

*National Advisory Committee on Meat and Poultry Inspection
Spring Meeting*

Thursday, June 16, 2005
USDA South Building Cafeteria – Conference Room

- 8:30 **Welcome** *Dr. Merle Pierson, Acting Under Secretary
for Food Safety*
- 8:45 **Opening Remarks** *Dr. Barbara Masters, Acting Administrator
Food Safety and Inspection Service*
- 9:00 **Presentation of Certificates** *Dr. Barbara Masters, Acting Administrator
Food Safety and Inspection Service*
- 9:15 **Charge of the Committee** *Mr. Robert Tynan, Deputy Director
Strategic Initiatives, Partnerships and Outreach
Staff
Office of Public Affairs, Education and Outreach*
- 9:35 **Update on Issues
from Previous Meeting** *Program Area(s)*
- 9:55 **Questions from Committee Members
on Briefing Papers** *Program Area(s)*
- 10:15 **BREAK**
- 10:30 **Issue**
*How can FSIS best share information
on new technology with small and
very small plants?* *Dr. Shaukat Syed, Director
New Technology Staff
Office of Policy, Program and Employee
Development*
- 11:15 **Issue**
*What guidance can be provided
to industry to ensure that plants hold
product when FSIS tests product
for an adulterant?* *Mr. Charlie Gioglio, Director
Inspection and Enforcement Initiatives Staff
Office of Policy, Program and Employee
Development*
- 12:00 **LUNCH**

*National Advisory Committee on Meat and Poultry Inspection
Spring Meeting*

Thursday, June 16, 2005

1:15 **Issue**

How can risk-based sampling most effectively be conducted in small and very small plants?

*Dr. Daniel Engeljohn, Deputy Assistant Administrator
Policy Analysis and Formulation
Office of Policy, Program and Employee Development*

2:00 **Public Comment and Adjourn**

*Dr. Barbara Masters, Acting Administrator
Food Safety and Inspection Service*

3:00 **Sub-Committee Deliberations**

Standing Sub-Committee Number 1 – Cafeteria Conference Room
Standing Sub-Committee Number 2 – Room 1160
Standing Sub-Committee Number 3 – Room 0161

*National Advisory Committee on Meat and Poultry Inspection
Spring Meeting*

Thursday, June 16, 2005

Sub-Committee Sessions

3:00 **Standing Sub-Committee Number 1**
Cafeteria Conference Room

*Mr. Kevin Elfering
Minnesota Department of Agriculture*

Issue: *How can FSIS best share information on new technology with small and very small plants?*

3:00 **Standing Sub-Committee Number 2**
Room 1160

*Mr. Mark Schad
Schad Meats, Inc.*

Issue: *What guidance can be provided to industry to ensure that plants hold product when FSIS tests product for an adulterant?*

3:00 **Standing Sub-Committee Number 3**
Room 0161

*Mr. Darin Detwiler
Lake Washington School District
Redmond, Washington*

Issue: *How can risk-based sampling most effectively be conducted in small and very small plants?*

*National Advisory Committee on Meat and Poultry Inspection
Spring Meeting*

**Friday, June 17, 2005
USDA South Cafeteria – Conference Room**

- 8:30 **Recap** *Dr. Barbara Masters, Acting Administrator
Food Safety and Inspection Service*
- 8:45 **Standing Sub-Committee Number 1** *Mr. Kevin Elfering
Minnesota Department of Agriculture*
- Briefing on Thursday's session
- How can FSIS best share information on new
technology with small and very small plants?*
- 9:45 **BREAK**
- 10:15 **Standing Sub-Committee Number 2** *Mr. Mark Schad
Schad Meats, Inc.*
- Briefing on Thursday's session
- What guidance can be provided to industry
to ensure that plants hold product when
FSIS tests product for an adulterant?*
- 11:15 **Standing Sub-Committee Number 3** *Mr. Darin Detwiler
Lake Washington School District
Redmond, Washington*
Room 0161
- Briefing on Thursday's session
- How can risk-based sampling most
effectively be conducted in small and
very small plants?*
- 12:15 **Public Comment, Wrap Up and Adjourn** *Dr. Barbara Masters, Acting Administrator
Food Safety and Inspection Service*