The Global Animal Health, Food Security and Trade Council met on Tuesday, April 16, 2013 from 2:00 – 5:30 p.m. during the 2013 NIAA Annual Conference in Louisville, Kentucky with about 26 people present. Dr. James McKean and Ms. Laurie Hueneke served as Co-Chairs.

The council session focused on food safety initiatives utilizing science-based platforms related to genetic disease control, government regulations, and international trade. The following speakers presented relevant information pertaining to these headings:

**Dr. Michael Heaton, USDA/ARS, Meat Animal Research Center**, presented “Reducing Ovine Progressive Pneumonia by Selecting for TMEM154 Haplotypes in Sheep.”

- Presentation about selections for genetic defects for reduction of Ovine Progressive Pneumonia.
- Lentiviruses are world-wide in status.
- Causes wasting disease and pneumonic lesions primarily after second year of age
- Pneumonic lesions are lympho-proliferative in nature
- Spread – aerosol infection from carriers and in lambs from infected
  - ~25% of USA herd is infected
  - Upwards of 40% of herds infected
- Genetic susceptibility to infection occurs regularly in sheep flocks
  - TMEM154 genetic defect discovered by ovine genomic project
  - Produces proteins to bind virus leading to infection
  - Version K 35 has the capability to minimize infection
  - Increase K 35 from sheep breeds to increase resistance
  - With deletions in variants homozygous configuration are disease resistant
- Genetic testing and selection can be used to increase disease resistance for these lentiviruses

**Dr. John Ruby, Technical Services, JBS USA**, presented “What the Packer Considers in Food Safety and Food Quality Issues.”

- Product recalls are major issues:
  - Foreign objects
  - Shelf-life contamination
  - Adulterant microbes
  - Food allergens
- Process controls to reduce adulterants – multiple hurdle strategy:
  - Good dressing practices – varied by species
  - Monitoring programs
  - HACCP implementation
  - Cold chain management steps
  - Organic acid washes where applicable
• Technology uses:
  o Video monitoring for proper procedures:
    ▪ Detect defects and causes
    ▪ Training tool to show employees mistakes and corrective actions
  o Use of organic rinses on hot carcass side:
    ▪ Lactic acid sprays
  o Microbial monitoring processes described and quantitated

**Dr. Bernadette Dunham, Director, Center for Veterinary Medicine, FDA,** presented “The Food Safety Modernization Act – Highlights Related to Animal Production.”

• Cornerstone – prevention of frequency of contamination events:
  o Foreign foods as safe as domestic:
    ▪ Risk evaluations for foods and countries of origin
    ▪ Accomplish without increased entry testing
• Domestic implementation – regulations containing target standards:
  o Produce
  o Other processed foods
  o Animal Feeds – new standards
  o Foreign sources
• Rules will be sensitive to small businesses’ effects:
  o Reduced steps for smaller producers/processors
  o Facilities at all production stages required to register
  o New GMPs will be developed for pathogens – science-based
  o HACCP-like processes, not “true” HACCP
  o Written records must be kept
• This regulatory activity must be followed as developed – NIAA needs involvement

**Mr. Bill Westman, VP of International Trade, AMI,** presented “Impact of SPS Controls on Exports (SPS – The Trade Tactic of Choice).”

• Sanitary Phyto-sanitary (SPS) controls:
  o Trade barriers or food safety concerns
  o $17 B. in trade value for USA producers
• SPS as barriers:
  o Deal with every day
  o Russia and ractopamine:
    ▪ Need process to demonstrate ractopamine never fed
    ▪ Turkeys included even though no ractopamine used
  o Science-based practices - difference in interpretation of “science” and their application
  o Taiwan – banned in pork but not beef imports
  o Japan – model for using SPS properly
• Need for binding SPS provision in EU trade negotiations
Dr. Barbara Masters, Senior Policy Advisor, OFW Law, presented “Residue Control in a HACCP Environment.”

- Increased interest in residue controls at FSIS has driven higher levels of residues
  - Increased testing for residues
  - Working better with FDA on violators
- Published Compliance Policy Guide – same source supplier
  - Supplier based testing for higher risks
  - Designation based on traceback
  - Increased testing at plant until compliance is verified
  - With continued residues plant may be in non-compliance for their HACCP plan
  - LMA “Evergreen Certificate” indicates that producers not on violator list for marketed animals
- Increased testing on individual samples
  - Multiple (52 analytes) on each sample – effectively increased testing volume
  - Greater use of in-plant screening of acute symptom animals – KIS test screening
    - Positives go for multiple screen
    - Antibiotics, anti-inflammatory, herbicides, anti-parasitacides, environmental tests

Old Business: None

New Business:

Resolution GAHFST6 was amended in 2013.

General Discussion: None

Council Session adjourned at 5:15.