carl Custer have had enough with keeping quiet about the BPI product from the news article i read on ABC last night. Off to the driving course today.

(b) (6)
Program Auditor
USDA, FSIS, OPEER, ICAD, Federal/State Audit Branch
Edward Zorinsky Federal Building
1616 Capitol Ave, Suite 260, Omaha, NE 68102-5980
(b) (6) (402) 344-5104 (Fax)
(b) (6) fsis.usda.gov

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Pink Slime
Date: Wednesday, March 28, 2012 12:26:05 PM

Cool. Sounds good. I'll keep it in mind. Last she told me, (b) (6) has to work that weekend, but probably could do dinner or something like that. Keep me posted on what your guys' plans end up being while in town.

(b) (6), DVM, PHV

USDA, FSIS

Grand Rapids Circuit

West Michigan Beef

3007 Van Buren St.

Hudsonville, MI 49426

(b) (6)

From: (b) (6) - FSIS
Sent: Wednesday, March 28, 2012 11:52 AM
To: (b) (6) - FSIS
Subject: RE: Pink Slime

Going to be in GR Easter weekend…maybe we can get together for dinner or something ((b) (6) and (b) (6) too ☺).

From: (b) (6) - FSIS
Sent: Wednesday, March 28, 2012 11:37 AM
To: (b) (6) id - FSIS
Cc: (b) (6) - FSIS
Subject: RE: Pink Slime

Glad to hear you're back in action! I was going to give you a shout after work today to check in on things.

Good info on the Pink Slime, our DDM was at our WUM yesterday and my FLS (can I use any more acronyms in one sentence?!?) brought up the topic of Pink Slime to get his explanation. He basically reiterated everything in that article (other than the comments at the end). He also made the point that it's the meat industry and not the USDA's job to endorse and educate the public about their products. The USDA is to remain neutral as this is more of a quality concern rather than a food safety concern. He expects if things continue with companies dropping products containing the LFTB, prices on ground beef will go up and you'll pay a lot closer to the primal cut of that product at the store/restaurants

which the public probably won't like. I personally wouldn't mind paying more as long as I knew I was truly eating ground sirloin to know I was getting what I was paying for. Our DDM also mentioned that the main company BPI has something like 5 or 6 facilities and are closing 4 meaning they are laying off several hundred employees. Something to think about, I suppose. I believe Cargill does this process, also, but on a much smaller scale than what BPI was specializing in.

(b) (6) [redacted], DVM, PHV

USDA, FSIS

Grand Rapids Circuit

West Michigan Beef

3007 Van Buren St.

Hudsonville, MI 49426

(b) (6) [redacted]

From: (b) (6) [redacted] - FSIS
Sent: Wednesday, March 28, 2012 11:08 AM
To: (b) (6) [redacted] - FSIS
Cc: (b) (6) [redacted] - FSIS
Subject: Pink Slime

Hi Guys,

One of my inspectors sent me this article and I found it very informative. Enjoy ☺ Hope you are all doing well – I am feeling much better and just trying to get back into the swing of things.

Take Care,

(b) (6)

<< File: Pink slime 3.docx >>

From: (b) (6) [redacted] - FSIS
To: Ransom, Gerri - FSIS; Dessai, Uday - FSIS
Subject: RE: pink slime
Date: Monday, February 27, 2012 1:48:09 PM

Not me…pink slime eh? I need to look that up…

M. (b) (6) [redacted] **, 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) [redacted]

Fax: (202) 690-6364

E-Mail: (b) (6) [redacted] @fsis.usda.gov

From: Ransom, Gerri - FSIS
Sent: Monday, February 27, 2012 1:24 PM
To: Dessai, Uday - FSIS; (b) (6) [redacted] - FSIS
Subject: pink slime

Our press office is asking me about pink slime and school lunch. I just googled pink slime. Have we heard a lot about this?

Gerri M. Ransom

Director, Executive Secretariat
USDA-FSIS, Office of Public Health Science

National Advisory Committee on Microbiological Criteria for Foods

Stop 3777, PP3, 9-210B

1400 Independence Avenue, SW

Washington, DC 20250

Office: 202-690-6600

Fax: 202-690-6364

E-mail: gerri.ransom@fsis.usda.gov

From: (b) (6)
To: Schwarz, Lisa - FSIS
Subject: RE: Pink Slime
Date: Tuesday, March 27, 2012 1:00:17 PM

Interesting!!!!!

(b) (6)
Assistant STG Coordinator
NC Department of Public Safety
Division of Adult Correction
831 W. Morgan St.
Raleigh, NC 27699
Work-(b) (6)
Fax-919-733-8272
E-mail- (b) (6) @ncdps.gov
www.ncdps.gov

From: Schwarz, Lisa - FSIS [Lisa.Schwarz@fsis.usda.gov]
Sent: Tuesday, March 27, 2012 11:47 AM
To: (b) (6)
Cc: (b) (6)
Subject: Pink Slime

http://technorati.com/women/article/pink-slime-is-pulled-from-grocery/

http://en.wikipedia.org/wiki/Pink_slime

Although in the collegial world, we are taught not to use wiki for knowledge based information or research. It was the only site that broke it down to barney level. My boss explained it this way too me today, the way wiki did.

Just an FYI

Lisa M. Schwarz
Administrative Assistant I
Head Quarters
MPID, NC Dept of Agric. and CS
Office 919-733-0167
Fax 919-715-0182

penalties. If you believe you have received this message in error, please notify the sender and delete the email immediately.

From: (b) (6) - FSIS
To: Van, Diane - FSIS
Subject: RE: Pink Slime
Date: Wednesday, March 07, 2012 4:23:05 PM

Diane

This is just an FYI –

I was looking at this video --from the "how it's made" YouTube link --showing how hot dogs are made—

When viewing it, one will certainly see a 'pink' looking slurry but it's not called 'slime' rather an ***'emulsion'***…

I know it's not about ground beef, rather about franks, but 'frankly' speaking some education is needed in proper terminology used in the food processing sector –

I know this video cannot be used by us, however, something similar may need to be searched possibly in our 'archives' (CFL possibly)?

Anyway, when watching this I thought of how **similar the emulsion looks like, if not exactly like, the 'pink slime'** being referred recently.

(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: Van, Diane - FSIS
Sent: Wednesday, March 07, 2012 1:57 PM
To: Mabry, Brian - FSIS
Cc: (b) (6) - FSIS; (b) (6) - FSIS; Tuverson, Robert - FSIS
Subject: Pink Slime

As I indicated yesterday, we are beginning to get calls from angry parents of school age children that want to lodge complaints about the pink slime issue in school lunch. Is there a contact in AMS that we can refer these callers to? Also any additional talking points that you can share would be good.

Diane Van
Deputy Director, Food Safety Education Staff

Office of Public Affairs & Consumer Education

USDA/Food Safety & Inspection Service
5601 Sunnyside Ave., 2-L292
Beltsville, MD 20705
301-344-4777 Phone
301-504-0203 Fax
202-306-3857 Blackberry

From: (b) (6) - Commissioned Corps - FSIS
To: (b) (6) - FSIS
Subject: RE: Pink Slime
Date: Monday, March 26, 2012 11:12:16 PM

Okay, Thanks

(b) (6)

From: (b) (6) - FSIS
Sent: Saturday, March 24, 2012 7:38 AM
To: (b) (6) - Commissioned Corps - FSIS
Subject: Pink Slime

Good morning (b) (6)

Just an FYI

With all the issue in the news over "PINK SLIME" Boneless lean beef..Mr. (b) (6) at Jensen Meat co. Informed me that it is effecting their business.. Some of their customers (about half) have request to eliminate this ingredient from their product, and as he put it he is waiting on the other half to drop he said it is about (b) (4) lbs of this product they use from BPI & IBP so he will be looking at reassessment.

We will be discussing this at our next weekly meeting when Mr. (b) (6) has more info.

(b) (6)

From: (b) (6) [redacted] - FSIS
To: Van, Diane - FSIS
Subject: RE: Pink Slime
Date: Thursday, February 02, 2012 9:32:31 AM

Diane, I just sent an e-mail to Dirk Filpot inquiring about latest key points, as related to 'pink slime'

Suggested by (b) (6)

Should I also call him or other contact, as a follow up?

(b) (6)

(b) (6) [redacted]

Technical Information Specialist

USDA-FSIS-FSE Staff

Meat and Poultry Hotline

5601 Sunnyside Avenue, Mailstop 5269

Beltsville, MD 20705-5000

Tel: (b) (6) [redacted]

e-mail: (b) (6) [redacted] *fsis.usda.gov*

From: Van, Diane - FSIS
Sent: Thursday, February 02, 2012 9:31 AM
To: (b) (6) [redacted] - FSIS
Subject: Pink Slime

(b) (6)

Have contacted downtown to see if they have any talking points for the Hotline on the pink slime? I heard it on the news last night.

Diane Van
Deputy Director, Food Safety Education Staff

Office of Public Affairs & Consumer Education

USDA/Food Safety & Inspection Service
5601 Sunnyside Ave., 2-L292
Beltsville, MD 20705

Blackberry

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Pink Slime
Date: Monday, March 26, 2012 8:40:16 AM

If people watched hog casings being cleaned, rope sausage sales would plummet. Looks is 99% of the winning solution.

From: (b) (6) - FSIS
Sent: Monday, March 26, 2012 8:34 AM
To: (b) (6) - FSIS
Subject: RE: Pink Slime

You can't win. A safe product is a problem because it looks 'unappetizing'.

A dead animal looks unappetizing too. Let's hope that they don't find out that is where the meat comes from.

From: (b) (6) - FSIS
Sent: Monday, March 26, 2012 7:50 AM
To: (b) (6) - FSIS
Subject: Pink Slime

Good Article on facts. << File: PinkSlimeArticle.mht >>

From: (b) (6) [redacted].
To: Schwarz, Lisa - FSIS
Subject: RE: Pink Slime
Date: Tuesday, March 27, 2012 12:26:13 PM

Yea

(b) (6) [redacted]
Administrative Secretary III
N. C. Department of Public Safety
Prisons - Deputy Director's Office
831 W. Morgan Street / MSC 4261
Raleigh, North Carolina 27699-4261
Te: (b) (6) [redacted]
Fax: 919-733-8272
E-Mail: (b) (6) [redacted] *@ncdps.gov*
www.ncdps.gov

From: Schwarz, Lisa - FSIS [Lisa.Schwarz@fsis.usda.gov]
Sent: Tuesday, March 27, 2012 12:04 PM
To: (b) (6) [redacted]
Subject: RE: Pink Slime

It is leaner than what is sold as lean and cleaner. By that I mean more pathogens (bacteria) are removed. If you eat bologna (which has everything process together) than you can eat this and its better for you. It's nothing but beef. Unless you only eat kosher, than that means you are only eating certain cuts of meat from certain parts of an animal. Make sense?

From: (b) (6) [redacted] @ncdps.gov]
Sent: Tuesday, March 27, 2012 11:57 AM
To: Schwarz, Lisa - FSIS
Subject: RE: Pink Slime

Sounds Gross

(b) (6) [redacted]
Administrative Secretary III
N. C. Department of Public Safety

Prisons - Deputy Director's Office
831 W. Morgan Street / MSC 4261
Raleigh, North Carolina 27699-4261
Te: (b) (6)
Fax: 919-733-8272
E-Mail: (b) (6) *@ncdps.gov*
www.ncdps.gov

From: Schwarz, Lisa - FSIS [Lisa.Schwarz@fsis.usda.gov]
Sent: Tuesday, March 27, 2012 11:47 AM
To: (b) (6)
Cc: (b) (6)
Subject: Pink Slime

http://technorati.com/women/article/pink-slime-is-pulled-from-grocery/

http://en.wikipedia.org/wiki/Pink_slime

Although in the collegial world, we are taught not to use wiki for knowledge based information or research. It was the only site that broke it down to barney level. My boss explained it this way too me today, the way wiki did.

Just an FYI

Lisa M. Schwarz
Administrative Assistant I
Head Quarters
MPID, NC Dept of Agric. and CS
Office 919-733-0167
Fax 919-715-0182

From: (b) (6) [redacted] - FSIS
To: (b) (6) [redacted] (DO15) - FSIS
Cc: (b) (6) [redacted] - FSIS
Subject: RE: Pink Slime
Date: Thursday, March 22, 2012 1:11:11 PM

Probably news media. If you had seen the product, you may agree. This is lean finely textured beef. The good news is that Delta probably does not use this ingredient.

Dr. (b) (6) [redacted], FLS Boise Circuit

1038 W. Loon St.

Meridian, Idaho, 83642

Home (b) (6) [redacted]

Cell (b) (6) [redacted]

Fax 208-288-4280

From: Parker, Julie - FSIS
Sent: Thursday, March 22, 2012 10:36 AM
To: (b) (6) [redacted] (DO15) - FSIS
Subject: Pink Slime

Do I have the only plant getting calls regarding "Pink Slime"? I don't know who came up with that term but they need a good slap upside the head!! There are numerous calls come into the plant every day now since this nonsense was reported. I think I may need an anger management class just until this issue is out of the public eye!! What a slap in the face to inspectors.

Julie Parker

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: Re: pink slime
Date: Friday, March 09, 2012 7:56:07 AM

Ammoniated beef.

Can change what and who

(b) (6) DVM
FLS Plover Circuit
920-257-8915
(b) (6) fsis.usda.gov
Sent from BlackBerry

From: (b) (6) FSIS
Sent: Friday, March 09, 2012 06:39 AM
To: (b) (6) - FSIS
Subject: pink slime

What do u know about pink slime it was in tv also is ever possible to change a contact point

From: (b) (6) [redacted] - FSIS
To: (b) (6) [redacted] - FSIS
Subject: Re: Pink slime
Date: Friday, March 16, 2012 9:33:42 AM

Yes

From: (b) (6) [redacted] - FSIS
Sent: Friday, March 16, 2012 07:27 AM
To: (b) (6) [redacted] - FSIS
Subject: Pink slime

Did U get article, 3 columns in the article

(b) (6) [redacted], ***FSIS***

General Mills est. 05538

One Red Devil Road

Hannibal, Mo. 63401

USDA phone # (b) (6) [redacted]

From: Merle Evans
To: (b) (6) - FSIS
Subject: Re: Pink slime
Date: Friday, March 09, 2012 2:53:45 PM

Thanks it's just gross as ways we are fine but it has turned chilly here for the last 2 days of course we have not really had any winter anyway so things are greening up around here We have sold the house and are thinking of building a smaller one just a few miles away but we are still talking it over

Sent from my iPhone

On Mar 9, 2012, at 1:24 PM, "(b) (6) - FSIS" <(b) (6) fsis.usda.gov> wrote:

> Are you kidding?? It is the BPI finely textured beef that is treated with ammonia. Let's see, (b) (6) were about the 50th people from DC to go see the stuff, and (b) (6) said it went in white and came out red. It's pretty much fat with a little lean, that is heated, centrifuged and becomes finely textured beef or beef. YUCK. (b) (6) at Olson, Frank and Weeda were all involved (that god Jeff is involved and not me). (b) (4) !!!!
>
> Sally
>
> PS How are things in Texas? It has been a very warm winter, it's in the 80's again today. That is ok, better this than ice.
>
> -----Original Message-----
> From: Merle Evans [mailto:(b) (6) @gmail.com]
> Sent: Friday, March 09, 2012 2:10 PM
> To: (b) (6) - FSIS
> Subject: Pink slime
>
> Hi Sally,
> What is this "pink slime" I'm hearing about in ground beef? Do you know anything about it?
> Thanks
>
> Sent from my iPhone
> This electronic message contains information generated by the USDA solely for the intended recipients. Any unauthorized interception of this message or the use or disclosure of the information it contains may violate the law and subject the violator to civil or criminal penalties. If you believe you have received this message in error, please notify the sender and delete the email immediately.
>

From: (b) (6) [redacted] - OSEC
To: Goldman, David - Commissioned Corps - FSIS
Cc: (b) (6) [redacted] - OSEC
Subject: Re: Pink Slime
Date: Thursday, March 29, 2012 4:14:33 PM

Can you please just send a copy of the fact sheet, and if you have it the 2001 letter. We can get electronically or paper - whatever is easier for you.

Many thanks.
(b) (6)

From: Goldman, David - Commissioned Corps - FSIS
Sent: Thursday, March 29, 2012 02:03 PM
To: (b) (6) [redacted] - OSEC
Cc: (b) (6) [redacted] - OSEC
Subject: RE: Pink Slime

Hi (b) (6)

I have been trying to gather the pertinent information and think I have now located it. Let me know if you'd like me to send two documents: a 2001 letter of no objection to add the use of ammonium hydroxide to the Agency-approved process for producing lean finely textured beef (original approval in 1990); a recently updated fact sheet on ammonium hydroxide that reviews its safety, determination as a GRAS substance and its consideration as a processing aid (the Agency intends to post on our website).

I am happy to help in any further way,

David

From: (b) (6) [redacted] - OSEC
Sent: Thursday, March 29, 2012 9:40 AM
To: Goldman, David - Commissioned Corps - FSIS
Cc: (b) (6) [redacted] - OSEC
Subject: Pink Slime

Hello Dr. Goldman,

Dr. (b) (6) was in Texas for two days to speak at Texas A & M, and while there she met with some former FSISers. The topic of pink slime came up.

We are sure that FSIS must have reviewed the product from a safety perspective at some time in the not too distant past. Can you let Dr. (b) (6) know when that review was done, and perhaps offer a short briefing? We made an inquiry to ARS about any research on it when all this brouhaha came up. They responded that they had not done research on the process, and we are not asking

them for anything further on it.

Many thanks,

(b) (6) [redacted]
Special Assistant for Policy & Program Strategy
USDA - Research, Education & Economics (REE)
Room 320A Whitten Building, Washington, DC
(b) (6) [redacted]
(b) (6) [redacted] @osec.usda.gov

From: Raber Packing Co
To: (b) (6) [redacted] - FSIS
Subject: Re: Pink Slime
Date: Thursday, March 15, 2012 11:18:32 AM

(b) (6) I can not open this file. Can you send it in a word program?

----- Original Message -----
From: (b) (6) [redacted] @fsis.usda.gov>
To: (raberpacking@comcast.net) <raberpacking@comcast.net>
Sent: Thu, 15 Mar 2012 15:08:03 -0000 (UTC)
Subject: Pink Slime

From: (b) (6) [redacted] - FSIS
To: (b) (6) [redacted] - FSIS
Subject: Re: Pink Slime
Date: Thursday, March 08, 2012 9:17:09 AM

All

----- Original Message -----
From: (b) (6) [redacted] - FSIS
Sent: Thursday, March 08, 2012 07:52 AM
To: (b) (6) [redacted] - FSIS
Subject: RE: Pink Slime

Who's ground beef? What establishment?

-----Original Message-----
From: (b) (6) [redacted] - FSIS
Sent: Wednesday, March 07, 2012 6:57 PM
To: (b) (6) [redacted] - FSIS
Subject: Pink Slime

This was just on ABC at 630pm. USDA scientist, Whistle blower said there is pink Slime in our ground beef. Former under secretary Joan Smith is also linked to this.
There was also a former USDA microbiologist also in this too.

From: Loida Rivera
To: (b) (6) [redacted] - FSIS
Subject: Re: Pink Slime
Date: Friday, March 23, 2012 2:19:37 PM

Not bad! You should see the hyenas and buzzards eating out of carcass in Africa. That my dear, I've seen it and it's worse than pink slime! And your ancestors 2-3 million years ago ate exactly that!!!

From: (b) (6) [redacted] - FSIS" (b) (6) [redacted] @fsis.usda.gov>
To: Loida Rivera (b) (6) [redacted] @yahoo.com>
Sent: Friday, March 23, 2012 12:14 PM
Subject: Pink Slime

Aquí tienes para que te entrtengas.

(b) (6) [redacted], *Ph.D.*
Public Health Regional Training Coordinator
Neal Smith Federal Building
210 Walnut Street, Room 985
Des Moines, IA 50309
Tel (b) (6) [redacted]

From: Canavan, Jeff - FSIS
To: (b) (6) - FSIS
Subject: Re: Pink SLime
Date: Thursday, March 15, 2012 7:19:28 AM

True. Putting the ammonia controversy aside though, I don't see the issue with ftb. If you can throw fatty trimmings with only 12 percent lean in grond beef why can't you reduce the fat on them first by applying a little heat and centrifuge. I guess its just consumers don't know. I think they expect that premium cuts of beef are only used.

Jeffrey W. Canavan, MPA, RD
Deputy Director
Labeling and Program Delivery Division
USDA, FSIS, OPPD, LPDD

From: (b) (6) - FSIS
Sent: Thursday, March 15, 2012 06:12 AM
To: Canavan, Jeff - FSIS
Subject: RE: Pink SLime

Yeah, but I'm guessing this is the worst that can be used and consumers never know about it, and it is in "ground beef" a sacred product that everyone eats.

From: Canavan, Jeff - FSIS
Sent: Thursday, March 15, 2012 7:11 AM
To: (b) (6) - FSIS
Subject: Re: Pink SLime

I am watching the jamie oliver video on my blackberry on way in. He is pretty clever. To simulate process for audience he throws fatty trimmings in a household dryer on stage which applies the heat and acts as a centrifuge.

I was rhinking yesterday. There are other products, e.g., partially defatted chopped beef. It can be labeled as beef in certain products. Had a chili label yesterday with it.
Jeffrey W. Canavan, MPA, RD
Deputy Director
Labeling and Program Delivery Division
USDA, FSIS, OPPD, LPDD

From: Canavan, Jeff - FSIS
Sent: Thursday, March 15, 2012 06:04 AM
To: (b) (6) - FSIS
Subject: Re: Pink SLime

No problem. Some of them I have just marking as solved because they are just coimmenting and not asking a specific question. Interesting reading.

Jeffrey W. Canavan, MPA, RD
Deputy Director
Labeling and Program Delivery Division
USDA, FSIS, OPPD, LPDD

From: (b) (6) - FSIS
Sent: Thursday, March 15, 2012 06:01 AM
To: Canavan, Jeff - FSIS
Subject: Pink SLime

Sorry, I reassigned you the pink slime question☺

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

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

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 inquires.

FSIS, Labeling and Program Delivery Division
Website: *http://www.fsis.usda.gov/OPPDE/larc/index.htm*

From: Canavan, Jeff - FSIS
To: Murphy-Jenkins, Rosalyn - FSIS
Subject: Re: PINK SLIME
Date: Friday, March 09, 2012 7:46:24 AM

NIH symposium an dietary sodium-recommendations, evidence, challenges, and applications for clinical guidance. Fda, cnpp, ars all here presenting. Going to be 175 people in attendance.
Jeffrey W. Canavan, MPA, RD
Deputy Director
Labeling and Program Delivery Division
USDA, FSIS, OPPD, LPDD

From: Murphy-Jenkins, Rosalyn - FSIS
Sent: Friday, March 09, 2012 06:25 AM
To: (b) (6) - FSIS; Canavan, Jeff - FSIS
Subject: RE: PINK SLIME

Yes, good luck on your presentation! I am sure you will do well. What is the name of the conference again?

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: Friday, March 09, 2012 6:31 AM
To: (b) (6) - FSIS; Murphy-Jenkins, Rosalyn - FSIS
Subject: RE: PINK SLIME

Good luck, yes, I bet you will get that question. Bet Dan will be asking again. Can you imagine if they heard of that other stuff, the dissolved in acid and re precipitated in base JUNK. That is worse.

From: Canavan, Jeff - FSIS
Sent: Friday, March 09, 2012 6:28 AM
To: (b) (6) - FSIS; Murphy-Jenkins, Rosalyn - FSIS
Subject: Re: PINK SLIME

Heading ti nih to speak on Na. Told (b) (6) I probably only get one question, can you tell me about pink slime? I will answer when I get home the askfsis
Jeffrey W. Canavan, MPA, RD

Deputy Director
Labeling and Program Delivery Division
USDA, FSIS, OPPD, LPDD

From: (b) (6) - FSIS
Sent: Friday, March 09, 2012 05:23 AM
To: Murphy-Jenkins, Rosalyn - FSIS; Canavan, Jeff - FSIS
Subject: PINK SLIME

Oh brother, our local news had it on and so did ABC news, BPI and pink slime. The questions are already in AskFSIS☺ Sorry Jeff.

(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 inquires.

FSIS, Labeling and Program Delivery Division
Website: *http://www.fsis.usda.gov/OPPDE/larc/index.htm*

From: (b) (6) - FSIS
To: (b) (6) FSIS
Cc: (b) (6) - FSIS
Subject: RE: pink slime
Date: Tuesday, March 13, 2012 5:27:58 PM

I used the word organic because if they purchase organic meat and it is labeled as such, that is a guarantee that pink slime is not in the product and all consumers know the safety in that specific label. Otherwise, they can search the web or ask FSIS.

From: (b) (6) - FSIS
Sent: Tuesday, March 13, 2012 3:38 PM
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS
Subject: RE: pink slime

What does this have to do with organic? They're just asking if there is such a thing as a letter that would say there is no pink slime in their ground beef.

From: (b) (6) - FSIS
Sent: Tuesday, March 13, 2012 3:28 PM
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS
Subject: RE: pink slime

They should Ask FSIS, however all organic produced product is labeled as such and establishments cannot add anything to the product.

From: (b) (6) - FSIS
Sent: Tuesday, March 13, 2012 2:44 PM
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS
Subject: FW: pink slime

This goes with my previous e-mail. Plants want to know if they can get something in writing stating that they do not use pink slime in their ground beef.

From: (b) (6) - FSIS
Sent: Friday, March 09, 2012 11:19 AM
To: (b) (6) - FSIS
Subject: pink slime

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

(b) (6)

Consumer Safety Inspector
USDA,FSIS,OFO
Hartford, Connecticut

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: pink slime
Date: Friday, March 09, 2012 8:35:52 AM

One of the guys a FM yesterday gave me an article on it and asked me about it.

From: (b) (6) FSIS
Sent: Friday, March 09, 2012 8:00 AM
To: (b) (6) - FSIS
Subject: 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

Well here we go again!

Next week's problem!

(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
To: (b) (6) FSIS
Subject: RE: pink slime
Date: Friday, March 23, 2012 6:28:55 AM

The last of the old Myrtle Ave inhabitants thank god for gentrification.

(b) (6)

Brooklyn, New York

From: (b) (6) - FSIS
Sent: Thursday, March 22, 2012 2:14 PM
To: (b) (6) - FSIS
Subject: RE: pink slime

That and countless other "ingredients" deemed edible by us. Things are cheap for a reason. Have you ever hung out on Myrtle? I went across the street to buy smokes and talk about ghetto.

From: (b) (6) - FSIS
Sent: Thursday, March 22, 2012 2:02 PM
To: (b) (6) - FSIS
Subject: pink slime

Talking about Pink Slime, I wonder if any of the people all worked up about it ever saw some of the dumpling fillings? But I bet they love dumplings, because they are so "authentic" and exotic and so definitely not American.

(b) (6)

Brooklyn, New York

From: (b) (6) [redacted] - FSIS
To: (b) (6) [redacted] - FSIS
Subject: RE: pink slime
Date: Wednesday, March 28, 2012 3:25:32 PM

That's ok. If you can't lie to your friend, then who can you lie to. That's what we are for. Haha.

Well and let's not forget the stuff they do to chicken. Nuggets in the grocery store. MD is going to have a heck of a time. It is not going to stop here. I bet this is just the beginning of a full on food processing investigation. What a waste of time. There is nothing the matter with the food, I am thinking. I like all that stuff that is made with it. I don't think I will be growing a third arm. I hope not. All though a third arm would be more beneficial. I could do more work at my job and I would love that. Or I could use it to hold my head up while I sleep. Many things to use it for. I could smoke, drink and drive. What could be wrong!

(b) (6) [redacted], IIC, CSI

BOISE CIRCUIT

(b) (6) [redacted]

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: Wednesday, March 28, 2012 2:00 PM
To: (b) (6) - FSIS
Subject: pink slime

I lied to you when I said SSI was done with the Lean Beef tissue (pink slime) –they are using what they have left in raw meatloaf (cracker barrel) and a little in AMPM cooked beef patties. When their inventory is gone that should be the end of it - unless something changes and a customer decides they want to use it. They are not using it in any raw beef patties.

The public has no idea how many products it is in – still a market for it as long as the consumer doesn't find out it's in there –ha!

(b) (6)

Consumer Safety Inspector

SSI Food Service

Wilder, ID.

(b) (6)

From: McKean, Jennifer - FSIS
To: Davis, Gary - FSIS
Subject: RE: pink slime
Date: Wednesday, March 28, 2012 2:40:48 PM

I didn't know him personally, just remembered the name. Interesting…

Jennifer Beasley-McKean, DVM

District Manager

Dallas District Office

1100 Commerce Street Rm 516

Dallas, TX 75242

(214) 767-1253

From: Davis, Gary - FSIS
Sent: Wednesday, March 28, 2012 1:26 PM
To: McKean, Jennifer - FSIS
Subject: pink slime

Did you happen to notice who the former FSIS employee was who stated on national news that pink slime is not meat, and is a filler. It was Gerald Zernstein, who was moved around from policy to OPHS to OIA because he couldn't perform at the expected level of technical expertise. He never told them what kind of filler. It was sensational journalism at its best, he stated what they wanted him to without any questioning.

Gary A. Davis

Deputy District Manager

Dallas District Office

Phone: 214-767-9116

Fax: 214-767-8230

E-mail: gary.davis@fsis.usda.gov

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Pink slime
Date: Tuesday, March 27, 2012 1:04:08 PM

Yeah, I read those yesterday.

(b) (6)

Training Supervisor/EIAO

MPID, NC Dept of Agric. and CS

office 9(b) (6)

cell(b) (6)

From: (b) (6) - FSIS
Sent: Tuesday, March 27, 2012 1:02 PM
To: (b) (6) - FSIS
Cc: (b) (6)
Subject: FW: Pink slime

When you click on this site, scroll down and click on the foot notes. There are a couple of good interviews with Dr. (b) (6). Thanks,

(b) (6)

TA Coordinator/Case Specialist

NCDA&CS

Meat & Poultry Inspection Division

1001 Mail Service Center

Raleigh, NC 27699

(b) (6) Office

(b) (6) Cell

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

From: Schwarz, Lisa - FSIS
Sent: Tuesday, March 27, 2012 11:42 AM
To: (b) (6) - FSIS
Subject: Pink slime

http://en.wikipedia.org/wiki/Pink_slime

Found this, It appears to break down what you were explaining earlier. Most people that are computer friendly will hit Wikipedia for answers quicker than most resources available.

Lisa M. Schwarz

Administrative Assistant I

Head Quarters

MPID, NC Dept of Agric. and CS

Office 919-733-0167

Fax 919-715-0182

From: (b) (6) FSIS
To: (b) (6) - FSIS
Subject: RE: Pink slime
Date: Friday, March 16, 2012 4:02:38 PM

Thanks god!!! I just had a chicken nugget from McDonalds ☺

From: (b) (6) - FSIS
Sent: Friday, March 16, 2012 1:01 PM
To: (b) (6) - FSIS
Subject: RE: Pink slime

No, McDonalds suppose stop using it in their hamburgers several months ago. It is a big consumer issue now due to extensive media coverage. Just in case people want to talk to you about it.

From: (b) (6) - FSIS
Sent: Friday, March 16, 2012 12:53 PM
To: (b) (6) - FSIS
Subject: RE: Pink slime

Is this the same ingredients to make chicken nuggets at Mc Donald's?

From: (b) (6) - FSIS
Sent: Friday, March 16, 2012 12:45 PM
To: (b) (6) - FSIS
Subject: Pink slime

Hi Team & Future Team Members,

Here is what "pink slime" look like in case you are interested. Article found in www.theblaze.com titled USDA Buys...

(b) (6)

Today, many parents will be questioning the wisdom of a government-controlled school lunch program. Why? Because the Feds have announced that the USDA is buying seven million pounds of something that is affectionately known as "pink slime."

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

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Pink slime
Date: Thursday, March 08, 2012 4:05:23 PM

I'm sorry –it's hard when we got irate callers.. especially when it's quite a few of them…It's challenging!

Question: if the labeling requirements are 'none' (as applied by FSIS to ammonium hydroxide) how would even USDA know without more detailed information? It would not be on the label, so you would need at least lab analysis or knowing the process at the plant first-hand (?)

We'll have to see what Diane may have for us…for now anyway.

I do think that consumers need to be educated about the term 'pink slime' as I was discussing earlier in the HL area—

"pink slime' indicates practically 'spoiled food' or food 'not fit for consumption' which then would be unsafe (most likely a violation of sorts to produce such a product, though PDD officers can clarify more here—basically it would be 'Non-suitable' for use or consumption—if that was the case all these meats would need to be recalled, and potentially to be destroyed. The Directive however, says that ingredients, such as ammonium hydroxide are allowed by FSIS-USDA to be used in the process.

(b) (6)

(b) (6)

Technical Information Specialist

USDA-FSIS-FSE Staff

Meat and Poultry Hotline

5601 Sunnyside Avenue, Mailstop 5269

Beltsville, MD 20705-5000

Tel: (b) (6)

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

From: (b) (6) - FSIS
Sent: Thursday, March 08, 2012 3:56 PM
To: (b) (6) - FSIS

Subject: RE: Pink slime

Yes, (b) (6) I understand what it is, but I have had some pretty irate people today. They think this is something brand new that USDA has approved. And (like the Butterball Halal problem) they want to know if they are buying a product that has "pink slime" in it.

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

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

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

From: (b) (6) - FSIS
Sent: Thursday, March 08, 2012 3:51 PM
To: (b) (6) - FSIS; Van, Diane - FSIS
Subject: RE: Pink slime

Diane, was there any further response from downtown? I haven't seen one..

(b) (6) let 's see also what numbers Tina has been getting in her HL database on 'pink slime'— this is not really an 'ingredient' (rather a process)

'pink slime' is not an additive, it is something that's been used in the media recently, to describe an emulsion made with beef trimmings—

The ammonium hydroxide is harmless.

However, we do need to keep **referring to some talking points** we got from Dirk Filpot, we got—here they are:

"USDA is focused on reducing foodborne illness and ensuring that Americans have safe food to eat. Additionally, food served to our nation's schoolchildren must meet the highest standards for food safety and is subject to stringent testing before being allowed to enter schools. And that includes the beef product that has been the focus of recent news stories. Several government agencies – including the U.S. Food and Drug Administration and the U.S. Department of Agriculture – have studied thoroughly the use of ammonia hydroxide, which is different than household ammonia, and found that it is safe to use in foods and is effective in reducing foodborne pathogens, or bacteria that can be present in meats and make people ill. Ammonia hydroxide is used as a treatment during the production process, and it is chemically altered when infused into meat, leaving no measurable residue. Therefore, it does

not pose a threat to humans. Given that it is harmless, and that it reduces the possibility of people getting ill from the beef they are consuming, the use of ammonia hydroxide is considered safe and suitable as part of the company's production process."

I realized this topic it was placed under the category of 'additives' in the database,

However, if its' 'ammonium hydroxide' use they are referring to, then under the Directive 7120.1 it is stated that for such ingredient:

The labeling requirements are": "None under the accepted conditions of use"

Here is the Directive 7120.1:

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

Diane, please add any comments,

Thank you,

(b) (6)

(b) (6) [redacted]

Technical Information Specialist

USDA-FSIS-FSE Staff

Meat and Poultry Hotline

5601 Sunnyside Avenue, Mailstop 5269

Beltsville, MD 20705-5000

Tel: (b) (6) [redacted]

e-mail: (b) (6) [redacted] *fsis.usda.gov*

From: (b) (6) [redacted] - FSIS
Sent: Thursday, March 08, 2012 3:38 PM
To: (b) (6) [redacted] - FSIS
Cc: Van, Diane - FSIS
Subject: Pink slime

(b) (6)

It's official, the pink slime story has gone viral.

Once again, consumers outraged that it is not posted on the label. Not really talking about

the ammonia, just the fact that it's not labeled on their ground beef.

Do we have any additional talking points?

(b) (6)

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

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

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

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Pink Slime
Date: Friday, March 30, 2012 1:52:43 PM

I'll check it out on home computer. Guys like him would give us job security. Put a twist on it!

From: (b) (6) - FSIS
Sent: Friday, March 30, 2012 1:51 PM
To: (b) (6) - FSIS
Subject: RE: Pink Slime

Well ammonia hydroxide that is used in the process doesn't sound appetizing. But I just wanted you to listen to how this Jamie Oliver ripped on USDA. Like we don't care what goes into food.

(b) (6)

Consumer Safety Inspector

Akron, OH

Office: (b) (6)

Cell : (b) (6)

From: (b) (6) - FSIS
Sent: Friday, March 30, 2012 1:40 PM
To: (b) (6) - FSIS
Subject: RE: Pink Slime

Had a hard time trying to bring the video up, but I have been deposed by family and friends enough about "pink slime" that I can probably give my opinion on it. Do I think it's safe? Yes. Do I think someone is trying to scare the public by calling it "pink slime"? Yes. One of the whistle blowers was a trainer of mine way back when. Carl Custer. I think it's just another way for industry to extend their inventory and make a buck. I wish it doesn't have to come to this, but it's industry at its best and reality. I don't allow neither of my kids to consume beef/hamburgers. Their little immune systems are not match for tainted product. So, I'm not worried about it. I hear there may be a directive coming out soon on it. Stay tuned!

From: (b) (6) - FSIS
Sent: Friday, March 30, 2012 11:40 AM
To: (b) (6) - FSIS
Subject: FW: Pink Slime

What do you think?

(b) (6)

Consumer Safety Inspector

Akron, OH

Office: (b) (6)

Cell : (b) (6)

From: (b) (6) - FSIS
Sent: Friday, March 30, 2012 11:01 AM
To: (b) (6) - FSIS
Subject: Pink Slime

http://www.youtube.com/watch?v=wshlnRWnf30

(b) (6)

Consumer Safety Inspector

Akron, OH

Office: (b) (6)

Cell : (b) (6)

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Pink Slime
Date: Friday, March 30, 2012 3:45:45 PM

Or if we charge OT when a plant is over 8 hours……

_____

From: (b) (6) - FSIS
Sent: Friday, March 30, 2012 1:51 PM
To: (b) (6) - FSIS
Subject: RE: Pink Slime

Well ammonia hydroxide that is used in the process doesn't sound appetizing. But I just wanted you to listen to how this Jamie Oliver ripped on USDA. Like we don't care what goes into food.

(b) (6)

Consumer Safety Inspector

Akron, OH

Office: (b) (6)

Cell : (b) (6)

From: (b) (6) [redacted]
To: (b) (6) [redacted] - FSIS
Subject: RE: Pink Slime
Date: Tuesday, March 13, 2012 7:55:32 AM

I'll forward you a few things I've found…

From: (b) (6) [redacted] - FSIS [mailto(b) (6) [redacted] @fsis.usda.gov]
Sent: Tuesday, March 13, 2012 6:11 AM
To: (b) (6) [redacted]
Subject: Pink Slime

OK, I have had about 20 people ask me in the last 2 days about this "Pink Slime" that USDA has given the thumbs up and can be mixed in with beef products at the grinding stage. Apparently there is ammonia in it and nothing has to be claimed on the label. Do you know anything about this? I checked USDA's homepage and there is nothing about it there. When I did a search, I found many complaints about it from organizations but nothing that states exactly what it is and how it's being used.

Any info would be great so I can pass it along…..

Thanks..

(b) (6) [redacted]

From: (b) (6) [redacted] - FSIS
To: Ramzan, Mahmood - FSIS
Bcc: (b) (6) [redacted] - FSIS
Subject: RE: Pink Slime
Date: Thursday, March 15, 2012 1:49:17 PM
Attachments: image001.png

Consumer pressure works.

(b) (6) [redacted], *Ph.D.*
Case Specialist
USDA / FSIS / OFO
5601 Sunnyside Avenue Suite 1-2284D
Beltsville, MD 20705
Tel: (b) (6) [redacted]
BB: (b) (6) [redacted]
Email: (b) (6) [redacted] @fsis.usda.gov

From: Ramzan, Mahmood - FSIS
Sent: Thursday, March 15, 2012 12:55 PM
To: (b) (6) [redacted] - FSIS
Subject: Pink Slime

NSLP to offer choice on some products: LFTB, or no LFTB

By Lisa M. Keefe on 3/15/2012

USDA's Agricultural Marketing Service is expected to announce today — perhaps as early as 1 p.m. EST — that it will begin identifying products offered through the National School Lunch Program that contain lean finely textured beef and, where possible, offer variations that do not include LFTB, sources told **Meatingplace**.

For example, schools will be able to choose between ordering bulk ground beef without LFTB or formed patties that include the product.

The decision has not been officially announced, but was leaked to *The Associated Press* and widely reported earlier today. Rich Jochum, spokesman for North Sioux City, S.D.-based Beef Products Inc., which supplies LFTB to the school lunch program, told **Meatingplace** that the company will have an official response when the USDA's announcement is made official later today.

How AMS's decision will be implemented through the NSLP system is as yet unclear. The program is a complicated tangle of individual arrangements with each school district, implemented through a series of suppliers and distributors, and purchases typically are locked in months in advance. However, schools are under pressure from parents and others to ensure that LFTB is not part of students' lunches, and are in turn pressuring AMS.

Mahmood Ramzan DVM
Deputy District Manager
USDA/ Food Safety and Inspection Service
Beltsville District

[redacted]5601 Sunnyside Ave Suite I-2288 [redacted]
Beltsville, MD 20705
Tel: 301-504-2136
Cell:301-523-2440
email: mahmood.ramzan@fsis.usda.gov
[redacted]

From: (b) (6) - APHIS
To: (b) (6) - FSIS
Subject: RE: Pink Slime
Date: Wednesday, March 14, 2012 11:24:06 AM

Thanks so much, (b) (6) —have a good day!

From: (b) (6) - FSIS
Sent: Wednesday, March 14, 2012 11:23 AM
To: (b) (6) - APHIS
Subject: RE: Pink Slime

Sorry – I didn't completely answer your question: Yes, we have language developed and can respond directly to this one. Thanks!

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

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

---

From: (b) (6) - APHIS
Sent: Wednesday, March 14, 2012 11:16 AM
To: (b) (6) - FSIS
Subject: RE: Pink Slime

Thanks, (b) (6) —do I take your message to mean that you'll respond directly to this person? If you don't want to, we can certainly use the language you've developed and take care of it!

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

From: (b) (6) - FSIS
Sent: Wednesday, March 14, 2012 11:01 AM
To: (b) (6) - APHIS
Subject: RE: Pink Slime

Hi (b) (6) – yes we do, and we are receiving several dozen e-mails along these lines. Thanks,

(b) (6) [redacted]
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) [redacted]
Cell: (b) (6) [redacted]
(b) (6) [redacted] 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

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From: (b) (6) [redacted] - APHIS
Sent: Wednesday, March 14, 2012 10:05 AM
To: (b) (6) [redacted] - FSIS
Subject: FW: Pink Slime

Good morning, (b) (6)—hope all is going well with you! Please see the e-mail chain below—obviously this came to us by mistake. Do you folks have any language to address the question, or do you know where I can obtain language? Thanks so much!!!

(b) (6) [redacted]

On Mar 8, 2012, at 8:51 PM, "(b) (6) [redacted] - APHIS"
(b) (6) [redacted] @aphis.usda.gov> wrote:

What do I do with this?

Begin forwarded message:

Dear Ms. (b) (6) [redacted]

Is the BEEF PRODUCTS Company additive commonly known as "pink slime" still being added to ground beef in the US?

Thanks,

Ed Taylor
Brevard, NC

From: (b) (6) - FSIS
To: Canavan, Jeff - FSIS
Subject: RE: Pink SLime
Date: Thursday, March 15, 2012 7:21:49 AM

Yeah, that is right. But I think it is also what it looks like, it looks like pink play doh, not ground meat. I couldn't get the Youtube to work. But I have seen his one on the chicken nuggets before (he throws parts into a cuisinart and grinds them all up) well, most nuggets are JUNK.

From: Canavan, Jeff - FSIS
Sent: Thursday, March 15, 2012 7:19 AM
To: (b) (6) - FSIS
Subject: Re: Pink SLime

True. Putting the ammonia controversy aside though, I don't see the issue with ftb. If you can throw fatty trimmings with only 12 percent lean in grond beef why can't you reduce the fat on them first by applying a little heat and centrifuge. I guess its just consumers don't know. I think they expect that premium cuts of beef are only used.

Jeffrey W. Canavan, MPA, RD
Deputy Director
Labeling and Program Delivery Division
USDA, FSIS, OPPD, LPDD

From: (b) (6) - FSIS
Sent: Thursday, March 15, 2012 06:12 AM
To: Canavan, Jeff - FSIS
Subject: RE: Pink SLime

Yeah, but I'm guessing this is the worst that can be used and consumers never know about it, and it is in "ground beef" a sacred product that everyone eats.

From: Canavan, Jeff - FSIS
Sent: Thursday, March 15, 2012 7:11 AM
To: (b) (6) - FSIS
Subject: Re: Pink SLime

I am watching the jamie oliver video on my blackberry on way in. He is pretty clever. To simulate process for audience he throws fatty trimmings in a household dryer on stage which applies the heat and acts as a centrifuge.

I was rhinking yesterday. There are other products, e.g., partially defatted chopped beef. It can be labeled as beef in certain products. Had a chili label yesterday with it.
Jeffrey W. Canavan, MPA, RD
Deputy Director
Labeling and Program Delivery Division

USDA, FSIS, OPPD, LPDD

From: Canavan, Jeff - FSIS
Sent: Thursday, March 15, 2012 06:04 AM
To: (b) (6) - FSIS
Subject: Re: Pink SLime

No problem. Some of them I have just marking as solved because they are just coimmenting and not asking a specific question. Interesting reading.
Jeffrey W. Canavan, MPA, RD
Deputy Director
Labeling and Program Delivery Division
USDA, FSIS, OPPD, LPDD

From: (b) (6) - FSIS
Sent: Thursday, March 15, 2012 06:01 AM
To: Canavan, Jeff - FSIS
Subject: Pink SLime

Sorry, I reassigned you the pink slime question☺

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

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

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 inquires.

FSIS, Labeling and Program Delivery Division
Website: *http://www.fsis.usda.gov/OPPDE/larc/index.htm*

From: Murphy-Jenkins, Rosalyn - FSIS
To: Canavan, Jeff - FSIS
Subject: RE: PINK SLIME
Date: Friday, March 09, 2012 8:51:53 AM

Thanks. I hope you are almost done. Let me know how you did.

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

---

From: Canavan, Jeff - FSIS
Sent: Friday, March 09, 2012 7:46 AM
To: Murphy-Jenkins, Rosalyn - FSIS
Subject: Re: PINK SLIME

NIH symposium an dietary sodium-recommendations, evidence, challenges, and applications for clinical guidance. Fda, cnpp, ars all here presenting. Going to be 175 people in attendance.

Jeffrey W. Canavan, MPA, RD
Deputy Director
Labeling and Program Delivery Division
USDA, FSIS, OPPD, LPDD

From: Murphy-Jenkins, Rosalyn - FSIS
Sent: Friday, March 09, 2012 06:25 AM
To: (b) (6) [redacted] - FSIS; Canavan, Jeff - FSIS
Subject: RE: PINK SLIME

Yes, good luck on your presentation! I am sure you will do well. What is the name of the conference again?

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

communication is not authorized. If you have received this document in error, please notify us by telephone, FAX, or Email immediately.

From: (b) (6) - FSIS
Sent: Friday, March 09, 2012 6:31 AM
To: Canavan, Jeff - FSIS; Murphy-Jenkins, Rosalyn - FSIS
Subject: RE: PINK SLIME

Good luck, yes, I bet you will get that question. Bet Dan will be asking again. Can you imagine if they heard of that other stuff, the dissolved in acid and re precipitated in base JUNK. That is worse.

From: Canavan, Jeff - FSIS
Sent: Friday, March 09, 2012 6:28 AM
To: (b) (6) - FSIS; Murphy-Jenkins, Rosalyn - FSIS
Subject: Re: PINK SLIME

Heading ti nih to speak on Na. Told (b) (6) I probably only get one question, can you tell me about pink slime? I will answer when I get home the askfsis
Jeffrey W. Canavan, MPA, RD
Deputy Director
Labeling and Program Delivery Division
USDA, FSIS, OPPD, LPDD

From: (b) (6) - FSIS
Sent: Friday, March 09, 2012 05:23 AM
To: Murphy-Jenkins, Rosalyn - FSIS; Canavan, Jeff - FSIS
Subject: PINK SLIME

Oh brother, our local news had it on and so did ABC news, BPI and pink slime. The questions are already in AskFSIS☺ Sorry Jeff.

(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 inquires.

FSIS, Labeling and Program Delivery Division

Website: *http://www.fsis.usda.gov/OPPDE/larc/index.htm*

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Cc: Shaw, William - FSIS (b) (6) - FSIS
Subject: RE: Plain Language Fact Sheets - Project plan (DRAFT) and progress update
Date: Tuesday, February 14, 2012 3:46:42 PM
Attachments: 02-10-12 DRAFTRIMDFACTSHEETPROJECTPLAN_VLJ14FEB12.doc

---

Hi (b) (6)

I wanted to circle back with you regarding our discussion this morning on the status of your fact sheet project. My written comments are in track changes in the attached document. I look forward to receiving the revised plan by COB Friday February 17, 2012.

(b) (6)

Office: (b) (6)

From: (b) (6) - FSIS
Sent: Friday, February 10, 2012 3:38 PM
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS
Subject: Plain Language Fact Sheets - Project plan (DRAFT) and progress update
Importance: High

Good afternoon

Submitting on time as requested the attached DRAFT project plan.

<< File: 02-10-12 DRAFTRIMDFACTSHEETPROJECTPLAN.doc >>

Project progress update: I have been working with identified team members from OPACE and the Web Services staff and I have spoken personally with Bob Tuverson on amenability. The draft ammonium hydroxide Fact sheet has been provided to and reviewed by OPACE and Web Services staff and feedback has been received that is being incorporated in a revised draft that can move into clearance soon.

If a fact sheet is focused exclusively on the consuming public – not industry – OPACE is fine with our posting those fact sheets on their fact sheet site. A new posting category was discussed, but rejected; OPACE prefers to reduce the number of posting categories. If we develop fact sheets that are of interest to industry rather than the public, there are other posting venues available, e.g., Small Plant – HACCP site, etc.

Team meetings will be held telephonically with the first to discuss the revised draft in mid-February. Clearance of the Ammonium Hydroxide Fact sheet with publication (posting) in early March should be attainable depending on the time required for the document to be

great weekend!

(b) (6)

From: Theresa Rogers
To: (b) (6) - FSIS
Subject: Re: PLEASE DO NOT REPLY TO THIS EMAIL
Date: Thursday, March 22, 2012 1:13:19 PM

Dear, (b) (6)

Thank you for responding to my email, however, your response did NOT address my concerns. I stated in my message I was NOT contradicting the nutritional value of the product our government agency is claiming to be safe. (We really won't know that answer until a generation of children that has been ginny pigs to the experiment grows up.)

The two (2) concerns I have is in the deceptive labeling and the other why did the government decided against radiating beef and uses ammonia?

Concern #1 -- My 87 year old mother can chew fat, she cannot chew the "lean meat products" aka: pink slime. If I had known what was in my meat, I would have instead bought a few roasts (same cost) and asked the butcher to grind up the meat! I would have then known what my sweet elderly mom is eating!! (and would not keep asking her to spit out stuff that she would keep chewing like a cow chewing cud)

Concern #2 -- I had seen where the government was working with some scientific whatever to develop a way to make beef safer and it was all about radiating meat. We nuke much of our food we eat all the time, so it made sense as to the direction the process was going. Other than uber cheap, why ammonia?

If you can forward this email to someone who can answer my concerns, I would really appreciate your assistance.

Sincerely
Theresa Rogers

PS: that pdf file you attached was exactly what inspired me write my original correspondence and I am thankful the children of the city I live in won't get that meat in our schools

On Mar 22, 2012, at 6:20 AM, (b) (6) - FSIS wrote:

> Good Morning, attached is the response to your email regarding beef products treated with ammonia.
>
> We hope this information is helpful. Thank you.

<(b) (6) [redacted] att.net.pdf>

From: (b) (6)
To: (b) (6) - FSIS
Subject: RE: Processing Aids, Labeling and "Pink Slime" and Settlement Reached in Wright County Egg Outbreak, Parts one and two.
Date: Tuesday, March 27, 2012 2:19:24 PM

What do you mean this summer??? I do cook my own food!! Stop eating at 7/11 & Burger King!!

Just wait Manning is 1 hit from retiring – and it will probably be the Raiders that do it!! You can be like the Saints and start paying players bounties for Manning! I dunno I'm not convinced that this will bring the Donkeys to the Super Bowl.

(b) (6)
Quality Assurance
Udi's Food – USDA Division
Cell (619) 977-0495
(b) (6) @udisfood.com

From: (b) (6) - FSIS [mailto(b) (6) @fsis.usda.gov]
Sent: Tuesday, March 27, 2012 11:35 AM
To: (b) (6)
Subject: RE: Processing Aids, Labeling and 'Pink Slime' and Settlement Reached in Wright County Egg Outbreak, Parts one and two.

Come on that's not bad wait till you see what happens this summer. COOK your own food. We are so screwed. MANNING are you kidding me. I'm having a party if OAKLAND wins 3 game this year. LOL

(b) (6)
FSIS, USDA, CSI
Denver, Colorado
Cell (b) (6)

"Nothing makes us so lonely as our Secrets" Paul Tournier

From: (b) (6) @udisfood.com]
Sent: Tuesday, March 27, 2012 8:43 AM
To: (b) (6) - FSIS
Subject: FW: Processing Aids, Labeling and 'Pink Slime' and Settlement Reached in Wright County Egg Outbreak, Parts one and two.

Dude – WTF?? The idea of being COMPLETELY VEGAN is sounding better every day!!

Can you tell me how Pink Slim is a "processing agent" when the government is proclaiming that it adds nutritional value to the meat?

(b) (6)
Quality Assurance

Udi's Food – USDA Division
Cell (b) (6) [redacted]
(b) (6) [redacted] @udisfood.com

From: (b) (6) [redacted] @fsis.usda.gov]
Sent: Monday, March 26, 2012 4:35 PM
To: (b) (6) [redacted]
Subject: FW: Processing Aids, Labeling and 'Pink Slime' and Settlement Reached in Wright County Egg Outbreak, Parts one and two.

You don't have to read the eggs stuff, but the pink slime you might find interesting.

From: (b) (6) [redacted] - FSIS
Sent: Monday, March 26, 2012 9:33 AM
To: (b) (6) [redacted] - FSIS
Cc: (b) (6) [redacted] - FSIS
Subject: FW: Processing Aids, Labeling and 'Pink Slime' and Settlement Reached in Wright County Egg Outbreak, Parts one and two.

FYI

From: (b) (6) [redacted] - FSIS
Sent: Monday, March 26, 2012 7:22 AM
To: (b) (6) [redacted]
Subject: Processing Aids, Labeling and 'Pink Slime' and Settlement Reached in Wright County Egg Outbreak, Parts one and two.

Food Policy & Law

Processing Aids, Labeling and 'Pink Slime'

What doesn't have to be labeled, and why?

by James Andrews | Mar 26, 2012

Since early March, the product notoriously known as "pink slime," Beef Products Inc.'s lean finely textured beef, has come under an unprecedented amount of scrutiny from most everyone who eats. The ensuing debate has prompted many to question why ground beef packages containing the product are not labeled as such, or at the very least, why the ammonium hydroxide gas used to kill bacteria on the beef is not labeled as an additive or ingredient.

Which elements of food production get labeled and which go incognito, and why?

In the case of lean finely textured beef, the answer to that question involves taking a look at the rules surrounding particular substances in food production called "processing aids."

Processing aids are substances used to aid food production, are not found at significant levels in the final product and have no "functional or technical effects" on the food. The wide-reaching category encompasses everything from organic acids in produce washes to dough strengtheners in frozen waffles.

In short, neither the U.S. Department of Agriculture (USDA) or the Food and Drug Administration(FDA) require food makers to list processing aids on labels, and a wide variety of processing aids are allowed in food production as long as each one falls within the guidelines of being "Generally Recognized as Safe," a classification for ingredients often abbreviated as "GRAS."

The FDA keeps lists of GRAS products, whether they are used as additives or processing aids. (Whereas processing aids are not identifiable in foods, additives are ingredients required on the label because they are found in the final product and technically alter it.) These GRAS lists include everything from salt to chlorine gas to ammonium hydroxide, the antimicrobial used to sanitize lean beef trimmings.

To better illustrate the role of processing aids in food production, the USDA cites the example of a compound called sodium silicoaluminate and its role in sausage. The seasonings found in some sausages may include sodium silicoaluminate for its technical use as an anti-caking agent. Look at that sausage as a whole, however, and the presence of sodium silicoaluminate does not significantly change the food's identity as a sausage.

Given the complexity of the modern food system, accounting for every input that goes into the average supermarket product would be a challenging and largely impractical undertaking, said Dr. Richard Raymond, former undersecretary for food safety at USDA.

In theory, substances classified as processing aids should carry no distinguishable traits into the final product, and therefore identifying them all on a label should have little value, Raymond told **Food Safety News**. But the classification of processing aids is not an exact science, he added, and some processes get excluded from the club.

As an example, Raymond cited the FDA's classification of irradiation as an additive rather than a processing aid despite the technique fitting the criteria of a processing aid. Food irradiation is the process of eliminating microorganisms from food through exposure to ionizing radiation.

In the U.S., meats, spices and some fruits and vegetables can be irradiated to improve safety or shelf life. Because of irradiation's classification as an additive, however, irradiated foods are designated with an international symbol, the Radura, to inform consumers their food was treated with irradiation.

"When consumers see the Radura symbol on meat, they don't want to eat it," Raymond said. "But (for) whole carcass, low-dose irradiation is no different from any other processing aid that's generally recognized as safe."

As it turns out, classifying additives and processing aids as GRAS is not an exact science, either. As the term "Generally Recognized" implies, the FDA looks for a substance to be considered safe according to the consensus of qualified experts, but the agency simply lacks the resources to test all ingredients itself.

Individuals in the food industry often supply scientific data to the FDA for the agency to declare an additive or processing aid as GRAS. Because of the sheer number of substances involved in food production, the FDA relies on industry to vet products and has not conducted a full review of GRAS substances since the 1980s.

As a result, industry perception plays a role in whether a substance gets declared as a processing aid or an additive, and therefore whether or not it ends up on the label. By the nature of the categorizing process, each substance gets classified on an individual basis, as the USDA's federal food labeling guide explains:

"[The Food Safety Inspection Service] does not have a definition for incidental additives or processing aids. However, if a company believes that the use of a substance in the manufacture or formulation of a meat or poultry product is consistent with FDA's labeling definition for an incidental additive processing aid, then data needs to be submitted to FSIS to substantiate conformance with the FDA regulation. FSIS will determine on a case-by-case basis whether a request for the specific use of an ingredient is consistent with FDA's labeling definition of an incidental additive processing aid and thus, exempt from labeling."

As the scrutiny around lean finely textured beef continues, the intricacies of food labeling rules are certain to only make the debate slimier.

More Headlines from Food Policy & Law

From: (b) (6) - FSIS
To: Canavan, Jeff - FSIS; Murphy-Jenkins, Rosalyn - FSIS
Subject: RE: Protect Youngest and Oldest Relatives from Foodborne Illness When Preparing Chitterlings
Date: Wednesday, December 28, 2011 5:30:14 AM

To me that is almost more gross since it liquefies the meat instead of melting it off the fat. YUCK!!!

Sounds like the Florida Fresh OJ that sits in tanks underground for MONTHS.

Sally

From: Canavan, Jeff - FSIS
Sent: Tuesday, December 27, 2011 8:05 PM
To: Murphy-Jenkins, Rosalyn - FSIS; (b) (6) - FSIS
Subject: Re: Protect Youngest and Oldest Relatives from Foodborne Illness When Preparing Chitterlings

Will be interesting to see if they are switching to hibbert's cold pressed beef, direct competitor with no ammonia but still cheep.

Jeffrey W. Canavan, MPA, RD
Deputy Director
Labeling and Program Delivery Division
USDA, FSIS, OPPD, LPDD

From: Murphy-Jenkins, Rosalyn - FSIS
Sent: Tuesday, December 27, 2011 03:52 PM
To: (b) (6) - FSIS; Canavan, Jeff - FSIS
Subject: RE: Protect Youngest and Oldest Relatives from Foodborne Illness When Preparing Chitterlings

Missed that….. I'm sure they are going to come up with something else.

Rosalyn Murphy-Jenkins, Director
LPDD- OPPD-FSIS-USDA
(301) 504-0878 Main Line - Fax: (202) 245-4792

Submit your questions to...

http://askfsis.custhelp.com

Website: http://www.fsis.usda.gov/About_FSIS/labeling_&_consumer_protection/index.asp

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From: (b) (6) - FSIS
Sent: Tuesday, December 27, 2011 4:47 PM
To: Murphy-Jenkins, Rosalyn - FSIS; Canavan, Jeff - FSIS
Subject: RE: Protect Youngest and Oldest Relatives from Foodborne Illness When Preparing Chitterlings

Did you see the article on PINK SLIME and how McDonalds and others are no longer using the BWI ammoniated product!!! Must not make (b) (6) too happy.

(b) (6)

From: Murphy-Jenkins, Rosalyn - FSIS
Sent: Tuesday, December 27, 2011 4:30 PM
To: Canavan, Jeff - FSIS; (b) (6) - FSIS
Subject: FW: Protect Youngest and Oldest Relatives from Foodborne Illness When Preparing Chitterlings

Had some chitterlings on Christmas! So far so good for me.....(b) (6) hates them so I don't need worry about that. Need to keep my eyes on my dad and the other 80+ guests we had. ☹

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: USDA Food Safety and Inspection Service [mailto:usfsis@govdelivery.com]
Sent: Tuesday, December 27, 2011 11:50 AM
To: Murphy-Jenkins, Rosalyn - FSIS
Subject: Protect Youngest and Oldest Relatives from Foodborne Illness When Preparing Chitterlings

Protect Youngest and Oldest Relatives from Foodborne Illness When Preparing Chitterlings

12/27/2011 11:08 AM EST

Chitterlings, which are the intestines of pigs, may harbor bacteria called *Yersinia enterocolitica* that can cause yersiniosis, a diarrheal illness in humans. Since chitterlings typically are enjoyed this time of year, the USDA's Food Safety and Inspection Service (FSIS) is offering tips to keep families safer from yersiniosis this winter.

From:	(b) (6) [redacted] - FSIS
To:	Ransom, Gerri - FSIS
Cc:	(b) (6) [redacted] - FSIS; Dessai, Uday - FSIS; Gaffney, Neil - FSIS
Subject:	RE: pubilc comment on federal register FW: gaency makes it so no ordinary american citizen can sit on boad - thats why these agencies are going wildly out orbit
Date:	Tuesday, March 27, 2012 10:30:30 AM

Thanks! I'll make sure it gets posted.

(b) (6) [redacted]

Management Assistant

United States Department of Agriculture

Food Safety and Inspection Service

Office of Policy and Program Development

Risk, Innovations, and Management Division (RIMD)

Office: (b) (6) [redacted]

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

From: Ransom, Gerri - FSIS
Sent: Tuesday, March 27, 2012 10:17 AM
To: (b) (6) [redacted] - FSIS
Cc: (b) (6) [redacted] - FSIS; Dessai, Uday - FSIS; Gaffney, Neil - FSIS
Subject: FW: pubilc comment on federal register FW: gaency makes it so no ordinary american citizen can sit on boad - thats why these agencies are going wildly out orbit

(b) (6) [redacted]

This came in response to our FR below.

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

Stop 3777, PP3, 9-210B
1400 Independence Avenue, SW
Washington, DC 20250
Office: 202-690-6600
Fax: 202-690-6364
E-mail: gerri.ransom@fsis.usda.gov

From: (b) (6) [redacted] - FSIS
Sent: Monday, March 26, 2012 9:26 AM
To: Ransom, Gerri - FSIS
Subject: FW: pubilc comment on federal register FW: gaency makes it so no ordinary american citizen can sit on boad - thats why these agencies are going wildly out orbit

FYI

(b) (6) [redacted]

Advisory Committee Specialist

USDA,FSIS,OPHS,MD,NACMCF
Stop 3777, PP3, 9-210B
1400 Independence Avenue, SW
Washington, DC 20250
Office: (b) (6)
Fax: 202-690-6364
Email: (b) (6) *@fsis.usda.gov*

From: usacitizen1 usacitizen1 [mailto:usacitizen1@live.com]
Sent: Saturday, March 24, 2012 6:58 PM
To: (b) (6) - FSIS; alfred.almanza@fsis.usda.gov; deficitreduction@senate.gov; info@taxpayer.net; media@cagw.org
Subject: pubilc comment on federal register FW: gaency makes it so no ordinary american citizen can sit on boad - thats why these agencies are going wildly out orbit

no beltway insiders shoudl be chosen. you should look for an honest person. insiders are always chosen. that is why our federal govt is so insane these days. no common sense is being shown. present decisions issuing from usda are hurting america. many countries dont want to buy american food.they have to be pressured to do it. they know we are getting ge frankenfood, cloning, and other horrors, where you dont label the bgh and other crap thatis done to food. this agency is sick and dishonest to the public. the quality of who is on the present advisory board, in my opinion, is not good. it needs iimprovement. what is being done to american people by the lousy people working at the usda is beyond belief. giving us pink slime to eat -thats an indication. esepcially in these times of bovine spongiform encelopathy.
jean public

To: usacitizen1@live.com
Subject: gaency makes it so no ordinary american citizen can sit on boad - thats why these agencies are going wildly out orbit
From: (b) (6) @aol.com
Date: Thu, 22 Mar 2012 10:30:09 -0400

[Federal Register Volume 77, Number 56 (Thursday, March 22, 2012)]
[Notices]
[Pages 16807-16809]
From the Federal Register Online via the Government Printing Office
[www.gpo.gov]
[FR Doc No: 2012-6895]

DEPARTMENT OF AGRICULTURE

Food Safety Inspection Service

[Docket No. FSIS-2012-0010]

Nominations for Membership on the National Advisory Committee on Microbiological Criteria for Foods

AGENCY: Food Safety and Inspection Service, USDA.

ACTION: Notice.

SUMMARY: This notice is announcing that the U.S. Department of Agriculture (USDA) is soliciting nominations for membership to fill 16 vacancies on the National Advisory Committee on Microbiological

Criteria for Foods (NACMCF).

NACMCF is seeking members with scientific expertise in the fields of epidemiology, food technology, microbiology (food, clinical, and predictive), toxicology, risk assessment, infectious disease, biostatistics, and other related sciences. NACMCF is seeking applications from persons from academia, industry, consumer groups, State governments, and the Federal Government, as well as all other interested persons with such expertise.

Please note that federally registered lobbyists cannot be considered for USDA advisory committee membership. Members can only serve on one USDA advisory committee at a time. All nominees will undergo a USDA background check.

Members who are not Federal government employees will be appointed to serve as non-compensated special government employees (SGEs). SGEs will be subject to appropriate conflict of interest statutes and standards of ethical conduct.

To receive consideration for serving on the NACMCF, a nominee must submit a resume and USDA Advisory Committee Membership Background Information form AD-755. The resume or curriculum vitae must be limited to five one-sided pages and should include educational background, expertise, and a list of select publications. For submissions received that are more than five one-sided pages in length, only the first five pages will be reviewed. USDA Advisory Committee Membership Background Information form AD-755 is available online at: http://www.ocio.usda.gov/forms/doc/AD-755.pdf.

DATES: Nominations including a cover letter to the Secretary, and the nominee's typed resume or curriculum vitae and a completed USDA Advisory Committee Membership Background

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Information form AD-755 must be received by April 23, 2012. Self nominations are welcome.

ADDRESSES: Nomination packages including a cover letter to the Secretary accompanied by a resume and AD-755 form can be sent by mail to: Tom Vilsack, Secretary, U.S. Department of Agriculture, 1400 Independence Avenue SW., Washington, DC 20250, Attn: National Advisory Committee on Microbiological Criteria for Foods.

FOR FURTHER INFORMATION CONTACT: Ms. Karen Thomas-Sharp, Advisory Committee Specialist, by telephone at 202-690-6620 or by email karen.thomas-sharp@fsis.usda.gov.

The Food Safety and Inspection Service (FSIS) invites interested persons to submit comments on this notice. Comments may be submitted by either of the following methods:

Federal eRulemaking Portal: This Web site (http://www.regulations.gov) provides the ability to type short comments directly into the comment field on this Web page or attach a file for lengthier comments. Follow the online instructions at that site for submitting comments.

Mail, including CD-ROMS: Send to Docket Clerk, USDA, FSIS Docket Room, Patriots Plaza 3, 1400 Independence Avenue SW., Mailstop 3782, Room 8-163A, Washington, DC 20250-3700.

Hand- or courier-delivered items: Deliver to the Docket Clerk, USDA, FSIS Docket Room at Patriots Plaza 3, 355 E. Street SW., Room 8-163A, Washington, DC 20250-3700 between 8:30 a.m. and 4:30 p.m., Monday through Friday.

Instructions: All items submitted by mail or electronic mail must include the Agency name and docket number FSIS-2012-0010. Comments received in response to this docket will be made available for public inspection and posted without change, including any personal information, to http://www.regulations.gov.

Docket: For access to background documents or comments received, go to the FSIS Docket Room at Patriots Plaza 3, 355 E. Street SW., Room 8-164, Washington, DC 20250-3700 between 8:30 a.m. and 4:30 p.m., Monday through Friday.

SUPPLEMENTARY INFORMATION:

Background

The NACMCF was established in March 1988, in response to a recommendation in a 1985 report of the National Academy of Sciences

Committee on Food Protection, Subcommittee on Microbiological Criteria, ``An Evaluation of the Role of Microbiological Criteria for Foods.'' The current charter for the NACMCF and other information about the Committee are available for viewing to the public on the FSIS Web site at: http://www.fsis.usda.gov/About_FSIS/NACMCF/index.asp.

The Committee provides scientific advice and recommendations to the Secretary of Agriculture and the Secretary of Health and Human Services concerning the development of microbiological criteria by which the safety and wholesomeness of food can be assessed. For example, the Committee assists in the development of criteria for microorganisms that indicate whether food has been processed using good manufacturing practices.

Appointments to the Committee will be made by the Secretary of Agriculture after consultation with the Secretary of Health and Human Services to ensure that recommendations made by the Committee take into account the needs of the diverse groups served by the Department.

Given the complexity of issues, the full Committee expects to meet at least once a year by teleconference or in-person, and the meetings will be announced in the Federal Register. The subcommittees will meet as deemed necessary by the chairperson and will be held as working group meetings in an open public forum. Subcommittees also may meet through teleconference or by computer-based conferencing (Webinars). Subcommittees may invite technical experts to present information for consideration by the subcommittee. The subcommittee meetings will not be announced in the Federal Register. FSIS will announce the agenda and subcommittee working group meetings through the Constituent Update, available online at http://www.fsis.usda.gov/news_&_events/Constituent_Update/index.asp.

NACMCF holds subcommittee meetings in order to accomplish the work of NACMCF; all subcommittee work is reviewed and approved during a public meeting of the full Committee, as announced in the Federal Register. All data and records available to the full Committee are expected to be available to the public when the full Committee reviews and approves the work of the subcommittee.

Advisory Committee members have a two-year term, renewable for two consecutive terms. Members are expected to attend all in-person meetings for the smooth functioning of this advisory committee. However, the Advisory Committee realizes that unexpected events or extenuating circumstances (e.g., a personal or family emergency) may result in a member's inability to attend an in-person meeting and that attendance through teleconferencing may be necessary. Some meetings may be held through teleconferencing and or Webinars exclusively.

Members must be prepared to work outside of scheduled Committee and subcommittee meetings and may be required to assist in document preparation. Committee members serve on a voluntary basis; however, travel expenses and per diem reimbursement are available.

Regarding Nominees Who Are Selected

All SGE and Federal government employee nominees who are selected must complete the Office of Government Ethics (OGE) 450 Confidential Financial Disclosure Report before rendering any advice or prior to their first meeting. All members will be reviewed for conflict of interest pursuant to 18 U.S.C. 208 in relation to specific NACMCF work charges. Financial disclosure updates will be required annually. Members must report any changes in financial holdings requiring additional disclosure. OGE 450 forms are available on-line at: http://www.oge.gov/Financial-Disclosure/Confidential-Financial-Disclosure-450/OGE-Form-450/.

Additional Public Notification

FSIS will announce this notice online through the FSIS Web page located at http://www.fsis.usda.gov/regulations_&_policies/Federal_Register_Notices/index.

FSIS will also make copies of this Federal Register publication available through the FSIS Constituent Update, which is used to provide information regarding FSIS policies, procedures, regulations, Federal Register notices, FSIS public meetings, and other types of information that could affect or would be of interest to constituents and stakeholders. The Update is communicated via Listserv, a free electronic mail subscription service for industry, trade groups, consumer interest groups, health professionals, and other individuals who have asked to be included. The Update is also available on the FSIS

Web page. In addition, FSIS offers an electronic mail subscription service which provides automatic and customized access to selected food safety news and information. This service is available at http://www.fsis.usda.gov/News & Events/Email Subscription/. Options range from recalls to export information to regulations, directives, and notices. Customers can add or

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delete subscriptions themselves, and have the option to password protect their accounts.

USDA Nondiscrimination Statement

USDA prohibits discrimination in all its programs and activities on the basis of race, color, national origin, gender, religion, age, disability, political beliefs, sexual orientation, and marital or family status. (Not all prohibited bases apply to all programs.) Persons with disabilities who require alternative means for communication of program information (Braille, large print, or audiotape.) should contact USDA's Target Center at 202-720-2600 (voice and TTY).

To file a written complaint of discrimination, write USDA, Office of the Assistant Secretary for Civil Rights, 1400 Independence Avenue SW., Washington, DC 20250-9410 or call 202-720-5964 (voice and TTY). USDA is an equal opportunity provider and employer.

Done at Washington, DC, on March 19, 2012.
Alfred V. Almanza,
Administrator.
[FR Doc. 2012-6895 Filed 3-21-12; 8:45 am]
BILLING CODE 3410-DM-P

From:	Lavallee, Aaron - OC
To:	"Knowles, David"
Cc:	Fillpot, Dirk - FSIS
Subject:	RE: Pink Slime petition
Date:	Tuesday, March 06, 2012 4:05:57 PM

David -
Off the record,
I don't see an attachment but if this is a formal petition to FSIS there are appropriate channels for it to go through.

We are at a point where we are getting a little frustrated.

We have stated repeatedly that we don't have an order with BPI - that is not how it works. Lean Finely Textured Beef (LFTB) - the BPI product you reference - is a raw material that USDA includes as an allowable raw material in several beef items it procures. It is included in these products by the vendors that produce it. We then make purchases through vendors.

What your story failed to point out is that the local schools all over the nation are the ones buying the vast majority of this product - if they don't want to, they don't have to, like USDA they buy from vendors who may or may not use this product. What your story also failed to point out is that this is commercially available all over the US and common in ground beef people consume everyday.

-----Original Message-----
From: Knowles, David [mailto:David.Knowles@thedaily.com]
Sent: Tuesday, March 06, 2012 3:52 PM
To: Lavallee, Aaron - OC
Subject: Pink Slime petition

Dear (b) (6)

The Daily is running a story about a woman who started a petition this morning to try and get the USDA to stop from buying LBT from Beef Products, Inc. I am attaching her web article which contains a letter to Secretary Vilsak as well as the petition.

I have a couple of questions for the story (which will run tomorrow):

1. Was anyone at the USDA, or Secretary Vilsak, aware of the petition before receiving it from me today?

2. Have there been other complaints about BPI's LBT in recent days?

3. Would it even be possible to cancel USDA's order from BPI for this year?

Thanks, as always for your help.

Best regards,
David Knowles
Reporter, The Daily
510-647-9584

From: Lavallee, Aaron [Aaron.Lavallee@oc.usda.gov]
Sent: Friday, February 17, 2012 10:10 AM
To: Knowles, David
Cc: Fillpot, Dirk - FSIS
Subject: RE: BPI questions

David,
My apologies for the delay - I was out sick yesterday. I want to make clear that our emails off the record for now.

I am going to need some time to look in to this and will loop in my colleague Dirk on this email.

I am not familiar with either of these gentlemen but I have some concerns with their statements below and your plan to use them.

I need to make very clear what FSIS does. FSIS is responsible for ensuring that the nation's commercial supply of meat, poultry, and egg products is safe, correctly labeled and packaged. So if the validity of these individuals is based on the fact that they were FSIS employees then we have concerns because FSIS does not "consider something to be ground beef" and does not determine "inferior quality." FSIS is in the business of inspecting, not grading. So what these gentlemen are saying would appear to be personal opinions, not professional assessments or statements.

Also I would double check some of the dates as I believe JoAnn Smith may have been at USDA well before that.

We are going to do some checking on this and get back with you shortly. What is your timeline and the best number to reach you at?

Aaron Lavallee
Communications Coordinator, Office of Communications
U.S. Department of Agriculture
1400 Independence Avenue, SW
Washington, DC 20250
Office Direct: 202.720.6959
Cell: (b) (6)
aaron.lavallee@oc.usda.gov
http://www.usda.gov

Stay Connected with USDA:

-----Original Message-----
From: Knowles, David [mailto:David.Knowles@thedaily.com]
Sent: Thursday, February 16, 2012 3:40 PM
To: Lavallee, Aaron
Subject: BPI questions

Dear Aaron,

I've been asked to do another story on the BPI's product that will look into the red flags raised by two former FSIS employees, Carl Custer and Gerald Zirnstein. I've interviewed both gentlemen and wanted to give USDA a chance to respond to some of the statements that each has made that will be used in the piece.

Mr. Zirnstein says he visited BPI's factory in 2002 and that he raised concerns about their LBT product. In a March 2002 e-mail, Zirnstein termed the product "pink slime" and said he did not consider it to be ground beef (as per the USDA's definition). Does this jibe with USDA's recollection?

Mr. Custer, along with others in the department, received that e-mail, which confirmed his conclusions about BPI's product. Custer said he first encountered BPI back int he late 90's, and also concluded that the LBT was of an "inferior quality" to ground beef. It is his recollection that in 2002, then undersecretary JoAnn Smith declared of BPI's product, "If it's pink, then it's meat," and that FSIS dropped its objections to the LBT product thereafter. Can you corroborate or deny any of that?

Since the Dec. 30 2009 New York Times article detailing cases of E-Coli in BPI meat, what measures has USDA taken to insure that their LBT product is inspected on a regular basis? Are there any other steps USDA and FSIS have taken to allay the concerns raised by Mr. Zirnstein and Mr. Custer?

Thank you, once again, for your help with this. It's important to me to have the facts of this story reported properly.

Best,
David Knowles
Reporter, The Daily
510-647-9584

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Pink Slime Q"s
Date: Friday, March 16, 2012 11:45:41 AM

I knew you could accumulate the data quicker, which is why I haven't responded.

Yes, (b) (6) likes to contact people above his pay grade, huh?

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

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

From: (b) (6) - FSIS
Sent: Friday, March 16, 2012 10:56 AM
To: (b) (6) - FSIS; (b) (6) - FSIS
Subject: RE: Pink Slime Q's

Hi,

I can easily get the Hotline numbers from the reports that way (b) (6) doesn't have to do a "roll call" to count the calls.

I'm not sure we should report the data because they haven't asked for it. My 6 years of reporting experience here has taught me to only provide the data when they ask for it. If anything, I would just send (b) (6) an update in case they get asked about it they will have the data and can make the decision to send downtown. Remember there is a chain of command. We need to be discriminating about who we contact in upper management. I would let (b) (6) make the decision to send downtown.

Of course, if Brian asks for it I would certainly send it.

Just my opinion…

(b) (6)

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

From: (b) (6) - FSIS
Sent: Friday, March 16, 2012 9:58 AM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - Commissioned Corps - FSIS
Subject: FW: Pink Slime Q's

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

It would be great if we can provide 'pink slime' numbers, I think they may find the information interesting downtown:

Could you please get some type of count at end of day for such calls on the hotline?

It's hard to gauge based on the news lately what to expect (lower or higher numbers)

(b) (6) if you could get the HL numbers and Tina could you get the Chat ones on 'pink slime' and send the info to Brian Mabry (see below)?

You may have seen this news release at usda.gov:

USDA Announces Additional Choices for Beef Products in the Upcoming School Year:

http://www.usda.gov/wps/portal/usda/usdahome?contentid=2012/03/0094.xml&contentidonly=true

and on our FSIS website meetings related to National School Lunch program:

http://www.fsis.usda.gov/News_&_Events/NR_031412_01/index.asp

Thanks and have a great weekend everyone!

(b) (6)

(b) (6) [redacted]

Technical Information Specialist

USDA-FSIS-FSE Staff

Meat and Poultry Hotline

5601 Sunnyside Avenue, Mailstop 5269

Beltsville, MD 20705-5000

Tel: (b) (6) [redacted]

e-mail: (b) (6) [redacted] ***fsis.usda.gov***

From: Mabry, Brian - FSIS
Sent: Friday, March 09, 2012 9:57 AM
To: (b) (6) [redacted] - FSIS
Subject: RE: Pink Slime Q's

(b) (6)

Thanks – do y'all have a good estimate of how many contacts you have received overall, and any trends on the calls (ie, I assume it is still increasing)? We are working with OC but it is a difficult process. Best ~ Brian

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

direct dial 202.720.9891
tel. 202.720.9113 I fax 202.690.0460
Brian.Mabry@fsis.usda.gov
www.fsis.usda.gov

From: (b) (6) [redacted] - FSIS
Sent: Friday, March 09, 2012 9:46 AM
To: Mabry, Brian - FSIS
Subject: Pink Slime Q's

<< File: Pink Slime March 2012.docx >> Brian, attached is a small sample of inquiries we're beginning to receive related to 'pink slime'

(b) (6)

(b) (6) [redacted]
Technical Information Specialist

ilstop 5269
20705-5000
(b) (6)
(b) (6)
fsis.usda.gov

From: (b) (6) - Commissioned Corps - FSIS
To: (b) (6) - FSIS
Subject: RE: Pink Slime Q"s
Date: Friday, March 16, 2012 10:37:17 AM

I'll give (b) (6) my numbers (if any) today.

V/R,

(b) (6) **MPH**
LCDR, US Public Health Service Commissioned Corps
Technical Information Specialist (Bilingual)
USDA/FSIS/ FSE
Room 2L244-C
5601 Sunnyside Ave
Beltsville, MD 20705
(b) (6) Fax: 301-504-2092
(b) (6) @fsis.usda.gov

The mission of the U.S. Public Health Service Commissioned Corps is to protect, promote, and advance the health and safety of the Nation.

From: (b) (6) - FSIS
Sent: Friday, March 16, 2012 9:58 AM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - Commissioned Corps - FSIS
Subject: FW: Pink Slime Q's

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

It would be great if we can provide 'pink slime' numbers, I think they may find the information interesting downtown:

Could you please get some type of count at end of day for such calls on the hotline?

It's hard to gauge based on the news lately what to expect (lower or higher numbers)

(b) (6) if you could get the HL numbers and (b) (6) could you get the Chat ones on 'pink slime' and send the info to Brian Mabry (see below)?

From: (b) (6) - FSIS
To: Mabry, Brian - FSIS
Subject: RE: Pink Slime Q"s
Date: Wednesday, March 14, 2012 8:44:41 AM

Right..you bet
You got it Brian

(b) (6)

(b) (6)
Technical Information Specialist
USDA-FSIS-FSE Staff
Meat and Poultry Hotline
5601 Sunnyside Avenue, Mailstop 5269
Beltsville, MD 20705-5000
Tel: (b) (6)
e-mail: (b) (6) *fsis.usda.gov*

From: Mabry, Brian - FSIS
Sent: Wednesday, March 14, 2012 8:43 AM
To: (b) (6) - FSIS
Subject: Re: Pink Slime Q's

Thanks for the update. Stay tuned for more...

Best ~ Brian

Brian K. Mabry
Congressional and Media
Food Safety and Inspection Service
U.S. Department of Agriculture
Please Note New Direct Dial
tel. 202.720.9891 l fax 202.690.0460
Brian.Mabry@fsis.usda.gov

From: (b) (6) - FSIS
Sent: Wednesday, March 14, 2012 06:44 AM
To: Mabry, Brian - FSIS
Subject: RE: Pink Slime Q's

Brian

Just fyi, we got 13 such calls yesterday on the hotline

(b) (6)

(b) (6) [redacted]

Technical Information Specialist

USDA-FSIS-FSE Staff

Meat and Poultry Hotline

5601 Sunnyside Avenue, Mailstop 5269

Beltsville, MD 20705-5000

Tel: (b) (6) [redacted]

e-mail: (b) (6) [redacted] ***fsis.usda.gov***

From: Mabry, Brian - FSIS
Sent: Friday, March 09, 2012 9:57 AM
To: (b) (6) [redacted] - FSIS
Subject: RE: Pink Slime Q's

(b) (6)

Thanks – do y'all have a good estimate of how many contacts you have received overall, and any trends on the calls (ie, I assume it is still increasing)? We are working with OC but it is a difficult process. Best ~ Brian

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

direct dial 202.720.9891
tel. 202.720.9113 I fax 202.690.0460
Brian.Mabry@fsis.usda.gov
www.fsis.usda.gov

From: (b) (6) [redacted] - FSIS
To: Mabry, Brian - FSIS
Subject: RE: Pink Slime Q"s
Date: Friday, March 09, 2012 9:58:19 AM

I'll see what numbers we can provide

And back to you Brian

Thanks for your follow ups.

Much appreciated

(b) (6)

(b) (6) [redacted]

Technical Information Specialist

USDA-FSIS-FSE Staff

Meat and Poultry Hotline

5601 Sunnyside Avenue, Mailstop 5269

Beltsville, MD 20705-5000

Tel: (b) (6) [redacted]

e-mail: (b) (6) [redacted] ***fsis.usda.gov***

From: Mabry, Brian - FSIS
Sent: Friday, March 09, 2012 9:57 AM
To: (b) (6) [redacted] - FSIS
Subject: RE: Pink Slime Q's

(b) (6)

Thanks – do y'all have a good estimate of how many contacts you have received overall, and any trends on the calls (ie, I assume it is still increasing)? We are working with OC but it is a difficult process. Best ~ Brian

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

direct dial 202.720.9891
tel. 202.720.9113 I fax 202.690.0460
Brian.Mabry@fsis.usda.gov

From: (b) (6) - FSIS
To: (b) (6) - FSIS; (b) (6) - FSIS
Subject: RE: Pink Slime Q"s
Date: Friday, March 16, 2012 10:56:17 AM

Hi,

I can easily get the Hotline numbers from the reports that way (b) (6) doesn't have to do a "roll call" to count the calls.

I'm not sure we should report the data because they haven't asked for it. My 6 years of reporting experience here has taught me to only provide the data when they ask for it. If anything, I would just send (b) (6) an update in case they get asked about it they will have the data and can make the decision to send downtown. Remember there is a chain of command. We need to be discriminating about who we contact in upper management. I would let (b) (6) make the decision to send downtown.

Of course, if Brian asks for it I would certainly send it.

Just my opinion…

(b) (6)

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

From: (b) (6) - FSIS
To: (b) (6) - FSIS; (b) (6) - FSIS
Subject: RE: Pink Slime Q"s
Date: Sunday, March 18, 2012 11:15:59 AM

Ok, just provide the numbers then,

Thanks

(b) (6)

(b) (6)

Technical Information Specialist

USDA-FSIS-FSE Staff

Meat and Poultry Hotline

5601 Sunnyside Avenue, Mailstop 5269

Beltsville, MD 20705-5000

Tel: (b) (6)

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

From: (b) (6) - FSIS
Sent: Friday, March 16, 2012 10:56 AM
To: (b) (6) - FSIS; (b) (6) - FSIS
Subject: RE: Pink Slime Q's

Hi,

I can easily get the Hotline numbers from the reports that way (b) (6) doesn't have to do a "roll call" to count the calls.

I'm not sure we should report the data because they haven't asked for it. My 6 years of reporting experience here has taught me to only provide the data when they ask for it. If anything, I would just send (b) (6) an update in case they get asked about it they will have the data and can make the decision to send downtown. Remember there is a chain of command. We need to be discriminating about who we contact in upper management. I would let (b) (6) make the decision to send downtown.

Of course, if Brian asks for it I would certainly send it.

Just my opinion…

(b) (6)

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

From: (b) (6) - FSIS
To: (b) (6) - FSIS; Fillpot, Dirk - FSIS
Cc: Van, Diane - FSIS; (b) (6) - FSIS
Subject: RE: Pink Slime Questions or TG enzyme? ~Talking Points
Date: Thursday, February 02, 2012 10:08:23 AM

Hi Dirk

Please note:

In my e-mail earlier this morning (see below), I had intended to say "Talking Points" --- (NOT 'key points')

Thank you for your assistance,

(b) (6)

(b) (6)

Technical Information Specialist

USDA-FSIS-FSE Staff

Meat and Poultry Hotline

5601 Sunnyside Avenue, Mailstop 5269

Beltsville, MD 20705-5000

Tel: (b) (6)

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

From: (b) (6) - FSIS
Sent: Thursday, February 02, 2012 9:26 AM
To: Fillpot, Dirk - FSIS
Cc: Van, Diane - FSIS; (b) (6) - FSIS
Subject: FW: Pink Slime Questions or TG enzyme?

Good morning Dirk

We're beginning to get some inquiries –mostly negative--as related to "pink slime:" would you have updated key points?

This appears to have re-surfaced in the media quite recently.

Mostly, calls or e-mails are about "how does USDA allow usage of such 'pink slime' or

'ammonia' in beef?"

They are quite resentful in their tone.

Please let me know,

I look forward to your response.

(b) (6)

(b) (6)

Technical Information Specialist

USDA-FSIS-FSE Staff

Meat and Poultry Hotline

5601 Sunnyside Avenue, Mailstop 5269

Beltsville, MD 20705-5000

Tel: (b) (6)

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

From: (b) (6) - FSIS
Sent: Thursday, February 02, 2012 9:02 AM
To: (b) (6) - FSIS
Subject: Pink Slime Questions or TG enzyme?

Hi (b) (6)

I always seem to get confused about this topic. Is the "pink slime" the same as the TG enzyme and the same as what is in the Jamie Oliver show? Anyway, here are the questions from Ask Karen over the past few days. I've forwarded them to ECIMS. I had one call that was transferred to me from Israel about the TG enzyme yesterday. I handled that okay because I had talking points.

Anyway, here are the questions

1. 2/2/12 "how can you sleep at night allowing red slime ammonia treated crap to be added to beef? You ought to be ashamed, if not put in jail."

2. 2/2/12"Why is pink slime allowed to be used?"

3. 2/1/12 "I just read an article that McDonald's will stop using "pink slime" (beef waste treated with ammonia) in their burgers. How can the USDA label "pink slime" safe?"

4. 2/1/12I have been seeing lately a lot of information about food processing. The latest is that ammonia is added to ground beef. Is that true? I have two children to protect and would hate to think that in feeding them "healthy" food, I am in fact feeding them household cleaner. Any information you could give me on this would be helpful as I really am striving to give my children good foods. Thank you.

5. 2/1/12 I recently watch Jamie Oliver's Food Revolution and found out 70% of America's Beef is Treated with Ammonia. Even if it was 10% of America's beef it would be very disappointing.

http://www.youtube.com/watch?v=wshlnRWnf30

Please tell me that the USDA does NOT allow this type of meet to be sold in the US. Is this true?

6. 1/30/12 "Why do you allow ammonium hydroxide to be put into our food without warning us? YOU ARE SICK. Stop ceding to corporate interests. It is time to stand up for our planet and all its inhabitants. To do otherwise is not only anti-American, but anti-planet. We will no longer tolerate the choice of corporations and industry over the concerns of our only planet. Our greedy, fascist, corporate government is WAY out of control. The People are extremely sick of your greedy, corporate, power-hungry policies. Reel yourselves in or The Revolution will do your job for you. You have been warned."

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

From: Fillpot, Dirk - FSIS
To: Blake, Carol - FSIS; Lavallee, Aaron; Mabry, Brian - FSIS
Subject: RE: Pink Slime Questions or TG enzyme?
Date: Thursday, February 02, 2012 10:08:48 AM

No problem… I have a statement pending Engeljohn's review…

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, February 02, 2012 10:08 AM
To: Lavallee, Aaron; Fillpot, Dirk - FSIS; Mabry, Brian - FSIS
Subject: Re: Pink Slime Questions or TG enzyme?

Agree. I'm in management council meeting, so please work on this without me.

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) [redacted]

From: Lavallee, Aaron
Sent: Thursday, February 02, 2012 08:50 AM
To: Fillpot, Dirk - FSIS; Blake, Carol - FSIS; Mabry, Brian - FSIS
Subject: RE: Pink Slime Questions or TG enzyme?

I am fine with putting something separate together but it needs to be scaled back and plain language and focus on safety

From: (b) (6) - FSIS
To: Fillpot, Dirk - FSIS
Subject: RE: Pink Slime Questions or TG enzyme?
Date: Thursday, February 02, 2012 10:08:54 AM

Much appreciated

(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: Fillpot, Dirk - FSIS
Sent: Thursday, February 02, 2012 10:08 AM
To: (b) (6) - FSIS
Cc: Van, Diane - FSIS; (b) (6) - FSIS
Subject: RE: Pink Slime Questions or TG enzyme?

FYI – working on getting something for you all…

Dirk Fillpot

Media Supervisor

Congressional and Public Affairs

Office of Public Affairs and Consumer Education

USDA Food Safety and Inspection Service

Washington, D.C. 20250

Phone: (202) 690-3112

Cell: (202) 695-9950

dirk.fillpot@fsis.usda.gov

http://www.youtube.com/USDAFoodSafety

http://www.twitter.com/usdafoodsafety

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

From: (b) (6) - FSIS
Sent: Thursday, February 02, 2012 9:26 AM
To: Fillpot, Dirk - FSIS
Cc: Van, Diane - FSIS; (b) (6) - FSIS
Subject: FW: Pink Slime Questions or TG enzyme?

Good morning Dirk

We're beginning to get some inquiries –mostly negative--as related to "pink slime:" would you have updated key points?

This appears to have re-surfaced in the media quite recently.

Mostly, calls or e-mails are about "how does USDA allow usage of such 'pink slime' or 'ammonia' in beef?"

They are quite resentful in their tone.

Please let me know,

I look forward to your response.

(b) (6)

(b) (6)

Technical Information Specialist

USDA-FSIS-FSE Staff

Meat and Poultry Hotline

5601 Sunnyside Avenue, Mailstop 5269

Beltsville, MD 20705-5000

Tel: (b) (6)

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

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Pink Slime Questions or TG enzyme?
Date: Thursday, February 02, 2012 9:38:59 AM

Actually, that's great (b) (6)

The more we have like these inquiries, we more 'push' I think we'll have to get those key points—

This is sort of new to me, since I'm not quite sure how long it takes to get Key points, though going by memory they usually jump on these things fairly quickly

Going over to see Diane and see what else is needed.

Good discussion with you earlier by phone

(b) (6)

(b) (6)

Technical Information Specialist

USDA-FSIS-FSE Staff

Meat and Poultry Hotline

5601 Sunnyside Avenue, Mailstop 5269

Beltsville, MD 20705-5000

Tel: (b) (6)

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

From: (b) (6) - FSIS
Sent: Thursday, February 02, 2012 9:29 AM
To: (b) (6) - FSIS
Subject: RE: Pink Slime Questions or TG enzyme?

I know, it is a lot! Sorry about that, I saw two in the box this morning and then I thought let me go back and check and then I realized we had more than I remembered.

Whatever information you can send will help I'm sure we will be getting calls.

I just can't seem to keep the pink slim/ammonia issue separate from the TG enzyme issue. Those topics keep popping up as questions at the same time. Now all we need is Butterball Halal labeling to pop up again and we will be busy.

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

From: (b) (6) - FSIS
Sent: Thursday, February 02, 2012 9:18 AM
To: (b) (6) - FSIS
Subject: RE: Pink Slime Questions or TG enzyme?

Wow, that's quite a few questions in AskKaren (b) (6)

No, the TG enzyme is related to the 'meat glue' terms.

"Pink slime" is related to ammonium hydroxide used in certain processing of beef trimmings – these are not talking points, however,

Just going by what I've read in the past and something I read this morning..

But they're 2 different things----I'll get some clarification and will send it to the whole staff.

Thanks for sharing those questions—all of these 6 seem to be related potentially to what has come to be called 'pink slime'

(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)

From: (b) (6) - FSIS
To: Blake, Carol - FSIS
Subject: RE: Pink Slime Questions or TG enzyme?
Date: Friday, March 30, 2012 10:47:11 AM

Carol:

Sonya is bring the fact sheet and talking points to you right now.

(b) (6)
USDA/FSIS/OPACE/FSES
Mailstop 5268 (2-L290)
5601 Sunnyside Avenue
Beltsville, MD 20705
Phone: (b) (6)

BB: (b) (6)
Fax: 301-504-0203
(b) (6) *@fsis.usda.gov*

From: Blake, Carol - FSIS
Sent: Friday, March 30, 2012 9:49 AM
To: Tuverson, Robert - FSIS; Van, Diane - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: FW: Pink Slime Questions or TG enzyme?
Importance: High

Can you please send me what we provided to hotline callers starting back in February? Need it quickly this morning.

Thanks!

Carol Blake
Assistant Administrator
Office of Public Affairs and Consumer Education
Food Safety and Inspection Service, USDA
Room 339-E Whitten Building
Washington, DC 20250
Phone: (202) 720-3884
Fax: (202) 205-0301
Cell: (b) (6)
carol.blake@fsis.usda.gov

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

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

From: Lavallee, Aaron - OC
Sent: Friday, March 30, 2012 9:44 AM
To: Blake, Carol - FSIS; Fillpot, Dirk - FSIS
Subject: FW: Pink Slime Questions or TG enzyme?

Can you find out what we provided to the hotline for TPs back at the beginning of February

From: Fillpot, Dirk - FSIS
Sent: Thursday, February 02, 2012 9:32 AM
To: Lavallee, Aaron; Blake, Carol - FSIS; Mabry, Brian - FSIS
Subject: FW: Pink Slime Questions or TG enzyme?

We are getting a number of calls on our Hotline about the pink slime, and need to provide responses. Can we provide callers with the information contained in the quote we distributed last night? Anything else that has been approved that we can provide? Thanks

Dirk Fillpot

Media Supervisor

Congressional and Public Affairs

Office of Public Affairs and Consumer Education

USDA Food Safety and Inspection Service

Washington, D.C. 20250

Phone: (202) 690-3112

Cell: (202) 695-9950

dirk.fillpot@fsis.usda.gov

http://www.youtube.com/USDAFoodSafety

http://www.twitter.com/usdafoodsafety

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

From: (b) (6) [redacted] - FSIS
Sent: Thursday, February 02, 2012 9:26 AM
To: Fillpot, Dirk - FSIS
Cc: Van, Diane - FSIS; (b) (6) [redacted] - FSIS
Subject: FW: Pink Slime Questions or TG enzyme?

Good morning Dirk

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They are quite resentful in their tone.

Please let me know,

I look forward to your response.

(b) (6)

(b) (6)

Technical Information Specialist

USDA-FSIS-FSE Staff

Meat and Poultry Hotline

5601 Sunnyside Avenue, Mailstop 5269

Beltsville, MD 20705-5000

Tel: (b) (6)

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

From: (b) (6) - FSIS
Sent: Thursday, February 02, 2012 9:02 AM
To: (b) (6) - FSIS
Subject: Pink Slime Questions or TG enzyme?

Hi (b) (6)

I always seem to get confused about this topic. Is the "pink slime" the same as the TG enzyme and the same as what is in the Jamie Oliver show? Anyway, here are the questions from Ask Karen over the past few days. I've forwarded them to ECIMS. I had one call that was transferred to me from Israel about the TG enzyme yesterday. I handled that okay because I had talking points.

Anyway, here are the questions

1. 2/2/12 "how can you sleep at night allowing red slime ammonia treated crap to be added to beef? You ought to be ashamed, if not put in jail."

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3. 2/1/12 “I just read an article that McDonald's will stop using "pink slime" (beef waste treated with ammonia) in their burgers. How can the USDA label "pink slime" safe?”

4. 2/1/12I have been seeing lately a lot of information about food processing. The latest is that ammonia is added to ground beef. Is that true? I have two children to protect and would hate to think that in feeding them "healthy" food, I am in fact feeding them household cleaner. Any information you could give me on this would be helpful as I really am striving to give my children good foods. Thank you.

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http://www.youtube.com/watch?v=wshlnRWnf30

Please tell me that the USDA does NOT allow this type of meet to be sold in the US. Is this true?

6. 1/30/12 “Why do you allow ammonium hydroxide to be put into our food without warning us? YOU ARE SICK. Stop ceding to corporate interests. It is time to stand up for our planet and all its inhabitants. To do otherwise is not only anti-American, but anti-planet. We will no longer tolerate the choice of corporations and industry over the concerns of our only planet. Our greedy, fascist, corporate government is WAY out of control. The People are extremely sick of your greedy, corporate, power-hungry policies. Reel yourselves in or The Revolution will do your job for you. You have been warned.”

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

From: Engeljohn, Daniel - FSIS
To: Fillpot, Dirk - FSIS
Subject: RE: Pink Slime Questions or TG enzyme?
Date: Thursday, February 02, 2012 12:19:43 PM

Sure. I am at my desk – 720-0089

Daniel L. Engeljohn, PhD
Assistant Administrator
Office of Policy and Program Development, FSIS, USDA
Rm 349-E JWB, 1400 Independence Ave, SW, WDC 20250
Main Office -- (202) 205-0495
Voicemail -- (202) 720-0089
BlackBerry -- (b) (6) -- emergency only
Fax -- (202) 720-2025
Policies -- http://www.fsis.usda.gov/Regulations_&_Policies/index.asp

---

From: Fillpot, Dirk - FSIS
Sent: Thursday, February 02, 2012 12:19 PM
To: Engeljohn, Daniel - FSIS
Subject: RE: Pink Slime Questions or TG enzyme?

Okay. My understanding was it was treated in some way to reduce the pathogen load. Would it be easier for me to give you a call when you have a moment? (I can imagine that might be easier for you!) Thanks

Dirk Fillpot
Media Supervisor
Congressional and Public Affairs
Office of Public Affairs and Consumer Education
USDA Food Safety and Inspection Service
Washington, D.C. 20250
Phone: (202) 690-3112
Cell: (202) 695-9950
dirk.fillpot@fsis.usda.gov

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

From: Engeljohn, Daniel - FSIS
Sent: Thursday, February 02, 2012 12:14 PM
To: Fillpot, Dirk - FSIS
Subject: Re: Pink Slime Questions or TG enzyme?

Same thing. However, the product may or may not be treated.

From: Fillpot, Dirk - FSIS
Sent: Thursday, February 02, 2012 11:11 AM
To: Engeljohn, Daniel - FSIS
Subject: RE: Pink Slime Questions or TG enzyme?

Thank you. Is the product treated with annhydrous ammonia or ammonia hydroxide, or are these the same thing? Thanks for clarifying for me!

Dirk Fillpot
Media Supervisor
Congressional and Public Affairs
Office of Public Affairs and Consumer Education
USDA Food Safety and Inspection Service
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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: Engeljohn, Daniel - FSIS
Sent: Thursday, February 02, 2012 12:10 PM
To: Fillpot, Dirk - FSIS
Cc: Mabry, Brian - FSIS
Subject: RE: Pink Slime Questions or TG enzyme?

To be clear, the emulsion is the "pink slime"

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) [redacted] -- emergency only
Fax -- (202) 720-2025
Policies -- http://www.fsis.usda.gov/Regulations_&_Policies/index.asp

---

From: Fillpot, Dirk - FSIS
Sent: Thursday, February 02, 2012 10:19 AM
To: Engeljohn, Daniel - FSIS
Cc: Mabry, Brian - FSIS
Subject: RE: Pink Slime Questions or TG enzyme?

Okay – thank you!

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: Engeljohn, Daniel - FSIS
Sent: Thursday, February 02, 2012 10:17 AM
To: Fillpot, Dirk - FSIS
Cc: Mabry, Brian - FSIS
Subject: Re: Pink Slime Questions or TG enzyme?

What you have is accurate but it doesn't answer the issue about the pink slime. I think you should add -- beef trim containing high fat content can be processed in a manner to remove a substantial amount of the fat content through low temperature rendering, resulting in an emulsion similar to the form of meat used in sausage and hot dogs. This emulsion is then subjected to an antimicrobial treatment using annhydrous ammonia and frozen, and then incorporated into other coarse ground trim.

From: Fillpot, Dirk - FSIS
Sent: Thursday, February 02, 2012 09:06 AM
To: Engeljohn, Daniel - FSIS
Cc: Mabry, Brian - FSIS
Subject: FW: Pink Slime Questions or TG enzyme?

Good morning, Dr. Engeljohn,

We have received quite a few consumers calling the Meat and Poultry Hotline with concerns about "pink slime." Would the statement below be accurate to distribute? If so, we'll send it up the chain for additional review. Thanks

"The U.S. Food and Drug Administration determined that using ammonia hydroxide in order to control pathogens in beef is a safe practice. Given that it is not harmful for people to consume and has been demonstrated to reduce foodborne pathogens in beef products being sold to consumers, USDA's Food Safety and Inspection Service permits its use in the ground beef production process."

Dirk Fillpot

Media Supervisor

Congressional and Public Affairs

Office of Public Affairs and Consumer Education

USDA Food Safety and Inspection Service

Washington, D.C. 20250

Phone: (202) 690-3112

Cell: (202) 695-9950

dirk.fillpot@fsis.usda.gov

http://www.youtube.com/USDAFoodSafety

http://www.twitter.com/usdafoodsafety

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

From: (b) (6) [redacted] - FSIS
Sent: Thursday, February 02, 2012 9:26 AM
To: Fillpot, Dirk - FSIS
Cc: Van, Diane - FSIS; (b) (6) [redacted] - FSIS
Subject: FW: Pink Slime Questions or TG enzyme?

Good morning Dirk

We're beginning to get some inquiries –mostly negative--as related to "pink slime:" would you have updated key points?

This appears to have re-surfaced in the media quite recently.

Mostly, calls or e-mails are about "how does USDA allow usage of such 'pink slime' or 'ammonia' in beef?"

They are quite resentful in their tone.

Please let me know,

I look forward to your response.

(b) (6)

(b) (6) [redacted]

Technical Information Specialist

USDA-FSIS-FSE Staff

Meat and Poultry Hotline

5601 Sunnyside Avenue, Mailstop 5269

Beltsville, MD 20705-5000

Tel: (b) (6) [redacted]

e-mail: (b) (6) [redacted] *fsis.usda.gov*

From: (b) (6) [redacted] - FSIS
Sent: Thursday, February 02, 2012 9:02 AM
To: (b) (6) [redacted] - FSIS
Subject: Pink Slime Questions or TG enzyme?

Hi (b) (6)

I always seem to get confused about this topic. Is the "pink slime" the same as the TG enzyme and the same as what is in the Jamie Oliver show? Anyway, here are the questions from Ask Karen over the past few days. I've forwarded them to ECIMS. I had one call that was transferred to me from Israel about the TG enzyme yesterday. I handled that okay because I had talking points.

Anyway, here are the questions

1. 2/2/12 "how can you sleep at night allowing red slime ammonia treated crap to be added to beef? You ought to be ashamed, if not put in jail."

2. 2/2/12"Why is pink slime allowed to be used?"

3. 2/1/12 "I just read an article that McDonald's will stop using "pink slime" (beef waste treated with ammonia) in their burgers. How can the USDA label "pink slime" safe?"

4. 2/1/12I have been seeing lately a lot of information about food processing. The latest is that ammonia is added to ground beef. Is that true? I have two children to protect and would hate to think that in feeding them "healthy" food, I am in fact feeding them household cleaner. Any information you could give me on this would be helpful as I really am striving to give my children good foods. Thank you.

5. 2/1/12 I recently watch Jamie Oliver's Food Revolution and found out 70% of America's Beef is Treated with Ammonia. Even if it was 10% of America's beef it would be very disappointing.

   http://www.youtube.com/watch?v=wshlnRWnf30

   Please tell me that the USDA does NOT allow this type of meet to be sold in the US. Is this true?

6. 1/30/12 "Why do you allow ammonium hydroxide to be put into our food without warning us? YOU ARE SICK. Stop ceding to corporate interests. It is time to stand up for our planet and all its inhabitants. To do otherwise is not only anti-American, but anti-planet. We will no longer tolerate the choice of corporations and industry over the concerns of our only planet. Our greedy, fascist, corporate government is WAY out of control. The People are extremely sick of your greedy, corporate, power-hungry policies. Reel yourselves in or The Revolution will do your job for you. You have been warned."

(b) (6) RD RN
ducation Staff
Su
Phone (b) (6)
(b) (6) fsis.usda.gov

From: (b) (6) [redacted] - FSIS
To: Blake, Carol - FSIS
Cc: Tuverson, Robert - FSIS; Van, Diane - FSIS
Subject: RE: Pink Slime Questions or TG enzyme?
Date: Friday, March 30, 2012 10:43:11 AM

Carol:

I checked with the Hotline and to date they have received approximately 85 calls since the end of February to date on the subject of pink slime. The comment below addresses how they have handled the questions:

Over the course of the last few weeks as the "pink slime" calls escalated, the media calls have been forwarded to CPA, we used the talking points provided by Dirk, and have entered many callers comments

into our data base saying that we would be happy to record their comments about the subject. In the Hotline email account, all emails regarding the "pink slime" topic have been forwarded to fsis@fsis.usda.gov for ECIMS to

respond.

Below are the talking points provided by Brian Mabry to us and I am faxing to you the comments that Dirk sent us, a draft of a fact sheet prepared by Kathy Bernard but has not been cleared.

Colleagues,

I know there have a number of calls from the public concerned about "pink slime." At this time, messaging comes from USDA OC since this is more than just a FSIS issue.

The only authorized statement you can give anyone who calls is below:

"All USDA ground beef purchases must meet the highest standards for food safety. USDA has strengthened ground beef food safety standards in recent years and only allows products into commerce that we have confidence are safe."

Most of it has centered around the Agriculture Marketing Service (AMS) announcing a purchase of the product (constituting about 3% (7,000,000 pounds) of their total beef purchases for the year) for the National School Lunch Program. The link is to a story that ran on ABC News on Wednesday night.

http://abcnews.go.com/blogs/headlines/2012/03/70-percent-of-ground-beef-at-

supermarkets-contains-pink-slime/

There is also an online petition at change.org asking Sec. Vilsack and others associate with the school lunch program to stop purchasing the product, and it has gathered more than 11,000 signatures in about 3 days.

If you can provide an estimate of how many contacts from the public you have received, and if it is trending up or down, I'll be sure to make sure OC is kept informed. Sorry I don't have more you can use.

(b) (6) (b) (6) who has been Acting Hotline Manager, will be in around 11:00 am this morning. I will check with him for more information. I am faxing the two documents mentioned above right now. Let me know if there is anything else I can do for you.

(b) (6)
USDA/FSIS/OPACE/FSES
Mailstop 5268 (2-L290)
5601 Sunnyside Avenue
Beltsville, MD 20705
Phone: (b) (6)

BB: (b) (6)
Fax: 301-504-0203
(b) (6) *@fsis.usda.gov*

From: Blake, Carol - FSIS
Sent: Friday, March 30, 2012 9:49 AM
To: Tuverson, Robert - FSIS; Van, Diane - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: FW: Pink Slime Questions or TG enzyme?
Importance: High

Can you please send me what we provided to hotline callers starting back in February? Need it quickly this morning.

Thanks!

Carol Blake
Assistant Administrator
Office of Public Affairs and Consumer Education
Food Safety and Inspection Service, USDA
Room 339-E Whitten Building
Washington, DC 20250
Phone: (202) 720-3884
Fax: (202) 205-0301
Cell: (b) (6)
carol.blake@fsis.usda.gov

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

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

From: Lavallee, Aaron - OC
Sent: Friday, March 30, 2012 9:44 AM
To: Blake, Carol - FSIS; Fillpot, Dirk - FSIS
Subject: FW: Pink Slime Questions or TG enzyme?

Can you find out what we provided to the hotline for TPs back at the beginning of February

---

From: Fillpot, Dirk - FSIS
Sent: Thursday, February 02, 2012 9:32 AM
To: Lavallee, Aaron; Blake, Carol - FSIS; Mabry, Brian - FSIS
Subject: FW: Pink Slime Questions or TG enzyme?

We are getting a number of calls on our Hotline about the pink slime, and need to provide responses. Can we provide callers with the information contained in the quote we distributed last night? Anything else that has been approved that we can provide? Thanks

Dirk Fillpot

Media Supervisor

Congressional and Public Affairs

Office of Public Affairs and Consumer Education

USDA Food Safety and Inspection Service

Washington, D.C. 20250

Phone: (202) 690-3112

Cell: (202) 695-9950

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http://www.youtube.com/USDAFoodSafety

http://www.twitter.com/usdafoodsafety

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

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Pink Slime Stats for Incidents - Ask Karen.xlsx
Date: Monday, March 19, 2012 8:28:38 AM

Ok, thanks for the information (b) (6)

(b) (6)

(b) (6)

Technical Information Specialist

USDA-FSIS-FSE Staff

Meat and Poultry Hotline

5601 Sunnyside Avenue, Mailstop 5269

Beltsville, MD 20705-5000

Tel: (b) (6)

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

From: (b) (6) - FSIS
Sent: Friday, March 16, 2012 5:26 PM
To: (b) (6) - FSIS; (b) (6) - FSIS
Subject: Pink Slime Stats for Incidents - Ask Karen.xlsx

Hi,

The Statistics have not really changed much. We are averaging 5 inquiries a day for the Hotline and Ask Karen. It seems like more because the calls tend to be longer and they are complaining. The issue is the same, why isn't it labeled, why is it allowed, it's not safe, and now that USDA is giving the schools the option to purchase it one caller commented, "that's insane. Why would you allow it to still be sold in stores if you are allowing schools to opt out of it. He says the government is owned by big business."

<< File: Pink Slime Stats for Incidents - Ask Karen.xlsx >>

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: pink slime talking points
Date: Thursday, March 15, 2012 11:37:08 AM

Any time,

(b) (6)

(b) (6)

Technical Information Specialist

USDA-FSIS-FSE Staff

Meat and Poultry Hotline

5601 Sunnyside Avenue, Mailstop 5269

Beltsville, MD 20705-5000

Tel: (b) (6)

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

From: (b) (6) - FSIS
Sent: Thursday, March 15, 2012 11:04 AM
To: (b) (6) - FSIS
Subject: RE: pink slime talking points

Thanks!

(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) [redacted] - FSIS
Sent: Thursday, March 15, 2012 10:57 AM
To: (b) (6) [redacted] - FSIS; (b) (6) [redacted] - FSIS
Cc: (b) (6) [redacted] - FSIS; (b) (6) [redacted] - FSIS
Subject: RE: pink slime talking points

Sure, I have it – please see below

what Brian sent us on march 9:

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

Colleagues,

I know there have a number of calls from the public concerned about "pink slime." At this time, messaging comes from USDA OC since this is more than just a FSIS issue.

The only authorized statement you can give anyone who calls is below:

"All USDA ground beef purchases must meet the highest standards for food safety. USDA has strengthened ground beef food safety standards in recent years and only allows products into commerce that we have confidence are safe."

Most of it has centered around the Agriculture Marketing Service (AMS) announcing a purchase of the product (constituting about 3% (7,000,000 pounds) of their total beef purchases for the year) for the National School Lunch Program. The link is to a story that ran on ABC News on Wednesday night.

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

There is also an online petition at change.org asking Sec. Vilsack and others associate with the school lunch program to stop purchasing the product, and it has gathered more than 11,000 signatures in about 3 days.

If you can provide an estimate of how many contacts from the public you have received, and if it is trending up or down, I'll be sure to make sure OC is kept informed. Sorry I don't have more you can use.

Best ~ Brian

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

direct dial 202.720.9891
tel. 202.720.9113 I fax 202.690.0460

Brian.Mabry@fsis.usda.gov
www.fsis.usda.gov

(b) (6)

(b) (6)

Technical Information Specialist

USDA-FSIS-FSE Staff

Meat and Poultry Hotline

5601 Sunnyside Avenue, Mailstop 5269

Beltsville, MD 20705-5000

Tel: (b) (6)

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

From: (b) (6) - FSIS
Sent: Thursday, March 15, 2012 10:53 AM
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: pink slime talking points

(b) (6)

Didn't Brian send a statement or some kind of talking points for us to use about pink slime? Would you please send it to (b) (6)?

Thanks!

(b) (6)

(b) (6)

Technical Information Specialist

USDA/FSIS/FSES

5601 Sunnyside Avenue

Room 2/L281, Maildrop 5269

Beltsville, MD 20705-5000

(office) (b) (6)

(fax) 301-504-2092

From: (b) (6) - Commissioned Corps - FSIS
To: (b) (6) - FSIS
Subject: RE: Pink slime to be served in school lunches
Date: Friday, March 09, 2012 11:33:44 AM

Yeah, I see… guess you can do anything once you retire… Wow

(b) (6) **M.P.H., M.S.**

USDA/FSIS/OPHS/AED

Lieutenant, USPHS

Surveillance Epidemiologist

1400 Independence Ave., SW

Stop 3766, PP3, Room 9-233A

work: (b) (6)

fax: 202-690-6364

email: (b) (6) **fsis.usda.gov**

"" THIS IS THE DAY WHICH THE LORD HAS MADE; WE WILL REJOICE AND BE GLAD IN IT." PSALM 118:24

From: (b) (6) - FSIS
Sent: Friday, March 09, 2012 11:32 AM
To: (b) (6) - Commissioned Corps - FSIS
Subject: RE: Pink slime to be served in school lunches

Hey-both those guys used to work in MD here in OPHS

(b) (6), DVM, MPH, DACVPM

Veterinary Epidemiologist

Applied Epidemiology Division/Office of Public Health Science/USDA Food Safety and Inspection Service

Stop 3777, PP3, 9-241B

1400 Independence Avenue, SW

Washington, DC 20250

Office Phone: (b) (6)

Office Fax: (202) 690-6364

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

From: (b) (6) [redacted] - Commissioned Corps - FSIS
Sent: Friday, March 09, 2012 11:27 AM
To: FSIS - OPHS/HHSD
Subject: Pink slime to be served in school lunches

WASHINGTON - When McDonald's and other fast-food chains announced last month that "pink slime" was no longer being used in their burgers, some thought that the product -- beef trimmings treated with ammonium hydroxide -- had disappeared from the nation's food supply. But a new report in the Daily tablet newspaper suggests that the slime will appear in school lunches this spring -- 7 million pounds of it.

The U.S. Department of Agriculture, schools and school districts plan to buy the treated meat from Beef Products Inc. for the national school-lunch program in coming months. The USDA said that all of its ground-beef purchases "meet the highest standard for food safety" and that ammonium hydroxide is "generally recognized as safe." It also said it strengthened ground-beef safety standards in recent years.

http://www.startribune.com/nation/142003303.html

(b) (6) [redacted] **M.P.H., M.S.**

USDA/FSIS/OPHS/AED

Lieutenant, USPHS

Surveillance Epidemiologist

1400 Independence Ave., SW

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email: (b) (6) [redacted] **fsis.usda.gov**

"" THIS IS THE DAY WHICH THE LORD HAS MADE; WE WILL REJOICE AND BE GLAD IN IT." PSALM 118:24

From: (b) (6) - Commissioned Corps - FSIS
To: (b) (6) - FSIS
Subject: RE: Pink slime to be served in school lunches
Date: Friday, March 09, 2012 12:21:39 PM

It's all good ☺ I send lunchables to school with him sometimes…

(b) (6) **M.P.H., M.S.**

USDA/FSIS/OPHS/AED

Lieutenant, USPHS

Surveillance Epidemiologist

1400 Independence Ave., SW

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fax: 202-690-6364

email: (b) (6) **fsis.usda.gov**

"' THIS IS THE DAY WHICH THE LORD HAS MADE; WE WILL REJOICE AND BE GLAD IN IT." PSALM 118:24

From: (b) (6) - FSIS
Sent: Friday, March 09, 2012 12:07 PM
To: (b) (6) - Commissioned Corps - FSIS
Subject: RE: Pink slime to be served in school lunches

Hmmm…I think I might? (Though that is my personal opinion and should in no way be interpreted to reflect on the school lunch program… ;o))

(b) (6), **MS, DVM**

Public Health and Epidemiology Liaison

Office of Public Health Science | Food Safety and Inspection Service | U.S. Department of Agriculture

Butler Square West, Suite 989-C | 100 North 6th Street | Minneapolis, MN, 55403

Tel: (b) (6) **| Blackberry** (b) (6) **| Cell** (b) (6) **| Fax: 612-370-2411 | Email:** (b) (6) **@fsis.usda.gov**

From: (b) (6) - Commissioned Corps - FSIS

Sent: Friday, March 09, 2012 11:05 AM
To: (b) (6) - FSIS
Subject: RE: Pink slime to be served in school lunches

I'm debating now whether to send lunch with my son to school…

(b) (6) **M.P.H., M.S.**

USDA/FSIS/OPHS/AED

Lieutenant, USPHS

Surveillance Epidemiologist

1400 Independence Ave., SW

Stop 3766, PP3, Room 9-233A

work: (b) (6)

fax: 202-690-6364

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

"" THIS IS THE DAY WHICH THE LORD HAS MADE; WE WILL REJOICE AND BE GLAD IN IT." PSALM 118:24

From: (b) (6) - FSIS
Sent: Friday, March 09, 2012 12:03 PM
To: (b) (6) - Commissioned Corps - FSIS
Subject: RE: Pink slime to be served in school lunches

I couldn't resist…

(b) (6), MS, DVM

Public Health and Epidemiology Liaison

Office of Public Health Science | Food Safety and Inspection Service | U.S. Department of Agriculture

Butler Square West, Suite 989-C | 100 North 6th Street | Minneapolis, MN, 55403

Tel: (b) (6) | Blackberry (b) (6) | Cell: (b) (6) | Fax: 612-370-2411 | Email: (b) (6) @fsis.usda.gov

---

From: (b) (6) - Commissioned Corps - FSIS
Sent: Friday, March 09, 2012 11:01 AM
To: (b) (6) - FSIS
Subject: RE: Pink slime to be served in school lunches

You're too funny ☺

(b) (6) **M.P.H., M.S.**

USDA/FSIS/OPHS/AED

Lieutenant, USPHS

Surveillance Epidemiologist

1400 Independence Ave., SW

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fax: 202-690-6364

email: (b) (6) **fsis.usda.gov**

"" THIS IS THE DAY WHICH THE LORD HAS MADE; WE WILL REJOICE AND BE GLAD IN IT." PSALM 118:24

From: (b) (6) - FSIS
Sent: Friday, March 09, 2012 11:46 AM
To: (b) (6) - Commissioned Corps - FSIS
Subject: RE: Pink slime to be served in school lunches

Nom nom nom...

(b) (6), **MS, DVM**

Public Health and Epidemiology Liaison

Office of Public Health Science | Food Safety and Inspection Service | U.S. Department of Agriculture

Butler Square West, Suite 989-C | 100 North 6th Street | Minneapolis, MN, 55403

Tel: (b) (6) **| Blackberry:** (b) (6) **| Cell:** (b) (6) **| Fax: 612-370-2411 | Email** (b) (6) **@fsis.usda.gov**

From: (b) (6) - Commissioned Corps - FSIS
Sent: Friday, March 09, 2012 10:27 AM
To: FSIS - OPHS/HHSD
Subject: Pink slime to be served in school lunches

WASHINGTON - When McDonald's and other fast-food chains announced last month that "pink slime" was no longer being used in their burgers, some thought that the product -- beef trimmings treated with ammonium hydroxide -- had disappeared from

the nation's food supply. But a new report in the Daily tablet newspaper suggests that the slime will appear in school lunches this spring -- 7 million pounds of it.

The U.S. Department of Agriculture, schools and school districts plan to buy the treated meat from Beef Products Inc. for the national school-lunch program in coming months. The USDA said that all of its ground-beef purchases "meet the highest standard for food safety" and that ammonium hydroxide is "generally recognized as safe." It also said it strengthened ground-beef safety standards in recent years.

http://www.startribune.com/nation/142003303.html

(b) (6) [redacted] M.P.H., M.S.

USDA/FSIS/OPHS/AED

Lieutenant, USPHS

Surveillance Epidemiologist

1400 Independence Ave., SW

Stop 3766, PP3, Room 9-233A

work: (b) (6) [redacted]

fax: 202-690-6364

email: (b) (6) [redacted] **fsis.usda.gov**

"" THIS IS THE DAY WHICH THE LORD HAS MADE; WE WILL REJOICE AND BE GLAD IN IT." PSALM 118:24

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: pink slime update
Date: Friday, December 30, 2011 11:17:49 AM

Ha ha!!!! I need to call in for my voicemail. I caught a cold on the trip and have a stuffy head. No fun.

No plus size boots for me!!! We were in Texas – about 2 hours West of Dallas. Small town. Kind of boring. I think I'll skip it next year, even if I'm home alone.

Awesome about leaving early! I'm looking forward to it, too. ☺

Happy New Year! Holler if you are in the hood – (b) (6) said she's leaving town.

From: (b) (6) - FSIS
Sent: Friday, December 30, 2011 11:16 AM
To: (b) (6) - FSIS
Subject: RE: pink slime update

Howdy. PP3 is so quiet it's dreadful. Also our phones aren't ringing, which makes the time drag. Very excited about leaving 3 hours early – that's 12:15 for us!

Where did you go for xmas? Did you get any plus-size boots for xmas? Our trip was fun. We played A LOT of poker. Clearly since I am at work I didn't win the lottery, or come into any other money. I quit WW and exercise for 4 days and survived. That was a nice 4 days. Sigh. How many days until the big trip?

From: (b) (6) - FSIS
Sent: Thursday, December 29, 2011 7:08 AM
To: (b) (6) - FSIS
Subject: RE: pink slime update

Hey! How was your trip?

I did not win the lottery….only $3 from the scratch offs. So, I am back in Maryland. How are things at PP3?

From: (b) (6) - FSIS
Sent: Wednesday, December 28, 2011 8:55 AM
To: (b) (6) - FSIS
Subject: pink slime update

http://www.argusleader.com/article/20111225/NEWS/312250011/Questions-perception-prompt-burger-chains-ditch-product

I guess all the uneducated, activist cry-babies made enough of a stink about ammonia-treated beef to make a difference. Activists 1, food safety 0. And it highlights the power of public perception over science, which I find very interesting.

(b) (6)

(b) (6) ***, DVM***

Staff Officer
State Outreach and Technical Assistance Staff
Office of Outreach, Employee Education and Training
Food Safety and Inspection Service, United States Department of Agriculture
Patriot Plaza III
355 E Street, SW - Room 9-257-B
Washington, DC 20024

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

From:	Lavallee, Aaron
To:	Fillpot, Dirk - FSIS; Chan, Stephanie; Mabry, Brian - FSIS; Gaffney, Neil - FSIS
Cc:	Blake, Carol - FSIS
Subject:	Re: Pink Slime used in burger beef
Date:	Tuesday, January 31, 2012 1:36:17 PM

Steph, start keeping a tally of these inquiries please.

----- Original Message -----
From: Fillpot, Dirk - FSIS
Sent: Tuesday, January 31, 2012 12:27 PM
To: Chan, Stephanie; Lavallee, Aaron; Mabry, Brian - FSIS; Gaffney, Neil - FSIS
Cc: Blake, Carol - FSIS
Subject: RE: Pink Slime used in burger beef

This is the BPI issue, which (b) (6) mentioned during PAD that there is a meeting planned to discuss this issue within OC tomorrow. We sent another reporter a statement we previously distributed on this topic. Should we continue to distribute that same statement, or is there a decision expected following tomorrow's meeting, if you know? Thanks!

Dirk Fillpot
Media Supervisor
Congressional and Public Affairs
Office of Public Affairs and Consumer Education
USDA Food Safety and Inspection Service
Washington, D.C. 20250
Phone: (202) 690-3112
Cell: (202) 695-9950
dirk.fillpot@fsis.usda.gov

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

-----Original Message-----
From: Chan, Stephanie
Sent: Tuesday, January 31, 2012 1:24 PM
To: Lavallee, Aaron; Fillpot, Dirk - FSIS; Mabry, Brian - FSIS; Gaffney, Neil - FSIS
Subject: FW: Pink Slime used in burger beef

Gents? I know nothing about this, but it sounds lovely...

Stephanie Chan

Deputy Press Secretary, Office of Communications
U.S. Department of Agriculture
Desk: (202) 720-5555 | Cell: (202) 256-8626
Stephanie.chan@oc.usda.gov

Stay Connected with USDA:

-----Original Message-----
From: Brian Shannon [mailto:bshannon@radio-one.com]
Sent: Tuesday, January 31, 2012 1:13 PM

To: stephanie.chan@usda.gov
Subject: Pink Slime used in burger beef

Stephanie,

Per our conversation, I am looking to speak with a representative about "Pink Slime", inedible meat treated with ammonia and added as filler in fast food burgers. The USDA claims it is safe.

Here is one story that has broken nationally about this process:

KREM

Posted on January 31, 2012 at 11:07 AM

McDonald's has made a menu change, announcing the restaurant will no longer use a food additive some have dubbed "pink slime."

The food additive is a filler made from spare beef trimmings treated with ammonium hydroxide. The process kills off any bacteria, and it's recently come under fire by critics.

Nicknamed "pink slime," it's been criticized in the news<http://www.cbsnews.com/8301-504763_162-57368380-10391704/mcdonalds-scraps-pink-slime-from-burgers/>, a major documentary and by celebrity chef Jamie Oliver.

However, McDonald's contends their decision is not based on any particular event.

The USDA has approved the use of ammoniated beef trimmings, stating it is safe.

My deadline is 6:00 p.m. this evening Eastern standard time. Preferably 3:30, 4:30, or 5:30 pm EST.

Thank you,

Brian Shannon

Editor

News 92 FM

KROI-FM, Houston, Tx

www.news92fm.com<http://www.news92fm.com>

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Pink Slime used in hamburger
Date: Wednesday, March 14, 2012 4:25:44 PM

Pink Slime = Good

Green Slime = Bad?

From: (b) (6) - FSIS
Sent: Wednesday, March 14, 2012 2:26 PM
To: (b) (6) @clemson.edu; (b) (6) - FSIS
Subject: Pink Slime used in hamburger

Dr. (b) (6) do you have any information on this subject? Jim White from Poston Packing company is getting questions from his customers and asked me about it. Thanks

Dr. (b)

From: (b) (6) [redacted] - FSIS
To: (b) (6) [redacted] - FSIS
Subject: Re: Pink Slime!
Date: Friday, March 16, 2012 9:50:35 PM

Will send in morning. Shut off computer for night.

(b) (6) [redacted] DVM
FLS Plover Circuit
(b) (6) [redacted]
(b) (6) [redacted] fsis.usda.gov
Sent from BlackBerry

From: (b) (6) [redacted] - FSIS
Sent: Friday, March 16, 2012 08:44 PM
To: (b) (6) [redacted] - FSIS
Subject: RE: Pink Slime!

At least it's on the label and they're getting a little more calcium and iron. It's actually a calcium and iron fortified product? Why isn't that claim made? Brown and Serve. You know (b) (6) [redacted] e-mail address? He wants a copy of all the SSOP and SPS noncompliances that he informed me about today. I tried to remember all the stuff he told me but we might have to put our notes together. He wanted to make sure that they were all identified in written corrective actions for Ken.

(b) (6) [redacted]

[redacted]

Consumer Safety Inspector-Relief

Plover, WI Circuit 45-21 (Golden Sand)

N4419 Clear Lake Road

Medford, WI 54451-8955

(b) (6) [redacted]

From: (b) (6) [redacted] - FSIS
Sent: Friday, March 16, 2012 8:34 PM
To: (b) (6) [redacted] - FSIS
Subject: RE: Pink Slime!

Maybe they will change this. You really think the consumer knows what More Delicious

Chicken or Mucho Delectable Turkey really is?

From: (b) (6) [redacted] - FSIS
Sent: Friday, March 16, 2012 8:32 PM
To: (b) (6) [redacted] - FSIS
Subject: Pink Slime!

Truth in Labeling - Not a primary responsibility - just an additional dollar for the beef industry. Extend the beef. I bet this stuff can't be used in pet food. What did they do with this stuff prior BPI? In order to call it beef trimmings it had to contain 12% visble lean years ago. The USDA always gives more than it's worth for commodity stuff. The poutry industry has to declare their pink slime, MDC and MDT.

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Release No. 0094.12

Contact:

Office of Communications (202)720-4623

USDA Announces Additional Choices for Beef Products in the Upcoming School Year

USDA Affirms Safety of Lean Finely Textured Beef Product for Consumers

WASHINGTON, March 15, 2012 – In response to requests from school districts across the country, the USDA announced today that it will offer more choices to schools in the National School Lunch Program when it comes to purchases of ground beef products.

USDA only purchases products for the school lunch program that are safe, nutritious and affordable – including all products containing Lean Finely Textured Beef. However, due to customer demand, the department will be adjusting procurement specifications for the next school year so schools can have additional options in procuring ground beef products. USDA will provide schools with a choice to order product either with or without Lean Finely Textured Beef.

USDA continues to affirm the safety of Lean Finely Textured Beef product for all consumers and urges customers to consult science based information on the safety and quality of this product. Lean Finely Textured Beef is a meat product derived from a process which separates fatty pieces from beef trimmings to reduce the overall fat

content.

By law, USDA has two primary responsibilities as part of its mandate to provide safe and nutritious food to the American people. Through the Food Safety and Inspection Service, USDA ensures that safety of the nation's commercial supply of meat, poultry, and processed egg products. Through the Food and Nutrition Service and the Agricultural Marketing Service, USDA provides food and nutrition assistance through several domestic programs, including the National School Lunch Program.

While USDA sets national nutritional guidelines for school meals, school districts make local decisions on what food to feed kids to meet these guidelines. On average, schools in the National School Lunch Program purchase approximately 20 percent of their food through USDA, and approximately 80 percent of food served is purchased directly by schools or school districts through private vendors. Schools purchase food from the department through the USDA Foods Program, which provides more than 180 nutritious food items that are fresh, frozen, packaged, canned, dried, or in bulk. USDA procures these products based on the demand from schools to help meet the menu planning needs, student taste preferences, school nutrition goals, and local wellness initiatives.

USDA ensures all food purchased for the National School Lunch Program meet stringent food safety standards, which includes rigorous pathogen testing. Purchase specifications are continually reviewed, microbial test results are evaluated, new food safety technologies are considered, and food safety experts are consulted to determine the adequacy of our food safety requirements.

#

USDA is an equal opportunity provider and employer. To file a complaint of discrimination, write: USDA, Office of the Assistant Secretary for Civil Rights, Office of Adjudication, 1400 Independence Ave., SW, Washington, DC 20250-9410 or call (866) 632-9992 (Toll-free Customer Service), (800) 877-8339 (Local or Federal relay), (866) 377-8642 (Relay voice users).

#

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(b) (6) [redacted]

[redacted]

Consumer Safety Inspector-Relief

Plover, WI Circuit 45-21 (Golden Sand)

N4419 Clear Lake Road

Medford, WI 54451-8955

(b) (6)

re (Device Independent Bitmap) >>

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Pink Slime!
Date: Friday, March 16, 2012 9:34:30 PM

Maybe they will change this. You really think the consumer knows what More Delicious Chicken or Mucho Delectable Turkey really is?

From: (b) (6) - FSIS
Sent: Friday, March 16, 2012 8:32 PM
To: (b) (6) - FSIS
Subject: Pink Slime!

Truth in Labeling - Not a primary responsibility - just an additional dollar for the beef industry. Extend the beef. I bet this stuff can't be used in pet food. What did they do with this stuff prior BPI? In order to call it beef trimmings it had to contain 12% visble lean years ago. The USDA always gives more than it's worth for commodity stuff. The poutry industry has to declare their pink slime, MDC and MDT.

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Release No. 0094.12

Contact:

Office of Communications (202)720-4623

From: Merle Evans
To: (b) (6) - FSIS
Subject: Re: Pink slime
Date: Friday, March 09, 2012 6:47:31 PM

Sorry to hear you are injured I hope you don't take long to heal. I am setting here just dreading moving. I am getting too old for this crap. I went to work this morning at 4 am so mostly just tired out. We are kicking around the idea of buying a travel trailer or another moterhome as we want to travel some again and we just hate the idea of an apartment for 6 months or so and then another move, it just gets me down. So we are still trying to make up our minds and we need to settle on something very soon. I know the job is a pain but hang in there you will get to an end before too long. I still like having something to do but I don't know how long I will keep at it, I guess probably at least for the time it takes to get another house built.
Feel better soonest, Brant too,
Merle

Sent from my iPad

On Mar 9, 2012, at 1:59 PM, "(b) (6) - FSIS" <(b) (6) fsis.usda.gov> wrote:

> Good luck with the house business. IT can be such a pain. Glad you sold the one you have now. I know I'll want something much smaller for the next move. The way I'm feeling now It's likely to be assisted living!!!! No, I was out with the dogs at 5am, not paying enough attention and tripped over the end of one lounge chair bashing my right shin, fell on the other lounge chair bruising my left hand (swollen and black and blue - but I don't think it is broken). Well, as the week has gone on I realize I hit my head in several places (probably on the arms of the chair) my upper arms are bruised as is my chest. UGH, I am aching something terrible. Then I'm playing nurse maid still to (b) (6) from his foot surgery. I think because he is retired he has no reason to get up, move, drive himself.....So I'm fetching this, feeding him that, ice packs, doctors visits.....Well, I'm sick of work and don't mind a few hours off early.....
>
> We did just advertise one job and hope to get another one out. But I go up for 2 weeks April 1 for LSAS training (electronic label submission - you know how well that will work) don't get me started.....
>
> Guess I'm just feeling sorry for myself:(
>
> (b) (6)
>
> -----Original Message-----
> From: Merle Evans [mailto(b) (6) @gmail.com]
> Sent: Friday, March 09, 2012 2:53 PM
> To: (b) (6) - FSIS
> Subject: Re: Pink slime
>
> Thanks it's just gross as ways we are fine but it has turned chilly here for the last 2 days of course we have not really had any winter anyway so things are greening up around here We have sold the house and are thinking of building a smaller one just a few miles away but we are still talking it over
>
> Sent from my iPhone
>
> On Mar 9, 2012, at 1:24 PM, "(b) (6) - FSIS" <(b) (6) fsis.usda.gov> wrote:
>
>> Are you kidding?? It is the BPI finely textured beef that is treated with ammonia. Let's see, (b) (6) were about the 50th people from DC to go see the stuff, and Ron said it went in white and came out red. It's pretty much fat with a little lean, that is heated, centrifuged and becomes finely textured beef or beef. YUCK. (b) (6) at Olson, Frank and Weeda were all involved (that god Jeff is involved and not me). (b) (4)

>>
>> (b) (6)
>>
>> PS How are things in Texas? It has been a very warm winter, it's in the 80's again today. That is ok, better this than ice.
>>
>> -----Original Message-----
>> From: Merle Evans [mailto:(b) (6) @gmail.com]
>> Sent: Friday, March 09, 2012 2:10 PM
>> To: (b) (6) - FSIS
>> Subject: Pink slime
>>
>> Hi (b) (6)
>> What is this "pink slime" I'm hearing about in ground beef? Do you know anything about it?
>> Thanks
>>
>> Sent from my iPhone
>> This electronic message contains information generated by the USDA solely for the intended recipients. Any unauthorized interception of this message or the use or disclosure of the information it contains may violate the law and subject the violator to civil or criminal penalties. If you believe you have received this message in error, please notify the sender and delete the email immediately.
>>
>
>

From: Mike
To: (b) (6) [redacted] - FSIS
Subject: Re/ Pink Slime
Date: Thursday, March 22, 2012 9:17:48 AM

Thank you for responding by sending me the USDA form letter regarding pink slime in school food programs.
At this time I find the USDA rhetoric contained in this letter regarding this topic both weak with an appearance of government cover-up. It is obvious that the beef industry has USDA in its pockets and that for years now, we consumers have been fed a bunch of bull not fit for human consumption. The USDA arguments fall short for many reasons. One of these is the fact that consumers have paid full value prices for by-products. Another fact is that pink slime needs to be gassed whereas other beef products do not require the ammonia-gas process. Crappy meat products such that go into pink slime remain crappy meat products and we the public do not want these disguised and processed into what we have been told is something else. USDA is guilty of non-disclosure on many counts and far as I am personally concerned, USDA has become a sham. A class-action suit against USDA would get my full support and I dare say it would get the support of millions of other consumers who no longer have any respect for who and what you have become. No amount of fluff produced in a form letter will change the facts, so if you think a letter of this type serves anything but to cover up your irresponsibility, you are completely wrong.

Regards,
Mike Stanley

From: Dessai, Uday - FSIS
To: Ransom, Gerri - FSIS; (b) (6) [redacted] - FSIS
Subject: RE: pink slime
Date: Monday, February 27, 2012 1:48:47 PM

May be this should go to FNS!

From: Ransom, Gerri - FSIS
Sent: Monday, February 27, 2012 1:24 PM
To: Dessai, Uday - FSIS; (b) (6) [redacted] - FSIS
Subject: pink slime

Our press office is asking me about pink slime and school lunch. I just googled pink slime. Have we heard a lot about this?

Gerri M. Ransom

Director, Executive Secretariat
USDA-FSIS, Office of Public Health Science

National Advisory Committee on Microbiological Criteria for Foods

Stop 3777, PP3, 9-210B

1400 Independence Avenue, SW

Washington, DC 20250

Office: 202-690-6600

Fax: 202-690-6364

E-mail: gerri.ransom@fsis.usda.gov

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: pink slime
Date: Friday, March 09, 2012 11:56:11 AM

Reliable used that stuff for a while. When you opened the cases, it stunk up the whole processing room.

(b) (6)

From: (b) (6) - FSIS
Sent: Friday, March 09, 2012 8:00 AM
To: (b) (6) - FSIS
Subject: 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

Well here we go again!

Next week's problem!

(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
To: (b) (6) - FSIS
Subject: RE: pink slime
Date: Thursday, March 22, 2012 2:14:02 PM

That and countless other "ingredients" deemed edible by us. Things are cheap for a reason. Have you ever hung out on Myrtle? I went across the street to buy smokes and talk about ghetto.

From: (b) (6) - FSIS
Sent: Thursday, March 22, 2012 2:02 PM
To: (b) (6) - FSIS
Subject: pink slime

Talking about Pink Slime, I wonder if any of the people all worked up about it ever saw some of the dumpling fillings? But I bet they love dumplings, because they are so "authentic" and exotic and so definitely not American.

(b) (6)

Brooklyn, New York

From: (b) (6) .
To: (b) (6) - FSIS
Subject: RE: Pink slime
Date: Friday, March 09, 2012 3:16:55 PM

The store will grind meat for you?

-----Original Message-----
From: (b) (6) - FSIS [mailto:(b) (6) @fsis.usda.gov]
Sent: Friday, March 09, 2012 1:03 PM
To: (b) (6)
Subject: Pink slime

I don't know what it is. I saw it on tv too. I don't believe it. If you question that its being done and you want burger, ask the store to grind you some off of a whole cut of meat. Then you don't need to worry about it.

(b) (6), Supervisory Compliance Investigator USDA, FSIS, OPEER, CID
21660 E. Copley Drive, Suite 170
Diamond Bar, CA 91765
(b) (6) (Direct Office)
(b) (6) (BB)

Sent from my Blackberry Wireless Handheld

From: Cutshall, Mary - FSIS
To: (b) (6) - FSIS
Subject: RE: Pink Slime
Date: Monday, March 12, 2012 10:08:32 AM

Interesting.

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: Monday, March 12, 2012 9:48 AM
To: Cutshall, Mary - FSIS
Cc: (b) (6) - FSIS
Subject: Pink Slime

Under Secretary was Joann Smith and she stepped down in 1993 and went to work for BPI immediately. Here are the articles:

http://abcnews.go.com/blogs/headlines/2012/03/70-percent-of-ground-beef-at-supermarkets-contains-pink-slime/
http://abcnews.go.com/blogs/headlines/2012/03/where-you-can-get-pink-slime-free-beef/

(b) (6)
Senior Emergency Response Specialist
USDA/FSIS
Office of Data Integration and Food Protection
Emergency Coordination Staff
Rm. 9-143A Patriot Plaza 3
Mail Stop 3793
Phone (b) (6)
BB (b) (6)
FAX 202-690-6459

[redacted]eived this messag[redacted]ase notify the sender and delete the email
[redacted]

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Pink Slime
Date: Friday, March 30, 2012 1:51:25 PM

Well ammonia hydroxide that is used in the process doesn't sound appetizing. But I just wanted you to listen to how this Jamie Oliver ripped on USDA. Like we don't care what goes into food.

(b) (6)

Consumer Safety Inspector

Akron, OH

Office: (b) (6)

Cell : (b) (6)

From: (b) (6) - FSIS
Sent: Friday, March 30, 2012 1:40 PM
To: (b) (6) - FSIS
Subject: RE: Pink Slime

Had a hard time trying to bring the video up, but I have been deposed by family and friends enough about "pink slime" that I can probably give my opinion on it. Do I think it's safe? Yes. Do I think someone is trying to scare the public by calling it "pink slime"? Yes. One of the whistle blowers was a trainer of mine way back when. Carl Custer. I think it's just another way for industry to extend their inventory and make a buck. I wish it doesn't have to come to this, but it's industry at its best and reality. I don't allow neither of my kids to consume beef/hamburgers. Their little immune systems are not match for tainted product. So, I'm not worried about it. I hear there may be a directive coming out soon on it. Stay tuned!

From: (b) (6) - FSIS
Sent: Friday, March 30, 2012 11:40 AM
To: (b) (6) - FSIS
Subject: FW: Pink Slime

What do you think?

(b) (6)

Consumer Safety Inspector

Akron, OH

Office: (b) (6)

Cell : (b) (6)

From: (b) (6) - FSIS
Sent: Friday, March 30, 2012 11:01 AM
To: (b) (6) - FSIS
Subject: Pink Slime

http://www.youtube.com/watch?v=wshlnRWnf30

(b) (6)

Consumer Safety Inspector

Akron, OH

Office: (b) (6)

Cell : (b) (6)

From: (b) (6) [redacted] - FSIS
To: (b) (6) [redacted] - FSIS
Subject: RE: Pink Slime
Date: Friday, March 09, 2012 9:55:19 AM

HAHA I like these! Not once did anybody comment on FSIS! They are so misinformed and the last one? Not sure that is true, where do you find so many beavers????

The FDA is a joke and a HUGE waste of taxpayers' money. Needs to be disbanded. " Most" inspectors are more than likely in the pockets of the food manufacturers, distributors, etc they are inspecting.

Posted by: Sandra | March 7, 2012, 8:21 pm 8:21 pm

To those who say "Let the industry police itself"… that's how it used to be. They used "everything but the squeal" back in those days… bad/sick animals, dirt, dead rats, sweepings, etc. People got SICK from the food and died. That's why the FDA was created, to fix the problem. It's not perfect, but it's a lot better than it was. If we go back to the industry policing itself, we'll go back to anything and everything in our food…

Posted by: Sharon | March 7, 2012, 11:36 pm 11:36 pm

This kind of thing has been exposed before. Required reading in my English class in high school was Upton Sinclair's "The Jungle" from 1906, which paved the way for the Pure Food and Drug Act one hundred years ago. Then came the FDA. So, why isn't the Pure Food and Drug Act being enforced? Probably because it has been watered down from pressure from the food industry? How about some more investigative reporting, ABC News? Find out what happened.

Posted by: EJ | March 8, 2012, 4:21 am 4:21 am

Why is everyone making such a big deal about this now. Jamie oliver told us about this on his show food reveloution about a year ago. you should also look into a ingredient called Castoreum. It is found in many foods including vanella ice cream. It is listed on the label as natural flavorings. Castoreum is rendered beaver anal gland. I have been saying for years that the FDA is nothing but a big scam. They will do anyting they can to keep getting money. Why do you think we can not advertise about some foods helping to preventing cancer and blood pressure. Cause if people found out the truth then the FDA would loose billions of dollers. on all the meds people take to control these issues.

Posted by: Dean | March 8, 2012, 8:07 pm 8:07 pm

From: (b) (6) [redacted] - FSIS
Sent: Friday, March 09, 2012 9:13 AM
To: (b) (6) [redacted] - FSIS
Subject: RE: Pink Slime

Here a few of the commits I really liked, there are so many uneducated people out there that think the government is out to destroy this country. I am def going to research this a little more to get a better understanding of this process.

I can't believe they are filling ground beef w/ what is in fact actual beef.
Moreover, I can't believe this actual beef is treated in a manner so that it doesn't contain any bacteria that may make people sick. THE HORROR!!!
-And to top off this offense, the former undersecretary of agriculture, Joann Smith, got a job in the meat industry and then received $1.2 million over 17 years. OH MY GOD!!! That comes out to $70,600/year. This woman made $6000 more per year than the median salary for Maryland residents. I AM SHOCKED!!!
-I am so glad ABC reported on this non-story and hyped it up to scare the crap out of me.
–(As much as I dislike Sarah Palin and Newt Gingrich, in this case, this is a perfect example of what they would refer to as the lame stream media creating a biased slanted story.)

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Posted by: David Levin | March 8, 2012, 5:26 pm 5:26 pm

So,ABC, what has the USDA done about this in the nine years since Undersecretary Smith left? Are we to assume the new people are as corrupt as you imply Smith is (with no evidence)? OR is this just more yellow journalism? How about some facts instead of innuendo based on unsubstantiated nine year old complaints by former employees?

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

Posted by: Mark | March 8, 2012, 5:58 pm 5:58 pm

When I was a kid, teachers always applauded the economy and ingenuity of native Americans who put every bit of the bison to use, in contrast with the evil railroad hunters who piled up mountains of bison bones.

Now we are told that valuable protein should be sent to the landfill because… why?

Make up your minds, people!

By the way, $1.2 million is a lot of money, but not over 17 years. Above average, but not 1% material.

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

Posted by: Doug | March 8, 2012, 6:08 pm 6:08 pm

Our food supply is the safest in the world. USDA strictly regulates all packing facilities and operations. I interned with Cargill last summer and saw this firsthand. FTB is a very safe method of creating lean ground beef. Yes they are trimmings but the fat is burned off. What's left? Ground beef.. I really wish people would realize that we have the lowest per capita food spending in the world! When food prices start to rise, then maybe you will complain a little less. In 2050 the population is going to double. We are going to have to create twice the amount of food with 70% of the resources, so technology like this is going to have to be utilized. I am an American beef producer. I work hard every day taking care of my cattle and I am proud to say I am helping feed the world. If you all understood the hard work and dedication required of a farmer, then you might have an argument. We have the most wholesome and safest food supply in the world.

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

Posted by: Morgan | March 8, 2012, 6:55 pm 6:55 pm

From: (b) (6) - FSIS
Sent: Friday, March 09, 2012 8:45 AM
To: (b) (6) - FSIS
Subject: RE: Pink Slime

Hey watch it I'm Obese! I highly doubt it is 70% also & they are just like most who left USDA, (we know first hand) things are fine when they're drawing a paycheck every 2 weeks but now USDA is soooo wrong

---

From: (b) (6) - FSIS
Sent: Friday, March 09, 2012 8:41 AM
To: (b) (6) - FSIS
Subject: RE: Pink Slime

Yea, that's the first thing I thought of too. I have been researching PINKSLIME this morning, I have a lot of mixed feelings on this subject. Considering that it has been going on since 1972 and now they are making a big stink about it. I saw at the bottom in the commits someone stated " no wonder I'm obese'', PPL like that are obese cause they can't control their intake of food and lack of exercise. I am wondering also why are these retired USDA FSIS scientist are now bringing this up.

From: (b) (6) - FSIS
Sent: Friday, March 09, 2012 8:35 AM
To: (b) (6) - FSIS
Subject: RE: Pink Slime

Thanks I had not seen that, the best part was when they talked about the under secretary joining that company, and how ethically it's not legal now'

That reminded me of (b) (6) joining Cudlin's HAHA

From: (b) (6) - FSIS
Sent: Friday, March 09, 2012 8:15 AM
To: (b) (6) - FSIS
Subject: Pink Slime

Just wondering if you have seen this in the news.

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

(b) (6) CSI-IIC

USDA-FSIS OFO

Cadlin's Market

8 Cox Rd.

Newfield N.Y. 14867

(b) (6) [redacted]@fsis.usda.gov

From: (b) (6) [redacted].
To: Schwarz, Lisa - FSIS
Subject: RE: Pink Slime
Date: Tuesday, March 27, 2012 11:57:17 AM

Sounds Gross

(b) (6) [redacted]
Administrative Secretary III
N. C. Department of Public Safety
Prisons - Deputy Director's Office
831 W. Morgan Street / MSC 4261
Raleigh, North Carolina 27699-4261
Te: (b) (6) [redacted]
Fax: 919-733-8272
E-Mail: (b) (6) [redacted] *@ncdps.gov*
www.ncdps.gov

From: Schwarz, Lisa - FSIS [Lisa.Schwarz@fsis.usda.gov]
Sent: Tuesday, March 27, 2012 11:47 AM
To: (b) (6) [redacted]
Cc: (b) (6) [redacted]
Subject: Pink Slime

http://technorati.com/women/article/pink-slime-is-pulled-from-grocery/

http://en.wikipedia.org/wiki/Pink_slime

Although in the collegial world, we are taught not to use wiki for knowledge based information or research. It was the only site that broke it down to barney level. My boss explained it this way too me today, the way wiki did.

Just an FYI

Lisa M. Schwarz
Administrative Assistant I
Head Quarters
MPID, NC Dept of Agric. and CS
Office 919-733-0167
Fax 919-715-0182

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Pink Slime
Date: Monday, March 26, 2012 8:34:14 AM

You can't win. A safe product is a problem because it looks 'unappetizing'.

A dead animal looks unappetizing too. Let's hope that they don't find out that is where the meat comes from.

From: (b) (6) - FSIS
Sent: Monday, March 26, 2012 7:50 AM
To: (b) (6) - FSIS
Subject: Pink Slime

Good Article on facts. << File: PinkSlimeArticle.mht >>

From: (b) (6) - FSIS
To: Realdine Joseph - FSIS
Cc: (b) (6) FSIS
Subject: RE: Pink Slime - the other side of the story on LFTB
Date: Wednesday, March 28, 2012 11:24 03 AM

Got Slim? It does the body good. ☺

(b) (6)

Frontline Supervisor

Salt Lake Circuit

Denver District

BB# (b) (6)

From: (b) (6) - FSIS
Sent: Tuesday, March 27, 2012 5:03 PM
To: (b) (6) - FSIS; (b) (6) - FSIS
Subject: RE: Pink Slime - the other side of the story on LFTB

Who U gonna call? Slime busters….

From: (b) (6) - FSIS
Sent: Tuesday, March 27, 2012 9:19 AM
To: (b) (6) - FSIS; FSIS - FO/DO15/Front Line Supervisors
Cc: Gallegos, Anna - FSIS; Reeder, Robert - FSIS; Wagner, Scott - FSIS
Subject: RE: Pink Slime - the other side of the story on LFTB

Yes I agree, I was just putting it out there to show how this was getting spun so to speak. I do appreciate the additional information, I will pass it own for other to review.

(b) (6)

Frontline Supervisor

Salt Lake Circuit

Denver District

BB# (b) (6)

From: (b) (6) - FSIS
To: (b) (6) - FSIS; (b) (6) - FSIS
Cc: (b) (6) - FSIS
Subject: RE: Pink Slime - the other side of the story on LFTB
Date: Wednesday, March 28, 2012 7:41:26 AM

That is part of the ghost buster's job, right. Go Beluchi

Dr. (b) (6), FLS Boise Circuit

1038 W. Loon St.

Meridian, Idaho, 83642

Home (b) (6)

Cell (b) (6)

Fax 208-288-4280

From: (b) (6) - FSIS
Sent: Tuesday, March 27, 2012 5:03 PM
To: (b) (6) - FSIS; (b) (6) - FSIS
Subject: RE: Pink Slime - the other side of the story on LFTB

Who U gonna call? Slime busters….

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Pink Slime - the other side of the story on LFTB
Date: Wednesday, March 28, 2012 6:24:19 PM

☺ take care

(b) (6)

USDA, FSIS, OFO

Livingston Frontline Supervisor

Alameda District

P.O. Box 3152

Turlock, CA 95381

Phone (b) (6)

From: (b) (6) - FSIS
Sent: Wednesday, March 28, 2012 12:06 PM
To: (b) (6) - FSIS
Subject: RE: Pink Slime - the other side of the story on LFTB

Why not, slim, it's what's for supper. ☺

(b) (6)

Frontline Supervisor

Salt Lake Circuit

Denver District

BB# (b) (6)

From: (b) (6) - FSIS
Sent: Wednesday, March 28, 2012 12:40 PM
To: (b) (6) - FSIS
Subject: RE: Pink Slime - the other side of the story on LFTB

Thanks (b) (6) yes while reviewing the footage I was thinking about how one sided the information was and the process that they described. Still don't want to eat it though.

(b) (6)

USDA, FSIS, OFO

Livingston Frontline Supervisor

Alameda District

P.O. Box 3152

Turlock, CA 95381

Phone (b) (6)

From: (b) (6) - FSIS
Sent: Wednesday, March 28, 2012 10:58 AM
To: (b) (6) - FSIS; (b) (6) [redacted] FSIS
Cc: (b) (6) - FSIS; (b) (6) [redacted] - FSIS
Subject: FW: Pink Slime - the other side of the story on LFTB

FYI, additional information you may not hear on the news.

(b) (6)

Frontline Supervisor

Salt Lake Circuit

Denver District

BS# (b) (6)

From: Erin Chavez
To: (b) (6) [redacted] - FSIS
Subject: RE: Pink slime article
Date: Thursday, March 22, 2012 4:26:15 PM

Probably no movie since (b) (6) concert is tonight. I don't think we have a frozen pizza.

Thanks for finding info about the meat!

I haven't been feeling well all day. :(

On Mar 22, 2012 3:00 PM, (b) (6) [redacted] - FSIS" (b) (6) [redacted] @fsis.usda.gov> wrote:

> I asked a guy about that. He was well aware of it. It is the product of digesting scrap and fatty tissues in a solution that kills pathogens and breaks down the proteins. The proteins (the good parts of the crappy scrap) are extracted from the bulk digest for consumption. It looks like pink slime when it is done. It is a way to use even more of the carcass. It sounds gross but is nothing new. I will look for an article that will better explain the process of extracting the good protein from the bulk scrap meet.
>
> Pizza is fine. A movie sounds good. I am draggin ass and don't feel like doing a damn think—like thinking.
>
> ---
>
> **From:** Erin Chavez [mailto:(b) (6) @gmail.com]
> **Sent:** Thursday, March 22, 2012 10:08 AM
> **To:** (b) (6) [redacted] - FSIS
> **Subject:** Pink slime article
>
> http://www.wfaa.com/home/pink-slime-5pm-143721896.html
>
> Articles like this are popping up all over- thats why I asked if you knew anything about it. Emily W. posted this one on FB. It seems like the "pink slime" has been used for a long time and it's just popping up as a controversy now. I don't know much about it though...kind of reminds me of controversy with GMO, where everyone is jumping on bandwagon without all info...but I don't really know.
>
>

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Pink Slime as topic in Ask Karen?
Date: Thursday, February 02, 2012 9:30:49 AM

I can't seem to keep the "pink slime/ammonia" issue separate from the TG enzyme issue. I have been forwarding all emails to ECIMS related to any "controversial" topic like that so I haven't been keeping up with the latest news. Now I'm going to have to educate myself again.

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

From: (b) (6) - FSIS
Sent: Thursday, February 02, 2012 9:22 AM
To: (b) (6) - FSIS
Subject: RE: Pink Slime as topic in Ask Karen?

Hi

This is the first time I hear about this topic ☹ I asked (b) (6) if maybe CPA can provide more information….we can come up with an answer from the info they send..hopefully.

(b) (6) *M.S.*

Technical Information Specialist

(b) (6) fsis.usda.gov

(b) (6)

From: (b) (6) - FSIS
Sent: Thursday, February 02, 2012 8:51 AM
To: (b) (6) - FSIS
Subject: Pink Slime as topic in Ask Karen?

Hi (b) (6)

I have a few Ask Karen emails about the "pink slime" issue. Do we have it as a topic in Ask Karen, at least for our recording purposes. I can't remember and can't find it if I did?

Thanks,

(b) (6)

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

From: (b) (6) [redacted] - FSIS
To: (b) (6) [redacted] - FSIS
Subject: RE: Pink Slime by USDA Design
Date: Tuesday, March 27, 2012 11:49:12 AM

---

yes

From: (b) (6) [redacted] - FSIS
Sent: Tuesday, March 27, 2012 10:49 AM
To: (b) (6) [redacted] - FSIS
Subject: RE: Pink Slime by USDA Design

Can you call now?

From: (b) (6) [redacted] - FSIS
Sent: Tuesday, March 27, 2012 10:48 AM
To: (b) (6) [redacted] - FSIS
Subject: RE: Pink Slime by USDA Design

When did you want to talk about the progress report?

From: (b) (6) [redacted] - FSIS
Sent: Tuesday, March 27, 2012 10:47 AM
To: (b) (6) [redacted] - FSIS
Subject: RE: Pink Slime by USDA Design

No, in a few short months he will be all yours…

From: (b) (6) [redacted] - FSIS
Sent: Tuesday, March 27, 2012 8:48 AM
To: (b) (6) [redacted] - FSIS
Subject: FW: Pink Slime by USDA Design

Did you receive this?

From: John Munsell [mailto(b) (6) [redacted] @midrivers.com]
Sent: Sunday, March 25, 2012 3:55 PM
To: ";"
Subject: Pink Slime by USDA Design

Everyone:

The media has been awash with a plethora of articles about "***Pink Slime***", referring to treatment of beef trimmings with ammonia hydroxide. I suggest that the real issue is not the chemical treatment, but why such treatments are deemed necessary on meat coursing through commerce in containers proudly bearing the official USDA Mark of Inspection. Realizing these trimmings had already been "*USDA Inspected and Passed"*, how can the agency classify such trimmings as "*High Risk*", and why must these approved trimmings be further purified? Last Friday, Food Safety News published my article which addresses these troubling questions. You won't like what you read.

John

http://johnmunsell.com/blog/?p=100

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Pink Slime Calls -- follow-up--
Date: Wednesday, March 14, 2012 4:07:44 PM

(b) (6)

I went back, and it's actually **8** (not sure where I got the '13')—so that comes closer to your number (of 7)

(b) (6) =3 ; IO =2; SK=1; NS=1; AM= 1

Found them in my 'deleted' e-mails from yesterday--

Glad you checked – good catch!

Thanks (b) (6)

(b) (6)

Technical Information Specialist

USDA-FSIS-FSE Staff

Meat and Poultry Hotline

5601 Sunnyside Avenue, Mailstop 5269

Beltsville, MD 20705-5000

Tel: (b) (6)

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

From: (b) (6) - FSIS
Sent: Wednesday, March 14, 2012 12:24 PM
To: (b) (6) - FSIS
Subject: Pink Slime Calls

Hi (b) (6)

I only see that 7 calls were recorded related to the ammonium hydroxide issue yesterday. I thought you said there were 13? Is that number for calls, chats and emails or just calls?

Perhaps folks recorded them under a different topic or subtopic than what I had suggested. I know it's not technically an additive but for consistency purposes I need to keep that as the category. I just want to make sure we are capturing all the stats correctly.

Thanks,

(b) (6)

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

From: (b) (6) - FSIS
To: Van, Diane - FSIS; (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: Pink Slime Calls - web info (USDA, FSIS) links rel. School Lunch Program --news release, FSIS meeting
Date: Monday, March 19, 2012 10:39:24 AM

Just 'friendly reminder'

(You may have seen this news release at usda.gov)

USDA Announces Additional Choices for Beef Products in the Upcoming School Year:

http://www.usda.gov/wps/portal/usda/usdahome?contentid=2012/03/0094.xml&contentidonly=true

and on our FSIS website meetings related to National School Lunch program:

http://www.fsis.usda.gov/News_&_Events/NR_031412_01/index.asp

Below see also Diane's suggestions on how to handle "pink slime" irate calls.

(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: Van, Diane - FSIS
Sent: Friday, March 09, 2012 10:30 AM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - Commissioned Corps - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; Van, Diane - FSIS; (b) (6) - FSIS
Cc: Tuverson, Robert - FSIS
Subject: Pink Slime Calls

Hotline Staff,

When you get an irate caller who is complaining that USDA should require labeling on products containing Ammonium Hydroxide (pink slime), here is a response you can give. This will very often diffuse an irate caller. All they really want is to be heard and register their complaint. If they think they are being heard they will calm down almost immediately. You can use this style of response for other irate callers as well. Always tell them (and it's true) that we are recording their concern. You do not have to use this wording verbatim:

"I understand your concern about the labeling of products that contain Ammonium Hydroxide. We record each call in our database and I have entered your concerns. The Agency periodically reviews our database and they will see your concern that you have registered."

Diane Van
Deputy Director, Food Safety Education Staff

Office of Public Affairs & Consumer Education

USDA/Food Safety & Inspection Service
5601 Sunnyside Ave., 2-L292
Beltsville, MD 20705
301-344-4777 Phone
301-504-0203 Fax
202-306-3857 Blackberry

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: "pink slime" calls
Date: Wednesday, March 21, 2012 8:20:48 AM

Thanks (b) (6)

(b) (6)

Technical Information Specialist

USDA-FSIS-FSE Staff

Meat and Poultry Hotline

5601 Sunnyside Avenue, Mailstop 5269

Beltsville, MD 20705-5000

Tel: (b) (6)

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

From: (b) (6) - FSIS
Sent: Wednesday, March 21, 2012 8:17 AM
To: (b) (6) - FSIS
Subject: RE: 'pink slime' calls

I got one yesterday.

From: (b) (6) - FSIS
Sent: Wednesday, March 21, 2012 8:17 AM
To: (b) (6) - Commissioned Corps - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: 'pink slime' calls

Let me know how many calls you've got this week so far on 'pink slime' calls—

We'd like to know these numbers some time before 8:45 am this morning.

Thank you all

(b) (6)

(b) (6)
ialist
e, Mailstop 5269
0
:(b) (6)
(b) (6) fsis.usda

From: (b) (6) - Commissioned Corps - FSIS
To: (b) (6) - FSIS
Subject: RE: "pink slime" calls
Date: Wednesday, March 21, 2012 8:26:49 AM

Good morning,

I received about 4 calls in regards to the Ammonium Hydroxide ("Pink Slime") issue.

V/R,

(b) (6) **MPH**
LCDR, US Public Health Service Commissioned Corps
Technical Information Specialist (Bilingual)
USDA/FSIS/ FSE
Room 2L244-C
5601 Sunnyside Ave
Beltsville, MD 20705
(b) (6) Fax: 301-504-2092
(b) (6) fsis.usda.gov

The mission of the U.S. Public Health Service Commissioned Corps is to protect, promote, and advance the health and safety of the Nation.

From: (b) (6) - FSIS
Sent: Wednesday, March 21, 2012 8:17 AM
To: (b) (6) - Commissioned Corps - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: 'pink slime' calls

Let me know how many calls you've got this week so far on 'pink slime' calls—

We'd like to know these numbers some time before 8:45 am this morning.

Thank you all

(b) (6)

(b) (6)
Technical Information Specialist
USDA/FSIS
5601 Sunnyside Avenue, Mailstop 5269
Beltsville, MD 20705-5000
Phone: (b) (6)
E-mail: (b) (6) fsis.usda.gov

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: "pink slime" calls
Date: Wednesday, March 21, 2012 8:39:25 AM

Ok, thanks

(b) (6)

Technical Information Specialist

USDA-FSIS-FSE Staff

Meat and Poultry Hotline

5601 Sunnyside Avenue, Mailstop 5269

Beltsville, MD 20705-5000

Tel: (b) (6)

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

From: (b) (6) - FSIS
Sent: Wednesday, March 21, 2012 8:31 AM
To: (b) (6) - FSIS; (b) (6) - Commissioned Corps - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: RE: 'pink slime' calls

I only had one on Tuesday.

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

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

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

From: (b) (6) - FSIS
Sent: Wednesday, March 21, 2012 8:17 AM
To: (b) (6) - Commissioned Corps - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) ,

(b) (6) - FSIS; (b) (6) - FSIS
Subject: 'pink slime' calls

Let me know how many calls you've got this week so far on 'pink slime' calls—

We'd like to know these numbers some time before 8:45 am this morning.

Thank you all

(b) (6)

(b) (6)
Technical Information Specialist
USDA/FSIS
5601 Sunnyside Avenue, Mailstop 5269
Beltsville, MD 20705-5000
Phone: 3(b) (6)
E-mail: (b) (6) fsis.usda.gov

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Pink Slime Calls
Date: Wednesday, March 14, 2012 4:02:42 PM

Hi (b) (6)

I had sent out an e-mail asking them what calls they got on 'pink slime'

Based on their responses (calls only) i added up a total of 13.

I checked them later about chats and they said they had no chats on this subject.

Wondering if they didn't all log theirs in ..?

(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 14, 2012 12:24 PM
To: (b) (6) - FSIS
Subject: Pink Slime Calls

Hi (b) (6)

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Perhaps folks recorded them under a different topic or subtopic than what I had suggested. I know it's not technically an additive but for consistency purposes I need to keep that as the category. I just want to make sure we are capturing all the stats correctly.

Thanks,

(b) (6)

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

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Pink Slime Calls
Date: Friday, March 09, 2012 11:05:13 AM

I like it. I can translate it and add it to the Spanish std text.

(b) (6) *M.S.*

Technical Information Specialist

(b) (6) fsis.usda.gov

(b) (6)

From: (b) (6) - FSIS
Sent: Friday, March 09, 2012 10:55 AM
To: (b) (6) - FSIS
Subject: RE: Pink Slime Calls

What do you think of this to add to Ask Karen Standard Text for chat (see below)?

(I combined Brian's statement and Diane's, modifying Diane's for chat service)

Please feel free to edit. I was stumbling over how we should respond about recording chats in our database. After you look at it then I can send it to Diane, (b) (6) and Kathy for comments.

"All USDA ground beef purchases must meet the highest standards for food safety. USDA has strengthened ground beef food safety standards in recent years and only allows products into commerce that we have confidence are safe.

We have a record of your concern in our chat database. The Agency periodically reviews our database and they will see your concern that you have registered."

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

From: (b) (6) - FSIS

Sent: Friday, March 09, 2012 10:32 AM
To: Van, Diane - FSIS
Cc: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: RE: Pink Slime Calls

Thank you Diane

This is very helpful to have for this and future 'challenging' calls

(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: Van, Diane - FSIS
Sent: Friday, March 09, 2012 10:30 AM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - Commissioned Corps - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; Van, Diane - FSIS; (b) (6) - FSIS
Cc: Tuverson, Robert - FSIS
Subject: Pink Slime Calls

Hotline Staff,

When you get an irate caller who is complaining that USDA should require labeling on products containing Ammonium Hydroxide (pink slime), here is a response you can give. This will very often diffuse an irate caller. All they really want is to be heard and register their complaint. If they think they are being heard they will calm down almost immediately. You can use this style of response for other irate callers as well. Always tell them (and it's true) that we are recording their concern. You do not have to use this wording verbatim:

"I understand your concern about the labeling of products that contain Ammonium Hydroxide. We record each call in our database and I have entered your concerns. The Agency periodically reviews our database and they will see your concern that you have registered."

Diane Van
Deputy Director, Food Safety Education Staff

Office of Public Affairs & Consumer Education

USDA/Food Safety & Inspection Service
5601 Sunnyside Ave., 2-L292
Beltsville, MD 20705
301-344-4777 Phone
301-504-0203 Fax
202-306-3857 Blackberry

From: (b) (6) - FNS
To: (b) (6) - OSEC; Johnson, Ashlee - OSEC; Lavallee, Aaron - OC; Christenson, Daniel - OSEC; Jarvis, Michael - AMS; (b) (6) - AMS; (b) (6) - AMS; DeJong, Justin - OC; Rowe, Courtney - OC; (b) (6) - AMS
Cc: O"Connor, Tim - FNS; (b) (6) - FNS; Alexander, Bruce - FNS; (b) (6) - FNS; Fillpot, Dirk - FSIS; Mabry, Brian - FSIS; (b) (6) - OSEC
Subject: RE: Pink slime draft talking points/Q&A
Date: Tuesday, March 20, 2012 12:21:45 PM

SNP is available.

(b) (6)

From: (b) (6) - OSEC
Sent: Tuesday, March 20, 2012 12:16 PM
To: Johnson, Ashlee - OSEC; Lavallee, Aaron - OC; (b) (6) - FNS; (b) (6) - OSEC; Jarvis, Michael - AMS; (b) (6) - AMS; (b) (6) - AMS; DeJong, Justin - OC; Rowe, Courtney - OC; (b) (6) - AMS
Cc: O'Connor, Tim - FNS; (b) (6) - FNS; Alexander, Bruce - FNS; (b) (6) - FNS; Fillpot, Dirk - FSIS; Mabry, Brian - FSIS; (b) (6) - OSEC
Subject: Re: Pink slime draft talking points/Q&A

I think a call is a good idea, are people available at 4:45pm today? If so, Aaron can send around call-in info.

(b) (6)

From: Johnson, Ashlee - OSEC
Sent: Tuesday, March 20, 2012 11:08 AM
To: Lavallee, Aaron - OC; (b) (6) - FNS; (b) (6) - OSEC; (b) (6) - OSEC; Jarvis, Michael - AMS; (b) (6) - AMS; (b) (6) - AMS; DeJong, Justin - OC; Rowe, Courtney - OC; (b) (6) - AMS
Cc: O'Connor, Tim - FNS; (b) (6) - FNS; Alexander, Bruce - FNS; (b) (6) - FNS; Fillpot, Dirk - FSIS; Mabry, Brian - FSIS; (b) (6) - OSEC
Subject: RE: Pink slime draft talking points/Q&A

Looping in (b) (6)

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

From: Lavallee, Aaron - OC
Sent: Tuesday, March 20, 2012 12:06 PM
To: (b) (6) - FNS; Johnson, Ashlee - OSEC; (b) (6) - OSEC; (b) (6) - OSEC; Jarvis, Michael - AMS; (b) (6) - AMS; (b) (6) - AMS; DeJong, Justin - OC; Rowe, Courtney - OC; (b) (6) - AMS
Cc: O'Connor, Tim - FNS; (b) (6) - FNS; Alexander, Bruce - FNS; (b) (6) - FNS; Fillpot, Dirk - FSIS; Mabry, Brian - FSIS
Subject: Re: Pink slime draft talking points/Q&A

Looping additional individuals. Over the last week we have taken steps to help the dust settle across public audiences because the dialogue and discourse from customers, stakeholders, and media was not at a productive place - further fueled by the online frenzy. This frenzy is slowing down.

On the communications side we have shared solid details where we have them and only as needed as this is still unfolding. We have avoided stepping out with excessive details that will only amplify the stories.

Is there a balance we can find between handing out more information immediately to wider audiences and settling this down?

From: (b) (6) - FNS
Sent: Tuesday, March 20, 2012 10:55 AM
To: Lavallee, Aaron - OC; Johnson, Ashlee - OSEC; (b) (6) - OSEC
Cc: O'Connor, Tim - FNS; (b) (6) - FNS; Alexander, Bruce - FNS; (b) (6) - FNS
Subject: RE: Pink slime draft talking points/Q&A

All,

We notified Ashlee yesterday of the need to have a coordinated departmental phone call on this issue. At this point, we are not sure who is the lead for the development and distribution of this type of information on LFTB, it is clearly not our regions and in fact, we did not participate in the talking points below. I can only restate the need for a phone call on this issue today, both (b) (6) and SNP are feeling very exposed on this, we are trying to response to just our customer's need for information and realize this is leading to additional concerns. Happy to arrange a call with all USDA parties, let me know if I should proceed.

(b) (6)

From: Alexander, Bruce - FNS
Sent: Tuesday, March 20, 2012 10:55 AM
To: (b) (6) - FNS
Cc: O'Connor, Tim - FNS; (b) (6) - FNS
Subject: FW: Pink slime draft talking points/Q&A

(b) (6)

Do you know anything about a conference call on LFTB happening today?

Bruce

Bruce C. Alexander
Director, Communications & Governmental Affairs

U.S. Department of Agriculture - Food & Nutrition Service
3101 Park Center Drive
Alexandria, VA 22302
(703) 305-2281 (office)
Bruce.Alexander@fns.usda.gov

From: Lavallee, Aaron - OC
Sent: Tuesday, March 20, 2012 10:34 AM
To: (b) (6) - FNS
Cc: Alexander, Bruce - FNS; (b) (6) - FNS
Subject: RE: Pink slime draft talking points/Q&A

We are holding on this for now – the story is slowing down and we are trying not to push this further.

We are trying to track down a conference call that FNS is doing today with schools on LFTB – do you guys know anything about this?

From: (b) (6) - FNS
Sent: Tuesday, March 20, 2012 10:33 AM
To: Lavallee, Aaron - OC
Cc: Alexander, Bruce - FNS; (b) (6) - FNS
Subject: RE: Pink slime draft talking points/Q&A
Importance: High

Hi Aaron,

Following up to see if you had an opportunity to review? Our speechwriter is hoping to incorporate in a briefing book that is due at noon today.

Thanks, (b) (6)

Hi Aaron,

Our SERO put these together based on OC's responses on pink slime. Please see below for review. Thanks, Hans

LEAN FINE TEXTURED BEEF OR "PINK SLIME" (TREATED WITH AMMONIUM HYDROXIDE)

The National School Lunch Program (NSLP), administered by the USDA, purchases approximately 20 percent of the products served in schools across the country. In other words, the majority, approximately 80 percent, is purchased by schools or school districts directly through private vendors and not USDA. In its role as the purchasing agent, to quantify how much of a particular product purchased by USDA is served

in specific school districts or specific schools is difficult to measure and depends upon a case by case or even school-by-school basis. Procurement officials for schools may have this information.

Since the early 1990s, Lean Finely Textured Beef (LFTB) has been allowed as a component of the ground beef purchased by USDA for distribution through the NSLP. The maximum allowable percentage of LFTB that may be formulated into single servings of the ground beef purchased for the NSLP is 15 percent, which is similar to the composition found in many commercially available ground beef products. USDA does not purchase LFTB directly. Rather, LFTB may be used as a raw material in USDA-purchased ground beef products after it undergoes stringent testing. Of the ground beef purchased by USDA in 2011 for the NSLP, LFTB comprised approximately 6.5 percent of the total volume.

The U.S. Food and Drug Administration as well as the Food Safety and Inspection Service (FSIS) considers ammonium hydroxide as "generally recognized as safe." FSIS reviewed the suitability of Beef Products, Inc.'s (BPI) use of ammonium hydroxide in order to assess its effectiveness in performing the intended technical purpose of use, at the lowest level necessary, and to ensure that the product is not adulterated or misleading to consumers.

All USDA beef purchases for the NSLP and other Federal food and nutrition assistance programs meet very high food safety standards, which include stringent pathogen testing. Beef supplied by BPI as a component of the beef products purchased by USDA for the NSLP is subject to the same strict pathogen testing requirements for beef raw ingredients.

Additional information on this product or product specific inquiries should be directed to BPI at http://www.beefproducts.com/.

Q and A's

"All USDA ground beef purchases for the National School Lunch Program must meet the highest standards for food safety. This includes stringent pathogen testing and compliance with all applicable food safety regulations. USDA would only allow products into commerce or especially into schools that we have confidence are safe."

Question:
Does USDA continue to believe this product is safe? Why does USDA permit its use in beef purchased for school foods?

Answer:

The U.S. Food and Drug Administration as well as the Food Safety and Inspection Service (FSIS) considers ammonium hydroxide as "generally recognized as safe." FSIS reviewed the suitability of Beef Products, Inc.'s (BPI) use of ammonium hydroxide in order to assess its effectiveness in performing the intended technical purpose of use, at the lowest level necessary, and to ensure that the product is not adulterated or misleading to consumers. BPI provided data to both FDA and FSIS to satisfy these concerns regarding its use of ammonium hydroxide.

All USDA Agricultural Marketing Service (AMS) beef purchases for the NSLP and other Federal food and nutrition assistance programs meet very high food safety standards, which include stringent pathogen testing. Beef supplied by BPI for the NSLP is not exempt from AMS' strict pathogen testing requirements. Additionally, USDA has a zero tolerance for Salmonella and E. coli O157:H7 in all AMS beef purchases for the NSLP which includes testing both the raw materials and the finished product. Beef that tests positive for these organisms is rejected and is diverted from the Federal purchase program.

In order to ensure that the food provided to schools through the NSLP is safe and healthy, AMS requires the raw material supplier plants develop technical proposals, or written quality management procedures, that address their food safety strategy, including microbiological sampling procedures that address AMS purchase requirements. These technical proposals must be reviewed and approved by AMS before product is ever tested and supplied. In addition, these plants are audited quarterly by AMS for compliance with their documented quality management program. In order to provide a higher level of confidence in the system, AMS requires all finished products to be tested, using samples selected under direct AMS supervision. Importantly, FSIS Inspectors are on duty during the plants approved hours of operation.

Question:
Is USDA doing anything to respond to concerns about the product by schools, the food service industry, the public? If so, what?

Answer:
USDA's food safety focus is on prevention. In fact, USDA's Food Safety and Inspection Service (FSIS) announced this year that it is establishing a zero tolerance policy for six additional strains of Shiga toxin-producing E. coli (STEC). In addition to E. coli O157:H7, which already is prohibited, raw ground beef, its components, and tenderized steaks found to contain the other strains we are declaring adulterants will also be prohibited from sale to consumers. USDA will launch a testing program to detect these dangerous pathogens and prevent them from reaching consumers in March 2012. Additionally, FSIS has announced its

intentions to establish a new "test and hold" policy to require facilities to hold product until microbiological testing can determine it is safe to release into commerce. This policy will significantly reduce consumer exposure to unsafe meat products by prohibiting products from being distributed until FSIS test results for dangerous contaminants are known. Having this policy in place would have prevented 44 Class I recalls – one of which involved two illnesses – between 2007 and 2009. Ammonium hydroxide is effective in reducing the presence of harmful bacteria in raw beef, especially E. coli O157:H7, when used appropriately.

Question:
How much of the ground beef purchased by USDA-AMS contains the BPI product?

Answer:
This year, 111,556,000 pounds of ground beef have been contracted for the National School Lunch Program. Of that amount, BPI's product comprises approximately 7 million pounds – or approximately 6.5 percent. At no time will any ground beef finished product consist of more than 15 percent of Lean Fine Textured Beef.

Question:
I understand that USDA-FSIS is developing fact sheets on ammonium hydroxide and other interventions. What is the intended audience of these fact sheets? Why is this being done? For what interventions are they being prepared and how were those selected?

Answer:
FSIS is undertaking an initiative to develop plain language fact sheets about all the new technology applications that FSIS has reviewed and approved. These fact sheets are intended to provide general information about the new technology, including: How it is used in food processing, the approval process, how it works to kill pathogens. FSIS expects to complete the fact sheet when the new technology is approved and post the information to the FSIS webpage. For new technologies already approved, FSIS is in the process of prioritizing development of the fact sheets and expects to have the project completed later this fiscal year. FSIS will post the fact sheets as they are completed, not all at the same time.

From:	Blake, Carol - FSIS
To:	Mabry, Brian - FSIS
Cc:	Fillpot, Dirk - FSIS; DiNapoli, Greg - FSIS
Subject:	RE: Pink slime draft talking points/Q&A
Date:	Tuesday, March 20, 2012 12:30:21 PM

Wow.

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) [redacted]
carol.blake@fsis.usda.gov
http://www.youtube.com/USDAFoodSafety
http://twitter.com/usdafoodsafety
http://www.fsis.usda.gov

From: Mabry, Brian - FSIS
Sent: Tuesday, March 20, 2012 12:23 PM
To: Blake, Carol - FSIS
Cc: Fillpot, Dirk - FSIS; DiNapoli, Greg - FSIS
Subject: FW: Pink slime draft talking points/Q&A

Carol,

Wanted to give you a heads up. Not sure if you need to be on the call – I'll wait for Dirk to come back from PAD with the download from Aaron – but wanted to flag for you. FNS has been a problem all the way throughout this exercise in that they have not been in sync with the rest of us.

We learned a little earlier today that FNS is having a conference call at 1:30 PM today with stakeholders on this topic – and by learned, I mean that Jarvis got an inquiry from the NY Times asking to listen in.

Best ~ Brian

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

Brian.Mabry@fsis.usda.gov
www.fsis.usda.gov

From: (b) (6) - OSEC
Sent: Tuesday, March 20, 2012 12:16 PM
To: Johnson, Ashlee - OSEC; Lavallee, Aaron - OC; (b) (6) - FNS; (b) (6) - OSEC; Jarvis, Michael - AMS; (b) (6) - AMS; (b) (6) - AMS; DeJong, Justin - OC; Rowe, Courtney - OC; (b) (6) - AMS
Cc: (b) (6) - FNS; (b) (6) - FNS; Alexander, Bruce - FNS; (b) (6) - FNS; Fillpot, Dirk - FSIS; Mabry, Brian - FSIS; (b) (6) - OSEC
Subject: Re: Pink slime draft talking points/Q&A

I think a call is a good idea, are people available at 4:45pm today? If so, Aaron can send around call-in info.

(b) (6)

From: Cardwell, Rene - FSIS
To: (b) (6) [redacted] - FSIS
Subject: RE: Pink Slime Final Letter
Date: Friday, February 10, 2012 10:28:54 AM

Since you do the preliminary reviews of all finals, so probably overlooked.

Thank you.

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

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

From: (b) (6) [redacted] - FSIS
Sent: Friday, February 10, 2012 10:27 AM
To: Cardwell, Rene - FSIS
Subject: RE: Pink Slime Final Letter

I haven't had any of these come way but I will, should I finalize any. Thanks

---

From: Cardwell, Rene - FSIS
Sent: Friday, February 10, 2012 10:19 AM
To: (b) (6) [redacted] - FSIS; (b) (6) [redacted] - FSIS; (b) (6) [redacted] - FSIS; (b) (6) [redacted] - FSIS
Cc: Leach, Alicemary - FSIS
Subject: Pink Slime Final Letter

Team:

It is imperative that you pay closer attention to our final reviews. There is a typo in one of the cleared, signed letters that Dan has authorized us to autopen. (b) (6) could you please update that paragraph, and (b) (6) and (b) (6) please give your closest attention towards reviewing and uncovering these types of errors. See paragraph below:

In 2001, FSIS concluded that this use of ammonia was consistent with FDA's definition of a processing aid and was not required to be listed on the label. The use of ammonia to treat boneless beef trimmings provides a momentary effect of a reduction of bacteria, but does not prevent the recontamination of the product. It also does not suppress the outgrowth of any cellsof the pathogen that survive the treatment. In addition, data submitted to FSIS showed that

Thank you.

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

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

From: (b) (6) - FSIS
To: Cardwell, Rene - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Cc: Leach, Alicemary - FSIS
Subject: RE: Pink Slime Final Letter
Date: Friday, February 10, 2012 10:48:27 AM

Will do…Thanks

(b) (6)

Executive Correspondence and

Issues Management Staff

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

(Desk) (b) (6)

(Fax) 202-720-7609

FSIS/OPACE/ECIMS

TRUE PEACE IS NOT MERELY THE ABSENCE OF TENSION,

BUT THE PRESENCE OF JUSTICE

DR. MARTIN L. KING

From: Cardwell, Rene - FSIS
Sent: Friday, February 10, 2012 10:48 AM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Cc: Leach, Alicemary - FSIS
Subject: RE: Pink Slime Final Letter

No need; it's already been used on several items that probably have been emailed. (b) (6) has corrected; just need you to be on the lookout for these types of errors going forward.

Thank you.

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

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

From: (b) (6) - FSIS
Sent: Friday, February 10, 2012 10:47 AM
To: Cardwell, Rene - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Cc: Leach, Alicemary - FSIS
Subject: RE: Pink Slime Final Letter

I take responsibility for missing that spacing in the letter. Will go back and correct .

(b) (6)

Executive Correspondence and

Issues Management Staff

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

(Desk) (b) (6)

(Fax) 202-720-7609

FSIS/OPACE/ECIMS

TRUE PEACE IS NOT MERELY THE ABSENCE OF TENSION,

BUT THE PRESENCE OF JUSTICE

DR. MARTIN L. KING

From: Cardwell, Rene - FSIS
Sent: Friday, February 10, 2012 10:19 AM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Cc: Leach, Alicemary - FSIS
Subject: Pink Slime Final Letter

Team:

It is imperative that you pay closer attention to our final reviews. There is a typo in one of the cleared, signed letters that Dan has authorized us to autopen. (b) (6) could you please update that paragraph, and (b) (6) and (b) (6) please give your closest attention towards reviewing and uncovering these types of errors. See paragraph below:

In 2001, FSIS concluded that this use of ammonia was consistent with FDA's definition of a processing aid and was not required to be listed on the label. The use of ammonia to treat boneless beef trimmings provides a momentary effect of a reduction of bacteria, but does not prevent the recontamination of the product. It also does not suppress the outgrowth of any cellsof the pathogen that survive the treatment. In addition, data submitted to FSIS showed that

Thank you.

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

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

From: Cardwell, Rene - FSIS
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Cc: Leach, Alicemary - FSIS
Subject: RE: Pink Slime Final Letter
Date: Friday, February 10, 2012 10:39:03 AM

Great; thank you (b) (6)

Thank you.

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

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

From: (b) (6) - FSIS
Sent: Friday, February 10, 2012 10:39 AM
To: Cardwell, Rene - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Cc: Leach, Alicemary - FSIS
Subject: RE: Pink Slime Final Letter

Hello Rene,

Great catch! I have updated that paragraph.

Thanks and Have a Wonderful Day!

(b) (6) *Issues Analyst*

Executive Correspondence and Issues Management Staff

Office of Public Affairs and Consumer Education

Food Safety and Inspection Service

1400 Independence Ave. S.W., Room 1166-S, Washington, DC 20250-3700

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

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

"Building Strong Working Relationships Makes a Great Team"

From: Cardwell, Rene - FSIS
To: (b) (6) [redacted] - FSIS
Subject: RE: Pink Slime Final Letter
Date: Friday, February 10, 2012 10:24:14 AM
Attachments: Signed copy of Chrisdzl@yahoo.com Pink Slime 7144229[2].docx

---

I'm reviewing 7146962, which had the typo. Also, the cleared signed letter uploaded in that same ECM folder (attached as 7144229 "campaign") also has the typo (see last paragraph on page 1).

Thank you.

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

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

From: (b) (6) [redacted] - FSIS
Sent: Friday, February 10, 2012 10:19 AM
To: Cardwell, Rene - FSIS
Subject: RE: Pink Slime Final Letter

What's the control number/folder?

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

From:	(b) (6) - FSIS
To:	Cardwell, Rene - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Cc:	Leach, Alicemary - FSIS
Subject:	RE: Pink Slime Final Letter
Date:	Friday, February 10, 2012 11:04:06 AM
Attachments:	Nychewy@gmail.com-Pink Slime Campaign letter[1][1].docx Craig Gaspara-Pink Slime Campaign letter[1][1][1].docx

---

After a little investigation, here is what appears to have happened. I made identical edits to the outgoing drafts (7144229), each of which contained a spacing issue in the original (example attached with tracked changes). However, if my tracked changes were simply accepted, the edits would yield a clean copy reading "cellsof." Rene then reviewed and checked in one clean copy, which was accurate and contained no spacing issues (also attached). However, it looks like we printed out at least some of the draft responses contained in the folder with my tracked changes accepted, not Rene's clean version. I unfortunately didn't see or clear the hard copies before they were sent.

I'm not sure if this blow-by-blow is necessary, but I hope it at least explains a bit why this appears to have happened.

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

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Pink Slime folder (signed letters and emailed uploaded. Folder closed-7183242
Date: Wednesday, March 21, 2012 8:08:54 AM

Thank you,

(b) (6)

Issues Analyst
USDA/Food Safety and Inspection Service
Office of Public Affairs and Consumer Education
Executive Correspondence & Issues Management Staff
1400 Independence Ave SW. Room 1166
Washington D.C. 20250

Phone (b) (6)

From: (b) (6) - FSIS
Sent: Wednesday, March 21, 2012 7:49 AM
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS; (b) (6) - FSIS
Subject: Pink Slime folder (signed letters and emailed uploaded. Folder closed-7183242

(b) (6)

FSIS/OPACE/ECIMS

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

(Desk) (b) (6)

(Fax) 202-720-7609

FSIS/OPACE/ECIMS

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

TRUE PEACE IS NOT MERELY THE ABSENCE OF TENSION,

BUT THE PRESENCE OF JUSTICE

DR. MARTIN L. KING

From:	Carl Custer
To:	Moshe
Cc:	Ransom, Gerri - FSIS
Subject:	Re: Pink Slime Hit
Date:	Wednesday, March 21, 2012 6:00:52 PM

FWIW, here's a list of who does & who doesn't:
<http://www.thedaily.com/page/2012/03/19/031912-news-pink-slime-grocers-1-4/>
GZ was on Dr. Oz today. Dunno when it'll air but he complained (Oh my!) they gave the BPi rep too much time.

On Wed, Mar 21, 2012 at 5:45 PM, Moshe <mjdreyfuss@verizon.net> wrote:
>
> Safeway to stop buying 'pink slime' beef filler
>
> By Ian Simpson
> updated 2 hours 5 minutes ago2012-03-21T19:35:33
>
> WASHINGTON — Safeway Inc, the No. 2 supermarket operator, will stop buying
> the ammonia-treated beef filler critics call "pink slime" because of
> widespread customer concern, the company said on Wednesday.
>
> The halt is a fresh blow to use of the ground beef filler, also known as
> lean finely textured beef, which has drawn criticism from food activists.
>
> Although the Department of Agriculture and industry experts said the
> filler is safe, "recent news stories have caused considerable consumer
> concern about this product," Safeway said in a statement.
>
> "Safeway will no longer purchase ground beef containing lean finely
> textured beef."
>
> The filler triggered a public outcry this month when the Internet news
> source The Daily reported that 7 million pounds of the product would appear
> in school lunches this spring.
>
> After a furor over the report, the USDA said last week it was allowing
> school districts to opt out of using the beef filler starting next school
> year.
>
> Fast-food chain McDonald's Corp stopped putting the USDA-approved
> ammonia-treated meat into its hamburgers in August after activists including
> celebrity chef Jamie Oliver drew attention to the additive.
>

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Pink Slime Information
Date: Tuesday, March 13, 2012 10:02:16 AM

If you read the other sights at the bottom of the page, that's exactly what it is. They've been using it since 1974, it's in everything almost……..at least anything that good. Like, beer, baked goods, chocolates, etc. I think the separation of the muscle and fat cause it to appear slimy when mixed with the gas.

Anyway, thought it was good to know so I can tell people what it really is when they ask me….

From: (b) (6) - FSIS
Sent: Tuesday, March 13, 2012 9:50 AM
To: (b) (6) - FSIS
Subject: RE: Pink Slime Information

Thanks (b) (6) I wonder where the "pink slime" portion of this title comes from? Maybe that's what it looks like going in? It sounded to me like a gas.

From: (b) (6) - FSIS
Sent: Tuesday, March 13, 2012 9:27 AM
To: (b) (6) - FSIS
Subject: FW: Pink Slime Information

Thought you guys would like to listen to this. I've been getting a lot of questions this week since it hit the media……..

From: (b) (6) [mailto(b) (6)@agri.ohio.gov]
Sent: Tuesday, March 13, 2012 7:58 AM
To: (b) (6) - FSIS
Subject: FW: Pink Slime Information

Here's a pretty good video…

From: (b) (6)
Sent: Monday, March 12, 2012 3:55 PM
To: (b) (6)
Cc: (b) (6)
Subject: FW: Pink Slime Information

We have had a few calls concerning the new media hype about pink slim in hamburgers. I don't know much about it, but got this information from Lynn Knipe. I thought for those of you that have had friends, plants and others wondering about it refer them to this link.

From: Lynn Knipe [mailto(b) (6) @osu.edu]
Sent: Friday, March 09, 2012 2:57 PM

To: (b) (6) [redacted]
Subject: Pink Slime Information

Here is a video that AMI did about using pink slime in hamburgers:
www.meatmythcrushers.com/myths/myth-ordinary-household-ammonia-is-used-to-make-some-hamburgers.html

I thought I had a couple of websites also, but still looking for them.

Lynn Knipe

From: (b) (6)
To: (b) (6) FSIS
Subject: RE: Pink Slime Information
Date: Tuesday, March 13, 2012 2:25:33 PM

Yeah…I haven't watched this video yet, but will. Jamie Oliver is big into healthy eating for kids…which is good, but not if it unduly scares everyone else in the process!

From: (b) (6) @fsis.usda.gov]
Sent: Tuesday, March 13, 2012 1:53 PM
To: (b) (6)
Subject: RE: Pink Slime Information

OMG…what a DICK. No wonder everyone has been in an uproar……this is the first I have heard about this…

From: (b) (6) @agri.ohio.gov]
Sent: Tuesday, March 13, 2012 12:48 PM
To: (b) (6) - FSIS
Subject: FW: Pink Slime Information

More on pink slime!

From: (b) (6) @fsis.usda.gov]
Sent: Tuesday, March 13, 2012 11:48 AM
To: (b) (6) - FSIS
Cc: (b) (6)
Subject: RE: Pink Slime Information

Here is the "pink slime" video link that Jamie Oliver posted that started all this from his TV show last year.
http://youtu.be/wshlnRWnf30

It is the centrifuging of beef trim that removes fat and the rest is treated with ammonium hydroxide and then the result ground and it looks like regular hamburger. It is allowed to be added to ground beef at the rate of 15% without any labeling of the substance in the ground beef. The major restaurant chains that were using it stopped due to public outcry and apparently the government bought it up to put into the school lunch program creating the next public outcry. Like 7 million pounds of it! We should all be educated about it because the American public is very concerned and ask me about it all the time I don't know why they would not be asking all of us on a daily basis. The health or whole food people are concerned with making their bodies in a more basic (ph) form. This does reduce the acidity of the beef and that is why it is a good killer of pathogenic microbes.

Dr. (b) (6)

From: (b) (6) @agri.ohio.gov]

Sent: Monday, March 12, 2012 3:55 PM
To: (b) (6) [redacted] - FSIS
Cc: (b) (6) [redacted]
Subject: FW: Pink Slime Information

We have had a few calls concerning the new media hype about pink slim in hamburgers. I don't know much about it, but got this information from Lynn Knipe. I thought for those of you that have had friends, plants and others wondering about it refer them to this link.

From: Lynn Knipe [mailto(b) (6) @osu.edu]
Sent: Friday, March 09, 2012 2:57 PM
To: (b) (6) [redacted]
Subject: Pink Slime Information

Here is a video that AMI did about using pink slime in hamburgers:
www.meatmythcrushers.com/myths/myth-ordinary-household-ammonia-is-used-to-make-some-hamburgers.html

I thought I had a couple of websites also, but still looking for them.

Lynn Knipe

This message and any response to it may constitute a public record and thus may be publicly available to anyone who requests it.
This message and any response to it may constitute a public record and thus may be publicly available to anyone who requests it.

From: (b) (6) - AMS
To: Ransom, Gerri - FSIS
Subject: RE: pink slime issue
Date: Monday, February 27, 2012 1:55:22 PM

Sorry… http://www.meatami.com/ht/a/GetDocumentAction/i/68411

(b) (6), Ph.D.

Livestock and Meat Marketing Specialist

USDA / AMS / LS / Standardization Division

Phone: (b) (6)

www.greening.usda.gov

Do you really need to print this e-mail?

From: Ransom, Gerri - FSIS
Sent: Monday, February 27, 2012 1:55 PM
To: (b) (6) - AMS
Subject: RE: pink slime issue

Nothing attached. Thanks. (b) (6) will be good, no need to spend more time on this.

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: (b) (6) - AMS
Sent: Monday, February 27, 2012 1:53 PM
To: Ransom, Gerri - FSIS
Subject: RE: pink slime issue

No, it is a process for extracting lean tissue. But the process includes process that reduce microbial loads. It is an extremely clean product.

Here is am AMI fact sheet on the issue. I will dig up more information for you when I have a chance. It is a BIG topic in the media right now.

(b) (6) [redacted], Ph.D.

Livestock and Meat Marketing Specialist

USDA / AMS / LS / Standardization Division

Phone: (b) (6) [redacted]

www.greening.usda.gov

Do you really need to print this e-mail?

From: Ransom, Gerri - FSIS
Sent: Monday, February 27, 2012 1:49 PM
To: (b) (6) [redacted] - AMS
Subject: RE: pink slime issue

Is this just an intervention?

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) [redacted] - AMS
Sent: Monday, February 27, 2012 1:48 PM
To: Ransom, Gerri - FSIS
Subject: RE: pink slime issue

Yes, it is beyond the scope of the current NACMCF charge. We do allow LFTB in certain percentages in NSLP finished product. But because of the pink slime issue (as deemed by the Jamie Oliver), we have received press inquiries and requests not to allow it in product. I will see if I can find a write up on the issue and get it to you.

(b) (6) [redacted], Ph.D.

Livestock and Meat Marketing Specialist

USDA / AMS / LS / Standardization Division

Phone: (b) (6) [redacted]

www.greening.usda.gov

Do you really need to print this e-mail?

From: Ransom, Gerri - FSIS
Sent: Monday, February 27, 2012 1:44 PM
To: (b) (6) [redacted] - AMS
Subject: pink slime issue

Hi (b) (6)

My press office is asking me about pink slime and NACMCF and school lunch. Do you have anything on this that explains the situation. Not necessarily for me to pass on to the press office, but for me to get a better understanding on this. I am seeing boneless lean beef trim treated with a ammonium hydroxide product is being purchased for school lunch? This I guess is beyond the scope of the questions that NACMCF is answering right now.

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: Dessai, Uday - FSIS
To: Ransom, Gerri - FSIS; (b) (6) [redacted] - FSIS
Subject: RE: pink slime issue
Date: Monday, February 27, 2012 2:14:27 PM

This is good, however, there should be a bullet on possible toxicity/residual effect of such a treatment etc.

Patty's group or policy can make some additions here!

However, OPACE can should be able to handle this – right!/?

From: Ransom, Gerri - FSIS
Sent: Monday, February 27, 2012 2:00 PM
To: Dessai, Uday - FSIS; (b) (6) [redacted] - FSIS
Subject: FW: pink slime issue

(b) (6) has provided this

http://www.meatami.com/ht/a/GetDocumentAction/i/68411

From: Engeljohn, Daniel - FSIS
To: (b) (6) - FSIS
Subject: RE: Pink Slime letters
Date: Tuesday, March 20, 2012 12:58:56 PM

You can drop my signature in the letters. Thanks.

Daniel L. Engeljohn, PhD

Assistant Administrator

Office of Policy and Program Development, FSIS, USDA
Rm 349-E JWB, 1400 Independence Ave, SW, WDC 20250
Main Office -- (202) 205-0495
Voicemail -- (202) 720-0089
BlackBerry -- (b) (6) -- emergency only
Fax -- (202) 720-2025
Policies -- http://www.fsis.usda.gov/Regulations_&_Policies/index.asp

---

From: (b) (6) - FSIS
Sent: Monday, March 19, 2012 1:58 PM
To: Engeljohn, Daniel - FSIS
Subject: Pink Slime letters

<< File: 20120319104432675.pdf >>

Dan, we have about 30 Pink Slime letters to go out in ECIMS. Do you want to sign them or can I just drop your signature in them. Thanks

(b) (6)

FSIS/OPACE/ECIMS

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

(Desk) (b) (6)

(Fax) 202-720-7609

FSIS/OPACE/ECIMS

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

TRUE PEACE IS NOT MERELY THE ABSENCE OF TENSION,

BUT THE PRESENCE OF JUSTICE

DR. MARTIN L. KING

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Pink Slime letters
Date: Monday, March 19, 2012 3:40:31 PM

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: Monday, March 19, 2012 2:59 PM
To: (b) (6) - FSIS
Subject: Pink Slime letters

(b) (6) I am waiting to hear back from Dan on the signature. Will let you know when I hear from him.

(b) (6)

FSIS/OPACE/ECIMS

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

(Desk) (b) (6)

(Fax) 202-720-7609

FSIS/OPACE/ECIMS

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

TRUE PEACE IS NOT MERELY THE ABSENCE OF TENSION,

BUT THE PRESENCE OF JUSTICE

DR. MARTIN L. KING

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Pink Slime letters
Date: Tuesday, March 13, 2012 8:24:00 AM

I noticed on the tagline that there was a line hanging down off the graphic. If you use the tagline in Q:\letters\oa_ems\Current\Standard Language\Tagline and end of letter boxes\For hard copy letters – Check Your Steps, hit select all, copy and paste, you won't have that problem. I think you might be using an older version.

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 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 - SEPARATE - COOK - CHILL

From: (b) (6) - FSIS
Sent: Tuesday, March 13, 2012 7:55 AM
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: Pink Slime letters
Importance: High

<< File: Nancy Zazzaro-Pink Slime.docx >>

Good Morning All,

For those of you working on "Pink Slime" letters, cleared language in a letter I prepared is going up for signature. Once the letter is signed, I will forward you a copy. However, I am quite sure that eventually, the language will be changed.

Thanks and Have a Wonderful Day!

(b) (6) *Issues Analyst*

Executive Correspondence and Issues Management Staff

Office of Public Affairs and Consumer Education

Food Safety and Inspection Service

1400 Independence Ave. S.W., Room 1166-S, Washington, DC 20250-3700

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

Email: (b) (6) [redacted] *fsis.usda.gov*

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

Check your Steps at http://www.foodsafety.gov/keep/basis/index.html

From: Cardwell, Rene - FSIS
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Cc: (b) (6) - FSIS; Leach, Alicemary - FSIS
Subject: RE: Pink Slime letters
Date: Tuesday, March 20, 2012 1:08:46 PM

Thanks (b) (6)

Thank you.

René Cardwell, Deputy Director
ECIMS-OPACE/FSIS

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

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

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

---

From: (b) (6) - FSIS
Sent: Tuesday, March 20, 2012 1:02 PM
To: (b) (6) - FSIS; (b) (6) - FSIS
Cc: (b) (6) - FSIS; Cardwell, Rene - FSIS
Subject: FW: Pink Slime letters

Hello all, confirmation from Dan to drop his signature in the pink slime letters.

(b) (6)

FSIS/OPACE/ECIMS

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

(Desk) (b) (6)

(Fax) 202-720-7609

FSIS/OPACE/ECIMS

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

TRUE PEACE IS NOT MERELY THE ABSENCE OF TENSION,

BUT THE PRESENCE OF JUSTICE

DR. MARTIN L. KING

From: Engeljohn, Daniel - FSIS
Sent: Tuesday, March 20, 2012 12:59 PM
To: (b) (6) [redacted] - FSIS
Subject: RE: Pink Slime letters

You can drop my signature in the letters. Thanks.

Daniel L. Engeljohn, PhD

Assistant Administrator

Office of Policy and Program Development, FSIS, USDA
Rm 349-E JWB, 1400 Independence Ave, SW, WDC 20250
Main Office -- (202) 205-0495
Voicemail -- (202) 720-0089
BlackBerry -- (b) (6) [redacted] -- emergency only
Fax -- (202) 720-2025
Policies -- http://www.fsis.usda.gov/Regulations_&_Policies/index.asp

From: (b) (6) [redacted] - FSIS
Sent: Monday, March 19, 2012 1:58 PM
To: Engeljohn, Daniel - FSIS
Subject: Pink Slime letters

<< File: 20120319104432675.pdf >>

Dan, we have about 30 Pink Slime letters to go out in ECIMS. Do you want to sign them or can I just drop your signature in them. Thanks

(b) (6) [redacted]

FSIS/OPACE/ECIMS

(b) (6) [redacted] ***fsis.usda.gov***

(Desk) (b) (6) [redacted]

(Fax) 202-720-7609

FSIS/OPACE/ECIMS

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

TRUE PEACE IS NOT MERELY THE ABSENCE OF TENSION,

BUT THE PRESENCE OF JUSTICE

DR. MARTIN L. KING

From:	Lavallee, Aaron - OC
To:	"Knowles, David"
Cc:	Fillpot, Dirk - FSIS
Subject:	RE: Pink Slime petition
Date:	Tuesday, March 06, 2012 4:58:09 PM

I am fact checking the statement below now.

-----Original Message-----
From: Knowles, David [mailto:David.Knowles@thedaily.com]
Sent: Tuesday, March 06, 2012 4:49 PM
To: Lavallee, Aaron - OC
Subject: RE: Pink Slime petition

The two FSIS employees went on at length about safety concerns as well, though I didn't include those as I didn't think I could portray that in a fair way given that I didn't have the latter studies produced by FSIS. As two people familiar with pink slime, we felt their opinions on the product were valid.

I appreciate you helping with this story. Would it be alright to clarify the record in the following manner?

The USDA doesn't directly order from BPI, rather, it receives notification as to how much LFBT is contained in a given supplier's shipment of ground beef that is to be used in the national school lunch program. USDA restrictions prevent a supplier from mixing in more than 15 percent of the product into ground beef, and this year the agency estimates it will buy more than 7 million pounds of the ammonia treated beef.

-david

_____
From: Lavallee, Aaron - OC [Aaron.Lavallee@oc.usda.gov]
Sent: Tuesday, March 06, 2012 1:47 PM
To: Knowles, David
Cc: Fillpot, Dirk - FSIS
Subject: RE: Pink Slime petition

Well then if it is not a food safety angle how could you quote two former FSIS employees whose expertise and credibility is derived from the fact that they worked in food safety.

We need a fair shake on these stories. I am pulling something together for you but please keep the off the record, off the record and use what we provide on the on the record in full.

-----Original Message-----
From: Knowles, David [mailto:David.Knowles@thedaily.com]
Sent: Tuesday, March 06, 2012 4:23 PM
To: Lavallee, Aaron - OC
Subject: RE: Pink Slime petition

To be clear, I steered our articles away from discussions of safety after talking to you and Dirk. We're just focusing on the quality issue.

_____
From: Lavallee, Aaron - OC [Aaron.Lavallee@oc.usda.gov]
Sent: Tuesday, March 06, 2012 1:21 PM
To: Knowles, David
Subject: RE: Pink Slime petition

Also you should consider adding a voice beyond ours to this discussion - you will recognize some of these names as respected within this community.

Dr. (b) (6) (formally of Jack in the Box - (b) (6)
Dr. (b) (6) (Iowa State University) - (b) (6)
(b) (6) (STOP Foodborn Illness) - (b) (6)
(b) (6) (formally of National Consumer League) - (b) (6)
Dr.(b) (6) (Kansas State University) - (b) (6)
Dr. (b) (6) (Texas A&M University) - (b) (6)
(b) (6) (National Meat Association) -(b) (6)
(b) (6) (Food Safety Lawyer) - (b) (6)

-----Original Message-----
From: Knowles, David [mailto:David.Knowles@thedaily.com]
Sent: Tuesday, March 06, 2012 4:10 PM
To: Lavallee, Aaron - OC
Subject: RE: Pink Slime petition

Aaron,

Sorry, here's the link:

http://www.thelunchtray.com/lets-put-a-stop-to-pink-slime-on-school-lunch-trays/

Let's talk on the phone, if you have a moment.

-David

_____
From: Lavallee, Aaron - OC [Aaron.Lavallee@oc.usda.gov]
Sent: Tuesday, March 06, 2012 1:05 PM
To: Knowles, David
Cc: Fillpot, Dirk - FSIS
Subject: RE: Pink Slime petition

David -
Off the record,
I don't see an attachment but if this is a formal petition to FSIS there are appropriate channels for it to go through.

We are at a point where we are getting a little frustrated.

We have stated repeatedly that we don't have an order with BPI - that is not how it works. Lean Finely Textured Beef (LFTB) - the BPI product you reference - is a raw material that USDA includes as an allowable raw material in several beef items it procures. It is included in these products by the vendors that produce it. We then make purchases through vendors.

What your story failed to point out is that the local schools all over the nation are the ones buying the vast majority of this product - if they don't want to, they don't have to, like USDA they buy from vendors who may or may not use this product. What your story also failed to point out is that this is commercially available all over the US and common in ground beef people consume everyday.

-----Original Message-----
From: Knowles, David [mailto:David.Knowles@thedaily.com]
Sent: Tuesday, March 06, 2012 3:52 PM
To: Lavallee, Aaron - OC

Subject: Pink Slime petition

Dear Aaron,

The Daily is running a story about a woman who started a petition this morning to try and get the USDA to stop from buying LBT from Beef Products, Inc. I am attaching her web article which contains a letter to Secretary Vilsak as well as the petition.

I have a couple of questions for the story (which will run tomorrow):

1. Was anyone at the USDA, or Secretary Vilsak, aware of the petition before receiving it from me today?

2. Have there been other complaints about BPI's LBT in recent days?

3. Would it even be possible to cancel USDA's order from BPI for this year?

Thanks, as always for your help.

Best regards,
David Knowles
Reporter, The Daily
510-647-9584

_____
From: Lavallee, Aaron [Aaron.Lavallee@oc.usda.gov]
Sent: Friday, February 17, 2012 10:10 AM
To: Knowles, David
Cc: Fillpot, Dirk - FSIS
Subject: RE: BPI questions

David,
My apologies for the delay - I was out sick yesterday. I want to make clear that our emails off the record for now.

I am going to need some time to look in to this and will loop in my colleague Dirk on this email.

I am not familiar with either of these gentlemen but I have some concerns with their statements below and your plan to use them.

I need to make very clear what FSIS does. FSIS is responsible for ensuring that the nation's commercial supply of meat, poultry, and egg products is safe, correctly labeled and packaged. So if the validity of these individuals is based on the fact that they were FSIS employees then we have concerns because FSIS does not "consider something to be ground beef" and does not determine "inferior quality." FSIS is in the business of inspecting, not grading. So what these gentlemen are saying would appear to be personal opinions, not professional assessments or statements.

Also I would double check some of the dates as I believe JoAnn Smith may have been at USDA well before that.

We are going to do some checking on this and get back with you shortly. What is your timeline and the best number to reach you at?

Aaron Lavallee
Communications Coordinator, Office of Communications

U.S. Department of Agriculture
1400 Independence Avenue, SW
Washington, DC 20250
Office Direct: 202.720.6959
Cell: (b) (6) [redacted]
aaron.lavallee@oc.usda.gov
http://www.usda.gov

Stay Connected with USDA:

-----Original Message-----
From: Knowles, David [mailto:David.Knowles@thedaily.com]
Sent: Thursday, February 16, 2012 3:40 PM
To: Lavallee, Aaron
Subject: BPI questions

Dear Aaron,

I've been asked to do another story on the BPI's product that will look into the red flags raised by two former FSIS employees, Carl Custer and Gerald Zirnstein. I've interviewed both gentlemen and wanted to give USDA a chance to respond to some of the statements that each has made that will be used in the piece.

Mr. Zirnstein says he visited BPI's factory in 2002 and that he raised concerns about their LBT product. In a March 2002 e-mail, Zirnstein termed the product "pink slime" and said he did not consider it to be ground beef (as per the USDA's definition). Does this jibe with USDA's recollection?

Mr. Custer, along with others in the department, received that e-mail, which confirmed his conclusions about BPI's product. Custer said he first encountered BPI back int he late 90's, and also concluded that the LBT was of an "inferior quality" to ground beef. It is his recollection that in 2002, then undersecretary JoAnn Smith declared of BPI's product, "If it's pink, then it's meat," and that FSIS dropped its objections to the LBT product thereafter. Can you corroborate or deny any of that?

Since the Dec. 30 2009 New York Times article detailing cases of E-Coli in BPI meat, what measures has USDA taken to insure that their LBT product is inspected on a regular basis? Are there any other steps USDA and FSIS have taken to allay the concerns raised by Mr. Zirnstein and Mr. Custer?

Thank you, once again, for your help with this. It's important to me to have the facts of this story reported properly.

Best,
David Knowles
Reporter, The Daily
510-647-9584

From:	Lavallee, Aaron - OC
To:	"Knowles, David"
Cc:	Jarvis, Michael - AMS; Fillpot, Dirk - FSIS
Subject:	RE: Pink Slime petition
Date:	Tuesday, March 06, 2012 5:10:04 PM

ON BACKGROUND:
Our role is as the purchasing agent. To quantify how much of a particular product purchased by USDA is served in specific school districts or specific schools is difficult to measure and depends upon a case by case or even school-by-school basis. Procurement officials for schools may have this information.

Your paragraph would be accurate if it read like this:
USDA doesn't purchase LFTB or any products directly from BPI. Instead, USDA's Agricultural Marketing Service (AMS) does purchase ground beef and other beef items from pre-approved vendors. Although BPI is a pre-approved raw material supplier to these vendors, they are not a vendor in the program. In the case of ground beef purchased by AMS, all product is produced under the continual supervision of a USDA Grading and Verification Agent (an employee of AMS). One factor this AMS employee is monitoring during production is that the inclusion rate of LFTB does not exceed specified limits. Although AMS utilized production records to determine the level at which LFTB was used during the past purchase year (6.5 percent of the average volume of ground beef purchased), AMS does not actively track the use or non-use of LFTB nor has the Agency forecasted what the inclusion rate will be this coming year within specified limits.

On the record:
"USDA makes its purchases for the school meal program in a manner that reflects best industry practices and that meet the highest standards for food safety. USDA does not directly purchase Lean Finely Textured Beef, instead we purchase beef goods from external vendors that are permitted to include it in their product formulations."

-----Original Message-----
From: Knowles, David [mailto:David.Knowles@thedaily.com]
Sent: Tuesday, March 06, 2012 4:23 PM
To: Lavallee, Aaron - OC
Subject: RE: Pink Slime petition

To be clear, I steered our articles away from discussions of safety after talking to you and Dirk. We're just focusing on the quality issue.

From:	(b) (6) - FSIS
To:	(b) (6) - FSIS
Subject:	RE: Who sells meat with pink slime? Here's the list
Date:	Tuesday, March 20, 2012 1:12:54 PM
Attachments:	FSIS Directive 7120 1 Revision 7 Safe and Suitable Ingredients Used in the Production of Meat Poultry and Egg Products.doc

---

Ok…Thanks for sharing even though "pink slime" doesn't bother me. We've been eating it for years and no one has said anything about it so why all the fuss now?? Ammonium hydroxide has been accepted for years as an anti microbial.

Why don't people pass around the above FSIS Directive 7120.1 instead of more stories of "eeww….no pink slime here"?? At least it would be the truth.

(b) (6)

From: (b) (6) - FSIS
Sent: Tuesday, March 20, 2012 12:43 PM
To: (b) (6) - FSIS
Subject: FW: Who sells meat with pink slime? Here's the list

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Who sells meat with pink slime? Here's the list
Date: Thursday, March 22, 2012 6:55:16 PM

It does not have a good outlook does it. I don't do all that but since I am living on a farm now I will be growing my own I hope. Take care and stay away from the rivers if you are getting any of the rain we are. y

---

From: (b) (6) - FSIS
Sent: Thursday, March 22, 2012 7:35 AM
To: (b) (6) - FSIS
Subject: RE: Who sells meat with pink slime? Here's the list

Good Morning Y, or good afternoon when you start.

That is why I grind my own. I know what I am getting. When they eliminate us all and turn it over to the DO's and Eiao's I will be eating my own beef, pork, and chicken.

I would say we will see less than daily inspection in 5-10 years or sooner. Once they gut the poultry lines they will start on processing jobs so pink slime will the least of consumers worries. Have good evening. (b) (6)

From: (b) (6) - FSIS
Sent: Wednesday, March 21, 2012 5:52 PM
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS
Subject: FW: Who sells meat with pink slime? Here's the list

Hate to say it but the pink slime burger looks better to me. yuck

---

From: (b) (6) - FSIS
Sent: Wednesday, March 21, 2012 5:33 PM
Subject: FW: Who sells meat with pink slime? Here's the list

(b) (6)

From: (b) (6) - FSIS
Sent: Tuesday, March 20, 2012 11:04 PM
Subject: Who sells meat with pink slime? Here's the list

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

« Penthouse Pet accused of heading drug ring | Main | Peyton Manning picks the Broncos »

From: (b) (6) [redacted] - FSIS
To: (b) (6) [redacted] - FSIS
Subject: RE: Who sells meat with pink slime? Here"s the list
Date: Wednesday, March 21, 2012 11:15:48 AM

I've been following it the last couple of weeks.

_____

From: (b) (6) [redacted] - FSIS
Sent: Wednesday, March 21, 2012 7:48 AM
Subject: FW: Who sells meat with pink slime? Here's the list

FYI----In case you were curious about this "pink slime" that's been in the news lately

Subject: Who sells meat with pink slime? Here's the list

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

Who sells meat with pink slime? Here's the list

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

Which is which? The hamburger made from ground beef containing what is derisively referred to as "pink slime," or what the meat industry calls "lean, finely textured beef," is on the right. The other one is pure 85% lean ground beef. (AP Photo/Jim Cole)

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

In this undated image released by Beef Products Inc., boneless lean beef trimmings are shown before packaging (aka "pink slime"). (AP Photo/Beef Products Inc.)

You've heard about the "pink slime," right? It's that meat filler made from slaughterhouse scraps that is treated with ammonia. (Yum!) Last week the U.S. Department of Agriculture announced plans to buy 7 million pounds of it. A federal microbiologist nicknamed the filler "pink slime."

The Daily, the iPad newspaper from News Corp., has figured out which stores sell ground meat that contains pink slime.

According to **The Daily**, these are among the stores that say they **do not sell meat with pink slime**:

- **A&P**
- **Whole Foods**
- **Costco**

- **Publix**
- **H-E-B**
- **Waldbaum's**
- **Price Chopper**

These are among the stores that **do not sell pink slime in store-ground meat, but sell pre-packaged ground beef from suppliers that may contain pink slime**:

- **Jewel-Osco**
- **Kroger**
- **Food Lion**
- **Winco**
- **Fred Meyer**

These are among the stores that **sell store-ground meat with pink slime**, according to **The Daily:**

- **Target**
- **BJ's**
- **Hy-Vee**
- **Safeway**
- **Walmart**
- **Albertsons**
- **Stop & Shop**
- **Zaycon Foods**

School districts nationwide will be able to opt out of serving "pink slime," after **the USDA announced** March 15 that beginning next fall, schools involved in the national school lunch program will have the option of avoiding the product.

Posted By: Laura Weisman (Email) | Mar 19 at 8:54 am

Listed Under: Food, The Daily | Permalink | Comments & Replies (0)Comments & Replies (1)Comments & Replies (246) : Post CommentPost CommentPost Comment

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Why Do Beef Trimmings Need to be Sanitized?----From Food Safety News
Date: Friday, March 23, 2012 4:33:13 PM

Unfortunately they do.

From: (b) (6) - FSIS
Sent: Friday, March 23, 2012 2:14 PM
To: (b) (6) - FSIS
Subject: RE: Why Do Beef Trimmings Need to be Sanitized?----From Food Safety News

Do they agree with the article? THAT would be the scary part!

From: (b) (6) - FSIS
Sent: Friday, March 23, 2012 1:35 PM
To: (b) (6) - FSIS
Subject: RE: Why Do Beef Trimmings Need to be Sanitized?----From Food Safety News

In answer to your previous question. I get these articles from other CSI's. Kind of scary ☺

From: (b) (6) - FSIS
Sent: Friday, March 23, 2012 11:30 AM
To: (b) (6) - FSIS
Subject: RE: Why Do Beef Trimmings Need to be Sanitized?----From Food Safety News

Maybe my responses should be submitted to Food Safety News!?

From: (b) (6) - FSIS
Sent: Friday, March 23, 2012 1:19 PM
To: (b) (6) - FSIS
Subject: RE: Why Do Beef Trimmings Need to be Sanitized?----From Food Safety News

Sorry

From: (b) (6) - FSIS
Sent: Friday, March 23, 2012 11:18 AM
To: (b) (6) - FSIS
Subject: RE: Why Do Beef Trimmings Need to be Sanitized?----From Food Safety News

I know it's Food Safety News…I can read. :p Thanks!

From: (b) (6) - FSIS
Sent: Friday, March 23, 2012 1:05 PM
To: (b) (6) - FSIS
Subject: RE: Why Do Beef Trimmings Need to be Sanitized?----From Food Safety News

Food Safety News. Thought it might strike a nerve ☺ Congrats on the promo

From: (b) (6) [redacted] - FSIS
Sent: Friday, March 23, 2012 11:02 AM
To: (b) (6) [redacted] - FSIS
Subject: RE: Why Do Beef Trimmings Need to be Sanitized?----From Food Safety News

Where do you get this garbage?? My responses are below for your reading enjoyment! ☺

From: (b) (6) [redacted] - FSIS
Sent: Friday, March 23, 2012 11:55 AM
To: (b) (6) [redacted] - FSIS
Subject: FW: Why Do Beef Trimmings Need to be Sanitized?----From Food Safety News

Thought you might need some reading material ☺

Opinion & Contributed Articles

Why Do Beef Trimmings Need to be Sanitized?

USDA allows slaughter plants to sell contaminated meat

by John Munsell | Mar 23, 2012

Opinion

A central focus in the controversy over the use of ammoniated hydroxide to sanitize beef trimmings are the claims that the source meat may be highly pathogenic, otherwise destined for dog food or laced with dangerous bacteria.

So why would the U.S. Department of Agriculture's Food Safety Inspection Service (FSIS) publicly state that beef trimmings are "high risk," which would seem an embarrassing admission?

These trimmings are "high risk" because of the cutting and handling process which, without interventions and strict adherehence to sanitation procedures, can *reintroduce* dangerous bacteria to the meat.

The fact that USDA knowingly allows "high risk" meat to be shipped into commerce in containers marked "USDA Inspected & Passed" is surprising. But true. And it is the driving force energizing industry innovators to devise new antimicrobial interventions to protect consumers from foodborne disease.

See previous answer!

We need to dissect this driving force to understand, as Paul Harvey used to say, "The Rest of the Story."

USDA declared E.coli O157:H7 to be an adulterant in 1995, forbidding its shipment into commerce. The agency proclaimed "zero tolerance" for this type of E.coli. The agency also required all meat and poultry plants to implement a new system of production and inspection entitled Hazard Analysis Critical Control Point (HACCP). In a phased-in implementation, the largest plants implemented HACCP by Jan. 26, 1998.

Under contract with NASA and the U.S. Army, Pillsbury developed HACCP for plants making products that would be exposed to what's called a "kill step" (such as cooking) to eliminate harmful bacteria, and thus create consistently safe, ready-to-eat consumer items.

USDA, however, mandated HACCP at all meat plants, even those producing raw meat and poultry. These plants produce food not exposed to a kill step.

HACCP principles apply to ALL steps in a process. I assume the “kill step” is referred to as a cooking step?

USDA-style HACCP thus suffered from a fatal flaw from day one, because in the absence of a kill step, raw food plants are incapable of producing food with a zero tolerance for E.coli. In spite of this obvious discrepancy, USDA tenaciously adhered to its impossible zero tolerance demand on raw meat and poultry. The agency hoped against hope that the mere declaration of E. coli O157:H7 to be an adulterant would somehow regulate the pathogen into extinction.

The zero tolerance starts at the slaughterhouse and the goal of zero tolerance is not impossible.

E. coli and Salmonella are classified as "enteric" bacteria, meaning by strict definition that they emanate from within animal intestines and, by extension, proliferate in manure, which is found extensively on live animal hides. Intestines and hides are found in slaughter plants, but not in retail meat markets, restaurants or hospital cafeterias.

E. coli and Salmonella can be transferred via cross-contamination!

In all likelihood, such downstream entities innocently purchase previously contaminated meat from their suppliers. These destinations operate under the false assumption that incoming meat, bearing the USDA Mark of Inspection, is safe. Yet even USDA has issued written documents revealing that the agency does NOT equate the mark with product

safety.

Yes that's why the FSIS has become more strict and IPP are instructed to not just accept the inspection legend as final documentation of product safety. There are Letters of Guarantee, intervention steps, and Certificates of Analysis to name a few that are also required to prove product safety!

Although USDA has declared E. coli O157:H7 to be an adulterant, the agency conveniently states that the E. coli is an adulterant only in ground beef and in boneless trimmings destined for ground beef. However, USDA allows intact cuts of beef surface-contaminated with E. coli to be shipped into commerce.

Intact beef has always had E.coli present. E.coli is present on the outer surfaces of meat and once it is seared/cooked the E.coli is effectively killed as long as you don't reintroduce the pathogen by not washing your hands after you go #2!

Retail meat markets, and to a lesser degree restaurants, purchase intact cuts as "boxed beef." Boxed beef includes intact cuts such as chucks, rounds, sirloin, etc., which are then further processed at those downstream location into steaks, roasts and ground beef.

These fall under the knowledge that they will be fully cooked by the consumer. Bacon is the same way. It doesn't have to be treated for Trichinae because it is customarily thoroughly cooked by the consumer. They're also safe handling instructions and cooking instructions on the retail packages.

These intact cuts, which may be surface-contaminated with E. coli, can legally be shipped into commerce, under the guise that the bacteria are not adulterants but merely contaminants when existing on intact cuts.

Meat is considered adulterated with E. coli if it was found positive for E.coli. There are FSIS regulations/Directives/Notices that are specific to this issue and MUST be verified BEFORE shipping into commerce!

However, where they are further processed at downstream entities, these contaminants somehow morph into lethal pathogens and, if detected in finished products, become the responsibility of the entity that did the processing.

Uh…YEAH!! If you handled the product AFTER it was shipped to you then YOU are responsible for everything. If you didn't receive a COA, Letter of Guarantee, or perform testing on the product before it was processed then there is no way to determine WHERE or WHO introduced that pathogen.

Processing the intact cuts produces massive amounts of boneless trimmings, which are destined for ground beef. Thus, it is easy to understand why USDA classifies the boneless

trimmings as "high risk," because the agency knowingly permits slaughter plants to ship intact cuts into commerce that may be surface-contaminated by invisible E.coli bacteria "contaminants," not yet considered adulterants.

DUH! You cannot see E. coli with the naked eye. See previous responses.

Complicating this scenario is USDA's historical unwillingness to conduct tracebacks to the source of contamination, which in the case of E. coli and Salmonella, is invariably the slaughter plant.

It is required to obtain supplier info when collecting a sample for raw meat specifically for these trace back purposes.

From Jan. 1, 2009 to Nov. 30, 2010, USDA labs detected E. coli O157:H7 in 64 samples collected from USDA-inspected processing plants.

And your point is?? There are a lot of plants that do not do all they can to make a safe product. That's why there are INSPECTORS!!

In 29 of these 64 positives, the samples were obtained at plants that purchased all their meat from one source slaughter supplier. In all 29 cases, USDA refused to conduct a traceback to the one well-documented source, but instead assessed full liability against the victimized establishment further downstream that had processed the meat purchased from that supplier.

HHmmm…this seems like there was ONE plant with 29 positives!

Several years ago, a then-USDA microbiologist who suggested that in such cases the agency should conduct tracebacks to the source slaughter plant was told the agency "won't get involved in a witch hunt." Instead, the hunt for contaminated meat starts and finishes at the downstream destination.

BULL****.

As such, Americans are virtually guaranteed ongoing disease outbreaks from contaminated meat, because USDA refuses to implement enforcement actions at the source of the contamination, preferring to use its regulatory authority at smaller downstream plants that are easier enforcement prey and lack the political clout and financial wherewithal enjoyed by the multinational slaughter behemoths.

Again….?? I have an idea…..find out what farm raised the cattle and go give them baths before loading them onto very clean and sterile trucks. Don't forget to take them for a

walk to go pee and poop!!

The top four slaughter plants in the US kill 88 percent of our feedlot-finished steers and heifers, and constitute a formidable potential legal adversary to an agency fearful of litigation or political pressure.

Since USDA allows slaughter plants to ship E. coli-laced intact cuts into commerce, the pathogen is somewhat ubiquitous (although still just a "contaminant," mind you).

This person is really angry. Maybe he's mad he can't sell the meat because an INSPECTOR did their job and they were prevented from harming the consumer and now is trying to make it look like he's the hero and not the bad guy!

This intentional USDA oversight has spawned the need for development of additional antimicrobial interventions, such as treatment with ammonia hydroxide. We should not pillory BPI or Eldon Roth for using this intervention, because it actually makes ground beef safer.

I have not seen either name mentioned on the FSIS website. This person is the one who put a company's name to the intervention. The company's name wasn't common knowledge and besides, it still is considered safe!!

Admittedly, whether the treated beef should be labeled as such is another issue entirely. Nevertheless, because USDA allows the bug free entry into commerce, American consumers benefit by entrepreneurs such as Eldon Roth for pioneering interventions that make our food safer.

People that are smart enough to develop products to make our food safer deserve recognition….referred to as marketing and selling. EVERY meat and poultry product is "treated" from the poultry chiller water to the carcass spray cabinet to final processing facility.

Consumers who prefer that their meat not be subjected to chemicals such as lactic acid and ammonia hydroxide should not place the blame or target companies that are making "high risk" (to use USDA's terminology) meat safer.

If they don't want chemicals then they should either be a vegetarian or raise their own cattle.

They should instead put USDA at the top of their radar, because the agency intentionally allows potentially risky meat to be labeled with the valueless USDA Mark of Inspection and

shipped into commerce.

And if we don't allow the mark of inspection you'd still cry…..whiny b****.

USDA has utilized vexatious ingenuity in concocting an allegedly "science based" deregulated system of limited inspection at the monolithic source slaughter plants to subtly forward all pathogen liability downstream to supposedly noncompliant processors and on to consumers, who are considered negligent if they don't cook contaminated meat thoroughly.

Umm…no they don't. Every step from the point of entry to the slaughterhouse to final shipping to consumer MUST be accounted for. You need a HACCP refresher course….

The Eldon Roths of this world are saving lives, while USDA's policies imperil public health. These agency policies were fabricated in the 1990s, and continue to cause heartburn for the agency's current leaders who have been burdened with indefensible practices.

Who's in your back pocket??

Industry leaders who improve the safety of our food are the unsung heroes here, while USDA is the true villain, and needs to be brought to accountability.

Oh yeah….let's go back to the way meat slaughter and processing was done DECADES ago!

Food Safety News previously published my in-depth analysis of this USDA scandal. That commentary, can be accessed here and provided historical facts that better delineate how USDA has pulled its pseudo-scientific wool over our eyes.

In my opinion, FOOD SAFETY NEWS is nothing more than The Enquirer or some other rag magazine you find at the grocery store checkout stand!!

More Headlines from Opinion & Contributed Articles »

Tags:

- BPI,
- E. coli O157:H7,
- ground beef,

- pink slime,
- source slaughter plant,
- traceback,
- USDA

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Why Do Beef Trimmings Need to be Sanitized?----From Food Safety News
Date: Friday, March 23, 2012 1:33:33 PM

It does not seem you have to be an authority or someone with common sense to submit so you better not. Your way above those morons who seem to think they have the knowledge on these subjects without really checking out or backing up what they say.

From: (b) (6) - FSIS
Sent: Friday, March 23, 2012 11:30 AM
To: (b) (6) - FSIS
Subject: RE: Why Do Beef Trimmings Need to be Sanitized?----From Food Safety News

Maybe my responses should be submitted to Food Safety News!?

From: (b) (6) - FSIS
Sent: Friday, March 23, 2012 1:19 PM
To: (b) (6) - FSIS
Subject: RE: Why Do Beef Trimmings Need to be Sanitized?----From Food Safety News

Sorry

From: (b) (6) - FSIS
Sent: Friday, March 23, 2012 11:18 AM
To: (b) (6) - FSIS
Subject: RE: Why Do Beef Trimmings Need to be Sanitized?----From Food Safety News

I know it's Food Safety News…I can read. :p Thanks!

From: (b) (6) - FSIS
Sent: Friday, March 23, 2012 1:05 PM
To: (b) (6) - FSIS
Subject: RE: Why Do Beef Trimmings Need to be Sanitized?----From Food Safety News

Food Safety News. Thought it might strike a nerve ☺ Congrats on the promo

---

From: (b) (6) - FSIS
Sent: Friday, March 23, 2012 11:02 AM
To: (b) (6) - FSIS
Subject: RE: Why Do Beef Trimmings Need to be Sanitized?----From Food Safety News

Where do you get this garbage?? My responses are below for your reading enjoyment! ☺

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Why Do Beef Trimmings Need to be Sanitized?----From Food Safety News
Date: Monday, March 26, 2012 10:58:09 AM

Yes you are (b) (6) and some of the stuff I've been forwarding to you about Pink Slime and the other stuff on Sanitized Beef Trimmings will help with the packet you want to give him. Maybe get hold of (b) (6) and see what he's still got hanging around from the DC trips. I can't find a lot of stuff still and have tossed a bunch of stuff too, soooooooo I don't really have anything on hand except what I've forwarded to you. I'm sorry they aren't interested in a we in MN that includes you. You're a valuable member and they are wasting a valuable resource in you, but WE WILL GLADLY TAKE YOU BACK!!!!!! ☺ Have a Wonderful Day and tell the girls Hi for me and that I send my love. Let me know if you can't find the forms. Love Ya (b) (6)

From: (b) (6) - FSIS
Sent: Saturday, March 24, 2012 12:05 AM
To: (b) (6) - FSIS
Subject: RE: Why Do Beef Trimmings Need to be Sanitized?----From Food Safety News

(b) (6) I'll look for the change form at home. Instead of an apology it was I do this and I do that. My door prize comment was a cheap shot and unbecoming of me to say that. My help and input is unnecessary since everyone has already commented. Believe me I won't be missed. I'll look for transfer forms at home. If I can't find, I'll let you know to send. Also said was plenty of we's in local 488. I asked on how I could become part of the we's? I know I have a great job here with no complaints. The only complaint I have is what this agency is doing to our line Inspectors. When (b) (6) told me he couldn't make it because of things he had to do I only thought of the things I could have been doing. Congressman Colin Peterson (AG Committee) is in Detroit Lakes. If we could from local 925 put a package to give may make a difference. I need a copy or two of sanitized poultry condemn sheets. Well I'm close to done. Thanks for all. I feel that I'm getting my family back. Gary

---

From: (b) (6) - FSIS
Sent: Friday, March 23, 2012 10:24 AM
To: (b) (6) - FSIS
Cc: (b) (6) [redacted] FSIS
Subject: FW: Why Do Beef Trimmings Need to be Sanitized?----From Food Safety News

OMG!!!! Someone that finally knows what is really going on in the plants and the real world!!!! This is a refreshing article and tells the truth about HACCP!!!! Those of us in the field have been saying there's a problem with HACCP since the beginning and that they were going to kill people not making E coli an adulterant on whole muscle product. This is something else and should be a MUST READ for ALL CONSUMERS!!!! The timing is very good since the Pink Slime has been in the news so much!!!! Please pass this along to others. Have a Wonderful Day and Great Weekend!!! ☺ (b) (6)

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Why Do Beef Trimmings Need to be Sanitized?----From Food Safety News
Date: Friday, March 23, 2012 11:17:09 AM

Thank You (b) (6) for sending this out. For once an article written by someone that knows the real deal and how the system really works. This was refreshing for a change and it's everything inspectors all over the country have been saying for years!!!! Thanks again and I will be forwarding this to others. Have a Wonderful Day!!!! ☺ (b) (6)

From: (b) (6) FSIS
To: (b) (6) - FSIS
Subject: RE: Why Do Beef Trimmings Need to be Sanitized?----From Food Safety News
Date: Friday, March 23, 2012 7:29:56 PM

That is what I am hearing, I don't have anything definite yet. The #2 guy here at Tyson pulled me in the office Wednesday and told me he had just got the news to make product adjustments because BPI was going to be no longer. Customers were dropping them like a hot rock.

From: (b) (6) - FSIS
Sent: Friday, March 23, 2012 6:04 PM
To: (b) (6) - FSIS
Subject: RE: Why Do Beef Trimmings Need to be Sanitized?----From Food Safety News

Tell me NO☹! you got to be kidding?

From: (b) (6) - FSIS
Sent: Friday, March 23, 2012 5:09 PM
To: (b) (6) - FSIS
Subject: RE: Why Do Beef Trimmings Need to be Sanitized?----From Food Safety News

So have you heard the news out here. BPI is shutting down. That Pink Slime campaign has put them out of business.

From: (b) (6)
To: (b) (6) - FSIS
Subject: Re: Windy
Date: Wednesday, March 07, 2012 8:37:56 PM

Really cooled off here today and was very windy. Was only 60 degrees but felt colder with the wind. Glad to hear you got all your trash to the curb. Does your area have a special truck for yard waste that is to be picked up??? Papillion used to have I know. I always just ground it up or hauled it to the dump. They had a special can for yard waste and I never wanted to pay for it.
Papillion goes to the state tourney tomorrow first time since 1997. The new coach brought in a couple of ringers I guess, same with the football team this year.
Went to lunch today and had good barbecue brisket sandwich,
On the news tonight they were talking about pink slime being put in hamburger, Showed how it was made and what it is made from. Do they do that at your hamburger plants also??? May have to quit eating hamburger also.

Love,
(b) (6)

On 3/7/2012 4:45 PM, (b) (6) - FSIS wrote:

> Another terrible windy day her in OZ Land☹! Wind just changed to the north was straight out of the south. We just had a tornado drill here at this plant. Talk about mass confusion when you try to get Asian's, Mexican's and Blacks and us poor white folk in a confined space. What a cluster. There is going to be a shit wad load of basketball on TV in the next few days. Hopefully this WSU team gets a good spot bid to play. KU is looking to be a #1 seed. Got all my yard trash down to the curb this morning. Have a good evening love
> (b) (6)

From: West, Walinda - FSIS
To: Blake, Carol - FSIS
Subject: RE: Words from Secretary to AI
Date: Thursday, March 22, 2012 10:48:27 AM

Good morning OPACE team!

I have great news to share with you. Each week, the Administrator meets with the Secretary to make him aware of important and emergent food safety issues. The Secretary also uses those meetings to discuss issues and priorities for the Department or White House. During their last meeting, the Secretary made a point of complementing us on our messages and responses to media and stakeholders. He added that there are many agencies that keep him up at night, but he is able to rest well when the issues are food safety related. He understands the difficulty of our work, but he also knows that we will do our very best to communicate tough issues; a perfect recent example of this is the so-called "pink slime" controversy. There is hardly a person within OPACE who hasn't been affected by this issue -- whether it's correspondence, hotline calls, media or congressional responses or outreach to consumers or industry representatives seeking information. We have a terrific team and just as we share in problem-solving, we should also share when we get positive feedback on our efforts. Thank you again for all your hard work!

-----Original Message-----
From: Blake, Carol - FSIS
Sent: Thursday, March 22, 2012 10:20 AM
To: DiNapoli, Greg - FSIS
Cc: FSIS - OPACE/Managers
Subject: Words from Secretary to AI

Greg - you're right. I'll compose and send out a note to all opace employees this week. I appreciate the suggestion and didn't mean to discount it during our meeting this morning.

Carol Blake
Assistant Administrator
Office of Public Affairs and Consumer Education
1400 Independence Ave, SW
Washington, DC 20250
Phone: (202) 720-3884
Cell: (b) (6) [redacted]

From: (b) (6) (FMI)
To: West, Walinda - FSIS
Subject: RE: your inquiry
Date: Friday, March 09, 2012 4:13:40 PM

Linda,
Thank you for getting back with me.
(b) (6)

From: West, Walinda - FSIS [mailto:Walinda.West@fsis.usda.gov]
Sent: Friday, March 09, 2012 3:59 PM
To: (b) (6) (FMI)
Subject: your inquiry

Good afternoon, Mr. (b) (6)

You put in a call to FSIS about the current controversy being referred to in the media as "pink slime." As you might imagine, we have received numerous call from media and consumers. We have been making the following statement. Please let us know if you need anything else from us.

"All USDA ground beef purchases must meet the highest standards for food safety. USDA has strengthened ground beef food safety standards in recent years and only allows products into commerce that we have confidence are safe."

Walinda P. "Linda" West

Supervisor, Constituent Affairs
Congressional and Public Affairs Office
USDA/Food Safety and Inspection Service
1400 Independence Ave., S.W., Rm 1184
Washington, DC 20250

Direct line: (202) 720-0284
Main Ofc: (202) 720-9113
Blackberry: (202) 360-1428
Fax: (202) 720-5704

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: RE: Your presentation
Date: Thursday, March 15, 2012 3:48:01 PM

You screwed up very little – few minor mis-spoken words. Anyone would've on that complex material unless they delivered same subject presentations day in and day out.

It is breathtaking really to hear your presentation - the potential for serious illness from the actions of the workers. Mentally doing the calculations in my head, how much product could have been affected, how many people it could reach, at the home, opening the package, would they cook it enough or… Intentional contamination so grindingly routine the workers numb to it. If this presentation was on YouTube instead of BPI pink slime this week, we'd have a whole new class of food safety professionals rise up.

I saw on Meatingplace that USDA will announce alternatives to "pink slime" in NSLP school lunch beef today – power of the media (for good or bad).

You are doing a very good job for the consumers!
(b) (6), DVM
Enforcement Investigation Analysis Officer
Lawrence District Office
Office (b) (6)
Fax 785-841-5623
Cell (b) (6)

From: (b) (6) - FSIS
Sent: Thursday, March 15, 2012 2:34 PM
To: (b) (6) - FSIS
Subject: Re: Your presentation

U know I totally screwed that up in a lot of places. Left out a lot of what I wanted to say. I'm not a good presenter by any stretch of the imagination. Give me a piece of paper or computer and I good to go though. Its always been difficult for me. I had to fight mangement there so many times and then when corporate lied on me and byran and jeff bought into it, the whole game plan changed with my mentality. They were kind enough to keep their mouths shut when me and jennifer were hashing the lies out at our meeting though. So I think they realized their mistake. I did my best work there and wouldn't trade the opportunity for anything. It what keeps me going. Thanks for listening and your feedback. It means a lot.
And yes, pink is my fav color!

Sent from my BlackBerry Wireless Device
(b) (6),EIAO

From: (b) (6) - FSIS
Sent: Thursday, March 15, 2012 02:10 PM
To: (b) (6) - FSIS
Subject: Your presentation

Hi (b) (6)

Just a note to thank you for the presentation. It was a very good explanation of some fine points that we all need to keep in the front of our mind. Kudos to you for battling Tyson over the disconnect between what paper says vs. what people do. Loved your slide colors, too ;-)

(b) (6), DVM

Enforcement Investigation Analysis Officer

Lawrence District Office

Field Operations, Food Safety Inspection Service

US Department of Agriculture

4920 Bob Billings Parkway

Lawrence, KS 66049-3855

Office (b) (6)

Fax 785-841-5623

Cell (b) (6)

"You can't wait for the storm to be over. You have to learn how to dance in the rain."

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: Re:
Date: Wednesday, March 21, 2012 2:19:09 PM

No objections. They give up using pink slime?
(b) (6) @fsis.usda.gov
Sent from my BlackBerry Wireless Handheld

From: (b) (6) - FSIS
Sent: Wednesday, March 21, 2012 01:17 PM
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS
Subject:

(b) (6) I came in early today cause there production numbers are down. And tomorrow there also not working and I'm going to come in early also if you don't have any objections.

From: (b) (6) [redacted] - FSIS
To: (b) (6) [redacted] - FSIS
Subject: Re:
Date: Thursday, March 22, 2012 12:01:10 PM

Lol if you have questions, feel free to call

From: (b) (6) [redacted] - FSIS
Sent: Thursday, March 22, 2012 11:00 AM
To: (b) (6) [redacted] - FSIS
Subject: RE:

Will you give me a private tutorial, I really need the extra help?!?!?!

You make it so much easier and interesting…seriously!

From: (b) (6) [redacted] - FSIS
Sent: Thursday, March 22, 2012 11:55 AM
To: (b) (6) [redacted] - FSIS
Subject: RE:

Go for it

From: (b) (6) [redacted] - FSIS
Sent: Thursday, March 22, 2012 11:50 AM
To: (b) (6) [redacted] - FSIS
Subject: RE:

I'd offer to train you as a re-fresher.

Should I bring up "Pink-Slime" as another ingredient with re-work or a multitude of other potential issues????

From: (b) (6) [redacted] - FSIS
Sent: Thursday, March 22, 2012 11:48 AM
To: (b) (6) [redacted] - FSIS
Subject: RE:

Lol most of the time, I wish I still was a CSI

From: (b) (6) [redacted] - FSIS
Sent: Thursday, March 22, 2012 11:46 AM
To: (b) (6) [redacted] - FSIS
Subject: FW:

Did you know you are still listed as a CSI in the address book? I'd be upset and get that changes ASAP with an attached APOLOGY!

From: (b) (6) - FSIS
Sent: Thursday, March 22, 2012 11:38 AM
To: (b) (6) - FSIS
Subject: RE:

Just for you…if it was (b) (6) forget-a-bout-it!

From: (b) (6) - FSIS
Sent: Thursday, March 22, 2012 11:34 AM
To: (b) (6) - FSIS
Subject: RE:

I did appreciate that. Kind move

From: (b) (6) - FSIS
Sent: Thursday, March 22, 2012 11:32 AM
To: (b) (6) - FSIS
Subject: RE:

I'm sorry. I'll make it up to you!

I thought you just needed a break for talking…notice I directed it to the FLS and not you?!?!

From: (b) (6) - FSIS
Sent: Thursday, March 22, 2012 11:10 AM
To: (b) (6) - FSIS
Subject:

I am cancelling our donut date ☺

(b) (6)

Enforcement, Investigations and Analysis Officer

411 Waverely Oaks Dr.

Builiding 3, Suite 332

Waltham, MA.

(800) 772 - 7033 ext. (b) (6)

[redacted]email immediate[redacted]

From: (b) (6) @charlesholtandassoc.com
To: (b) (6) - FSIS
Subject: Re:
Date: Friday, March 16, 2012 11:08:42 AM

Pink slime is the beef by-product I called pig slime by mistake. It was on NPR again today with worries that it might contain bacteria. Are you ready for St Patrick Day Saturday? The area around your apt should be hopping.

> -----Original Message-----
> From: (b) (6) - FSIS"
> Sent: Mar 15, 2012 2:43 PM
> To: (b) (6) @charlesholtandassoc.com"
> Subject:
>
> I had dinner with (b) (6) last night and she said Louis has been dating. That surprises me. I figured he was too "quare".
> (b) (6)
>
> (b) (6) ***, Relief CSI***
>
> ***Chandler's 02615 M***
> ***2727 Immanuel Drive***
> ***Greensboro, NC 27407***
> ***USDA phone*** (b) (6)

From:	Lavallee, Aaron - OC
To:	Blake, Carol - FSIS
Cc:	Jarvis, Michael - AMS; Fillpot, Dirk - FSIS
Subject:	Re:
Date:	Tuesday, March 13, 2012 11:52:35 AM
Attachments:	image001.png image002.png image003.png image004.png image005.png image006.png image007.png

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Fair point - we will work on those faqs

From: Blake, Carol - FSIS
Sent: Tuesday, March 13, 2012 10:47 AM
To: Lavallee, Aaron - OC
Subject: Re:

I don't like that it makes it seem like this can still be used as cost cutting measure. That will seem like it will go to the poorer school districts. Something to consider as you work on statement.

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) [redacted]

From: Lavallee, Aaron - OC
Sent: Tuesday, March 13, 2012 10:39 AM
To: Blake, Carol - FSIS
Subject:

OPTION 3: Publicly reaffirm USDA has no reason to question the safety of LFTB with regard to purchases that USDA has made or is making this school year, but only permit its use in certain ground beef specifications for USDA purchases for the upcoming 2012-2013 school year. These certain ground beef specifications would likely be limited to either products that are delivered directly to the States in such quantity that it would be administratively feasible to offer "with" and "without" LFTB specifications such as boxed fine ground beef as well as with products that are typically commercially produced with LFTB such as 95 percent lean ground beef patties. In both cases the ordering agencies would be clearly informed of the possible inclusion of LFTB in the product.

PROS:

- Directly addresses constituent concerns about the use of LFTB in ground beef purchased by USDA for Federal food and nutrition assistance programs, including hundreds of contacts from school officials, parents, and State agencies.

- Provides recipient agencies with the option of procuring certain beef items at as low a cost as possible by making an informed decision to allow for the inclusion of LFTB. It is estimated that the inclusion of LFTB could decrease the delivered cost of fine ground beef by 1-3 percent.
- Allows USDA to directly determine if recipients are still willing to order products containing LFTB for determining future actions by allowing for a "with" and "without" LFTB fine ground beef product option.
- Addresses online petitions to the Secretary to ban the use of "pink slime" in school food, one of which has garnered over 180,000 signatures as of March 12, 2012.
- Provides a mechanism to provide more information and a choice to States and school systems in terms of products that do not allow LFTB and those which may contain LFTB.
- Similar to process already in place for irradiated beef products, which provides States and school districts to order irradiated products if they so choose.
- By eliminating the inclusion of LFTB in USDA-purchased ground beef, it could encourage recipients to consider ground beef items formulated with other inexpensive and healthy lean beef alternatives such as ground beef items made with added prune puree.

CONS:

- May adversely impact commercial use of LFTB since USDA procurement policies are closely followed by a host of interested parties, and may create the appearance of an inconsistent USDA approach regarding LFTB usage, as FSIS permits the raw material in commercial products.
- Would restrict the inclusion of LFTB to products that account for less than a quarter of the USDA frozen beef purchase program.
- Could negate the price advantage of LFTB if limited demand and small orders lead to higher costs and bid prices.
- May continue to cast public doubt about the safety and acceptability of LFTB.

Aaron Lavallee
Communications Coordinator, Office of Communications
U.S. Department of Agriculture
1400 Independence Avenue, SW
Washington, DC 20250
Office Direct: 202.720.6959
Cell: (b) (6) [redacted]
aaron.lavallee@oc.usda.gov
http://www.usda.gov

Stay Connected with USDA:

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: Re:
Date: Friday, March 09, 2012 4:56:15 AM

Get well have (b) (6) Baby you! :).

----- Original Message -----
From: (b) (6) - FSIS
Sent: Friday, March 09, 2012 03:13 AM
To: (b) (6) - FSIS
Subject:

Good Morning,
I need to request sick leave today as well as I am still aching, sneezing, etc. I don't check bb very well since am sleepy from meds but will have ringer on. Check out ABC news for the story on pink slime in ground beef.
Have a quiet day.
(b) (6)

From: Canavan, Jeff - FSIS
To: Murphy-Jenkins, Rosalyn - FSIS; (b) (6) [redacted] - FSIS
Subject: Re:
Date: Thursday, March 15, 2012 6:56:44 AM

Ok, I will be in at 8:00.

Jeff

Jeffrey W. Canavan, MPA, RD
Deputy Director
Labeling and Program Delivery Division
USDA, FSIS, OPPD, LPDD

From: Murphy-Jenkins, Rosalyn - FSIS
Sent: Thursday, March 15, 2012 05:54 AM
To: Ballard, Tammie - FSIS; Canavan, Jeff - FSIS
Subject:

I am running late. In by 7:30
Rosalyn Murphy-Jenkins

From: (b) (6) [redacted] - FSIS
Sent: Wednesday, March 14, 2012 10:02 AM
To: Murphy-Jenkins, Rosalyn - FSIS
Subject: RE: Organic Beef allows "Pink Slime" ?

I just talked with Shannon Nally from the standards division of NOP. She said the NOP definitely does not allow ammonia hydroxide/ it is not approved for use on the NOP substance list.

(b) (6) [redacted], 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) [redacted]
Fax: (202)245-4792 or (202) 245-4795
Email: www.fsis.usda.gov

From: Murphy-Jenkins, Rosalyn - FSIS
Sent: Wednesday, March 14, 2012 9:58 AM
To: (b) (6) [redacted] - FSIS
Subject: FW: Organic Beef allows "Pink Slime" ?

Can you send this to NOP for a response?

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: Fillpot, Dirk - FSIS
Sent: Wednesday, March 14, 2012 9:47 AM
To: Mabry, Brian - FSIS; Murphy-Jenkins, Rosalyn - FSIS
Cc: Engeljohn, Daniel - FSIS; Edelstein, Rachel - FSIS; Blake, Carol - FSIS
Subject: RE: Organic Beef allows "Pink Slime" ?

To go a step further – can "organic" beef include Finely Textured Lean Beef?

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:	Shelton, Dierdre - FSIS
To:	(b) (6) [redacted] - FSIS
Subject:	REPORT OF INVESTIGATION HUMBOLDT RICK ICS-SIR-12-0033.docx
Date:	Thursday, March 29, 2012 8:06:18 PM
Attachments:	REPORT OF INVESTIGATION HUMBOLDT RICK ICS-SIR-12-0033.docx

(b) (6)

It appears that you have already given Mike SIR-12-0033. Therefore, Terrence Export case cannot be ICS-SIR-12-0033.

Dierdre Shelton,
Branch Chief,
USDA, FSIS, OPEER
1400 Independence Ave, SW
Room 3823-South Building
Washington, D.C. 20250-3700
Telephone: (202) 690-5655 Office
Cell: (202) 329-0018
Fax: (202) 720-0597

From:	DeJong, Justin
To:	Fillpot, Dirk - FSIS; Blake, Carol - FSIS; (b) (6) [redacted] - AMS; Jarvis, Michael - AMS
Cc:	Lavallee, Aaron
Subject:	Report
Date:	Tuesday, February 07, 2012 2:55:27 PM
Attachments:	image001.png image002.png image003.png image004.png image005.png image006.png image007.png

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Hi all,

On the "pink slime" convos last week, there was some discussion about reports that have validated the safety of our beef product for NSLP. Checking in to see if someone can point me to these?

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

Stay Connected with USDA:

From: Footprints Footprints
To: (b) (6) [redacted] - Commissioned Corps - FSIS
Subject: Report: SOTA: Today"s Calls
Date: Wednesday, March 07, 2012 5:03:55 PM
Attachments: report_file12208.html

The attached report (SOTA: Today's Calls) has been auto-run and sent to you by FootPrints.

From: (b) (6) - FSIS
To: Fillpot, Dirk - FSIS
Subject: Request - ABC 5 IA
Date: Thursday, March 22, 2012 4:09:41 PM

Dirk –

I'm sure this was forwarded but since it has to do with pink slime, I wanted to email as well:

(b) (6) 03/22/2012 4:02 PM (GMT -4:00):

Katie Eastman called from ABC 5 in Iowa hoping to get an interview with someone on the ground in IA or a statement from the Agency regarding Pink Slime.

Her deadline is ASAP as she is reporting for tonight's 10 PM CT broadcast.

She can be reached at (515) 457-1026 or keastman@myabc5.com

Bill Bagley

Public Affairs Specialist

USDA, Food Safety and Inspection Service

Congressional and Public Affairs

1400 Independence Avenue, SW

Washington, DC 20250

Desk: (202) 720-0286

bb: (202) 731-2152

http://www.youtube.com/USDAFoodSafety

http://twitter.com/usdafoodsafety

http://www.fsis.usda.gov

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

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: Retail - Pink Slime language
Date: Thursday, March 15, 2012 9:40:39 AM
Attachments: Silvia Holt incoming.pdf
Silvia Holt-Pink Slime11[1].docx

Hi (b) (6)

FYI

Thanks and Have a Wonderful Day!

(b) (6) *Issues Analyst*

Executive Correspondence and Issues Management Staff

Office of Public Affairs and Consumer Education

Food Safety and Inspection Service

1400 Independence Ave. S.W., Room 1166-S, Washington, DC 20250-3700

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

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

Check your Steps at http://www.foodsafety.gov/keep/basis/index.html

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: review Weekly FOIA Report
Date: Friday, March 23, 2012 10:14:24 AM
Attachments: 3-16-12 Weekly FOIA Report.docx
3-23-12 Weekly FOIA Report.docx

Please review before I forward to (b) (6). Thanks

(b) (6)

Management Analyst

USDA/FSIS/FOIA

Washington, DC 20250

Office: (b) (6)

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

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

From:	Fillpot, Dirk - FSIS
To:	Lavallee, Aaron - OC
Cc:	Blake, Carol - FSIS
Subject:	revised TPs
Date:	Friday, March 30, 2012 11:45:03 AM
Attachments:	Talking Points on New Labeling Option for Lean Finely Textured Beef.docx

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Attached

From: FSIS Labeling
To: Murphy-Jenkins, Rosalyn - FSIS
Subject: RightNow Service Notification
Date: Friday, March 09, 2012 8:14:55 AM

Incident Assigned Notification

Generated By Lynn Yoder, 03/09/2012 08:14 AM

Reference #120308-000124

Summary: Message from Internet User - Pink Slime is an outrage
Product Level 1: Labeling
Category Level 1: Labeling Regulations, Policies & Claims
Date Created: 03/08/2012 10:42 PM
Last Updated: 03/09/2012 08:14 AM
Status: Unresolved
Assigned: Rosalyn Murphy-Jenkins
Policy Arena?: Domestic (U.S.) Only
Phone Number:
Establishment Number:
Establishment Size:
Call Duration:
Phone Incident:
Direct Email Incident:
Analytics Flag:
Analysis Product:
Analysis Category:
Policy Follow-up: No

Key Words

Analysis Notes

Discussion Thread

Auto-Response - 03/08/2012 10:42 PM
Your question has been received by the Labeling and Program Delivery Division. The reference number for your question is 120308-000124. You should receive a response from us within 5 business days.

You may update your incident at
http://askfsis.custhelp.com/app/account/questions/detail/i_id/118805/username/(b) (6) [redacted] verizon.net

Thank you,
LPDD Staff

Customer By Email (david burns) - 03/08/2012 10:42 PM
What the hell is going on up there at the USDA? I can't believe what I am seeing in the news about your agency. You approve Pink Slime as food for humans added to hamburger? I have completely lost

not be eating har f any kind until this garbage is outlawed. I movie fiction - now I see we are almost there after all. This is an outrage erican people, and heads should roll over it. Please forward this email as you wish.

From: FSIS Labeling
To: Canavan, Jeff - FSIS
Subject: RightNow Service Notification
Date: Tuesday, March 20, 2012 11:22:35 AM

Incident Assigned Notification

Generated By (b) (6) 03/20/2012 11:22 AM

Reference #120320-000043

Summary: Labeling Product with Claim that ground beef product doesn't contain LFTB
Product Level 1: Labeling
Category Level 1: Labeling Regulations, Policies & Claims
Category Level 2: Special Claims
Date Created: 03/20/2012 10:36 AM
Last Updated: 03/20/2012 11:22 AM
Status: Unresolved
Assigned: Jeff Canavan
Policy Arena?: Domestic (U.S.) Only
Phone Number: (828) 406-0235
Establishment Number: M-34176
Establishment Size: Small
Call Duration:
Phone Incident:
Direct Email Incident:
Analytics Flag:
Analysis Product:
Analysis Category:
Policy Follow-up: No

Key Words

Analysis Notes

Discussion Thread

Auto-Response - 03/20/2012 10:36 AM
Your question has been received by the Labeling and Program Delivery Division. The reference number for your question is 120320-000043. You should receive a response from us within 5 business days.

You may update your incident at
http://askfsis.custhelp.com/app/account/questions/detail/i_id/119631/username/lrwhittington

Thank you,
LPDD Staff

Customer By Web Form (Larry Whittington) - 03/20/2012 10:36 AM
Can an establishment that receives ground beef from other suppliers, and also grinds bench trim

[redacted] label thier produc[redacted]hat their product doesn't contain "pink [redacted] beef if they can show supporting documentation from their suppliers that sn't contain this material?

[redacted]

From: FSIS Policy Development Division
To: (b) (6) [redacted] - FSIS
Subject: RightNow Service Notification
Date: Thursday, March 29, 2012 12:27:53 PM

Incident Updated Notification

Generated By System, 03/29/2012 12:27 PM

Reference #120329-000013

Summary: Egg Products - Thermal Leakers - Darell Wagner or Suzanne Hasiak
Product Level 1: General Inspection Policy
Category Level 1: Egg Products
Date Created: 03/29/2012 09:46 AM
Last Updated: 03/29/2012 12:27 PM
Status: Updated by Customer
Assigned: (b) (6) [redacted]
Policy Arena?: Domestic (U.S.) Only
Phone Number: 479-387-5264
Establishment Number:
Establishment Size: Not Applicable
Call Duration:
Phone Incident:
Direct Email Incident:
Analytics Flag:
Analysis Product:
Analysis Category:
Policy Follow-up: No

Key Words

Analysis Notes

Discussion Thread

Customer By Email (Brian Mahan) - 03/29/2012 12:27 PM
Thanks for the info and help. I could have made this a lot easier if I just would have cited the right reg. in my original question. I meant 590.510(d), not 590.510(c), although say what you mean, mean what you say would apply to what I originally stated. I am sure that you will probably be hearing about it.

Response Via Email(Darrell Wagner) - 03/29/2012 11:29 AM
Again.....590.510 (d)(5) would support that "leaker" salvage from washed shell eggs be considered inedible and not for human consumption. By George, I think this is it. This is what you need to counter the "salvage" option.

Response Via Email(Darrell Wagner) - 03/29/2012 11:15 AM
One more thing Brian.

The discussion in 590.510 and 590 508 are before the discussion in the regulation about cleaning eggs (590.515). So in the context of already clean eggs some of the "salvage" discussion on "leakers" in the other two parts would not include the use of washing in dirty water. This might be you best

ammunition...give it some thought.

Darrell.

Response Via Email(Darrell Wagner) - 03/29/2012 10:51 AM
Hello Brian:

As you know this regulation 590.510 (c)(2) and 590.508(d) are the "dirty laundry" of egg products breaking operations. The salvaging of these "leakers" and the prevention of contamination and/or adulteration are in direct conflict. 590.510(c)(1) is also problematic but the membrane being intact some how suggests that the risk is less. I fully understand your dilemma. After the class we discussed the training in this area because frankly we all agree these regulations need to GO. However, that is not easy. These regulations were written in 1970 when things were different. In today's (pink slime era) these are embarrassing regulations for anyone who understands what they mean. If the policy was that no leakers are eligible to be broken then things would be fixed, at least in this issue. Maybe the time has come for the policy to trump the regulation.

The S Corporation will put up a good fight because they will tell you that they have the regulation (black and white) on their side. You would only have common sense, professional judgment and concern for adulteration and food safety on your side (HA HA).

We have been waiting for Egg Products to go to HACCP and this would be gone automatically. WELL.....we are still waiting.

Yes you would be justified in making the establishment demonstrate further evidence of the sanitary condition of these eggs. You can request the plant to either demonstrate to you that keeping these eggs results in wholesome product or that they reject these eggs for breaking.

I wish you well. I concur with your concerns, thought process and your professional judgment.

Darrell Wagner

P.S. Let me know how it works out. Thanks.

Auto-Response - 03/29/2012 09:46 AM
Your message has been received at the FSIS Policy Development Division (PDD) and will be assigned to a staff specialist for response.

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

The reference number for your question is 120329-000013.

You may update your incident at
http://askfsis.custhelp.com/app/account/questions/detail/i_id/120485/username/brian.mahan@fsis.usda.gov

Thank you for contacting the FSIS Policy Development Division.

Customer By Web Form (Brian Mahan) - 03/29/2012 09:46 AM
This is Brian Mahan. I am the FLS that covers EST 21932G in Springdale, AR. SInce egg training, I have looked into the issue of thermal leakers. During training, you said it would probably not be an issue because most places were not keeping these. Well, guess what, EST 21932G is keeping these. I know in the training material they are discussed as acceptable, but I have an issue with these from a regulatory standpoint and sanitary condition standpoint. I wanted to get your thoughts and ideas and see if I would be justified in making the establishment demonstrate further evidence of the sanitary condition of

these eggs due to the following (I know you know the regs, so quoting regs is not to point them out to you, it is to demonstrate that I have tried to look into this and come to
a supportable conclusion):
1. 590.510(c) says that open eggs created during the washing operation are not allowed and are inedible - I realize that a "thermal leaker" is created during the wash operation, and while the opening is tiny, there is an opening into the egg.
2. Wash water is reused and contains foreign materials, etc. I realize that this wash water has detergents, etc. added and should have a continuous overflow to help clean the egg of foreign material and bacteria, but the water utilized is still not "clean" from an organoleptic perspective and I would assume would not be from a bacteriological standpoint either.
3. This same egg continues and is run through sanitizer at the required concentrations. The eggs are required to be dry enough at breaking so this sanitizer does not drip into the egg during breaking because it is at high enough levels that it is not accepted as product contact.

Question: That being said, a thermal leaker being opened where just tiny amounts of albumen are above the edge of the egg would allow contaminants (from the wash water and the sanitizer at levels that are not allowed to contact other non-egg products, so I assume would not be allowed to contact egg products) to contact albumen that will be passed through the food chain. For this reason (and I know they are not HACCP), even though the allowance of thermal leakers is discussed in the training, can I request the plant either show me additional demonstration that keeping these eggs results in wholesome product or if they cannot, reject these eggs for breaking?

If you have any questions, please feel free to contact me at the phone number below. It is my Blackberry number.

From: FSIS Labeling
To: Canavan, Jeff - FSIS
Subject: RightNow Service Notification
Date: Wednesday, March 28, 2012 9:49:01 AM

Incident Assigned Notification

Generated By Lynn Yoder, 03/28/2012 09:48 AM

Reference #120323-000106

Summary: Pink Slime in ground beef
Product Level 1: Labeling
Category Level 1: Food Standards of Identity & Composition
Date Created: 03/23/2012 09:07 PM
Last Updated: 03/28/2012 09:48 AM
Status: Waiting on Customer
Assigned: Jeff Canavan
Policy Arena?: Domestic (U.S.) Only
Phone Number: (509) 543-4266
Establishment Number: M9268
Establishment Size: Large
Call Duration:
Phone Incident:
Direct Email Incident:
Analytics Flag:
Analysis Product:
Analysis Category:
Policy Follow-up: No

Key Words

Analysis Notes

Discussion Thread

Response Via Email(Janet McGinn) - 03/27/2012 04:54 PM
Just to be clear, are you asking about ammoniated beef trimmings? Are you asking whether this product meets the definition of "meat" or whether it would be considered a "meat byproduct"? Do you have a specific concern with the incoming materials as it relates to the establishment to which you're assigned?

Auto-Response - 03/27/2012 04:47 PM
Your question has been reassigned to the Labeling and Program Delivery Division. The reference number for your question is 120323-000106. You should receive a response from us within 5 business days.

You may update your incident at
http://askfsis.custhelp.com/app/account/questions/detail/i_id/120124/username/kevo4anatone

Thank you,

LPDD Staff

Auto-Response - 03/23/2012 09:07 PM
Your message has been received at the FSIS Risk and Innovations Management Division (RIMD) and is being assigned to a Staff Specialist for response.

Our goal is to provide an accurate response as quickly as possible—in most instances, this will be within two working days. However, Retained Water Protocol submissions will be answered within 30 days and New Technologies notification and protocol submissions will be answered within 60 days.

If the response that you receive does not completely answer your technical concerns, you can telephone RMD for additional discussion at 1-(301) 504-0884 between the hours of 7:00 a.m. and 4:00 p.m. ET, Monday through Friday. Please refer to the incident number when calling for clarification.

The reference number for your question is 120323-000106.

You may update your incident at
http://askfsis.custhelp.com/app/account/questions/detail/i_id/120124/username/kevo4anatone

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

Customer By Web Form (Kenneth Bloom) - 03/23/2012 09:07 PM
The blocks of the "treated" beef fat/trimmings which go into the pink slime that is in many ground beef products, would that fall under 9CFR318.1(h)(2) as a "meat byproduct"? I ask this as the establishment I'm at brings this stuff in from another Federally Inspected establishment to be added to certain ground beef products.

From: FSIS Labeling
To: Canavan, Jeff - FSIS
Subject: RightNow Service Notification
Date: Monday, March 12, 2012 10:23:48 AM

Incident Assigned Notification

Generated By Lynn Yoder, 03/12/2012 10:23 AM

Reference #120312-000017

Summary: Pink Slime
Product Level 1: Labeling
Category Level 1: Food Standards of Identity & Composition
Date Created: 03/12/2012 09:43 AM
Last Updated: 03/12/2012 10:23 AM
Status: Unresolved
Assigned: Jeff Canavan
Policy Arena?: International (Import/Export)
Phone Number:
Establishment Number:
Establishment Size:
Call Duration:
Phone Incident:
Direct Email Incident:
Analytics Flag:
Analysis Product:
Analysis Category:
Policy Follow-up: No

Key Words

Analysis Notes

Discussion Thread

Auto-Response - 03/12/2012 09:43 AM
Your question has been received by the Labeling and Program Delivery Division. The reference number for your question is 120312-000017. You should receive a response from us within 5 business days.

You may update your incident at
http://askfsis.custhelp.com/app/account/questions/detail/i_id/118941/username/gattino5@yahoo.com

Thank you,
LPDD Staff

Customer By Email (tina valentine) - 03/12/2012 09:43 AM
I want to know when filler has been added to the meat I buy. You must specifically define "meat" that is intended for human consumption as "muscle meat." If the product contains anything other than muscle tissue, then a label must be added to the package to alert the consumer. Not all of us want to

[redacted]e!

[redacted] issue!

[redacted]

Tina V[redacted]

From: FSIS Labeling
To: Canavan, Jeff - FSIS
Subject: RightNow Service Notification
Date: Thursday, March 22, 2012 8:44:24 AM

Incident Assigned Notification

Generated By (b) (6) 03/22/2012 08:44 AM

Reference #120321-000134

Summary: Lean finely textured beef aka "Pink Slime" and the Future
Product Level 1: Labeling
Category Level 1: Labeling Regulations, Policies & Claims
Date Created: 03/21/2012 05:57 PM
Last Updated: 03/22/2012 08:44 AM
Status: Unresolved
Assigned: Jeff Canavan
Policy Arena?: Domestic (U.S.) Only
Phone Number:
Establishment Number:
Establishment Size:
Call Duration:
Phone Incident:
Direct Email Incident:
Analytics Flag:
Analysis Product:
Analysis Category:
Policy Follow-up: No

Key Words

Analysis Notes

Discussion Thread

Auto-Response - 03/21/2012 05:57 PM
Your question has been received by the Labeling and Program Delivery Division. The reference number for your question is 120321-000134. You should receive a response from us within 5 business days.

You may update your incident at
http://askfsis.custhelp.com/app/account/questions/detail/i_id/119874/username/ericzandona@gmail.com

Thank you,
LPDD Staff

Customer By Email (Eric Zandona) - 03/21/2012 05:57 PM
To whom it may concern:

Today I read that Safeway had decided to stop selling meat that contained "pink slime" which is great news considering that many consumers were going to stop buy their meat because of it.

I hope that you realize that when American's have the real information about what goes into their food they respond in a reasonable and rational way. I am concerned that the government agencies that have been established to protect and inform consumers about what is going into the food supply has become a spokesman for food companies. The response to consumer concern from the USDA has been simply to say "its safe." Whether "pink slim" is safe to ingest or not the fact is that the majority of people would chose not to eat meat that has been treated with ammonia. Yet our government mandated food labels print the euphemism "Lean finely textured beef" which is tells the consumer nothing about the fact that it contains meat treated with ammonia.

In the future it would be appreciated it the FDA and USDA would take a more common sense approach to the names they give processed food by saying what is actually in them. The general guideline of these agencies should be to inform the public about what is going into their food whether it is ammonia, or GMO or some other product that they public might have concerns about. Whether or not a food product is safe is irrelevant to the fact that giving pink slime the name lean finely textured beef does more to protect the bottom line of large food produces than giving the public the information they need to make informed decisions about the food they purchase.

I am not saying arguing that selling lean finely textured beef should be illegal but that the consumers need to be empowered to make the decision for themselves if they want to buy food products that contain ammonia or other know cleaning chemicals.

Sincerely,
Eric Zandona
(b) (6) [redacted]
San Francisco, CA 94110

From:	email@addthis.com on behalf of Mabry, Brian - FSIS
To:	Fillpot, Dirk - FSIS
Subject:	Safeway to Stop Selling 'Pink Slime' Textured Beef
Date:	Wednesday, March 21, 2012 7:39:17 AM

FYI, here is the story Brian Hartman referenced.

http://abcnews.go.com/blogs/headlines/2012/03/safeway-to-stop-selling-pink-slime-textured-beef/#.T2m94GFj1TI.email

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From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: School Lunch Program Pink Slime
Date: Friday, March 09, 2012 3:31:47 PM
Attachments: Nancy Zazzaro-Pink Slime.docx

FYI

Thanks and Have a Wonderful Day!

(b) (6) *Issues Analyst*

Executive Correspondence and Issues Management Staff

Office of Public Affairs and Consumer Education

Food Safety and Inspection Service

1400 Independence Ave. S.W., Room 1166-S, Washington, DC 20250-3700

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

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

Check your Steps at http://www.foodsafety.gov/keep/basis/index.html

From: (b) (6) - AMS
To: (b) (6)
Cc: (b) (6) - FSIS; (b) (6) @hotmail.com
Subject: School Lunches to Get 7 Million Pounds of Pink Slime | Video | TheBlaze.com
Date: Friday, March 09, 2012 11:59:24 AM

What the @#$%! Is this the new Soylent Green?! Its People! Its People!

http://www.theblaze.com/stories/usda-buys-7-million-pounds-of-pink-slime-for-school-lunches/

From: Monifa, MomsRising.org
To: (b) (6) [redacted] - FSIS
Subject: Schools can choose. Why can"t we?!
Date: Wednesday, March 21, 2012 12:47:41 PM

Dear (b) (6)

Urge USDA and FDA to get pink slime out of ground beef now, or at the very least require labels to list it as an ingredient so that we can decide not to buy it!

Families deserve to eat high quality food!

Take Action

Last week thousands of MomsRising moms and dads expressed concern about pink slime. Pink Slime is a food additive made from spare beef trimmings that's treated with ammonium hydroxide to kill off E. Coli, salmonella, and other possible bacteria, and is in grocery stores, cafeterias, and restaurants across the nation.[1] In fact, one article from ABC news reported that according to a former U.S. Department of Agriculture scientist 70% of supermarket ground beef contained the additive." [2]

MomsRising members weren't the only ones speaking up. Petitions and letters from hundreds of thousands of people all over the country pressured policy makers to do something to make sure that we all have access to the healthiest foods as well as information on labels to inform what we serve our families. [3]

When we speak loud enough and in large enough numbers, leaders listen. On Friday, The USDA made a decision to allow schools to refuse pink slime as part of their federally subsidized school lunch programs. Schools across the country will be able to work with parents to determine whether or not to purchase and serve pink slime. [4]

If schools can decide what to feed our children, why can't we?

***Join us in urging THE USDA and FDA to get pink slime out of ground beef now, or at the very least to require labels to list it as an ingredient so that we can decide not to buy it in the stores:**

http://action.momsrising.org/go/1671?akid=3201.667234.uRh_2x&t=4

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

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

Why?

Our children are facing increasing health risks related to their diets. As parents, we make every effort to feed them quality, wholesome foods but we can't do that if we don't even know what's in the products we buy. It's time to take pink slime off of the menu and off of grocery store shelves--or at least require it to be listed on food labels so moms and dads can decide what's in the best interest of their families.

With children facing many health problems linked to poor nutrition, it's time to take pink slime off the grocery store shelves and off the menus.

***Moms and dads are paying attention! Join us in urging USDA and FDA to get pink slime out of ground beef now, or at the very least to require labels to list it as an ingredient so that we can decide not to buy it in the stores: http://action.momsrising.org/go/1671?akid=3201.667234.uRh_2x&t=6**

What exactly is this "slime"? The slime consists of beef by-products: cow intestines, connective tissue, and other parts that are not used in traditional beef cuts. And, don't forget the ammonia! [5]

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

http://action.momsrising.org/go/1671?akid=3201.667234.uRh_2x&t=8

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

- Monifa, Donna and the whole MomsRising team

P.S. Join us this Thursday for a live Tweetchat from the White House about health care and health care reform! To join us "live," just follow @MomsRising on Twitter starting at 11:00am PST/ 2:00pm EST on Thursday, March 22nd. We'll be using this hashtag #ACAwhchat on Twitter.

[1] ABC News

[2] Ibid

[3] Huffington Post

[4] LA Times

[5] USA Today

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

On Facebook? Become a Fan. Follow us on Twitter.

What should MomsRising tackle next? Tell us what's on your mind.

From: CBudak
To: (b) (6) [redacted]
Bcc: (b) (6) [redacted] - FSIS
Subject: Scientist who coined "pink slime" worked for USDA
Date: Sunday, March 25, 2012 12:19:41 PM
Attachments: Scientist who coined "Pink Slime" reluctant whistleblower.pdf

---

OOPS!

From: (b) (6) [redacted] - FSIS
To: Petersen, Kenneth - FSIS
Cc: Mabry, Brian - FSIS; DiNapoli, Greg - FSIS; Fillpot, Dirk - FSIS
Subject: Senate Ag Minority Briefing
Date: Thursday, March 15, 2012 11:59:32 AM

Ken:

Phil is going to need to be on a multi-agency conference call with Senate Ag Committee minority staff later on today, and I wanted to make sure he's well prepared if Gerald Zirnstein or Carl Custer come up. We don't have any talkers here at CPAO on that aspect; are there any words of wisdom you might be able to share? It's OK if you want to talk with Phil directly about it, just let me know. Quick background and a link to the story below.

Gerald Zirnstein who, in an USDA memo, first coined the term "pink slime" and is now coming forward to say he won't buy it. "It's economic fraud," he told ABC News. "It's not fresh ground beef. … It's a cheap substitute being added in." Zirnstein and his fellow USDA scientist, **Carl Custer,** both warned against using what the industry calls "lean finely textured beef," widely known now as "pink slime," but their government bosses overruled them.

Story here:

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

Thanks –

Christopher Gould

Congressional & Public Affairs Office

USDA Food Safety & Inspection Service

202-690-4546 (desk)

202-365-0186 (cell)

202-720-5704 (fax)

Be Food Safe:

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

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

From: (b) (6) [redacted] - FSIS
To: Engeljohn, Daniel - FSIS
Subject: Signature for the Pink Slime letter
Date: Tuesday, March 20, 2012 8:33:41 AM

Good Morning Dan, have you made a decision on the Pink Slime letter as whether or not you would prepare to sign them or can I use your signature.

(b) (6) [redacted]

FSIS/OPACE/ECIMS

(b) (6) [redacted] ***fsis.usda.gov***

(Desk) (b) (6) [redacted]

(Fax) 202-720-7609

FSIS/OPACE/ECIMS

TRUE PEACE IS NOT MERELY THE ABSENCE OF TENSION,

BUT THE PRESENCE OF JUSTICE

DR. MARTIN L. KING

From:	(b) (6) [redacted] - FSIS
To:	Blake, Carol - FSIS; Mabry, Brian - FSIS; DiNapoli, Greg - FSIS; Fillpot, Dirk - FSIS; Gaffney, Neil - FSIS; McIntire, Richard - FSIS; (b) (6) [redacted] - FSIS; Cochran, Catherine - FSIS
Cc:	Derrickson, Nichele - FSIS
Subject:	Significant FOIA Report Week Ending March 23, 2012
Date:	Friday, March 23, 2012 11:26:48 AM
Attachments:	7197987-Significant FOIA Report ending March 23, 2012[1].docx

---

Michele Simms

Food Safety & Inspection Service

Congressional & Public Affairs Office

Room 1175 South Building

Phone: (202) 690-3774

Fax: (202) 720-5704

michele.simms@fsis.usda.gov

From: Cardwell, Rene - FSIS
To: (b) (6) [redacted] - FSIS; (b) (6) [redacted] - FSIS
Cc: Petersen, Kenneth - FSIS; (b) (6) [redacted] - FSIS; (b) (6) [redacted] - FSIS
Subject: Silvia Holt - Pink Slime 7184162
Date: Thursday, March 15, 2012 8:44:43 AM

(b) (6)

Please retrieve the subject letter from OFO, during your morning mail run. It was submitted for Ken Petersen's signature erroneously, but needs to be revised with additional language, as well as Dan's signature block. Afterwards, please give to Martha and she will update.

Thank you.

René Cardwell, Deputy Director
ECIMS-OPACE/FSIS

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

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

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

From: Cardwell, Rene - FSIS
To: (b) (6) [redacted] - FSIS
Cc: (b) (6) [redacted] - FSIS
Subject: slime letter
Date: Wednesday, March 14, 2012 1:30:03 PM
Attachments: Silvia Holt-Pink Slime11.docx

Hi (b) (6) [redacted]

Please revise the paragraph about USDA ground beef (highlighted on the attached) per Brian's direction.

Thank you.

René Cardwell, Deputy Director
ECIMS-OPACE/FSIS

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

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

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

From: (b) (6)
To: (b) (6) - FSIS
Subject: slime
Date: Thursday, March 15, 2012 4:52:16 PM

"Pink slime" -- the ground beef additive maligned by a celebrity chef and incorrectly depicted in an Internet image as a fluffy pink concoction resembling soft-serve ice cream -- may not be appearing on your child's lunch tray come fall.

And that would be news to celebrate were it not for a new study suggesting, as The Times recently reported, that all red meat is bad for you anyway.

A spokesman with the USDA'S Food Safety and Inspection Service confirmed to The Times that the U.S. Department of Agriculture will be making an announcement Thursday concerning the food additive and the national school lunch program.

An Associated Press report earlier in the day, citing an unnamed official at the USDA (apparently no one wants to be tainted by "pink slime"), said the agency would announce that schools will be able to choose between 95% lean beef patties made with the additive or bulk ground beef without it -- that is less lean.

Apparently, you can't have your non-pink-slime beef and have it be lean too.

Chef Jamie Oliver has said that what the USDA and the meat industry call "lean beef trimmings" really are "all of the bits that no one wants." Then ammonium hydroxide is mixed in to kill bacteria such as *E. coli* and salmonella.

Steven Cohen, director of media relations at the International Food Information Council, a Washington-based nonprofit backed by food, beverage and agricultural companies, recently provided some information about the ammonium hydroxide process. Tidbits include:

--Ammonium hydroxide was affirmed safe by the FDA in 1974 after an extensive review.

--Ammonium hydroxide is used as a "direct food additive" extensively in items including "baked goods, cheese, chocolates" and more.

So why are so many people appalled by its use in food?

Likely because ammonium hydroxide is also used as a "sanitizer in many household and industrial cleaners."

Yep, that'll do it.

So, which is worse -- leaner beef with the FDA-approved additive? Or the alternative?

The Times has calls and emails out to several food industry sources and is awaiting opinions.

From: (b) (6) - FSIS
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; Murphy-Jenkins, Rosalyn - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: Solved Incidents Completed for March so far...
Date: Tuesday, March 20, 2012 11:37:48 AM
Attachments: New Version Solved Incidents by month.xlsx

(b) (6)

USDA, FSIS, OPPD

Labeling and Program Delivery Division

Patriots Plaza III

355 E. Street SW, 8-145B

Washington, DC 20024

(b) (6) Main Line

(b) (6) Desk

(202) 245-4792 Fax

(202) 245-4795/96 Fax (Application Submissions Only)

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

From: (b) (6) - FSIS
To: (b) (6) - FSIS; Van, Diane - FSIS; (b) (6) - FSIS
Subject: Standard Text for Chat inquiries : beef trimmings treated with ammonium hydroxide
Date: Friday, March 09, 2012 11:08:07 AM

What do you think of this to add to Ask Karen Standard Text for chat (see below)?

(I combined Brian's statement and Diane's, modifying Diane's for chat service)

"All USDA ground beef purchases must meet the highest standards for food safety. USDA has strengthened ground beef food safety standards in recent years and only allows products into commerce that we have confidence are safe.

We have a record of your concern in our chat database. The Agency periodically reviews our database and they will see your concern that you have registered."

(b) (6) will translate for Preguntele a Karen.

Thanks,

(b) (6)

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

From: (b) (6) - FSIS
Sent: Friday, March 09, 2012 10:32 AM
To: Van, Diane - FSIS
Cc: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: RE: Pink Slime Calls

Thank you Diane

This is very helpful to have for this and future 'challenging' calls

(b) (6)

(b) (6) [redacted]

Technical Information Specialist

USDA-FSIS-FSE Staff

Meat and Poultry Hotline

5601 Sunnyside Avenue, Mailstop 5269

Beltsville, MD 20705-5000

Tel: (b) (6) [redacted]

e-mail: (b) (6) [redacted] *fsis.usda.gov*

From: Van, Diane - FSIS
Sent: Friday, March 09, 2012 10:30 AM
To: (b) (6) [redacted] - FSIS; (b) (6) [redacted] - FSIS; (b) (6) [redacted] - FSIS; (b) (6) [redacted] - Commissioned Corps - FSIS; (b) (6) [redacted] - FSIS; (b) (6) [redacted] - FSIS; (b) (6) [redacted] - FSIS; (b) (6) [redacted] - FSIS; Van, Diane - FSIS; (b) (6) [redacted] - FSIS
Cc: Tuverson, Robert - FSIS
Subject: Pink Slime Calls

Hotline Staff,

When you get an irate caller who is complaining that USDA should require labeling on products containing Ammonium Hydroxide (pink slime), here is a response you can give. This will very often diffuse an irate caller. All they really want is to be heard and register their complaint. If they think they are being heard they will calm down almost immediately. You can use this style of response for other irate callers as well. Always tell them (and it's true) that we are recording their concern. You do not have to use this wording verbatim:

"I understand your concern about the labeling of products that contain Ammonium Hydroxide. We record each call in our database and I have entered your concerns. The Agency periodically reviews our database and they will see your concern that you have registered."

Diane Van
Deputy Director, Food Safety Education Staff

Office of Public Affairs & Consumer Education

USDA/Food Safety & Inspection Service
5601 Sunnyside Ave., 2-L292
Beltsville, MD 20705
301-344-4777 Phone
301-504-0203 Fax
202-306-3857 Blackberry

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: STAR review
Date: Tuesday, March 27, 2012 9:50:14 AM
Attachments: Keller STAR.pdf

For your review.

(b) (6) *DVM*

Frontline Supervisor

Flint Circuit 45-13

c/o Koegel Meats

3400 Bristol Rd

Flint, MI 48507

BB: (b) (6)

From: Boody, Elizabeth - FSIS
To: FSIS - OPACE/CPA
Subject: Statement from Beef Products, Inc. Founder Eldon Roth on "Pink Slime"
Date: Friday, March 16, 2012 8:20:26 AM

We agree, as do the nation's leading food safety authorities, with USDA's unequivocal statement that the BPI's Boneless Lean Beef Trimmings are safe, wholesome, and nutritious. Anyone that has seen BPI facilities and our processes understands why we have an unsurpassed food safety record.

We also agree with USDA's reiteration that this is 100% beef, plain and simple. As such, our lean beef has the same nutritional value as all other types of lean trim used to make ground beef and is the same great source of protein, iron, zinc and B-vitamins while also being very low in fat.

We are a proud supplier to the school lunch program because the AMS has set a standard of only approving suppliers who have demonstrated the highest degree of quality and safety in their beef. It is only because our lean beef is nutritious and has achieved consistently high food quality and safety reviews that it is permitted into the school lunch program.

As parents and consumers continue to make important decisions about the food they and their children eat, we hope that they listen to credible sources outside media sensationalists and take note of the overwhelming support from the government and scientific community who have routinely testified that our lean beef trimmings are 100% beef and are produced, and tested in a way that makes this food very safe.

The facts can be found at pinkslimeisamyth.com.

891 Two Rivers Drive ♦ Dakota Dunes, South Dakota 57049 ♦ (605)217-8000 ♦ Fax: (605)217-8001

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

Blackberry: (202) 306-2507

Be Food Safe:

CLEAN: Wash Hands and Surfaces Often

SEPARATE: Separate Raw Meats from Other Foods

COOK: Cook To The Right Temperature

CHILL: Refrigerate Food Promptly

From: (b) (6) [redacted] - FSIS
To: Leach, Alicemary - FSIS; Cardwell, Rene - FSIS; (b) (6) [redacted] - FSIS
Cc: (b) (6) [redacted] - FSIS
Subject: Status Report 3-20-12.xlsx
Date: Tuesday, March 20, 2012 9:58:00 AM
Attachments: Status Report 3-20-12.xlsx

Here's the updated status report. Please note that (b) (6) has letters that are coming in as pink slim and I have added the folders from the activity report. However, there are no correspondent entries as of yet so I placed Pink slim in them. Thanks

From:	Kim
To:	Taylor, Kim - FSIS
Subject:	Stop Pink Slime Petition
Date:	Saturday, March 10, 2012 10:14:33 AM

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://ktayorphotos.com
Twitter @ktaylorphotos
Facebook: http://www.Facebook.com/finiky

From:	Blake, Carol - FSIS
To:	Almanza, Al - FSIS; Derfler, Phil - FSIS
Subject:	Stories on LFTB
Date:	Wednesday, March 14, 2012 8:09:06 PM

Fyi only.

Station:
WJLA-DC (ABC)
Date:
03/14/2012 18:40:58 - 6:50:58 PM
from one whistle-blower to another, we are getting reaction tonight. and the subject, pink slime. one week ago, jim avila brought us that report. a beef insider speaking out about something commonly known as pink slime. a filler used in 70% of all ground beef in this country, including the beef sold to public schools. jim's story prompted a public outcry. the usda heard it. and tomorrow, they will announce that starting this fall, schools will be given a choice. to buy the less-expensive hamburger patties that contain pink slime. or bulk ground beef that does not. and the usda insists that all that meat is safe. and what about the ground beef in your supermarket? the usda says grocers will have to decide for themselves what they want to disclose to their customers.

AP: Schools can choose 'pink slime' or no in beef
ALBANY, NY -- "Pink slime" just went from a simmer to a boil.
In less than a week this month, the stomach-turning epithet for ammonia-treated ground beef filler suddenly became a potent rallying cry by activists fighting to ban the product from supermarket shelves and school lunch trays. The U.S. Department of Agriculture is set to announce Thursday it will offer schools choice in ground beef purchases in response to requests from districts.
Though the term has been used pejoratively for at least several years, it wasn't until last week that social media suddenly exploded with worry and an online petition seeking its ouster from schools lit up, quickly garnering hundreds of thousands of supporters.
"It sounds disgusting," said food policy expert Marion Nestle, who notes that the unappetizing nickname made it easier for the food movement to flex its muscles over this cause.
"A lot of people have been writing about it. Therefore, more people know about it, therefore more people are queasy about it, particularly when you start thinking about how this stuff turns up in school lunches," said Nestle, a professor at New York University's Department of Nutrition, Food Studies and Public Health.
The controversy centers on "lean finely textured beef," a low-cost ingredient in ground beef made from fatty bits of meat left over from other cuts. The bits are heated to about 100 F and spun to remove most of the fat. The lean mix then is compressed into blocks for use in ground meat. The product, made by South Dakota-based Beef Products Inc., also is exposed to "a puff of ammonium hydroxide gas" to kill bacteria, such as E. coli and salmonella.
There are no precise numbers on how prevalent the product is, and it does not have to be labeled as an ingredient. Past estimates have ranged as high as 70 percent; one industry officials estimates it is in at least half of the ground meat and burgers in the United States.
It has been on the market for years, and federal regulators say it meets standards for food safety. But advocates for wholesome food have denounced the process as a potentially unsafe and unappetizing example of industrialized food production.
The phrase "pink slime," coined by a federal microbiologist, has appeared in the media at least since a critical 2009 New York Times report. Celebrity chef Jamie Oliver has railed against it, and it made headlines after McDonald's and other major chains last year discontinued their use of ammonia-treated beef.
But "pink slime" outrage appeared to reach new heights last week amid reports by The Daily and ABC News. The Daily piece dealt with the USDA's purchase of meat that included "pink slime" for school lunches.
The story touched a nerve with Houston resident Bettina Siegel, whose blog "The Lunch Tray" focuses on kids' food. On March 6, she started an online petition on Change.org asking Agriculture Secretary Tom Vilsack to "put an immediate end to the use of `pink slime' in our children's school food."
"When I put it up, I had this moment of embarrassment," she said, "What if only 10 people sign this?"

No problem there. Supporters signed on fast. By Wednesday afternoon, the electronic petition had more than 220,000 signatures. Organizers of Change.org said the explosive growth is rare among the roughly 10,000 petitions started there every month.

Meanwhile, Google searches for "pink slime" spiked dramatically. It has become the food version of Joseph Kony, the rogue African warlord virtually unknown in the United States until this month, when an online video campaign against him caught fire.

But why is "pink slime" striking a chord now?

Issues can to go from a simmer to an explosion when content with broad interest -- such as like food safety -- is picked up and disseminated by widely connected people, said Marc A. Smith, director of the Social Media Research Foundation. These people act like "broadcast hubs," dispersing the information to different communities.

"What's happening is that the channels whereby this flood can go down this hill have expanded," Smith said "The more there are things like Twitter, the easier it is for these powder kegs to explode."

In this case, Siegel thinks the added element of children's school lunches could have set off this round. "That's what upset me. This idea that children are passively sitting in a lunch room eating what the government sees fit to feed them and McDonald's has chosen not to use it, but the government is still feeding it to them," she said. "That really got my ire."

The USDA -- which did not directly address Siegel's petition -- buys about a fifth of the food served in schools nationwide. The agency this year is contracted to buy 111.5 million pounds of ground beef for the National School Lunch Program. About 7 million pounds of that is from Beef Products Inc., though the pink product in question never accounts for more than 15 percent of a single serving of ground beef.

Under the change to be announced Thursday, schools will be able to choose between 95 percent lean beef patties made with the product or less lean bulk ground beef without it. The new policy won't affect ground beef at schools until this fall because of existing contracts, according to a USDA official with knowledge of the decision.

The source, who spoke on condition of anonymity because the official announcement was not made yet, said that the agency believes the ammonia treatment is safe, but that it wanted to be transparent and that school districts wanted choices.

"School districts have made requests and school districts want, basically, choice," the official said. "And we respect that, they're our customers."

Beef Product Inc. stresses that its product is 100 percent lean beef and is approved by a series of industry experts. The company's new website, pinkslimeisamyth.com, rebuts some common criticisms of the product ("Myth 4: Boneless lean beef trimmings are produced from inedible meat").

The National Meat Association also has joined the fight, disputing claims that the product is made from "scraps destined for pet food" and other claims. The industry group also said that ammonium hydroxide is used in baked goods, puddings and other processed foods.

Association CEO Barry Carpenter, who has visited BPI plants and watched the process, said critics don't seem to have the facts.

"It's one of those things. It's the aesthetics of it that just gets people's attention," Carpenter said. "And in this case, it's not even legitimate aesthetics of it. It's a perception of what it is."

Proponents of the process stress that it is both federally regulated and safe. Though Nestle said the focus on safety misses the larger point.

"I'm not arguing that that stuff is unsafe," she said, "I'm arguing that it's the lowest common denominator."

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:	(b) (6) @verizon.net
To:	(b) (6) [redacted] - FSIS
Subject:	Take a look at this
Date:	Thursday, March 29, 2012 5:43:04 PM

Hi,

more pink slime

I thought you'd like this:
http://soc.li/0wxr7iS

From:	Riek, Peggy - FSIS
To:	(b) (6) @pwcs.edu
Bcc:	West, Walinda - FSIS; Riek, Peggy - FSIS
Subject:	Telephone inquiry
Date:	Monday, March 12, 2012 11:26:45 AM

Good morning, Mr. Candland,

In response to your telephone call about the current controversy being referred to in the media as "pink slime." As you might imagine, we have been receiving numerous calls. We have been making the following statement. Please let us know if you need anything else from us.

"All USDA ground beef purchases must meet the highest standards for food safety. USDA has strengthened ground beef food safety standards in recent years and only allows products into commerce that we have confidence are safe."

Peggy Riek, Public Affairs Specialist

Office of Public Affairs and Consumer Education

USDA, Food Safety and Inspection Service

1400 Independence Ave., SW, Rm. 1175-South Building

Washington, DC 20250

Phone: 202-720-7608; Fax: 202-690-0460

Margaret.Riek@fsis.usda.gov

http://www.youtube.com/USDAFoodSafety

http://twitter.com/usdafoodsafety

http://www.fsis.usda.gov

From: (b) (6) - FSIS
To: (b) (6) @dhs.gov; (b) (6) @dhs.gov
Cc: (b) (6) - FSIS
Subject: The beef industry is fighting back against the "pink Slime" headlines
Date: Monday, March 12, 2012 10:54:07 AM

Good morning,

I thought this web page might interest the two of you (and (b) (6) after all the discussion we had last week. I am sure this will be in the headlines for some time to come. It is good to look at things from both sides. Saying this product comes from "waste" trimmings isn't really a fair description since the word waste suggests they are contaminated or inedible neither or which is true. Anyway you can judge for yourselves. This web link is sponsored by the company that makes the product so keep that in mind when you read it.

http://pinkslimeisamyth.com/

The week in Artesia was a fantastic experience for me. I sincerely appreciate the information that each of you and your colleagues provided to us. We do similar things as those of you in law enforcement but haven't approached our job with the same sense of personal safety, at least I haven't, that we learned last week. I hope to never have to put any of it into action but am grateful that your training has fine tuned my perception of what could be trouble.

Once again – Thank you!

If possible I am looking for some guidance related to our PT training. I remember many of the techniques we learned but I mostly remember Spencer throwing me around the room. It would be great if there were some sort of diagrams, PowerPoint presentations, or links to videos that we could refer to and refresh our memory. Anything you can provide will be greatly appreciated.

(b) (6) – I have started to pray for your dad and hope that his physical difficulties improve soon.

(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)**

From: (b) (6) @meatami.com
To: mphotline.fsis@usda.gov; McIntire, Richard - FSIS
Subject: The Doctors Episode Today
Date: Monday, February 27, 2012 2:32:00 PM
Importance: High

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http://www.thedoctorstv.com/videolib/init/6191

The Doctors has an episode today that will look at chlorine in chicken and at "pink slime" in ground beef.

I'm just watching the previews and wanted to make sure that you are aware. I suspect that it will trigger calls to the hotline.

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

From:	Michael DeBord
To:	ABC.WorldNews@abc.com
Cc:	MPHotline.fsis@usda.gov
Bcc:	Meat and Poultry Hotline
Subject:	The Pink Slime Slip
Date:	Monday, March 12, 2012 2:58:36 PM

Hello,

First, I'd like to thank ABC News for making us, the public, aware of this questionable practice. I can't believe the USDA's position to keep the public uninformed as to which products contain " Pink Slime" is legal. In doing so, the USDA is implying that people in the United States haven't the right to know what they're buying or eating! It seems to me they are inadvertently setting themselves up for one of the largest Class Action Law Suite in American history.

Please understand, I'm not saying there isn't a place for this product. If it's safe to eat, there are large market shares which would benefit from this economical alternative. But as an American consumer, I have the right to full content disclosure of any item I'm paying for, especially something I'm going to feed my family! And then there's the issue of Religious freedom. Certain religions forbid the consumption of organs. One could certainly argue that intestinal connective tissue is more organ than meat, and that in order to practice their religious freedoms they must know what they're buying. A tort of this magnitude could potentially list the entire U.S. population as the plaintiff..... Food for Thought?

Concerned consumer advocate,

Michael DeBord.

From: (b) (6) [redacted] - FSIS
To: FSIS - ODIFP/DAIG
Cc: (b) (6) [redacted] - FSIS
Subject: The Saga of the Pink Slime
Date: Saturday, February 04, 2012 11:42:59 PM

As some of you might recall, back in 2009 there was a lengthy article in the New York Times about the safety of defatted ammoniated beef used in hamburger production (http://www.nytimes.com/2009/12/31/us/31meat.html?pagewanted=all). Within that article was the following paragraph:

Carl S. Custer, a former U.S.D.A. microbiologist, said he and other scientists were concerned that the department had approved the treated beef for sale without obtaining independent validation of the potential safety risk. Another department microbiologist, Gerald Zirnstein, called the processed beef "pink slime" in a 2002 e-mail message to colleagues and said, "I do not consider the stuff to be ground beef, and I consider allowing it in ground beef to be a form of fraudulent labeling."

Flash forward to last week, when, after a media campaign of sorts by a certain celebrity chef, McDonald's has stopped using this processed beef product in its hamburgers (http://usnews.msnbc.msn.com/_news/2012/01/31/10282876-mcdonalds-drops-use-of-gooey-ammonia-based-pink-slime-in-hamburger-meat?chromedomain=vitals). This article gave credit to the chef for the use of the 'pink slime' term:

Oliver's campaign began in April, when he included a segment on what he called "pink slime" on his TV show, "Jamie Oliver's Food Revolution" (see video in article).

But wait, didn't we read that the term 'pink slime' originated with a 2002 email?

Now, in following up on the chef story, I found the following detailed article in the British press, specifically, the Daily Mail (http://www.dailymail.co.uk/news/article-2092127/Jamie-Oliver-Victory-McDonalds-stops-using-pink-slime-burger-recipe.html#ixzz1kbMUJ9zK). Here's what this article says about 'pink slime':

US Department of Agriculture microbiologist Geral[d] Zirnstein agreed with Jamie that ammonium hydroxide agent should be banned.

He said: 'I do not consider the stuff to be ground beef and I consider allowing it in ground beef to be a form of

fraudulent labelling.'

Funny how the Mail makes it appear as if a) Zirnstein is a current employee and b) that his quotation is a current response. (And note that the Mail misspelled both 'Gerald' and 'labeling', but that's another matter entirely).

SWM

(b) (6) [redacted], Ph.D.
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(b) (6) [redacted] @fsis.usda.gov

From: (b) (6) [redacted]
To: (b) (6) [redacted] - FSIS; (b) (6) [redacted]
Subject: The Salt : NPR
Date: Friday, March 16, 2012 10:29:56 AM

Oh good grief, public radio just this morning ran a 4 minute report on the slime in ground beef.

http://www.npr.org/blogs/thesalt/2012/03/16/148740168/chances-are-pink-slime-is-in-grocery-store-beef-too

From: (b) (6) - FSIS
To: Murphy-Jenkins, Rosalyn - FSIS; (b) (6) - FSIS
Subject: These AskFSIS are out of control again.
Date: Friday, March 09, 2012 2:27:50 PM

I've been doing some. PINK SLIME is hot.

Didn't bother with travel, guess I'll do it Monday. Need to figure out when I'm leaving. I'm figuring to stay M-F and M-F (mid day). I've got hotels S-Thurs both weeks. I figure I'll just work some comp time the second Friday and fly out mid afternoon. But we can talk about it.

How was your talk at NIH??

(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 inquires.

FSIS, Labeling and Program Delivery Division
Website: *http://www.fsis.usda.gov/OPPDE/larc/index.htm*

From:	Lavallee, Aaron - OC
To:	Jarvis, Michael - AMS; Fillpot, Dirk - FSIS
Subject:	This is one of my local papers back in NH
Date:	Tuesday, March 13, 2012 9:02:08 AM
Attachments:	image002.png image003.png image004.png image005.png image006.png image007.png image008.png

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Read this and you will get a sense for how big this really is -

'Pink slime' puts burger in spotlight: Reports of cheap filler sending some consumers to smaller markets

BY JIM HADDADIN
jhaddadin@fosters.com

Tuesday, March 13, 2012

Photo courtesy Beef Products, Inc. Known pejoratively as "pink slime," a cheap filler product made from low-grade beef trimmings has prompted some shoppers to visit smaller markets this week.

Click here to view Foster's prints for sale

DOVER — Until recently, Ben Johnson had never heard the term "pink slime" used in association with ground beef.

However, that changed last week for Johnson and thousands of other consumers after a television news report highlighted a cheap filler product widely used in the beef industry.

Known as "lean, finely-textured beef," the product is derived from beef trimmings — discarded pieces of fatty flesh — that are heated, spun in a centrifuge, and treated with ammonia before being mixed back into ground beef.

On Wednesday, March 7, ABC News aired an investigation into widespread use of beef filler, which stated the low-grade beef product is present in 70 percent of ground beef sold at supermarkets.

The substance received the nickname "pink slime" in the early 2000s from a United States Department Agriculture inspector, who is now raising concerns about the safety and nutritional content of the product.

The USDA has long held that beef trimmings are safe to use in ground meat, since the product has been treated to kill harmful bacteria.

"USDA has strengthened ground beef food safety standards in recent years and only allows products into commerce that we have confidence are safe," USDA spokesperson Aaron Lavallee said in an email statement.

Still, concerns about the product have been resonating around the Seacoast, where local butchers and market owners say avoiding "pink slime" has been a boost to business in the last few days.

Johnson, general manager at Johnson's Market in New Durham, said he first learned about the news report from customers trying to track down unadulterated beef last week. The market, which supplies beef for Johnson's Restaurants in New Durham, Northwood, and North Berwick, Maine, does not use beef fillers.

"It seemed disgusting," Johnson said, "and it's rough that we've all been probably consuming it."

Chris Weston, assistant manager at Janetos Market in Dover, said he fielded between 20 and 25 phone calls about beef additives in the first day after the news report aired. Soon after, he posted a message on the store's Facebook page to assure customers Janetos doesn't use cheap beef fillers.

"There's no reason for it," he said. "We use basically all beef because people want a quality product."

Questions about the use of "pink slime" have become so common in the last few days that some butchers are affixing signs to their windows to let customers know where they stand.

The Dover Meat House, which does not use beef filler, has even provided literature for customers about its production process in response to the news report. General Manager Mark Blanchette said all meat is cut at the store and ground fresh throughout the day.

"People seem to be getting it," he said. "Our sales seem to be increasing, and I don't know why that is, or what the explanation is. I just know that we are going through a lot of it, and when that story did break on TV, we did get a lot of inquiries about it."

Some grocery store chains have been slow to respond to media inquiries about whether pink slime is ground into their beef.

That stands to benefit small businesses like Arthur's Market in Rochester, according to meat department manager Rocky Wise, who said the uncertainty is delivering some new customers to the shop this week. Beef is freshly cut each day at the store, which has been open for nearly 50 years, according to Wise.

"I think the supermarkets are going to get hurt a little bit," he said.

Among the grocery store chains that operate in the region, two — Hannaford and Shaw's — have confirmed they carry ground meat from beef-packing plants that are known to use lean, finely-textured beef. Eric Blom, a Hannaford spokesperson, said the grocery chain will "continue to monitor information about this closely."

"Across the food retail industry, a high proportion of ground beef uses LFTB and similar beef products," he wrote in an email. "Our Nature's Place all-natural brand does not contain this. We also do not add it at the store to any of the beef supplied to us."

Steve Sylven, a Shaw's spokesperson, also responded via email to say the company does not add lean, finely-textured beef to products within the store, but carries meat from suppliers that use it.

"It's important to note the use of lean finely textured beef is a long-standing practice in the industry that adheres to the strict standards approved by the U.S. Department of Agriculture," he wrote. "We are currently in the process of reviewing this practice and, if customers have questions about their ground beef, they are always welcome to speak with one of our store directors."

Representatives from Walmart and DeMoulas Super Markets Inc., which operates Market Basket, did not respond to requests for information on Monday.

With grocery chains reviewing their quality standards this month, Johnson said having the spotlight on beef filler could be a benefit for smaller stores.

"I think it certainly can't hurt, especially if local sort of competition stores are dealing with this stuff," he said. "I have no idea who is or who isn't."

Aaron Lavallee
Communications Coordinator, Office of Communications
U.S. Department of Agriculture
1400 Independence Avenue, SW
Washington, DC 20250
Office Direct: 202.720.6959
Cell: 202.579.2340
aaron.lavallee@oc.usda.gov
http://www.usda.gov

Stay Connected with USDA:

From:	Frank, Rebecca - OC
To:	Mabry, Brian - FSIS; Fillpot, Dirk - FSIS
Cc:	Lavallee, Aaron - OC
Subject:	Thought this would cheer you up
Date:	Thursday, March 22, 2012 8:48:02 AM

The Fake CNN @TheFakeCNN (122,621 followers)
Pink Slime named as Gingrich's most likely potential running mate.

Rebecca Frank
Office of Communications
U.S. Department of Agriculture
Desk: 202.720.7408
Cell: (b) (6) [redacted]

From: Riek, Peggy - FSIS
To: West, Walinda - FSIS
Subject: Thoughts? - RE: Miscellaneous ISSUE=1628 PROJ=63
Date: Monday, March 12, 2012 3:44:36 PM

Rethinking this, maybe I ought to send the USDA statement – the Constituent may state he never back from USDA (don't want us to hear something like that). What do you think?

From: West, Walinda - FSIS
Sent: Monday, March 12, 2012 3:08 PM
To: Riek, Peggy - FSIS
Subject: RE: Miscellaneous ISSUE=1628 PROJ=63

Ok.

From: Riek, Peggy - FSIS
Sent: Monday, March 12, 2012 3:07 PM
To: West, Walinda - FSIS
Subject: FW: Miscellaneous ISSUE=1628 PROJ=63

Just remembered that we were not calling him back since he did not request a call back (checked with (b) (6) [redacted] last Friday to confirm this). I can close out.

From: Riek, Peggy - FSIS
Sent: Monday, March 12, 2012 2:55 PM
To: West, Walinda - FSIS
Subject: FW: Miscellaneous ISSUE=1628 PROJ=63

Ok that I give Mr. Sukys the same response, or are we waiting on something (since Senator Gillibrand was being contacted by the Constituent)?

From: Riek, Peggy - FSIS
Sent: Monday, March 12, 2012 2:16 PM
To: West, Walinda - FSIS
Subject: FW: Miscellaneous ISSUE=1628 PROJ=63

Did you respond to this one? We were going to talk about this one (which I cc'd to Elizabeth and Chris as an FYI) and the Consultant one but then it came time to publish. I can send the response if you did not handle then.

I saw you responded to Mr. Fikes last Friday.

From: FootPrints CPAO Call Tracker - FSIS [mailto:FootPrints@fsis.usda.gov]
Sent: Friday, March 09, 2012 9:06 AM
To: Riek, Peggy - FSIS
Subject: Miscellaneous ISSUE=1628 PROJ=63

When replying, type your text above this line.

A call has been entered into the CPAO Call Tracker and has been assigned to Primary Constituent Group.

Call Information

Ticket Number: 1628
Subject of Call: Miscellaneous
Secondary Subject:
Call Date: 03/08/2012 7:00 PM
Contact Name: Glenn Sukys
Caller Type: Primary Constituent
Contact Phone Number: (b) (6)
Cell Phone Number:
Alt. Phone Number:
Contact Email Address: (b) (6) @q.com
Employer/Organization: consumer
Call Info: Entered on 2012-03-09 at 09:06:26 by Nichele Derrickson :

Message was retrieved from voicemail.

Constituent is very concerned about the "pink slime" issues that was reported by ABC news on Wednesday and Thursday this week. He would like USDA to reverse any permission to use "pink slime" in any product. Glenn mentioned he is currently reaching out to Senator Kristen Gillibrand as well.

Notes: *Entered on 03/09/2012 at 09:06:25 EST (GMT-0500) by Nichele Derrickson:*
[no Notes entered]

More information about the call may be available in the ticket.• Please open the ticket to see more information.

Please return this call back as soon as possible.• Update ticket **1628** with the information that was provided, the date the call was returned, and then close the ticket.

Click here to view Call Log in Browser

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: Thurston Foods
Date: Tuesday, March 13, 2012 2:24:05 PM

Dr (b) (6) Thurston Foods is having lots of negative feedback from all their customers regarding the" Pink Slime " issues that have been in the media.

Would it be feasible for me to write a letter from the USDA stating that they do not use pink slime in their ground beef product which would be supported by their letter of guarantee from the supplier and daily observations of their grinding operation.

They deliver to the school systems here in Connecticut and many other institutions that are looking for something in writing regarding this.

If we were to have a letter from their one and only supplier which is a New Zealand company that states they do not use "Pink Slime " and or any other fillers in their frozen whole muscle beef would be able to provide them with such a document.

Thank-you for your help in this matter.

(b) (6)

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: today
Date: Thursday, March 22, 2012 7:51:54 AM

Oh, ABC National News was the headline right at 06:30 p.m. "Pink Slime" I am surprised there wasn't a FSIS Notice issued this morning on it already. Good hockey game-was home a few minutes past ten p.m. Fifteen large market swine here at Simon's Meats today. Have a Good day!

From: (b) (6) - FSIS
Sent: Wednesday, March 14, 2012 2:07 PM
To: (b) (6) - FSIS
Subject: today

Afternoon Inspector,

Here at Warsaw, finished with 8 swine and 3 beef. I am able to get onto PHIS in the office and have completed my tasks for the day. Had (b) (6) and Dr. (b) (6) here today so it was a little tight in the office. I am trying to keep tabs on the (b) (6) situation but no reception in the office. Tyler Myers suspended for 3 games as I'm sure you already heard. He defiantly hit the guy from behind but 3 games and he had no prior issues? I guess you have to be a goon or dirty player most of the time then you get a warning over the phone if you deliver a cheap shot. :-0

From:	Fillpot, Dirk - FSIS
To:	Engeljohn, Daniel - FSIS
Subject:	TPs for review
Date:	Friday, March 30, 2012 10:49:24 AM
Attachments:	Talking Points on New Labeling Option for Lean Finely Textured Beef.docx

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Please review when you have a moment. Thanks!

From: (b) (6) [redacted] - FSIS
To: (b) (6) [redacted] - FSIS
Subject: Trivia on "Pink Slime"
Date: Tuesday, March 27, 2012 8:59:35 AM

Who first called it 'Pink Slime'?

Microbiologist, Gerald Zirnstein, called the processed beef "pink slime" in 2002.

Remember this article in the NY Times in 2009?
http://www.nytimes.com/2009/12/31/us/31meat.html?pagewanted=all

From: (b) (6) - FSIS
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; Van, Diane - FSIS; (b) (6) - FSIS
Subject: USDA Affirms Safety of Lean Finely Textured Beef Product for Consumers
Date: Thursday, March 22, 2012 9:40:54 AM

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

This press release is good but, why can't USDA just say that critics have sensationalized lean finely textured beef by calling it "pink slime" and referring to it as a filler or additive?

(b) (6)

(b) (6)

Technical Information Specialist

USDA/FSIS/FSES

5601 Sunnyside Avenue

Room 2/L281, Maildrop 5269

Beltsville, MD 20705-5000

(office) (b) (6)

(fax) 301-504-2092

From: (b) (6) [redacted] - FSIS
To: (b) (6) [redacted] - FSIS
Cc: (b) (6) [redacted] - FSIS
Subject: usda-buys-7-million-pounds-of-pink-slime-for-school-lunches
Date: Friday, March 09, 2012 7:54:26 AM
Attachments: usda-buys-7-million-pounds-of-pink-slime-for-school-lunches.htm

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Had any good school lunches lately?

From: (b) (6) [redacted] - FSIS
To: Van, Diane - FSIS
Subject: W@H 3-9-12
Date: Tuesday, March 13, 2012 10:58:18 AM
Attachments: W@H 3-9-12.doc

Diane, sending this one early, as it may be the only 1 for me this month.

Hope you had a good weekend.

(b) (6)

(b) (6) [redacted]
Technical Information Specialist
USDA/FSIS
5601 Sunnyside Avenue, Mailstop 5269
Beltsville, MD 20705-5000
Phone: (b) (6) [redacted]
E-mail: (b) (6) [redacted] fsis.usda.gov

From: (b) (6) [redacted] - FSIS
To: Ransom, Gerri - FSIS
Subject: Walk, etc.
Date: Tuesday, March 27, 2012 12:58:19 PM

Took a walk to the "Hill" and passed the Supreme Court. As I headed back a tourist said something about "John or Bob Kerry." I turned around and sure enough, John Kerry was behind me.

It seems that Carl may be one of the part in the pink slime affair. He was shown in one of the news video with Gerald Z.

It is far too quiet on your floor. Is everyone asleep or was it nap time?

(b) (6) [redacted] Labeling and Program Delivery Division
Patriots Plaza III, 8-161B

355 E Street SW

Washington, DC 20024-3221

(b) (6) [redacted]

From:	Jarvis, Michael - AMS
To:	(b) (6) - AMS; (b) (6) - AMS; (b) (6) - AMS; (b) (6) - AMS
Cc:	Lavallee, Aaron - OC; Rowe, Courtney - OC; Brownlee, Jim - OC; Mabry, Brian - FSIS; Fillpot, Dirk - FSIS
Subject:	Washington post explains beef this morning
Date:	Thursday, March 08, 2012 12:10:49 PM

Beef — er, pink slime — it's what's for school lunch. And I'm okay with it.
By Alexandra Petri

Jamie Oliver, seen without slime. (Mitch Haddad - ABC) "Pink Slime Is In Your Child's School Lunch. Details at 11."

It's the sort of headline that leaves you stuck in front of the television for three hours, gripping the remote in panic and terror.

What is "pink slime"? Why is the USDA purchasing 7 million pounds of it for school lunches?

None of the other names for the substance do much for it either. "Soylent Pink" was floated at one point. Even its official title "Lean Beef Trimmings," is little better. Its manufacturer is the vaguely named Beef Products Incorporated (BPI), which could hardly be a less fortunate name. "We Do Things With Beef," the name says. "Move along, there is nothing more to see."

Pink slime is the meat that the butchers rejected, basically. It's the connective tissue and other leavings, usually outer areas of the carcass that have more opportunities to get exposed to bacteria — what a 2003 Beef Products, Inc.-financed study referred to as "larger microbiological populations." If microbes were hipsters, this would be Williamsburg. It was once shipped off to be used in oil and dog foods, until an entrepreneur thought that it might be salvageable for human consumption.

What gives "pink slime" its distinctive hue and texture is the process of treating it with ammonia. The usual alkalinity of beef is somewhere around a 6, which is about the middle of the acidic-to-not-particularly-acidic scale. In order to kill E. coli — a bacteria commonly found in meat, not to be confused with e. e. coli, a bacteria commonly found in erratically punctuated poetry* — which thrives at higher acidities, some method of increasing the alkalinity of the beef is necessary.

* This is weak, but I defy you to come up with a better joke about beef alkalinity.

So Beef Products Incorporated gases the beef product with ammonia.

Exactly how high the alkalinity of the Beef-ish Product is, as of 2009, remained in question. Some batches were in the neighborhood of 9.5, which is high enough that cooks to whom the beef was shipped for making meatloaf for convicts complained, thinking it had been contaminated. Some batches were in the neighborhood of 7.75, which is, well, not high enough and provokes complaints from the New York Times. Day by day, beef batch by beef batch, Beef Products Incorporated tries to strike some sort of balance between safety and beef that smells like you found it under your sink with the cleaning products.

Lately, something of an outcry began. McDonalds no longer uses the "pink slime" in its burgers. Celebrity chef Jamie Oliver demonstrated an imaginative version of the Lean Beef Trimmings production process to a disturbed-looking group of schoolchildren and their parents, and they all yelled against it.

But the USDA is still ordering 7 million pounds of it for school lunches. Why?

Well, it's cheap.

Incorporate the treated meat, and you shave 3 cents off the cost of making a pound of ground beef. That's nothing to sneeze at, and not just in the sense that you shouldn't be sneezing around ground beef in the first place.

When it comes to food, that's always the trade-off. Feed more people, less expensively? Or pay more for meat that hasn't had the chance to get up-close-and-personal with ammonia? On the one extreme are the people who want us to eat only Locally Grown Fully Organic Marvel Foods. Never mind that this is also what they did during the medieval era, when feudalism was the order of the day and no one had invented refrigeration. It's better for you, or something. On the other hard are people like me, who won't eat chicken unless you hand me an affidavit saying its life was unpleasant, it lived in a cramped and miserable cage, and that it probably was frozen for months in a strange warehouse and pumped full of chemicals. I like to be reminded of progress. Also, it's cheaper.

Most people fall somewhere in the middle. And policy around "Pink Slime" tries to take that into account.

Current regulations allow you to make Beefish Product up to 15 percent of your hamburger, with no labeling about the ammonia (it's a "processing agent," not an ingredient. This makes sense — if it were labeled as an ingredient, no matter how safe it was, you probably wouldn't buy it.)

For every celebrity chef darting into your school to insinuate that the food there should be greener and less pinkish, there's a cost.

Sure, the videos from BPI weren't exactly reassuring. "When most people think of ammonia, they probably think of household cleaners," the video noted. "But there is so much more to ammonia than you may know. . . . It's a natural component of all plants and animals!" It's in chickens! It's in people shopping at the Banana Republic! It's in moose, those majestic and natural beasts! I am not making this up.

Foodies have already made our life difficult enough. They force us to differentiate between locally grown, organically nourished chickens and their factory cousins. They oblige us to go to farmers' markets and hunt down exotic squashes. They insist that if you can't eat locally grown kale, you should feel somehow ashamed.

But if we can prove the slime is safe and it makes more food available more cheaply to more people, I'm not inclined to stand in its way, whether or not it's technically meat. Perhaps this also explains my dating life. I'd be the first to turn in the beef if it contained any objectionable bacteria. Well, not the first. That's probably someone at the beef testing area.

After all, the inclusion of an eerie, lumpy substance that only superficially resembles meat is a long tradition of school lunches. It builds character. And in a taste test, some students even preferred the slime mixture. Just rename it, and we'll be fine.

Michael T. Jarvis
Director
Public Affairs
Agricultural Marketing Service
USDA
202-690-3816

From: FSIS Webmaster
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: web mail report for February 2012
Date: Friday, March 09, 2012 8:51:44 AM

Hello everyone. Here is the FSIS web mail report for February 2012:

FSIS programs and inspection: 17

General food safety questions: 10

Publications: 5

Complaints: 3

Labeling issues: 8

Import/Export issues, bringing food into the US: 13

Employment/ Career/jobs with FSIS: 2

Website issues: 12

Other USDA agencies: 2

FDA/other government agencies: 0

Health Department: 2

Pink slime: 1

Genetically modified foods: 2

Recalls: 1

Total: 78

Thanks,

(b) (6)

(b) (6) M.S.

Technical Information Specialist

Food Safety Education Staff

Food Safety and Inspection Service, USDA

phone: (b) (6)

fax: (b) (6) [redacted]

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

From: Meat and Poultry Hotline
To: (b) (6) - FSIS; Van, Diane - FSIS; (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: web mail report for January 2012
Date: Friday, February 03, 2012 4:08:06 PM

HI everyone.

For the month of January 2012 there were 221 inquiries to the MPHotline web mail box.

The top topics were:

1. Food product complaints: 38
2. Safe storage (freezing, refrigerating, shelf stable): 37
3. FSIS inspection issues: 27
4. Safe food handling, including the 2 hour rule and other mishaps: 22
5. Import/export inquiries, including bringing food into the U.S.: 18
6. Lego League: 1
7. Halal inspection 2
8. Meat glue: 1
9. Pink slime: 1

Thanks,

(b) (6)

(b) (6) M.S.

Technical Information Specialist

Food Safety Education Staff

Food Safety and Inspection Service

phone: (b) (6)

fax: (b) (6)

(b) (6) fsis.usda.gov

From: FSIS Webmaster
To: (b) (6) - FSIS; (b) (6) - FSIS; (b) (6) - FSIS
Subject: web mail report for January 2012
Date: Tuesday, February 07, 2012 3:03:03 PM

Hello everyone. Here is the FSIS web mail report for January 2012:

FSIS programs and inspection: 20

General food safety questions: 10

Publications: 3

Labeling issues: 6

Import/Export issues, bringing food into the US: 6

Employment/ Career/jobs with FSIS: 3

Website issues: 13

Other USDA agencies: 0

FDA/other government agencies: 0

Health Department: 2

Horse slaughter: 1

Pink slime: 1

Genetically modified foods: 1

Halal slaughter: 1

Total: 67

Thanks,

(b) (6)

(b) (6) M.S.

Technical Information Specialist

Food Safety Education Staff

Food Safety and Inspection Service, USDA

phone: (b) (6)

fax: (b) (6) [redacted]

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

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: week ending 3-24-12
Date: Friday, March 23, 2012 10:36:18 AM

SIGNIFICANT FOIA – Received on March 19, 2012, from Linda Larsen (Food Poisoning Bulletin, Minneapolis, Minnesota) requesting a copy of documents regarding nutrition information, including protein content, fat content, and nutrient content for finely textured beef product, known as "pink slime", from March 18, 2010 to March 18, 2012.

(b) (6)

Management Analyst

USDA/FSIS/FOIA

Washington, DC 20250

Office: (b) (6)

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) [redacted] - FSIS
To:	(b) (6) [redacted] - FSIS
Cc:	(b) (6) [redacted] - FSIS; (b) (6) [redacted] - FSIS
Subject:	Weekly FOIA Report - week ending March 23, 2012
Date:	Friday, March 23, 2012 12:22:25 PM
Attachments:	3-23-12 Weekly FOIA Report.docx

(b) (6) [redacted]

Management Analyst

USDA/FSIS/FOIA

Washington, DC 20250

Office: (b) (6) [redacted]

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

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

From:	(b) (6) - FSIS
To:	(b) (6) - FSIS
Cc:	Gallegos, Anna - FSIS
Subject:	Weekly report 3/30/12
Date:	Friday, March 30, 2012 12:14:16 PM
Attachments:	EL33012.pdf RR32812.pdf PF33012.pdf FW Off-site cleaning (Pete Duryea) Incident 120328-000024.msg.msg FW cotton gloves Incident 120328-000051.msg.msg FW Pink Slime Information.msg.msg RE Santa Fe Environmental Health.msg.msg

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MOI's:

Policy:

Information:

General: It's been an ordeal this week as I have been looking for answers to plant questions but I have managed it well.

I have been in contact with the relief inspector (b) (6) and updated him on the on-goings of my establishments as he will be here as of next week.

34403 Red rock has been on edge and only processed 3 days this week, there were more issue's with employees but this time on a production level not a regulatory issue. It's still tense there so I have explained to (b) (6) some of the recent events.

(b) (4) [redacted].
Which they feel better suits the process. They have had many questions and I have tried to be professional and forth coming, but in the end to change a process doesn't happen at my level. I have explained that to them as well as protocol of the decision making process.

To stream line the question/answer I have helped the owner Curtis Cox set up an account with ask FSIS and explained that even if he gets the answer he wants, it doesn't mean he can just do it without any proof of his process, or our approval.

Other: I have also turned in an issue of some to concern with state inspection who has come to me asking for help with an issue. I referred them to the CSO (b) (6) over this issue.

All and all I try to maintain our image to the public and I feel I have some success.

[redacted]k I hope you all [redacted] weekend and that if you bought a [redacted] share☺! Be safe.

[redacted]

From: FSIS Webmaster
To: (b) (6) - FSIS
Cc: (b) (6) - FSIS
Subject: weekly report
Date: Monday, March 19, 2012 4:53:34 PM

HI (b) (6)

For the week of March 11 there were 30 inquiries to the FSIS web mail box.

Of these, 5 were about pink slime.

Thanks,

(b) (6)

(b) (6) M.S.

Technical Information Specialist

Food Safety Education Staff

Food Safety and Inspection Service

phone: (b) (6)

fax: (b) (6)

(b) (6) fsis.usda.gov

From: Meat and Poultry Hotline
To: (b) (6) - FSIS; (b) (6) - FSIS
Subject: weekly report
Date: Monday, March 19, 2012 6:26:24 PM

HI (b) (6)

For the week of March 11 there were 72 inquiries to the MPhotline web mail box.

Of those, 12 were about pink slime.

Thanks,

(b) (6)

(b) (6) M.S.

Technical Information Specialist

Food Safety Education Staff

Food Safety and Inspection Service

phone: (b) (6)

fax: (b) (6)

(b) (6) fsis.usda.gov

From: (b) (6) @verizon.net
To: (b) (6) - FSIS
Subject: Whats uo with this
Date: Thursday, March 08, 2012 10:07:24 PM

McDonald's and Taco Bell have banned it, but now the United States Department of Agriculture (USDA) is buying 7 million pounds of beef containing ammonium hydroxide-treated ground connective tissue and meat scraps and serving it up to America's school kids. If you thought cafeteria food was gross before….

Related: What You Need to Know About the New Meat and Poultry Labels

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

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

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

Another issue is the ammonium hydroxide, a chemical that is used to kill pathogens such as E. coli. The FDA considers it safe for human consumption but a 2009 expose by the New York Times questioned its safety and efficacy. Some food advocates are asking for meat containing "pink slime" to be labeled. It's used in about 70% of ground beef in the US. "We don't know which districts are receiving what meat, and this meat isn't labeled to show pink slime. They don't have to under federal law," Bettina Siegal, a writer and mother of two who created TheLunchTray.com told NBC. Siegel has started a petition to demand the USDA stop using the product in the National School Lunch Program.

From: (b) (6) [redacted].
Bcc: (b) (6) [redacted] - FSIS
Subject: Who sells meat with pink slime? Here's the list - Hot Topics - timesunion.com - Albany NY
Date: Wednesday, March 21, 2012 10:57:52 PM

Open this link for information about and stores that sell pink slime in ground beef. Yuk!

http://blog.timesunion.com/hottopics/who-sells-meat-with-pink-slime-heres-the-list/8877/

From: (b) (6) - AMS
To: (b) (6) [redacted] n - NRCS, Washington, DC
Subject: Will BPI"s Plant Closures Affect America"s Ground Beef?
Date: Tuesday, March 27, 2012 9:41:56 AM

"Pink Slime" is a well discussed topic recently in terms of food safety. The article, appeared today in "Food Safety News," might provide some insight to the topic.

(b) (6), PhD
USDA – AMS – S&T
Technical Services
(b) (6)
(b) (6) @usda.gov

Will BPI's Plant Closures Affect America's Ground Beef?

http://www.foodsafetynews.com/2012/03/how-will-bpis-plant-closures-affect-americas-beef/
by James Andrews | Mar 27, 2012
Following Monday's announcement by Beef Products Inc. that the company would suspend operations at three of the four facilities that produce lean finely textured beef (LFTB), many wonder what lasting impact major supermarkets and restaurant chains will have as they stop buying the product publicly derided as "pink slime" or "soylent pink."

Reports indicate that prior to the mass rejection of LFTB by big-name buyers such as McDonald's, Burger King and Safeway, the lean beef product supplemented approximately 70 percent of the ground beef eaten in America. That adds up to a lot of beef that will need to be replaced by other means, all of which are more expensive and wasteful, said Gary Acuff, Ph.D., director of the Center for Food Safety at Texas A&M University.

According to estimates Acuff has read, replacing the amount of beef salvaged from carcasses by Beef Products Inc. (BPI) will require an additional 1.5 million cows raised by industrial agriculture. BPI is estimated to retrieve 10 to 15 pounds worth of lean beef from each carcass processed in its facilities.

Those losses could lead to a rise in beef imports, Acuff said, though he was certain that however Americans compensated for the drop in production, the price of beef is sure to rise. Responding to rising prices, consumers might simply choose to buy chicken or pork more often.

Blaming the LFTB backlash on a tsunami of public misinformation spearheaded by ABC News and The Daily, Acuff said that one of the greatest tragedies of the plant shutdown was that it would result in wasting real, nutritious meat that only BPI's patented technology could retrieve from fat trimmings economically.

"It's our responsibility to be good stewards of the food we produce, especially when we have to take the life of an animal to do so, and we figured out a good way to get that extra meat out of the animal that would otherwise get thrown away," Acuff told **Food Safety News**. "People are asking, 'Why wasn't it labeled when it's in my beef?' Well, because it *is* beef."

The question of whether the U.S. beef supply will be any less safe without LFTB is more difficult to answer. No studies have definitively concluded that the ammonium hydroxide that kills pathogens in LFTB goes on to effectively kill microorganisms in ground beef when LFTB is mixed in.

But it's difficult to argue with BPI's food safety record. Since the company started in 1981, its products have not been definitely linked to a foodborne illness or outbreak. However, according to the 2009 New York Times article, BPI's product was one of four suppliers to a 2007 Cargill E. coli O157:H7 outbreak. Cargill's outbreak garnered the New York Times a Pulitzer Prize for its portrayal of Stephanie Smith, the most seriously injured victim.

BPI now tests for Salmonella, E. coli O157:H7 and the "Big Six" strains of harmful E. coli, and unlike some others in the meat industry, holds the meat until tests results are in. Products aren't put on the market if contamination is detected.

If nothing else, adding LFTB to ground beef likely dilutes the concentration of whatever pathogens exist in the meat.

Ground beef "is an inherently unsafe food," Acuff said, "but adding LFTB would never make it less safe."

Some food scientists have decried what they call misinformation spread by media and the former U.S. Department of Agriculture microbiologist who first coined the phrase "pink slime."

In a statement dated March 23, Iowa State University agriculture professor Joseph Sebranek, Ph.D., wrote that his 1996 study on LFTB in the Journal of Food Sciences had been misconstrued by some media reports.

While Sebranek's study did not compare nutritional differences between ground beef with and without LTFB, some media reports have claimed that LFTB degrades the meat to which it's added.

"Our research is potentially being misinterpreted by some in the media as suggesting that LFTB has a deleterious effect on the nutritional quality of ground beef," Sebranek wrote. "Nothing in our study or what we know about collagen more broadly should lead one to that conclusion."

Other LFTB critics cited concerns over the ammonium hydroxide used to treat the beef, but Acuff pointed out that not only do humans naturally produce ammonium in their bodies, ammonium hydroxide can be found in a number of other foods, such as baked goods, cheeses and chocolate.

"It disturbs me that the public will listen to the media over someone who does science and

research in the area," Acuff said. "A scientist doesn't stand a chance against a celebrity news personality, as sad as that is."

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 wrote a critical commentary. They titled it "Ignorance, pink slime and Sarah Palin?" to illustrate how people view contentious issues depending on where they get their news.

"Sarah Palin is stupid, Al Gore is an environmental wing nut, Barack Obama is a socialist, you are eating pink slime," they wrote, rattling off a series of false characterizations perpetuated by various media organizations, depending on their slant.

"We need to step up and be the clear-thinking, informed source of information -- before it is too late," they went on, calling on science-minded individuals in the food industry to speak up and defend the science behind LFTB.

"We are sick and tired of the news media hijacking the truth, minimizing science, frightening consumers and creating a false crisis, just to boost their ratings," they wrote. "Lean Fine-Textured Beef is not unsafe, deceptive or pet food."

Acuff said that while the industry has a responsibility to produce safe, quality products, consumers also have a responsibility to keep informed and understand the difficulties in keeping the food supply both safe and affordable.

"It's a predicament, isn't it? We don't want the LFTB stuff. We don't want irradiation. We don't want anything like that in our food, but we want it to be safe," he said. "There seems to be this feeling among the public that somebody is always trying to get something over on them, and BPI just happened to get caught this time. Nobody wants to do that. BPI wasn't hiding anything -- they were trying to make a quality product. If people had been better informed, this might not have gone south so quickly."

From: (b) (6) - FSIS
To: (b) (6) - FSIS
Subject: WR 03-11-2012 & McVeda
Date: Friday, March 16, 2012 4:58:33 PM
Attachments: 03-11-12.xlsx

Hi Boss, (b) (6) called and asked me if he could use the mobile slaughter unit to slaughter some chickens for family and friends, without me having to come over and inspect the unit. I said I thought it was alright. Then he asked about slaughter for the Farmers Market, and I told him I would have to inspect the unit and he would have to post the nutritional labeling poster also. Did I give him correct info. Thanks, (b) (6)

(b) (6)

Mt. Meat & Poultry Inspector

Great Falls,Mt 59404

From:	Blake, Carol - FSIS
To:	Almanza, Al - FSIS
Subject:	WSJ ad and Meatingplace story
Date:	Monday, March 26, 2012 4:50:23 PM

Here's a link to the WSJ ad: http://www.meatami.com/ht/a/GetDocumentAction/i/76661. The story from Meatingplace is below.

BPI's Eldon Roth speaks out

By Lisa M. Keefe on 3/26/2012

Beef Products Inc. CEO Eldon Roth laid his thoughts out on the lean finely textured beef (LFTB) controversy in a full-page ad in Friday's *Wall Street Journal*.

Alongside a reprint of a op-ed written by Nancy Donley, founder and president of STOP Foodborne Illness, in which she praises BPI's products and condemns critics who call it "pink slime," Roth penned an open letter titled, "'Pink slime' libel to cost this country jobs."

"Before last summer, we could not have imagined the personal, professional, financial and spiritual impact of the campaign of lies and deceit that have been waged against our company and the lean beef we produce," Roth wrote. "But over the last several weeks, that campaign has been joined by entertainment media, tabloid journalists, so-called national news — and all to what end? The clear goal expressed by the campaign organizer — put BPI out of business."

Roth commented further on the toll the coverage has had on the company, and noted the support that LFTB has gotten from scientists, and the fact that BPI's products have never been associated with a foodborne illness.

"As the founder of the company, I can personally guarantee that in our 30-year history, we have never produced 'pink slime,'" he said in closing.

Reached over the weekend, BPI spokesman Rich Jochum told **Meatingplace**, "The point we were trying to make was that the libelous media attacks could have significant consequences beyond just harassing retail grocery stores into discontinuing use of LFTB."

As retailers have announced their intention to stop carrying ground beef with LFTB, both BPI and Cargill, the industry's other supplier of LFTB, have been hit by the loss of business.

For more information on the LFTB controversy, see Meatingplace's LFTB News Center.

From: (b) (6) [redacted] - FSIS
To: (b) (6) [redacted] - FSIS
Subject: Yo Man.
Date: Friday, March 09, 2012 9:16:02 AM

That is one cool tractor. I wished I had one. I could see myself putting down the field warring bib overhauls and a straw hat. Does that one belong to the McMarely Farm?

The solar storms were not as bad as they said they might be. However they did say it may not be over yet. Stay tuned. I like Kevin's idea of storm chasing. Who knows maybe someday I may give it a try. I took a basic course in meteorology once so I know quite a bit about it. If I do storm chasing I would need a driver as I hear there is a lot of beer drinking done in that endeavor.

I never heard of pink slime before. At least they sterilize it before they give it to the kids. I am with usda on this one. What you do not know will not hurt you. So just eat your hamburger and do not ask any questions.

My wife is always complaining about grizzle in her ground beef. I just tell her not to chew her food sooo much. Just swallow it like a man. She is such a cry baby.

If you see Mr. McMarely tell him I say hello. Let him know I trimmed my blue berries and apple trees this week. I will have to fertilize the asparagus before long. I am sure he is getting busy. You should go over and give him a hand. I remember once during Easter vacation an apple orchard hired a bunch of kids to drag off limbs they had trimmed. We made some money that week.

Got to go. I am a busy man. Just because I am retiring I am not going to slack off. I am going to be a trooper right up to the end. Over and out. (b) (6)

From: Change.org
To: (b) (6) [redacted] - FSIS
Subject: You have received a message about "Tell USDA to STOP Using Pink Slime in School Food!"
Date: Monday, March 12, 2012 8:53:41 AM

Dear (b) (6)

Thanks for signing the petition, "Tell USDA to STOP Using Pink Slime in School Food!."

Winning this campaign is now in your hands. We need to reach out to as many friends as we can to grow this campaign and win.

Thanks for your support,

The Change.org Team

Take the next step: Ask your friends to sign

SHARE THIS PETITION

Don't just be a signer — be an organizer. Turn your signature into hundreds more by asking your friends to sign. Then they'll ask their friends. That's how we win.